



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







**ASSEMBLY, CARE & USE MANUAL  
 WARNING & SAFETY INFORMATION  
 MODEL 20040610 CHARCOAL GRILL  
 THIS PRODUCT IS FOR OUTDOOR USE ONLY**



Manual Code: 9804090026 091029-04SS

Tools required for assembly: Adjustable Wrench, Phillips Head Screwdriver.

 <b>CARBON MONOXIDE HAZARD</b> 	 <b>WARNING</b> 
<p>Burning charcoal gives off carbon monoxide, which has no odor and can cause death.</p> <p><b>DO NOT</b> burn charcoal 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 and safe use of this grill.</p> <p>Read and follow all warnings and instructions before using grill and during use.</p> <p>Keep it 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>	



## GENERAL WARNING AND SAFETY INFORMATION



- Keep a fire extinguisher accessible at all times while operating grill.
- Never leave grill unattended while in use.
- Never use inside an enclosed area such as a patio, garage, building or tent.
- Never use inside a vehicle, not even a recreational vehicle such as a motorhome, camper, or truck bed.
- Never operate this grill under any overhead construction such as roof coverings, carports, awnings or overhangs.
- Maintain a minimum distance of 10 ft. (3m) from all structures.
- Keep area clear of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.
- Never operate this grill within 25 ft. (7.5m) of flammable liquids.
- Never operate this grill within 10 ft. (3m) of a gas cylinder.
- Never use this grill as a heater (READ CARBON MONOXIDE HAZARD).
- Use this grill only on a stable, level surface to prevent tipping.
- Use on non-combustible surfaces such as dirt, concrete, brick or rock.
- Keep children and pets away from grill at all times. Do not allow children to use grill.
- Only use charcoal lighting fluid. Never use gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode causing injury or death.
- Grill is HOT while in use and will remain HOT for a period of time afterwards. Do not touch any part of the grill without wearing protective gloves.
- Never move grill when in use. Allow grill to cool completely before moving or storing.
- Never leave HOT coals or ashes unattended.
- Do not store grill with HOT ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Accessory attachments not supplied by Masterbuilt® Outdoor Products© are not recommended.
- Never use this product for anything other than its intended purpose. This grill is not for commercial use.
- Always use this grill in accordance with all applicable local, state and federal fire codes.



## 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.

## 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.

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: \_\_\_\_\_

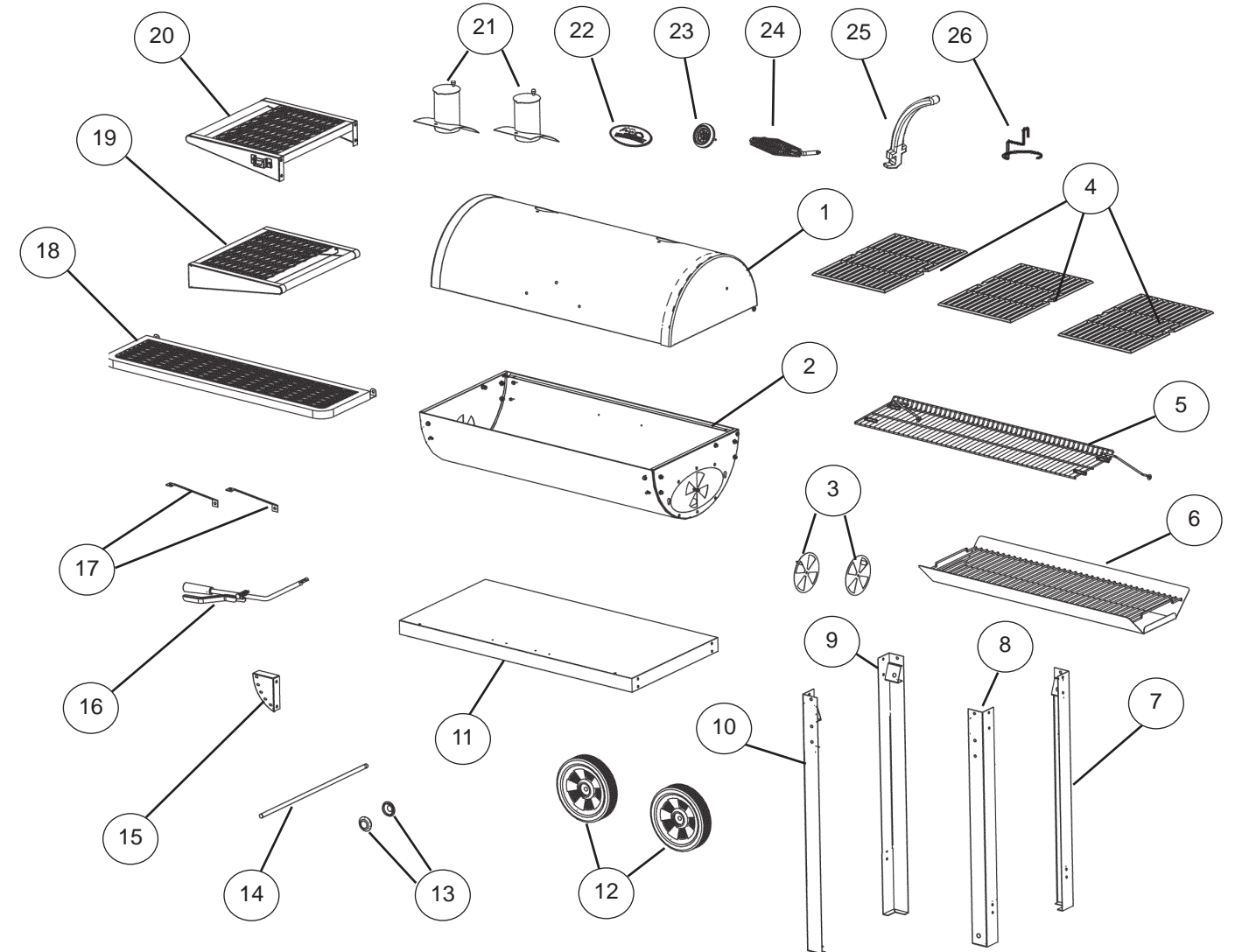
Model Number: \_\_\_\_\_ Serial Number: \_\_\_\_\_

Purchase Date: \_\_\_\_\_ Place of Purchase: \_\_\_\_\_

## SAFE STORAGE AND MAINTENANCE

- Inspect bolt, hex lock nut and hex flange nut tightness on a regular basis to insure grill is in safe working condition.
- ALWAYS allow grill to cool completely before handling.
- ALWAYS empty charcoal pan after use only when ashes have completely cooled. This will help prolong charcoal pan life.
- Clean grill, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of grill with damp rag. DO NOT use oven cleaner.
- ALWAYS cover and store cold grill in a protected area.
- Indoor storage of grill is permissible only if the charcoal has burned to a complete ash AND is cold. Remember to remove cold ashes before storing.
- Grill 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.
- If rusting occurs on the inside surface of grill, clean area with sandpaper or steel wool, then coat with cooking oil.
- NEVER USE PAINT ON INSIDE SURFACES OF GRILL

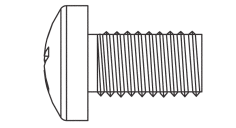
## PARTS LIST



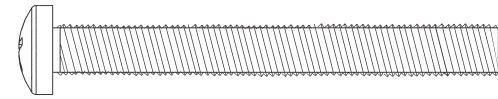
ITEM NO.	QUANTITY	DESCRIPTION	ITEM NO.	QUANTITY	DESCRIPTION
1	1	Grill Lid	14	1	Axle
2	1	Grill Body	15	1	Lift Guide
3	2	Air Damper	16	1	Lift Lever
4	3	Cooking Grate	17	1	Front Shelf Support
5	1	Warming Rack	18	1	Front Shelf
6	1	Charcoal Tray	19	1	Right Side Shelf
7	1	Short Rear Leg	20	1	Left Side Shelf w/Bottle Opener
8	1	Short Front Leg	21	2	Smoke Stack
9	1	Long Rear Leg	22	1	Logo Plate
10	1	Long Front Leg	23	1	Temperature Gauge
11	1	Storage Shelf	24	1	Handle
12	2	Wheel	25	1	Grate Lifting Tool
13	2	Axle End Cap	26	1	Grease Clip

## HARDWARE LIST

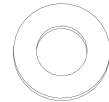
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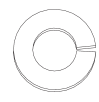
(A)  
M6x12  
Phillips Head Screw  
qty-36



