

# MR. STEAK™

Infrared grilling—the difference  
between ordinary & extraordinary  
grilled foods!



Care & Use Manual  
Model MS-TTIR-2B

# Welcome to superior grilling performance

Thank you for purchasing a Mr. Steak® Infrared Portable Grill. We are confident you will find it to be one of the finest outdoor cooking appliances you have ever used. Be ready to enjoy some of the most succulent grilled foods you have ever experienced and years of safe, trouble-free operation by following the instructions included in this Care & Use Manual.

## The Power of Infrared

Ever notice how you can feel the warmth of sunlight, even on a cold day? The reason is simple—infrared energy radiating from the sun.

This same energy powers every Mr. Steak Infrared Portable Grill. Special infrared elements inside our grills deliver radiant energy to cook steaks and other foods more than 50% faster, with more flavor and natural juices, than traditional grills. Technically, we are discussing the difference between radiant heating and convection heating. Practically, we are talking about the difference between ordinary grilled foods and extraordinary succulence from your backyard patio or deck!

Traditional propane grill elements produce heat over a relatively small area, transferring heat into secondary elements like ceramic briquettes or lava rocks over a long warm-up period in an attempt to evenly heat the grill area. This method tends to create hot spots and reflects much of the heat from the element downward, circulating the hot air inside the grill and sapping the moisture contained in the food being grilled.

A Mr. Steak Infrared Portable Grill avoids this problem by cooking the food on the grill directly, using uniform radiant infrared energy. Intense radiant heat quickly sears the food's surface, trapping its moisture and natural juices inside. By avoiding the traditional reliance on hot air to cook food, Mr. Steak Infrared Portable Grills cook food faster and retain more of the food's natural flavor. Infrared elements are also less prone to the annoying flare-ups you often have to battle on other grills, instead vaporizing food drippings and returning them to the food in the form of flavor-enhancing smoke.

It's no surprise that many of the finest steakhouses use infrared systems to cook their prime cuts. Grill with a Mr. Steak Infrared Portable Grill just once, and you will fall in love with the convenience, speed, and unmatched taste that only an infrared grill can offer.

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## For Your Safety

Do not store or use gasoline or any other flammable liquids or gases in the vicinity of a Mr. Steak Infrared Portable Grill.

## Warning

Do not light or attempt to use your Mr. Steak Infrared Portable Grill without reading and fully understanding the operating instructions outlined in this manual.

If you smell propane (rotten egg odor):

1. Shut off the propane going to the grill by turning the control valve to the "off" position.
2. Extinguish any open flames.
3. Check tank and appliance seals.
4. Check for leaks by spraying all gas line and element connections with soapy water and looking for bubbles. Leaks may also cause a distinct hissing sound. (see **Leak Test**, p.7) (see p. 21)
5. If the odor or hissing persists, do not use the grill, stay away from it, and immediately call your propane supplier or local fire department.

Failure to follow these instructions could result in a fire or explosion, which could cause property damage, personal injury, or death.

## California Proposition 65 – Warning

The burning of gas cooking fuel generates toxic by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the instructions contained in this Care & Use Manual and ensure proper ventilation while operating the grill. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6.

## Proper Safety Practices

When properly cared for, your Mr. Steak Infrared Portable Grill is designed to give you many years of safe, reliable service. Due to the intense heat produced during, and after, operation that can lead to accidents or injury. Extreme care should be shown any time you operate this grill.

Follow these basic safety practices anytime you use your high-performance Mr. Steak Infrared Portable Grill.

Read this entire Mr. Steak Infrared Portable Grill Care & Use Manual completely and thoroughly before using the grill to reduce the risk of fire, burns, or other injuries.

Ensure the grill has been assembled properly. (see **Assembling the Grill**, p.15-21)

Do NOT repair or replace any part on this grill unless replacement is recommended in this manual. All repair and service beyond recommended replacement should be referred to a qualified technician. Please call Customer Service at 1-800-227-7776 for assistance.

Wear appropriate apparel when using this grill. Loose-fitting garments or sleeves should not be worn while using or standing by the grill. Many synthetic fabrics are highly flammable and should not be worn while cooking on this grill.

NEVER let clothing, potholders, or other flammable materials come in contact with or rest in close proximity to any grate, element, or hot surface on the grill.

Do NOT use towels or other bulky cloths in place of potholders to handle hot items on or around the grill.

Do NOT use moist or damp potholders on hot surfaces, as it may release steam that could cause burns.

Do NOT use aluminum foil to line the V-grate or bottom of the grill. A foil lining can upset combustion airflow around the elements or trap heat in the control area, causing damage to the grill and personal injury.

Do NOT leave this grill unattended while in use. Children should not be left unattended near the grill while in use.

This grill is NOT designed for use with sauce pans or other pots. It is NOT designed to heat food in containers. Do NOT heat food in unopened containers, as they may burst due to built-up pressure.

Do NOT use this grill while under the influence of drugs or alcohol. The use of alcohol, prescription drugs, or non-prescription drugs may impair the user's ability to properly assemble or safely operate the grill.

NEVER operate this grill within 10' of any other propane tank.

NEVER operate this grill within 25' of any flammable liquid.

Do NOT lean over the open grill while in use.

When lighting the elements, be certain you are depressing the igniter button.

Do NOT touch the V-grate, elements, grill housing, or nearby areas of the grill while in use, as these areas become extremely hot during use and could cause burns.

Allow the grill to fully cool before cleaning or transporting. Do NOT attempt to clean the grill while it is still hot. Some cleaners can release noxious fumes or ignite when applied to a hot surface. Some cleaners cause metal corrosion when applied in the presence of heat.

