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# Master Chef G43705 Owner's Manual

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**STOP**  
**Do not return the product to the store.**

**IF YOU NEED HELP OR PARTS, CALL THE MASTER CHEF HOTLINE**  
**1-877-707-5463**  
**HOURS: 8AM-7PM EST Mon-Fri, Close Saturday and Sunday**

**GET HELP FOR:**

**MISSING/DAMAGED PARTS • ASSEMBLY • TROUBLESHOOTING • WARRANTY ASSISTANCE**  
**• PRODUCT INFORMATION**

**TIP: ASSEMBLE YOUR GRILL IMMEDIATELY. MISSING OR DAMAGED PARTS MUST BE CLAIMED WITHIN 30 DAYS, OF PURCHASE.**

**GRILL SAFETY CHECK**

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**For your family's safety, please check the following:**

- READ and UNDERSTAND the owner's manual
- PERFORM LEAK TEST on all connections as specified in this user manual. Leak Checks should be performed on all new BBQ's even if assembled by an assembler or gas technician. Leak checks should be performed frequently thereafter.
- INSPECT and CLEAN burner tubes to avoid flash fires caused by spider webs and other blockages. Inspect gas jets to ensure they are correctly installed in burner tubes. **Never leave a lit grill unattended.**
- BEFORE OPENING THE GAS SUPPLY, ensure the lid is open, control knobs are in OFF position, gas is turned off, and the regulator is attached to tank correctly. Then follow the PROPER LIGHTING PROCEDURE as shown in the manual. If above steps are not followed, you may experience low flames, or other performance issues.
- CHECK that the regulator nipple is centered into the LP tank valve. Do NOT cross thread this connection. Cross threading may result in a fire, or explosion at the tank connection.
- AVOID dangerous grease fires by performing regular cleaning and maintenance of interior casing, the grease collection system, flame tamers and cooking grates.



### **CAUTION**

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

For residential use **ONLY**. Do not use for commercial cooking.



### **WARNING**

Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

To ensure your satisfaction and for follow-up service,  
register your BBQ online at  
[www.masterchefbbqs.com](http://www.masterchefbbqs.com).

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## GAS HOOK-UP'S AND WARNINGS

### (LP) LIQUID PETROLEUM GAS

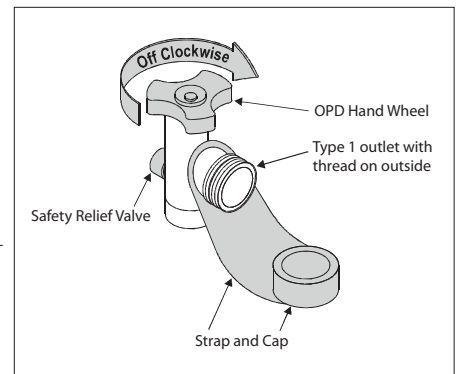
- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

### LP cylinder requirements:

- Use LP cylinder **only** with these required measurements:
- 12"(30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN /CSA-B339, Cylinders spheres and tubes for transportation of dangerous goods. See LP cylinder collar for marking.

### LP cylinder valve must have:

- **Shut-off valve** with a correct cylinder valve output as specified in current standards. CAN / CGA 1.6g-M97 Outdoor Gas Grills. USA: ANSI Z21.58a-2006/CSA 1.6g-2006 Outdoor Cooking Appliances.
- Type 1 outlet compatible with regulator or grill. The type 1 valve is easily recognized by the large external thread on the outside of the valve.
- Safety relief valve with direct connection to the vapour space of the cylinder.
- **UL listed Overfill Protection Device (OPD)**. This OPD safety feature is identified by a unique triangular hand wheel. Use only LP cylinders equipped with this type of valve.
- A device **for vapor withdrawal**.
- A **collar to protect the LP tank shut off valve**.
- A **ring on the bottom** of the LP tank to secure it to the support assembly.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



### WARNING

**Any attempt to connect a regulator to any connectors other than the mating TYPE -1 connector could result in fires, explosions, injuries, or property damage. Use only LP cylinders equipped with this type of valve.**

**DO NOT connect to a propane cylinder exceeding 9.1 kg capacity or use a cylinder with any other type of cylinder valve connection device.**

**Before opening LP cylinder valve, check the coupling nut for tightness.**

### DANGER

- NEVER store a spare LP cylinder, empty or full, under or near the appliance.
- Never fill a cylinder beyond 80% full.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire or explosion with risk of property damage, serious injury or death.
- Do not store objects or materials inside the barbecue cart enclosure that would block the flow of combustion air to the underside of either the control panel or the burner box.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.



