

This Owner's Manual is provided and hosted by [Appliance Factory Parts](#).



# MASTERBUILT 20021214 Owner's Manual

[Shop genuine replacement parts for MASTERBUILT  
20021214](#)



[Find Your MASTERBUILT Grill Parts - Select From 589 Models](#)

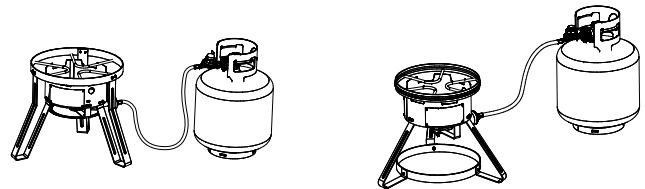
----- Manual continues below -----



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



**FISH COOKER**  
MODEL NUMBERS MB10, MB15, 20021307, 20021214, 20021314  
ALL UNITS ARE FOR OUTDOOR USE ONLY



FOLLOWING THESE INSTRUCTIONS WILL ALLOW YOU TO HAVE A SAFE  
COOKING EXPERIENCE.

***THIS APPLIANCE IS NOT FOR FRYING TURKEYS***

POTS NOT INCLUDED ON ALL MODELS CHECK PACKAGING FOR DETAILS

LP GAS CYLINDER NOT INCLUDED

TOOLS NEEDED: ADJUSTABLE WRENCH,  
PHILLIPS HEAD SCREWDRIVER

MANUAL CODE: 988070036 061913-02SS



### WARNING



THIS INSTRUCTION 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 WARNING AND INSTRUCTIONS WHEN USING THE APPLIANCE.

KEEP THIS MANUAL FOR FUTURE REFERENCE.

**! DANGER !**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open Lid.
4. If odor continues, keep away from the appliance and immediately call your fire department.

---

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

**! DANGER !**

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

---

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

**! WARNING !**

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

**OPTIONAL ACCESSORIES**

23101609  
Butterball® Carving  
Gloves



23100909  
Butterball®  
Marinade Injector



23102009  
Butterball®  
12-in Thermometer



### WARRANTY INFORMATION

Masterbuilt warrants its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 90 days from the date of original retail purchase.

Masterbuilt warranty does not cover paint finish as it may burn off during normal use.

Masterbuilt warranty does not cover rust of the unit.

Masterbuilt requires reasonable proof of purchase for warranty claims and suggests that you keep your receipt. Upon the expiration of such warranty, all such liability shall terminate.

Within the stated warranty period, Masterbuilt, at its discretion, shall repair or replace defective components free of charge with owner being responsible for shipping. Should Masterbuilt require return of component(s) in question for inspection Masterbuilt will be responsible for shipping charges to return requested item.

This warranty excludes property damage sustained due to misuse, abuse, accident, damage arising out of transportation, or damage incurred by commercial use of this product.

*This expressed warranty is the sole warranty given by Masterbuilt and is in lieu of all other warranties, expressed or implied including implied warranty, merchantability, or fitness for a particular purpose.*

Neither Masterbuilt nor the retail establishment selling this product, has authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

Masterbuilt's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/ purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

**California residents only:** Notwithstanding this limitation of warranty, the following specific restrictions apply; if service, repair, or replacement of the product is not commercially practical, the retailer selling the product or Masterbuilt will refund the purchase price paid for the product, less the amount directly attributable to use by the original buyer prior to the discovery of the nonconformity. Owner may take the product to the retail establishment selling this product in order to obtain performance under warranty.

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

#### COMPLETE & RETURN TO

ATTN: WARRANTY REGISTRATION

Masterbuilt Outdoor Products

1 Masterbuilt Court, Columbus, GA 31907

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City, State/Province, Postal Code: \_\_\_\_\_

Phone Number: \_\_\_\_\_ E-Mail Address: \_\_\_\_\_

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

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



### WARNING

#### 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, it 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 this manual for establishing proper oil/grease or water levels.
- If oil temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner and gas supply OFF and wait for the temperature to decrease to less than 350°F (175°C) before relighting burner. If there is a lid (cover), do not remove the lid.
- When cooking with oil/grease, the thermometer provided must be used. Follow instructions in this manual for proper installation and use of the thermometer.
- 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 cooking vessel while appliance is in operation.
- When cooking with oil/grease, have a BC or ABC type fire extinguisher readily accessible.
- In the event of rain, snow, hail, sleet or other form of precipitation while cooking with oil, cover the cooking vessel & immediately turn off the burner and gas supply. DO NOT MOVE cooker stand or pot.

