Masterbuilt Manufacturing, Inc A Georgia Company 450 Brown Avenue Columbus, Georgia 31906 Customer Service 1-800-489-1581



# ASSEMBLY, CARE & USE MANUAL WARNING & SAFETY INFORMATION MODELS 20030107, 20030108, 20030707, 20030807 VERANDA GAS GRILL





Tools required for assembly: Phillips Head Screwdriver.





### WARNING



Burning wood chips gives off carbon monoxide, which has no odor and can cause death.

DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.

Use only outdoors where it is well ventilated.

This instruction manual contains important information necessary for the proper assembly and safe use of this grill.

Read and follow all warnings and instructions before assembling and using grill and during use.

Follow all warnings and instructions when using this grill.

Keep this manual for future reference.

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



# **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 Fire Department.



# **DANGER**

- 1. Never operate this appliance unattended.
- 2. Never operate this appliance within 10 feet (3m) of any structure, combustible material or other gas cylinder.
- 3. Never operate this appliance within 25 feet (7.5m) of any flammable liquid.
- 4. If fire should occur keep away from appliance and immediately call your fire department. Do not attempt to extinguish an oil/grease fire with water.

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS PROPERLY COULD RESULT IN FIRE OR EXPLOSION, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.



# **CAUTION**

- Fatty foods (hamburgers,etc.) can have excess grease and cause flare ups. When cooking fatty foods, use a low setting with lid open.
- Clean internal base pan before each use. This will cut down on build-up and flare ups.

### **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.

COMPLETE	& RETURN TO		
ATTN: WARRANTY REGISTRATION			
Masterbuilt Manufacturing, Inc.			
450 Brown Avenue, Columbus, GA 31906			
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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### APPROXIMATE GRILLING TIMES

BEEF	SIZE	<b>GRILLING TIME</b>	INTERNAL TEMP
Steaks	³/₄" (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	¹½" (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)
Ribs, 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	³/₄" (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	<sup>1</sup> / <sub>2</sub> <b>-1</b> <sup>1</sup> / <sub>2</sub> lbs. (0.2-0.6kg)	15 to 25 min. total	med 160°F (71°C)
Ribs (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	³/₄" (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°	
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 (18°C) and/or altitude is above 3,500 ft. (1067m), 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.



### **GENERAL WARNINGS AND SAFETY INFORMATION**



- Unit is for outdoor use only.
- Never use inside enclosed areas such as patios, garages, buildings or tents.
- Never use inside recreational vehicles or on boats.
- Never operate unit under overhead construction such as roof coverings, carports, awnings, or overhangs.
- Never use unit as a heater.
- Maintain a minimum distance of 10ft (3m) from overhead construction, walls, rails or other structures.
- Keep a minimum 10ft (3m) clearance of all combustible materials such as wood, dry plants, grass, brush, paper, or canvas.
- Keep appliance clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Use unit on a level, non-combustible, stable surface such as dirt, concrete, brick or rock.
- Keep children and pets away from unit at all times. Do NOT allow children to use unit.
- Unit has an open flame. Keep hands, hair, and face away from burner flame. Do NOT lean over burner when lighting. Loose hair and clothing may catch fire.
- Allow unit to cool below 115°F (45°C) before moving or storing.
- Avoid bumping or impacting unit.
- This unit is HOT while in use and during cooling process. Wear protective gloves/mitts.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to properly assemble or safely operate unit.
- Never use glass, plastic or ceramic cookware in unit.
- Do NOT allow anyone to conduct activities around unit during or following its use until it has cooled.
- Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended.
- Never use unit for anything other than its intended use. This unit is NOT for commercial use.
- Use in accordance with local, state and federal fire codes.
- This appliance is not for frying turkeys.

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# **GENERAL WARNINGS AND SAFETY INFORMATION continued**



