

Dyna-Glo



TRIVANTAGETM
COOKING SYSTEM

EQUIHEATTM

SmokeZONETM

SearPLUSTM

WELCOME.

The **DYNA-GLO® TRIVANTAGE COOKING SYSTEM™** gives you the versatility to **grill, smoke, sear**, and everything in between. It's the only tool you need to sear restaurant quality steaks, smoke low-and-slow BBQ ribs, or grill anything you have a taste for.

SAFETY FIRST. Before we get started, make sure your grill is correctly assembled and connected to your gas tank per the instructions included in the manual.

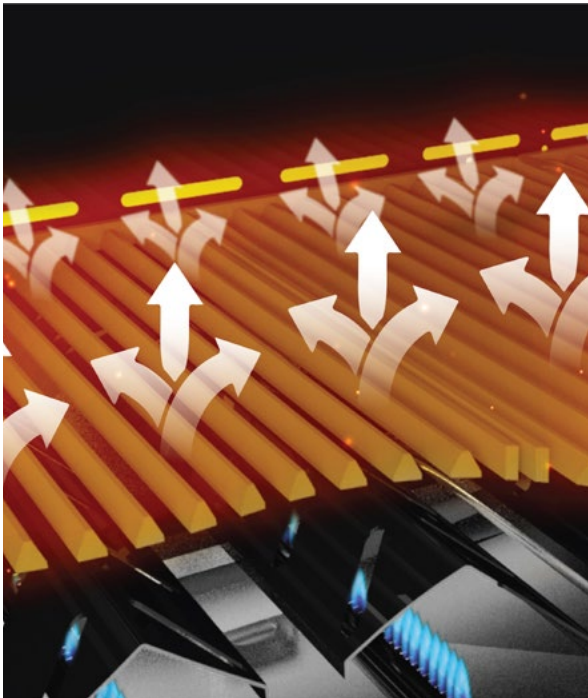
Let's take a look at the three parts of the **DYNA-GLO® TRIVANTAGE COOKING SYSTEM™**: **EQUIHEAT™**, **SMOKEZONE™**, AND **SEARPLUS™**.



HOW TO USE **EQUIHEAT™**

WHAT IS EQUIHEAT™ TECHNOLOGY?

You can trust your burner gauges with **EQUIHEAT TECHNOLOGY™**. From the burger on high in the corner, to the vegetables on low in the center, it is **always an even cook**.



HOW TO USE EQUIHEAT™

You don't need to do anything to activate **EQUIHEAT™** – it's all in how your grill was designed. With this technology, hot and cold spots are a thing of the past.



HOW TO USE **SmokeZONE™**

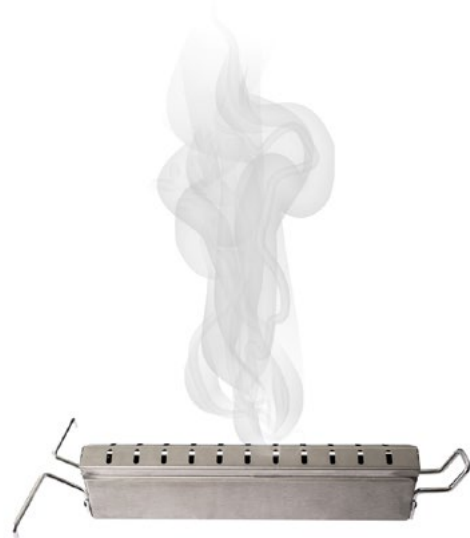
WHAT IS SMOKEZONE™?

SMOKEZONE™ adds your favorite smoky flavor to any meal while using your Dyna-Glo® LP Gas Grill. Fill up the smoker box with pre-soaked wood chips and **place it between the burners** for an authentic smokehouse flavor (see *illustration, pg. 7*).