#### 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.

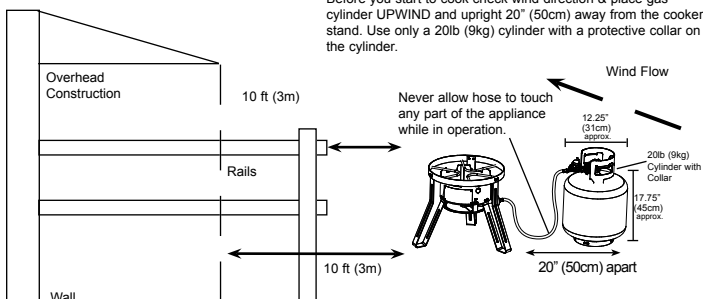
If a fire occurs outside the pot follow these steps.

1. Call the Fire Department.
2. Attempt to extinguish using fire extinguisher specified.
3. Turn off gas supply if possible.

## WARNING

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

Before you start to cook check wind direction & place gas cylinder UPWIND and upright 20" (50cm) away from the cooker stand. Use only a 20lb (9kg) cylinder with a protective collar on the cylinder.



## FRIED FISH, HOT WINGS & BOILED SEAFOOD

### 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 and bring temperature to 350°F(177°C). Turn off burner. Wearing protective gloves, slowly place basket of wings into oil and re-light burner. Cook for 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.

### 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 fish if frozen. In a mixing bowl, combine flour, cornmeal, basil, onion powder, red pepper, garlic salt, white pepper, thyme, black pepper, sage and butter. Coat both sides of the fish with the flour mixture. Bring 1 gallon of oil to 350°F(177°C) and deep fry for 3 to 4 minutes.

### DEEP FRIED ONION

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

Peel the outer skin off the onions. Next cut about a 1/4" off one end of the onions 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(177°C) cooking oil.

Send us your recipe.  
Marketing Dept.  
Masterbuilt Mfg. Inc.  
1 Masterbuilt Court  
Columbus, GA 31907

### HOW TO DEEP FRY STEAKS

- Choose steaks to your desired thickness.
- Season the outside of steaks with Southern Secrets Sizzlin' Steak Dry Rub Seasoning.
- 2 gallons of oil in a 10 1/2 quart (9.9L) pot.

STEP 1 - Place steaks on steak rack.

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

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

**Cooking Time for 1 to 4 Steaks**

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

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

**WARNING**

Do not allow oil to get hotter than 400°F (204°C). One gallon of oil can reach 350°F (177°C) in 7 to 10 minutes. Use thermometer to check temperature, or if oil begins to smoke, IMMEDIATELY turn burner OFF.

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

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

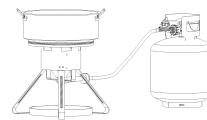
Do not leave oil/grease unattended while in use.

**WARNING**

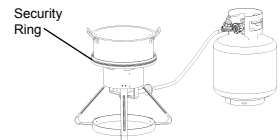
- Always perform soapy water test every time you use this appliance.
- Avoid bumping or impact to the appliance to prevent spillage or splashing of hot liquid.
- Always disconnect gas cylinder from appliance when not in use.
- Keep your hands, hair and face away from the burner flame. Do not lean over the cooker stand when lighting burner. This appliance has an open flame. Be careful of loose hair and clothing during operation. They could catch fire.
- Never attach a gas cylinder, move or alter fittings when cooker is hot or in use.
- Do not attempt to disconnect any gas fitting while cooker is in operation.
- Never use a gas cylinder if it shows signs of: dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. The cylinder may be hazardous and should be checked by a liquid propane supplier.
- When lighting your appliance, remove all parts from cooker stand to prevent an explosion from gas build up.
- If burner does not ignite, turn off the regulator control valve and gas and wait 5 minutes before trying to light again. If burner goes out during operation, first turn regulator OFF, then turn gas cylinder OFF.
- Do not allow anyone to conduct activities around your cooker during or following its use until the unit is cooled. The cooker is hot during operation and remains hot for a period of time following its use.
- Always allow the hot water or oil in the pot to cool below 115° F (45°C) before moving to avoid the possibility of severe burns.
- Never drop food or accessories into hot liquids. Lower food and accessories into cooking liquid in order to prevent splashing or overflow. Be careful when removing food from oil or water. It is hot and could cause burns.
- When using this appliance, use caution when removing basket from the pot to avoid pulling the pot off the cooker stand.
- Never use glassware, plastic, or ceramic cookware on this appliance.
- When cooker use is complete, always turn the regulator control valve OFF first, then turn the gas cylinder valve OFF.

