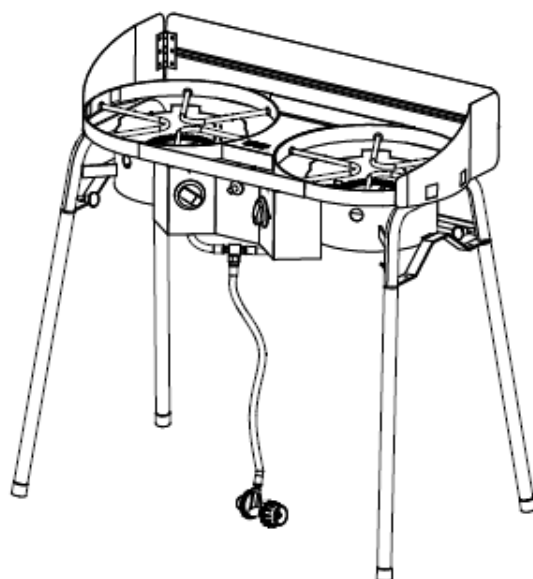




**ASSEMBLY, CARE & USE MANUAL
WARNING & SAFETY INFORMATION**
MASTERBUILT OUTDOOR LP GAS DOUBLE COOKER MODEL: 20020213, 20020313

THIS PRODUCT IS FOR OUTDOOR USE ONLY

Manual Code: 9802130006 111913-02-SS



*Actual product may differ from picture shown



WARNING



This manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

Following these instructions will allow you to have a safe cooking experience.

If you need help or parts are missing do not return to dealer.

Contact Masterbuilt at
1-800-489-1581

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

! FOR YOUR SAFETY !


If you smell gas:

1. Do not attempt to light appliance.
2. Extinguish any open flame.
3. Disconnect from fuel supply.

! FOR YOUR SAFETY !

Do not store or use gasoline or other liquids with flammable vapors in the vicinity of this or any other appliance.

! DANGER



CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which has no odor.

Using it in an enclosed space can kill you.

Never use this appliance in an enclosed space such as a camper, tent, car or home.

! DANGER !

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3m) of another gas cylinder.
3. Never operate this appliance within 25 feet (7.5 m) of flammable liquids.
4. Do not fill cooking vessel beyond maximum fill line.
5. Never allow the oil 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. Even when burner is set on low flame, oil will heat up quickly and ignite at 550° to 700° F.
7. Heated liquid can remain at scalding temperatures long after the cooking process. Never touch the cooking appliance until the cooking liquid has cooled below 115° F (45° C) or less.
8. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil/grease fire with water.
9. Tripping over the appliance hose may result in the spilling of HOT oil or water causing personal injury and property damage.

FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.





GENERAL WARNINGS AND SAFETY INFORMATION



READ ALL INSTRUCTIONS

- 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 (45°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.
- This appliance shall not be used on or under any apartment or condominium balcony or deck.
- Use 20LB (9kgs) gas cylinder that has protective collar (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 Gasses, 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.



**WARNINGS & IMPORTANT SAFEGUARDS
CONTINUED ON PAGE 3**

 **GENERAL WARNINGS AND SAFETY INFORMATION** 

CONTINUED FROM PAGE 2

- 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.
- Before each use inspect gas hose for signs of damage.
- 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 and hose assembly 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 grill parts to prevent explosion from gas build up.
- If ignition does not take place within five seconds using ignitor button, turn gas control valve to off position and wait five minutes and repeat lighting procedures.
- Keep fuel supply hose away from unit while in operation.
- Keep fuel supply hose away from any heated surface.
- 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 control valve **OFF** first, then gas cylinder valve **OFF**.
- Gas **MUST** be turned off at the supply cylinder 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.