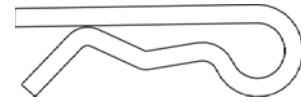
(B)  
M6x70  
Phillips Head Screw  
qty-2



(C)  
M6 Flat Washer  
qty-2



(D)  
M6 Lock Washer  
qty-2



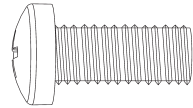
(E)  
Cotter Clip  
qty-2



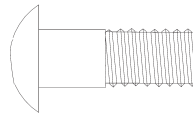
(F)  
M6 Hex Flange Nut  
qty-32



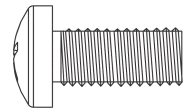
(G)  
M6 Lock Nut  
qty-6



(H)  
M5x14 Phillips Screw  
qty-2

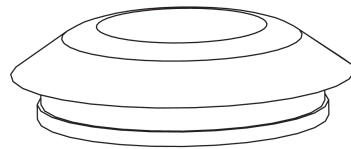


(I)  
M6 Carriage Bolt  
qty-2



(J)  
M6x16  
Phillips Head Screw  
qty-2

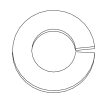
### PRE-PACKED HARDWARE



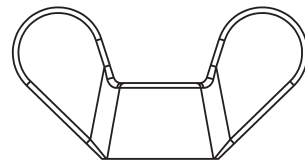
(N)  
Axle End Cap  
qty-2



(K)  
M5 Hex Nut  
qty-2



(L)  
M5 Lock Washer  
qty-2



(M)  
M8x1.25 Wing Nut  
(packed with temperature gauge)  
qty-1

## APPROXIMATE GRILLING TIMES

BEEF	SIZE	GRILLING TIME	INTERNAL TEMP
Steaks	¾" (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	½" (12mm) thick	3 to 4 min. /side	med 160°F (71°C)
Roast, rolled rump	4-6 lbs. (1.8-2.7kg)	18 to 22 min /lb.	145°-160°F (62-71°C)
Sirloin tip	3 ½-4 lbs. (1.5-1.8kg)	20 to 25 min. /lb.	145°-160°F (62-71°C)
Ribs, back	cut in 1-rib portions	10 min. /side	med 160°F (71°C)
	half, 2-3 lbs. (0.9-1.3kg)	10 to 12 min. /side	med rare 145°F (62°C)
Tenderloin	whole, 4-6 lbs. (1.8-2.7kg)	12 to 15 min. /side	med 160°F (71°C)
PORK	SIZE	GRILLING TIME	INTERNAL TEMP
Chops, bone-in	¾" (2cm) thick	3 to 4 min. /side	med 160°F (71°C)
Chops, bone-out	1 ½" (4cm) thick	7 to 8 min. /side	med 160°F (71°C)
Tenderloin	½-1 ½ 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 ½ 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	¾" (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)

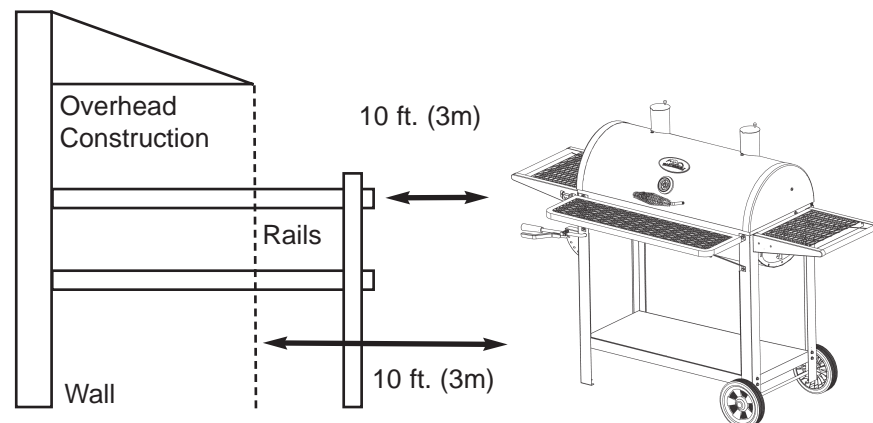
• When outside temperature is cooler than 65°F (18°C) and/or altitude is above 3,500 ft. (1067m), additional cooking time may be required. To insure that meat is completely cooked use a meat thermometer to test internal temperature.

• Lifting grill lid during cooking process may extend cooking time due to heat loss.

## GRILL OPERATION CAUTIONS

- Avoid bumping or impacting grill.
- Keep your hands, hair and face away from burning charcoal.
- This grill has an open flame. Be careful of loose hair and clothing during operation. They may catch fire.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood or charcoal.
- Do not allow anyone to conduct activities around this grill during or following its use until the unit has cooled. This grill is HOT during operation and remains HOT for a period of time following its use.
- Fatty foods like hamburgers can have excess grease that can cause flare ups. When cooking fatty foods, use caution when opening lid and during cooking to avoid being burned.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Never use glass, plastic or ceramic cookware on this grill.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate this grill.
- Grill lid and body are HOT while in use and during cooling process.
- Do not remove adjustable charcoal pan while ashes and charcoal are HOT.
- Air dampers are HOT while the grill is in use and during cooling; wear protective gloves when adjusting.
- Never overfill charcoal pan. This can cause serious injury as well as damage the unit.
- Only use charcoal lighting fluid, never use gasoline, alcohol or other highly volatile fluids to ignite the charcoal. These fluids can explode causing injury or death.

REMINDER:  
NEVER OPERATE THIS GRILL UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FEET FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS. SEE DIAGRAM BELOW.

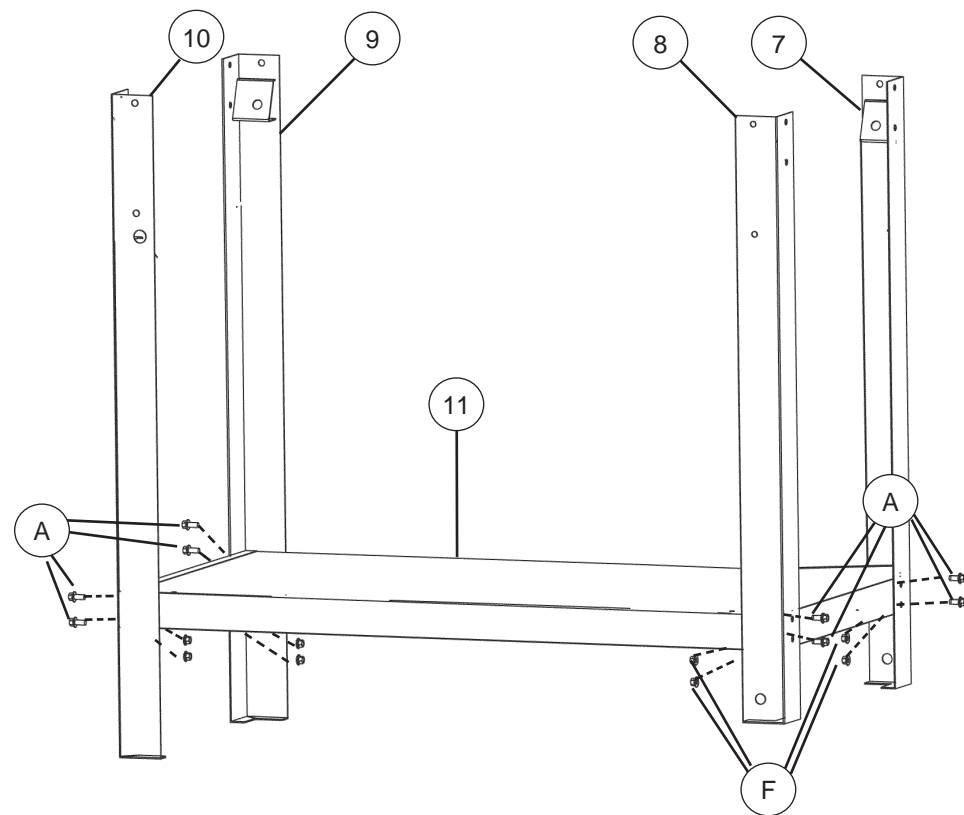


## REPLACEMENT PARTS LIST



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

ITEM NO.	DESCRIPTION
9904090104	Grill Lid Kit
9904090105	Grill Body Kit
9904090033	Logo Plate Kit
9904090029	Lid Handle Kit
9904090032	Temperature Gauge Kit
990050018	Air Damper Kit
9904090117	Warming Rack Kit
9004090143	Axle Caps
990050003	Smoke Stack Kit
9904090106	Side Shelf Kit
9904090107	Front Shelf Kit
9904090108	Front Shelf Support Bracket Kit
9904090109	Front Axle Leg Kit
9904090110	Rear Axle Leg Kit
9904090111	Front Stationary Leg Kit
9904090112	Rear Stationary Leg Kit
990050012	Lower Shelf Kit
9904090116	Axle Kit
9904090113	Wheel Kit
906050023	Cooking Grate
906050024	Cooking Grate Lifter
990070057	Knockout Kit
9004090136	Charcoal Grate
9904090114	Lift Lever Kit
9904090115	Lift Guide Kit
9904090103	Hardware Blister
9804090026	Instruction Manual English
9804090027	Instruction Manual Spanish
906050013	Grease Clip



Before assembly read instructions carefully.

