



Pork Loin Cooking Instructions Model #1 & #2

1. Place Pork Loin on the rack, fatty side down.
2. Place rack with meat inside the box.
3. Cover box with the ash pan and charcoal grid.
4. Add 16 lbs. of charcoal for Model #1 Box or 18lbs. for Model #2 Box and light up the charcoal on top of the grid.
5. Once lit (20 – 25 minutes) spread the charcoal evenly over the charcoal grid.
6. Cooking time starts right now _____ (write down time).
7. After 1 hour (1st hour) open the box flip the meat over, connect the wired thermometer probe in the center of the meat, close the box and add 9 lbs. of charcoal.
8. Continue to add 9 lbs. of charcoal every hour until you reach 160 (Medium), or 170 (Well done) on the meat thermometer.

IMPORTANT: Do not open the box until you reach the desired temperature.

Updated 03-04-08