OWNERS MANUAL

MODELS: CK400, CK500, CK600
FUEL TYPE: PROPANE / LP GAS

Sikes Grills

The Last Grill You will ever Buy

Grill Steam Roast Smoke Boil Sear Bake Fry

getSiked.com

⚠ DANGER IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

⚠ WARNING

1. Do not store or use gasoline or other Flammable liquids or vapors in the vicinity of this or any appliance.
2. An LP cylinder not connected for use, shall not be stored in the vicinity of this or any other appliance.

STOP WARNING!

WHEN LIGHTING GRILL:
MUST HAVE HOOD OPEN ON COOKER!

IF FLAME IS EXTINGUISHED:
TURN OFF GAS, OPEN HOOD AND ALLOW ADEQUATE TIME FOR TRAPPED GAS TO ESCAPE BEFORE RELIGHTING!

MUST REMOVE THE WOOD CHIP BOX WHEN COOKING AT TEMPERATURES IN EXCESS OF 300°F.

Table of Contents, Personal Records ..... Page 2
The Sikes Difference, How does this work?, Break-in ..... Page 3
Our Story ..... Page 4
Sikes Difference Top 10 list, Safety ..... Page 5
Packing List ..... Page 6
Assembly: Shelves, Regulator Hose ..... Page 7
Temp Gauge, Wood Chip Box ..... Page 8
Prep, Adding Water, Gas and Lighting ..... Page 9
After Cooking, Clean Up ..... Page 10
Cooking Basics ..... Page 11
Replacement Parts ..... Page 12
Suggested Time/Temp ..... Page 13
Notes ..... Back Cover

Congratulations on your purchase of a Sikes Grill. We're confident that you are going to get many years of enjoyment and great cooking from your new grill. And with our unique patented cooking process, we've made outdoor cooking not only more fun, but incredibly easy. So let's take a few minutes to get you acquainted with your new grill so you can be on your way to becoming the great outdoor chef you've always wanted to be.

Fill in the following information on your grill and keep for your own personal records.
NOTE: Always keep your sales receipt.

Date Purchased: _____
Date Delivered: _____
Delivered By: _____
Location Purchased: _____
Other Information: _____

The Sikes Difference:
You may ask what makes the Sikes Grill different than any other gas grill on the market. The key word is versatility. We have taken the stove, the oven, the steamer, the smoker and the old fashioned BBQ grill and basically put them all together in one complete, easy-to-use outdoor gas grill. With your new Sikes Grill you can do everything from roast to grill to bake to steam to fry, and everything in between.

How do we achieve all this with one grill? It's because our patented cooking process combines all the features you can find in your own kitchen all in one compact outdoor cooker. All Sikes Grills combine direct heat with indirect heat in a unique process for a complete cooking experience. Because of the Grill's unique patented design, the process takes place by the natural flow of heat, totally eliminating the need for electricity, fans, or any other moving parts, making this the last grill you will ever buy.

What's the difference between direct and indirect heat? Direct heat is basically just what the name implies: the heat is directly under your food and is used mainly for searing. With indirect heat, also known as convection, the heat is not directly under your food but circulated around it, like in an oven. The Sikes Grill combines these two types of heating to allow the user a complete cooking experience. We split the cooking area into two separate but integrated parts.

How Does This Work?
Direct Heat: On the left side of the grill is the burner A cooking grate over this allows for the direct heat portion of your grill. Use this side to sear steaks or cook anything that needs a direct source of heat under it. Want to boil a pot of potatoes while your brisket is cooking away on the other side of the grill? Just place the pot on this side to have the heat right under it, just like on the stove.

Indirect Heat: The right side of the grill is the indirect heating side. Food placed on this side of the cooking area does not have a heat source directly under it. Instead, the heat is pulled around and down through the food, allowing for even cooking and no burning or scorching. And by having the heat surround and penetrate your food from all sides, there's virtually no need to constantly turn it like you have to do on a conventional grill. The design of the indirect side totally eliminates flare-ups, they are an impossibility. Clean up is a breeze. Simply drain the water from the drip pan, add fresh water, and go enjoy dinner with your family. By cooking on the indirect side, your food is virtually carcinogen free, unlike cooking over wood, gas, or charcoal.

