

PYROMID OUTDOOR COOKING SYSTEMS

Instruction Manual



Before You Get Started...



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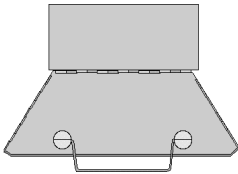
Match your grill size to the amount of fuel needed		
Grill size	Charcoal Briquettes	Starters
8" Grill	4-	1-
12" Grill	9-	1-
15" Grill	16-	2-
18" Grill	25-	3-

Assembling Your Pyromid



Setting up your Pyromid grill involves these easy steps:

- Assembling the base
- Inserting a Foil Liner
- Selecting desired heat level
- Adding the grill and hood



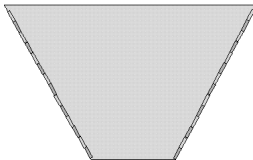
* Baking Hood



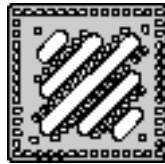
† Grill Lifter



Nylon Tote Bag



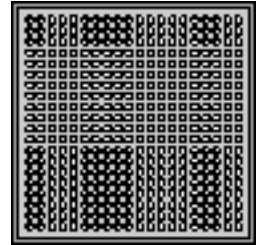
Firebox



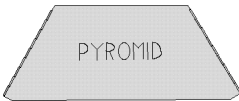
Superheat Grate™



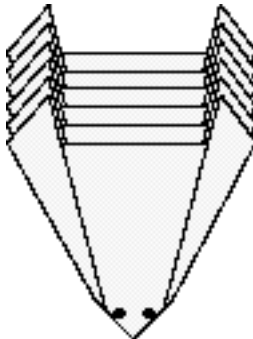
* Low Heat Grate



HeatStor™ Grill



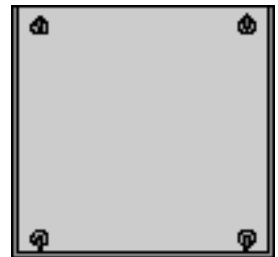
Collar



6 Foil Liners



†† 6 Fire Starters

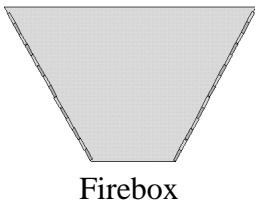
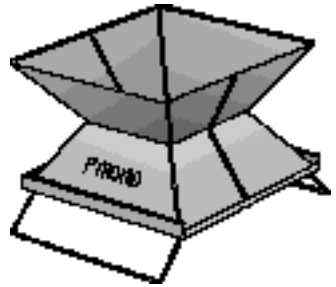


Base

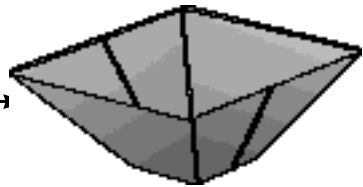
- * The 8" Grill does not include this part
- † 2 Grill Lifters are included in the 18" Grill
- †† 12 Fire Starters are included in the 15" and 18" Grills

Assembling The Base

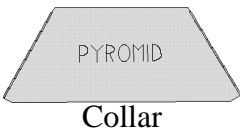
- 1• Open the legs of the Base
- 2• Insert the Collar into the Base
- 3• Insert the Firebox into the Collar



③ Open up →



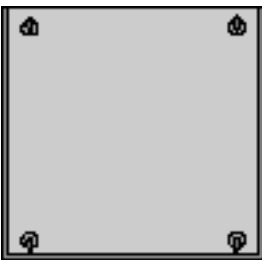
③ Insert



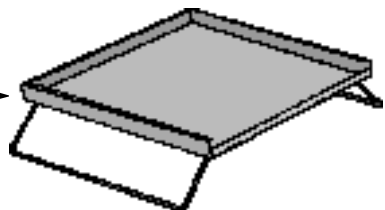
② Open up →



② Insert



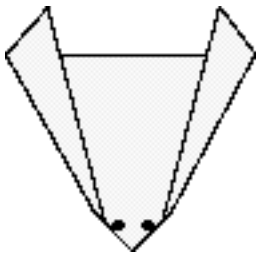
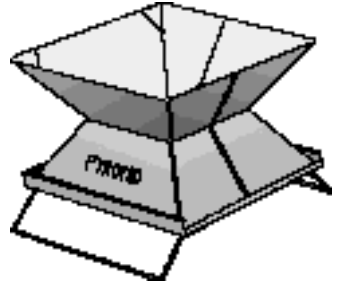
① Open legs →