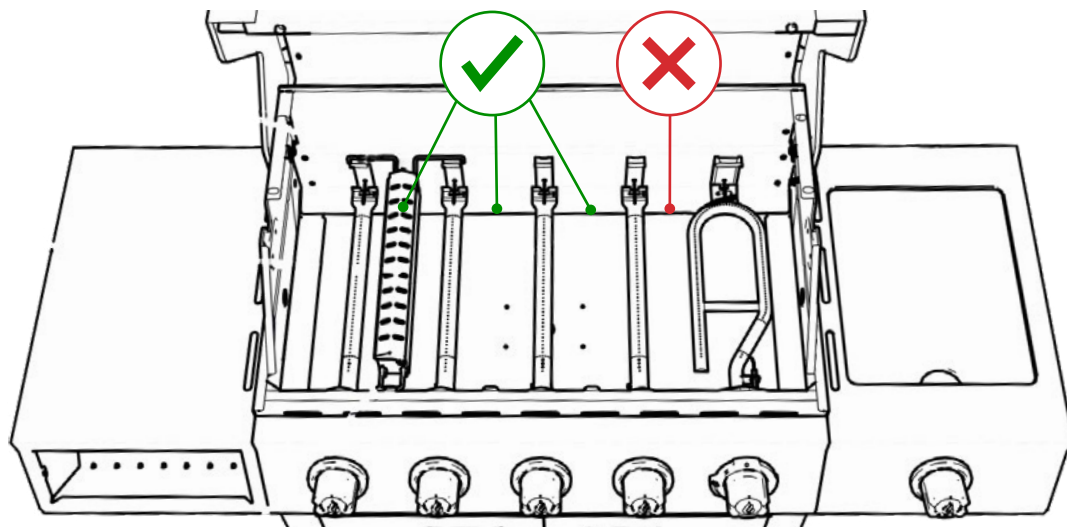
HOW TO SMOKE

It is important to **soak your wood chips** in water for about an hour prior to use. This means more smoke and less replenishing during the cooking process.

Smoking means cooking "**low-and-slow.**" Keep the burners low and cook for long intervals. *Ribs can take 4-5 hours, but the payoff is unrivaled flavor (see Smoking Guide, pg. 14-18).*



INTEGRATED SMOKER BOX



POSITIONING THE INTEGRATED SMOKER BOX

The **SMOKEZONE™** integrated smoker box fits **between the main burners**, as shown in diagram above. Fill with your favorite flavor of pre-soaked wood chips and use indirect heat for delicious smoked recipes (*see Smoking Guide, pg. 14-18*). Follow the instruction manual for more details on placing the smoker box in the grill correctly.

HOW TO USE *Sear*PLUS™

WHAT IS SEARPLUS™?

SEARPLUS™ provides steakhouse quality searing with a **high-heat burner system** that can be used for both normal grilling and searing.

DIAMOND SEAR GRATE



HOW TO SEAR

High heat is key, so turn it up! It helps to **preheat** your grill on high with the lid closed for 10-15 minutes.

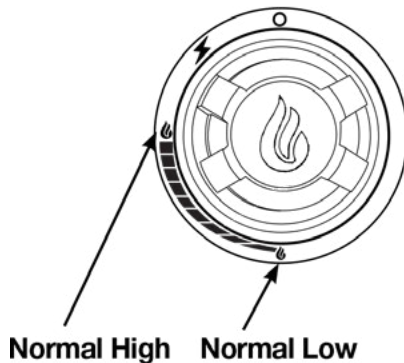
Searing is especially great for steak and salmon. The average fillet will need to cook about 2-3 minutes on each side.

After lighting, adjust the **SEARPLUS™** knob to the sear position and place food on the sear grate. With the diamond-shaped cooking grate to create the perfect **sear marks**, there's no need to rotate.

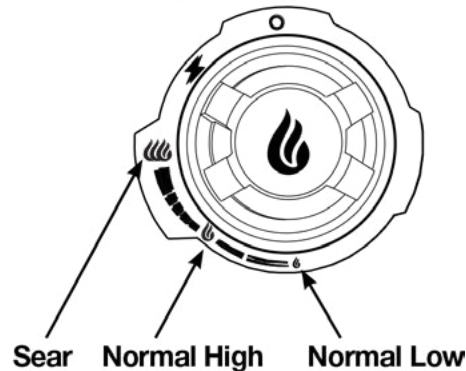
SEAR KNOB



Regular Control Knob



SearPLUS™ Control Knob



DIRECT HEAT **vs.** INDIRECT HEAT

DIRECT HEAT + SEARING USING SEARPLUS™

Direct heat grilling is cooking food directly over the flame. It's great for beautiful sear marks, juicy burgers, and crispy grilled vegetables. **Use direct heat grilling for most cuts of meat less than 2 inches thick** (see *Grilling Guide*, pg. 12-13).



INDIRECT HEAT + SMOKING USING SMOKEZONE™

Indirect grilling is **designed to cook larger cuts over 2 inches thick** that would burn with direct heat. Whole chickens and racks of ribs are best cooked on the grill with indirect heat.

Use this method along with the **SMOKEZONE™** smoker box to add a smoky flavor to your meals (see *Smoking Guide*, pg. 14-18).





COMBINATION GRILLING

A blend of direct and indirect heat is called combination grilling. The **TRIVANTAGE COOKING SYSTEM™** makes combination grilling easy – sear your meat over the direct heat of the **SEARPLUS™** burner and then slowly cook over indirect heat using the temperature gauge and adjustable burners.

Grilled chicken is frequently cooked with this method – a quick grill over direct heat for grill marks and caramelization followed by indirect heat with the grill lid closed until the chicken comes to temperature (see *Grilling Guide, pg. 12-13*).