This unit is heavy. Do not assemble without assistance.

**Tools needed for assembly:**  
Adjustable Wrench  
Phillips Head Screwdriver

**Assemble grill on a clean, flat surface.**

**SOME PARTS NOT SHOWN FOR CLARITY.**

**STEP 1.**

Position short rear leg (7) and short front leg (8) on to storage shelf (11). Attach using phillips screw (A) and hex flange nut (F).

Repeat the same step on the opposite side with long rear leg (9) and long front leg (10).

**Note:** Short legs (7) and (8) will be shorter in length and have holes at the bottom for wheel axle.

**FREQUENTLY ASKED QUESTIONS REGARDING CHARCOAL GRILLS**

Q: How do I care for my cast iron cooking grates?  
When using cast iron grates proper seasoning is important. Grates must be washed thoroughly with a mild detergent, rinsed with hot water and then dried completely with a soft cloth or paper towel. NEVER ALLOW TO AIR DRY OR WASH IN A DISHWASHER. Seasoning will prevent rust and food from sticking. Season by applying a thin coating of solid vegetable shortening over the entire surface, including all corners. Place cooking grates in grill and allow to heat for 1 to 1-1/2 hours. Grates are now ready to use. Frequent re-seasoning prevents rusting.

Q: My grates have rust on them. How do I get rid of it?  
If rust occurs, clean with a steel brush. Reapply vegetable shortening and heat as indicated above.

Q: The paint finish inside my lid is peeling. What can I do?  
You are seeing a deposit of grease and smoke that collects during normal use that resembles paint. These carbon deposits are non-toxic, but you may want to regularly remove the build-up. Remove buildup using a brass or stiff bristle brush before grilling. Future build-up can be avoided by simply wiping the grill lid while slightly warm with a mild soap-and-water solution.

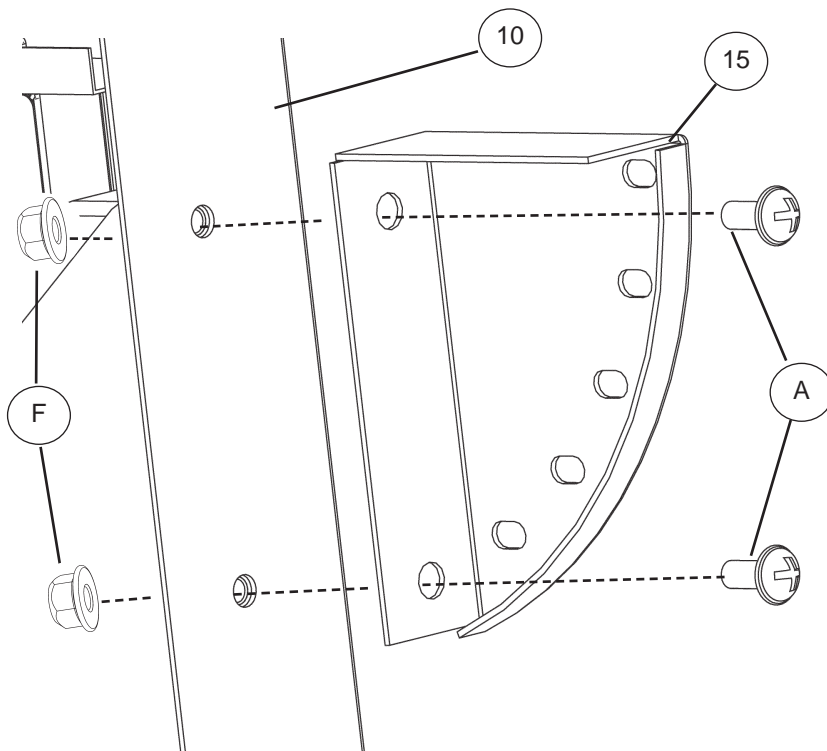
Q: When can I put my meat on the grill?  
Grill is ready for use when charcoal is ashed over and no visible flames are present.

Q: How do I regulate the heat on my grill?  
Adjusting the dampers will increase and decrease airflow and heating.

**CHARCOAL LIGHTING INSTRUCTIONS**

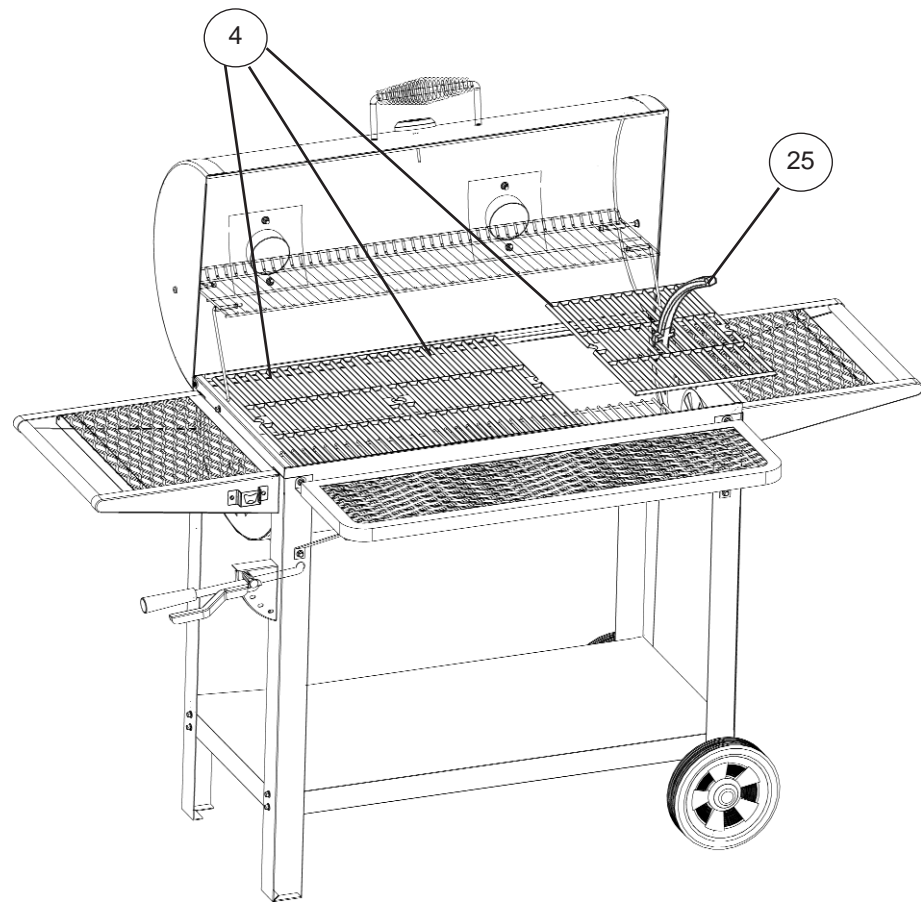
Read all instructions and warnings on charcoal bag and in manual before using.

1. Stack briquets in a pyramid.
  2. Add lighter fluid following directions on fluid container. Before lighting, place lighter fluid at least 25 ft. (7.5m) away from grill. Do not lean over grill when lighting charcoal. Light charcoal. LEAVE GRILL UNCOVERED.
  3. In about 15 minutes, flames will die out and briquets will begin to ash over. Once the briquets are completely ashed over, spread briquets in a single layer and begin cooking.
- NEVER USE GASOLINE TO LIGHT CHARCOAL.
  - OVERFILLING CHARCOAL PAN CAN CAUSE SERIOUS INJURY AND DAMAGE THE UNIT.
  - NEVER ADD ADDITIONAL LIGHTER FLUID ONCE CHARCOAL HAS IGNITED.
  - HOT COALS SHOULD NOT BE LEFT UNATTENDED.
  - GRILL IS HOT. USE PROTECTIVE GLOVES AND LONG, STURDY COOKING UTENSILS.

