

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



**ASSEMBLY, CARE & USE MANUAL
WARNING & SAFETY INFORMATION
MODEL: 20150108
THIS PRODUCT IS FOR OUTDOOR USE ONLY**



Manual Code: 900000298 080331



Approximate assembly time: 15 minutes.

Tools required for assembly: Phillips Head Screwdriver.

! WARNING !

Use only outdoors where it is well ventilated.

This manual contains important information necessary for the proper and safe use of this unit.

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

Keep this manual for future reference.

Failure to follow these warnings and instructions properly could result in personal injury or death.

IMPORTANT SAFEGUARDS

DANGER:

- Do not expose electric grill to rain. Do not use around water or operate on wet surfaces. This could cause an electric shock leading to injury or death.

WARNING:

- Cannot be operated for more than 3 hours.
- Use GFI protected electrical outlet to reduce the risk of electrical shock.
- Never burn charcoal or wood in this unit.
- Place unit on a level surface to prevent possible tipping.
- To avoid injury disconnect electric cord from outlet before cleaning and servicing.
- To reduce risk of electric shock, keep extension cord dry and off the ground.

WARNING:

- Minimum distance from side and back of appliance to walls or railing is 24 inches. See page 2.
- Do not use unit near heat sensitive or combustible structures such as vinyl or wood siding.
- Store appliance indoors when not in use, out of reach of children.
- Use only electric controller and element supplied with unit. These parts must be replaced by the manufacturer of unit.
- If a longer extension cord is used, the marked rating should be at least as great as electrical rating of appliance.
- Extension cord should be a grounding-type 3- wire cord.
- Outdoor extension cords should be used with outdoor use products and marked with suffix "W-A" and with statement "Suitable for Outdoor Appliances."
- Do not clean this appliance with a water spray or the like.

WARNING:

- Keep hands, hair and face away from the element. Be careful of loose hair and clothing during operation, they could catch fire.
- Never use glassware, plastic or ceramic cookware on this grill.
- Preheating grill is not necessary. If preheating is desired, open lid with caution.

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. This expressed warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

NOTE: Paint finish may burn off under normal use and therefore it carries no warranty.

MASTERBUILT ELECTRIC PEDESTAL GRILL WARRANTY INFORMATION

SEND TO:

Masterbuilt Manufacturing, Inc.

1 Masterbuilt Court, Columbus, GA 31907

- Cut Line**
1. Name _____
 2. Address _____
City _____
State _____ Zip _____
 3. Dealer's Name _____
 4. Dealer's Location _____
 5. Date of Purchase _____
 6. What brand of outdoor cooking products have you previously owned (optional)?

 7. Serial # _____ and/or Model # _____

RECIPES

CARIBBEAN FLAVOR CHICKEN

1 tsp. salt
1 clove garlic, peeled, plus 2 cloves, minced
1 1/2 teaspoons dried leaf oregano
1/4 teaspoon paprika
1 tablespoon lemon or lime juice
8 chicken pieces (breasts, thighs, drum sticks)
3 tablespoons oil
1 small onion, minced
1/3 catsup
1/3 cup cider vinegar

Mash salt with peeled garlic to make a paste. Work in 1-1/2 teaspoon oregano, paprika and lemon juice. Rub this mixture over the chicken. Place chicken on hot grill rack, turning every 7 to 8 minutes, until done. Stir in catsup, vinegar and remaining oregano, and simmer 15 minutes. When chicken is done, brush on chicken and grill 5 minutes longer. Place onto a warm platter and serve remaining sauce at table. Fried plantain, grill-baked bananas, or saffron rice go well with this.

GRILLED FRESH PINEAPPLE

1 1/2 sticks of butter or margarine
1 tablespoon of garlic powder

Peel and clean fresh pineapple. Cut into serving pieces and place on grill. Mix butter and garlic powder well. Baste each piece of pineapple while cooking. Cook until golden brown. Serve as a side dish with chicken or pork.