Combination grilling is also great for grilled fruit and denser vegetables like cabbage. Adjust the individual burner knobs and use thermometer to maintain desired temperature.

GRILLING GUIDES

SAFE MINIMUM INTERNAL TEMPERATURES

Beef, Pork, Veal, Lamb

145°F internal temperature, let rest 3 min

Ground Meat

160°F internal temperature

Ham (fresh or smoked)

145°F internal temperature, let rest 3 min

Ham (reheat)

140°F internal temperature

Poultry (ground, parts, whole)

165°F internal temperature

Fish

145°F internal temperature, until opaque and flaky

Shrimp, Lobster, Crab

flesh is pearly, opaque

Clams, Oysters, Mussels

shells open during cooking

Scallops

flesh is milky white or opaque and firm

GRILLING GUIDES

COMMON TERMS FOR GRILLING STEAK

Extra Rare **115°F** internal temperature, sometimes called “blue” or “purple” rare

Rare **125°F** internal temperature, usually for extra premium cuts

Medium Rare **135°F** internal temperature, generally ideal flavor and texture

Medium **145°F** internal temperature, still tender with some pink

Medium Well **150°F** internal temperature, barely any pink left

Well Done **160°F** internal temperature, tougher with no pink left at all



SMOKING GUIDE

Beef	TEMPERATURE	COOK TIME	SAFE FINISHED MEAT TEMP.	CHEF RECOMMENDED
BRISKET	225–240°F	12–20 hrs	145°F	195–200°F
CHUCK ROAST	225–240°F	8–10 hrs	145°F	200–203°F
BEEF BACK RIBS	225–240°F	4–5 hrs	145°F	190–195°F
BEEF SHORT RIBS	225–240°F	6–8 hrs	145°F	195–200°F
MEATLOAF	225–240°F	3 hrs	160°F	160°F
BURGERS	225°F	1 hr	160°F	160°F
STEAKS	210–220°F	45–60 min	145°F	130–135°F (medium rare)
PRIME RIB	225°F	4–5 hrs	145°F	130–135°F (medium rare)

SMOKING GUIDE

Poultry	TEMPERATURE	COOK TIME	SAFE FINISHED MEAT TEMP.	CHEF RECOMMENDED
WHOLE CHICKEN	250–275°F	3–4 hrs	165°F	165°F
CHICKEN LEGS + THIGHS	250–275°F	2 hrs	165°F	175°F
CHICKEN WINGS	250–275°F	1½–2 hrs	165°F	175°F
CHICKEN QUARTERS	250–275°F	2 hrs	165°F	175°F
WHOLE TURKEY	240°F	5–7 hrs	165°F	165°F
TURKEY BREAST	240°F	4 hrs	165°F	165°F
TURKEY LEGS	240°F	3–4 hrs	165°F	175–180°F
QUAIL + PHEASANT	225°F	1 hr	165°F	165°F
CORNISH HENS	240°F	2 hrs	165°F	165°F

SMOKING GUIDE

Pork	TEMPERATURE	COOK TIME	SAFE FINISHED MEAT TEMP.	CHEF RECOMMENDED
PORK BUTT	225–240°F	12–14 hrs	145°F	205°F
BABY BACK RIBS	225–240°F	5 hrs	145°F	195°F
PORK SPARE RIBS	225–240°F	6 hrs	145°F	195°F
LOIN	225–240°F	3–5 hrs	145°F	145°F
TENDERLOIN	225–240°F	2 hrs	145°F	145°F



SMOKING GUIDE

Seafood	TEMPERATURE	COOK TIME	SAFE FINISHED MEAT TEMP.	CHEF RECOMMENDED
SALMON FILLET	220°F	1 hr	145°F	137–140°F
TILAPIA	220°F	1 hr	145°F	140°F
WHOLE TROUT	225°F	1 hr	145°F	140°F
LOBSTER TAILS	225°F	45 min	145°F	135°F
SCALLOPS	225°F	45–60 min	145°F	140°F
SHRIMP	225°F	20–30 min	145°F	N/A



SMOKING GUIDE

Veggies

CORN ON THE COB

TEMPERATURE

225–240°F

COOK TIME

1½ – 2 hrs

SAFE FINISHED MEAT TEMP.

N/A

CHEF RECOMMENDED

N/A

WHOLE POTATOES

225–240°F

2–3 hrs

N/A

N/A



Misc.

BRATS

TEMPERATURE

225–240°F

COOK TIME

2 hrs

SAFE FINISHED MEAT TEMP.

160°F

CHEF RECOMMENDED

160°F

HOTDOGS

225–240°F

3–4 hrs

160°F

175–180°F



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