Base

Inserting A Foil Liner

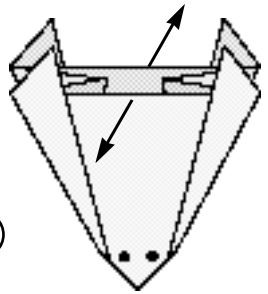
- 1• Open the Foil Liner
- 2• Insert the Foil Liner into Firebox
- 3• Fold the Foil Liner tabs inward



Foil Liner

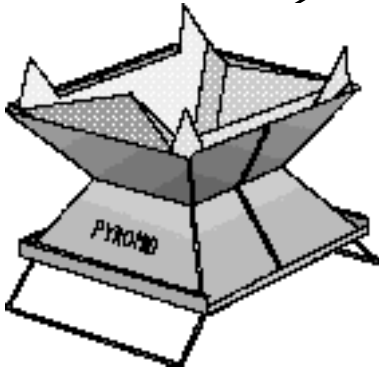
1

Pull open the top of the Foil Liner



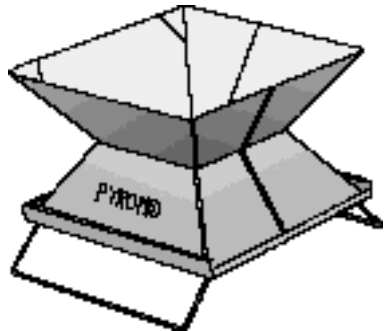
2

Insert and form to the shape of the Firebox

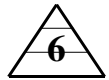


3

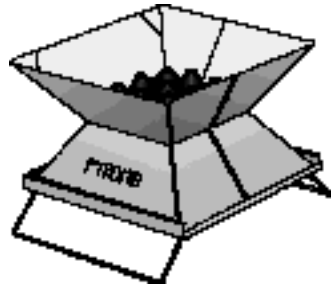
Fold the tabs inward



Selecting Desired Heat Level



- Match your food to the heat level
- Go to individual heat section



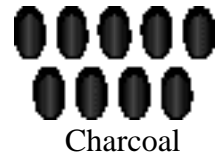
Super Heat	Medium Heat	Low Heat
↓	↓	↓
750° to 1100° F	550° to 750° F	300° to 550° F
↓	↓	↓
Roasting Stove Top	Grilling Barbecuing	Baking Slow Cooking
↓	↓	↓
Ribs Steaks Shrimp Potatoes Briskets Bacon & Eggs Boiling Coffee Vertical Roasting	Trout Hot Dogs Pork Chops Hamburgers Thick Steaks Meat Kabobs Chicken Pieces Vegetable Kabobs	Jerky Soups Breads Muffins Canned Food Smoking Fish Smoking Meats Heating Leftovers
↓	↓	↓
Go to page 7 "Using Super Heat"	Go to page 8 "Using Medium Heat"	Go to page 9 "Using Low Heat"

Using Super Heat*

Recipes on
pg. 14 - 16



- 1• Break fire starters and place on the Low Heat Grate
- 2• Insert the Low Heat Grate and light
- 3• Stand the charcoal vertically in Superheat Grate™ slots
- 4• Insert the Superheat Grate™



Charcoal

3

Stand the charcoal
vertically in the slots



Superheat Grate™

3



4

Insert



Starter Stick

1

Break the fire
starter in half



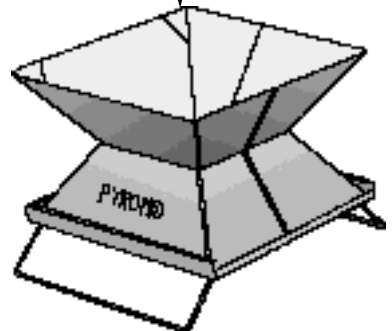
2

Insert and light



Low Heat Grate

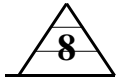
1



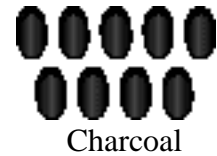
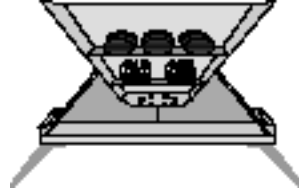
* For the 8" Grill, place the Fire Starters directly on the Foil Liner