## LP Cylinder Leak Test For Your Safety

**ATTENTION:** Leak Test must be repeated each time the LP cylinder is exchanged or refilled.

- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks
- BBQ must be leak tested outdoors in a well ventilated area, away from ignition sources such as gas fired electrical appliances. During leak test, keep your BBQ away from open flames or sparks.
  - Use a clean paint brush and a 50/50 mild soap and water mixture.
  - Brush soapy solution onto areas indicated by arrows in figure A.

**DO NOT USE HOUSEHOLD CLEANING AGENTS:  
Damage to gas train components can result.**

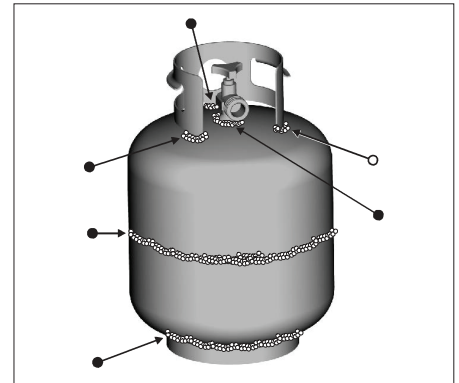


Figure A

### **WARNING**

**If growing bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department.**

## SAFETY HOSE AND REGULATOR

### Propane Models:

Your Barbecue is designed to operate on L.P gas at a pressure of 2.74Kpa (11" water column). A regulator preset to this pressure is supplied with your Barbecue.

### Hose and Regulator comes equipped with the following:

Type 1 quick closing connection system which incorporates the following safety features:

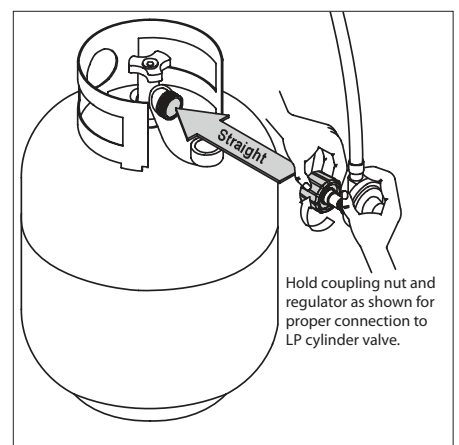
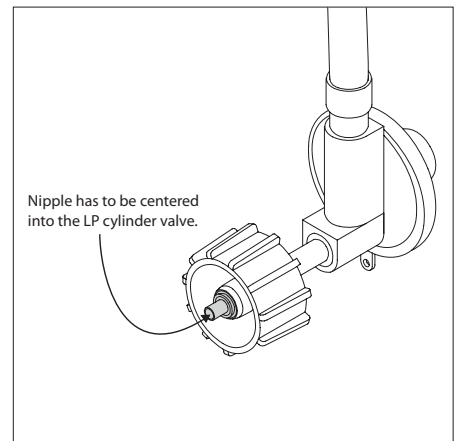
- Will limit the gas flow until a POSITIVE CONNECTION has been made
- Has a THERMAL COMPONENT that will automatically shut off the flow of gas if a temperature of 115-150°C (240-300°F) is reached.
- Has a Flow Limiting Feature, which will restrict the flow of gas to 10 cubic ft/ hour in the event of a leak, improper lighting procedure, or regulator malfunction.

### Connecting Regulator to the LP Cylinder

1. LP cylinder must be properly secured onto grill.
2. Turn all control knobs to the OFF position.
3. Turn LP cylinder OFF by turning hand-wheel clockwise to a full stop.
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.
5. Hold regulator and insert nipple into LP cylinder valve. Hand tighten the coupling nut. Hold the regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.
6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance.

### NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**



### **DANGER**

**Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.**

## NATURAL GAS HOOK-UPS AND WARNINGS

### NEW Natural Gas Barbecue

If you are experiencing poor natural gas barbecue performance, including but not limited to low flame, low heat or poor heat distribution, please review the following information:

- Always consult the Rating Label on the back of the barbecue to confirm that it has already been configured to burn natural gas.
- If experiencing performance issues with a brand new barbecue hooked up to an older natural gas home connection, it is possible that the natural gas supply line is not able to supply up to the essential 85,000 BTU's required (depending on the model). Please contact Master Chef Customer Care for requirements and then consult with your certified natural gas technician.
- All gas supply plumbing must be carried out by a qualified service agency. The Supply connection shall be carried out in accordance with provincial authorities having jurisdiction, and in accordance with CAN/CGA 1-B149.1 & 2 installation code requirements.
- A shut off valve must be installed between the barbecue and the main supply. **For natural gas, use a 3/8" or 1/2" natural gas supply line capable of an input of up to 85,000 BTU's (depending on the model).**
- **When conducting pressure test always isolate the barbecue from the gas supply piping system** by disconnecting the barbecue and closing its individual manual shutoff valve. **The gas supply piping system should be tested at pressures which exceed 1/2 psi (3.5kPa).**
- All gas supply plumbing **must be able to supply 7" water column to the barbecue WITH ALL BURNERS IN OPERATION.**



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### WARNING

**ALL Master Chef BBQ's are sold either NATURAL GAS or PROPANE READY and are not convertible from one gas source to another.**

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## OPERATION — LIGHTING INSTRUCTIONS

### Lighting the Main Burners:

1. Read instructions before lighting.
2. Open lid before lighting.
3. Turn off all burners and close tank valve.
4. Open tank valve. Wait 5 seconds.
5. Turn desired burner knob to "HI".
6. Press igniter. Repeat if necessary.
7. If ignition does not immediately take place, turn burner knobs "OFF". Wait 5 minutes before lighting with a match.



### WARNING

**Never stand with your head directly over the barbecue when preparing to light the main burners, to prevent possible bodily injury.**



### ATTENTION

**Once lit, confirm that the burner is properly lit and that the flame pattern is as desired. If the flame pattern is other than normal, consult the troubleshooting guide for corrective action.**

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**ATTENTION**

**Always preheat barbecue before starting to cook. Light all burners and adjust them to the HIGH position for 5 to 10 minutes with the lid closed. Following preheat; adjust the controls to medium setting for most cooking requirements.**

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**Turning Grill Off**

1. Turn all knobs to OFF position.
2. Turn LP cylinder off by turning hand-wheel clockwise to a full stop or turn off natural gas supply valve.



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**WARNING**

**If the heat output is too low, the flow control feature may have been activated by a gas leak or improper lighting procedure. If so, turn off the burner valve and cylinder valve, and perform a "Leak Test". If there aren't any leaks, perform a complete regulator flow limiting device reset.**

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- This gas barbecue has a 12,000 BTU infrared rear burner. The rear burner is designed to be used in conjunction with the Centro Rotisserie Kit. See the Rotisserie Kit for usage and assembly instructions.
- Place the prepared spit rod across the hangers inside the grill.
- Install motor.
- Place a shallow cooking pan underneath meat. Adding water, beer, wine or consommé for added flavour. This dish is used to collect drippings for fast basting and naturally delicious gravy, and keeps your appliance clean.
- Basting liquid should be added as required and should never be allowed to evaporate.
- To seal in juices, and for the best cooking results, ensure that the BBQ lid remains closed and the burner temperature adjusted when needed.
- Always begin by searing meat uncovered on HIGH. Covering meat with aluminum foil and adjusting temperature if necessary.