After you are done using this grill, allow it to fully cool before storing it indoors. Moving or storing the grill immediately after use could result in fire, which could cause property damage, personal injury, or death.

Unhook the propane tank after each use and store it in a well ventilated area, out of the reach of children.

Grease is flammable. Let hot grease fully cool before attempting to handle it. Clean the grill after each use to prevent grease deposits from collecting in the bottom of the grill.

Keep the element ports clean to ensure proper lighting and element performance.

Designed to only operate correctly in one position, the grill's elements must be mounted

correctly for safe operation. (see **Element Care & Maintenance**, p.12)

Inspect the grill at least twice a year for spider or insect nests inside the elements. These nests can interrupt the proper flow of propane, causing a dangerous condition that could result in a fire behind the valve panel and/or other problems. Inspect the element and fuel line assembly immediately if any of the following conditions occur:

1. You notice the smell of gas along with an orange color in the element flames.
2. The grill has trouble reaching, or cannot reach, proper cooking temperatures.
3. The grill heats unevenly.
4. The elements start making popping noises. (see **Trouble Shooting**, p.12)

Mr. Steak Infrared Portable Grills are designed for outdoor use only. Do NOT use this grill in garages, workshops, breezeways, or any other enclosed areas. Use only in well ventilated areas on a firm, level, non-combustible surface.

Do NOT store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other propane-fueled appliance. Do NOT store any propane tank in the vicinity of this or any other propane-fueled appliance in between uses.

Keep the area around the grill free from trash and other combustible materials or liquids while in use. Do NOT allow the flow of air in and around the grill to become blocked or obstructed.

NEVER use this grill in windy conditions without a proper windbreak that adheres to the grill's specified clearances (see **Clearance Requirements**, p.6).

This grill is NOT intended for commercial use. It is designed for household use only. Do NOT use this grill for any other use than its designed purpose. NEVER use this grill as a heating source.

Do NOT attempt to use natural gas or any fuel other than propane in this grill.

Never use charcoal or wood briquettes in a propane grill.

Do NOT use this grill for cooking excessively fatty meats or products, as they cause excessive flare-ups.

If the grill does not function properly, refer to **Troubleshooting**, p.12 before calling Customer Service.

If a fire should occur, stay away from the grill and immediately call your fire department. Do NOT attempt to extinguish a fire involving grease with water.

Failure to follow these instructions could result in fire, explosion, or burn hazard, which could lead to property damage, personal injury, or death.

## Grill Location

During heavy use, this grill will produce a lot of smoke. Use this grill only in well ventilated areas outside. Do **NOT** use this grill in garages, workshops, breezeways, or any other enclosed areas. Position the grill so the wind blows smoke away from you.

## Clearance Requirements

A minimum of 3" clearance is needed from the back of the grill to the nearest wall or structure made of non-combustible material.

A minimum of 12" clearance is needed in any direction between the grill and surrounding structure made of combustible material.

## Operating the Grill

Before Using the Grill:

1. Remove any packing material.
2. Read and understand this Care & Use Manual.
3. Make sure the grill has been properly assembled and is placed in a safe location.
4. Inspect the propane tank. (see **Before Using the Propane Tank**, p.7)
5. Check for leaks in the propane fuel line assembly (see **Leak Test**, p.7).

## Regulator Valve Assembly

The regulator valve assembly should never be removed from the grill. Never substitute this regulator valve assembly with anything but a genuine replacement regulator from the manufacturer. If a replacement regulator assembly is required, contact customer service at 1-800-227-7776.

## Propane Gas Supply

This grill is designed to use 20 lb. propane tanks. Under normal use, each tank provides about 7 hours of grilling time. (Total burn time per tank can be affected by a number of factors, including: elements setting, ambient temperature, altitude, and more.)

## Before Using the Propane Tank

Propane is highly volatile and should be handled and used with caution. A 20 lb. tank contains enough gas to cause a serious fire or explosion. To reduce the chances of a propane leak, fire, or explosion, always follow the manufacturer's precautions and instructions when using propane.

1. Check the tank and grill seals. Never use a propane appliance with damaged or missing seals. Replace the tank if it is dented or rusty, or has dust or rust particles in the valve area.
2. Turn the grill's control knob to the "OFF" position before attaching the tank to the grill's regulator. Attach the tank outdoors, in a well ventilated area, away from flames, sparks, or any other possible source of accidental ignition.
3. Hand tighten the regulator to the tank. Do NOT use tools or strain to tighten. Over-tightening can damage the regulator's seal or threads and cause it to leak.

4. Check for leaks after installing the tank (see **Leak Test**, p.7)(p, 21).

If any damage to any part of the propane fuel assembly is found, the damaged part should be replaced with a replacement specified by the manufacturer before the grill is safe to use again.

**NOTE:** Burning propane can create carbon monoxide (CO), a colorless, odorless gas that can sicken or kill a person. Never use this grill in an enclosed space, such as a garage, tent, or camper where carbon monoxide fumes can build up. Never use this grill as a heat source or for any purpose other than grilling food.

### **Leak Test**

A complete gas tightness check should be performed before this grill is used to ensure no leaks are present in the propane fuel assembly. You should repeat this leak test periodically.

1. Make a soap solution of 1 part liquid detergent and 1 part water. Use a spray bottle, brush, or rag to apply the solution to the propane fuel assembly.
2. Make sure you have a full propane tank for the test.
3. Make sure the grill's control knob is set in the "OFF" position, then turn on the gas supply.
4. Check all connections, from the gas tank, through the regulator/valve assembly, to the connections that go to the elements. Soap bubbles will appear if there is a leak.
5. If a leak is present, immediately turn off the gas supply, and tighten the leaky connection or replace the part if the leak is due to abrasion or wear.
6. Turn the gas back on and recheck.
7. If the leak persists, do NOT use the grill, stay away from it, and immediately call your propane supplier or local fire department.