Using Medium Heat*

Recipes on
pg. 17 - 18



- 1• Break the fire starters and place on the Low Heat Grate
- 2• Insert the Low Heat Grate and light
- 3• Lay the charcoal flat on the Superheat Grate™
- 4• Insert the Superheat Grate™



③ Lay the charcoal flat on the grate



Superheat Grate™

③

④

Insert



① Break the fire starter in half



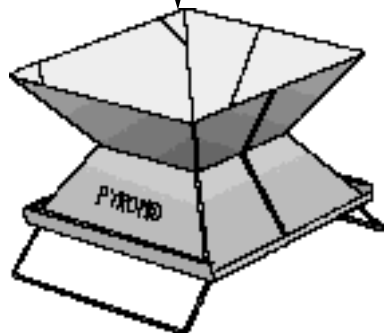
②

Insert and light



Low Heat Grate

①



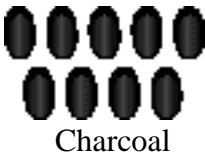
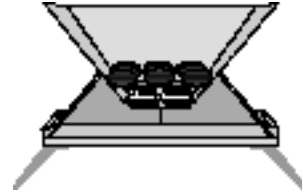
* For the 8" Grill, place the Fire Starters directly on the Foil Liner

Using Low Heat*

Recipes on
pg. 19



- 1• Break the fire starters in half
- 2• Place on the Foil Liner and light
- 3• Lay the charcoal flat on the Low Heat Grate
- 4• Insert the Low Heat Grate



Charcoal

3

Lay the charcoal flat on the grate



Low Heat Grate

3



4

Insert

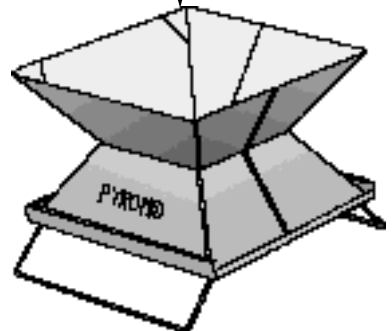
Break the fire starter in half

Starter Stick

1

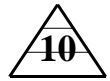
2

Insert and light

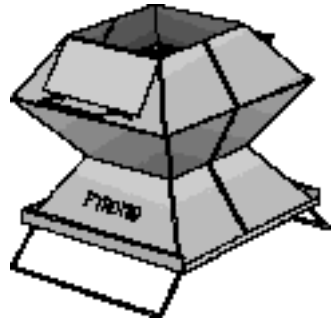


* Low Heat Cooking is not available for the 8" Grill

Adding The Grill And Hood*



- 1• Insert the HeatStor™ Grill
- 2• Open the Baking Hood
- 3• Place the Baking Hood on the HeatStor™ Grill



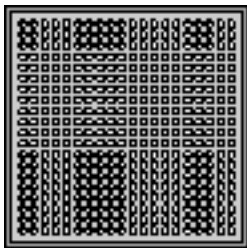
Baking Hood

② Open up



③

Place on top



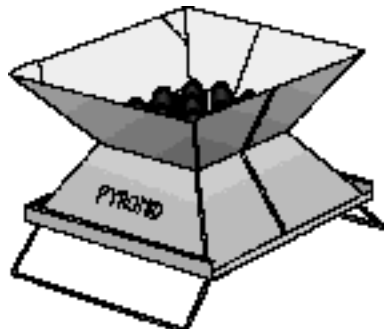
HeatStor Grill™

①



①

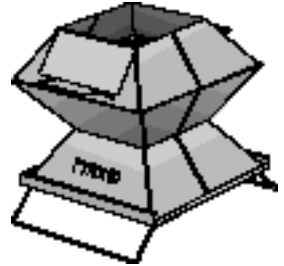
Insert



* The Baking Hood is not available for the 8" Grill

First Time Hints

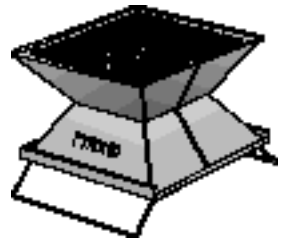
- Keep the Baking Hood flaps open for the first 10 minutes after lighting. This increases airflow and quickly heats up the charcoal. You can close the flaps once you have placed your food on the grill.



- Start cooking 10 minutes after lighting. Grill temperatures in the Super Heat mode are already approaching 1000°. Medium and Low heat temperatures are ready too.



- The Baking Hood can be set aside for open grilling. This is great for cooking kebabs, steaks, or using a frying pan on your grill to cook bacon and eggs.



