

Suitcase SideKick

Manual for the Iron Works Suitcase Grill



*Small is Beautiful
Less is more
With the suitcase grill
You're out the door!*

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WELCOME

We love to take stuff with us: cell phones, computers, lounge chairs, parade chairs, books, even mobile homes! In our highly mobile society you can now take a gourmet cooking grill, a stand out stainless steel show piece.

This grill is ideal for small decks and patios, apartments or condos, boat docks, hunting camps, tailgates and second homes, where you want that true charbroiled flavored foods. The Suitcase Grill updates Paladin's old cowboy motto: have grill, will travel!

You will enjoy your new Iron Works Suitcase Grill for many, many reasons. This quality grill beats the buy-and-toss department store models hands down with it's heavy duty cooking surface of 12" x 23" (about 20% more cooking space than all others). The suitcase grill features a large cooking area, 259 sq. inches (11.5" x 22.5"). This is enough to cook four New York strips and four pork chops at once! The single canopied commercial cast burner with nickel plating produces 20,000 BTUs creating a surface temperatures of over 500°F. And the built-in smokebox adds a hint of hickory, apple, or alder to your grilling.

Cook like the pros—but make enough for neighbors drawn to the aroma and unique design of your Suitcase grill.

This grill was designed to mate with LP tanks of either at 5, 10 or 20 lbs. The stainless construction with slide in grease catcher make it a snap to clean up. It will look like new for years and years!

Best of all it comes fully assembled. You won't need any tools as you set up for grillin'.

CUSTOMER SERVICE 800 NUMBER

Thank you for purchasing a new Iron Works gas grill. After you have your new grill in the location where you will be operating it, give our toll free number 1-800-811-9890 a call. We will be pleased to go through the operation and initial set up of your grill. Keep this number in your records and give us a call any time.

We will discuss the various methods of cooking, and share secrets for meals that you have only dreamed of creating.

Our phone assistance hours are Monday through Friday 7:00 AM - 6:00 PM, Saturday 8:00 AM - 2:00 PM and Sunday 9:00 AM - 2:00 PM. You can also contact us via e-mail at paul@topgrill.com or visit **General Web Site:** www.topgrill.com

IMPORTANT

If you find anything missing, scratched, dented, or damaged in any way you have five days to contact the carrier to file a claim for what are called "concealed damages." Do this immediately and THEN let the staff at Iron Works know what happened. If you wait too long, you may lose your right to be compensated.

SETTING UP YOUR SUITCASE

1) Inventory your parts

- Grill with burner
- Smoker box lid
- Tray
- Travel Bag (not pictured)
- Gas hose and regulator



2) Check fitting between Gas Burner and Brass Nozzle

During shipping or travel the alignment may go out of adjustment.

Make sure the brass nozzle is centered in the hole of the gas burner. If you are unsure how to adjust this call the company.

This picture shows proper alignment, looking down on the gas burner protruding.



Optional—Add lava rocks

Adding lava rocks will add about 3 pounds of weight. However the grill will cook better because the rocks act like a heat sink. This means the heat will be more evenly distributed across your grill.



Place ash and grease tray below the grill

Small holes below the built in smoker box allow grease to drip into the tray. You can also dump any ash or debris into the tray.



Connect small end of gas hose to brass fitting

Since this connection relies on a pressure fit you don't need to add anything to the threads. Snug the nut up tight with fingers, then add a half turn with wrench.



Before igniting for the first time, review the section entitled *Safe Gas Handling* in the back beginning on page 15.

Connect other end to your LP gas supply.

Follow manufactures guidelines for safety.



Place grate onto grill

Note that the grate is bowed. This is done on purpose to prevent sagging due to high heat.

You may want to season the grate by oiling eat time with a high temperature oil like olive oil. A seasoned grate will stick to food less. It takes about 3 times before the seasoning takes effect.

Some cooks also the grate each time to prevent sticking.



Before igniting inspect for leaks as described on page 17 under the title *Inspecting and Testing For Gas Leaks*.

Igniting the grill

1. **Open the lid.**
2. Rotate dial counter-clockwise following arrow for *open* direction.
3. Ignite the burner with a fire stick, long nose lighter or long matches. You can access the burner through the opening in the rear, known as the rear damper.

Controlling the flame

Open rear damper 3/4

To supply enough air to the burner you must open the rear damper about 3/4 of the way. (Picture only shows it half open)



Venturi burner is 3/4

Make sure the venturi burner is 3/4 closed. This controls air to the burner and can generally be left in one position all of the time.