## **⚠ DO NOT OPERATE REAR BURNER AT THE SAME TIME AS THE MAIN BURNERS**

### **Regulator Flow Limiting Device**

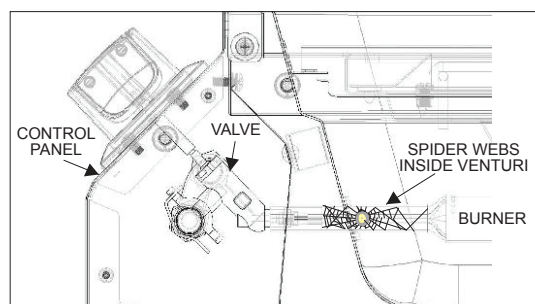
**If you are experiencing any of the following performance issues you may have activated the flow limiting feature in your regulator:**

- Burners not getting hot enough
- Low or incomplete burner flames
- Low gas pressure
- Burners not staying lit

### **Resetting the Regulator Flow Limiting feature**

1. With all control knobs and the gas source in the OFF position, Open the BBQ lid
2. Disconnect the hose and regulator from the Propane tank
3. Turn all BBQ control knobs to the "Hi" position
4. Let stand for 1-3 minutes, allowing all excess gas in valves and manifold to dissipate
5. Turn all BBQ control knobs back to the "OFF" position
6. With the BBQ lid still OPEN, reconnect the hose and regulator to the propane tank- Do not cross thread the connection.
7. Hand-tighten only.
8. Check all hose connections to ensure that a positive seal has been made.
9. Slowly turn ON the propane gas supply, ¼ to ½ a turn.
10. Wait approximately 5 seconds for the hose and regulator pressure to stabilize (to prevent the flow limiting device feature from being re-activated).
11. Turn the selected burner control knob, to the "Hi" position
12. Press the Electronic ignition button, or use the match and match holder, or a BBQ lighter to ignite the selected burner.

**Avoid activating the Flow Limiting Feature** by following the proper start up and shut down procedures and performing a complete leak test and safety check to ensure that there are no leaks in the system, and that a positive connection has been made between the gas source and manifold assembly.



**Keeping your BBQ's burners free and clear of debris, checking for obstructions including spider webs, will ensure that your family is protected from serious safety hazards such as FLASH and GREASE Fires. For more information regarding these issues please visit [www.masterchefbbqs.com](http://www.masterchefbbqs.com).**

Spiders and insects are attracted to the smell of propane and natural gas, and often build nests inside your BBQ's burners, which is the root cause of a FLASH BACK FIRE. Lighting your burners without first checking and cleaning out the Venturi tubes, burner ports, and the inside of burners can lead to a serious flash fire resulting in damage to the BBQ, property and/or personal injury.

**See the Cleaning and Maintenance section of this manual for proper burner maintenance.**

<b>PROBLEM</b>	<b>CAUSE</b>	<b>CORRECTIVE ACTION</b>
Igniter does not spark – Burner lights with match but not with the igniter	Electrode Fouled	Wipe the electrode with a soft, clean cloth. If electrode has any build up of grease or corrosion, lightly sand electrode tip and clean with alcohol.
	Electrode or burner is wet	Wipe both parts dry before trying to re-light.
	Electrode Porcelain or ceramic insulator cracked	As the grounding surface of the burner becomes coated with grease and residue, the porcelain insulator on the electrode can crack from the heat. If this occurs, the spark being transferred through the insulator will “bleed” from the crack (cracks collect moisture and reduce the spark), and ignition will occur only after a build-up of gas or not at all. Replace electrode.
	Electrode wire (lead wire) is unplugged or has a loose connection	Confirm that the lead wire, from the Electronic Igniter module to the electrode is well attached. Loose or corroded contacts in the igniter system and electrode can impair its functionality. Proper connection can often be restored by simply disconnecting and reconnecting the various electrode wires.
	Electronic Igniter Module battery is dead	The battery located in the Electronic Igniter Module may be dead. Replace battery. The correct position is with the (+) end down. Do not leave battery within Electronic Ignition module for extended periods, if BBQ is not in use. Battery acids and corrosion can result causing permanent damage to the Electronic Ignition module.
	Battery cap not threaded properly	Remove the Electronic Igniter battery cap and re-attach. Ensure that the cap is properly attached without cross threading.
	Electrode sparks but the burner will not light.	Electrode not properly spaced
	Damaged collector box	The electrode is covered by the collector box that traps impurities to prevent the electrode and collector box from corroding. If either the electrode or collector box is corroded a light sanding using fine sand paper will restore them to functionality. If the collector box is pierced or worn from excessive corrosion it must be replaced.
	Blockage within Venturi tubes	Burner maintenance must be performed to remove any blockages within the Venturi tubes that are enabling the burner from lighting.