The water partition (Marinade vat): Separating the direct heating side and the indirect heating side of your cooker is a small partition. One of the key elements of how our cooking process works is this partition. By filling the partition with water, heat created on the left side of the grill is passed over it and then pulls moisture up and then through your food on the right side of the grill. Not only does this keep your food moist and juicy, you can add flavorings to the water and actually marinate/baste the food as it cooks.

New grill initial break-in period:
Fully read the entire manual before performing your new grill break-in.
With the marinade vat and drip pan empty and dry, all packing materials removed, and assembly completed: Bring the grill up to 450 degrees Fahrenheit for 20 minutes with the hood closed, or until the grill quits smoking. Turn off the grill and let the grill cool. Once the grill has cooled, add water to the marinade vat and drip pan per normal operation instructions (no flavorings to be added just yet!).
Use a high-grade non-stick cooking spray to completely coat all grates, making sure to spin the rods for an even coat. Bring the grill up to 450 degrees again for another 20 minutes with the hood closed, or until steam is exhausting well for several minutes. You are now ready to add food.

OUR STORY

We are humbled, honored, and *Siked* to share it with you! God has blessed us beyond our wildest dreams and placed us in positions to pass those blessings on - and we love it!

Robert Fason is an ex-broke dairy farmer from Arkansas. He was working from can to can't and still broke until he was introduced to Team National where he flourished and helped many others as well. Through helping others is exactly where Fason met Keith Smith in 2007. Keith hails from the very small town of Waterproof, LA and was fortunate enough to be involved in the same company as Robert. Keith is just an old farm boy that, at the time, was managing 3 bulk fuel facilities, working very long hours, never seeing his family, making someone else rich while he was sucking wind! But it didn't take Keith long to figure out that Team National was an answered prayer. Starting very part time retired him from all other things, so he just strictly focused on *HELPING PEOPLE.* Keith and Robert became instant best friends through simply being just a pair of ole country boys with strong morals, values, and a passion for helping others! The fact that both are avid hunters, fishermen, and outdoorsmen drew them even closer as they have traveled the world together enjoying ALL that this planet has to offer.

Now at this point you may be asking yourself...
What can this possibly have to do with grills?
Well allow me to explain: of course the hunting, fishing and outdoor skills of this pair yields lots of fresh game! You couple that with the lack of interest to cook indoors, what you end up with is a pair of fellers searching for the perfect outdoor cooking equipment. Well after several thousands of dollars purchasing stuff that either wouldn't cook evenly, fast enough, was hard to clean up, or even last past a couple of seasons, Robert

(continued)

stumbled upon the *Sikes* **Grill**. It didn't take Robert long at all to get Keith on the phone sharing his excitement of, what he believed was: The Perfect Grill that they had been searching for!!! Robert went on and on about how it would sear, roast, smoke, steam, fry, boil, and bake. I mean to listen to Robert... *This thing would do EVERYTHING except mow the yard for him.* Well Keith's reply was equaled with excitement but also stating... "Well Robert, we have bought nice grills before but they never last long." Robert's reply: "You're right, time will tell!"

Well that brings us up to 2016, when their *Sikes* **Grills** were going on 10 years old! The grills are still going strong and even look NEW!! This, after sitting completely outdoors, uncovered, exposed to ALL of the *BRUTAL* elements of Arkansas, year round with no cover... We're talking about extreme cold, snow, ice, and sleet all the way to summer temps being *so hot that birds have to use potholders to pull worms out of the ground!* They were so tickled over the ease of this grill making them look like chefs. No burning, plenty of moisture with the unique patented indirect water-based cooking process. Flare-ups are a thing of the past, and hey... There's a lot to be said for a *Sikes* **Grill** being:

The Last Grill You will ever Buy

When I say tickled, I mean so tickled that they didn't buy more grills, they bought the whole company! They're sum kinda excited to share with the world: the most versatile, long lasting, simple to use, and beautiful - outdoor cooking equipment you will ever run across.