SAVE THESE INSTRUCTIONS

 **WARNING** 

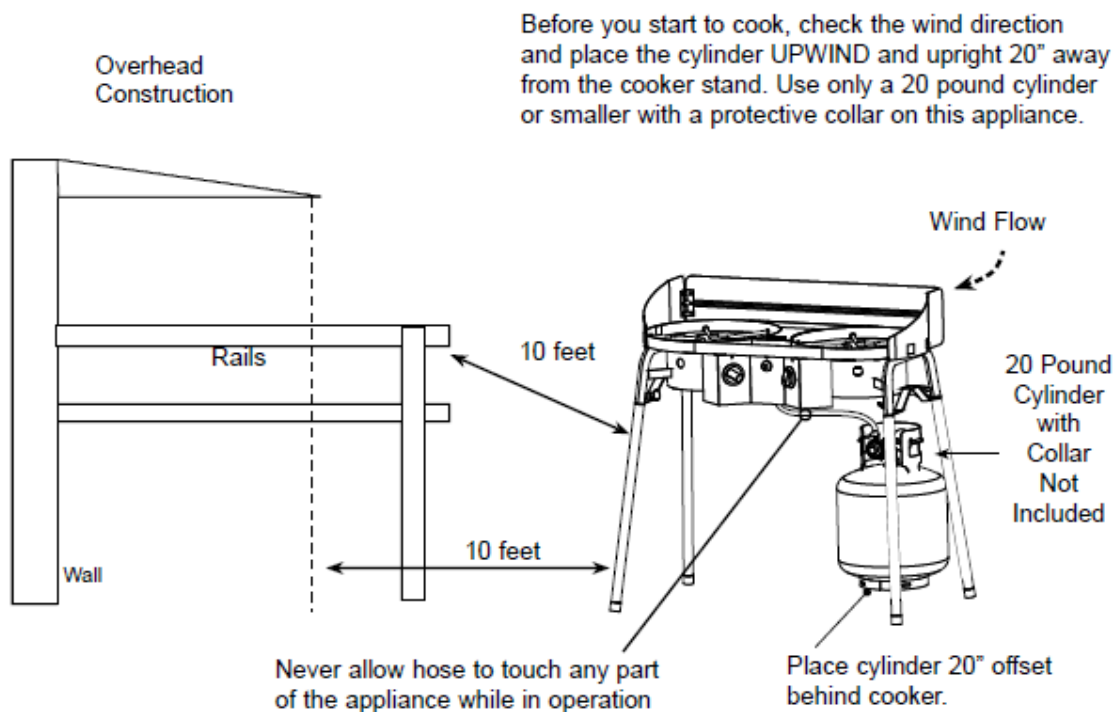
CALIFORNIA PROPOSITION 65

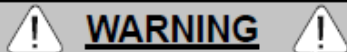
1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

WARNING

- The Outdoor Gas appliance is for outdoor use only and shall not be used in a building, garage, tent or any other enclosed area.
- Never operate this appliance on or under any overhead roof covering (carport), awning, overhang, 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 feet from overhead construction, walls or rails.
- Keep the area clear of any combustible material. (Things that burn.)
- Use this appliance only on a level, stable non-combustible surface like brick, concrete or dirt. Do not use appliance on or around any surface that will burn or melt like wood decks, dry grass, leaves, wood rails, asphalt, vinyl, or plastic.
- Never use this product for anything other than its intended purposes. This appliance is not intended for commercial use.
- Keep children and pets away from the appliance at all time. Do not leave the appliance unattended.
- Never move the appliance when it is in use. Allow the 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 is Hot. Always wear protective gloves or mitts when removing lid or basket from the cooking vessel.
- Accessory attachments and cookware not manufactured or supplied by Masterbuilt for this appliance are not recommended for use.
- Never place an empty cooking vessel on the appliance while in operation, this may damage the cooking vessel.
- Keep fuel supply hose away from the appliance while in operation.





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.

SOAPY WATER TEST WARNINGS & PROCEDURES

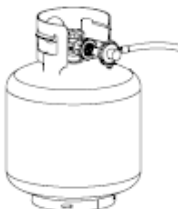
WARNINGS

- Soapy Water Test **MUST** be performed each time gas cylinder is connected to burner/hose or each time it is used.
- Soapy Water Test **MUST** be performed outdoors in well ventilated area.
- When performing Soapy Water Test keep grill 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.

PREPARATION:

- Remove any cookware from grill.
- Make sure regulator and gas cylinder valve are 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 valve, regulator and hose length up to burner.

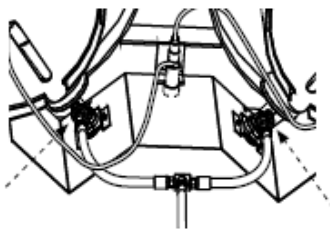
Apply solution to gas cylinder valve



Apply solution to hose regulator and the full length of the hose



Apply solution underneath control panel where burner and hose are connected



Failed test will present bubbles as shown below.



TESTING GAS VALVE:

- Turn gas cylinder valve ON and watch for bubbles. **DO NOT LEAVE GAS ON MORE THAN 12 SECONDS.** If bubbles appear, stop, turn gas cylinder OFF and re-tighten fitting. Repeat test.

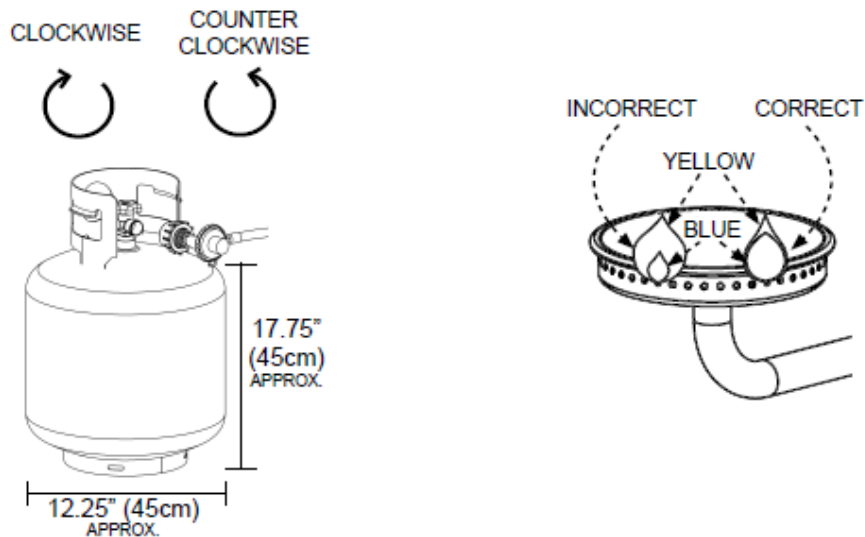
TESTING REGULATOR AND HOSE:

- **AFTER** gas cylinder valve has passed Soapy Water Test, turn gas cylinder valve ON, open regulator control valve one full turn and check for bubbles at valve location, along full length of hose and at burner connection. **DO NOT LEAVE GAS ON MORE THAN 12 SECONDS.** If bubbles appear, stop, turn regulator valve OFF, turn gas cylinder OFF and re-tighten the connection that is leaking gas. If hose is source of leak, **STOP**, do not use unit. Hose must be replaced.
- When test is complete, and there are no leaks, wait minimum of 5 minutes for gas fumes to diminish before lighting cooker.