COOKING TIPS

This is a char-broil grill. That means it works best searing and cooking thin pieces of meat , fish and vegetables. Steaks, brauts, hamburgers, chops grill up great.

Always Preheat the Grill First.

Always pre-heat the grill before putting meat on. This helps prevent sticking. Let the grill run for 15 minutes to get it nice and toasty at full bore. Some cooks like to brush on a thin coat of oil before putting the meat on the grate or grill.

Cooking Temperatures and Smoky Flavors

The grill can get up to 500^oF with the top down and side vents closed. You control the heat by dialing in the amount of gas on the brass fitting. You can also control the heat a bit further by opening and closing the side dampers on the lid. Generally, it is suggested that the dampers be at least 1/2 open.

The opening also effects how much smoke is created and this affects flavor as well. Experimentation over time will reveal what works best for you in your local.

Gar Broil Grilling and Controls

Leave the burn on high for char broiling at 500^oF. Otherwise reduce heat as needed by turning dial clockwise, following the arrow in the *close* direction.

There is always debate in barbecue cooking circles. Some like to grill with the top down and others swear by leaving it up. You'll have to experiment with your favorite foods and decide for yourself. The top is designed to be in the closed or down position for high temperature grilling.



Fill The Smoker

Due to high heat the smoker will produce a bit of smoke rapidly and then fade away. With high heat grilling you generally will only be able to add a hint of smoke.

It is best to use dry pellets or wood chips. For best results soak about a cup of chips in water for 2+ hours. First lay down 1 cup of dry wood or pellets and put the wet chips above them.

Place cover on the smoker box, ignite grill.

Indirect Cooking

When you want to cook a piece of meat over 3/4 inch thick like a thick pork chop, steak, or even a large roast chicken it is best to first sear the outside and then let it cook at a lower temperature. To accomplish this due the following:

- 1) Sear meat for 2 minutes on high heat.
- 2) Rotate meat 45° if you want to create cross-hatch grill marks and let it cook another 2 minutes. If you don't want to fuss with cross-hatch branding then just let it cook another 2 minutes.
- 3) Turn meat over and repeat steps 1 and 2.
- 4) Turn down heat, open the side dampers, and place the meat on the coolest part of your grill. Generally, this will be to the left, above the smoker box. Instead of cooking directly over the heat source, you are using indirect heat to it to finish the cooking. You may discover other parts of the grill allow smaller pieces to cook indirectly. If you run out of space, stack the meat on top if each other.
- 5) Test for doneness using a thermometer or cutting into the meat.

CLEANING UP

Thankfully this is one of the shortest sections of the manual. Your energy should be spent on barbecuing, not cleaning up. To reach this goal, Iron Works Top Grill kept clean up to a simple, quick procedure. As Paul Faaborg would say, "We're chefs, not dishwashers." You will be amazed at how easily it cleans up. In fact, it's so easy you might even do it more than once in your lifetime.

The Tiny Meal-To-Meal Brush Offs

The basic maintenance occurs at the end of each meal. You wait until after you are done eating, say 30 to 60 minutes, and then scrape down the cooking grate with a wire brush or scraper or both. If you note a spot on the outside you can spray it with WD-40 or a solvent and rub most of it away.

Once A Year (or more) Clean

Any time you want to restore your grill to its near-original appearance try these steps. However, it should be noted that some grill owners admit to never cleaning up. It all depends on your tolerance.

Preheat your grill, with the roll cover closed. After 15 minutes, turn off gas valve, and spray with good quality oven foam cleaner similar to Easy Off oven cleaner) on all exterior parts. Let the cleaner dry to a powdery look and then spray off with a garden hose. Once it dries off, use a soft towel to go after any stains or water spots.

If burned on BBQ sauces remain, begin by using a nylon (rather than metal) scouring pad. If you later decide you must use a pad with metal (more abrasive), then try to avoid

scratching the surface. REMEMBER TO ALWAYS GO WITH THE GRAIN OF THE STAINLESS STEEL. If you rub across the grain it will leave scratches that are even more difficult to remove. If you have a stubborn stain, try spraying a bit of WD-40 on and then scour a bit more. Spray resistant stains with WD-40 and wipe clean. This will remove the remaining water spots

The cooking grates are designed to be simply wire brushed with a stiff bristled brush. If more is required, the grates will fit in the lower rack of most home dishwashers. Remember if you wash your grate with soap and water you'll have re-seasoning the grate as if it were new.