We look forward to serving our Team National family as well as the rest of the world! Keep it between the ditches and the greasy side down!! Thank you and God bless you!!
And **get** *Siked!* (You'll be glad you did.)

The Sikes Difference Top 10 List!

1. Forget all the small useless tricks you ever knew about grilling. This is an indirect cooker.
2. The Sikes Grill will NEVER flareup when cooking indirect.
3. Always keep the marinade vat filled with the liquid of your choice. Water, white wine, herbed concoctions, apple cider vinegar, beer and add a quarter cup of olive oil. The Sikes Grill will use its convective action to deliver your basting solution with with the olive oil droplets to keep anything you choose to cook moist.
4. If you are looking, you aren't cooking!!! This grill needs to remain closed to cook on the indirect side! It cooks top down not bottom up.
5. You can cook things at a higher temp. This grill cooks better hotter, The more heat the more moisture!
6. Traditional concerns about turning meat are useless on this grill. Thicker cuts may be turned once just to get even color. Open and turn once as quickly as possible.
7. Cooking is far more forgiving on this grill because it cannot burn, the lack of harsh drying direct flame impingement and the continuous basting action of the marinade vat. You can fearlessly cook to the done temperature of your meat thermometer to quell the fears of any concerned guests.
8. Remember this is a very good smoker! The convective action carries the smoke perfectly over the entire indirect cooking area. use the optional stainless steel wood chip box over the burner and add soaked wood chips of your choice for flavor.
9. At higher temperatures (above 400 degrees) this grill will create a wonderful crispy surface on fowl. Golden brown and NEVER burnt or black.
10. Add about 1/2" to 3/4" of water to the indirect side to catch drippings and to facilitate cleaning. Drain the grill while warm and rinse with water while the cooker is still warm for a clean grill next time. The water on the indirect side is only necessary to facilitate cleaning.

SAFETY:

IMPORTANT: Please read and follow all safety guidelines.*

Before you cook on your new Sikes Grill for the first time, let's go over some important safety tips. Remember to follow these safety guidelines so you and your family will have a great, and safe, outdoor cooking experience.

*(Failure to follow these safety guidelines could result in serious injury or even death.)

- Make sure that the lid of the grill is open. The lid should remain open until the burner is lit.
- Avoid touching the body of the grill while it is hot.
- Never move a hot grill.
- Keep all combustible materials, gasoline and other flammable vapors and liquids at least 5 feet away from the grill.
- Do not obstruct the ventilation of the grill by covering any openings.
- Do not operate grill underneath any combustible overhead materials.
- Keep children and pets away from the grill while it is in operation. Be sure that the grill has cooled sufficiently before allowing children or pets near it.
- Protect hands from burning by using oven mitts or other protective apparel.
- The grill is intended for outdoor use only. Do not use in a building, garage or any other enclosed area.
- Do not store the grill in an enclosed area unless the gas is disconnected.
- Do not store gas cylinders in a building, garage or other enclosed area.
- Store out of the reach of children.
- Do not remove cooking grate while the grill is hot.
- Always make sure the gas cylinder is turned off when you finish cooking.
- It's best to drain your grill before trying to move it.
- Do not store a spare LP-gas cylinder under or near this appliance. Doing so may result in a fire or explosion causing serious injury or death.
- LP gas cylinders used with this grill must have a collar to protect the cylinder valve.
- Keep the ventilation openings of the LP-gas cylinder free and clear of debris.
- Never try to place or remove the wood chip tray in your grill while the burner is on or the grill is hot.
- If flame is extinguished: turn off gas, open lid and allow adequate time for trapped gas to escape before relighting!
- When smoking under 250 degrees Fahrenheit, position the air intake out of the wind, as gusts can blow out the flame at very low settings.

Inside the body of your new grill you should find everything that you need to get started.
Below are pictures and a list of all the parts that are included with your grill. Make sure that you have everything listed below. If you find that you are missing a part, please contact us at the number on the front of this manual and we will send it to you. 2 shelves are included with the CK freestanding models. If you purchased a CM drop-in/slide-in unit, shelves can be purchased separately.