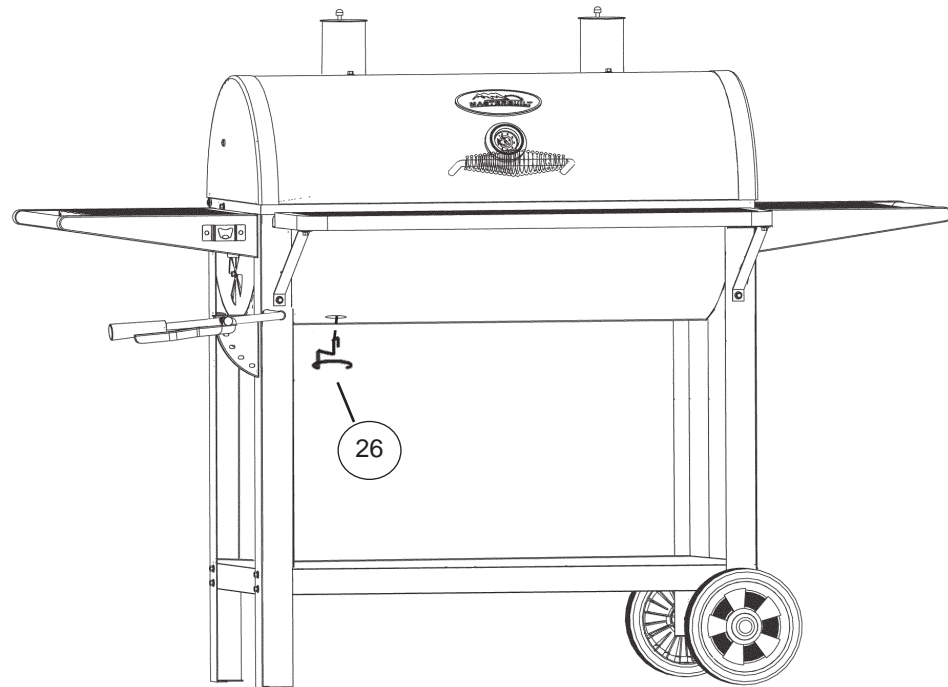


**STEP 2.**

Secure lift guide (15) onto long front leg (10) with phillips screw (A) and hex flange nut (F) as shown.

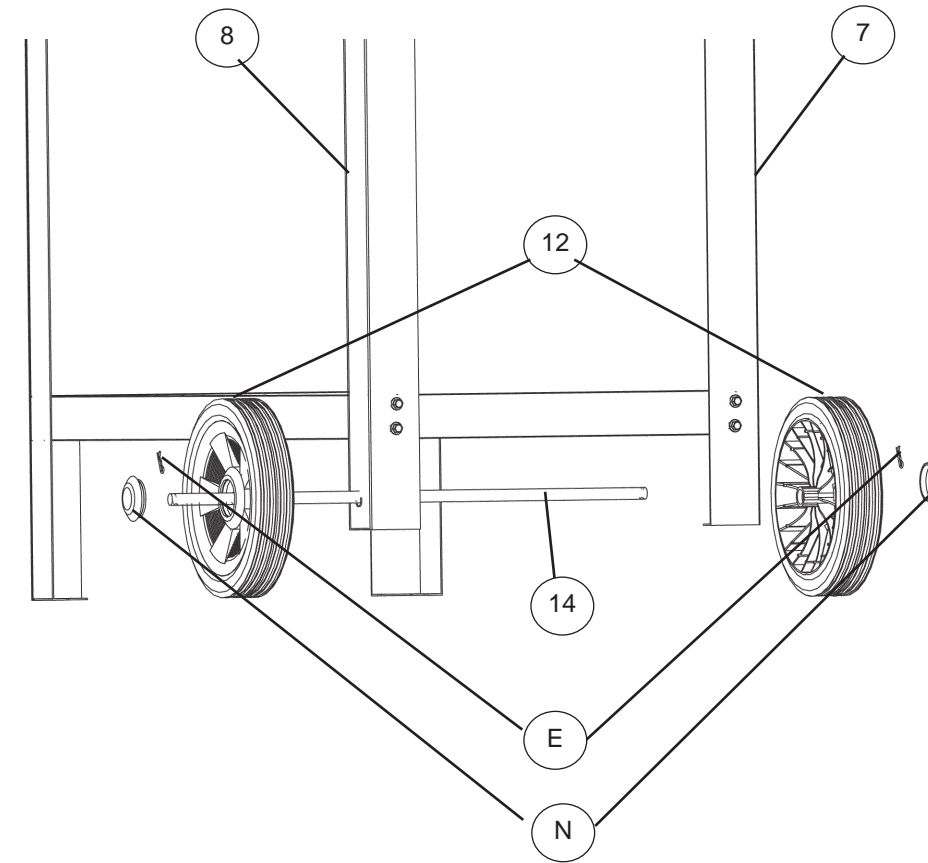


**STEP 17.**  
Place cooking grates (4) in grill body.  
Grate lifting tool (25) may be used as shown.

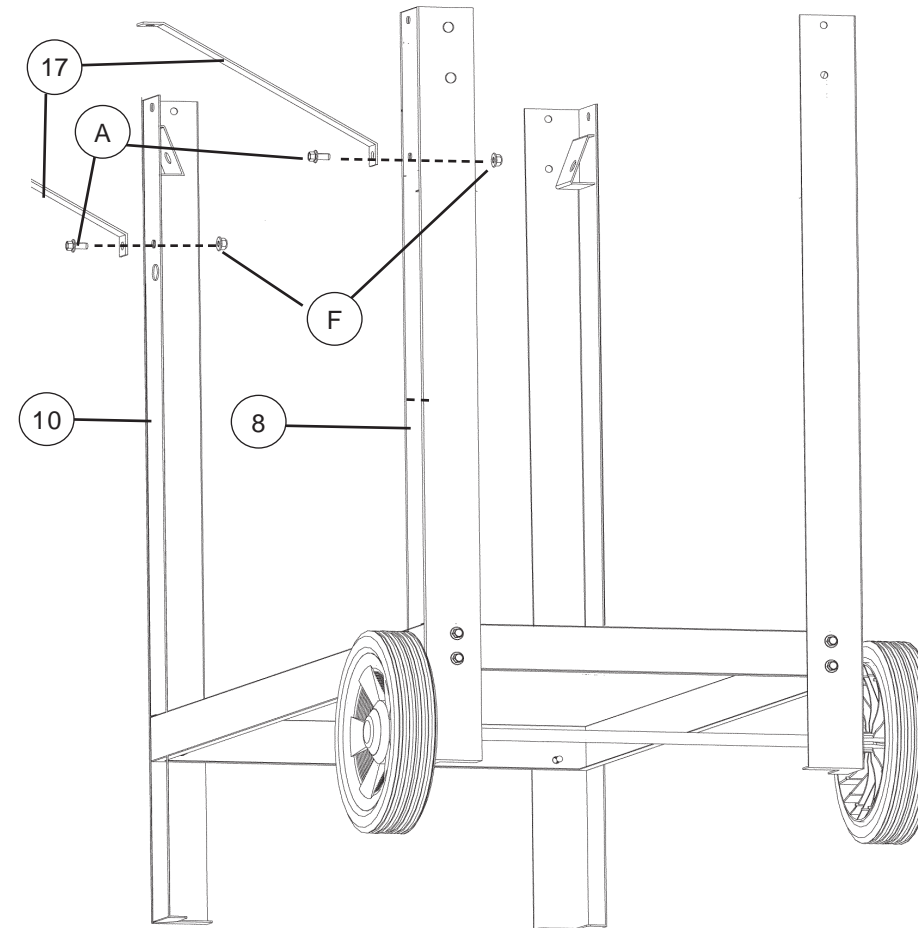


**STEP 18.**  
Insert grease clip (26) up through large hole in bottom of grill body.  
Engage clip end in small hole. Position an empty metal container (not included) such as a soup can or soda can on grease clip so it rests snugly.  
The container is needed to collect grease run-off.  
**Note:** Clip may require adjustment to fit diameter of container.