## Resolving BURNER Performance Issues

PROBLEM	IDENTIFYING THE CAUSE:
Low or incomplete flame (assuming burners and Venturi tubes are free and clear of blockages)	<ul style="list-style-type: none"><li>• Proper start up and shut down procedure not followed. Flow limiting device has been activated and requires resetting</li><li>• Positive connection not made between tank and manifold.</li><li>• Positive Vapour lock at coupling nut/LP cylinder connection not made. Disconnect hose and regulator from LP Cylinder and reconnect correctly.</li><li>• Flame Tamers (heat plates) are missing or not in position</li><li>• NATURAL GAS MODELS: Installation issues related to incorrect size supply line installed and /or Water Column supply is not adequate for a BBQ BTU rating of this BBQ. Do not use a longer Natural Gas hose than is supplied with your BBQ.</li></ul>
Too much heat/ Excessive flare up	<ul style="list-style-type: none"><li>• Excessive fat in meat</li><li>• Grease collection plate and grease cup need to be cleaned</li><li>• Cooking system including flame tamers and cooking grates have a build up of grease that must be removed</li><li>• Lower casting of the BBQ is clogged with grease</li><li>• Must reduce cooking temperature according to the type of foods being cooked.</li></ul>

## CLEANING AND MAINTENANCE

### **Cleaning and Maintaining your BBQ ensures safe and effective use, while eliminating the possibility of PARTS DETERIORATION and POOR PERFORMANCE.**

If you are experiencing any of the following performance or safety issues including but not limited to: 1) BBQ not reaching temperature potential, 2) yellow burner flames, 3) you smell gas, 4) popping noises, 5) delayed burner ignition, 6) uneven heat, 7) flash fires, or 8) grease fires, TURN OFF YOUR GRILL immediately and perform the 30 minute maintenance regime shown below.

#### **30 Minute BBQ Maintenance**

The 30 Minute BBQ Maintenance should be performed at the beginning of the season before removing the BBQ from storage, and at least twice during the BBQ season (more if the BBQ is being used frequently and/or year-round).

1. Clean BBQ grill housing and lid
2. Remove and clean the burners, flame tamers, cooking grates, warming rack and grease tray
3. Re-assemble all parts removed and ensure proper placement
4. Perform leak test and safety check on all connections

#### **BBQ Housing and Lid**

- Always ensure that the BBQ is cool prior to cleaning.
- Remove the warming rack, cooking grates, flame tamers, and burners.
- Use a plastic scraper to remove build-up, food residue and ashes inside the BBQ housing and lid.
- If necessary, wash the inside of the BBQ burner box with a detergent and water solution. Always rinse and dry thoroughly before re-installing parts. To restore luster to parts wipe with a cloth dipped in cooking oil.

#### **Flame Tamers (Heat Distribution Plates)**

- Always perform regular maintenance on your flame tamers to remove all debris. Do not allow fats, salty and acidic drippings from marinades to accumulate on your flame tamers.

## How to season Porcelain Cast iron cooking grates

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1. Remove cooking grates from BBQ and brush away all loose, or chipping porcelain and grease build-up, using a BBQ brush
2. Wash cooking grates with soap and water.
3. Rinse and dry thoroughly with paper towels. Important: Never soak or let soapy water sit on the grates for any length of time.
4. Coat entire cooking grate, top, bottom, sides and each rod with vegetable shortening. DO NOT use salted fat such as margarine, butter, or any non-stick cooking spray. Do not use olive oil as it burns off at high temperatures.
5. Place cooking grates in either your conventional oven or in your BBQ for up to 20 minutes at 250-300 to complete the seasoning process. Time may vary depending on cooking appliance.
6. Once completed, the cooking grates must be allowed to cool down before use.

