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MASTERBUILT 20020407 Owner's Manual

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Distributed By:
Masterbuilt Manufacturing, Inc.
A Georgia Company
1 Masterbuilt Court
Columbus, Georgia 31907
Customer Service 1-800-489-1581
www.masterbuilt.com



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.

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



DANGER



1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of flammable liquid.
4. Do not fill cooking vessel beyond maximum fill line.
5. Never allow the oil or grease to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
7. If a fire should occur, keep away from appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

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



WARNING



1. Even when burner is set at a low flame, never leave the appliance unattended. Oil will heat up quickly and ignite at 550°F (287°C) to 700° F (371°C).
2. Tripping over the appliance hose may result in the tipping of the appliance and spilling of HOT oil or water causing personal injury and property damage.

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: Notwithstanding 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 Outdoor Products

1 Masterbuilt Court, Columbus, GA 31907

Name: _____

Address: _____

City, State/Province, Postal Code: _____

Phone Number: _____

E-Mail Address: _____

Model Number: _____

Serial Number: _____

Purchase Date: _____

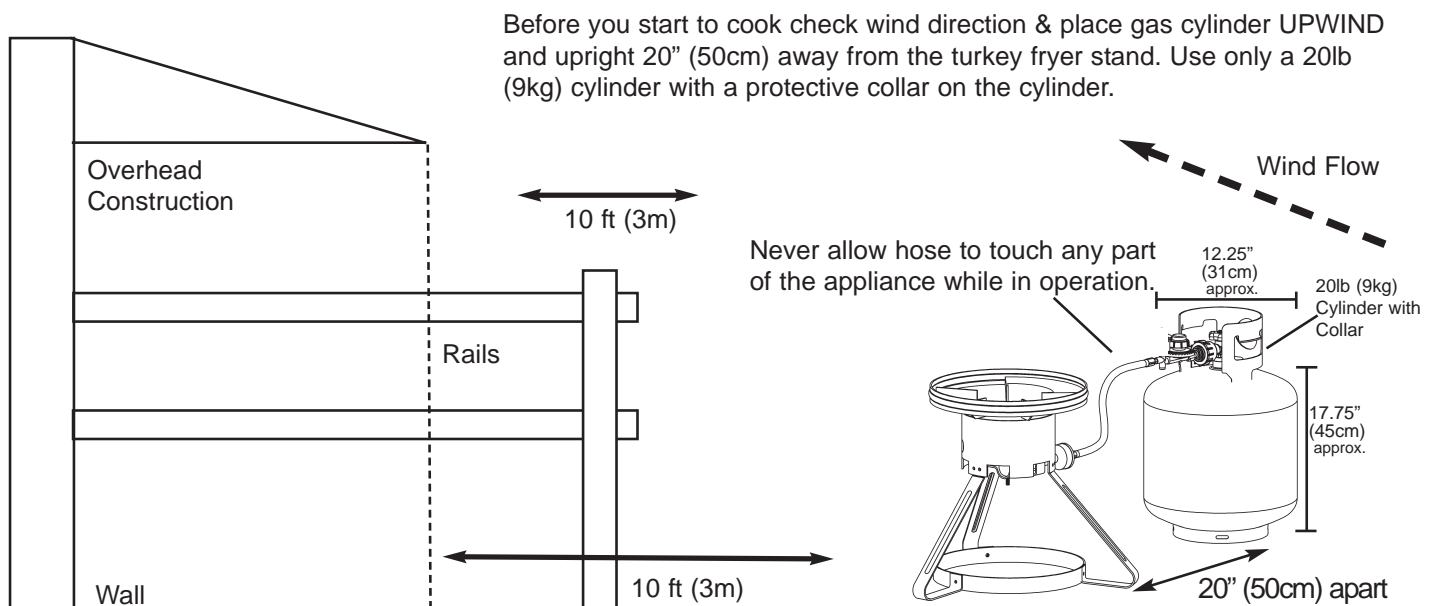
Place of Purchase: _____



WARNING



- This Outdoor Gas appliance is for outdoor use only and shall not be used in a building, garage, tent or any other enclosed area.
- Never use or operate this appliance on or under any overhead roof covering (car port), awning, overhang, apartment or condominium balcony or deck.
- Never use in or on recreational vehicles and/or boats.
- This appliance is not intended for or should never be used as a heater.
- Keep a minimum clearance of 10 ft (3m) from overhead construction, walls, rails, structure or combustible material.
- Keep area clear and free of any combustible material, gasoline and other flammable vapors and liquid.
- Use this appliance only on a level, stable non-combustible surface such as brick, concrete or dirt. Do not use appliance on or around any surface that will burn or melt such as wood decks, dry grass, leaves, wood rails, vinyl, or plastic. An asphalt surface (black top) may not be acceptable.
- Never use this product for anything other than its intended purpose. This appliance is not intended for commercial use.
- Keep children and pets away from appliance at all time. Do not leave appliance unattended.
- This appliance is for outdoor use only.
- Never move appliance when in use. Allow appliance to cool below 115°F (45°C) before moving or storing it.
- Always wear shoes during operation of this appliance.
- Avoid touching hot surfaces. This appliance will be hot during and after use. Always wear insulated gloves or mitts when removing, lid or basket from the cooking vessel.
- Accessory attachments and cookware not manufactured or supplied by Masterbuilt are not recommended for use.
