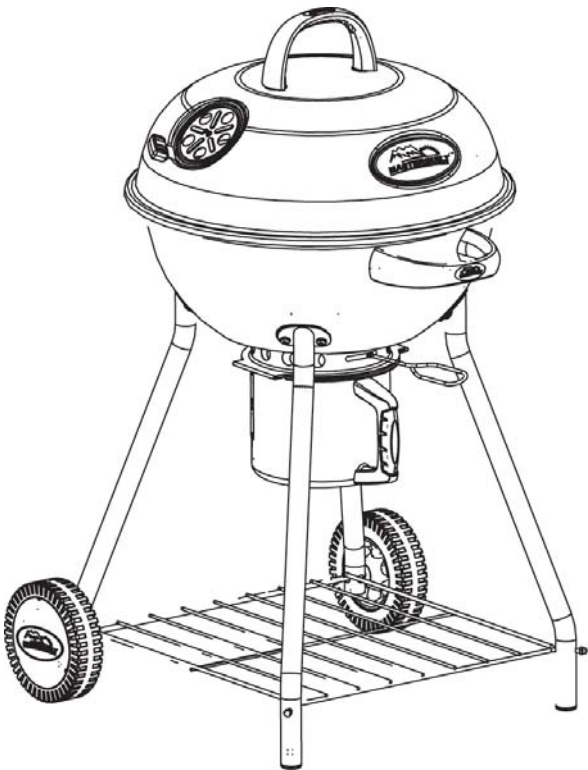




Masterbuilt Manufacturing, Inc.
1 Masterbuilt Court
Columbus, Georgia 31907
Customer Service 1-800-489-1581







ASSEMBLY, CARE & USE MANUAL
WARNING & SAFETY INFORMATION
MODELS 20040210, 20040310 KETTLE CHARCOAL GRILL
THIS PRODUCT IS FOR OUTDOOR USE ONLY



Manual Code: 9004090012 090715-06

Approximate assembly time: 25 minutes

Tools required for assembly: Adjustable Wrench, Phillips Head Screwdriver.

|  CARBON MONOXIDE HAZARD  |  WARNING  |
|---|--|
| <p>Burning charcoal gives off carbon monoxide, which has no odor and can cause death.</p> <p>DO NOT burn charcoal inside homes, vehicles, tents, garages or any enclosed areas.</p> <p>Use only outdoors where it is well ventilated.</p> | <p>This manual contains important information necessary for the proper and safe use of this grill.</p> <p>Read and follow all warnings and instructions before using grill and during use.</p> <p>Keep this manual for future reference.</p> |
| Failure to follow these warnings and instructions properly could result in fire or explosion, which could cause property damage, personal injury, or death. | |

!

GENERAL WARNING AND SAFETY INFORMATION

!

- Keep a fire extinguisher accessible at all times while operating grill.
- Never leave grill unattended while in use.
- Never use inside an enclosed area such as a patio, garage, building or tent.
- Never use inside a vehicle, not even a recreational vehicle such as a motor home, camper or truck bed.
- Never operate this grill under any overhead construction such as roof coverings, carports, awnings or overhangs.
- Maintain a minimum distance of 10 feet from all structures.
- Keep area clear of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.
- Never operate this grill within 25 feet of flammable liquids.
- Never operate this grill within 10 feet of a gas cylinder.
- Never use this grill as a heater (READ CARBON MONOXIDE HAZARD).
- Use this grill only on a stable, level surface to prevent tipping.
- Use on non-combustible surfaces such as dirt, concrete, brick or rock.
- Keep children and pets away from grill at all times. Do not allow children to use grill.
- Only use charcoal lighting fluid. Never use gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode causing injury or death.
- Grill is HOT while in use and will remain HOT for a period of time afterwards. Do not touch any part of the grill without wearing protective gloves.
- Never move grill when in use. Allow grill to cool completely before moving or storing.
- Never leave HOT coals or ashes unattended.
- Do not store grill with HOT ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended.
- Never use this product for anything other than its intended purpose. This grill is not for commercial use.
- Always use this grill in accordance with all applicable local, state and federal fire codes.

!

WARNING

!

Combustion by-product produced when using this product contains chemicals known to the State of California to cause birth defects, other reproductive harm, or cancer.

The materials used in this product may contain lead a chemical known to the State of California to cause birth defects and other reproductive harm.

LIMITED WARRANTY INFORMATION

Masterbuilt warrants its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 90 days from the date of original retail purchase.

Masterbuilt warranty does not cover paint finish as it may burn off during normal use.
Masterbuilt warranty does not cover rust of the unit.
Masterbuilt requires reasonable proof of purchase for warranty claims and suggests that you keep your receipt. Upon the expiration of such warranty, all such liability shall terminate.
Within the stated warranty period, Masterbuilt, at its discretion, shall repair or replace defective components free of charge with owner being responsible for shipping. Should Masterbuilt require return of component(s) in question for inspection Masterbuilt will be responsible for shipping charges to return requested item.
This warranty excludes property damage sustained due to misuse, abuse, accident, damage arising out of transportation, or damage incurred by commercial use of this product.

This expressed warranty is the sole warranty given by Masterbuilt and is in lieu of all other warranties, expressed or implied including implied warranty, merchantability, or fitness for a particular purpose.
Neither Masterbuilt nor the retail establishment selling this product, has authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.
Masterbuilt’s maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/ purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

California residents only: Not withstanding this limitation of warranty, the following specific restrictions apply; if service, repair, or replacement of the product is not commercially practical, the retailer selling the product or Masterbuilt will refund the purchase price paid for the product, less the amount directly attributable to use by the original buyer prior to the discovery of the nonconformity. Owner may take the product to the retail establishment selling this product in order to obtain performance under warranty.
This expressed warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Go Online www.masterbuilt.com

or complete and return to

Attn: Warranty Registration

Masterbuilt Mfg. Inc.