## Cleaning STAINLESS STEEL parts

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To protect the appearance and integrity of Stainless Steel surfaces, routine cleaning is essential. Contaminants vary greatly in their effect on appearance, corrosivity and ease of removal. Identify the contaminant or experiment with various cleaners in order to resolve issues including the removal of free-iron contamination. It is impossible to wear out the stainless steel by excessive cleaning. But is possible to damage the stainless steel components and damage the corrosion resistance using products **NOT** made for a **Stainless Steel outdoor appliance**.

### Cleaning Stainless steel Surfaces:

- Remove grease and other contaminants with a solution of detergent, solvent and water.
- Most cleaners may have corrosive agents and MUST be rinsed off and the surface dried thoroughly.
- Always find a small and inconspicuous spot to test cleansers before cleaning the entire BBQ.
- Ordinary carbon steel brushes or steel wool MUST NOT be used to clean stainless steel. They will scratch the finish and leave particles embedded on the surface that will corrode.
- Ensure that all stainless steel surfaces are wiped down frequently with a basic vinegar and water solution. If there are other cleaners being used ensure that they are specifically for Stainless Steel OUTDOOR USE. Regardless of instructions all cleaners must be rinsed off and dried with a soft cloth.
- Your Master Chef BBQ uses a mixture of Stainless steel 430 and Silver powder coated paint, on many parts. To clean and maintain your BBQ's surfaces DO NOT use any chemical cleaners, as they may strip and cause permanent damage to the painted surfaces. Master Chef BBQ's only recommends using a 50/50 mixture of vinegar and water for removing surface dirt and contamination, and a dry soft cloth for polishing. Micro fiber clothes are highly recommended.

## STORING YOUR BBQ

To avoid BBQ deterioration and degradation of parts, please perform the following tasks, prior to storing your BBQ for the season.

- Remove and clean all BBQ components as outlined in the care and maintenance section of this manual
- Oil cooking grates with vegetable shortening after cleaning, and wrap them in a towel and store indoors.
- To help prevent rust or corrosion, do not leave your Porcelain Cast Iron cooking grates in any humid, moist or damp conditions over a long period of time
- Be sure to either wrap your cooking grates in towels when not in use, storing in a dry area, or season and wrap in news paper, storing indoors.
- If storing unit away for the winter, or for a prolonged period of time, remove the igniter battery to avoid corrosion
- **If storing the BBQ indoors:** the propane cylinder MUST be removed. The propane cylinder MUST always be stored outdoors, in a well ventilated area. When storing your BBQ in a garage, you should place a piece of cardboard underneath your BBQ to protect it from premature corrosion.
- **If storing the BBQ outdoors:** the propane cylinder valve must be turned off. Cover the barbecue. DO NOT under any circumstances store the barbecue in the garage or near any heat source. Use a BBQ cover to help protect your BBQ from the direct environment (i.e. Rain, snow, animal droppings, etc.). However, please keep in mind that this will not protect your BBQ from moisture, condensation, and other corrosive agents. Routine cleaning is necessary.

## LIMITATION AND EXCLUSIONS

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Trileaf Distributions® has the following **limitations** to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes.
2. This warranty applies only when barbecue is used in Canada
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its grill products.
4. Trileaf Distributions® shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Trileaf Distributions® will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period. (See exclusions to warranty coverage below)
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
8. Trileaf Distributions® does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Trileaf Distributions®
9. Visit [www.masterchefbbqs.com](http://www.masterchefbbqs.com) to register your product on line. The purchaser shall retain a copy of the purchase invoice for future claims.

**Trileaf Distributions® excludes from its warranty the following:**

- a. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling,
- b. Damages caused by improper assembly or installation, alteration, failure to follow proper usage, safety and maintenance instructions presented throughout this manual,
- c. Failure to perform regular maintenance, safety checks and service, including but not limited to removal of insects from venturi tubes, resulting in a flash fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source,
- d. Part failure due to lack of cleaning and maintenance, use of improper cleaning products, such as indoor stainless steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces,
- e. Normal wear and tear, chipping and scratching on painted or porcelain enamel surfaces, dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by the manufacturer.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

***To ensure your satisfaction  
And for follow-up service, register your grill online at:  
[www.masterchefbbqs.com](http://www.masterchefbbqs.com)***

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