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.

REGULATOR, BURNER AND GAS VALVE CONNECTION & OPERATION

- Inspect hose before each use. If there are signs of wear, cuts, or leaks, replace unit. **DO NOT USE.**
- Inspect burner before each use. Check burner and burner ventura tube for insects and insect nests. A clogged tube can lead to a fire beneath appliance.
- Connect hose regulator to LP Gas Cylinder
 1. Make sure gas cylinder valve is closed. Turn knob clockwise until it stops.
 2. Make sure control knob on grill is in the "OFF" position.
 3. Remove protective cap from gas cylinder and coupling nut if applicable.
 4. Center and insert regulator nipple into valve outlet on gas cylinder as shown in figure on the left. Turn regulator coupling nut clockwise until it stops.
DO NOT OVER TIGHTEN.
- Perform Soapy Water Test.
- To use, turn gas cylinder ON, turn burner control knob counter-clockwise and push ignitor button to light.
- If ignition does not take place within five 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.
- After use turn burner control knob OFF, then turn gas cylinder OFF.
- Burner control knob adjusts burner flame. Turn control knob clockwise SLOWLY to increase flame. Turn control knob counter-clockwise to decrease flame and shut flame off.
- 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 burner control knob to "OFF" position, turn off regulator and propane tank. Allow unit to cool and then clean burner. Let burner completely dry before re-lighting.



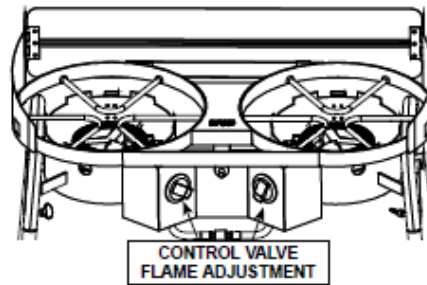
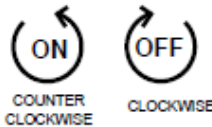
Note: Use 20LB (9kgs) gas cylinder that has a protective collar with this unit.
Cylinder NOT included with this unit.

 WARNING 	 DANGER 
<ul style="list-style-type: none"> • 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 the 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 or CSA B149.1, Natural Gas Installation Code • 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. 	<p>Gas Cylinder Storage, Placement and Filling:</p> <ul style="list-style-type: none"> • Do not store a spare LP-gas cylinder under or near appliance. The gas cylinder safety relief valve may overheat, allowing gas to release causing an intense fire with risk of death or serious injury. • Never fill the cylinder beyond 80 percent full. Over filled cylinders can release gas. • If you smell, hear or see gas escaping immediately get away from the 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 the dust cap on the cylinder valve outlet that is provided with the cylinder. Other caps or plugs may cause leaks.
<p>Gas Cylinder Storage and Appliance Check:</p> <ul style="list-style-type: none"> • 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. 	

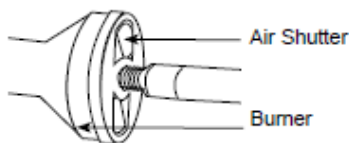
GAS VALVE OPERATION

Before using, turn the gas cylinder ON first, then one control valve ON and light. After use, turn control valves OFF first, then the gas cylinder OFF.

The control valve is used to adjust the burner flame.

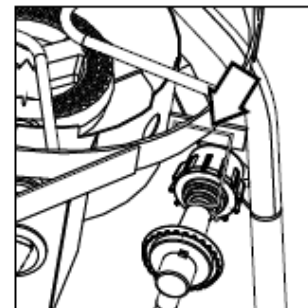


Adjust air shutter to the burner until the burner flame is as blue as possible



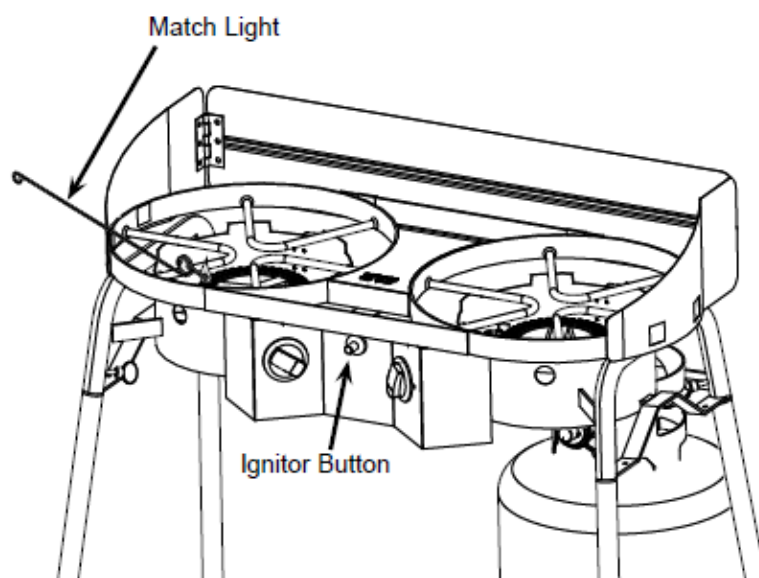
Type 1 Regulators will have a hook as shown.