(8) nuts

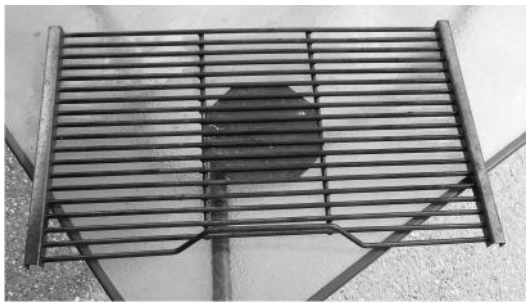
(8) carriage bolts

(1) hood thermometer

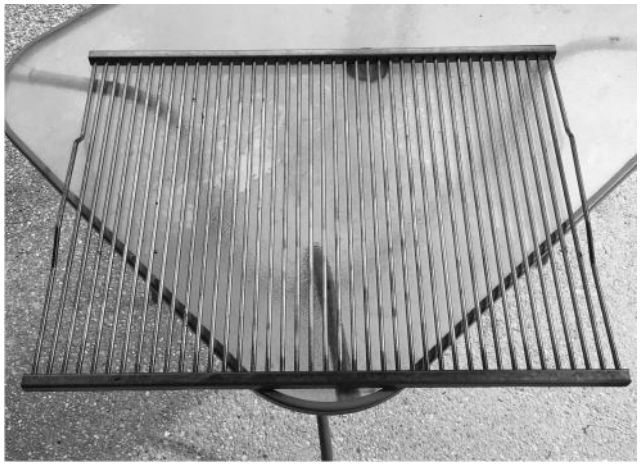
(2) shelves

(1) wood chip box, OPTIONAL

(1) direct heat grate



(1) indirect heat grate

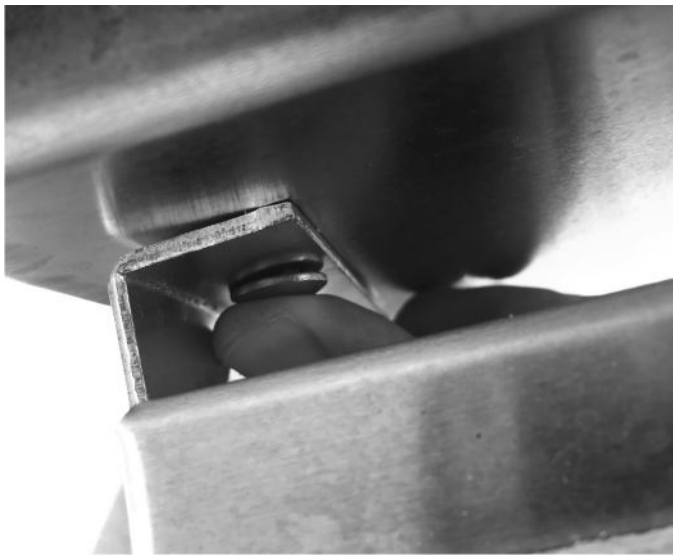


(1) regulator & hose

Tool List:
(Not included)
7/16" & 3/4" Open-end wrenches

Assembly:
Your Sikes Grill comes almost completely assembled. However, you will have to install a few parts yourself. This is easily done and should only take a few minutes.

