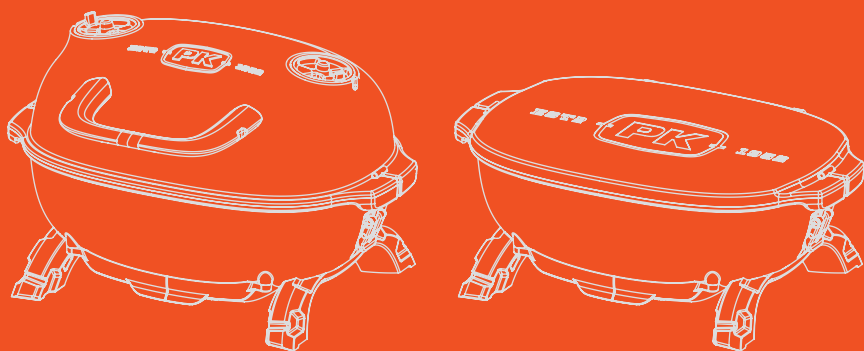


PKGO™

CAMP & TAILGATE GRILLING SYSTEM

OWNER'S HANDBOOK





WELCOME TO THE CLUB

As luck would have it, a friend recommended PK Grills, an Arkansas-based cooker born in the 1950's, just before I dove into my last two cookbooks (both devoted to grilling and smoking). Which means I've been cooking steadily and enthusiastically on my PK360 for the last several years. However, my affection for the grill—it's smart, intuitive design, ability to hold a steady temperature and cook either hot and fast or low and slow—was sparked the moment I lit my first chimney of coals.

The only downside to my new dinner companion is that aside from the occasional food festival, it mostly lives in our backyard. That is, until now: The new PK60 plays to my love of outdoor adventure, and desire to prepare delicious meals and local ingredients wherever we travel, from camping in beautiful Texas State Parks to beaches on the Gulf Coast or my favorite lake up north. Our desire is that this small but mighty cooker will provide fantastic meals and lasting memories for you and your family and friends wherever you roam.

PAULA DISBROWE, EXECUTIVE CHEF, PK GRILLS

PRO TIP



CHARCOAL MATTERS

For the best flavor and a hot, clean, burn, use natural hardwood lump charcoal made by burning whole logs or large pieces of wood in a kiln without oxygen. The result is a pure product made from various types of hardwood. Begin cooking when the coals are glowing red and covered with a fine gray ash.

FEATURES & FUNCTIONS

4-POINT VENTING SYSTEM™

PATENTED VENTING & SHAPE

Combined with its unique cylinder shape, the venting system on the New PKGO is ideal for both direct and indirect cooking, known as 2-zone Cooking. This matchless system provides exceptional airflow inside the grill capsule. Keeping consistent heat on a charcoal grill has never been easier.



01. Unique Shape



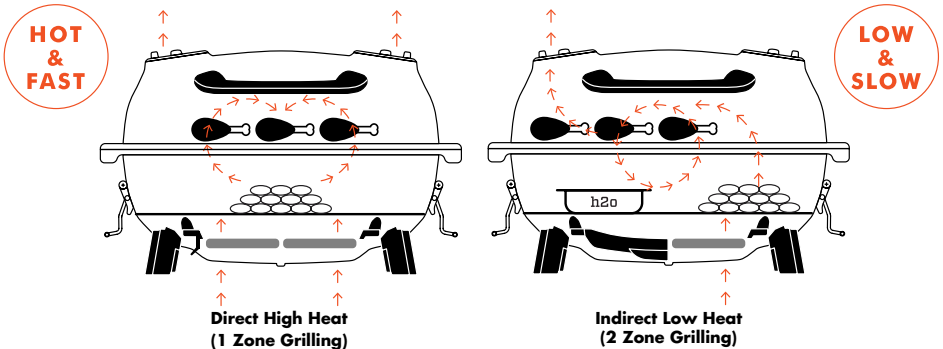
02. Air Intake Doors™



03. Radial Exhaust Vents

TWO-ZONE COOKING:

Patented venting and shape for exceptional two-zone grilling. Superior direct high heat cooking and indirect low & slow cooking.