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



BURNER LIGHTING INSTRUCTIONS

1. Check the regulator control valves to be certain they are in the OFF position before connecting to the gas cylinder. Perform soapy water test before each use (Page 5).
2. Turn gas cylinder valve ON.
3. To ignite, turn burner knob to high.
4. Press ignitor button.
5. If burners do not ignite within 10 seconds, release ignitor button and turn burner knob to OFF position. Wait 5 seconds and repeat Steps 2 through 4.
6. To match light, place a long match into matchstick and light.
7. Place matchstick close enough to burner to ignite.
8. Slowly turn on the one control valve until the burner lights. (If burner does not light within 5 seconds, turn regulator control valve OFF, then the gas cylinder valve OFF.) Wait 5 minutes for fumes to diminish before relighting. If the flame is blown out wait 5 minutes for fumes to diminish before relighting.
9. After the burner is lit, adjust the valve until the flame decreases to Low, Med or High. Use the air shutter on the burner to adjust the flame until it turns blue.
10. Fill Pot with water or oil. DO NOT fill pot more than 1/3 of the pots full capacity. This will help avoid dangerous boil-overs. Note: DO NOT place your empty pot over the open flame. This will damage pot.
11. Bring your water or oil to the desired temperature by adjusting control valve. Oil should never exceed 400°F. Oil will ignite at 550°F to 700°F.
12. Always use a thermometer when frying.
13. After each use, first turn the control valves OFF, then the gas cylinder OFF. Always allow gas cooker stand and pot with water or oil to cool completely before touching, moving, or storing.
14. Do not store or use gasoline or other liquids with flammable vapors in the vicinity of this or any other appliance.



⚠ WARNING ⚠
Do Not allow hose to come in contact with appliance. HOT surfaces may damage hose causing a leak and fire.

! WARNING !

- If Oil Starts to Smoke TURN BURNER OFF.
- This Means the Oil Has Exceeded 400°F and will Catch Fire.
- Allow Oil to Cool to 350°F Before Relighting Burner.
- When cooking with oil ALWAYS turn off burner before lowering food into oil. Relight after food is submerged into the oil.

DO NOT TURN BURNER TO A LOW SETTING TO KEEP OIL/GREASE HOT FOR LATER USE. THE TEMPERATURE OF THE OIL/GREASE WILL CONTINUE TO RISE AND CATCH FIRE.

! WARNING !

Cooking with Oil or Grease:

- 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 the food, this means the thawing process is not complete and may cause a boil over when placed into HOT oil causing a fire.
- Never overfill the cooking pot with oil/grease or water. Follow instructions in manual for proper oil/grease or water levels.
- Never allow oil to get hotter than 400°F (200°C). If temperature exceeds 400°F (200°C) adjust the regulator control knob to a lower setting until temperature starts to fall. If oil temperature continues to rise or begins to smoke, IMMEDIATELY turn the burner OFF. Allow temperature to decrease to 350° F. (177° C) and relight.
- When cooking with oil/grease, a thermometer must be used.
- This is an ATTENDED appliance. DO NOT leave appliance unattended while heating oil/grease or water, cooking food or after it's use. The appliance remains at scalding temperatures long after cooking has ended. Allow to cool below 115°F (45°C) before cleaning and storing.
- Use caution when placing food in the cooking vessel while the appliance is in operation.
- When cooking with oil/grease, have a BC or ABC type fire extinguisher readily accessible.

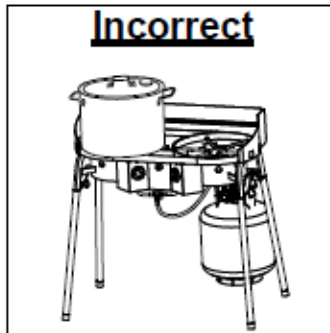
If a grease or oil fire occurs:

- In the event of an oil/grease fire, do not attempt to extinguish with water. Immediately call the Fire Department. A Type BC or ABC dry chemical fire extinguisher may in some cases contain the fire.
- If a fire occurs inside the pot follow these steps.
 1. Turn off gas supply.
 2. Wearing a protective glove, cover the pot with a lid.
- If a fire occurs outside the pot follow these steps.
 1. Call the Fire Department.
 2. Turn off the gas supply if possible.
 3. Attempt to extinguish using fire extinguisher specified.
- In the event of rain, snow, hail, sleet or other form of precipitation while cooking with oil, cover the cooking vessel and immediately turn off the burner(s) and gas supply. DO NOT MOVE cooker stand or pot.

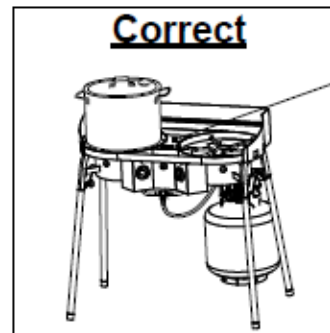
! CAUTION !