**NOTE:** Do NOT smoke while conducting the leak test. Do NOT perform the leak test with an open flame, light source, or near an open flame.

## Using the Grill

Searing and browning meat with high heat is the best way to cook steaks and other fine cuts of meat. The intense infrared heat produced by Mr. Steak Infrared Portable Grills creates this searing heat every time you turn it on, giving you the perfect tool for perfect steaks every time.

To use your Mr. Steak Infrared Portable Grill:

1. Read and understand this manual completely.
2. Follow the instructions laid out in the **Grill Location**, p.6.
3. Attach the **Regulator Valve Assembly** and propane tank as instructed on p.6.
4. Inspect the grill and propane fuel assembly, following the instructions in the section, **Before Using the Propane Tank**, p.7.
5. Fully open the grill's hood. **THE HOOD MUST REMAIN OPEN THROUGHOUT THE GRILLING PROCESS FOR SAFE OPERATION AND TOP GRILLING PERFORMANCE.** The hood should be closed **ONLY** when the grill has cooled fully and is not in use.

## Lighting the Grill's Element

With the hood open, push and turn the control knob to the "HI" position. While keeping your face and body as far away from the grill as possible, depress the igniter button. You will hear a snapping sound as the ignition system delivers a spark at the grill element. Continue to press the igniter button until the elements ignite.

If the elements do not ignite in 4 seconds, turn the control knob to the OFF position and wait for 5 minutes before attempting to light the grill again. This allows any gas accumulated in the fuel line to dissipate.

If the elements do not light after multiple attempts, then it can be lit with a long-stem fireplace match or barbecue lighter. Remove the V-grate, then move the lit match or lighter to the elements near the elements port. Push and turn the control knob to the "HI" position. If the elements do not light in 4 seconds, turn the control knob to the OFF position and wait for 5 minutes before attempting to light the grill again.

If the elements do not light after multiple attempts, refer to the **Troubleshooting**, p.12.

## Preheating the Grill

To generate the intense heat needed to properly sear food on the grill, your Mr. Steak Infrared Portable Grill should preheat on the "HI" setting for a minimum of 3 minutes before any food is placed on the V-grate.

## Grilling Food

Generally, grilling with infrared heat involves 2 steps – searing the food briefly on both sides with the Control Knob set on “HI”, and then reducing the heat to finish cooking the food.

**NOTE:** Do not set the grill’s control knob anywhere outside the “HI” or “LO” settings on the knob. Operating the grill below the “LO” setting can create a flame-out, creating a dangerous build-up of gas. If a flame-out occurs, turn the control knob to the “OFF” position and wait for 5 minutes before attempting to light the grill again.

**WARNING:** The body of your Mr. Steak Infrared Portable Grill gets hot while in use and remains hot for a period of time afterwards. Take care to ensure no one touches the grill while in use.

## Controlling Flare-ups

NEVER ATTEMPT TO CONTROL A FLARE-UP BY DOUSING THE FLAMES WITH WATER. THIS WILL DAMAGE THE ELEMENT AND VOID THE GRILL’S WARRANTY.

With proper care, flare-ups should not be a regular issue on your Mr. Steak Infrared Portable Grill. You can minimize flare-ups by:

- Properly preheating the grill
- Ensuring the V-grate is properly installed with the point of the V facing down.
- Trimming excess fat from the meat to be grilled
- Cleaning the grill regularly to avoid grease build-up
- Repositioning the meat on the grill grids during cooking.

If a flare-up does occur while cooking, simply move the meat above the flare-up to a different area of the grill until the flare-up dissipates.

## After Grilling is Done

When you are done cooking food on your Mr. Steak Infrared Portable Grill, please follow the instructions below every time to ensure the continued proper functioning of the grill.

1. When you are finished using the grill, return the control knob to its “HI” setting and allow the grill to burn for 5 minutes. This eliminates drippings and debris on the elements that would degrade performance and reduce element life if left. **FAILURE TO PERFORM THIS STEP MAY VOID THE GRILL’S WARRANTY.**
2. After the 5 minute burn off, turn the Control Knob to “OFF” and allow the grill to cool completely before attempting to clean or move the grill.
3. Wipe excess grease and food from the grill surfaces, following the instructions contained in the **Regular Maintenance**, p.10.
4. Unscrew the propane tank from the regulator assembly. Replace the propane tank’s plastic dust cap to keep the valve area clean in between uses.
5. Close and latch the hood for safe, secure transport and storage.

## Infrared Grilling

Even seasoned outdoor chefs may be unfamiliar with the speed and efficiency of infrared grilling. These simple tips will help you produce the juiciest, most flavorful foods you have ever experienced. Generally, foods cook in half the time it takes on a traditional grill. Reference the **Recommended Cooking Times** chart on p.22 to see the exact cook times for common grilling favorites.

## Searing

Searing with the intense heat of an infrared grill locks in foods' natural flavor and juices, while allowing the outer surface to absorb flavorful smoke. The result? Food with a crisp, flavorful outside and a tender, juicy inside.

## Cooking with a Mr. Steak Infrared Portable Grill

Properly preheat the grill (see **Preheating the Grill**, p.8). Leave the control knob set on "HI". Place the food on the grill grids for 2-3 minutes per side or until the food turns easily without sticking. See **Recommended Cooking Times**, p. 22 for more advice on proper cooking.