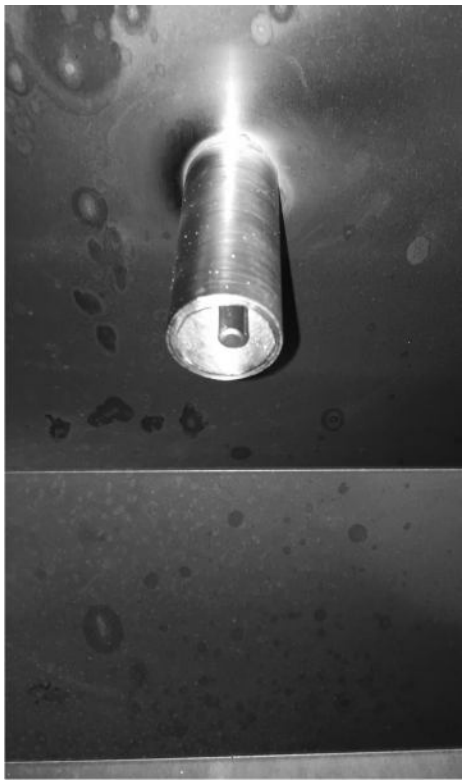
Attach Side Shelves:
Tool needed, 7/16" wrench.
Line up the holes on one of the shelves with the 4 corresponding holes on the front of your grill. Insert a carriage bolt into each of the holes through the shelf and the grill lower body, and place a nut on the end of the bolt inside of the grill body. Tighten snugly with 7/16" wrench. Repeat the process for remaining shelf with remaining bolts and nuts.



Connecting the regulator hose:
Tool needed, 3/4" wrench.
Screw the brass nut of the regulator hose onto the burner nipple. Tighten snugly with 3/4" wrench. When grill is lit for the first time, check for leaks. Check for leaks by mixing a small amount of dish detergent and water in a small container. Apply the mixture to the connections and fittings, and look for leaks in the form of bubbles. If any leaks are found, immediately turn off the LP gas bottle. After the flame has extinguished and the unit has cooled, remove the regulator hose from the nipple, check the threads for burrs, and retry the installation with 1 wrap of teflon tape. If you have continued leaks, cease use of the appliance, close and disconnect the LP gas bottle and consult your local plumber or gas supplier.

Assembly, continued:
Your Sikes Grill comes almost completely assembled. However, you will have to install a few parts yourself. This is easily done and should only take a few minutes.

Attach the temperature gauge:
Your temperature gauge may come previously installed in the hood, if it does not, simply put the probe through the hole in the center front of the hood and tighten the supplied collar onto the threaded end inside the hood.



Placing the OPTIONAL wood chip box:
When smoking under 300 degrees fahrenheit, set the wood chip box onto the holder over the burner prior to lighting the grill. Slide the smoker box lid with the included handle to adjust the smoke. Remove the wood chip box when not using it to smoke. **DO NOT** use the wood chip box when cooking at temperatures above 300 degrees. To smoke at temperatures in excess of 300 degrees, DO NOT place the wood chip box under the direct heat grate. Place the wood chip box on TOP of the direct heat grate.

Getting your grill ready to cook:
Make sure there is nothing combustible overhead or within 5 feet of your grill. Remember to NEVER move a hot grill. Always make a visual inspection of your grill before each use. Check hoses for excessive wear or holes and make sure that the grill (including burners) is free from debris, insects, insect nest, and other combustible materials and all ventilation openings are free of debris and unobstructed. Do not use an open flame to check for gas leaks. Sparks or flames will result in a fire or explosion that could cause bodily injury or death, and damage to property.
Use only LP gas cylinders that are:
- Constructed and marked in accordance with Specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada (CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods and Commission).
- Provided with a listed overfilling prevention device.
- Provided with a cylinder connection device compatible with the connection for outdoor cooking devices.

Adding water:
Make sure that all of the drain valves handles on the bottom of your grill are rotated clockwise into their fully closed position. Fill the bottom of the indirect side of your grill with at least 1/2" of water at it's shallowest point (your grill could be positioned out of level). This water is only present as a mechanism of the quick clean up process, it catches the drippings during cooking, preventing them from sticking to your grill. Fill the marinade vat completely with water (or mostly with water - leaving some room to accomodate adding marinades, flavorings, oils, seasonings, or bastes you will be using during this cooking). We recommend filling the marinade vat completely with water, then via the marinade drain valve, draining a volume of water equal to the amount of flavoring to be added in. Then add in your flavoring into the water filled marinade vat. Thicker marinades can be diluted with water prior to adding - so that they do not sink to the bottom of the vat.