**GRILL IS READY FOR USE.**

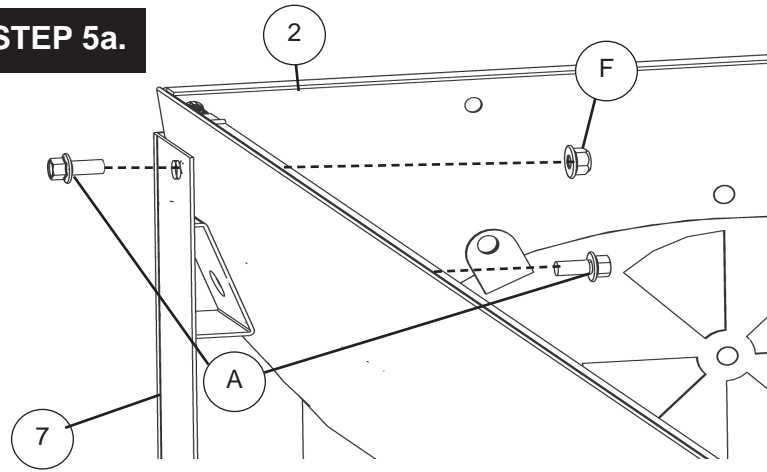


**STEP 3.**  
Attach wheel (12) to one end of axle (14). Place cotter clip (E) through axle securing wheel to axle.  
Snap axle end cap (N) on to wheel.  
Insert axle (14) through holes on both short legs (7) and (8) as shown.  
Slide second wheel (12) onto axle (14) and attach remaining cotter clip (E) and axle end cap (N) to secure.



**STEP 4.**  
Place front shelf support (17) onto long front leg (10) and short front leg (8) as shown.  
Secure shelf support using phillips screw (A) and hex flange nut (F) as shown.

**STEP 5a.**



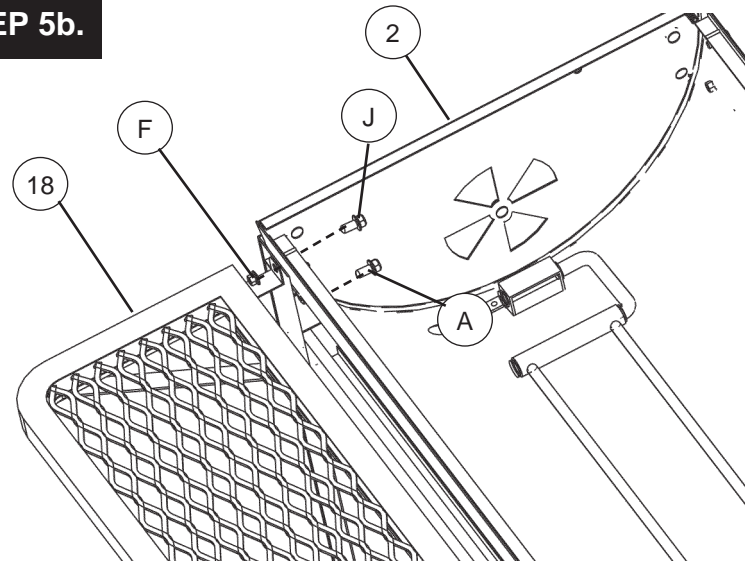
**STEP 5a.**

From rear of grill body (2), secure short rear leg (7) through top hole as shown using phillips screw (A) and hex flange nut (F).

Complete step by securing grill body to short rear leg using phillips screw (A) through bottom hole.

Repeat step on opposite rear left leg.

**STEP 5b.**

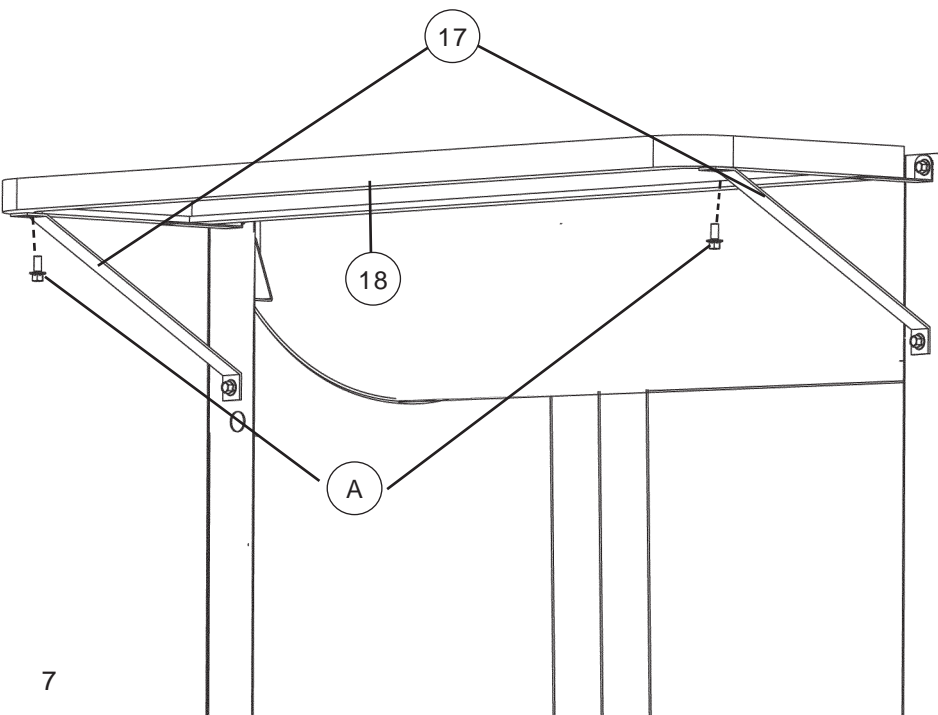


**STEP 5b.**

Attach front shelf (18) to grill body (2) and front long front leg (10) using phillips screw (J) and hex flange nut (F) through top hole as shown.

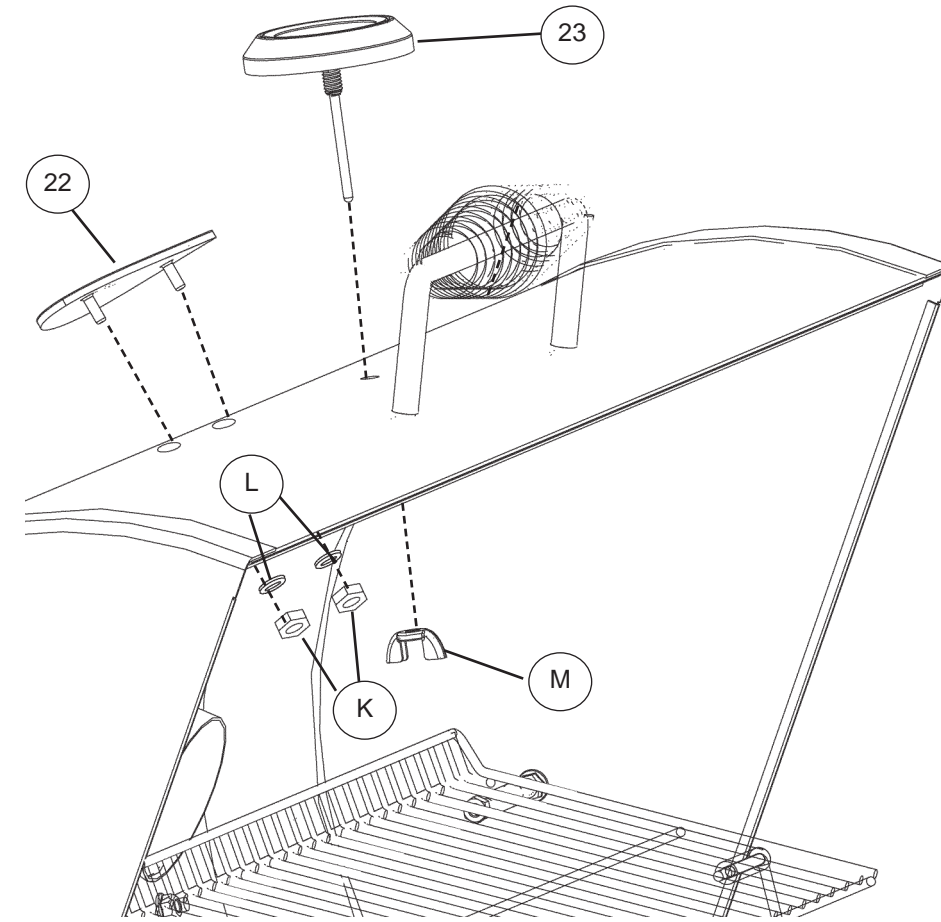
Finish securing grill body (2) to front legs using phillips screw (A) through bottom hole.