Do not use a cooking pot or vessel larger than 30 Quarts. Cooking Pot or vessel must fit inside the security ring of the cooker.

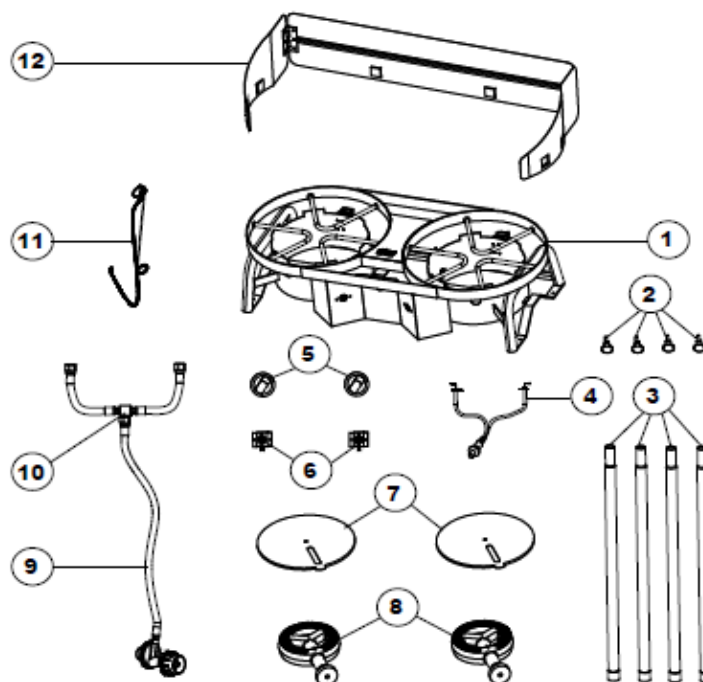
Incorrect



Correct



PARTS LIST



PART NO	QUANTITY	DESCRIPTION	PART NO	QUANTITY	DESCRIPTION
1	1	Double Cooker Head kit	7	2	Heat Shields (pre-assembled)
2	4	Hardware Kit	8	2	2 Cast Burners with Air Shutters, Springs and Bolts (pre-assembled)
3	4	Extension Leg kit	9	1	1 Hose, Regulator Assembly (pre-assembled)
4	1	Ignitor Kit	10	1	Hose/Tee Assembly (pre-assembled)
5	2	Valve Control Knob	11	1	Matchstick w/Chain (pre-assembled)
6	2	Control Valve Kit	12	1	Wind Guard

REPLACEMENT PARTS LIST

PART NO	DESCRIPTION	ITEM NUMBER	PART NO	DESCRIPTION	ITEM NUMBER
1	Double Cooker Head kit	9902130001	8	Burner Kit	9902100003
2	Hardware Kit	9905100023	9	Drop Down Hose w/Regulator	9002100012
3	Extension Leg kit	9902100002	10	Tee-Connector Hose	9002100010
4	Ignitor Kit	9902130004	11	Matchstick w/Chain (pre-assembled)	908060003
5	Valve Control Knob	9002100009	12	Wind Guard	9002100011
6	Control Valve Kit	9902130002		Control Panel Kit	9902130003
7	Heat Shield Kit	9902100004		Instruction Manual	9802130006



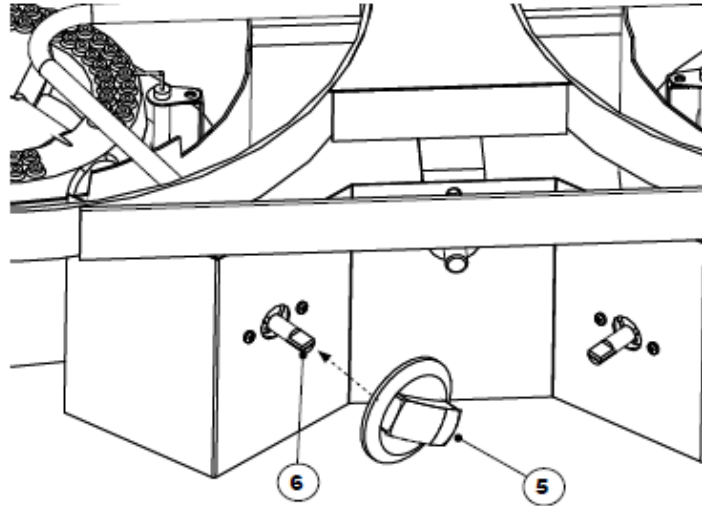
DO NOT RETURN TO RETAILER For Assembly Assistance, Missing or Damaged Parts
 Call: MASTERBUILT Customer Service at 1-800-489-1581.
 Please have Model Number and Serial Number available when calling.
 These numbers are located on silver label on back of unit.