GRILLED MARINATED STEAKS CHUCK STEAKS, T-BONES OR SIRLOIN STEAK

2 to 2^{1/2} lb. Sirloin Steak about 1 inch thick.
1 bottle steak marinade

Pierce steak with forks completely. Place steak in shallow dish or large resealable plastic bag. Cover meat with steak marinade. Cover or seal and refrigerate at least 2 hours. Remove meat and discard marinade. Grill over medium heat until meat is grilled as desired. 6-7 minutes per side for rare, 8-10 minutes per side for medium, 11- 13 minutes per side for well done.

SAUCY CHERRY CHICKEN PIECES

1 cup cherry preserves
1 tbs. margarine or butter
1/2 tsp. finely shredded lemon peel
2 tbs. lemon juice
1/2 tsp. ground cinnamon
1/4 tsp. ground allspice
1/8 tsp. salt
Dash of ground cloves
2 to 2 1/2 lbs. chicken pieces

Combine cherry preserves, margarine or butter, lemon peel, lemon juice, cinnamon, allspice, salt, and cloves in a small sauce pan. Cook and stir until all combined. Remove skin from chicken (if desired). Rinse chicken and pat dry. Preheat grill. Place chicken, bone side up on grill rack over medium heat. Cover and grill for 35 to 45 minutes or until tender and no longer pink. Turn chicken halfway through cooking. Brush with sauce frequently the last 10 minutes of grilling.

GRILLED PORK TENDERLOIN

1 Pork Tenderloin 2 to 3 lbs.
1 bottle of garlic and herb marinade

Pierce pork tenderloin with fork to allow marinade to permeate meat. Place pork tenderloin in resealable plastic bag and pour in garlic and herb marinade. Refrigerate for at least 1 hour. Place marinated pork tenderloin on aluminum foil and pour marinade over tenderloin. Wrap tenderloin with foil. Place on low heat and grill for 30 to 40 minutes. Cook tenderloin thoroughly and serve.

GRILLED ZUCCHINI HALVES

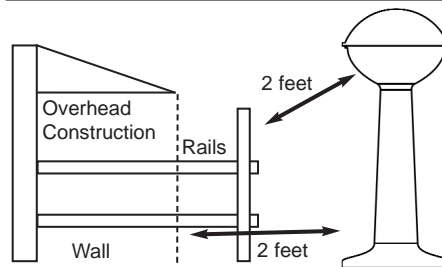
2 large zucchini
4 tbs. olive oil
2 tbs. steak seasoning

Trim Zucchini ends and wash. Cut in half. Make 4 cuts in zucchini 1/8 inch deep. Rub each half with 1 tbs. olive oil and 1/2 tbs. steak seasoning. Grill on medium heat for 20 min.

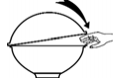
WARNINGS & IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS.

- For outdoor use only. Do not operate in an enclosed area.
- Unit **MUST** be on the ground. Do not place on tables or counters.
- Do not plug in electric grill until fully assembled and ready for use.
- Use only approved grounded GFI electrical outlet.
- Do not use during an electrical storm.
- To protect against electrical shock do not immerse cord, plug or control panel in water or other liquid.
- Do not operate any appliance with a damaged cord or plug or after appliance malfunctions or has been damaged in any manner. Contact Masterbuilt Customer Service for assistance at 1-800-489-1581.
- Keep a fire extinguisher accessible at all times while operating electric grill.
- Do not let cord touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Never leave electric grill unattended while in use.
- Keep children and pets away from electric grill at all times. Do not allow children to use electric grill.
- Close supervision is necessary should children or pets be in area where electric grill is being used.
- Fuel, such as charcoal briquettes, are not to be used in electric grill.



CAUTION:



DO NOT ALLOW LID TO CLOSE ON HAND.