- Never place an empty cooking vessel on the appliance while in operation. This may damage the cooking vessel. Use caution when placing anything in cooking vessel while appliance is in operation.
- Keep fuel supply hose away from the appliance while in operation.



HOW TO DEEP FRY STEAKS

- Choose steaks to your desired thickness.
- Season the outside of steaks with Southern Secrets Sizzlin' Steak Dry Rub Seasoning.
- 2 gallons of oil in a 30 qt (28.4L) pot.

STEP 1 - Place steaks on steak rack.

STEP 2 - Bring oil temperature to 350°F (177°C). It is important to maintain a 350°F (177°C) temperature while cooking. Place rack in basket and slowly lower basket into oil (Wear Protective Gloves).

Cook steaks for total amount of cooking time using the chart below:

Cooking Time for 1 to 4 Steaks

Thickness	Medium Rare	Medium	Well Done
1/2"	1 Minute	2 Minute	3 Minute
3/4"	2 Minute	3 Minute	4 Minute
1"	3 Minute	4 Minute	5 Minute
1 1/4"	4 Minute	5 Minute	6 Minute
1 1/2"	5 Minute	6 Minute	7 Minute

STEP 3 - When cooking is complete, turn fryer OFF and remove food slowly.

HOW TO DEEP FRY CORNISH HENS

- 1 to 4 completely thawed cornish hens.
- Inject each hen with Southern Secrets Marinade of your choice. Season the outside of the hens with Southern Secrets Dry Rub Seasoning.
- 2 gallons of oil in a 30 qt (28.4L) pot.

Cooking Time for 4 Cornish Hens:

3 minutes per pound plus 5 minutes equals total cooking time.

Example: Use the weight of the heaviest hen.

1 hen = 1.87 lbs (0.8kg)

3 minutes x 1.87 = 5.61

5.61 minutes + 5 = 10.61

Total cooking time: 11 Minutes

When cooking is complete, turn burner OFF and remove food slowly.



WARNING



Do not allow oil to get hotter than 400°F (200°C). One gallon of oil can reach 350°F (175°C) in 7 to 10 minutes. Use thermometer to check temperature, or if oil begins to smoke, IMMEDIATELY turn burner OFF.

When in use, do not leave fryer unattended. Oil will heat up quickly and ignite at 550°F (287°C) to 700°F (371°C).

Failure to completely thaw and dry foods may cause oil or grease to overflow. When frying with oil or grease, all food products MUST be completely thawed and towel dried to remove excess water. If ice is present on food, this means the thawing process is not complete and may cause a boil over when placed into HOT oil causing a fire.

Do not leave oil/grease unattended while in use.



WARNING



- The use of alcohol, prescription or non prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- Do not obstruct flow of combustion and ventilation. Keep ventilation opening(s) of the cylinder enclosure free and clear of debris.
- The installation of this appliance must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58, Natural Gas and Propane Installation Code, CSA B149.1, Propane Storage and Handling, CSA B149.2, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192 and the Recreational Vehicle Code, CSA Z240 RV Series.
- The LP-gas cylinder being used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) CFR 49 or the National Standards of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.