1 Masterbuilt Court - Columbus, GA 31907

Name: _____

Address: _____

City, State/Province, Postal Code: _____

Phone Number: _____ E-Mail Address: _____

Model Number: _____ Serial Number: _____

Purchase Date: _____ Place of Purchase: _____

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RECIPES

BBQ BURGERS

¼ cup catsup
2 tbsp steak sauce
1 tbsp water
1 tsp sugar
1 tsp vinegar
1 clove garlic, minced
1 lb lean ground beef
¼ tsp salt
¼ tsp black pepper
4 hamburger buns, split and toasted

For sauce, in small saucepan combine catsup, steak sauce, water, sugar, vinegar, garlic, and if desired, hot pepper sauce. Bring to boiling, and reduce heat. In a medium bowl combine ground beef, salt, and pepper. Shape meat mixture into four ¾ inch thick patties.

Grill patties on the rack of an uncovered grill directly over medium coals for 14-18 minutes or until meat reaches 160° F degrees internally. Turn patties once during cooking and brush once or twice with sauce during the last five minutes. Serve burgers on buns.

Optional: few dashes bottled hot pepper sauce, American cheese slices, lettuce leaves, tomato slices, onion slices, and pickle slices.

HERB-MUSTARD CHICKEN QUARTERS

2 tbsp creamy Dijon-style mustard blend
1 tbsp snipped fresh parsley
1 tbsp snipped fresh oregano or 1 tsp dried oregano crushed
1 tbsp water
1/8 tsp ground red pepper
3 to 3 ½ lb whole broiler-fryer chicken, cut into quarters

For sauce, in a small bowl combine mustard, parsley, oregano, water and red pepper. Cover and chill until ready to use. Optional to remove skin.

Place chicken bone side down. Cover and grill for 50-60 minutes or until chicken is no longer pink. (170° F degrees for breast and 180° F degrees for dark meat). Brush the pieces with sauce occasionally during the last 10 minutes of grilling.

TANGY PEANUT-SAUCED RIBS

4 lbs meaty pork spareribs or pork loin back ribs
¼ cup hot water
¼ cup peanut butter
2 tbsp lime juice
2 tbsp sliced green onion
½ tsp grated fresh ginger or ¼ tsp ground ginger
¼ tsp ground red pepper

Trim fat from ribs. Cut ribs into 4-6 serving size pieces. Place ribs bone side down. Cover and grill for 1 to 1 ¾ hours or until tender. Meanwhile, for sauce, in a small saucepan gradually stir hot water into peanut butter (mixture will stiffen at first). Stir in lime juice, green onion, ginger, and red pepper. Cook and stir over low heat until heated through. Spoon sauce over ribs.