- Use your Baking Hood as a windbreak or for reflecting the heat back onto the grill for higher temperatures and faster cooking. Closed hood flaps double the cooking time of the briquettes.



- You can increase the cooking temperatures by using the flaps on the hood. Closed flaps will generate much higher internal temperatures than if the flaps are open or if the hood is off the grill.



Better Barbecuing Hints



Lighting Materials:

Use the recommended number of fire starters listed in the chart on page 2. Break the fire starters that come with your barbecue in half, distribute them evenly beneath the charcoal, then light. Environmental starting products are recommended for starting any fire. These materials come in sheets, sticks, tablets and gels. A wadded up newspaper can be used if no other alternatives are available. We do not recommend the use of any liquid lighter fluid in a Pyromid.

Foil Liners:

Foil Liners help create a cleaner and hotter cooking environment. They are not required to cook with, but make cooking and cleaning easier and also prevent the base of the unit from getting hot. If Foil Liners are not available, you can make them from heavy duty household aluminum foil. The liners may be used more than once and perform best when bright and clean. Be sure to always use a Foil Liner when cooking in our forests so we can keep them clean.

Cooking Fuel:

When choosing charcoal briquettes and other burning materials, shop for products that are environmentally friendly. Pre-soaked charcoal is loaded with chemicals that emit unpleasant odors and impart a chemical flavor to your food. We recommend charcoal products like Kingsford™, Royal Oak™, Hickory Specialties™ or natural wood charcoal such as mesquite chunks for barbecued foods that have wonderful charcoal taste. If charcoal is not available, canned fuels like Sterno® work great. Sticks and twigs may also be used.

Cooking Hints



Cooking Steaks and Hamburgers:

After putting a steak or hamburger on the grill, flip after the first 30 seconds. This method sears and seals in all of the flavor and juices. Keep flipping once a minute until cooked.

Boiling and Frying:

Heat intense jobs like boiling large pots of water or heating up thick frying pans may require additional briquettes. Add briquettes and place them vertically or flat around the outside pattern of Superheat™ briquettes.

Cooking Breads and Muffins:

Place a cookie sheet underneath the bread or muffin tin to prevent the bottom of the bread from browning excessively. This helps dissipate the heat for even cooking.

Using the Baking Hood:

You can toast and warm food by placing hot dog buns, muffins, tortillas and crackers on top of the Baking Hood.

Using Smoking Chips:

For a whole new dimension in outdoor cooking, try using smoking chips to add new flavors to your food. Smoking materials include hickory, mesquite, alder, basilwood, fruit woods and grape vines. These woods can be placed directly on or around the charcoal for quick intense smoking. For great smoke flavor, soak the wood for at least 10 minutes in water or beer before using. For best results, place it on right before you start cooking.

Grilled Steak

choice steak	1 tbsp. soy sauce	meat seasoning
	1 tsp. Tiger Sauce	

Tenderize the steak by first pounding it out then take a fork and puncture both sides. Place on a plate and then add the sauces and seasonings. After soaking the steak in the marinade for a few minutes, place the steak on grill. Turn the steak over every minute. Continue turning until it's grilled to perfection.

Grilled Trout

4 trout	1 cube butter	cooking twine
1 bulb anise w/ leaves	1 small minced shallot	vegetable oil
2 lemons	1 minced garlic clove	salt & pepper
	1/2 grated lemon	

Wash and pat the trout dry. Chop and stuff the trout with the anise. In a separate small bowl combine the softened butter, shallot, garlic and the grated lemon. Mix thoroughly and stuff inside the trout. Slice the lemon into 1/4" slices, remove the peel and stuff inside the trout. Using the cooking twine, tie up the trout. Rub each trout with cooking oil and then salt and pepper. Grill until they are golden brown on both sides, or until the fish flakes easily when tested with a fork.

Foil-Wrapped Chicken

aluminum foil	1 tbsp. ginger root	1 tbsp. sherry
8 chicken thighs	1 red pepper	1 tsp. sugar
1/2 cup soy sauce	1 clove garlic	1 green onion

Grate the ginger and crush the red pepper and garlic. Combine all of the marinade ingredients and place chicken thighs in marinade overnight. Place each thigh on foil, add a little marinade. Seal chicken tightly in foil and double fold all edges. Place on center grill, cook for 40 minutes, turning every 10 minutes.