WARNINGS & IMPORTANT SAFEGUARDS

- Never use electric smoker as a heater.
- Use electric grill only on a level, stable surface to prevent tipping.
- Electric grill is HOT while in use and will remain HOT for a period of time afterwards. Use caution.
- Do not allow anyone to conduct activities around electric grill during or following its use until the unit has cooled.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate electric grill.
- Avoid bumping or impacting electric grill.
- Never move electric grill when in use. Allow electric grill to cool completely before moving or storing.
- Be careful when removing food from electric grill. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Be sure drip tray is clean before each use.
- To disconnect, turn control panel "OFF" then remove plug from outlet.
- Unplug from outlet when not in use and before cleaning. Allow unit to cool completely before putting on or taking off parts.
- Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended and may cause injury.
- Never use electric grill for anything other than its intended purpose. This unit is not for commercial use.
- Always use electric grill in accordance with all applicable local, state and federal fire codes.

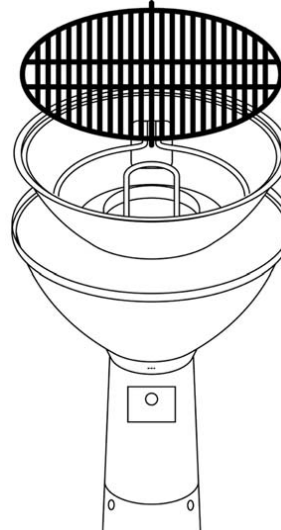
SAVE THESE INSTRUCTIONS



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.

HOW TO CLEAN APPLIANCE



CAUTION: Unit must be unplugged from 110 volt outlet and cool to touch before cleaning.

- Step 1**
Unplug electrical cord from wall outlet.
- Step 2**
Remove controller from grill head.
- Step 3**
Remove grill rack and clean.
- Step 4**
Remove the internal base pan and wipe clean.
- Step 5**
Remove drip tray and clean.

SAFE STORAGE & MAINTENANCE

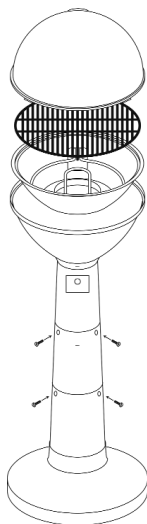
- ALWAYS empty drip tray, located in back of post, after each use.
- ALWAYS allow grill to cool completely before handling.
- When grill is not in use, grill must be turned OFF.
- Clean grill and special surfaces like grill racks with cleaning agents. Wipe outside of grill with damp rag. (Do Not Use Oven Cleaner)
- With normal use, some bronzing may occur.

GENERAL INSTRUCTIONS

1. Do not burn trash, leaves, paper, cardboard or wood in grill.
2. Keep all screws and nuts tight to be sure grill is in safe working condition. Inspect grill on regular basis to ensure that it is operational.

NOTE: After repeated use, a discoloration of the metal may occur.

ASSEMBLY INSTRUCTIONS



Step 1

Align holes in middle post (4) with holes in base (5) and secure with bolts (14).

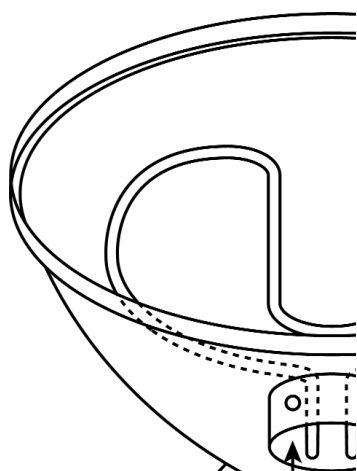
Step 2

Align holes in grill head/upper post (3) with holes in middle post and secure with bolts (14).

Step 3

Place grill rack on top of internal base pan.

HOW TO USE APPLIANCE

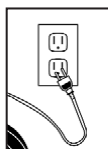


Step 1

Plug control unit (10) into base pan (3).

Step 2

Turn controller to OFF position before plugging power supply into 110 volt wall outlet.



Step 3

Set desired temperature range on control unit.

Step 4

Place food onto grill rack.

The lid can be opened or closed while cooking.

CAUTION: Open lid with caution during use. Grill is HOT and will release heat.