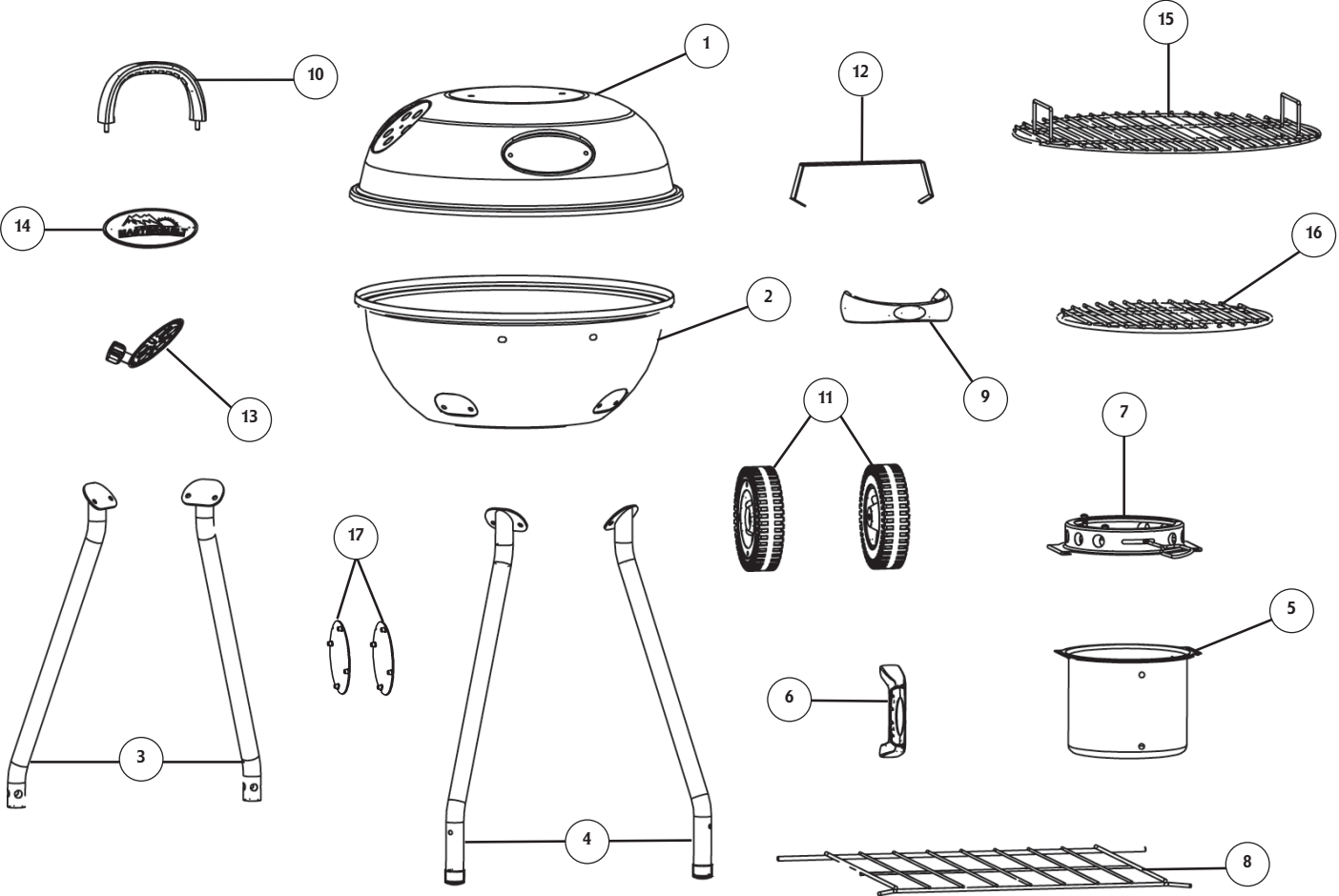
CAJUN HALIBUT

Relish
1 can (7 oz) Green Giant Niblets whole kernel corn, drained
1 medium tomato, chopped
2 medium green onions, chopped (2 tbsp)
1 tablespoon cider vinegar
2 tsps honey
¾ tsp dried oregano leaves
¼ tsp ground red pepper (cayenne)
¼ tsp salt

Fish
4 halibut steaks (about 6 oz each)
2 tbsp Worcestershire sauce
½ tsp coarse ground pepper
¼ tsp dried oregano leaves

In small bowl, mix all relish ingredients; set aside. Brush halibut with Worcestershire sauce; sprinkle with pepper and oregano. Cover and grill fish over medium heat 10-15 minutes, turning once or twice, until fish flakes easily with fork. Serve fish with relish.

PARTS LIST





| ITEM NO. | QUANTITY | DESCRIPTION | ITEM NO. | QUANTITY | DESCRIPTION |
|----------|----------|-----------------------------------|----------|----------|----------------------------|
| 1 | 1 | Kettle Lid | 10 | 1 | Lid Handle |
| 2 | 1 | Kettle Base | 11 | 2 | Wheels |
| 3 | 2 | Short Legs | 12 | 1 | Lid Hook |
| 4 | 2 | Long Legs | 13 | 1 | Air Damper |
| 5 | 1 | Ash Can | 14 | 1 | Logo Plate (pre-assembled) |
| 6 | 1 | Ash Can Handle | 15 | 1 | Cooking Grate |
| 7 | 1 | Ash Can Spacer Ring w/Air Dampers | 16 | 1 | Charcoal Grate |
| 8 | 1 | Storage Shelf | 17 | 2 | Hub Caps |
| 9 | 1 | Base Handle | | | |




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EMAIL us at Customerservice@masterbuilt.com.

HARDWARE LIST


(A)
1/4-20x3/4"
Phillips Head Screw
qty-8



(B)
3/16-24x3/8"
Phillips Head Screw
qty-2



(C)
3/16"
Hex Lock Nut
qty-2



(D)
1/4-20
Serrated Flange Nut
qty-14


(E)
5/16"
Nylon Hex Lock Nut
qty-2


(F)
1/4"
Aluminum Flat Washer
qty-8



(G)
5/16"
Aluminum Flat Washer
qty-8


(H)
Heat Insulation Washer
qty-6


(I)
Heat Insulation Washer
qty-4


(J)
1/4"
Lock Washer
qty-2


(K)
1/4"
Crown Nut
qty-2


(L)
Wheel Spacer
qty-2

APPROXIMATE GRILLING TIMES

| BEEF | SIZE | GRILLING TIME | INTERNAL TEMP |
|-------------------------------|-----------------------------|---------------------|-----------------------|
| Steaks | ¾" (2cm) thick | 3 to 4 min. /side | med rare 145°F (62°C) |
| | | 4 to 5 min. /side | med 160°F (71°C) |
| Kabobs | 1" (2.5cm) cubes | 3 to 4 min. /side | 145°-160°F (62-71°C) |
| Hamburger patties | ½" (12mm) thick | 3 to 4 min. /side | med 160°F (71°C)) |
| Roast, rolled rump | 4-6 lbs. (1.8-2.7kg) | 18 to 22 min /lb. | 145°-160°F (62-71°C) |
| Sirloin tip | 3 ½-4 lbs. (1.5-1.8kg) | 20 to 25 min. /lb. | 145°-160°F (62-71°C) |
| Ribbs, back | cut in 1-rib portions | 10 min. /side | med 160°F (71°C) |
| | half, 2-3 lbs. (0.9-1.3kg) | 10 to 12 min. /side | med rare 145°F (62°C) |
| Tenderloin | whole, 4-6 lbs. (1.8-2.7kg) | 12 to 15 min. /side | med 160°F (71°C) |
| PORK | SIZE | GRILLING TIME | INTERNAL TEMP |
| Chops, bone-in | ¾" (2cm) thick | 3 to 4 min. /side | med 160°F (71°C) |
| Chops, bone-out | 1 ½" (4cm) thick | 7 to 8 min. /side | med 160°F (71°C) |
| Tenderloin | ½-1 ½ lbs. (0.2-0.6kg) | 15 to 25 min. total | med 160°F (71°C) |
| Ribbs (indirect heat) | 2-4 lbs. (0.9-1.8kg) | 1 1/2 to 2 hrs. | med 160°F (71°C) |
| VENISON | SIZE | GRILLING TIME | INTERNAL TEMP |
| Roast, saddle or leg | 6-7 lbs. (2.7-3.1kg) | 25 to 30 min. /lb. | 145°-160°F (62-71°C) |
| Steaks | ¾" (2cm) thick | 6 to 7 min. /side | med 160°F (71°C) |
| CHICKEN | SIZE | GRILLING TIME | INTERNAL TEMP |
| Broiler fryer (indirect heat) | 3-4 lbs. (1.3-1.8kg) | 60 to 75 min. | in thigh 180°F (82°C) |
| Cornish hens | 18-24 oz. (510-680g) | 45 to 55 min. | in thigh 180°F (82°C) |
| Breast halves, bone-in | 6-8 oz. (170-226g) each | 10 to 15 min. /side | 170°F (77°C) |
| Breast halves, boneless | 4 oz. (113g) each | 6 to 8 min. /side | 170°F (77°C) |
| Legs or thighs | 4-8 oz. (113-226g) | 10 to 15 min. /side | 180°F (82°C) |
| Drumsticks | 4 oz. (113g) | 8 to 12 min. /side | 180°F (82°C) |
| Wings | 2-3 oz. (56-85g) | 8 to 12 min. /side | 180°F (82°C) |

