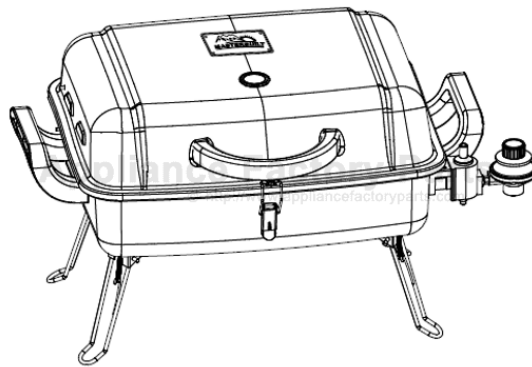


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# MASTERBUILT 20030111 Owner's Manual

[Shop genuine replacement parts for MASTERBUILT  
20030111](#)



[Find Your MASTERBUILT Grill Parts - Select From 590 Models](#)

----- Manual continues below part list -----

## Available Replacement Parts for MASTERBUILT 20030111

[9003100015](#)

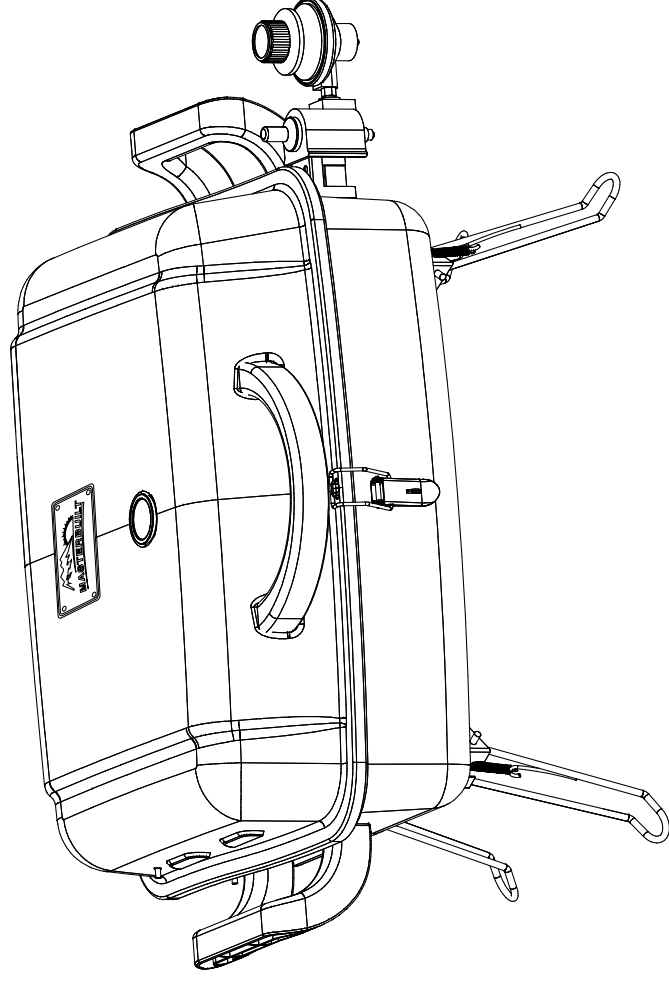
REGULATOR/VALVE



Masterbuilt Manufacturing, Inc.  
 1 Masterbuilt Ct.  
 Columbus, GA 31907  
 Customer Service 1-800-489-1581  
[www.masterbuilt.com](http://www.masterbuilt.com)

**MASTERBUILT**  
**ASSEMBLY, CARE & USE MANUAL**  
**WARNING & SAFETY INFORMATION**  
 TABLETOP PROpane GRILL  
 MODEL 20030111

**THIS PRODUCT IS FOR OUTDOOR USE ONLY**



Manual Code: 980310003 110410-17JH



Tool needed for assembly: Phillips Head Screwdriver

!	!	!
CARBON MONOXIDE HAZARD		WARNING
<p>Burning wood chips gives off carbon monoxide, which has no odor and can cause death.</p> <p><b>DO NOT</b> burn wood chips 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 assembly and safe use of the appliance.</p> <p>Read and follow all warnings and instructions before assembling and using the appliance.</p> <p>Follow all warnings and instructions when using the appliance.</p> <p>Keep this manual for future reference.</p>
<p>Failure to follow these warnings and instructions properly could result in fire or explosion, which could cause property damage, personal injury, or death.</p>		

**! 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, EXPLOSION OR BURN HAZARD, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**

**LIMITED WARRANTY**

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.

Go Online [www.masterbuilt.com](http://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: \_\_\_\_\_

**! 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 (46°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.

**BBQ BURGERS**

- 1/4 cup catsup
- 2 tbsp steak sauce
- 1 tbsp water
- 1 tsp sugar
- 1 tsp vinegar
- 1 clove garlic, minced
- 1 lb lean ground beef
- 1/4 tsp salt
- 1/4 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 3/4 inch thick patties.

Grill patties on the rack of an uncovered grill directly over medium heat 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.

**TANGY PEANUT-SAUCE RIBS**

- 4 lbs meaty pork spareribs or pork loin back ribs
- 1/4 cup hot water
- 1/4 cup peanut butter
- 2 tbsp lime juice
- 2 tbsp sliced green onion
- 1/2 tsp grated fresh ginger or 1/4 tsp ground ginger
- 1/4 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 1/2 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.

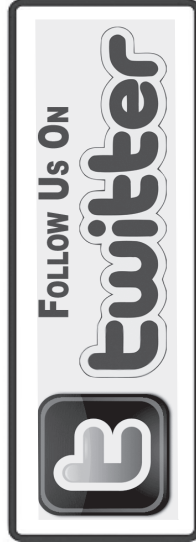
**HERB-MUSTARD CHICKEN QUARTERS**

- 2 tbsp creamy Dijon-style mustard blend
- 1 tbsp snipped fresh parsley
- 1 tbsp snipped fresh oregano or 1 tsp dried oregano crushed
- 1 tsp water
- 1/8 tsp ground red pepper
- 3 to 3 1/2 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.

FOR MORE TANTALIZING RECIPES  
AND COOKING TIPS VISIT US  
ONLINE AT  
[WWW.MASTERBUILT.COM](http://WWW.MASTERBUILT.COM)



**! GENERAL WARNINGS AND SAFETY INFORMATION !**

- Use 1LB (0.45kgs) gas cylinder with unit (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 Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas Installation Code; Propane Storage and Handling, CSA B149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series as applicable.
- LP gas cylinder being used must be constructed and marked in accordance with specifications for LP gas cylinders of the US Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation for 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.
- 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 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 inside parts to prevent explosion from gas build up.
- If burner does not ignite, turn off regulator and wait 5 minutes. After time is up, repeat burner lighting steps.
- 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 OFF.
- Gas MUST be turned off at regulator control 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.
- This appliance is not for frying turkeys.