- Use 20LB (9kgs) gas cylinder that has protective collar (cylinder not included with unit).
- Installation of unit must conform with local codes or, in the absence of local codes, with National Fuel Gas Code, ANSIZ223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gasses, ANSI/NFPA 58, Natural Gas and Propane Installation Code, CSA B149.1, Propane Storage and Handling, CSA B149.2.
- LP gas cylinder being used must be constructed and marked in accordance with specifications for LP gas cylinders of US Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.
- Always perform soapy water test (see "Soapy Water Test Instructions" in this manual) EVERY TIME you use unit.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- · Before each use inspect gas hose for signs of damage.
- · Always disconnect gas cylinder from unit when not in use.
- Never attach/disconnect gas cylinder, move or alter gas fittings when unit is in operation.
- Never use gas cylinder if there is evidence of dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. This may be hazardous and cylinder should be taken to a liquid propane supplier to be checked.
- Regulator and hose assembly supplied with unit MUST be used. For replacement parts, if needed, contact Masterbuilt Customer Service at 1-800-489-1581.
- When lighting burner remove all grill parts to prevent explosion from gas build up.
- If burner does not ignite, turn off regulator control valve first, then gas cylinder, and wait 5 minutes. After time is up, repeat burner lighting steps.
- Keep fuel supply hose away from unit while in operation.
- · Keep fuel supply hose away from any heated surface
- Do NOT obstruct flow of combustion and ventilation. Keep ventilation openings of cylinder enclosure free and clear of debris.
- When use is complete, always turn regulator control valve OFF first, then gas cylinder valve OFF.
- Gas MUST be turned off at the supply cylinder when not in use.
- Do NOT store spare LP gas cylinder under or near unit. Gas cylinder safety relief valve may overheat allowing gas to release causing fire which may cause death or serious injury.
- Never fill cylinder over 80% full or cylinder may release gas causing fire which may cause death or serious injury.
- If you smell, hear or see gas escaping, immediately get away from gas cylinder and call the Fire Department. Fire may cause death or serious injury.
- Place a dust cap on cylinder valve outlet whenever cylinder is not in use. Only install dust cap provided with cylinder. Other caps or plugs may cause leaks.
- Cylinder MUST be stored outdoors, out of children's reach and must NOT be stored in a building, garage, or any other enclosed area.



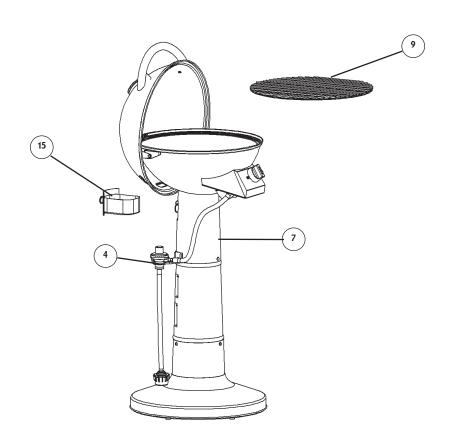
# **WARNING**



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.

### SAFE STORAGE AND MAINTENANCE

- Inspect all hardware in assembled parts for tightness on a regular basis to insure unit is in safe working condition.
- ALWAYS allow unit to cool completely before handling.
- Clean unit, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of unit with damp rag. DO NOT use oven cleaner.
- ALWAYS cover and store cold unit in a protected area.
- Unit 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.
- NEVER USE PAINT ON INSIDE SURFACES OF UNIT.



### STEP 5.

Insert grease catcher (15) into back of pedestal (7).

Place cooking grate (9) inside grill.

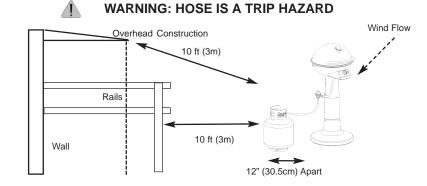
Set regulator into bracket as shown.

Attach either a 1lb gas cylinder or attach pigtail (4) and attach to 20lb gas tank. Position 20lb gas tank slightly behind grill pedestal.

## **GRILL IS READY FOR USE.**

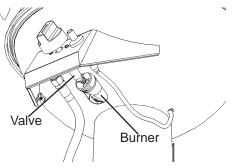
### PLACEMENT OF APPLIANCE FOR SAFETY

Before using grill check wind direction & place cylinder UPWIND, upright 12" (30.5cm) away from unit. This is necessary so that cylinder supply system is arranged for vapor withdrawal.

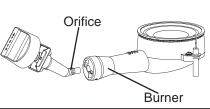


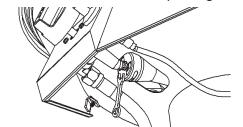
### **BURNER ALIGNMENT, SOAPY WATER TEST WARNINGS & PROCEDURES**

Caution! Make sure valve and burner are correctly installed and aligned as shown below.



•Make sure orifice is seated in burner so that at least half of orifice is inside burner opening.
•Orifice must be secured upright. Do not angle.





- Warnings:
  Soapy Water Test MUST be performed each time gas cylinder is connected to burner/hose or each time it is used.
- Soapy Water Test MUST be performed outdoors in well ventilated area.
  When performing Soapy Water Test keep grill away from open flames, sparks or lit
- cigarettes.

   Grill is designed to work with propane gas only. This product will NOT operate with natural gas.

  Never use an open flame to test for gas leaks.