- When outside temperature is cooler than 65°F and/or altitude is above 3,500 feet, additional cooking time may be required. To insure that meat is completely cooked use a meat thermometer to test internal temperature.
- Lifting grill lid during cooking process may extend cooking time due to heat loss.

CHARCOAL LIGHTING INSTRUCTIONS

Read all instructions and warnings on charcoal bag and in manual before using.

1. Stack briquets in a pyramid.
2. Add lighter fluid following directions on fluid container. Before lighting, place lighter fluid at least 25 ft (7.5m) away from grill. Do not lean over grill when lighting charcoal. Light charcoal. LEAVE GRILL UNCOVERED.
3. In about 15 minutes, flames will die out and briquets will begin to ash over. Once the briquets are completely ashed over, spread briquets in a single layer and begin cooking.
- NEVER USE GASOLINE TO LIGHT CHARCOAL.

• OVERFILLING CHARCOAL GRATE CAN CAUSE SERIOUS INJURY AND DAMAGE THE UNIT.

• NEVER ADD ADDITIONAL LIGHTER FLUID ONCE CHARCOAL HAS IGNITED.

• HOT COALS SHOULD NOT BE LEFT UNATTENDED.

• GRILL IS HOT. USE PROTECTIVE GLOVES AND LONG, STURDY COOKING UTENSILS.



WARNING



To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

| USDA* Safe Minimum Internal Temperatures | |
|---|--------|
| Fish | 145° F |
| Pork | 160° F |
| Egg Dishes | 160° F |
| Steaks and Roasts of Beef, Veal or Lamb | 145° F |
| Ground Beef, Veal or Lamb | 160° F |
| Whole Poultry (Turkey, Chicken, Duck, etc.) | 165° F |
| Ground or Pieces Poultry (Chicken Breast, etc.) | 165° F |

* United States Department of Agriculture



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REPLACEMENT PARTS LIST

| ITEM NO. | DESCRIPTION | FITS MODELS |
|------------|--------------------------------------|-------------|
| 9904090001 | Short Leg Kit | 20040210 |
| 9904090025 | Short Leg Kit | 20040310 |
| 9904090002 | Long Leg Kit | 20040210 |
| 9904090026 | Long Leg Kit | 20040310 |
| 9904090003 | Kettle Lid Kit | 20040210 |
| 9904090027 | Kettle Lid Kit | 20040310 |
| 9904090004 | Kettle Base Kit | 20040210 |
| 9904090028 | Kettle Base Kit | 20040310 |
| 9904090005 | Ash Can Handle Kit | ALL |
| 990060130 | Ash Can Spacer Ring Kit | ALL |
| 9004090009 | Ash Can Kit | 20040210 |
| 909060030 | Ash Can Kit | 20040310 |
| 990060100 | Storage Shelf Kit | 20040210 |
| 99060086 | Storage Shelf Kit | 20040310 |
| 990060087 | Wheel Kit | ALL |
| 9004090011 | Hub Cap | 20040210 |
| 9004090042 | Hub Cap | 20040310 |
| 9904090006 | Lid Handle Kit | 20040210 |
| 9904090045 | Lid Handle Kit | 20040310 |
| 9904090007 | Base Handle Kit | 20040210 |
| 9904090046 | Base Handle Kit | 20040310 |
| 990060095 | Air Damper Kit | ALL |
| 990060276 | Air Damper Ring Control Handle w/Nut | 20040210 |
| 909060028 | Air Damper Ring Control Handle w/Nut | 20040310 |
| 990000005 | Revolution Lid Hook Kit | 20040210 |
| 990000004 | Revolution Lid Hook Kit | 20040310 |
| 9904090012 | Logo Plate Kit | ALL |
| 9004090010 | Cooking Grate | 20040210 |
| 9004090041 | Cooking Grate | 20040310 |
| 906060064 | Charcoal Grate | 20040210 |
| 906060050 | Charcoal Grate | 20040310 |
| 9004090012 | Instruction Manual | ALL |
| 9904090008 | Hardware Kit | ALL |