Repeat on opposite side.



**STEP 6.**

Secure front shelf (18) to front shelf support (17) using phillips screw (A) as shown.



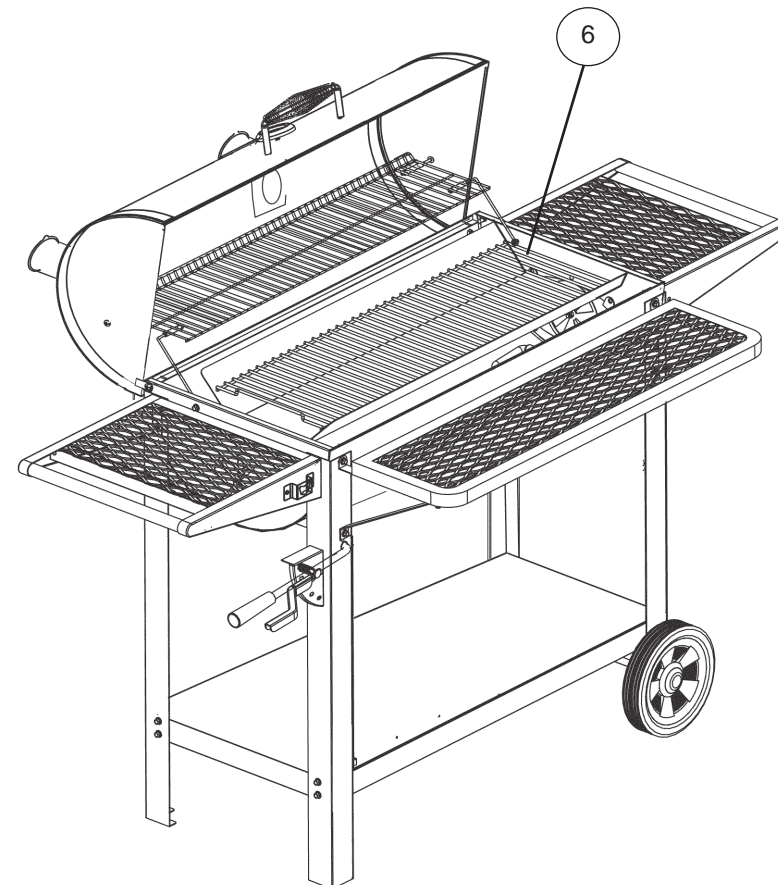
**STEP 15a.**

Insert temperature gauge (23) stem through hole in grill lid. Secure with wing nut (M).

**STEP 15b.**

Insert alignment pins on back of logo plate (22) through two holes above temperature gauge (23).

Attach lock washer (L) and hex nut (K) onto each alignment pin as shown.



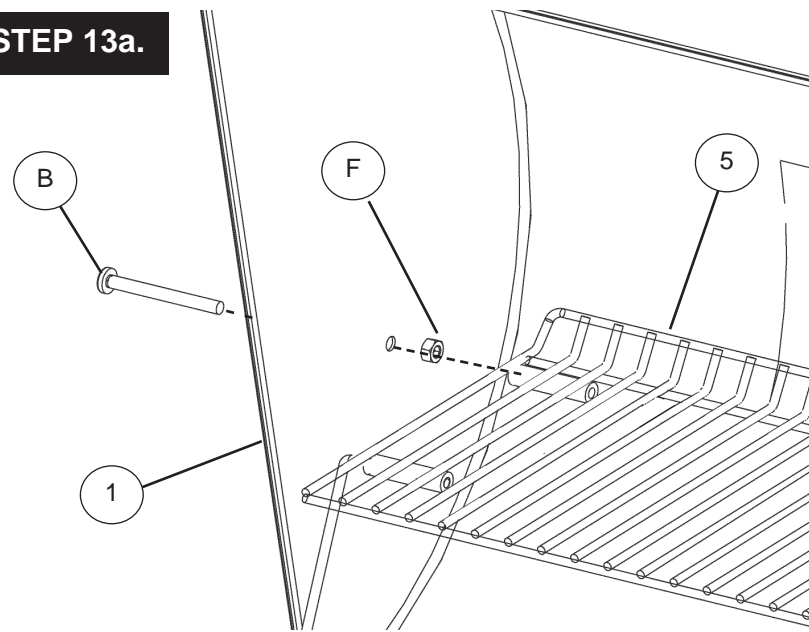
**STEP 16.**

Place charcoal tray (6) in grill body, resting it on the lift system.

Tray should be centered by 2 pieces welded underneath.



**STEP 13a.**

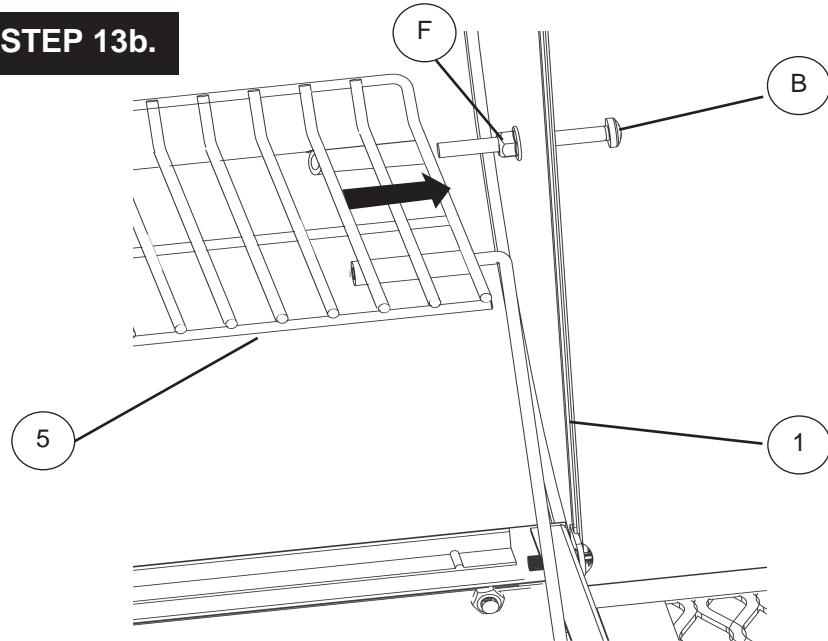


**STEP 13a.**

Insert warming rack support bolt (B) into hole on the left side of grill lid (1). Thread hex flange nut (F) onto bolt and tighten. Slide warming rack (5) eyelet onto end of support bolt.

**Note:** Warming rack should have some play and move freely.

**STEP 13b.**



**STEP 13b.**

Slide warming rack to the far left to but up against grill lid.

On right side of grill lid (1) hold hex flange nut (F) in place with hand and thread rack support bolt (B) through nut, guiding warming rack onto support bolt as shown.