Adjust the Control Knob to the appropriate lower setting and continue cooking for the duration listed in the cook time chart, or until the desired doneness is achieved.

## Use of Cooking Sprays

The use of spray olive oils and other non-stick sprays is a convenient way of preventing food from sticking to the grill's V-grate, especially when grilling delicate foods like fish, vegetables, or non-marinated meat. Apply the spray directly to the food, away from the grill.

## Regular Maintenance

To maintain the original appearance and performance of your Mr. Steak Infrared Portable Grill, the grill should be thoroughly cleaned after each use.

1. When the grill has completely cooled after the 5 minute, post-cooking burn off (see **After Grilling is Done**, p. 9) wipe the V-grate and grill with a soft, damp, soapy cloth to remove most of the substances left during the grilling process. Rinse with clean warm water.
2. For harder-to-remove deposits, including oil and grease, we recommend using a multi-purpose cream cleanser applied with a soft, damp cloth. Rinse with clean warm water.
3. Stubborn deposits left after the first 2 steps, such as baked-on grease, may be cleaned with cream cleanser and a nylon scouring pad. Do NOT use metal "wire wool" pads.
4. Do NOT use harsh abrasives or scouring materials for cleaning the grill's steel components, as they will scratch, leaving marks in the surface and damaging the grill's appearance and durability. Likewise, do NOT use wire brushes, scrapers, or "wire wool" pads.
5. If required, dry the grill after cleaning with a soft, dry cloth or towel.

Failing to properly clean your Mr. Steak Infrared Portable Grill, according to the instructions above, can lead to surface deterioration. In some extreme cases, neglecting these instructions can lead to corrosion of the steel itself in the form of rust marks or pitting of the surface.

## Cleaning the V-grate

Routine cleaning of the V-grate is most successful by scrubbing the grate with a brass or stainless steel scrubbing brush after cooking while the grill is hot. **NOTE:** Wear a barbecue mitt during cleaning to protect your hand from the heat. If needed, you can remove the V-grate from the grill after the grill has fully cooled to clean with a soap solution or oven cleaner, if necessary. Rinse thoroughly and allow the V-grate to dry completely before reinstalling.

## Element Care & Maintenance

### Grill Element

Extreme care should be taken when handling an elements on a Mr. Steak Infrared Portable Grill, as the element must be correctly installed in its spot for the grill to light and operate correctly.

The frequency of cleaning required for the element will depend on how often you use the grill. (see **After Grilling is Done**, p.9)

After EVERY use, it is necessary to allow the element to run on the “HI” setting for at least 5 minutes to burn away any food particles or drippings that fell on the element while grilling. Failure to do this step after every use will result in element damage and reduced cooking performance.

Please allow the grill to completely cool before any other element cleaning procedures or maintenance.

Occasionally, it will be necessary to brush, blow, or vacuum ash that accumulates on the surface of the infrared element. Do so carefully.

Using a flashlight, inspect the element inlet from time to time to ensure it is not blocked. If an obstruction can be seen, use a stiff wire to clean out the element throat.

### Orifice Cleaning

With the regulator assembly removed, inspect the grill’s orifice to ensure there is no blockage in the opening. If any debris is found in the opening, clear the opening with a fine needle. Take extreme care not to enlarge this hole or break off the needle in the hole.

### Removing the Element to Clean the Bottom of the Grill

To remove the elements, gently pull up each elements from the back, using hands, to clear it from the friction-fit mechanisms. Once detached, pull the element up enough to clear the element venturi tube from the hole in the side of the grill body. Take care during this process to avoid damaging the igniter electrode on the element.

To reinstall, simply follow the steps above in reverse order with care shown for the igniter electrode. After installing the elements, light it to ensure proper flame characteristics and proper igniter performance. The igniter electrode may need adjustment to ensure the spark arcs at the electrode’s tip and not onto the element screen.

## Troubleshooting

Gas flow to the elements is slow and unresponsive to the control knob.

Sometimes a regulator may “freeze” due to rapid expansion of the gas inside the regulator. Should this occur, turn the control knob below “MED” and use the elements at this setting for at least 5 minutes or until the regulator unfreezes.

Regulator knob is frozen solid and unresponsive.

Immediately remove the tank from the regulator valve assembly. Allow regulator to thaw with the steps listed in the paragraph above before attempting to relight the elements.

Grill won't light when the igniter button is pressed.

Ensure the battery is fresh and installed correctly.

Ensure the 2 wires of the igniter electrode are attached to the igniter.

With the control knob set to the “OFF” position, depress the igniter button and watch the igniter tip. If no spark is seen, check to make sure the igniter tip is clean and free of any debris. Double check the gap between the igniter and element. It should be 3/16”. If a spark is seen, check to make sure propane is flowing to the elements and the propane line is purged of air. A blocked orifice (see **Orifice Cleaning**, p.11) may also hinder proper propane flow.

Elements flame is yellow or orange, along with a noticeable scent of propane

Turn the Control Knob to the OFF position and remove the propane tank. Check the element inlet and fuel line assembly for obstructions (see **Orifice Cleaning**, p.11). If dust from the surrounding area is causing the issue, move the grill to a more protected area.

Low heat – even with the control knob set to the “HI” position

Check to see if the orifice or element needs cleaning (see **Orifice Cleaning**, p.11).

Check the gas supply or gas pressure. Is there still propane in the tank?

Was the grill preheated properly for 3 minutes?

Is the regulator “frozen”? (See “Gas flow to the element is slow and unresponsive to the control knob, above”).