Hooking up the gas and lighting:
Your grill comes equipped with a pressure regulator hose. Do not operate your grill without a pressure regulator hose attached. Place the LP gas cylinder/tank in the cylinder holder (if equipped) or set the tank next to the grill at ground level within reach of the regulator hose. Verify that the gas cylinder and regulator valve are turned to the closed positions. Open grill hood. Hand tighten the regulator fitting to the gas cylinder. Turn the valve on top of the LP gas cylinder counterclockwise fully to open. If you hear or see rushing gas, close the valve on top of the LP gas cylinder, allow adequate time for gas to dissipate, and retry your connection of the regulator fitting to the cylinder. Make sure there is nothing combustible overhead or within 5 feet of your grill. Take caution to not have hair, headwear, or appendage over the direct heat grate when lighting. Once the LP gas cylinder is properly connected, hold the igniter button down, you should hear it clicking. If you do not hear the ignitor clicking and cannot visually see it arcing above the burner, check the battery in the ignitor (ignitor cap unscrews counter-clockwise). Once you have confirmed a properly working ignitor, while depressing the ignitor button, slowly open the valve at the regulator for grill to light. In the event of an ignitor battery failure, make sure the regulator valve is closed, the grill can be manually lit with long matches, match in a match holder, or long shaft lighter. Before attempting manual lighting, verify that your manual tool can completely reach over top of the burner by insertion through the air intake vent at the side of the grill. Again have the hood open and insert your lit tool through the air intake holding it over the burner and then slowly open the regulator valve. Do not attempt to light the burner through the direct heat grate, or from the top after having removed the direct heat grate - bodily injury or death could occur.

After cooking:
IMPORTANT, when you are finished cooking with your grill, be sure to always turn off the gas supply at the cylinder, then at the regulator. Storage of your grill indoors is only permissible if the gas cylinder is disconnected and removed to remain outside. Your gas cylinders should not be stored indoors and should be kept out of the reach of children. If your grill is not equipped with the optional cylinder holder, it is recommended to disconnect the regulator from the LP cylinder after use, utilizing the regulator hanger hole in the side of the front leg under the direct heat side of the grill.

Clean up:
Thanks to its unique design, clean-up with your Sikes grill is a snap.
For any gummy or sticky residue accumulated on the grates, while the grill is still warm after cooking (taking care that it is not too hot!) you can carefully lift and then lower the cooking grates into the warm water of the drip pan for a few minutes to loosen the residue. Use caution, protective eyewear and water-proof heat resistant gloves are recommended. Water can be hotter than the grill temperature gauge reading. After the grill has cooled, place a bucket underneath the drain valves (typically located under the grill, at the back, offset from the center) and then turn the valves straight down to open them. The remaining marinades, water, and drippings that collected from the bottom of the grill as you cooked, will drain out into the bucket. The center most valve is the drip pan drain, then the marinade trough drain, and then the direct heat area drain (direct heat area drains typically do not have valves on them unless custom ordered). *If you are placing the grill in a permanent location, the drain valve is a standard 1" npt fitting. This will allow you to connect a 1" drain line to the grill and run to a designated drain.*
Be aware that depending on the level of your grill and the cooking duration, there may be more hot liquids than can be comfortably relocated to a disposal location with a single standard 5 gallon bucket. At any time you can close the valves, set an empty bucket in place, and resume draining. With less than half full or empty buckets in place and valves open, after draining is complete, you can rinse your drip pan and marinade vat with water. Start on the sides and work your way to the drain hole.
You can clean the inside of your grill by using a mild detergent and water. Leave the drain valves open and rinse out. The cooking grates can be cleaned with a mild detergent or by using a steel wool soap pad. You can clean the outside of your grill, when it has completely cooled, with a mild dishwashing liquid. Be sure to rinse well and dry the grill with a soft cloth. After it is dry, you may want to spray the outside of your grill with a light coating of WD-40. Wipe the grill well with a soft cloth, leaving a light film on the surface. This helps protect the surface of your grill as well as cleaning it. Covering your grill with a grill cover is NOT recommended, as moisture may become trapped under the covering and stain the grill's finish. If you choose to cover your grill, be sure that the grill is completely cool and dry before putting on the cover. Staining is not covered under our warranty, and does not affect the usability of the grill.
Our grills are manufactured to last for lifetimes, but if for any reason you have a problem with it, we are here to help. For grills that will remain in their current location for the next cooking, we recommend re-filling the drip pan and marinade vat with water per normal instructions at end of the cleaning process.