DANGER



Gas Cylinder Storage, Placement and Filling:

- Do not store a spare LP-gas cylinder under or near appliance.
- Never fill the cylinder beyond 80 percent full. Over filled cylinders can release gas. The gas cylinder safety relief valve may overheat, allowing gas to release causing an intense fire with risk of death or serious injury.
- If you smell, hear or see gas escaping, immediately get away from gas cylinder and call the fire department. A fire causing death or serious injury may occur.
- Place a dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install dust cap on cylinder valve outlet that is provided with the cylinder. Other caps or plugs may cause leaks.

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



For Your Safety

Gas Cylinder Storage and Appliance Check:

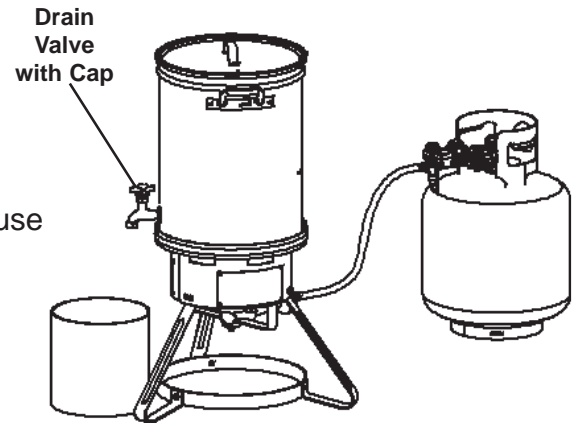
- Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area.
- Before each use check all nuts and bolts to be sure that they are tight and secure.
- Before each use inspect gas hose for any signs of damage.
- Before each use preform soapy water test.

Using Pot with Drain Valve:

Units are sold with and without drain valves:

1. Valve must be in the OFF position before adding oil or water.
2. Secure valve cap onto drain valve.
3. Oil or water must be below 100°F (37°C) before draining.

CAUTION: Do not drain oil or water until the temperature of the liquid is below 100°F (37°C). Hot water or oil can cause serious burns and injury.

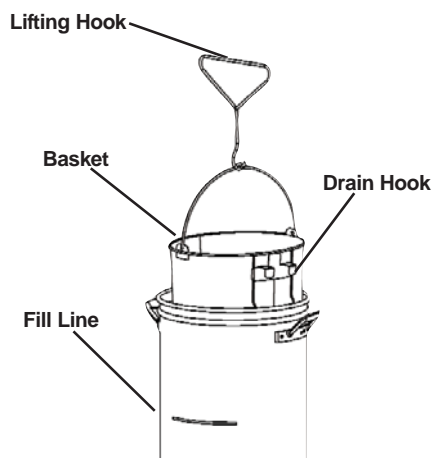


Using the Pot with the Drain Hook Basket:

Do not overfill pot with oil or water. A fill line is marked on the larger frying and boiling pots.

Smaller fry pans may not be marked.

1. Place seasoned food into basket.
2. Slowly lower basket into oil or water using lifting hook. (Wear Protective Gloves) Stay away from hot steam.
3. Cover with lid.
4. When food is ready to remove, turn the burner to OFF position. Remove lid and use the lifting hook to pull basket up slowly. (Wear Protective Gloves) Stay away from hot steam.
5. Hook basket to the side of the pot with the drain hook, allowing the food to drain and cool.

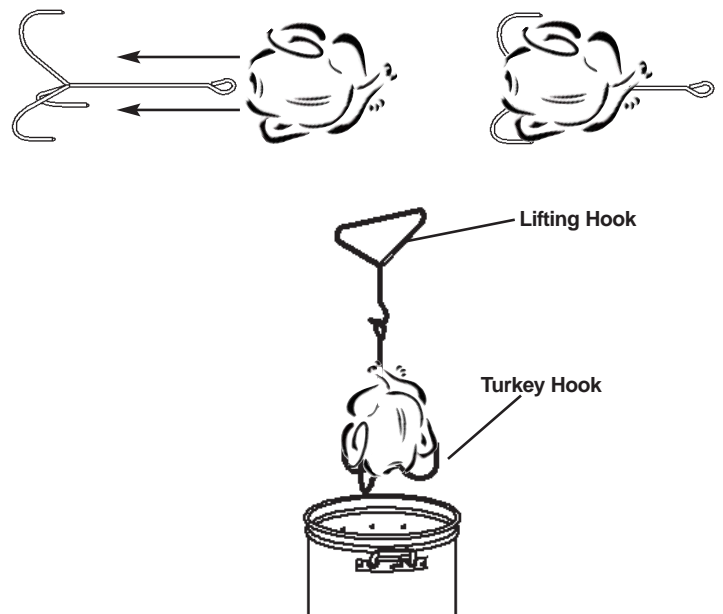


Using the Pot with the Turkey Hook:

Do not overfill pot with oil or water. A fill line is marked on the larger frying and boiling pots.