PRO TIP



2-ZONE COOKING

Two-zone cooking, or banking the hot coals to one side of the grill is the most versatile approach for laying a fire. That's because it creates a cooler "safety zone," that allows you to manage the heat. When you have flare-ups, for instance, you can quickly move food away from the fire (and/or close the grill to snuff out the flame) and the problem is solved. Consider giving meats (e.g. chicken wings, thighs and pork chops) an initial char over direct heat, then moving them to indirect heat to finish cooking to juicy perfection more slowly.

FEATURES & FUNCTIONS

IT'S 100% A PK GRILL. BUILT TO COOK & BUILT TO LAST.



RUST-PROOF & DURABLE CAST ALUMINUM CONSTRUCTION

Lightweight, durable, and infinitely recyclable, aluminum is what we've been making PK Grills out of since 1952.

Aluminum's thermal conductivity is 4x more efficient than cast iron and 4x more efficient than steel. What does that mean to you? That means inside the cook chamber of our grills, heat gets distributed more evenly for a more consistent cook.

Aluminum naturally forms a hard coating of oxidization which makes it impervious to rust, making it last for decades with minimal care.



RADIAL VENTS

Highly durable, cast aluminum radial top vents with drip channel keeps water from getting into the capsule and mucking things up.



DURA-HINGE™

PK's patented Dura-hinge™ design allows for easy tool-free lid removal (for open-top use or cleaning) and it locks securely in place when the lid is open.

BUILT TO TRAVEL WITH DUAL SIDE CAM LOCKS

Dual side cam locks allow you to lock the top on to the PKGO and take it with you wherever you go, keeping what's inside, inside.



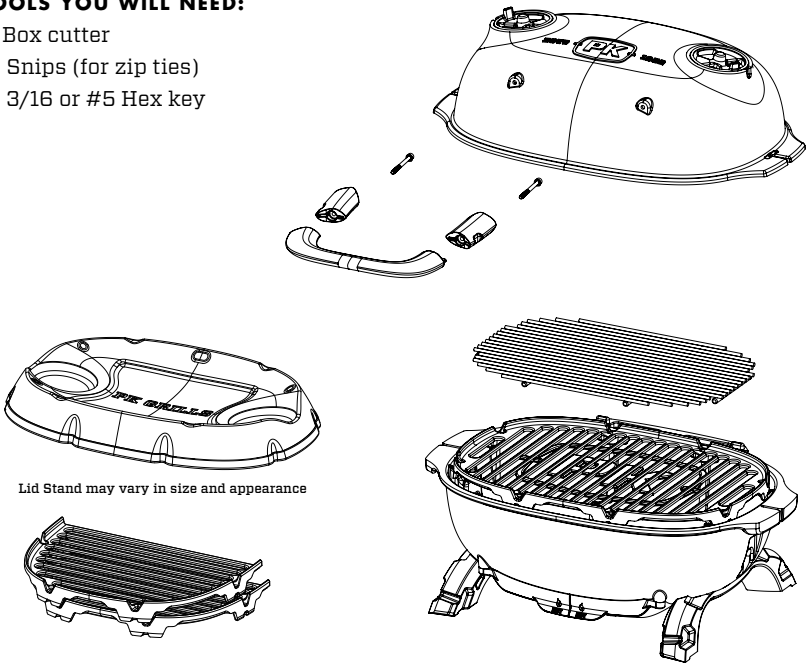
PARTS / ASSEMBLY INSTRUCTIONS

PKGO WITH FLIPKIT™

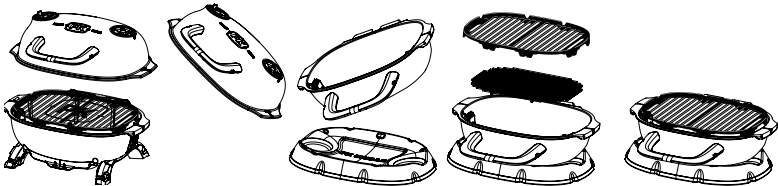
Remove all grill components, take inventory of the following parts and assemble as shown.