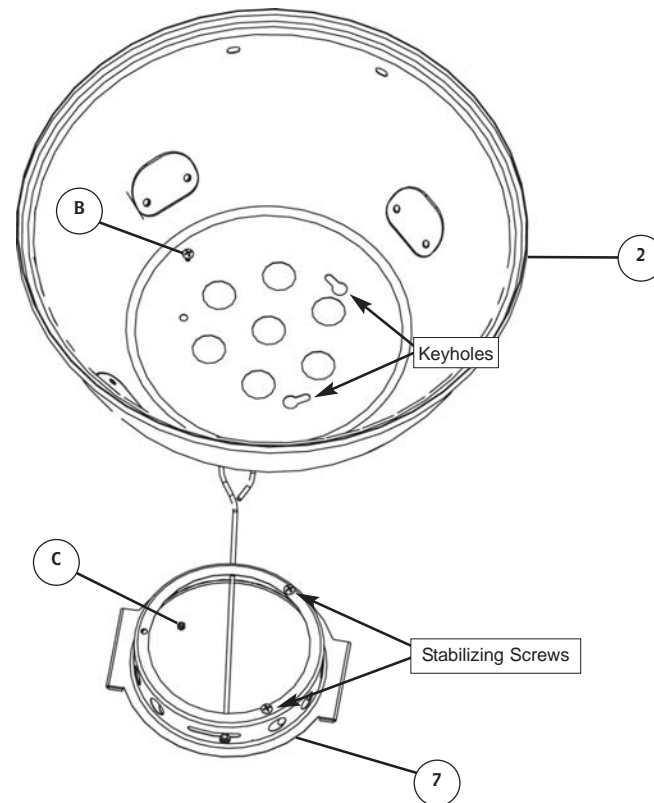
ASSEMBLY INSTRUCTIONS

Before assembly read instructions carefully.

Tools needed for assembly:

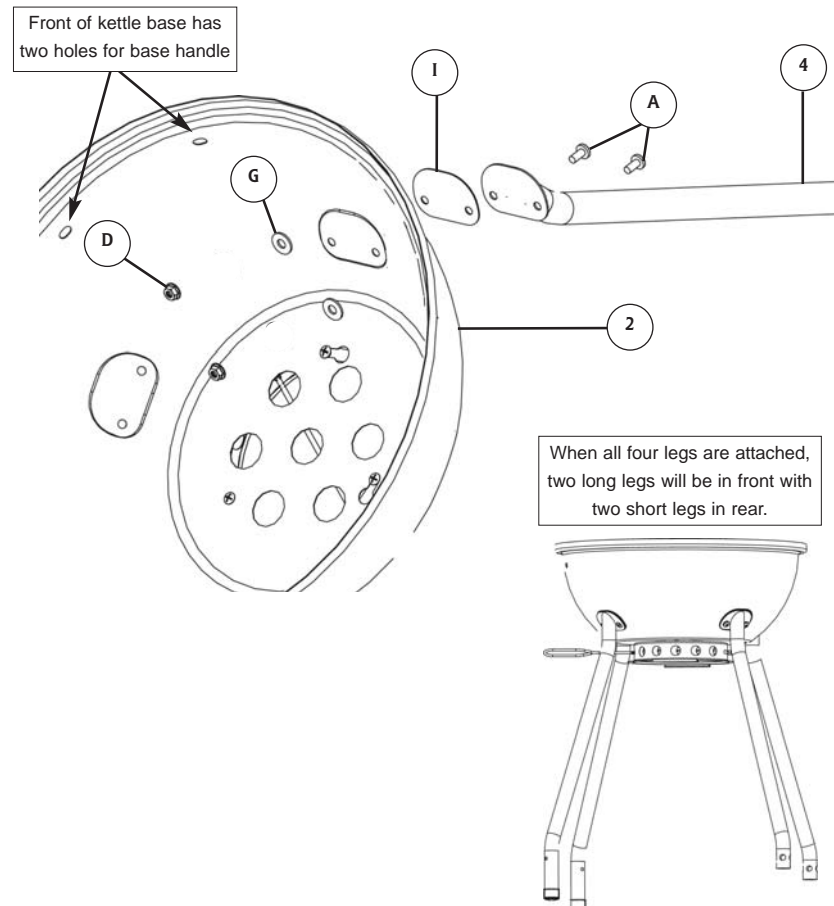
Adjustable Wrench
Phillips Head Screwdriver

Assemble grill on a clean, flat surface.



STEP 1.

Insert 2 stabilizing screws of ash can spacer ring (7) through keyholes in kettle base (2) and twist as shown. Secure with phillips head screw (B) and hex lock nut (C).



Assistance may be required for this step.

Do not tighten screws all the way. Legs may need to be adjusted when storage shelf is attached in STEP 3.

STEP 2.

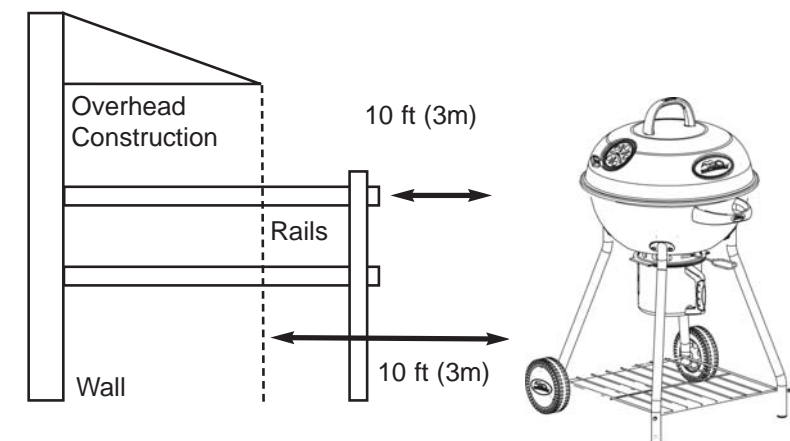
Place heat insulation washers (I) on long legs (4) as shown. Align holes in long legs with holes in kettle base (2). Insert phillips head screws (A) through holes on legs. Secure with aluminum flat washers (G) and serrated flange nuts (D).