Preparation:

Remove any cookware from grill.
Make sure gas cylinder valve is turned to OFF position.
Prepare soapy water solution: (1) part dish washing liquid (or more if desired), (3) parts water.
Apply soapy water solution to gas cylinder valve, regulator and hose length up to burner.





FAILED TEST WILL PRESENT

BUBBLES AS SHOWN BELOW

**Testing Gas Valve:** 

• Turn gas cylinder valve ON and watch for bubbles. DO NOT LEAVE GAS ON MORE THAN 12 SECONDS. If bubbles appear, stop, turn gas cylinder OFF and retighten fitting. Repeat test.

- Testing Regulator and Hose:

   AFTER gas cylinder valve has passed Soapy Water Test, turn gas cylinder valve ON, open regulator control valve one full turn and check for bubbles at valve location, along full length of hose and at burner connection. DO NOT LEAVE GAS ON MORE THAN 12 SECONDS. If bubbles appear, stop, turn regulator valve OFF, turn gas cylinder OFF and retighten the connection that is leaking gas. If hose is source of leak, STOP, do not use unit. Hose must be replaced.
- When test is complete, and there are no leaks, wait minimum of 5 minutes for gas fumes

to diminish before lighting cooker.

DURING ANY PORTION OF SOAPY WATER TEST IF BUBBLES CONTINUE TO APPEAR, STOP, DO NOT USE UNIT. CONTACT LOCAL PROPANE DEALER OR MASTERBUILT CUSTOMER SERVICE @ 1-800-489-1581.

Note: Use 20LB (9kgs) gas cylinder that has a protective collar with this unit. Cylinder NOT included with this unit.



## **WARNING**



Perform "Soapy Water Test" before each use. See "Soapy Water Test" section in manual. Extinguish all open flames before connecting regulator to gas cylinder.

Turn gas OFF after each use.

### **REGULATOR, BURNER AND GAS VALVE CONNECTION & OPERATION**

CLOCKWISE COUNTE

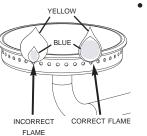
• Inspect hose before each use. If there are signs of wear, cuts, or leaks, replace unit. DO NOT USE.

• Inspect burner before each use. Check burner and burner venturi tube for insects and insect nests. A clogged tube can lead to a fire beneath appliance.

Connect hose regulator to LP Gas Cylinder-

- 1. Make sure control knob on grill is in the "OFF" position.
- 2. Remove protective cap from gas cylinder if applicable.
- 3. Center and insert valve outlet into regulator as shown in figure on the left.

  Turn gas bottle counterclockwise until it stops. DO NOT CROSS THREAD.
- Perform Soapy Water Test.
- To use, turn burner control knob clockwise and push ignitor button to light.
- If ignition does not occur, wait one minute and re-try. If ignition still does not occur wait five minutes and then match light.
- Place unlit match in grasps at small end of match light stick. Light match and use match light stick to ignite burner.
- After use, turn burner control knob OFF.
- Burner control knob adjusts burner flame. Turn control knob clockwise
   SLOWLY to increase flame. Turn control knob counter-clockwise to decrease flame and shut flame off.
- Visually check burner flame. A CORRECT FLAME should be blue with a small amount of yellow at the tip. An INCORRECT FLAME is excessively yellow and irregular. If an incorrect flame occurs, turn burner control knob to "OFF position, turn off propane tank. Allow unit to cool and then clean burner. Let burner completely dry before re-lighting.



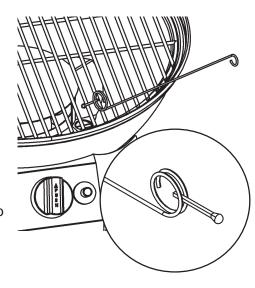
1LB GAS CYLINDER

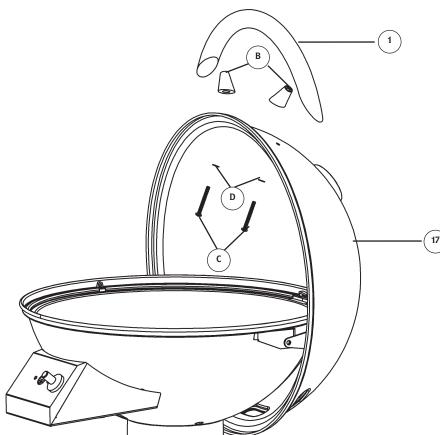
### **MATCH LIGHT INSTRUCTIONS**

- 1. Read all instructions and warnings before lighting.
- 2. Mount match (paper or wood) in match light stick as shown.
- 3. Check gas control valve on control panel to be certain in OFF position before connecting to gas cylinder. Perform soapy water test before each use.
- 4. Turn gas control valve on.