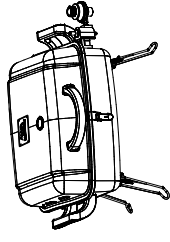
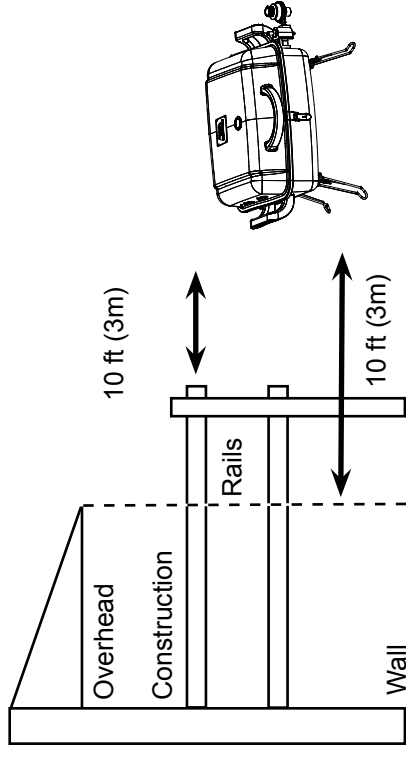
## SOAPY WATER TEST WARNINGS & PROCEDURES



### WARNING

- Soapy Water Test MUST be performed each time gas cylinder is connected or each time it is used.
- Soapy Water Test MUST be performed outdoors in well ventilated area.
- When performing Soapy Water Test keep smoker away from open flames, sparks or lit cigarettes.
- Grill is designed to work with propane gas only. Only use gas cylinders marked propane with this unit. This product will NOT operate with natural gas.
- Never use an open flame to test for gas leaks.

Reminder: Never operate this grill under any overhead construction. Maintain a minimum of 10ft (3m) from overhead construction, walls or rails. See diagram below.

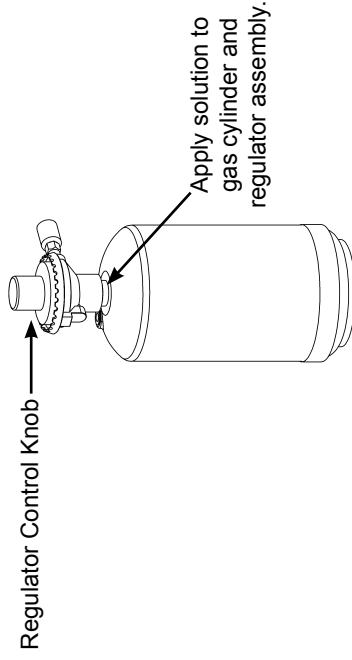


## PREPARATION

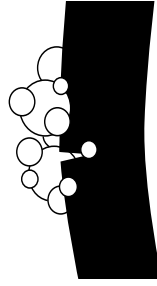
- Make sure regulator control knob is in OFF position.
- Prepare soapy water solution: (1) part dish washing liquid (or more if desired), (3) parts water.
- Apply soapy water solution to gas cylinder and regulator assembly.

## TESTING

1. Turn regulator control knob ON and watch for bubbles. DO NOT LEAVE GAS ON MORE THAN 12 SECONDS. If bubbles appear, stop, turn regulator control knob OFF and retighten the connection that is leaking gas. Repeat test.
2. When test is complete, and there are no leaks, wait minimum of 5 minutes for gas fumes to diminish before lighting burner.



Failed test will present bubbles as shown below.



**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 1LB (0.45kgs) gas cylinder with this unit.  
Cylinder NOT included with this unit.

## APPROXIMATE GRILLING TIMES

BEEF	SIZE	GRILLING TIME	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	1/2" (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 1/2-4 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 1/2" (4cm) thick	7 to 8 min. /side	med 160°F (71°C)
Tenderloin	1/2-1 1/2 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°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.



## 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.**

## BEFORE FIRST USE

Before cooking with your grill, follow these steps closely to both cure the finish and season the interior of your grill. Improper preparation of your grill may affect the finish and/or add metallic flavors to your first foods.

- Brush or wipe all interior surfaces and cooking grate with vegetable cooking oil.
- Perform soapy water test and light grill.
- Close lid.
- Continue burning grill for two hours or more. After at least 2 hours, begin increasing temperature by about 50-75 degrees. Hold it at that temperature for about 15-30 minutes. Your grill is now ready for use.

## SAFE STORAGE & 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.



## 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.

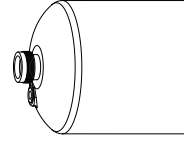
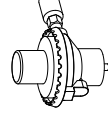


## CAUTION

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

## INSTALLING GAS CYLINDER

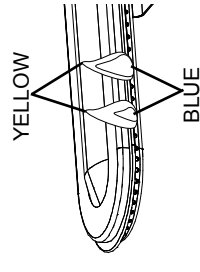
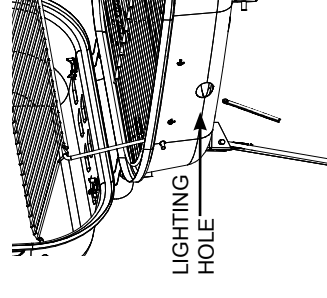
COUNTER  
CLOCKWISE



1. **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.
2. Connect regulator to grill (see Step 4 on pg 8).
3. Make sure regulator control knob on grill is in the “OFF” position.
4. Remove protective cap from gas cylinder if applicable.
5. Center and insert valve outlet into regulator as shown in figure on right.
6. Turn gas cylinder counterclockwise until it stops. **DO NOT CROSS THREAD.**
7. Perform Soapy Water Test (see pg 3).

## MATCH LIGHTING INSTRUCTIONS

1. Open lid during lighting.
2. Push regulator control knob to turn ON and push ignitor button to light.
3. If ignition does not take place within 5 seconds, turn gas control valve to OFF position and wait five minutes and repeat lighting procedures. If ignition still does not occur, see match light directions below.
4. Place a long lit match or candle lighter through lighting hole close enough to burner to ignite.
  - Regulator control knob adjusts burner flame. Turn control knob counter-clockwise SLOWLY to increase flame. Turn control knob clockwise to decrease flame.
  - 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 regulator control knob to OFF position. Allow unit to cool and then clean burner. Let burner completely dry before re-lighting.
4. If ignition does not occur wait five minutes and then re-try.
5. After use turn regulator control knob OFF. Always allow unit to cool completely before touching, moving or storing.