Repeat step with short legs on rear side of kettle base.

GRILL OPERATION CAUTIONS

- Avoid bumping or impacting grill.
- Keep your hands, hair and face away from burning charcoal.
- This grill has an open flame. Be careful of loose hair and clothing during operation. They may catch fire.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood or charcoal.
- Do not allow anyone to conduct activities around this grill during or following its use until the unit has cooled. This grill is HOT during operation and remains HOT for a period of time following its use.
- Fatty foods like hamburgers can have excess grease that can cause flare ups. When cooking fatty foods, use caution when opening lid and during cooking to avoid being burned.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Never use glass, plastic or ceramic cookware on this grill.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate this grill.
- Grill lid and base are HOT while in use and during cooling process.
- Do not remove ash can while ashes and charcoal are HOT.
- Air dampers are HOT while the grill is in use and during cooling; wear protective gloves when adjusting.
- Never overfill charcoal grate. This can cause serious injury as well as damage the unit.
- Only use charcoal lighting fluid, never use gasoline, alcohol or other highly volatile fluids to ignite the charcoal. These fluids can explode causing injury or death.

REMINDER: NEVER OPERATE THIS GRILL UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FT (3M) FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS. SEE DIAGRAM BELOW.



FREQUENTLY ASKED QUESTIONS REGARDING CHARCOAL GRILLS

Q. My cooking grate has rust. How do I get rid of it?

Seasoning will prevent rust and food from sticking. Season by applying a thin coating of solid vegetable shortening over the entire surface. Place cooking grate in grill and allow to heat for 1 to 1-1/2 hours. Grate is now ready to use. Frequent re-seasoning prevents rusting. If rust occurs, clean with a steel brush. Reapply vegetable shortening and heat as indicated above.

Q. When can I put my meat on the grill?

Grill is ready for use when charcoal is ashed over and no visible flames are present.

Q. How long will the briquets stay hot?

If cooking for more than 30 to 40 minutes, additional briquets must be added to the fire. Add 10 or 12 briquets to the outer edge of the fire immediately after it has been spread. Once these coals become 80% ashed over, add to the center of the fire as needed to maintain constant cooking temperature. Read all instructions and warnings on charcoal bag.

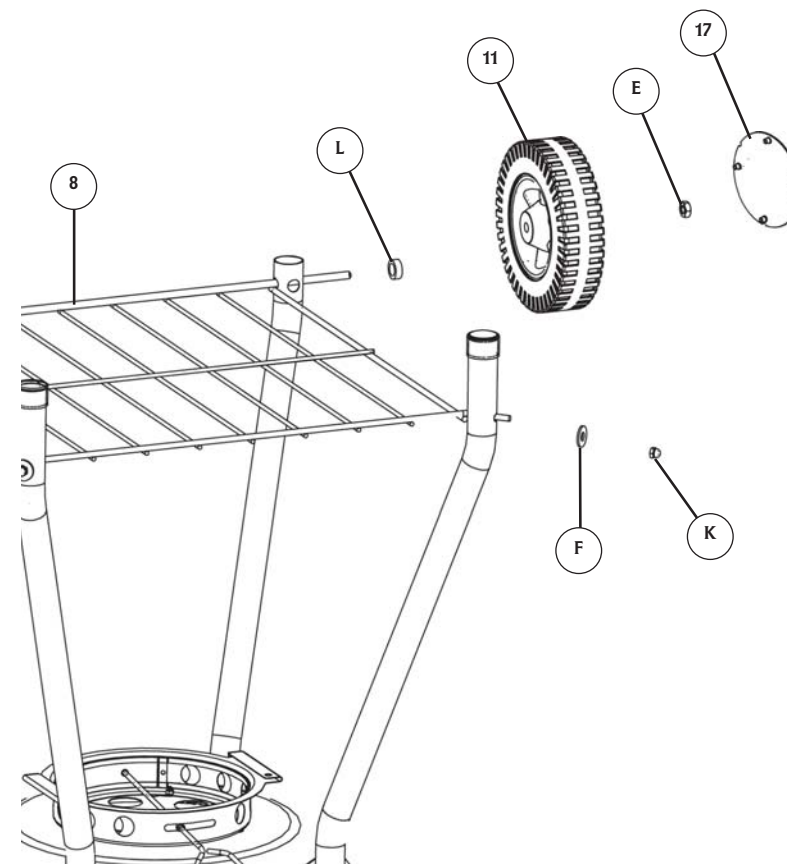
Q. Can adjusting the air damper on my grill make a difference?

Dampers on a covered grill are usually left open. This allows oxygen into the grill, increasing the temperature of the coals. Regulate the grill temperature by adjusting the air dampers. Closing them (either partially or completely) may help to "cool down" a fire that is too hot.