## NOTES

## Parts List for Mr. Steak Infrared Grills

### Mr. Steak Dual Element Grill (MS-TTIR-2B)

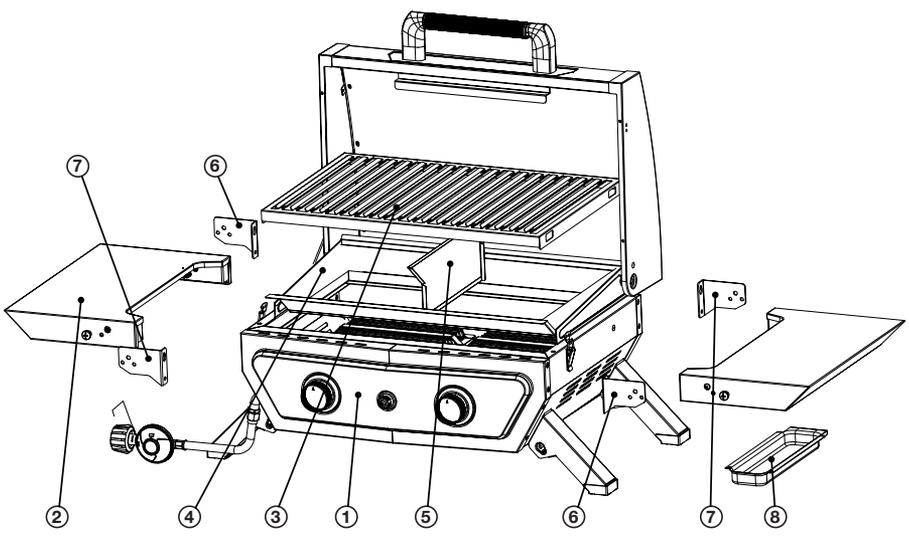
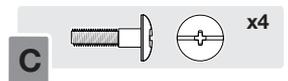
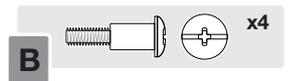
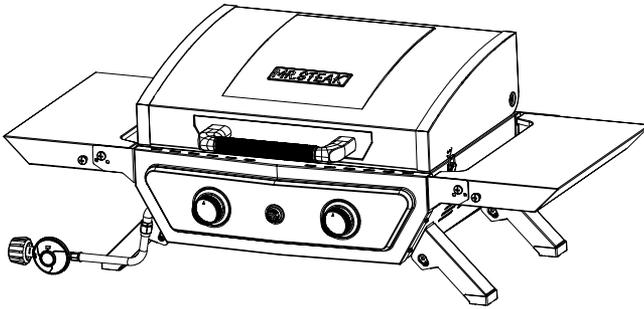
<b>PART</b>	<b>NAME</b>	<b>QUANTITY</b>
1	Grill Housing (w/hood and latches)	1
2	Folding Table	2
3	V-grate	1
4	Insulating Skirt	1
5	Divider	1
6	Left Bracket	2
7	Right Bracket	2
8	Drip Tray	1
9	Hardware Pack (8-Screws [A], 4-Screws [B], 4- Screws [C], 1-AAA Battery [D])	1

# Assembling the Grill

Your Mr. Steak Infrared Portable Grill is shipped nearly fully assembled and ready for use. Follow these steps to complete the grill's assembly before using it for the first time.

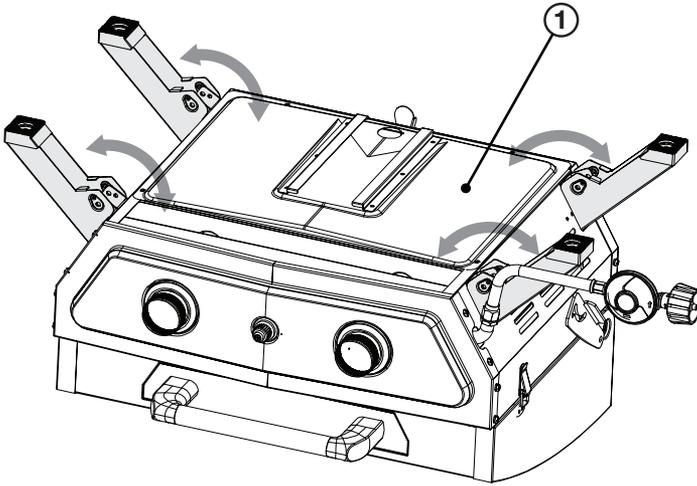
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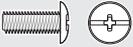


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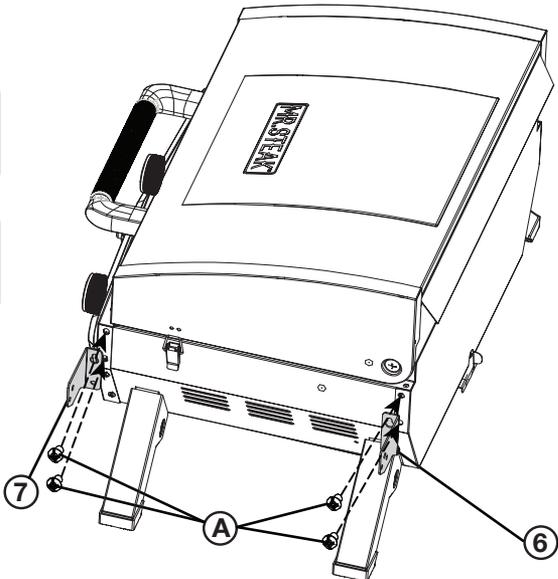
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# 3