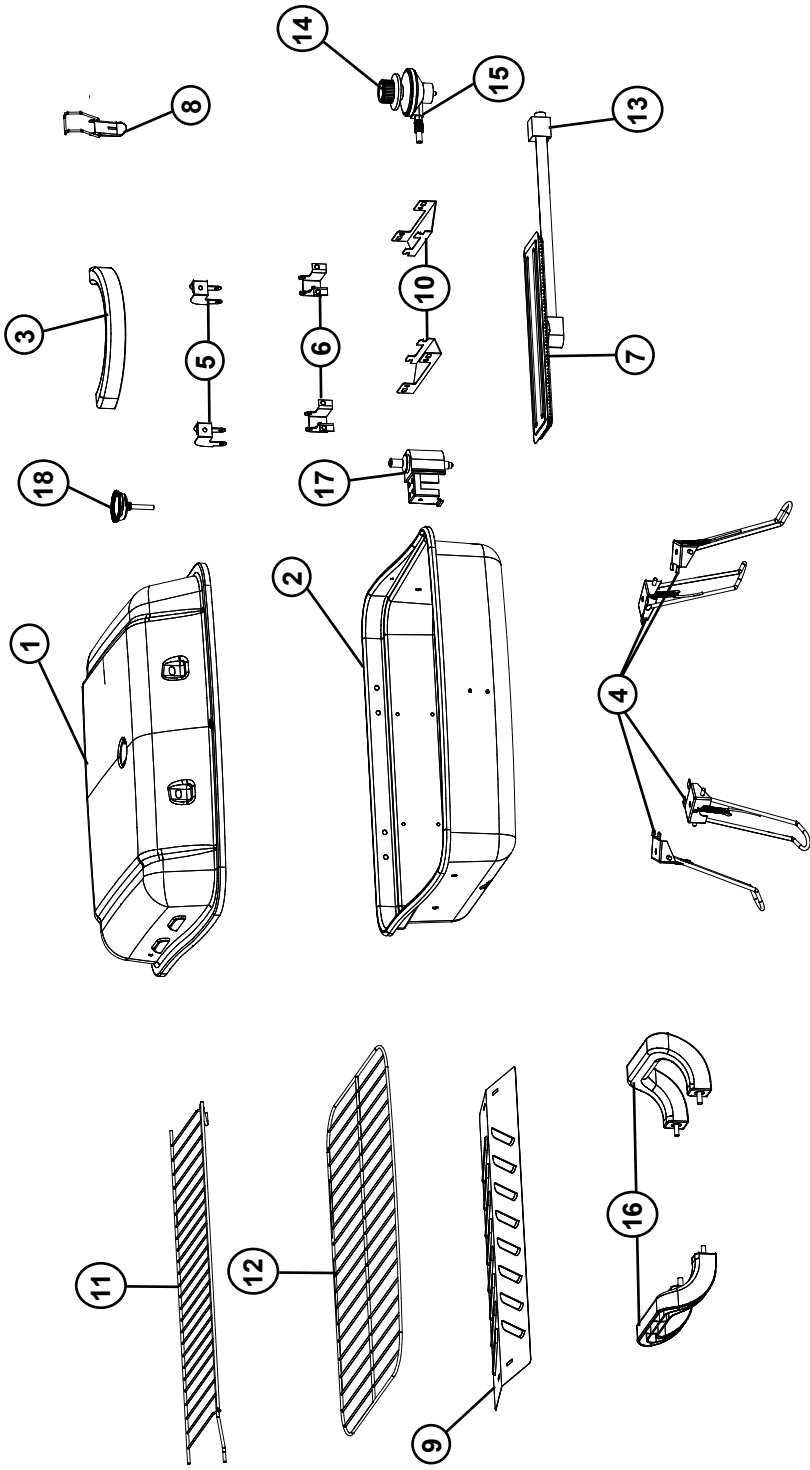




**DO NOT RETURN TO RETAILER**

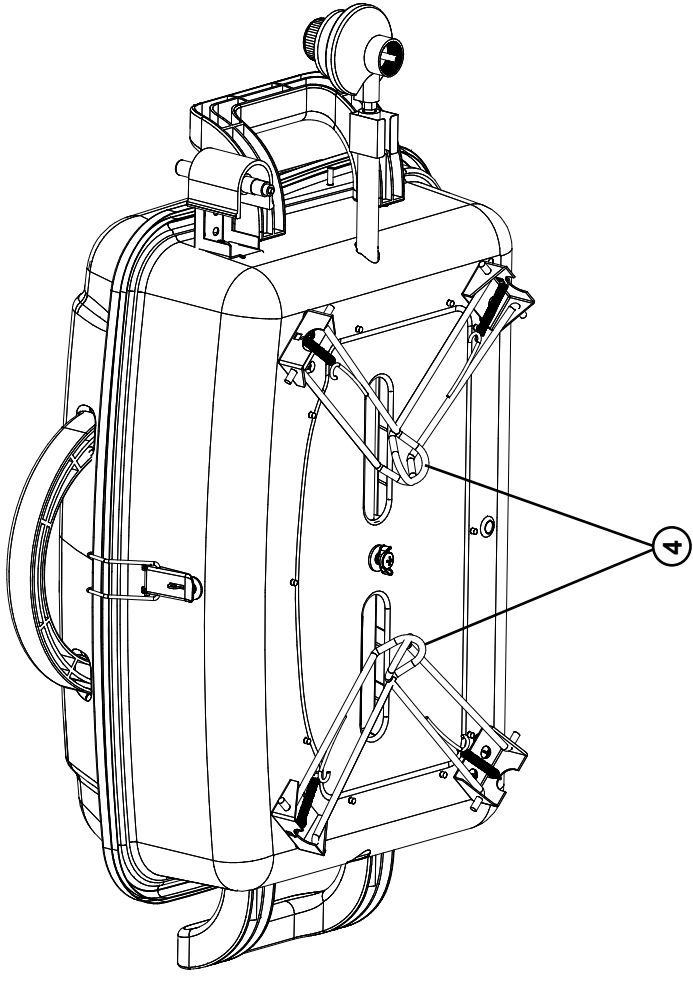
For Assembly Assistance, Missing or Damaged Parts  
Call: MASTERBUILT Customer Service at 1-800-489-1581.

**PARTS LIST**

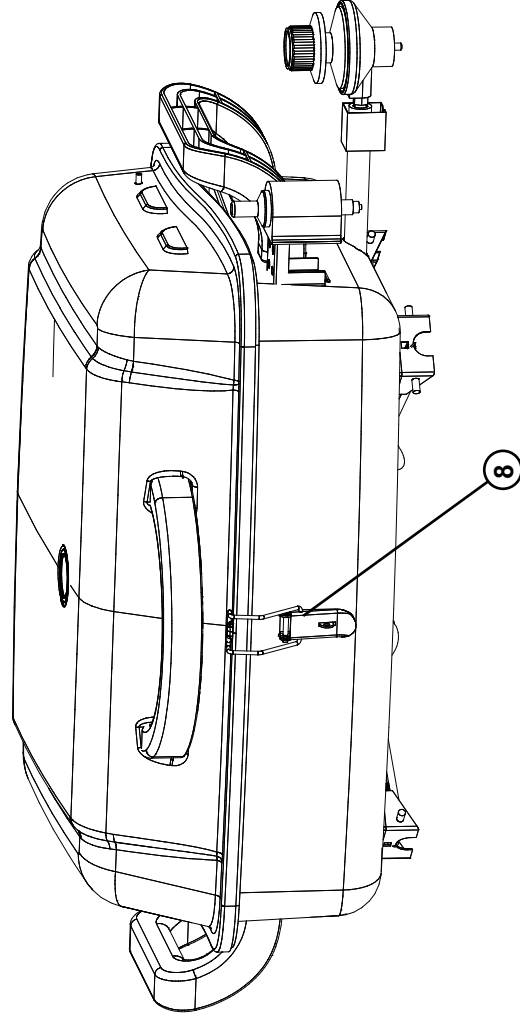


ITEM NO	QUANTITY	DESCRIPTION	ITEM NO	QUANTITY	DESCRIPTION
1	1	Lid	10	2	Heat Plate Support
2	1	Base Pan	11	1	Warming Rack
3	1	Lid Handle	12	1	Cooking Grate
4	4	Leg	13	1	Wind Guard
5	2	Top Hinge	14	1	Regulator Control Knob
6	2	Bottom Hinge	15	1	Regulator/Valve
7	1	Burner	16	2	Base Pan Handle
8	1	Lid Lock	17	1	Ignitor
9	1	Heat Plate	18	1	Temperature Gauge