SAFE STORAGE AND MAINTENANCE

- Inspect hardware and assembled parts on a regular basis to insure grill is in safe working condition.
- ALWAYS allow grill to cool completely before handling.
- ALWAYS empty ash can after use only when ashes have completely cooled. This will help prolong ash can life.
- Clean grill, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of grill with damp rag. DO NOT use oven cleaner.
- ALWAYS cover and store cold grill in a protected area.
- Indoor storage of grill is permissible only if the charcoal has burned to a complete ash AND is cold. Remember to remove cold ashes before storing.
- Grill is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint, except for stainless steel parts.
- If rusting occurs on the inside surface of grill, clean area with sandpaper or steel wool, then coat with cooking oil, except for stainless steel parts.
- NEVER USE PAINT ON INSIDE SURFACES OF GRILL.

ASSEMBLY INSTRUCTIONS



Carefully reposition grill as shown. Be careful not to chip/scratch porcelain.

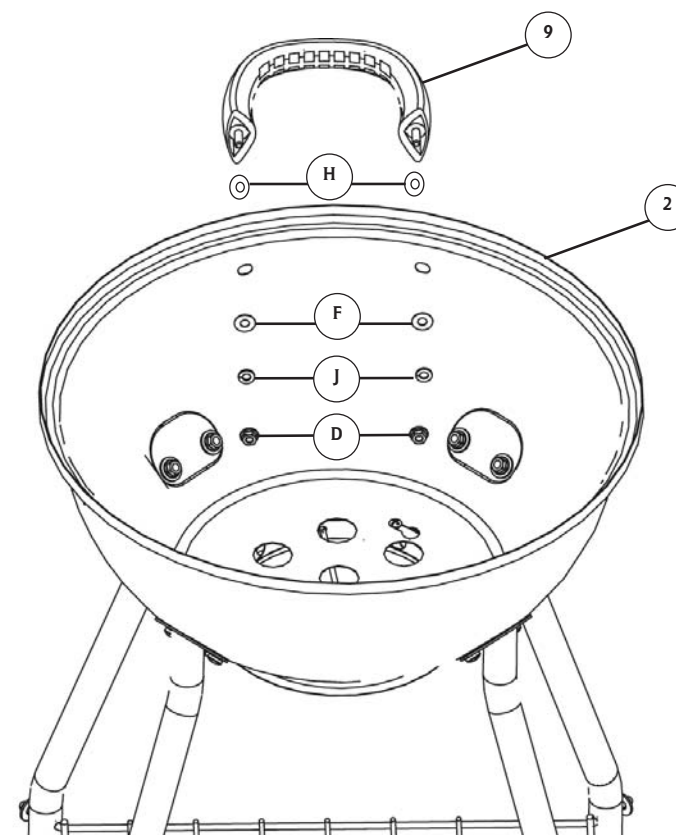
STEP 3.

Note: Shelf may require tilting to place in position. Legs may need to be spread apart to place shelf in position.

Insert storage shelf (8) into holes in grill legs as shown. Slide wheel spacer (L) onto storage shelf. Secure storage shelf to long legs using aluminum flat washer (F) and crown nut (K).

Attach one wheel (11), indented side out, to each short leg. Then secure wheels and storage shelf to legs using nylon hex lock nuts (E).

Snap hubcaps (17) in place as shown.



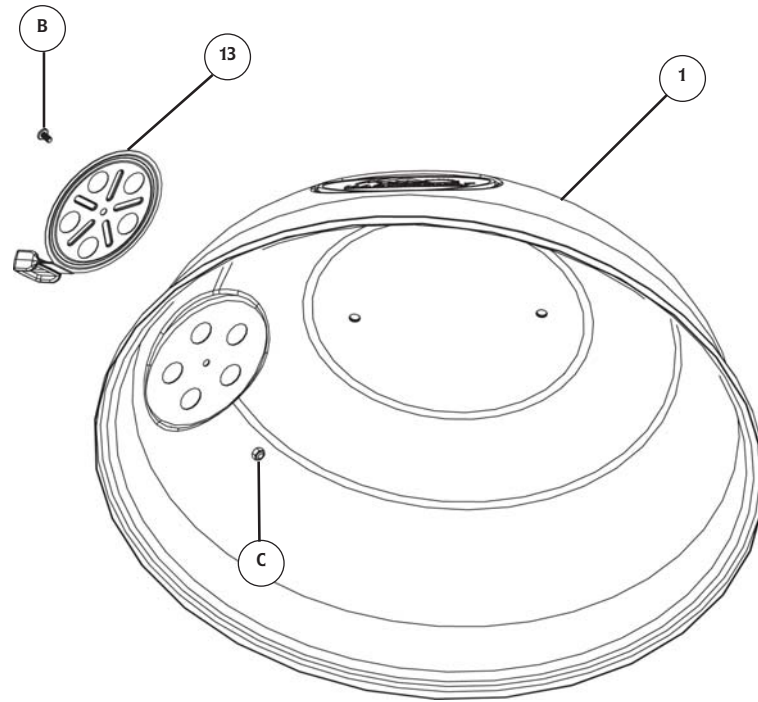
Carefully reposition grill as shown.

Tighten all hardware on legs and storage shelf before continuing.

STEP 4.

Place heat insulation washers (H) on base handle (9) as shown. Insert screws on base handle (9) into kettle base (2). Secure with aluminum flat washers (F) lock washers (J) and hex nuts (D).