ASSEMBLY

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

Step 1

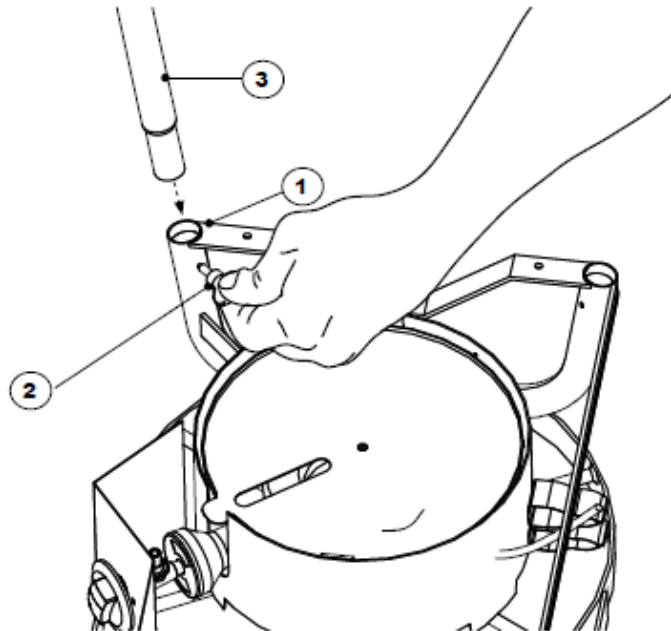
Align flat side of valve control knob (5) inset with flat side of shaft of control valve (6). Push firmly into place until secure.



Step 2

Loosen wing bolt (2) [Wing bolt does not have to be completely removed].

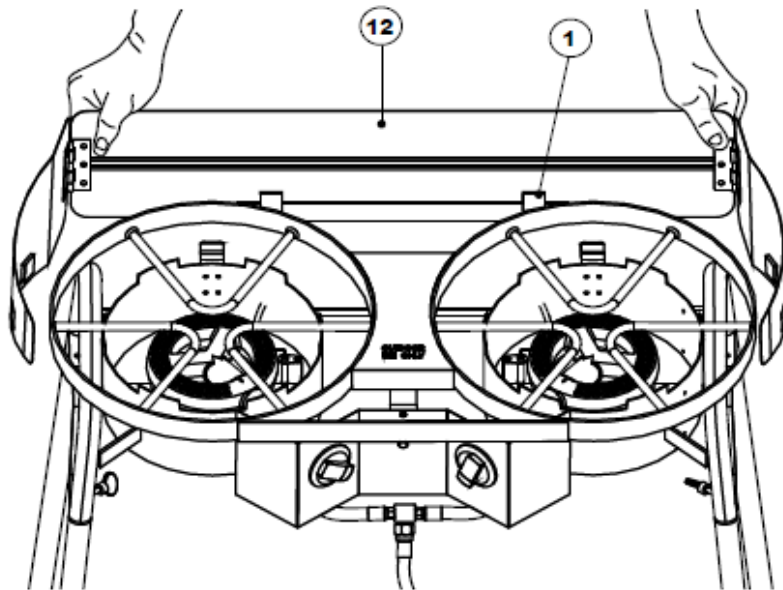
Insert extension legs (3) into leg holder on cooker frame (1) and secure with wing bolt (2).



ASSEMBLY

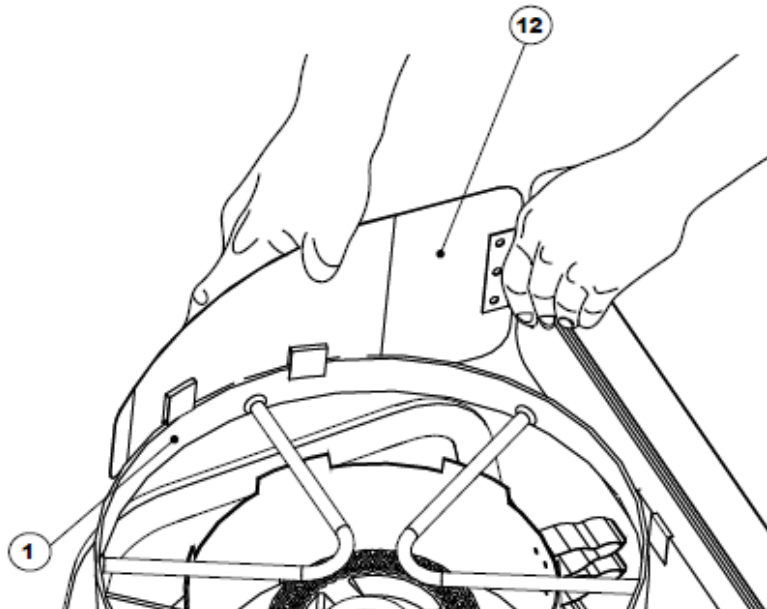
Step 3

Secure back two mounting tabs of wind guard (12) onto the dual cooker frame (1) as shown.