**ADDITIONAL FEATURES**

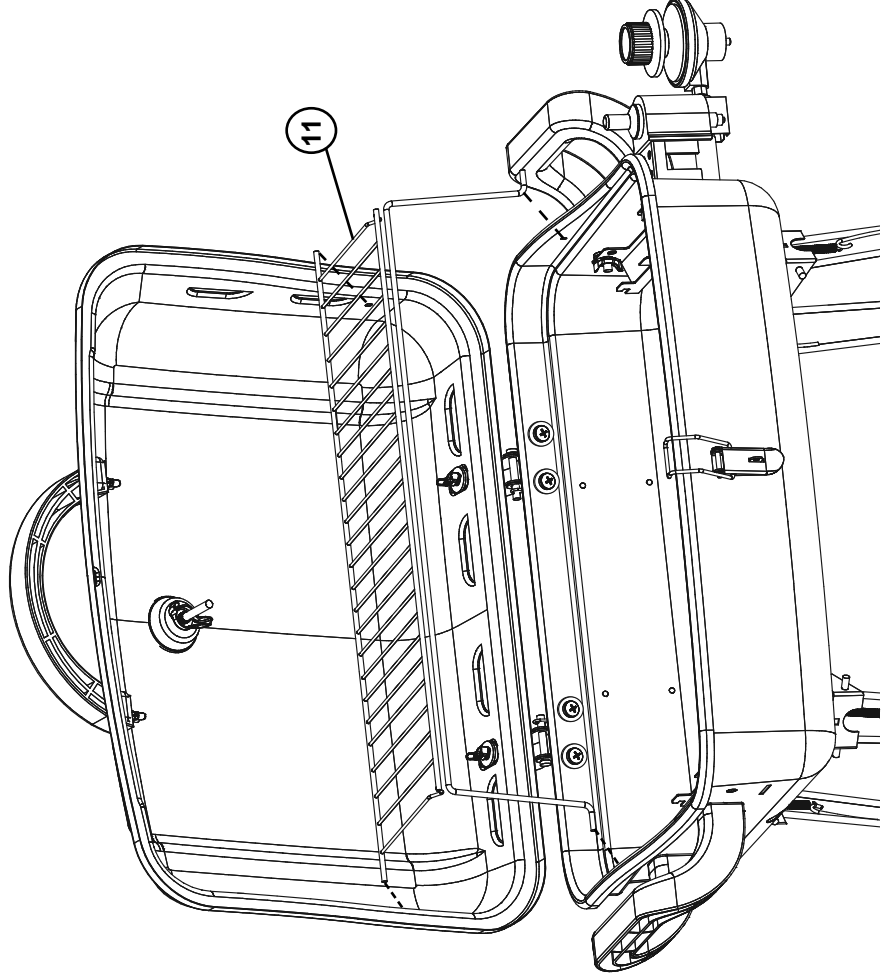


To make grill portable fold legs (4) under and close lid lock (8) as shown.



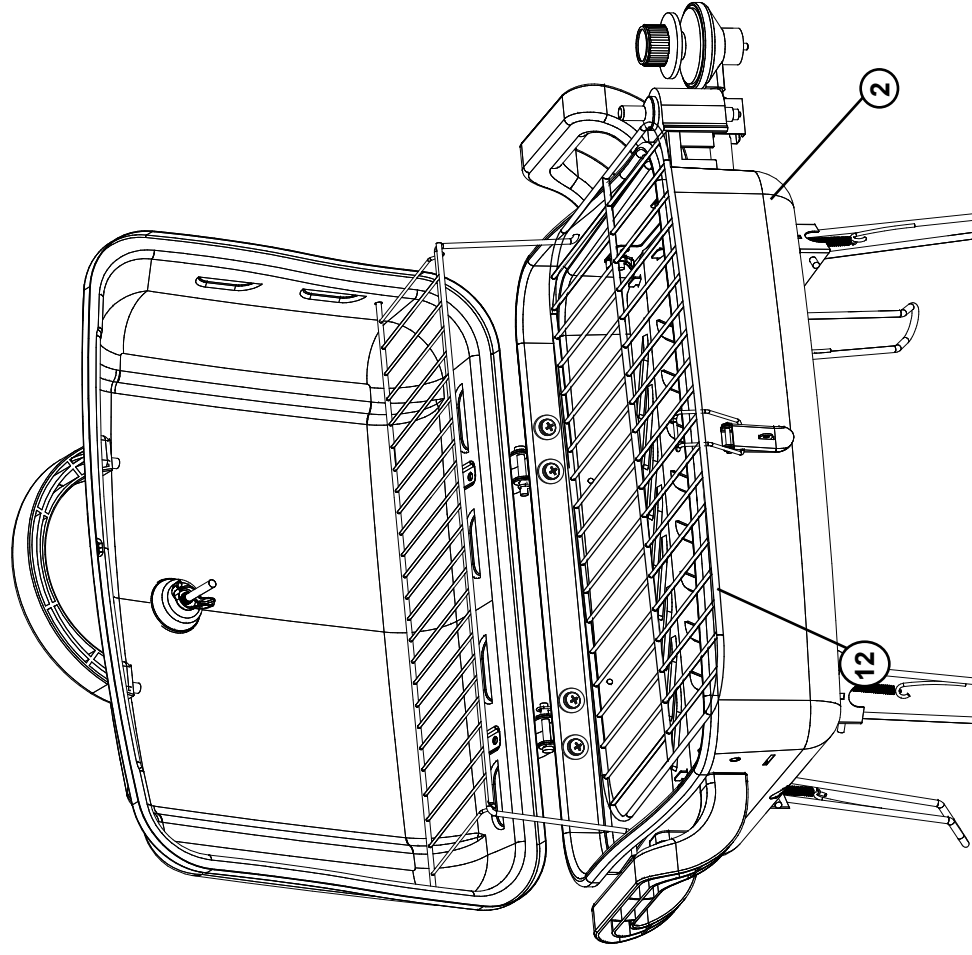
**STEP 13**

Insert warming rack (11) into assembled grill as shown.



**STEP 14**

Place cooking grate (12) into base pan (2) as shown.



**GRILL IS READY FOR USE.**

- |  |   |  |   |  |  |  |  |
|--|---|--|---|--|--|--|--|
|  | <b>(A)</b><br>M4x8<br>Phillips Screw<br>Qty-2 |  | <b>(B)</b><br>M5x10<br>Phillips Screw<br>Qty-14 |  | <b>(C)</b><br>M6x8<br>Phillips Screw<br>Qty-1                              |  | <b>(D)</b><br>M6x10<br>Phillips Screw<br>Qty-1   |
|  | <b>(E)</b><br>M4<br>Lock Washer<br>Qty-2      |  | <b>(F)</b><br>M5<br>Lock Washer<br>Qty-14       |  | <b>(G)</b><br>M6<br>Lock Washer<br>Qty-7                                   |  | <b>(H)</b><br>M6x12<br>Washer<br>Qty-17          |
|  | <b>(I)</b><br>M4<br>Wing Nut<br>Qty-2         |  | <b>(J)</b><br>M5<br>Wing Nut<br>Qty-14          |  | <b>(K)</b><br>M6<br>Wing Nut<br>Qty-6                                      |  | <b>(L)</b><br>5x30<br>Pin<br>Qty-2               |
|  |   |  | <b>(M)</b><br>1.4x30<br>Cotter Pin<br>Qty-2     |  | <b>(N)</b><br>M8<br>Wing Nut<br>Qty-1<br><i>(Packaged with temp gauge)</i> |  | <b>(O)</b><br>Heat Insulation<br>Washer<br>Qty-6 |