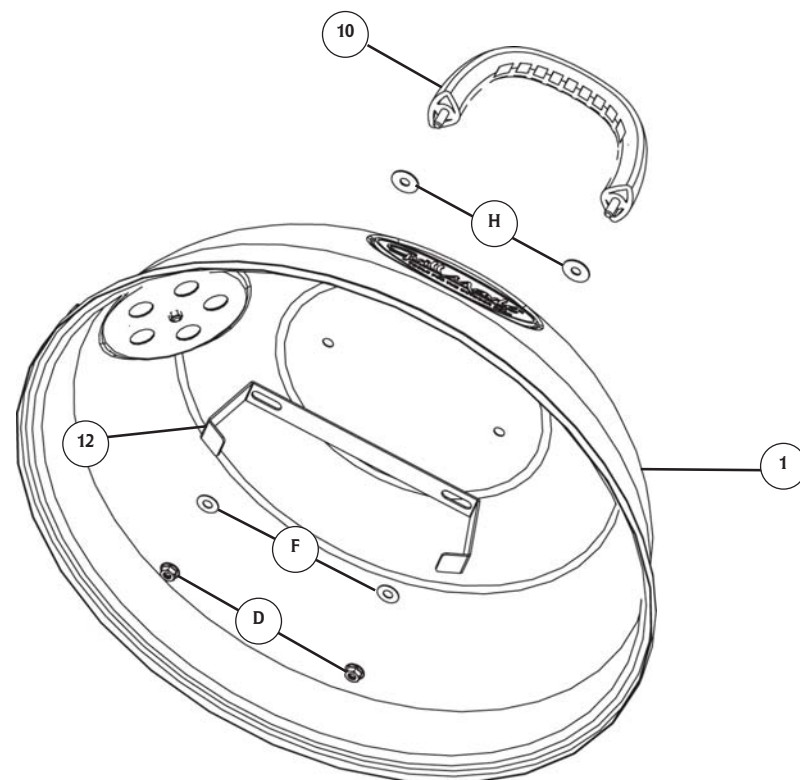
ASSEMBLY INSTRUCTIONS



STEP 5.

Note: Do not over tighten. Damper should move freely.

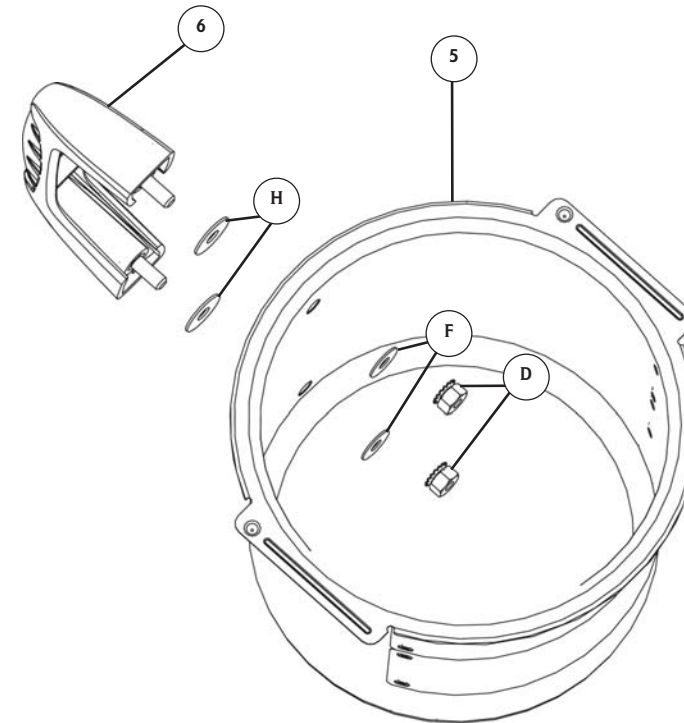
Attach air damper (13) to kettle lid (1) using phillips head screw (B) and hex lock nut (C).



STEP 6.

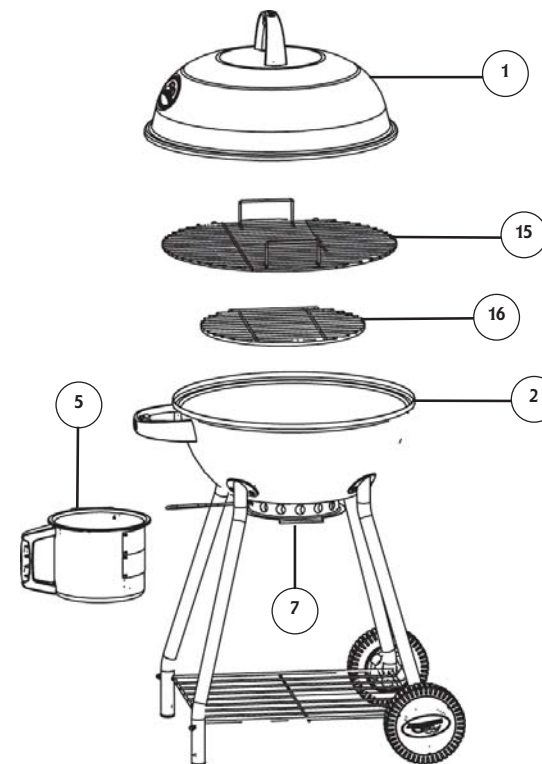
Place heat insulation washers (H) on lid handle (10) as shown. Insert screws on lid handle (10) into holes in kettle lid (1). Add lid hook (12) then aluminum flat washers (F) and secure with hex nuts (D).

ASSEMBLY INSTRUCTIONS



STEP 7.

Place heat insulations washers (H) on ash can handle as shown. Insert handle (6) into ash can (5) and secure using aluminum flat washers (F) and hex nuts (D).



STEP 8.

Slide assembled ash can (5) onto guides of ash can spacer ring (7).

Place charcoal grate (16) inside kettle base (2).

Rest cooking grate (15) on kettle base (2) as shown.

Place kettle lid (1) onto kettle base (2).

GRILL IS READY FOR USE