Most grill owners agree that one does not clean the inside because you end up removing the "flavoring potential" of your grill. Your call.

RECIPES

If you want to explore the variety of cooking out doors from tailgating to vacation home to camping consider the resources listed at the end on page 18. Below are a few get-you-started recipes. Remember the essence of outdoor, portable grilling is simplicity. These recipes were picked for their simple elegance.

Rubs

Make up your own rub for chicken, fish, pork or lamb. Then all you do is wash, pat dry and season the meat with a rub before you put it on. Here are two basic rub formulas from Smoky Pleasures (listed in the Resource section). They make about 3/4 cup. Keep them in tightly lidded jars, and out of sunlight.

MK Warm Rub

3 Tbs. kosher or sea salt
3 Tbs. brown sugar
2 Tbs. paprika
1 Tbs. chili powder
1 Tbs. + 2 tsp. garlic powder
1 Tbs. onion powder
1 Tbs. fresh ground pepper
3 Tbs. dried parsley
2 tsp. cumin, ground
1/4 tsp. cayenne pepper

MK's Basic Fish Rub

1 Tbs.+2 tsp. kosher or sea salt
1 Tbs. brown sugar
1 Tbs. garlic powder
1 Tbs. lemon zest
2 Tsp. onion powder
2 tsp. nutmeg, fresh ground

3/4 tsp. pepper, fresh ground
1/2 tsp. chili powder

Sauces

Sauces are put on last, about the last 5 minutes of cooking to prevent burning. It is also a good idea to serve the sauce alongside the meal. Then it's called a dipping sauce. We'll begin with a formula for developing your own sauce on the spot. This is followed by quick and easy sauce formulas. Remember, some people eat barbecued chicken or ribs just for the sauce!

Patchwork Cup of Sauce—A Barbecue Sauce Formula

Sometimes you unexpectedly run out of barbecue sauce or you just want to make a small batch for a dipping sauce. This recipe is designed to encourage improvisation. This recipe is really a formula, where you choose the specific ingredients to create your own signature barbecue sauce.

Here is how the game works. Pick two or more items from each category to make up your own sauce on the spot. The resulting patchwork makes about 1/2+ cup of barbecue sauce. Those who want to walk on the wild side, might try to include all ingredients. If you like heat or that spicy flavor try an extra 1/2 tsp. of cumin or 1/8 tsp. of cayenne.

The Sweet

1/2 cup ketchup
1/4 cup honey
2 Tbs. jam

The Heat

2 Tbs. mustard
2 Tbs. chili sauce
2 tsp. prepared horseradish
2 dashes Tabasco sauce

The Tang

2 Tbs. lemon
2 Tbs. lime juice
2 Tbs. of your favorite vinegar
1/4 to 1/2 tsp. salt to taste.

The Odiferous

2 Tbs. Worcestershire sauce
2 Tbs. of your favorite hard liquor
2 Tsp. espresso
2 Tsp. garlic powder
2 Tsp. onion powder

Mix all the ingredients in a large coffee mug and heat it for 30 seconds in a microwave then stir. Repeat this process and your sauce is ready.

Duck or Hen Sauce

1/2 cup honey
1 Tbs. celery salt
1 Tbs. pepper fresh ground
2 Tbs. garlic powder
1 Tbs. onion powder
1/2 small can orange concentrate.

Golden BBQ Sauce

This recipe is from an old southern cookbook and provides a yellow or mustard alternative to the traditional red and tomato-catsup based ones emanating from Kansas.

1/2 cup prepared mustard
1 tsp. Salt
1/2 tsp. Rosemary leaves
1/2 cup honey
1/4 tsp. Pepper

White sauce SOS

Want another color? Try this white sauce from the Carolinas.

1 cups mayonnaise
1/3 cup vinegar
1 pinches Cayenne pepper
1/2 to 1 tsp black pepper (to taste)

Rib Sauce

So simple, so tasty!

1-1/2 cup prepared bbq sauce
1/3 cup seafood cocktail(chili) sauce
3 Tbs. wine vinegar.

Thai Sauce

Want to create an approximation of Thai cooking, then add a bit of peanut butter to your sauce.

1/2 cup of your favorite store bought (or home made) barbecue sauce
1 Tbs. of chunky peanut butter.

Blend well and then place over and under the skin. To get under the skin, use a sharp, thin pointy knife to cut skin away from the flesh. Then using the knife and fingers, try to free remainder of the skin.