**REPLACEMENT PARTS LIST**

Item No.	Part No.	Description	Item No.	Part No.	Description
1	9903100010	Lid Kit	11	9003100029	Warming Rack
2	9903100011	Base Pan Kit	12	9003100030	Cooking Grate
3	9903100012	Lid Handle Kit	15	9003100015	Regulator/Valve
4	9903100004	Leg Kit	16	9903100013	Base Pan Handle
5	9903100015	Hinge Kit	17	9903100021	Ignitor Kit
7	9903100016	Burner Kit	18	9903100014	Temperature Gauge Kit
8	9903100018	Lid Lock Kit		9903100017	Ignitor Support Kit
9	9003100031	Heat Plate		9903100019	Hardware Kit
10	9903100020	Heat Plate Support Kit		9803100003	Instruction Manual



**DO NOT RETURN TO RETAILER**

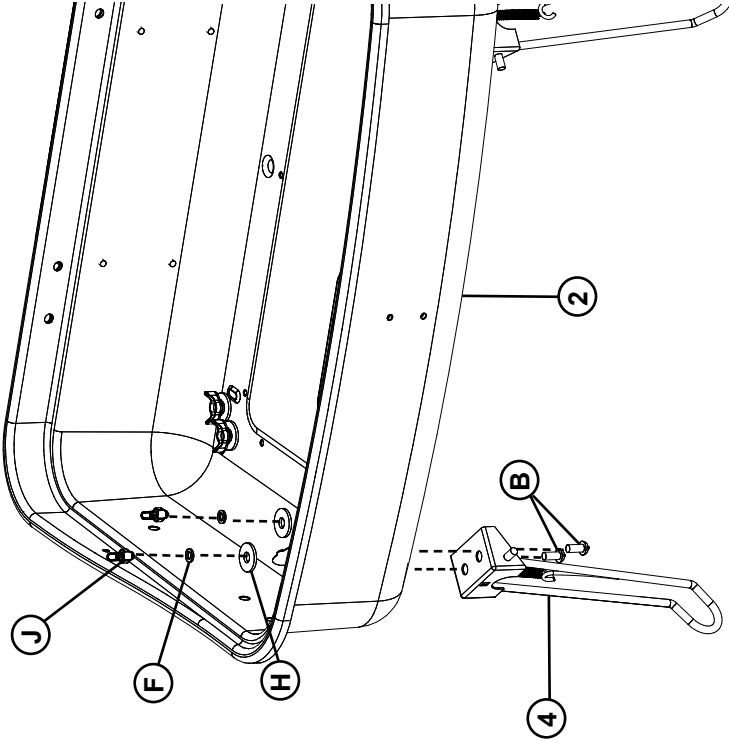
For Assembly Assistance, Missing or Damaged Parts  
Call: MASTERBUILT Customer Service at 1-800-489-1581.

- BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.
- ASSEMBLE UNIT ON A CLEAN, FLAT SURFACE.

**STEP 1**

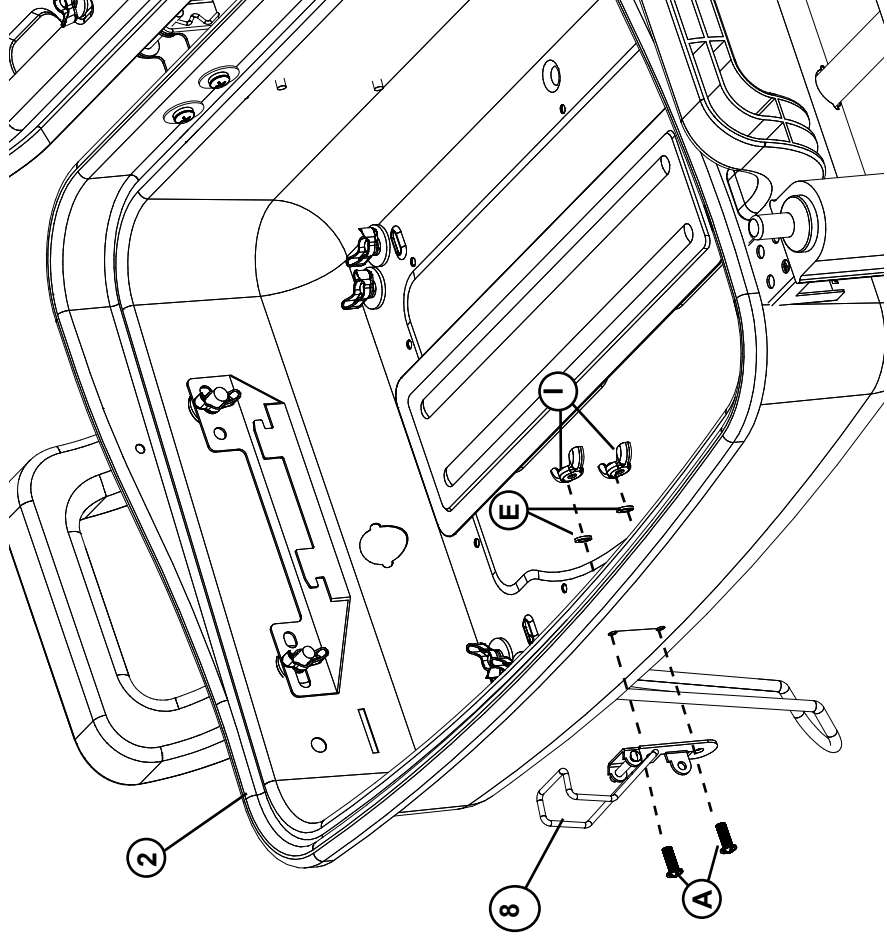
Align leg (4) to bottom of base pan (2). Attach leg using screws (B). Secure with washers (H) lock washers (F) and wing nuts (J) as shown.

Repeat step for remaining legs.