## A



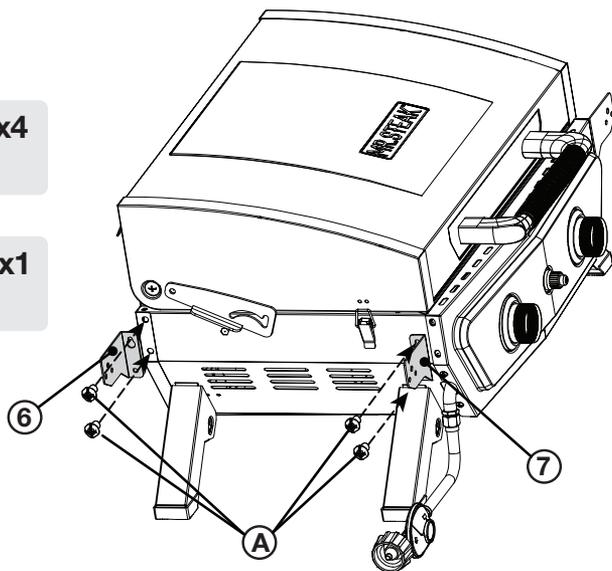
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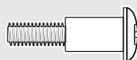
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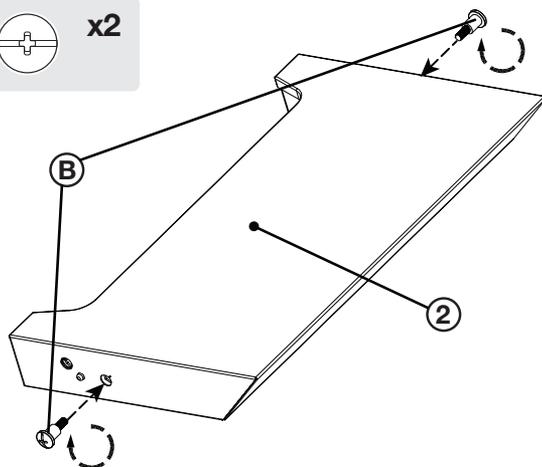
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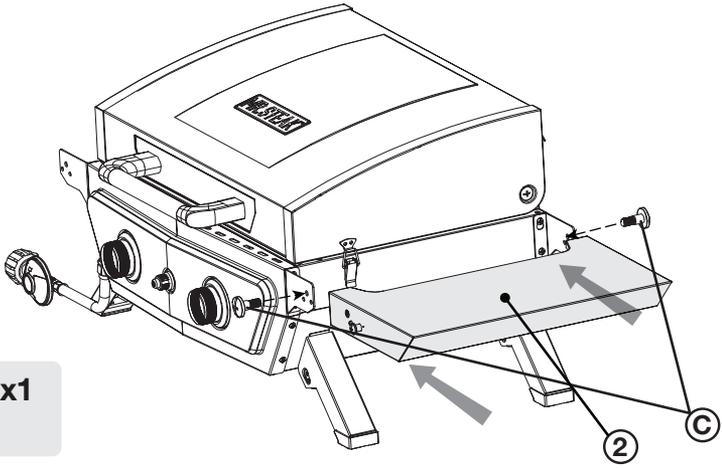
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x1



5



x1

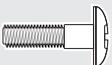
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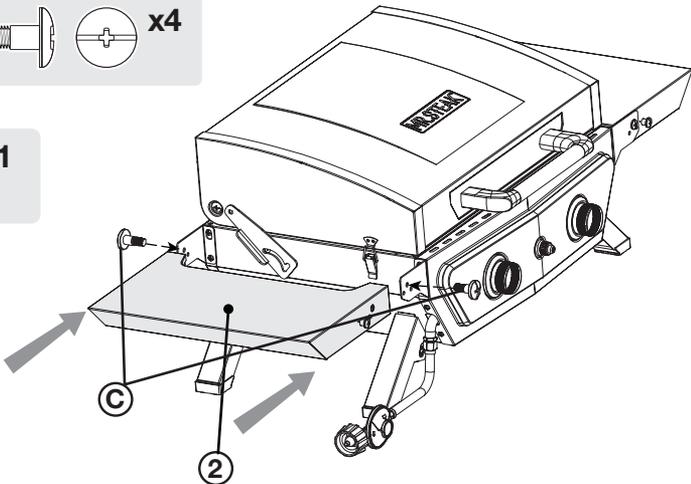