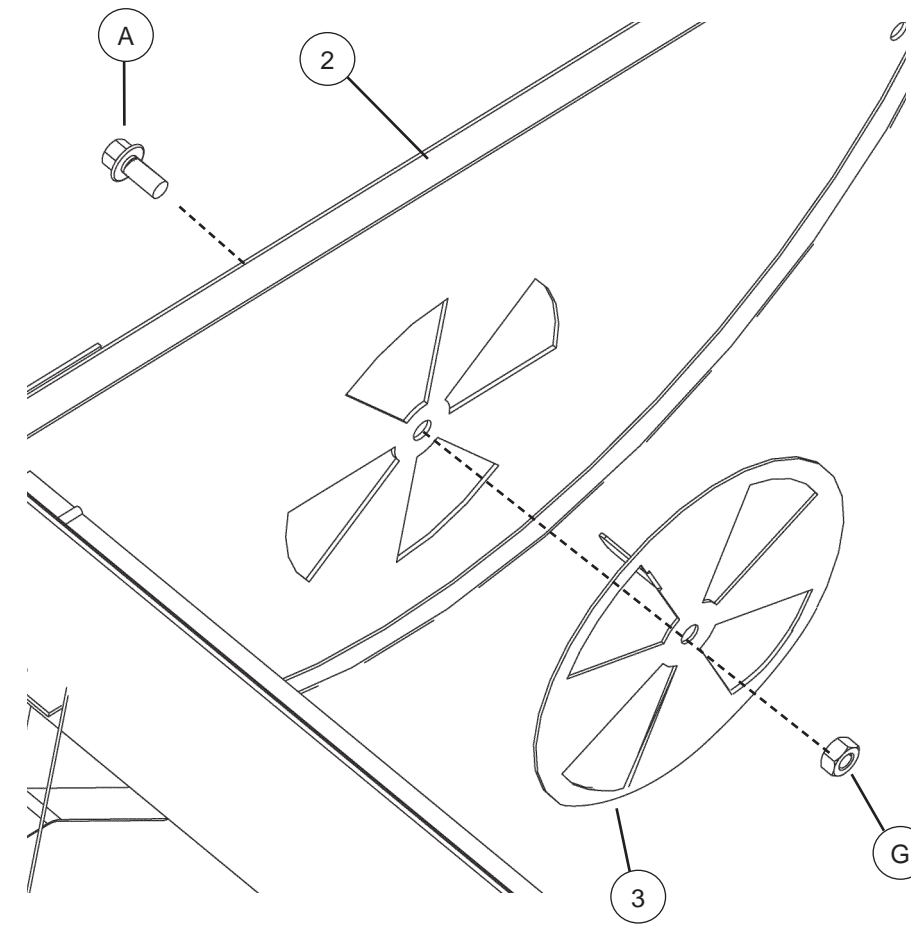
**STEP 14.**

Secure warming rack (5) to rack support bolt (B) using lock nut (G) as shown.

**Note:** Be sure not to overtighten lock nut, as rack is to move freely.

Secure warming rack support arm onto grill body (2) using phillips screw (A) and hex lock nut (G).

Repeat step on opposite side.

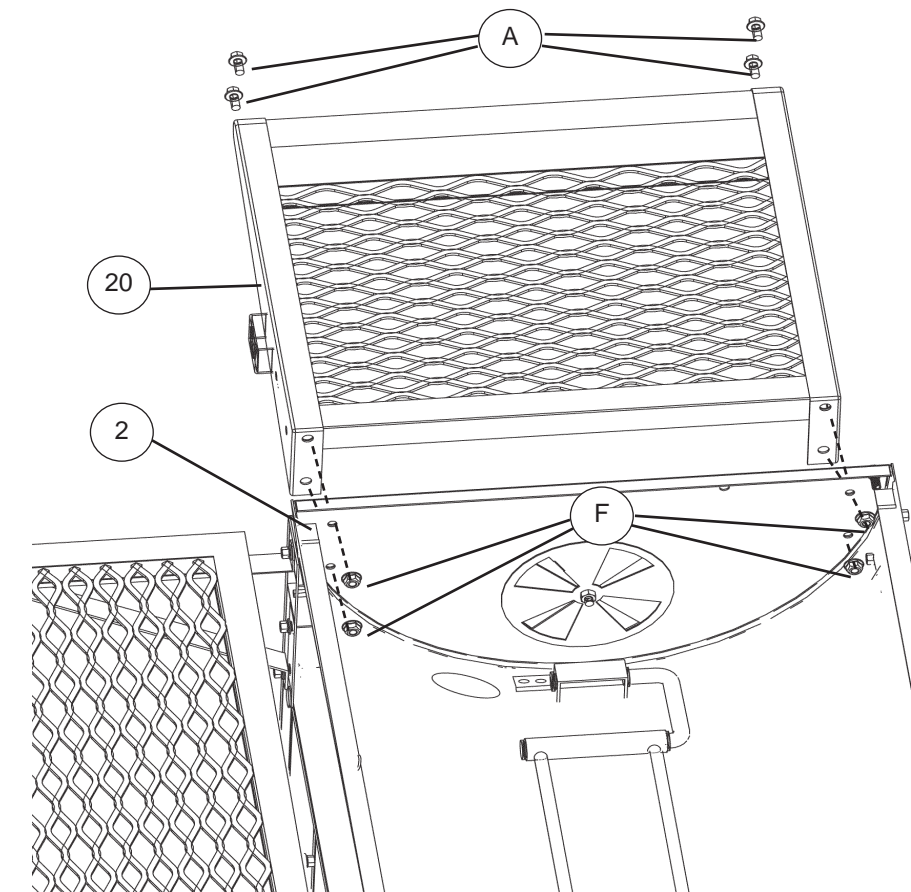


**STEP 7.**

Note: Do not over tighten, dampers should move with minimal force.

Attach air damper (3) on inside of grill body as shown and fasten with phillips screw (A) and hex lock nut (G).

Repeat step on opposite end.

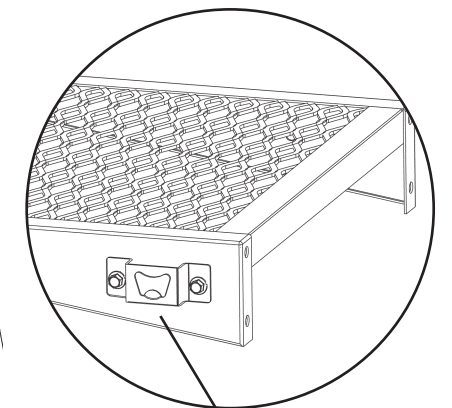


**STEP 8.**

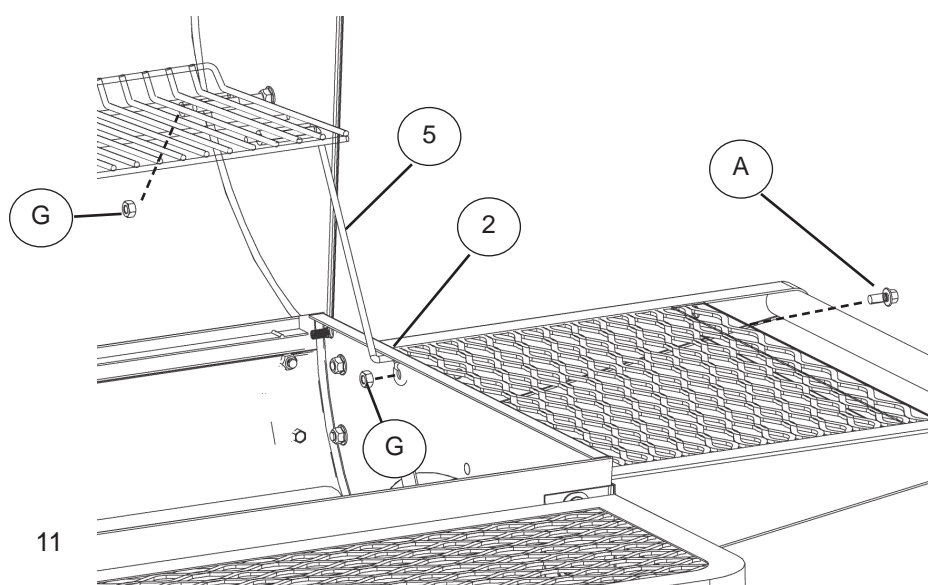
Attach left side shelf with pre-mounted bottle opener (20) to grill body (2) using phillips screw (A) and hex flange nut (F) as shown.

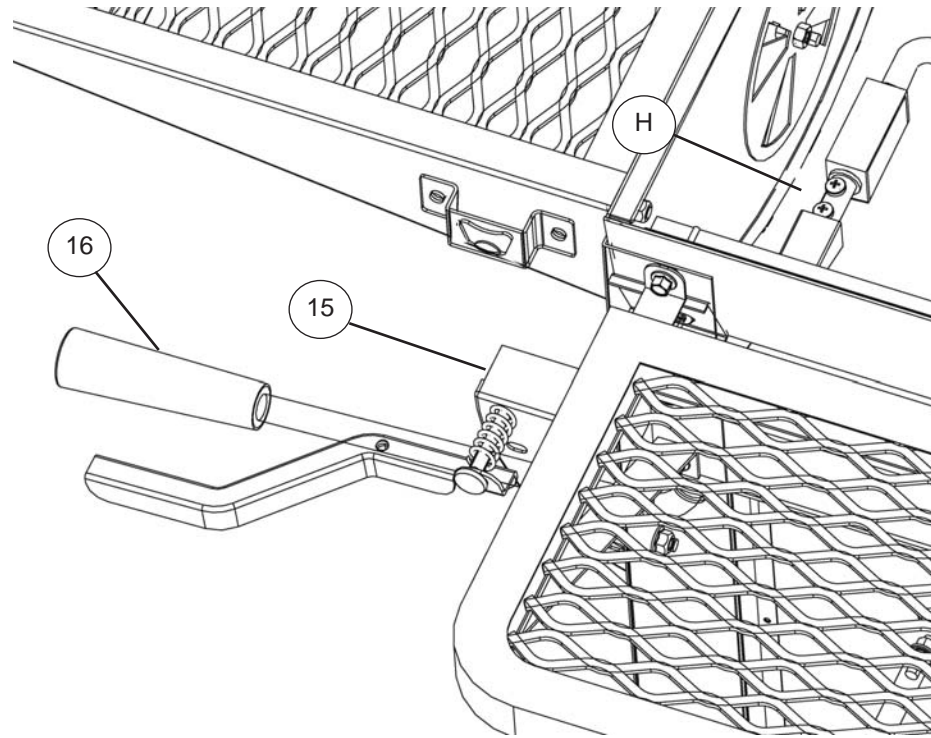
Repeat step on opposite end for right side shelf (19).