TOOLS YOU WILL NEED:

- 1) Box cutter
- 2) Snips (for zip ties)
- 3) 3/16 or #5 Hex key



FLIPKIT™



01. REMOVE LID

02. FLIP LID

03. PLACE ON
FLIPKIT™
STAND

04. INSERT
GRATES

05. HIBACHI

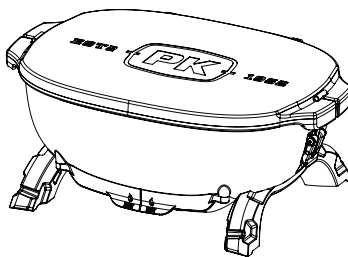
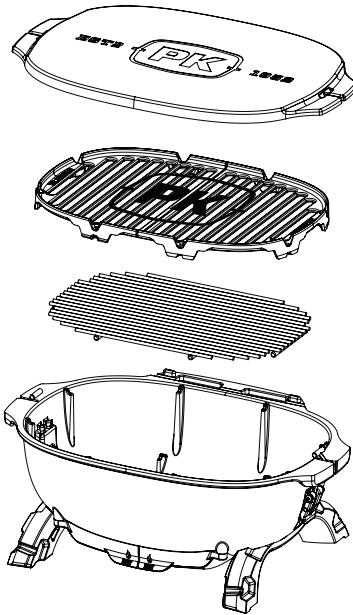
PARTS / ASSEMBLY INSTRUCTIONS

PKGO HIBACHI

Remove all grill components, take inventory of the following parts and assemble as shown.

TOOLS YOU WILL NEED:

- 1) Box cutter
- 2) Snips (for zip ties)
- 3) 3/16 or #5 Hex key



COOKING WITH YOUR PK

FIRING UP YOUR PK

- Open the Air Intake Doors™ and rotate Radial Exhaust Vents, if applicable, to the full open position.
- Remove the cooking surface from the PKGO.
- Fill one half charcoal chimney with charcoal and light the chimney as per the instructions.
- Once the coals are ready (clear smoke, white appearance) 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.
- Put the cooking surface into place.
- Close the lid and set the vents (top and bottom) to dial in your desired cooking temperature.
- The amount of fuel you use should be based on your cooking method. You may have to experiment with different amounts of fuel to determine how much you need.

SPECIAL NOTE: *No matter what the outside temperature is, the area immediately surrounding any PK Grill is considered the “cool zone.” Welcome to the club.*

COOLING DOWN YOUR PK

- Starving your coals of oxygen will shut down the grill. If you have a PKGO with a lid, close the lid and all the vents. If you are cooking Hibachi style (without lid), you may want to help things along by dousing the coals carefully with water.
- Make sure the coals are completely cool before attempting to transport or clean ash out of your PK. Never dispose of hot ash in any area with flammable materials.
- Never use the PKGO handle to carry the PKGO (like a suitcase) as this can cause damage to the unit or injury. The handle was not designed to support the weight of the PKGO and its contents.

COOKING WITH YOUR PK

GRILLING, HOT & FAST, THE DIRECT METHOD

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

You can cook hot and fast using one or two temperature zones (see page two). If you would like to set up two-zones, as many chefs prefer, ensure the coals are on one side of the capsule. We generally use right side, but that's up to you.

Close the lid and open all of the vents. Wait a few minutes to allow PKs aluminum cast to warm up and then take a temperature reading.

Use the vents to adjust the temperature. If your smoke looks thick and dirty, your coals are not getting enough oxygen—open your vents slightly. Good smoke is thin and almost clear. More oxygen equals higher temps. Once your PK has reached the desired temperature, throw some meat on it.

If your PKGO has a lid, keeping it 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 lid and the top vents to extinguish it.

BARBECUE, LOW & SLOW, THE INDIRECT METHOD

Start the fire as indicated on page six, and let the coals get up to temperature. Crack open a beverage. Toast your neighbors.

Set up the grill for two-zone cooking (see page 2). Place the coals on one side of the charcoal grate and place a drip pan on the other side.

Close the lid and configure the vents as follows. Open the Air Intake Door™ beneath the hot coals to the fully open position. Close the other Air Intake Door. Close the radial exhaust vent above the hot coals. Open the other radial exhaust vent.

Wait a few minutes to allow PKs aluminum cast to warm up and then take a temperature reading. If the temperature is too high, close radial exhaust vent over the meat slightly, wait a few minutes and re-check. If the temperature is too low, open the other Air Intake Door™ slightly to allow more oxygen in, wait a few minutes and re-check.

Place your meat on the cool side of the grill. Refuel as needed to maintain desired temperature.