Cooking basics: For the addition of flavorings and/or moisture to your foods, preheat the grill to your cooking temperature for sufficient time that the marinade vat is warmed (DOES NOT have to be boiling), vaporizing its contents to be drawn through the food by the natural convection process. Any foods you do not wish to have impregnated with extra moisture or marinade, seal with aluminum foil. You can cook hotter and faster on this grill than on traditional grills without the worry of drying out or flaring up, but especially for smoking and marinading, low and slow is always better. You have to allow the food adequate time to be infused with the smoke and marinades. When searching for recipe ideas, remember: We've combined the process of a convection oven with the capability of a grill and a smoker, and added moisture/marinade vapor infusion. You may find just as many ideas in the oven recipe section as you do the grill section. When using pots and pans on the grill, be aware that the handles get hot just as if you used them on a gas stove or placed them entirely in the oven. Make sure that any pots and pans you use are gas stove and oven rated.

Grilling: The indirect side cooks with the hood down, and you are cooking primarily from the top down. Thicker meats will get done on the top first, and need to be turned less often. Searing is done at the end of cooking instead of at the beginning, you want the grain to remain open to accept the vaporized moisture and flavor from the marinade vat.

Searing: To sear on your grill, place your food on the small grate on the indirect side for a few seconds per side at the end of the cook.

Smoking under 300 degrees: Set the OPTIONAL wood chip box insert over the burner. Then place wood or wood chips into the wood chip box.
The smoke produced from the smoldering wood will draft up and over, down through your food set on the indirect side of the grill.
Smoking over 300 degrees: Yes, you can get fall off the bone ribs in two hours thanks to the marinade vat, but they may not have that visible smoke ring in the meat if it had been cooked slower and longer. Place the wood chip box ON TOP of the direct heat grate for temps over 300 degrees. The smoke produced from the smoldering wood will draft up and over, down through your food set on the indirect side of the grill.

Frying: You can fry your food by using two different methods. The first is by using a frying pan, just like you would on a stove. Place a frying pan on the direct heat grate of the grill, above the burner. Your grill will act just like a gas stove. The second way that you can fry, is deep-frying. This requires a deep fryer pan and basket that is sold separately. Place the deep-fryer insert over the burner and fill with cooking oil to deep fry.

Boiling: You can boil your food by using two different methods. The first is by using a pan, just like you would on a stove. Place a pan on the direct heat grate of the grill, above the burner. Your grill will act just like a gas stove. The second way that you can boil, is by using the deep-fryer that is sold separately. Place the deep-fryer insert over the burner and fill with water to boil.

Steaming: To steam with your cooker simply fill the OPTIONAL wood chip box with water instead of wood. Place it over the burner just as you would when smoking. As the water heats, it produces steam that permeates through your food. For longer steams, use the deep fryer accessory tub over the burner instead of the wood chip box to hold more water.

Baking: The indirect side of your grill can be used just like the oven in your kitchen, because it heats with indirect heat. This means that you can bake with your grill just like you do your convection oven. Preheat the grill with a cooking stone in place on the indirect grate to the desired cooking temperature. Simply place the items you want to bake on the adequately preheated cooking stone on the indirect grate and close the lid. For any baked goods you wish to have browned on top, uncover for the last 5-10 minutes of cooking time (depending on cooking temperature).

Rotisserie: Thanks to our patented design, there is no need for a rotisserie in our grill, when you're cooking low and slow, the convection process carries the heat, smoke, marinade and moisture all around the food. If you're cooking a large section of meat at a faster rate, you can simply tent with some foil at the halfway mark to prevent overdoneness on the top side. If you have a large section of meat that can be turned once halfway through, no need to tent.