Grilled Clams

large bowl
lots of clams

2 tbsp. cornmeal
water

melted butter
lemon wedges

Soak clams in the cornmeal and water in a large bowl for 15 minutes to cleanse. Thoroughly rinse off the clams. Place the clams on the grill and heat until their shells begin to open. Serve with melted butter and lemon wedges.

Basil Roasted Potatoes

pie tin
1 lb. red potatoes

2 tbsp. butter
2 tbsp. basil

juice of 1 lemon
bacon bits

Peel potatoes around middle, leaving ends unpeeled. Place in shallow pie tin on the grill. Butter and sprinkle liberally with remaining ingredients. Grill until a fork easily punctures the potatoes.

Sweet & Sour Meatballs

2 sauce pans
1 tbsp. vegetable oil
1 lb. lean ground beef
1 small minced onion
2 minced garlic
cloves

1/2 cup oatmeal
1 large beaten egg
1/2 tsp. oregano
1/2 tsp. basil
1/2 tsp. thyme

salt & pepper
1 can of beer
8 oz. chili sauce
1 cup brown sugar
1 cup catsup
1 bay leaf

Combine all ingredients in the first two columns, adding salt and pepper to taste. Form into 1" meatballs. Heat the cooking oil in the sauce pan and add the meatballs. Sauté until they are well browned. Remove the meatballs from the heat. In another sauce pan, mix the chili sauce, sugar and catsup. Add the bay leaf. Bring to a boil. Remove from the heat and slowly add the can of beer, stirring constantly. Return to heat and then add the meatballs. Simmer slowly for another 10 minutes and serve.

Bacon, Eggs & French Toast

frying pan	eggs	1 tsp. vanilla extract
pie tin	1/2 cup milk	bread
bacon	1/4 tsp. nutmeg	syrup

To create additional heat for using a frying pan, place a few extra briquettes either on low heat or around the pattern of Superheat™ charcoal. Heat the frying pan and fry the bacon and eggs to taste. After cooking the bacon and eggs, leave a little bit of the drippings in the pan for the French toast. In the pie tin, mix the 2 eggs, milk, nutmeg and the vanilla. Dip the bread on both sides of the milk mixture. Place the bread in the frying pan and brown on both sides. Serve with syrup.

Bratwurst

covered pan	10 bratwurst sausage	pepper
2 cans of beer	1 clove garlic	water
2 tbsp. of soy sauce	fennel seed	dijon mustard
	Italian seasoning	

Find a covered pan at least 3" deep. For faster cooking, it is best if the Baking Hood, with its flaps open, can fit over it. Pour the beer, soy sauce, and minced clove of garlic into the pan. Next add the bratwurst. If the bratwurst are not 2/3 submerged, add more beer or water. The beer is great for par boiling, since it draws most of the fat out of the sausage and the natural herbs and spices within the beer penetrate the sausage for better taste. Add fennel seed, seasoning and pepper to taste. Par boil this mixture with the lid and the Baking Hood on for 30 minutes. The Baking Hood helps retain and concentrate the heat in the covered pan. Check at 10 minute intervals and add more beer or water if the liquid mixture gets low. After 30 minutes, remove the pan with pot holders. Remember, it's probably very hot. Remove the bratwurst from the pan and place on the open grill surface. Turn often until the bratwurst is lightly browned on all sides. Great with dijon mustard.

Medium Heat Recipes

Help on
pg. 8



Bruschetta

1 loaf country bread

1 head garlic
olive oil

salt & pepper

Roast a complete head of garlic on the grill, approximately 20 minutes, turning occasionally until soft. Meanwhile toast the bread slices on the grill. To serve, squeeze the garlic cloves from the skin onto the toast, and drizzle with olive oil. Add salt and pepper to taste.

Meat & Vegetable Kebabs

skewers
1" thick steak

green bell pepper

red bell pepper
white onion

Cut the steak into 1" chunks. Next, remove the seeds from the bell peppers and cut into strips 1" wide. Slice the onion into 1" strips. Skewer the meat and vegetables onto the sticks in a alternating order. Place them on an open grill and turn every couple of minutes. Cook until the meat is to your liking.

Chicken Cacciatore

chicken breast
sauce pan

spaghetti sauce
green bell pepper
red bell pepper

white onion
salt & pepper

Bone the chicken breast and place the filet on the grill. Place the Baking Hood on the grill for faster cooking. Cut the bell peppers in half and remove all of the seeds. Cut the onion into 4 pieces. Place all of the vegetables on the grill next to the chicken and cook until the vegetables are browned on all sides. Pour the spaghetti sauce into the pan. Chop up the cooked vegetables into small pieces and add to the sauce. Place the sauce pan on the grill next to the chicken. Simmer the sauce and do not allow it to boil. When the chicken is done, serve the sauce on top of it.