**Note:** Left side shelf (20) is installed with the pre-mounted bottle opener facing the front of grill.

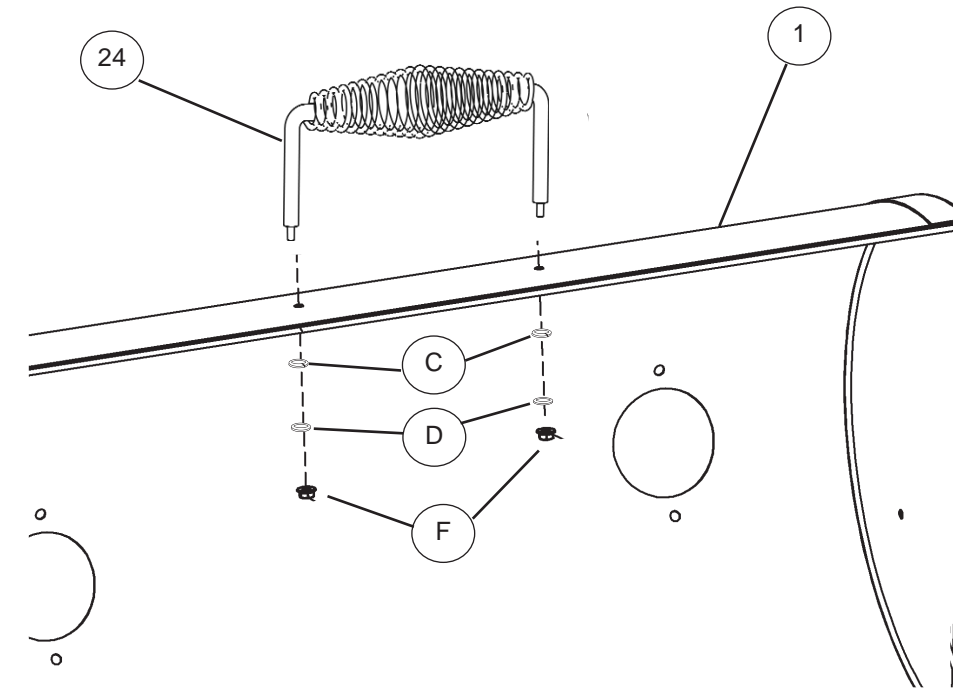


Pre-mounted bottle opener

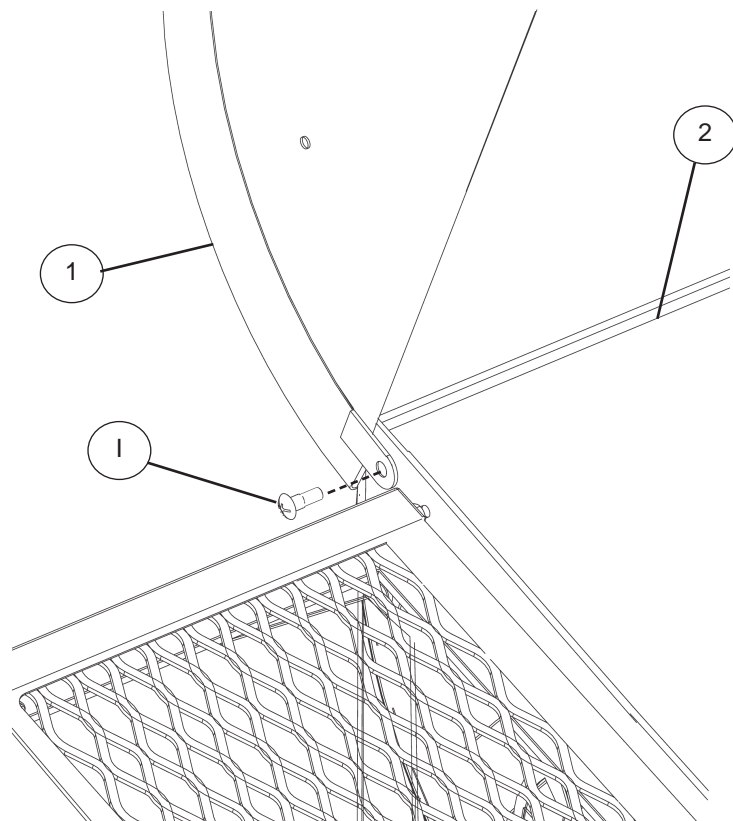




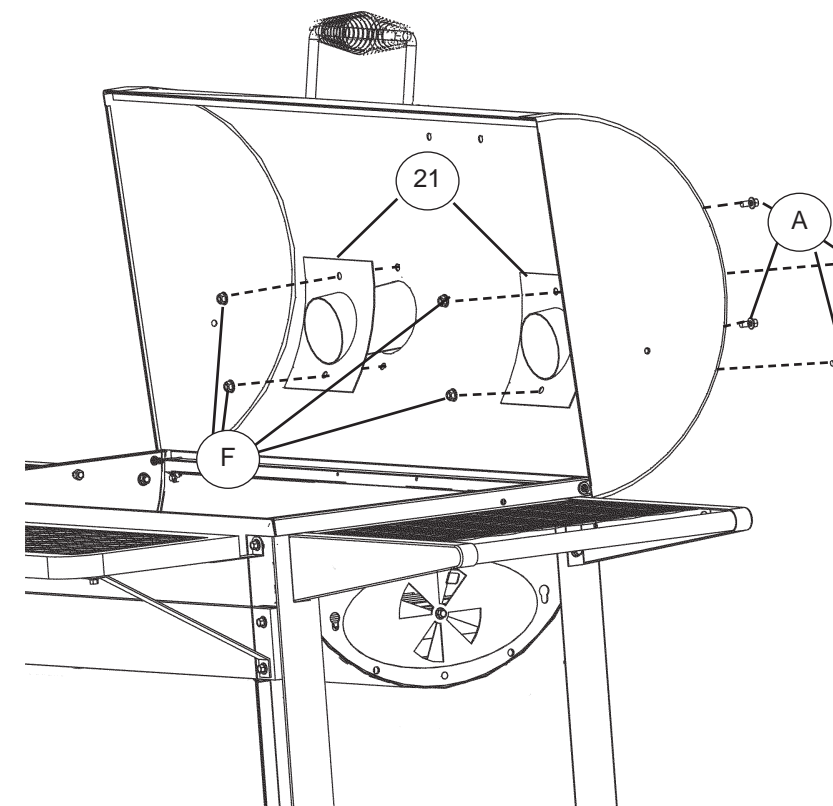
**STEP 9.**  
 Insert lift lever (16) into hole in front of grill. Aligning the lift spring of the lever into lift guide (15).  
 Secure lift lever to the pre-mounted lift system using phillips screw (H).



**STEP 11.**  
**Note:** Attach both ends of lid handle before fully tightening hex flange nuts.  
 Insert handle (24) through pre-drilled holes in grill lid (1).  
 Secure handle to lid with flat washer (C), lock washer (D), and hex flange nut (F).



**STEP 10.**  
 Attach grill lid (1) to grill body (2) by inserting the carriage bolt (I) through the end of the lid and the top edge of grill body.  
 Repeat step on opposite side.



**STEP 12.**  
 Insert smoke stack (21) from inside of grill lid. Secure with phillips screw (A) and hex flange nut (F).  
 Repeat this step with other smoke stack.