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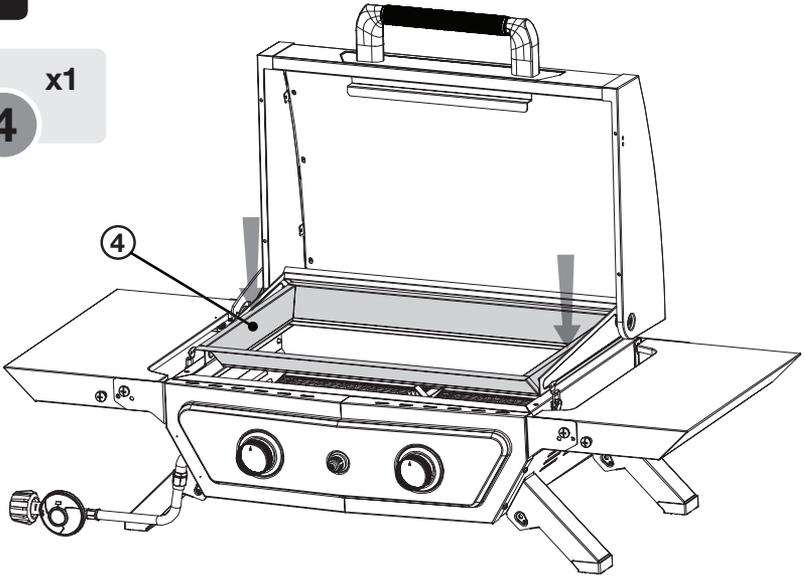
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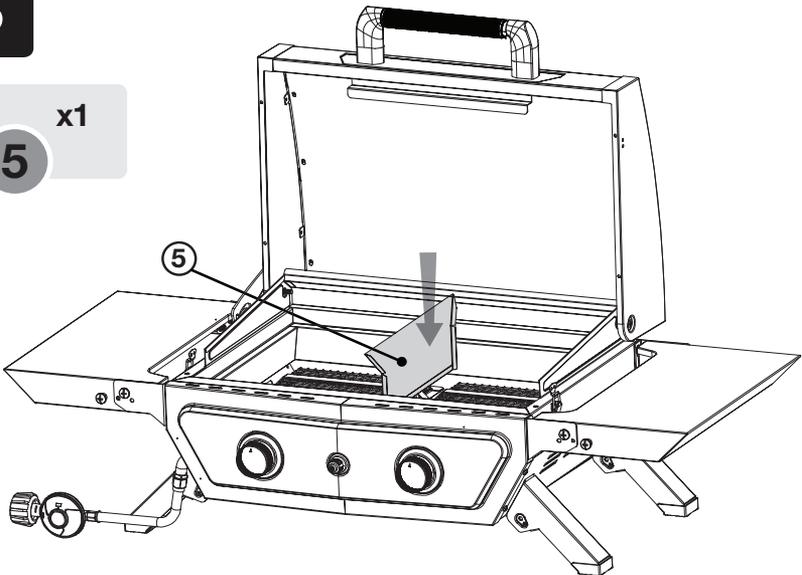
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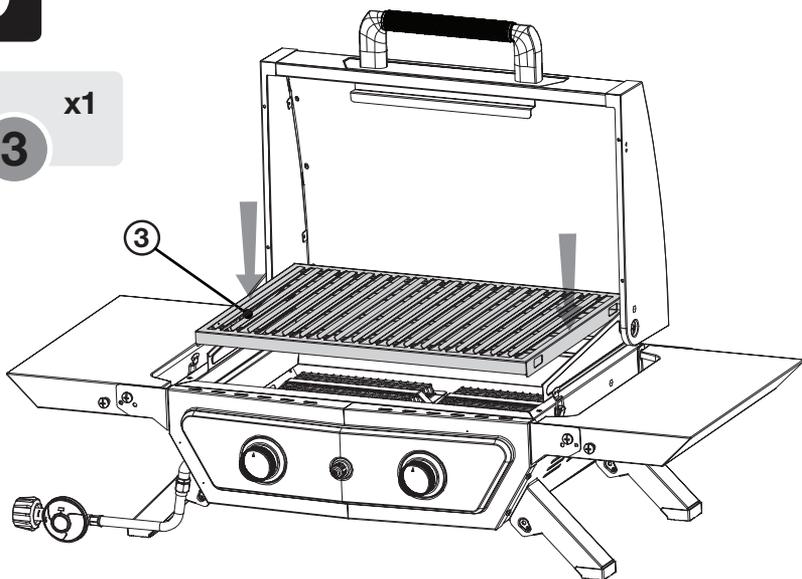
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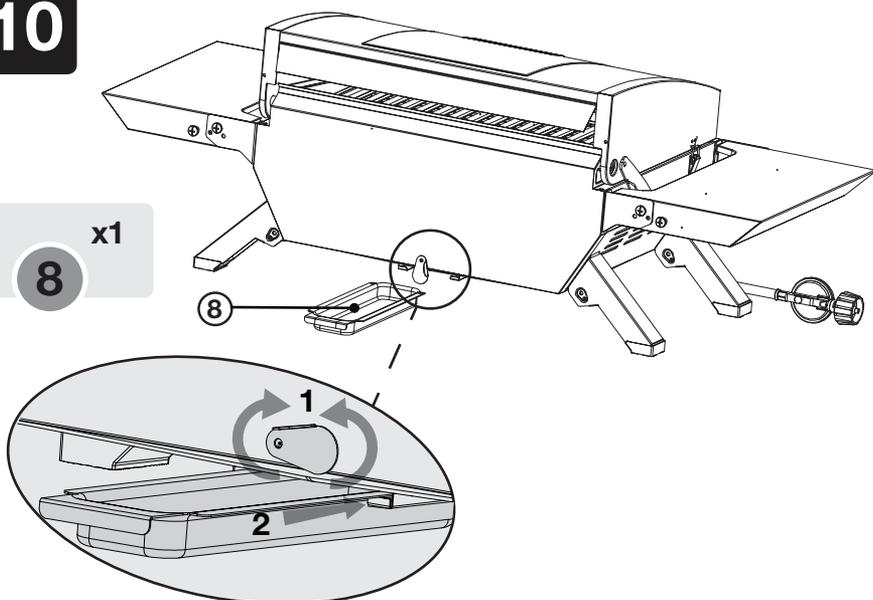