Heating Canned Food

Place the Baking Hood on the grill with the flaps open. Open up the canned food before placing it on the grill. Keep stirring the food to avoid burning. Remove the hot can with pot holders.

Easy Whole Wheat Bread

2 pie tins	1 cup sesame seeds	1 1/4 cup milk
2 clothes pins	1 tsp. salt	3 tsp. honey
2 3/4 cup wheat flour	1 tsp. baking soda	1 tbsp. peanut butter

Mix all of the dry ingredients together. In a separate bowl, mix the milk, honey and peanut butter. Add this to the dry mixture and mix thoroughly. Grease the pie tins and then pour the bread mixture into one of the tins. Take the other tin and invert it on top of the first. Take two clothes pins that have been soaked in water and clip the pie tins together. Put on the grill with a Baking Hood on and flip over at least four times during the 45 minute cooking time.

Marinated Smoked Salmon

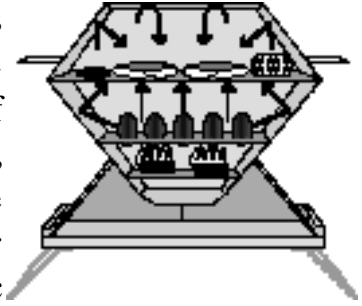
smoking chips	1 tsp. dill weed	1 tsp. olive oil
shallow pan	1 tsp. salt & pepper	1 tbsp. lemon juice
4 - 1" salmon steaks	1 tsp. sugar	1/4 cup brandy

Place the salmon in a shallow dish. Combine all remaining ingredients together and pour over salmon steaks. Cover and marinate for approximately 3 hours, turning 2 to 3 times. Place the smoking chips around the outside of the charcoal. Remember, put the smoking chips on right before cooking, otherwise they will start before you're ready. Reserving marinade, salt steaks lightly and place the steaks on the grill. Cook for 10 minutes, brush with marinade and turn. Brush again. Continue cooking for another 10 minutes or longer. They should look slightly opaque, but firm to touch. Serve hot or chilled.

Cleaning Your Grill

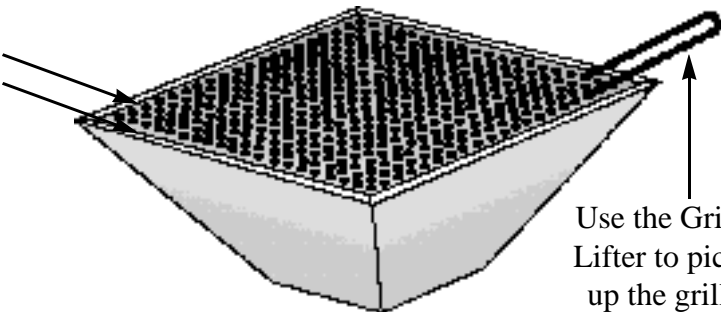


In order for your grill to reach its optimum efficiency, the inside should be as clean as possible. If the hood or liner is extremely dirty, less heat will be reflected to the grilling surface. To clean your Pyromid, use either a non-metallic scrubbing pad or oven cleaning agents. For best results, use a gas grill cleaner which can be found in stores like Target, Wal-mart and Sears. Your Pyromid is also dishwasher safe.



During assembly, if you fold the edges of the Foil Liner over the HeatStor™ Grill it will help you prepare for easier cleaning. When you are done cooking, you can insert the Grill Lifter in the HeatStor™ Grill and remove the Foil Liner and the charcoal grates in one operation. This allows the other parts to start cooling right away. Also, water can now be poured inside the Foil Liner to extinguish the charcoal without making a mess in the Base. The grates may tarnish and warp over time, which is natural and does not affect the performance of the grill. The HeatStor™ Grill will blacken with time, but this actually aids in cooking, since more heat will be retained at the grilling surface.