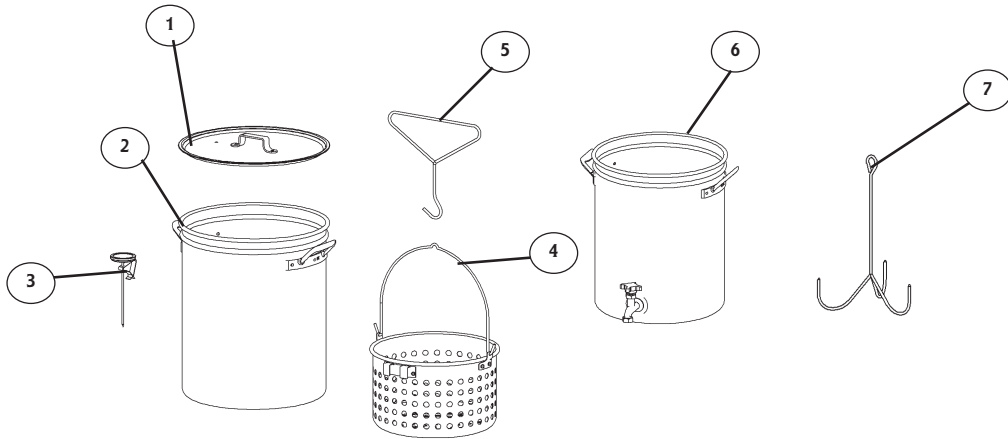
Smaller fry pans may not be marked.

1. Position turkey hook on side.
2. Slowly slide turkey onto hook, breast cavity first, as shown below.
3. Lower turkey hook into oil or water using lifting hook. (Wear Protective Gloves) Stay away from hot steam.
3. Cover with lid.
4. When food is ready to remove, turn the burner to OFF position. Remove lid and use the lifting hook to pull turkey hook up slowly. (Wear Protective Gloves) Stay away from hot steam.
5. Allow the food to drain and cool.



COOKWARE PARTS LIST (VARIES BY MODEL)

ITEM NO.	QUANTITY	DESCRIPTION
1	1	Lid
2	1	30 Qt Pot
3	1	12" Thermometer with Clip
4	1	Basket
5	1	Lifting Hook
6	1	30qt Pot with Tap
7	1	Turkey Hook



REPLACEMENT PARTS LIST

ITEM NO.	DESCRIPTION	FITS MODELS
990000141	Cooker Head Kit	ALL MODELS
990000142	Leg Kit	ALL MODELS
990070073	Bottom Ring Kit	ALL MODELS
990070074	Burner Kit	ALL MODELS
990070049	Gas Shutter and Spring Valve Kit	ALL MODELS
900000481	30 Qt Aluminum Pot without Tap	20020107, 20020407
903070007	30 Qt Aluminum Pot with Tap	20020507
903070017	Aluminum Lid	ALL MODELS
903070018	Aluminum Turkey Basket	20020407, 20020507
900000445	Turkey Hook	20020107
902060014	Lifting Hook	ALL MODELS
903070009	12" Thermometer with Clip	ALL MODELS
903070006	HVR with Timer	ALL MODELS
900000483	Instruction Manual	ALL MODELS
900000475	Hardware Pack	ALL MODELS



DO NOT RETURN TO RETAILER

For Assembly Assistance, Missing or Damaged Parts

Call: MASTERBUILT Customer Service at 1-800-489-1581

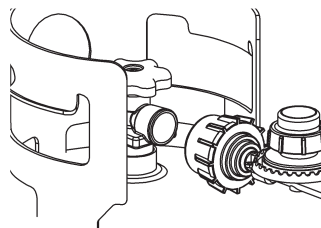
REGULATOR TO GAS CYLINDER VALVE CONNECTION

TYPE 1 CONNECTION TO GAS CYLINDER

CLOCKWISE



COUNTER CLOCKWISE



Inspect the hose before each use.
If there are signs of wear, cuts or leaks replace turkey fryer hose & regulator with part 903070006.