Step 4

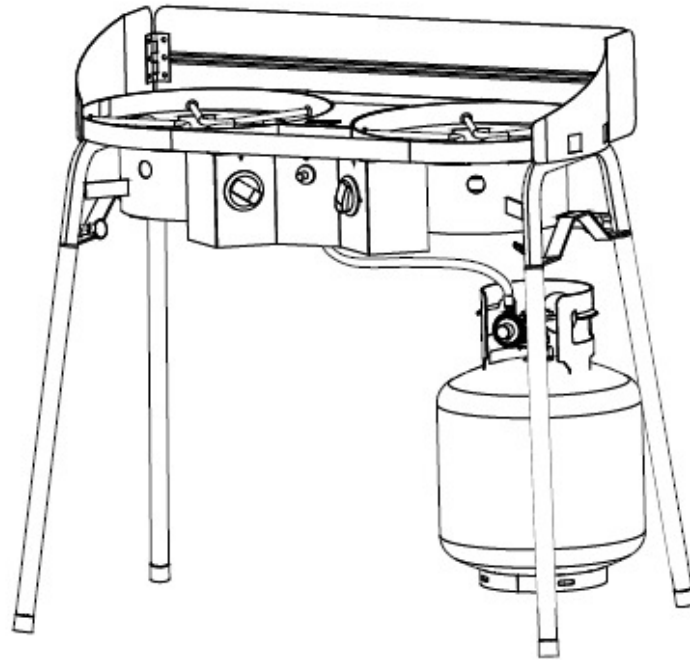
Form left and right side of wind guard (12) around the dual cooker frame (1) security ring and slip remaining tabs into place.



! WARNING !

Before each use check all hardware to be sure that they are tight and secure.

ASSEMBLY

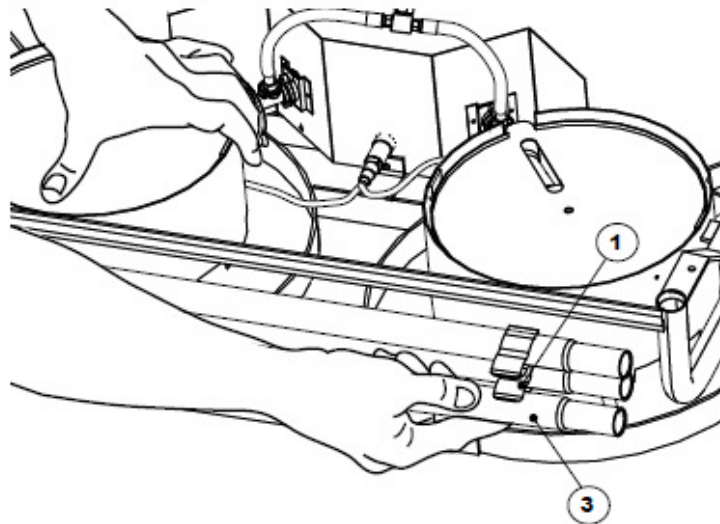


APPLIANCE IS NOW READY FOR USE, ENJOY!

LEG STORAGE

Extension Leg Storage:

Snap extension legs (3) into each bracket on the rear of dual cooker frame (1) as shown.



FREQUENTLY ASKED QUESTIONS

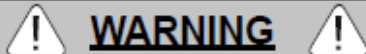
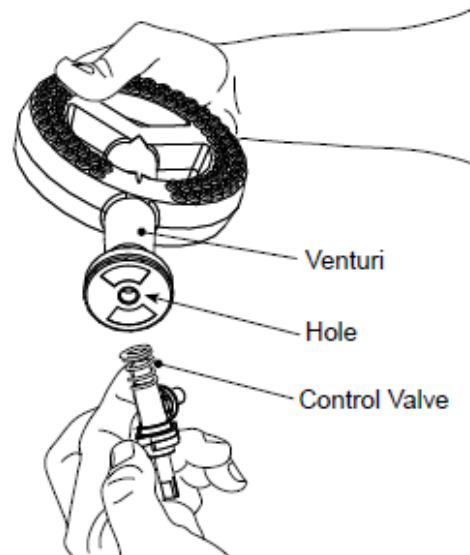
When The Cast Iron Burner Burns Yellow or Not At All, What Do I Do?

If your burner does not burn, blows out, burns yellow, or there's a flame inside the venturi, you need to check the burner venturi for any obstructions. Dirt daubers, spiders and other insects will build a nest inside the burner ventura blocking air and gas flow.

KEEP AIR SHUTTERS CLOSED AFTER EACH USE.

How To Clean

1. Remove the control valves from the burner.
2. Insert a small rod in the hole that the control valve was removed from.
3. Hold the burner up to a light looking into the hole that the valve was removed from to see any obstructions.
4. If burner has not cleared, flush with water (*Ensure burner dries completely before using*).
5. Once the burner has been cleared, reassemble the burner.



WARNING



When a flame occurs inside the venturi this is caused by a blockage and could cause damage to the hose assembly.

SAFE STORAGE AND MAINTENANCE

- Before each use of appliance, check and clean burner/venturi tubes/hoses for insects and insect nests. A clogged tube/hose can lead to a fire beneath the cooker.
- Check regulator, hose, and burner parts, air shutter and ventura section carefully before and after each use for any sign of wear.
- ALWAYS turn gas OFF at gas cylinder valve prior to inspecting parts.
- DO NOT obstruct flow of combustion and ventilation. Keep ventilation opening(s) of cylinder enclosure clear of debris. Cylinder supply system must be arranged for vapor withdrawal.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Coat cooker stand with cooking oil after unit has cooled.
- ALWAYS allow appliance to cool completely before handling.
- When appliance is not in use, gas must be turned off at supply cylinder.
- ALWAYS disconnect gas cylinder after using appliance.
- ALWAYS cover and store your appliance in a protected area.
- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- Always store gas cylinder upright and in areas where temperatures won't exceed 125°F, and Do Not store a spare cylinder on, or near, your cooker stand, or place connected gas cylinder under cooker stand. Always keep gas cylinder 20 inches away from cooker stand.
- Indoor storage of appliance is permissible only if cylinder is disconnected and removed.
- Wipe down appliance with a damp cloth. Do not use a cleaning agent. Make sure to dry thoroughly.
- If any rusting occurs, use steel wool to clean or buff affected area.
- The exterior of appliance may be touched up using a high temperature-resistant paint.