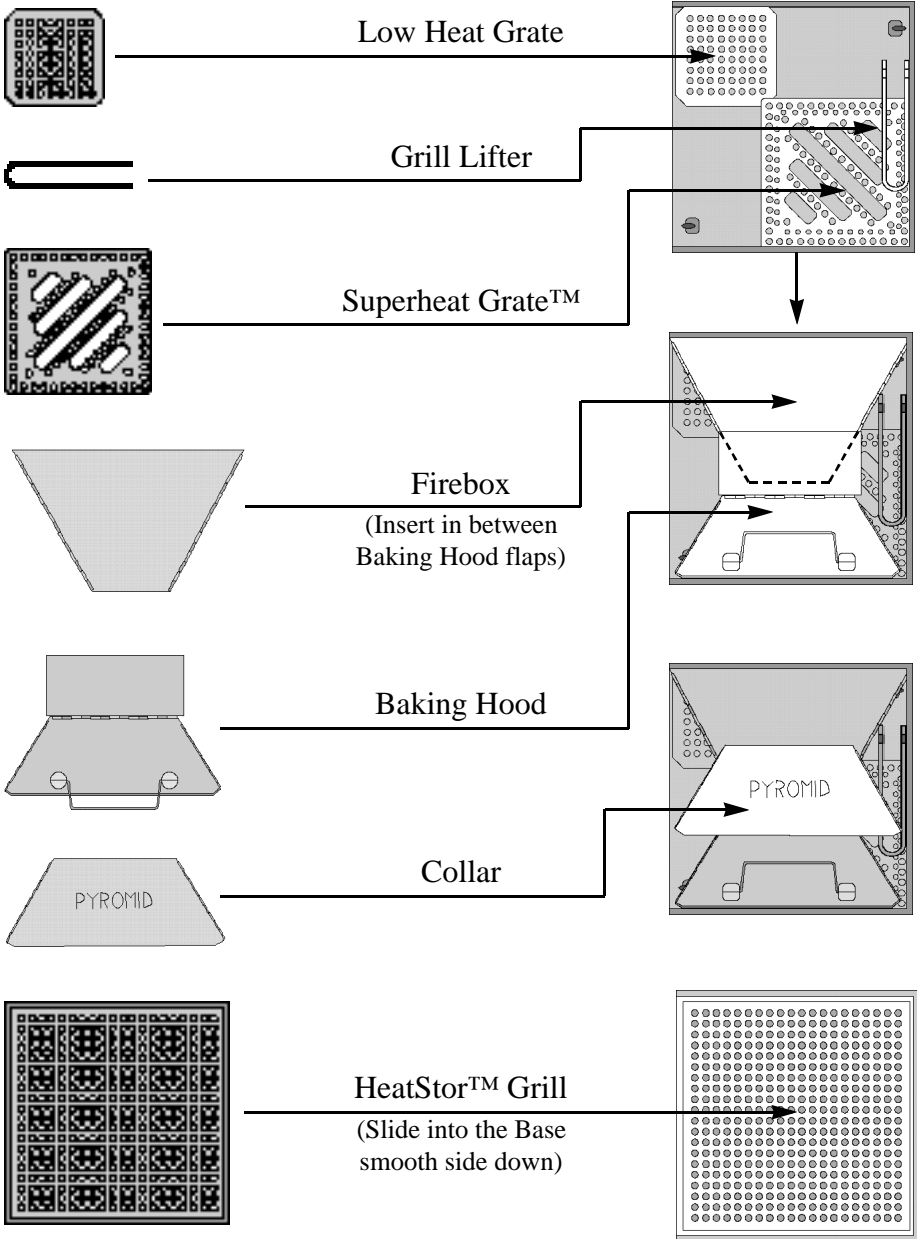
Fold the foil
over the top
of the grill



Use the Grill
Lifter to pick
up the grill

Repackaging Your Grill

Fold flat all of the open pieces, insert all of the parts into the Base, slide in the HeatStor™ Grill, then store in the Nylon Tote Bag.



Pyromid Accessories

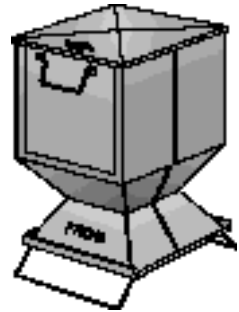
Poultry Hood:

This accessory creates some of the most palate pleasing poultry you've ever tasted. The 12" hood is great for cooking chickens, ducks, and other small birds. The 15" and 18" hoods can also cook a delicious, juicy turkey in half the time of your oven.