REGULATOR CONTROL VALVE OPERATIONS

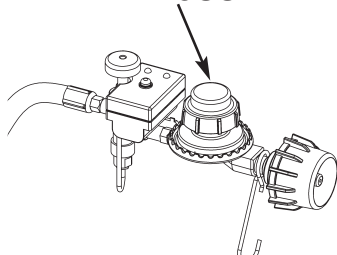
CLOCKWISE



COUNTER CLOCKWISE

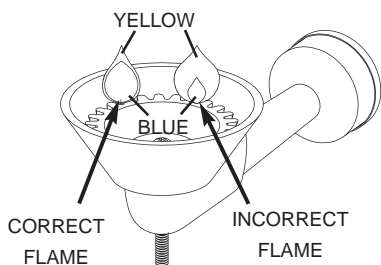


REGULATOR CONTROL VALVE FLAME ADJUSTMENT

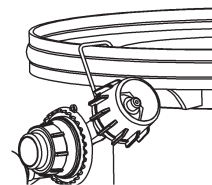


The regulator control valve is used to adjust the burner flame. Turning the control knob clockwise slowly will increase the burner flame and counter clockwise to decrease and shut the burner flame off.

Adjust air shutter to the burner until the burner flame is as blue as possible



Type 1 Regulators will have a hook as shown.



The Regulator Hook is used to keep the regulator off the ground when removed from the LP cylinder. Attach to appliance as shown.



TROUBLESHOOTING GUIDE



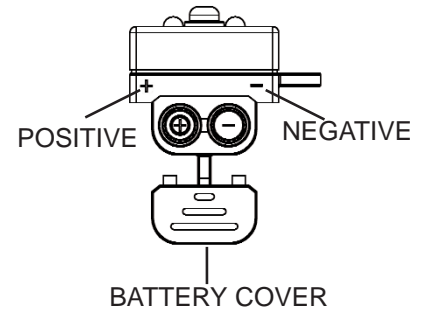
SYMPTOM	CAUSE	POSSIBLE SOLUTION
Burner will not light	Not enough gas flow from propane tank	Open propane tank all the way
	Low gas level in propane tank, or tank is empty	Check gas level in propane tank
	Blockage in burner	Clean and check burner for spiders, insect nests, or other debris
	Faulty burner	Contact Masterbuilt at 1.800.489.1581
Hissing or gurgling sounds coming through gas train from tank to burner	Water in burner	Check burner for moisture, make sure burner is dry
	Damaged hose	Perform soapy water test to check for cracks - See page 14
	Gas leak	Check all connections in gas train for possible leaks - See page 14
Timer does not work	Batteries are dead	Replace batteries - See page 11
	Did not press power or start button	Follow timer instructions - See page 10
	Faulty timer	Contact Masterbuilt at 1.800.489.1581
Timer stopped before time was up	Batteries are dead	Replace batteries - See page 11
Excessively yellow and irregular flame	Blockage in burner	Clean and check burner for spiders, insect nests, and other debris.
	Air damper not adjusted correctly	Adjust air shutter to the burner until the burner flame is as blue as possible - See page 9
Flame has gone out	Low gas level in propane tank, or tank is empty	Check gas level in propane tank
	Too much wind	Check wind direction and set cooker away from windy areas - See page 3
	Blockage in burner	Clean and check burner for spiders, insect nests, and other debris
	Water in burner	Check burner for moisture, make sure burner is dry
	Faulty burner	Contact Masterbuilt at 1.800.489.1581

BATTERY INSTALLATION

Replace batteries when low-battery light is on.

Disconnect regulator from tank before installation or replacement.

1. Locate battery cover on timer.
2. Press and slide battery cover off as shown.
3. Install 2 "AAA" Alkaline batteries. Check positive (+) and negative (-) symbols, on the case and battery, to insure proper installation.
4. Replace the battery cover.
5. For battery removal and replacement repeat this procedure.



Keep batteries away from small children. If battery is swallowed consult a physician immediately.

Be sure to insert batteries correctly. Improper installation may result in leaks and/or possible explosion.

Do not dispose of batteries in fire.