HOW TO DEEP FRY STEAKS

- Choose steaks to your desired thickness.
- Season the outside of the steaks with Southern Secrets Sizzlin' Steak Dry Rub Seasoning.
- 2 gallons of oil with 30 quart pot.

STEP 1 - Place steaks on the rack.

STEP 2 - Bring oil temperature to 350°F. It is important to maintain a 350°F 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:

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

Thickness	Medium Rare	Medium	Well Done
1/2 in. (1.27 cm)	1 Minute	2 Minute	3 Minute
3/4 in. (1.91 cm)	2 Minute	3 Minute	4 Minute
1 in. (2.54 cm)	3 Minute	4 Minute	5 Minute
1-1/4 in. (3.18 cm)	4 Minute	5 Minute	6 Minute
1-1/2 in. (3.81 cm)	5 Minute	6 Minute	7 Minute

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 with 30 quart pot.

Cooking Time for 4 Cornish Hens:

3 minutes per pound plus 5 minutes to the total cooking time.

Example: Use the weight of the heaviest hen.

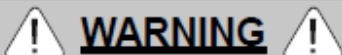
1 hen = 1.87 lbs.

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 the oil to get hotter than 400° F (200° C). One gallon of oil can reach 350° F in 7 to 10 minutes. Use thermometer to check temperature. If oil begins to smoke, IMMEDIATELY turn the burner OFF.

When in use, do not leave the cooker unattended. Oil will heat up quickly and ignite at 550 to 700 F.

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 the 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.

FRIED FISH, HOT WINGS & BOILED SEAFOOD

CAJUN-FRIED FISH

- 1 Gallon of Oil
- 4 catfish or red snapper fillets, 1/2- to 3/4-inch thick (1 to 1 1/4 lbs.)
- 1/4 cup all-purpose flour
- 1/4 cup yellow cornmeal
- 1 teaspoon dried basil, crushed
- 1 teaspoon onion powder
- 1/2 to 1 teaspoon ground red pepper
- 1/2 teaspoon garlic salt
- 1/2 teaspoon ground white pepper
- 1/2 teaspoon dried thyme, crushed
- 1/4 to 1/2 teaspoon black pepper
- 1/4 teaspoon ground sage
- 1/4 cup margarine or butter

Thaw wings if frozen and place into basket. Pour 1 gallon of oil into a 10 1/2-quart pot. Bring oil temperature to 350°F. Turn off burner. Wearing protective gloves, slowly place basket of wings into oil and re-light burner. Cook 8 to 12 minutes. Turn off burner, remove and drain wings. Pour into bowl. Mix hot sauce with remaining ingredients. Pour over wings, mix well, and serve.

HOT WINGS

- 1 gallon vegetable oil
- 24 chicken wings
- 1 small bottle of hot sauce (your choice)
- 1/2 teaspoon of salt
- 1/4 teaspoon of pepper
- 1/4 cup butter or margarine, melted
- 1 teaspoon white vinegar
- Pinch of garlic salt
- Celery sticks (Optional Side Dishes)
- Blue cheese dressing

Thaw wings if frozen and place into basket. Pour 1 gallon of oil into a 10 1/2-quart pot. Bring oil temperature to 350°F. Turn off burner. Wearing protective gloves, slowly place basket of wings into oil and re-light burner. Cook 8 to 12 minutes. Turn off burner, remove and drain wings. Pour into bowl. Mix hot sauce with remaining ingredients. Pour over wings, mix well, and serve.

LOW COUNTRY BOIL

- 1 lb. shrimp
- 1 lb. craw fish
- 1 lb. smoked sausage
- 8 pieces of short ear corn
- 2 bags of crab boil mix
- 2 lbs. of whole new potatoes

Use a 30qt pot and bailing basket. Add water 2 or 3 gallons and 2 bags of crab boil mix to the pot and bring water to a boil. Allow water to boil for 15 minutes and add sausage (cut sausage in 1/4-inch thick slices). Three minutes later, add potatoes; 3 minutes later, add corn; 3 minutes later, add shrimp and craw fish together; 3 minutes later, remove and serve.

For a Cajun flare, pour on top of newspaper in the middle of your table and enjoy.

DEEP FRIED ONION

- 4 Med. Onions
- Cajun Seasoning
- 1 Gallon of Oil

Peel the outer skin off the onion. Next cut about a 1/4" off one end of the onion creating a flat top. Cut from the flat part of the onion down but not all the way through (1/4" from the bottom). Repeat this step 3 to 4 more times in a pie shape. Loosen up the onion with your fingers and season the outside and inside of the onion. Fry the onion for 3 to 4 minutes flat side down in 350°F cooking oil.

FOR MORE TANTALIZING RECIPES AND COOKING TIPS
VISIT US ONLINE AT WWW.MASTERBUILT.COM



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
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: _____

**Model Number and Serial Number are located on silver label on back of unit.*



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