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- 5. Light match and slide match light stick through cooking grate to ignite burner.
- 6. After each use, first turn gas control valve off. Always allow unit to cool completely before touching, moving or storing.





### STEP 3.

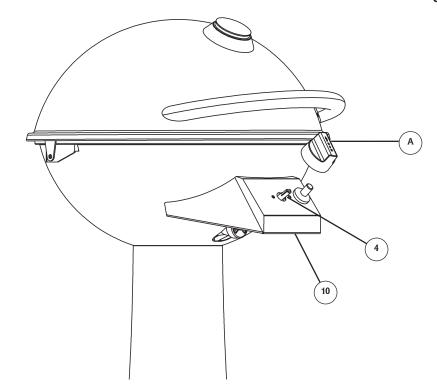
Place star washer (D) on phillips flange screw (C) and insert through holes in grill lid (17).

Place spacer (B) on screw. Thread into threaded sleeve on handle (1).

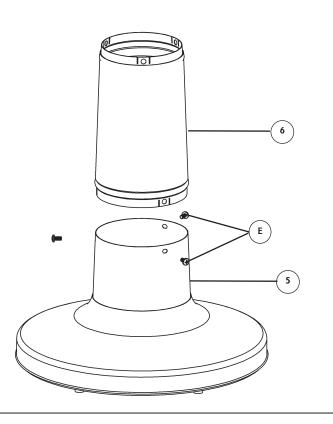
Repeat STEP 3 on other side.



Secure knob (A) to valve (4) on control panel (10) as shown.







### **Before assembly read** instructions carefully.

### Tools needed for assembly:

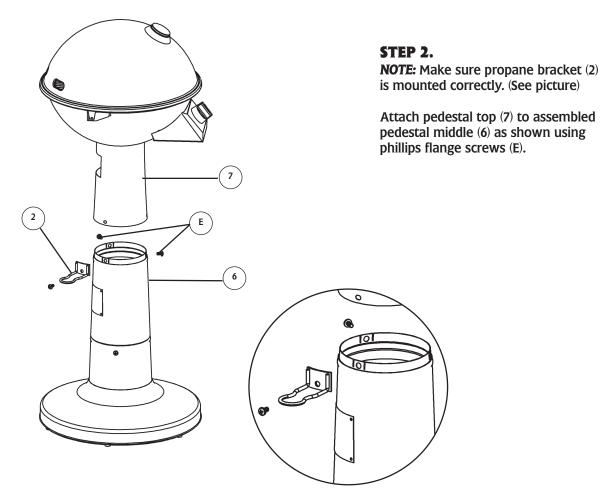
**Phillips Head Screwdriver** 

Assemble unit on a clean, flat surface.

Carefully position grill as shown.

### STEP 1.

Attach pedestal middle (6) to pedestal base (5) using phillips flange screws (E).



# **WARNING**



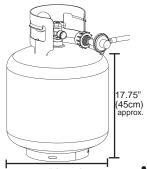
Perform "Soapy Water Test" before each use. See "Soapy Water Test" section in manual. Extinguish all open flames before connecting regulator to gas cylinder. Turn gas OFF after each use.