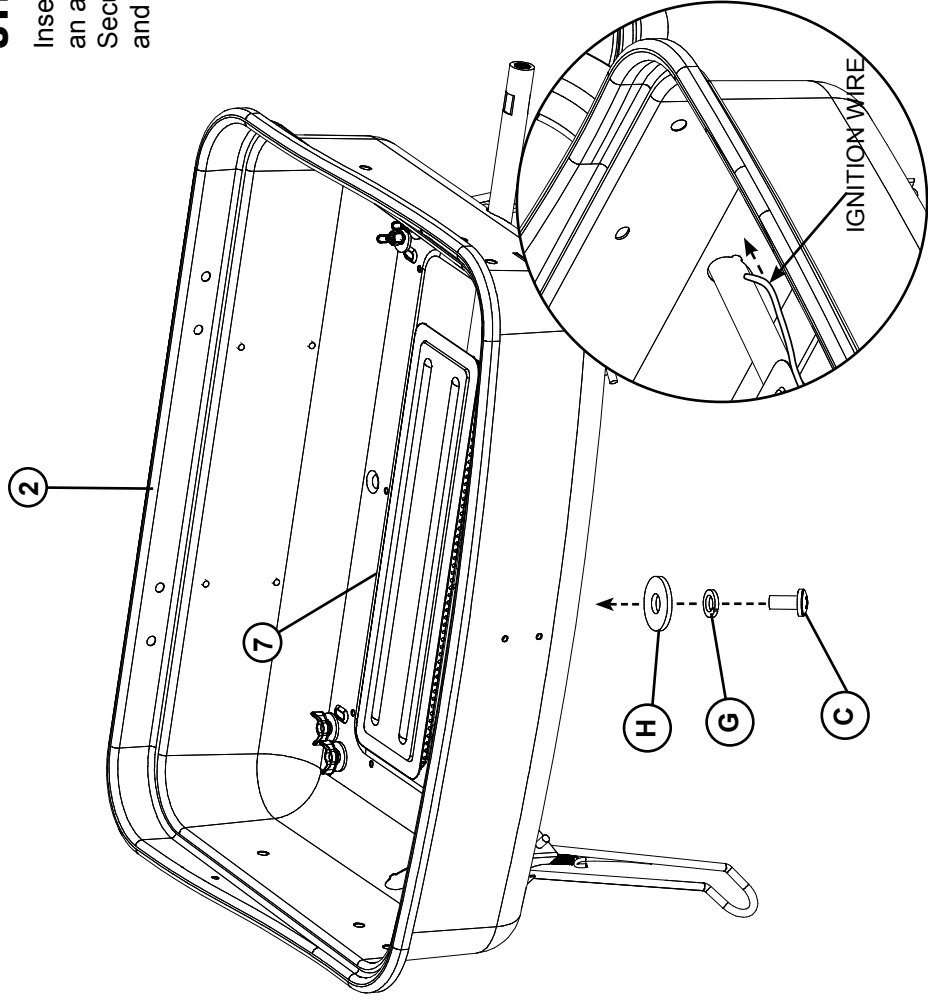
**STEP 11**

Align lid lock (8) with holes in base pan (2). Secure using screws (A) lock washers (E) and wing nuts (I).



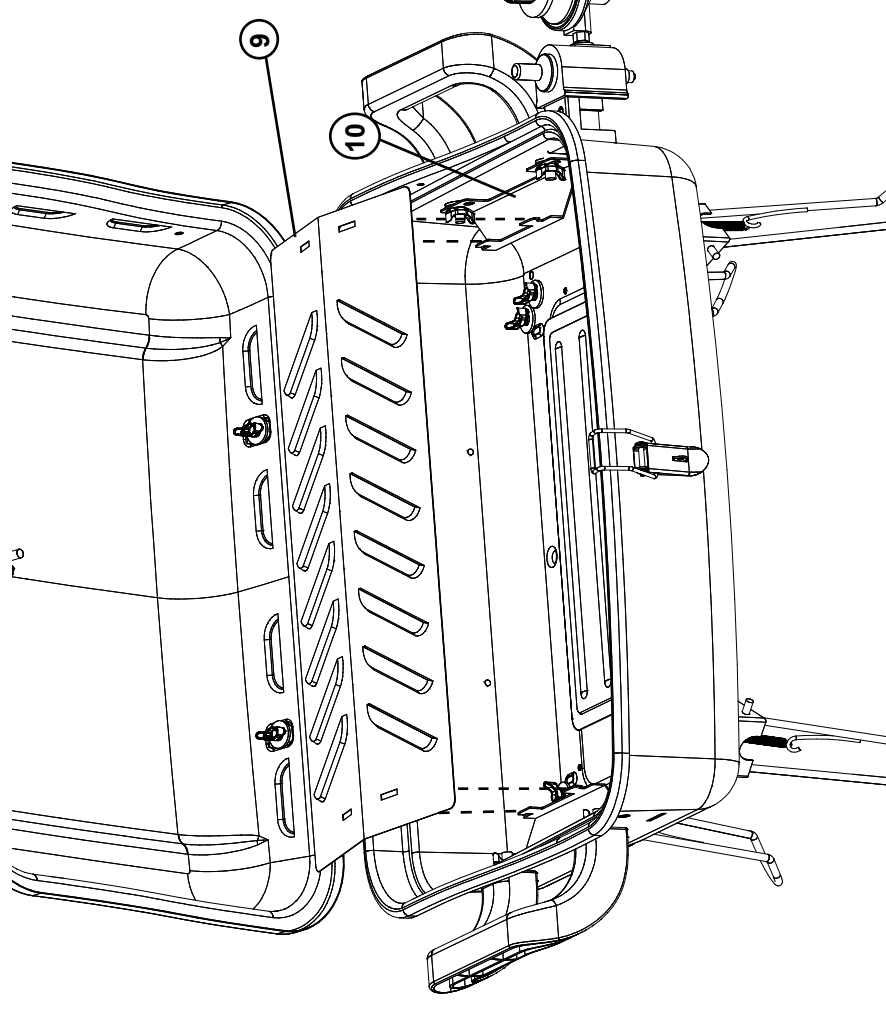
**STEP 2**

Insert burner (7) with ignition wire at an angle into side hole in base pan (2). Secure using washer (H) lock washer (G) and screw (C).



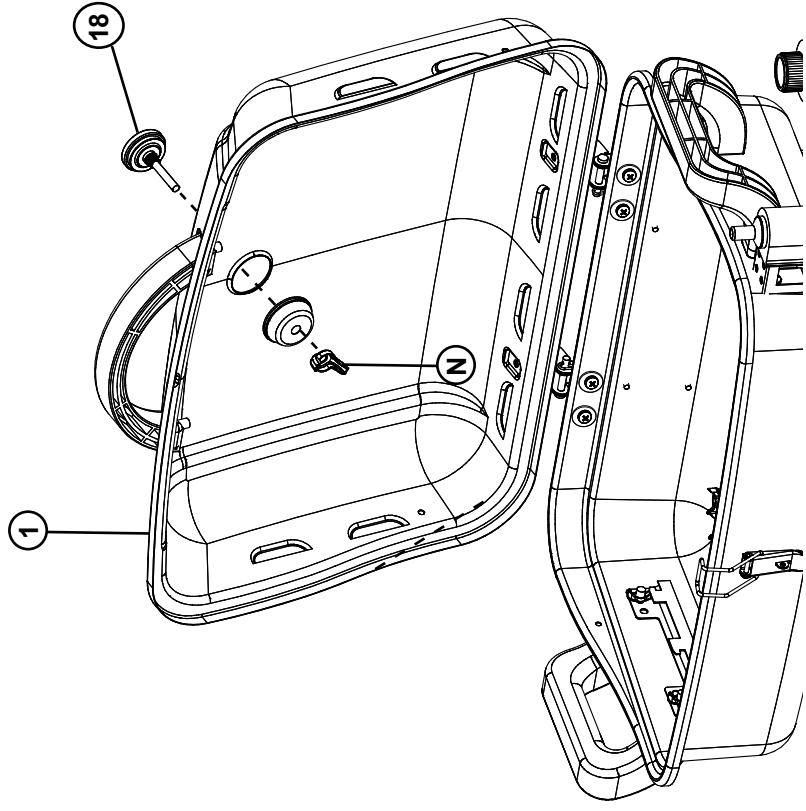
**STEP 12**

Position heat plate (9) on heat plate supports (10) as shown.