WARRANTY



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.

Immediately register your new grill online:
www.pkgrills.com/warranty-registration

30-Day No Questions Asked Guarantee. 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.

20-Year Limited Warranty. Portable Kitchens, Inc. hereby warrants to the original consumer-purchaser this new “Portable Kitchen” grill and smoker to be free from defective material or workmanship at the time of purchase. Portable Kitchens, Inc. warrants the cast aluminum bowl and lid for a period of twenty (20) years from the date of purchase; the cooking and charcoal grates, if constructed of stainless steel, for a period of three (3) years from the date of purchase, and otherwise for a period of one (1) year from the date of purchase; the plastic components for a period of three (3) years from the date of purchase; all other metal parts and accessories for a period of two (2) years from the date of purchase; grill covers for two (2) years from the date of purchase; and the temperature gauge for one (1) year from the date of purchase. 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 PK 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 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. For safety reasons, Portable Kitchens Inc. does not condone any operation of this grill at heats above 800 Fahrenheit, and any such use will completely void the warranty.
- 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 PK gets extremely hot while cooking. Barbecue mitts should always be worn while cooking, adjusting the air vents, adding charcoal and handling the lid.
- 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 is always on a solid level surface when in use.
- 11)** 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.
- 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



MARGARITA'S GO GREAT WITH TACOS

Just as surely as weekend afternoons go with smoked butts. Consider serving these tacos with our favorite fresh lime margarita: Combine 2 parts blanco (silver tequila) with 1 1/2 parts freshly squeezed lime juice and 1 part Cointreau in a cocktail shaker. Add a scoop of ice, and shake vigorously, as though your evening depends on it (because let's face it, it does). Strain the elixir into a salt-rimmed rocks glass filled with fresh ice, and garnish with a wheel of lime.

RECIPES

SKIRT STEAK TACOS

Recipe by Paula Disbrowe

INGREDIENTS

2 pounds skirt steak (about 3 large pieces)

1/4 cup your favorite taco spice

2 tablespoons vegetable or olive oil

1 bunch scallions

2 jalapenos or serranos

Chopped fresh cilantro, lime wedges, and charred tortillas, for serving

Salsa, for serving

MAKES

Serves 4 to 6

DIRECTIONS

- 1)** Place the meat in a baking dish, sprinkle both sides of each cut with taco spice, drizzle with vegetable oil and use your hands to evenly coat. Set aside to marinate at room temperature for 30 minutes.
- 2)** Prepare a charcoal grill for two-zone cooking, and build a medium fire. When the coals are glowing red and covered with a fine gray ash, place the steaks over direct heat and grill for about 3-4 minutes, until nicely charred, then flip the meat and cook for 2-3 minutes more. Flip the steaks again a time or two, rotating them around the heat as needed for even cooking, until an instant-read thermometer inserted into the center of the steak reads 125°F; carryover heat will take it to 130°F for medium rare as it rests.
- 3)** Transfer the steak to a cutting board to rest for 5-10 minutes. Meanwhile, char the scallions, jalapenos, and tortillas on the grill. Thinly slice the meat against the grain and arrange the slices on a platter and serve with warm tortillas, scallions, and jalapenos (sliced as desired), cilantro, lime wedges, and your favorite salsa.



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

GRILLED LOBSTER TAILS *With* LITTLE STARS

Recipe by Paula Disbrowe

INGREDIENTS

- 4 lobster tails
- Extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- One 16-ounce bag stelline (little stars) or another small pasta such as orzo, acini di pepe, or orrechiette
- 2 lemons (preferably organic), halved
- 4 tablespoons unsalted butter
- 3 tablespoons freshly chopped herbs (tarragon, basil, oregano, parsley or chives)
- Generous pinch red pepper flakes
- 1/3 cup freshly grated Pecorino Romano cheese, plus more for serving

MAKES

Serves 2 to 4

DIRECTIONS

- 1) To prepare the lobster tails, use poultry shears to cut the tender underbelly shell up to the tail, then use a knife to score the meat along the same line as the shell cut, being careful not to slice all the way through the lobster.
- 2) Use a knife or your fingers to gently spread open the lobster, exposing more of its meat (the remaining soft membrane will hold the sections intact). Brush the meat with olive oil and season with salt and pepper. Set the tails aside to marinate at room temperature while you heat the grill.
- 3) Prepare a charcoal grill for two-zone cooking and build a medium fire.