Marinades

Most foods like chicken and ribs benefit from a marinade of 4 to 24 hours. Do not re-use marinades which have been used with meat because they will be contaminated with bacteria. It is best to set aside (reserve) about a 1/2 cup of the marinade for use at the very end of the meal. When remove the meat from the heat, let it rest or sit (so juices return to the surface). Then pour the reserved marinade over the resting food.

Simple Beef Marinade

Try mixing the following ingredients in a large freezer bag. Then place a steak or small tenderloin in the bag, in a cold-box or refrigerator. Let it marinate for 4+ hours and grill.

1/4 cup of oil

1/4 cup strong bodied red wine

1 envelope of onion soup mix.

Pepper

Chicken Marinade

Here's a quick recipe made from ingredients commonly found at camp site stores.

8 ounces of creamy, tangy Italian dressing

2 ounces of orange juice

1/2 cup Worcestershire

1 Tbs. soy sauce.

Lamb Chops Marinade

This recipe can work for about 6 to 8 small lamb chops, about 1 inch thick.

3/4 Italian dressing, as zesty as possible

2 Tbs. prepared salsa

1 Tbs. sugar.

Salt and pepper the chops and then prepare marinade with remaining ingredients.

Let sit for 4 hours in cooler.

SAFE GAS HANDLING

Unfortunately today, many manuals come with dire safety warnings plastered in big print and heavy-lined boxes. At Top Grill, we think a more logical approach is to consolidate all of the safety information in one area. While safety information is not sexy nor entertaining, it is crucial to your well being and enjoyment of your grill. It is critical that you review this information and call us about anything which alarms you, confuses you, or causes you any concern. We believe that if you know how to safely use our equipment, you will be more relaxed around our equipment and it will operate better. Please call with any questions.

Playing It Safe When Gas Grilling

The word LP Gas refers to Liquid Propane or bottled gas. This petroleum product is a gas at regular temperature and pressures, but is stored as a liquid inside your tank. As the liquid petroleum is released, it turns into a gas you can cook with. The LP gas has an odd garlicky odor like natural gas and it is heavier than air. Leaking gas may collect in low areas.

The gas not only is flammable, but the liquid form can freeze your skin. The gas also contains products which could be harmful such as benzene, soot, and other byproducts of combustion and cooking. Serious injury, fire, or death can result from using the grill or the gas container or ignition in a careless or hazardous manner. The following general points and other information are offered to insure safe and hazard free cooking. If you do not understand any suggestion or if you need to find how a specific suggestion relates to your individual situation, please call the company before proceeding.

You are advised to check with your local government to determine if local codes apply to using portable gas grills.

Do not hook up your grill to a natural (piped) gas outlet unless you have installed the conversion hardware. Natural gas enters the grill at a different pressure and it could be hazardous.

Do not use charcoal in your gas grill.

Do not drop, roll, or throw the gas tank cylinder.

Do not store flammable materials (paper, alcohol, gasoline, rags, solvents) or other tanks within 5 feet of the grill.

Consult the manufacturer whenever you think the gas tank, valve, or hose might be damaged or operating improperly. The phone number of the manufacturer is generally found on the warning decal which is permanently attached to the tank.

When not in use make sure the burners and gas tank or outlet valve(s) are turned completely off.

Replace worn parts with only those materials specified by the manufacturer.

Avoid loose fitting clothing, especially sleeves which can get caught on things as you move quickly about the grill.

Do not disconnect gas fittings or valves when grill is in use. Do not block air ways on the grill with bottles, aprons, mitts or other objects.

Have a fire extinguisher nearby.

Handle With Care When Transporting The Tank

Keep tank in the position in which it was intended. Keep vertical tanks upright when transporting, otherwise you could end up with escaping gas.

The POL plug should be inserted during transport. And, treat “empty” tanks as if full. They still contain vapors and can pose hazards.

Filling Tanks Can Be Fulfilling

All LP-gas containers must have the air removed prior to filling them for the first time. Sometimes this is called “purging.”

Never fill tanks beyond their maximum safe levels. For most tanks this will be 80% of capacity as indicated on a fixed liquid level gauge. This allows for 20% expansion as temperature changes. If the valve regularly gets frosty, it indicates being overfilled. Get help from a local dealer to remedy.

Follow tank manufacturer’s directions for opening and closing the POL service valve. In most instances you should not use a wrench or pliers (*see Error! Reference source not found.*). Do not release gas into the atmosphere if possible.