### **REGULATOR, BURNER AND GAS VALVE CONNECTION & OPERATION**

CLOCKWISE

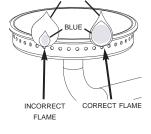


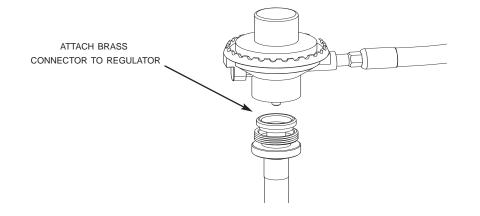




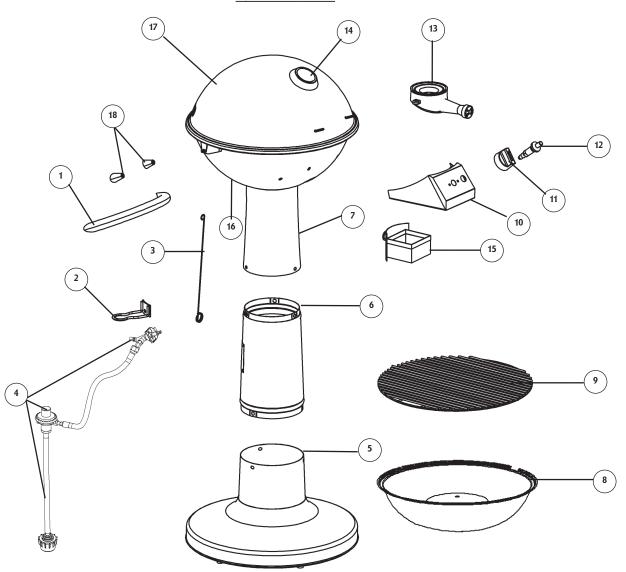
12.25" (31cm) 20LB (9KG) GAS TANK

- Inspect hose before each use. If there are signs of wear, cuts, or leaks, replace unit. DO NOT USE.
- Inspect burner before each use. Check burner and burner venturi tube for insects and insect nests. A clogged tube can lead to a fire beneath appliance.
- Connect hose regulator to LP Gas Cylinder-
  - 1. Make sure gas cylinder valve is closed. Turn knob clockwise until it stops.
  - 2. Make sure control knob on grill is in the "OFF" position.
  - 3. Remove protective cap from gas cylinder and coupling nut if applicable.
  - 4. Remove 1lb cylinder if connected to regulator.
  - 5. Attach brass connector on pig tail to regulator by threading connector up into regulator and tighten. (See picture below)
  - 6. Center and insert regulator nipple into valve outlet on gas cylinder as shown in figure on the left. Turn regulator coupling nut clockwise until it stops. DO NOT OVER TIGHTEN.
- Perform Soapy Water Test.
- To use turn gas cylinder ON, turn burner control knob counter-clockwise and push ignitor button to light.
- If ignition does not occur, wait one minute and re-try. If ignition still does not occur wait five minutes and then match light.
- Place unlit match in grasps at small end of match light stick. Light match and use match light stick to ignite burner. (See match light instructions)
- After use turn burner control knob OFF then turn gas cylinder OFF.
- Burner control knob adjusts burner flame. Turn control knob clockwise SLOWLY to increase flame. Turn control knob counter-clockwise to decrease flame and shut flame off.
- Visually check burner flame. A CORRECT FLAME should be blue with a small amount of yellow at the tip. An INCORRECT FLAME is excessively yellow and irregular. If an incorrect flame occurs, turn burner control knob to "OFF position, turn off regulator and propane tank. Allow unit to cool and then clean burner. Let burner completely dry before re-lighting.





# **PARTS LIST**



ITEM NO.	QUANTITY	DESCRIPTION	ITEM NO.	QUANTITY	DESCRIPTION
1	1	Handle	10	1	Flared Control Panel (pre-assembled)
2	1	Propane Bracket	11	1	Knob
3	1	Match Lighting Stick	12	1	Ignitor (pre-assembled)
4	1	Hose w/Regulator (pre-attached) Pig	13	1	Burner (pre-assembled)
	Tail/ Gas Valve	14	1	Temperature Gauge (pre-assembled)	
5	1	Pedestal Base	15	1	Grease Catcher
6	1	Pedestal Middle	16	1	Grill Base (pre-assembled)
7	1	Pedestal Top/Cooking Head (pre-assembled)	17	1	Grill Lid (pre-assembled)
8	1	Inner Bowl/Flame Disk (pre-assembled)	18	2	Spacer
9	1	Cooking Grate			1

# **HARDWARE LIST**

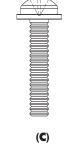




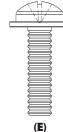
Bakelite

Spacer

qty - 2







(**A**) Knob

qty - 1

SS Phillips Screw M4x48

qty - 2

Star Washer qty - 2 SS Phillips Flange Screw M6x15

**REPLACEMENT PARTS LIST** 

qty - 6

ITEM NO.	DESCRIPTION
990060292	Base Kit
990060293	Center Pedestal Kit for Model 20030107
990060326	Center Pedestal Kit for Models 20030307, 20030108, 20030707
99000009	Center Pedestal Kit for Model 20030807
990060294	Outer Bowl Kit for Models 20030107, 20030307, 20030108, 20030707
99000010	Outer Bowl Kit for Model 20030807
990060295	Lid Kit
990060296	HVR Kit
990060297	Igniter Kit
990060298	Burner Kit
990060299	Control Panel Kit
990060300	Temperature Gauge Kit
990060301	Lid Handle Kit
908060010	Cooking Grate
900000127	Inner Bowl w/ Flame Disk
908060002	Propane Bottle Bracket
908060005	Pig Tail
908060003	Match Lighting Stick
908060018	Grease Cup
908060013	Knob
908070010	Grill Cover for Models 20030107, 20030807
90000051	Instruction Manual
998060024	Hardware Bag - ENG/SPN
998060025	Hardware Bag - ENG/FRN
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