VISIT PKGRILLS.COM FOR MORE RECIPES

RECIPES

GRILLED LOBSTER TAILS

With LITTLE STARS

- 4) While the grill heats, bring a large pot of generously salted water to a boil. Stir in the pasta and follow package directions to cook until al dente. Drain the pasta, return it to the pot, drizzle with enough olive oil to generously coat, and use a spatula to gently combine. Add the lemon zest, butter, herbs, and chile and toss again, then season to taste with salt and pepper. Set aside while you grill the lobster.
- 5) When the coals are glowing red and covered with a fine gray ash, place the tails shell-side down and the lemon halves directly on the grates over direct heat, close the grill, and cook until the lemons are nicely charred (about 2 minutes) and the lobster meat is opaque and springy to the touch, and the internal temperature reads 135°F on an instant-read thermometer.
- 6) Remove the lemons and lobster from the grill and cool for 5 minutes. Taste the pasta and add more salt and pepper as desired and serve in shallow bowls, garnished with grated Pecorino and a drizzle of olive oil and topped with a lobster tail and charred lemon halves.

PRO TIP

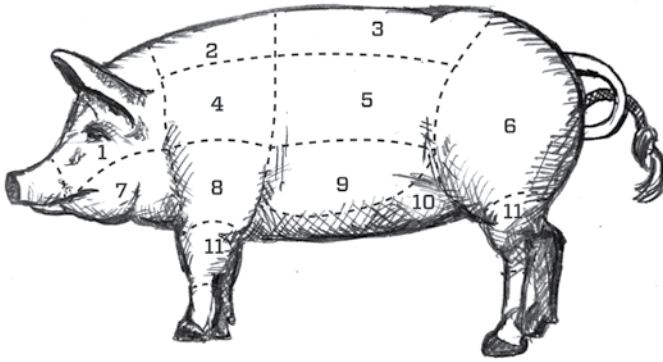


GRILL OFTEN & HAVE FUN

Just like pie crusts and biscuits, grilling requires a “feel,” for both managing the heat and gauging doneness, that improves with repetition. The more you grill, the better you’ll become and the more you’ll enjoy the process.

REFERENCE

FIGURE A: PORK CUTS



1 HEAD

2 CLEAR PLATE

3 BACK FAT

4 BOSTON SHOULDER

5 LOIN

6 LEG

7 CHEEK

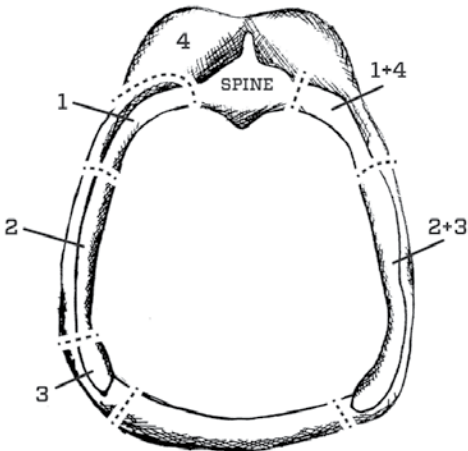
8 PICNIC

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

BUILT TO COOK. BUILT TO LAST

THE SIXTY YEAR OLD START-UP

The first PK Grill & Smoker was created in Tyler, TX in 1952. The simple venting system and aluminum construction produced a grill that excelled at both hot and fast grilling and low and slow barbecue cooking. The popular grill was distributed all over the mid-south and in 1958 the company was sold and moved operations to Little Rock, Arkansas where it exists today.

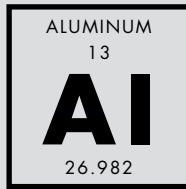
Portable Kitchens Inc. was a major producer of charcoal grills during the 1950s and 1960s until a fire, business issues and the unchecked proliferation of disco music halted operations in the 1970s. No PK Grills were produced for nearly three decades when a local attorney and PK enthusiast named Paul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

As a testament to the durability of the PK Grill, Mr. 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 today, PK Grills are again the best outdoor cookers your money can buy.

Your all new PKGO 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.



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 oxidization which makes it impervious to rust, making it last for decades with minimal care.



PKGRILLS.COM