**STEP 9**

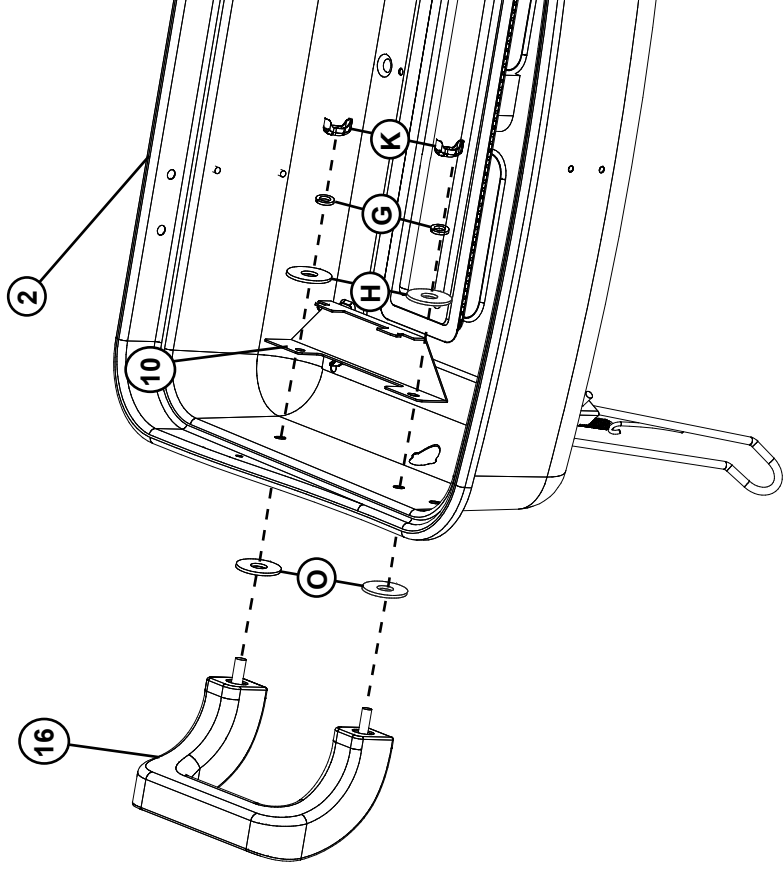
Insert temperature gauge (18) into lid (1). Secure in place with temperature gauge support (included with temperature gauge kit) and wing nut (N).



**STEP 3**

Place heat insulation washers (O) on base pan handle (16). Insert base pan handle (16) into base pan (2). Attach heat plate support (10) as shown. Secure using washers (H) lock washers (G) and wing nuts (K).

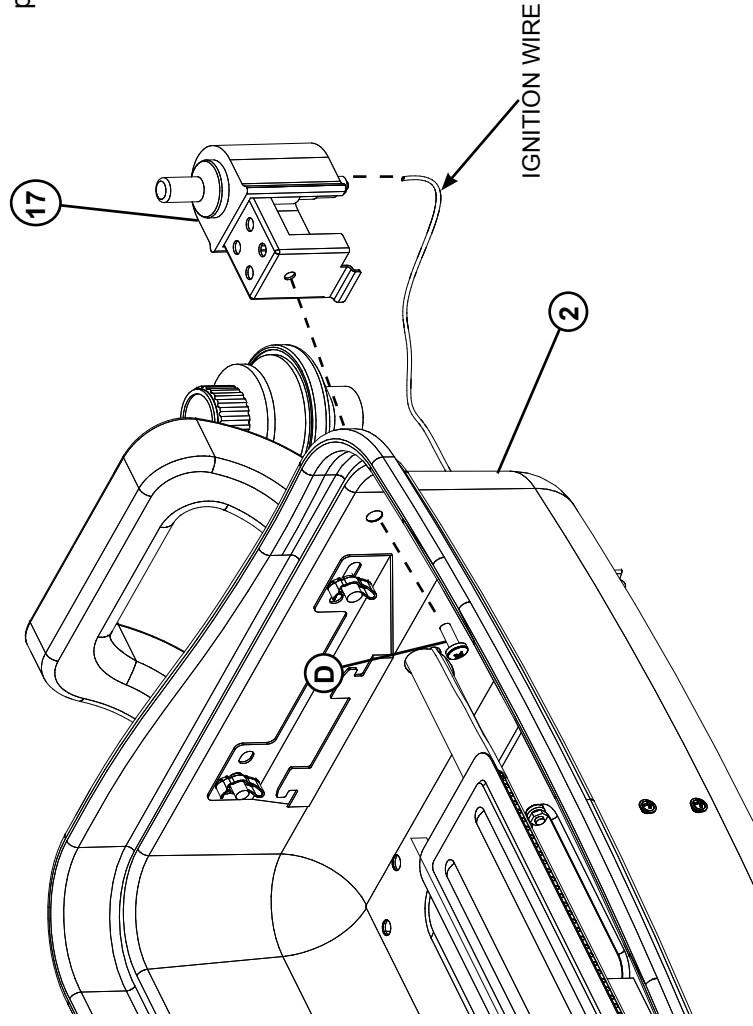
Repeat step on opposite side for remaining base pan handle.



**STEP 10**

Insert ignition wire into ignitor (17) as shown.

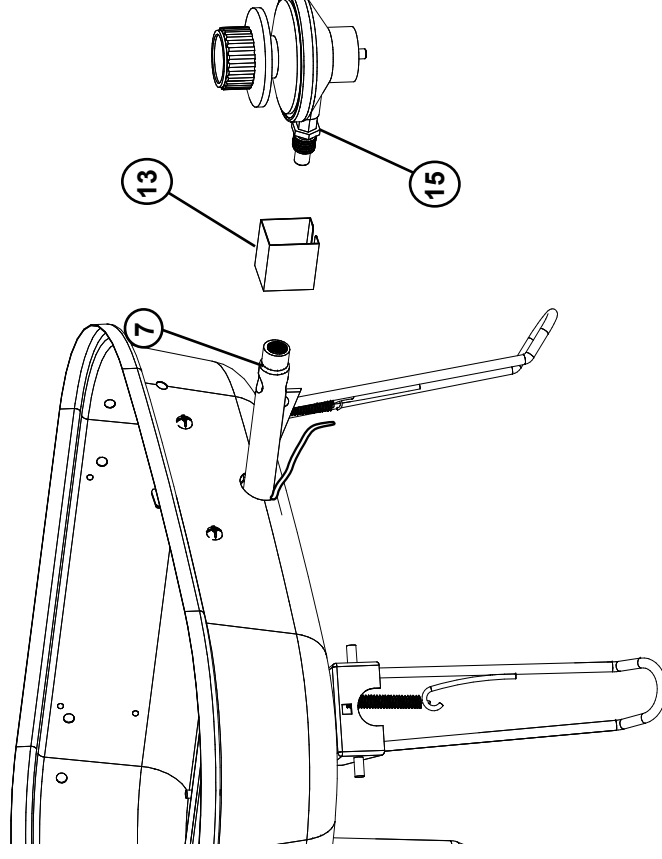
Using screw (D) attach ignitor (17) to base pan (2).