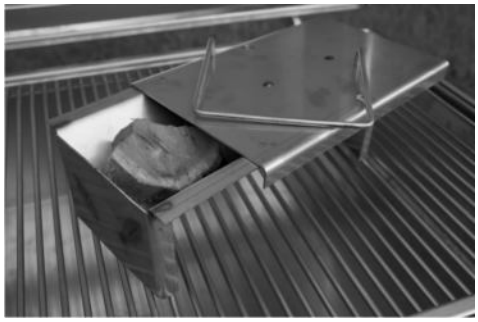
Replacement Parts List

hinges

shelves

hood thermometer

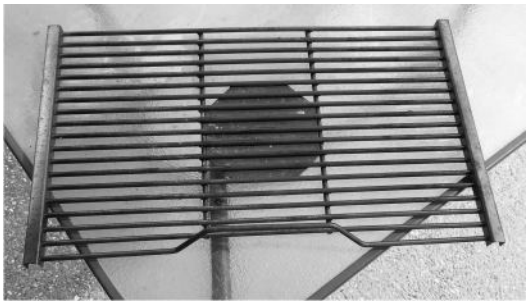
wood chip box, OPTIONAL



drain valves

wheels

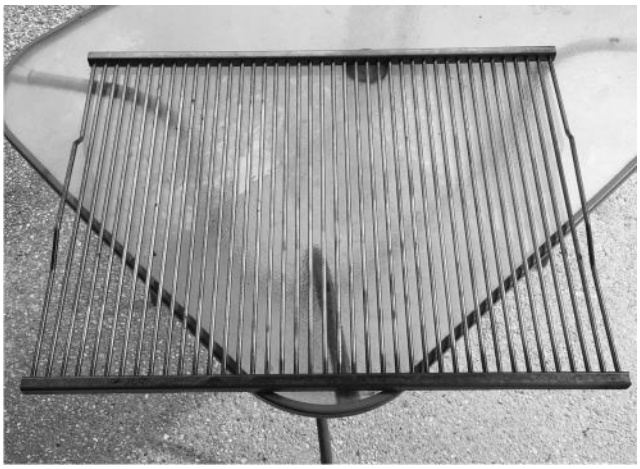
direct heat grate



burner

regulator & hose

indirect heat grate



Sikes Grills

Suggested Time/Temp

www.getSiked.com

The Last Grill You will ever Buy

Grill Steam Roast Smoke Boil Sear Bake Fry

90-GETSIKED (4-387-4533)

Meat	Temp	Cooking Time (indirect heat grate)
Ribs	300	1 hour bone up, then wrap in foil, 1 hour bone down
Pork Chops (1/2" - 3/4")	350-400	10-12 minutes per side
Boneless Chicken Breasts (large)	350-400	20-30 minutes per side
Chicken Leg Quarters	300-350	1 hour 10 minutes bone down, then 20 minutes bone up
Hamburgers	350-400	10-12 minutes per side
Ribeyes (1") Medium Rare:	400-450	7 minutes per side, then sear a few seconds each side on the direct heat grate
Ribeyes (1") Medium:	400-450	10 minutes per side, then sear a few seconds each side on the direct heat grate
Ribeyes (1") Well Done:	400-450	14 minutes per side, then sear a few seconds each side on the direct heat grate

Actual cooking times and temps may vary, always check with an instant meat thermometer for at least 165 degrees Fahrenheit internal temp or the appropriate temp for your meat.

Always fill the marinade vat with water. You may optionally add your marinade of choice to the water in the marinade vat.

For easy cleanup, always put 1/2" of water in the drip pan.

To add smoke to your food, place wood chunks of your choice, chips or pellets in the additional wood chip box accessory.

When using the wood chip box, if cooking at 300+ degrees, place the wood chip box ON TOP of the direct heat grate.

Remember with a Sikes: "If you're looking, it ain't cooking."

Consult the users manual for new grill break-in process.

Consult the users manual, website, and e-newsletter for additional cooking tips.

For additional information, parts, add-ons, & accessories call or visit our website.

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