**9**

x1

**3****10**

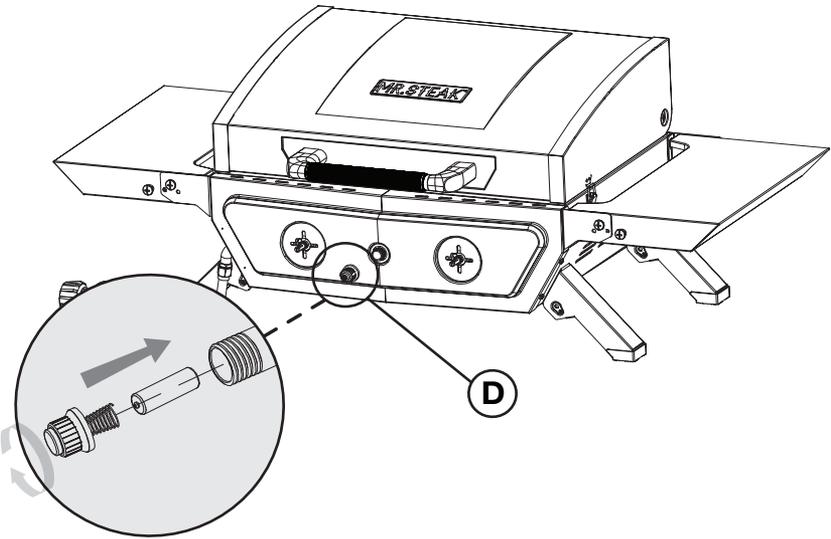
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**8**

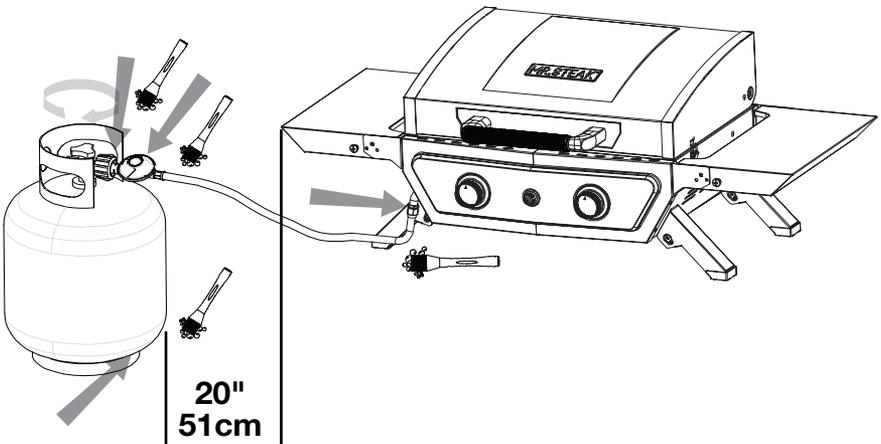
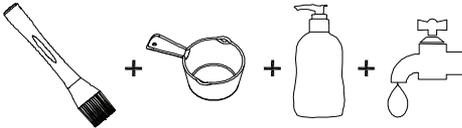
11

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12



## Recommended Cooking Times

Grilling is not a science, it is an art. Just like an artist, every cook or griller has a personal technique to obtain a preferred result. The Mr. Steak Infrared Portable Grill can modulate the temperature from 250 to over 1000 degrees. In general, steaks, chops, hamburgers and other meats should be cooked on high to char and seal in the juices. Chicken, ribs, pork, and vegetables and most fish require lower temperatures and slower cooking. Please refer to the internal temperatures chart supplied and experiment until you get it just right for your personal tastes.

### BEEF INTERNAL TEMPERATURE CHART

Degree of Doneness	Internal Core Temperature	Internal Description	Firmness
Rare	125°F	Center is bright red, pinkish toward the exterior portion, and warm throughout	Soft to the touch
Medium Rare	130-135°F	Center is very pink, slightly brown toward the exterior portion, and slightly hot	Yields only slightly to the touch
Medium	140-145°F	Center is light pink, outer portion is brown and hot throughout	Beginning to firm up to the touch
Medium Well	150-155°F	Mostly gray-brown throughout with a hint of pink in the center	Firm to the touch
Well Done	155°F and above	Steak is brown-gray throughout	Firm or hard to the touch

### POULTRY INTERNAL TEMPERATURE CHART

Whole Chicken	165°F	Cook until the juices run clear	Firm to the touch
Dark Meat	165°F	Cook until white throughout but still moist	Firm to the touch
Breast Meat	165°F	Cook until white throughout but still moist	Firm to the touch
Thigh, Wings, and Legs	165°F	Mostly gray-brown throughout with a hint of pink in the center	Firm to the touch

### PORK INTERNAL TEMPERATURE CHART

Medium	150°F	Pink in the center	
Well Done	160°F and above	Pork is uniformly white/brown throughout	
Pork Ribs	180-200°F	Pale white to tan. Cook medium to well done	
Sausage (Raw)	160°F	No longer pink	
Sausage (Pre-cooked)	140°F	No longer pink	

## A MESSAGE FROM MR. STEAK

One of my favorite things about America is how huge and diverse it is, and yet at the same time there are a few passions that unite us all. I've been to almost every state and I've made friends with people from all walks of life. But wherever I go and whoever I meet, I find that Americans love two things—Adventure and Grilling.

I've devoted much of my life to discovering and enjoying our incredible country. I've led friends and family on exciting expeditions to remote and iconic locations. I've also spent decades mastering every aspect of grilling, from meat selection, cooking techniques, and the right combinations of seasonings and sauces, to the understanding of grill technology – that's how I became Mr. Steak.

Inside every Mr. Steak® Propane Grill there is a high performance infrared element that cooks more than 50% faster, chars and seals in the juices, and makes food more flavorful than traditional grills. It's truly the difference between ordinary and extraordinary when it comes to the world of grilling.

I created the Mr. Steak brand to share all that I have learned with you, so that "You too can be Mr. Steak".

Mr. Steak  
Mick Scully



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