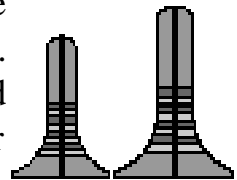
Smoker / Oven Hood:

In addition to doing what the Poultry Hood can, the Smoker/Oven bakes anything from bread to jerky. It comes with two HeatStor™ Grills and a heat diffuser plate for smoking meat, fish, and baking breads. Don't miss out on the fun!!!



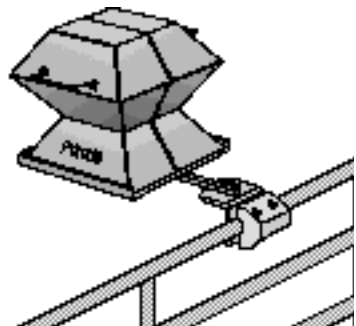
Vertical Chicken & Turkey Roasters:

These roasters quickly cook poultry from the inside out for tastier, juicier, crispier results. Vertically roasting helps eliminate unwanted cholesterol and drippings for a healthier meal. Folds flat and is a snap to clean.



Ship - N - Shore Bracket:

Here's the answer to securing your 12" or 15" grill on the side of your boat or patio railing. Two different clamps are included so you can mount it almost anywhere. Great for conserving space and safer too.



Five-Year Limited Warranty



Pyromid's WARRANTY OBLIGATIONS ARE LIMITED TO THE TERMS SET FORTH BELOW:

Pyromid, Inc. ("Pyromid") warrants this product against defects in materials and workmanship for a period of FIVE (5) YEARS from the date of original retail purchase. This warranty is good only to the original purchaser.

If you discover a defect, Pyromid will, at its option, repair, replace, or refund the purchase price of this product at no charge to you, provided you return it during the warranty period, with transportation charges prepaid, to Pyromid. To each product returned for warranty service, please attach your name, address, telephone number, and a copy of the bill of sale bearing the appropriate proof of date of original retail purchase.

This warranty applies only to the stainless steel products manufactured by Pyromid. Pyromid warrants the tote bag for a period of ONE (1) YEAR of normal use. Pyromid's warranties do not apply if the product has been damaged by accident, abuse, misuse, or misapplication; or if the product has been modified without written permission of Pyromid.

THE WARRANTY AND REMEDIES SET FORTH ABOVE ARE EXCLUSIVE AND IN LIEU OF ALL OTHERS, WHETHER ORAL OR WRITTEN, EXPRESS OR IMPLIED, PYROMID SPECIFICALLY DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING, WITHOUT LIMITATION, WARRANTIES OR MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

No Pyromid dealer, agent or employee is authorized to make any modification, extension, or addition to this warranty.

PYROMID IS NOT RESPONSIBLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES RESULTING FROM ANY BREACH OF WARRANTY, OR UNDER ANY OTHER LEGAL THEORY.

Some states do not allow the exclusion or limitations of incidental or consequential damages or exclusions of implied warranties, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which may vary state to state.



Remember, please fill out your warranty card, leave only footprints in the forest and let us know how much you love your new Pyromid®. Just call me if you need a little help.

Pyromid's Recipe Contest

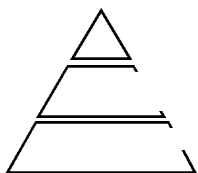


Enter your own favorite original recipe in our yearly contest for Pyromid products. Include the list and amount of all the ingredients, cooking time and cooking temperature. Winners will be judged upon creativity, uniqueness to a Pyromid grill and, of course, taste. Gift certificates will be given as awards and recipes will be submitted for publishing in our cookbook. Recipes must be submitted by the first of December for the chance at a Christmas gift certificate. All recipes submitted become the property of Pyromid.

1st prize	- 1 prize awarded -	\$100 gift certificate
2nd prize	- 2 prizes awarded -	\$50 gift certificate
3rd prize	- 4 prizes awarded -	\$25 gift certificate
4th prize	- 10 prizes awarded -	\$10 gift certificate

Mail in your recipes to: Pyromid, Inc.
3292 South Highway 97
Redmond, OR 97756-9501

Call 1-800-824-4288 for more information on
other Pyromid products and accessories



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Pyromid products are patented under one or more of the following patent numbers:

289-00	1,609,262	4,877,010
204-844	4,489,706	4,884,551
205-455	4,508,094	4,896,650
556-014	4,531,505	4,915,090
562-404	4,539,973	4,936,285
0-109-144	4,545,359	4,938,202
1,196,539	4,624,238	5,048,505
1,221,888	4,829,975	5,086,752
1,591,268	4,844,108	

Other Patents Pending.