**STEP 4**

**Some parts not shown for clarity.**

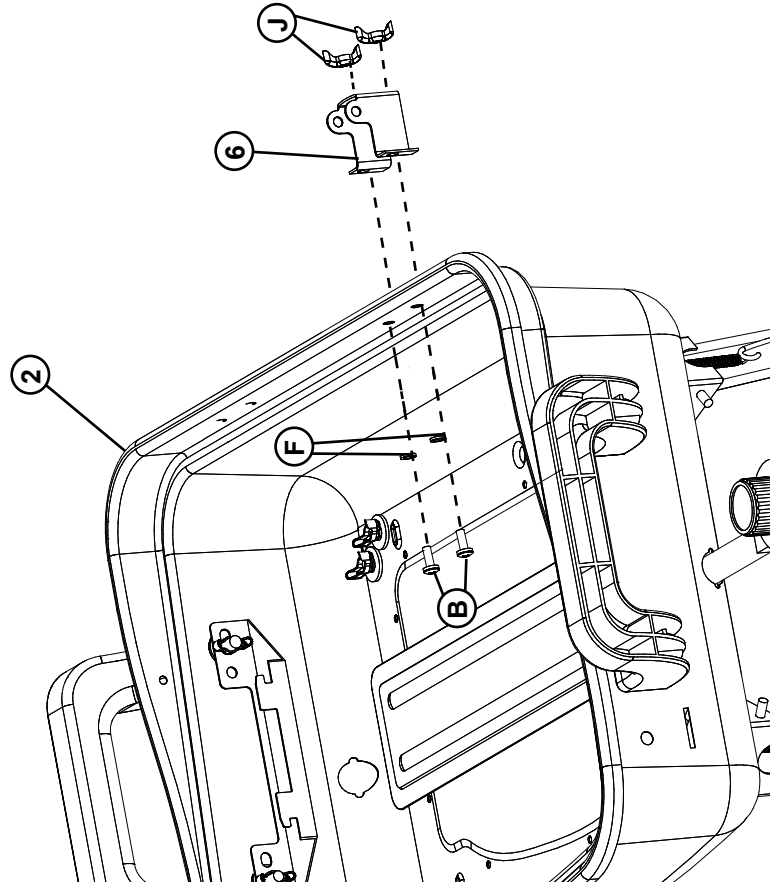
Place wind guard (13) on burner (7) as shown. Insert regulator/valve (15) onto end of burner and twist to secure.



**STEP 5**

Insert screws (B) through lock washers (F) and into base pan (2). Attach bottom hinge (6) to back of base pan (2) and secure with wing nut (J).

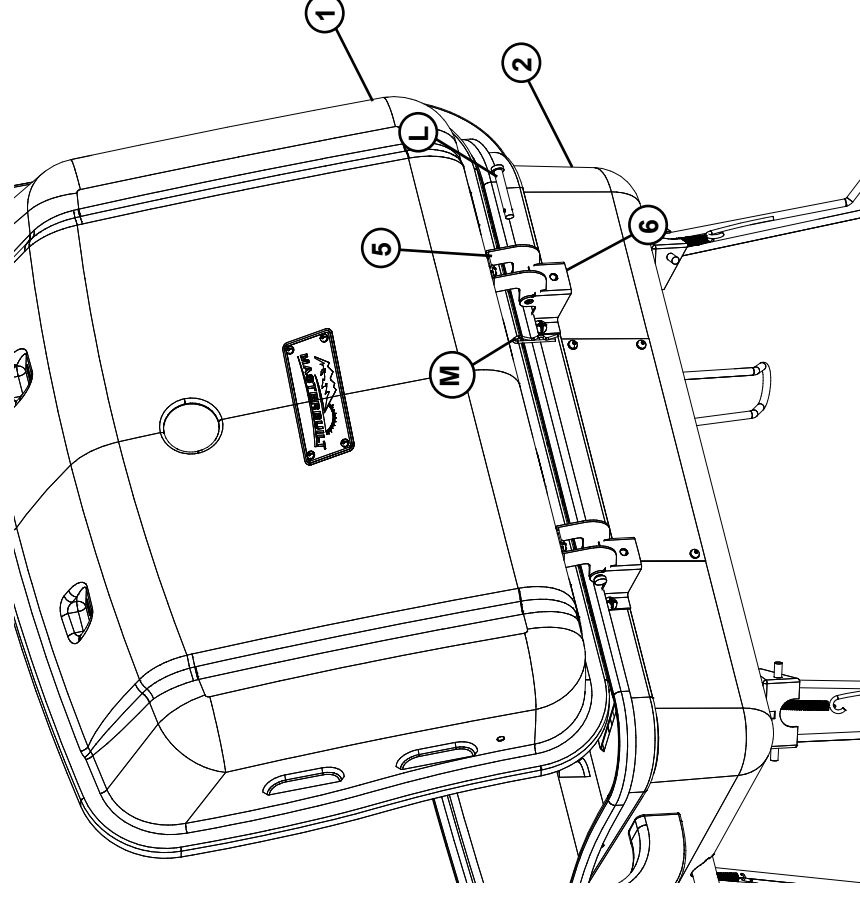
Repeat step for remaining bottom hinge.



**STEP 7**

Place lid (1) onto base pan (2) as shown. Make sure top hinge (5) is inside of bottom hinge (6). Insert pin (L) through hinge and secure using cotter pin (M).

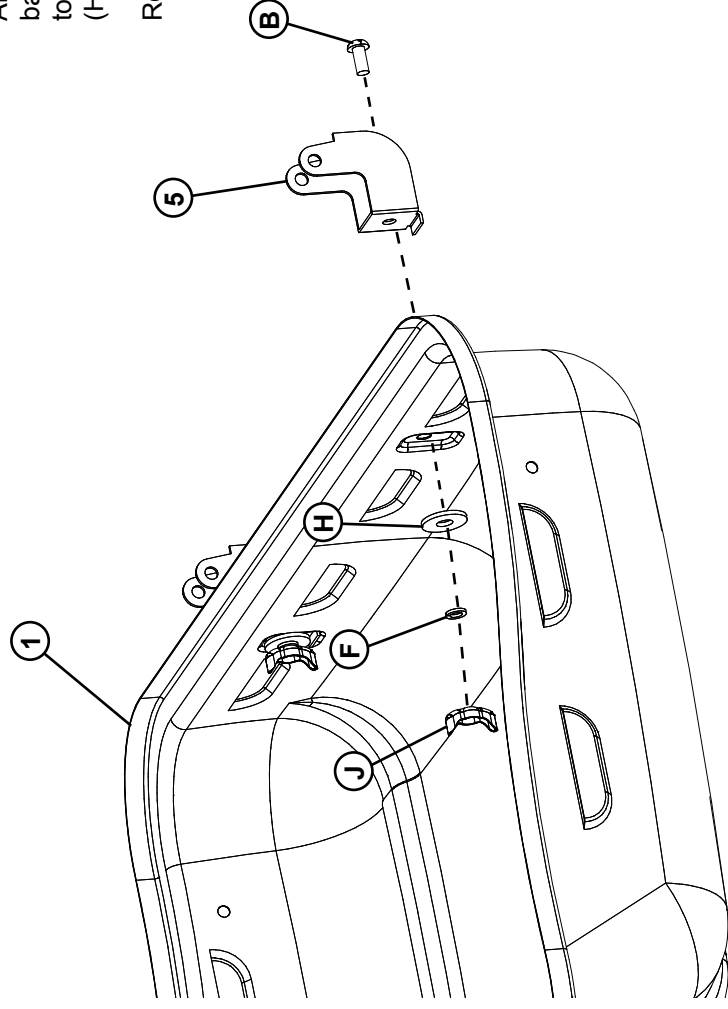
Repeat step for remaining hinge.



**STEP 6**

Align holes on top hinge (5) with holes on back of lid (1). Insert screw (B) through top hinge as shown. Secure using washer (H) lock washer (F) and wing nut (J).

Repeat step for remaining top hinge.



**STEP 8**

Place heat insulation washers (O) on lid handle (3). Insert lid handle (3) into lid (1) as shown. Secure with washers (H) lock washers (G) and wing nuts (K).