Storing Tanks Safely

When storing indoors the gas supply must be disconnected, away from children, and in a well-ventilated area. Never store it in a place where the temperature can exceed 125 degrees.

The Natural Gas Alternative

If you are lucky enough to have natural gas available to your community, you might consider having a line brought outside to your barbecue area. The three advantages of natural gas are convenience (you never worry about empty tanks), more constant heat (pressure does not drop as with a low tank), and it’s cheaper. Consult with local agencies to determine feasibility and then call Iron Works to find out about getting a conversion kit.

Inspecting The Flame

Inspect the color, sound, and shape of the flame. The flame should appear stable and resemble a tear drop shape as it comes out of the burner orifice. The flame on a burner should be blue, relatively quiet, with occasional tinges of orange. The flame should reach up, over the edge of the burner, curling up past the lava rocks, where it turns yellow-orange.

If there is a gap between the flame and the burner, then you have too much pressure and that burner needs adjustment. To regulate the flame you will need to adjust what are called the venturi or better yet call the customer help line and we’ll walk you through it.

INSPECTING AND TESTING FOR GAS LEAKS

You should test for leaks the first time you hook up your gas source to your grill. Thereafter, it is prudent to test any time you hear funny hissing sounds (like a leaky tire) or whenever you have not used the grill for extended times. Thus, if you store your barbecue for the winter, test for leaks the first time you bring it out for spring or summer cooking. Do not test with a match or with burners on.

- 1) Make a mixture of soapy water made from one-half soap and one-half water.
- 2) Turn off the burner and extinguish all flames including smoking pipes, cigars, cigarettes.
- 3) Slowly open the POL service valve on the tank. Listen for hissing which indicates a leak.
- 4) Apply soapy water to all joints from the POL valve on the top of the tank, along the hose to where it connects to the grill. Look for bubbles, which indicates a possible leak. You might also look for kinked or damage hose line and get professional help to evaluate if it needs replacing.

If the leak occurs at the POL valve or other joint ,you may be able to eliminate the leak by tightening the connection. If the leak persists or if you are unsure how to stop the leak, you are strongly advised to get help from a professional who supplies or services LP gas tanks. If leaks persist, turn off all burners and valves and stop using the tank immediately. Contact the company who sold you the grill or the barbecue.

RESOURCES

Entire books are written about grilling and smoking. Many titles come and go, especially in the portable grill market. The best approach is to ask around or search an online bookstore like Amazon.com. In 2002 a search online revealed the following titles. You might want to use some of the underlined words below as “keywords” in an online search at a book store or an Internet search engine such as Google.

Picnics And Tailgate Parties

Beach House Cooking

Picnics And Tailgates

Cooking In The Outdoors

The Back Country Kitchen

Vagabond Cooking Wherever You Want

Additional titles by the author of this manual have been written about grilling and barbecuing. Kiimeldorf’s books offer a complete set of instructions from set up to gourmet fare. He uses Iron Works gas grills and smokers. The books are to be included at www.publishignonline.com, or you can write him at Kimeldorf@attbi.com. Book titles to search for include: *Grill Play* and *Smoky Pleasures*

WARRANTY

Residential Warranty THE IRON WORKS LIMITED WARRANTY

The Iron Works, Division of Paul Faaborg & Associates warrants that goods manufactured by Paul Faaborg & Associates, Inc., a Michigan Corporation, will be free from defects in material and construction, at the time that they are shipped from our factory in Stockbridge, Michigan.

Within a period of 12 months from the date of purchase date but not exceeding (1) year from the date of shipment from the factory, Paul Faaborg & Associates, Inc., will repair or replace parts or products found to be defective to our satisfaction that a breach of warranty existed. This warranty applies to parts or component materials only. Iron Works Burners are covered under a special 5 year warranty.

Defective parts of materials under warranty can only be returned to the factory after prior notice has been given, and return authorization has been granted by the factory.

All returns shall be made prepaid to the factory,, and all parts whether covered by warranty or bought for replacement or repair will be shipped F.O.B. factory.

Misuse, tampering, or misapplication of our products will void this warranty.

This is the only warranty on our products, any other implied, or expressed warranties, including those of merchantability or fitness for a particular purpose which go beyond the conditions of our warranty above are disclaimed, and shall be excluded from this agreement. No one, including employees or agents of our company has the authority to make any other warranties. Only this warranty as stated above shall apply.