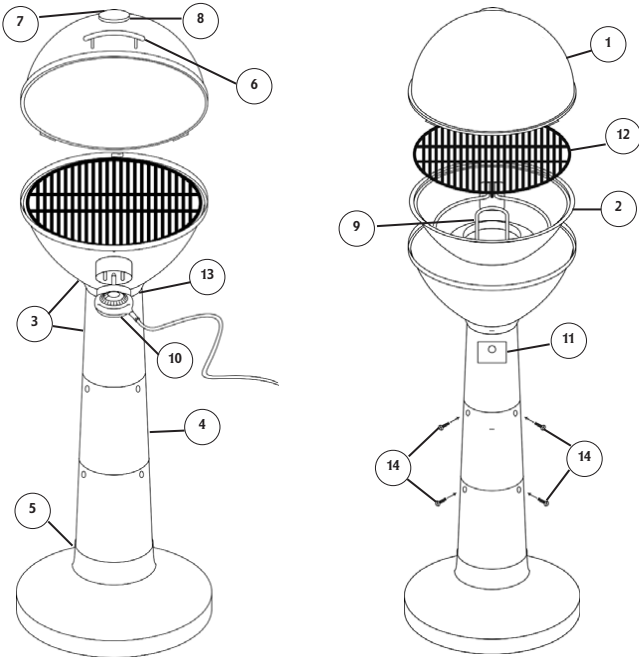


TROUBLESHOOTING GUIDE



SYMPTOM	CAUSE	POSSIBLE SOLUTION
Power light won't come on.	Not plugged into outlet	Check outlet connection
	Control unit cord not plugged into base pan	Check unit connection
	House fuse tripped	Make sure other appliances are not operating on the same electrical circuit. Check household fuses
Unit takes excessive amount of time to heat up, (longer than 15-20 min) or not enough heat	Controller malfunctioning	Contact Masterbuilt at 1.800.489.1581
	Unit plugged into an extension cord	Set unit so an extension cord does not have to be used
	Lid not in place	Close lid to retain heat in unit
Controller does not adjust heat	Controller malfunctioning	Contact Masterbuilt at 1-800-489-1581
	Not plugged into wall	Check wall connection
	Control unit cord not plugged into base pan	Check unit connection
Grill reaches extremely high temperatures	Controller malfunctioning	Contact Masterbuilt at 1-800-489-1581
	Temperature setting too high	Adjust controller to lower setting
Frequent flare-ups	Controller/element malfunctioning	Contact Masterbuilt at 1-800-489-1581
	Cooking fatty foods	Use low temperature setting with lid open
Power light is on, unit isn't heating	Grease build-up	Clean internal base pan
	Controller malfunctioning	Contact Masterbuilt at 1.800.489.1581
Power light is on, unit isn't heating	Faulty element	Contact Masterbuilt at 1.800.489.1581

PARTS LIST



ITEM#	QTY	DESCRIPTION	ITEM#	QTY	DESCRIPTION
1	1	Grill Lid	8	1	Heat Indicator Shield (not shown)
2	1	Internal Base Pan	9	1	Heat Element
3	1	Grill Head/Upper Post	10	1	Control Unit with Cord
4	1	Middle Post	11	1	Drip Tray
5	1	Base	12	1	Grill Rack
6	1	Lid Handle	13	1	Serial Plate (not shown)
7	1	Heat Indicator	14	6	Phillips Head Screws

REPLACEMENT PARTS LIST

ITEM #	DESCRIPTION
W01EPGBOLTS	Bolt Pack (6 Phillips Head Screws)
W04EPGBPAN	Grill Head/Upper Post
W04EPGINBPAN	Internal Base Pan
W00EPGELMT	Heating Element
W01EPGBASE	Base
W01EPGMSTEM	Middle Post
W01PGRDC	Drip Tray
W00PGIND	Heat Indicator
W00PGRING	Heat Indicator Shield
W00PGPLATE	Name Plate
W00PGGR	Grill Rack
W04PGHDLKIT	Lid Handle Kit
W04PGLIDR	Grill Lid
W00DESCORD	Control Unit with Cord
900000298	Instruction Manual

STOP! DO NOT RETURN TO RETAILER
 For Assembly Assistance, Missing or Damaged Parts
 Call: MASTERBUILT Customer Service at 1-800-489-1581.

⚠ CAUTION

- Except when loading the grill, must operate with the lid closed.
- 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.