Do not use a cooking pot or vessel larger than 10 1/2 Quarts (9.9L). Cooking Pot or vessel must fit inside the security ring of the cooker.

#### Incorrect



#### Correct



**WARNING**

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

**DANGER**

**Gas Cylinder Storage, Placement and Filling:**

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

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

**! For Your Safety**

**Gas Cylinder Storage and Appliance Check:**

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

**COOKING INSTRUCTIONS FOR VESSELS WITHOUT FILL LINES**

- STEP 1** - Place food product in holder (basket) if supplied.
- STEP 2** - Place food product and holder into the empty cooking vessel.
- STEP 3** - Fill cooking vessel with water until the food product is completely submerged. There must be 1 1/2in (3.8cm) between water level & the top of vessel.
- STEP 4** - Remove food product from cooking vessel and either mark the water level on the side of the cooking vessel or measure the amount of water in the cooking vessel.
- STEP 5** - Remove the water and completely dry the cooking vessel and food product.
- STEP 6** - This is the amount of cooking oil or water the cooking vessel needs to be filled with to cook the food product.

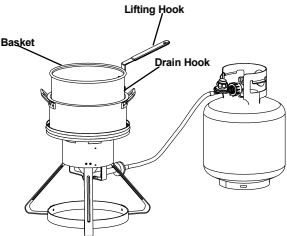
**! DANGER**

**IF THE INFORMATION IN ITEMS 1-6 ABOVE ARE NOT FOLLOWED EXACTLY, OIL OVERFLOW MAY OCCUR RESULTING IN DEATH, SERIOUS INJURY, OR PROPERTY DAMAGE.**

**Using the Pot with the Drain Hook Basket:**

Do not overfill pot with oil or water. Smaller fry pans may not be marked.

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



**ASSEMBLY INSTRUCTIONS**

READ ALL INSTRUCTIONS AND WARNINGS CAREFULLY BEFORE ASSEMBLY OR OPERATION OF YOUR COOKER. THIS MANUAL HAS ASSEMBLY INSTRUCTIONS FOR SEVERAL COOKER MODELS.

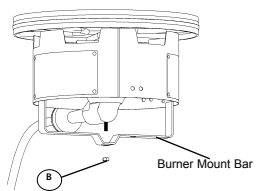
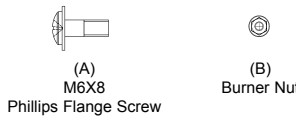
SOME COOKER MODELS HAVE PRE-THREADED LEG HOLES. NUTS ARE NOT REQUIRED. SECURE WITH NUTS IF SUPPLIED.

**BOLT TOGETHER MB10**

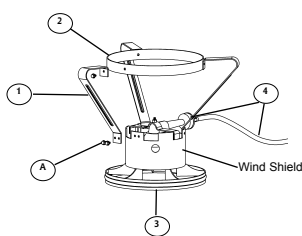
**PARTS LIST**

ITEM NO.	QUANTITY	DESCRIPTION
1	3	Legs
2	1	Foot Ring
3	1	Fryer Head
4	1	Regulator and Hose

**HARDWARE LIST**



**STEP 1**  
Remove nut (B) from bottom of burner. Place burner onto burner mount bar with burner bolt sticking down through hole in center of burner mount bar.



**STEP 2 Mounting Legs**  
**NOTE:** Do not tighten hardware.  
Place leg (1) inside windshield. Attach leg to windshield using screw (A) as shown. Repeat with other legs. Secure foot ring (2) to each leg using screw (A).  
Tighten all hardware at this time.

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

## ASSEMBLY INSTRUCTIONS

### BOLT TOGETHER MB15

#### PARTS LIST

ITEM NO.	QUANTITY	DESCRIPTION
1	1	Cooker Head
2	3	Legs

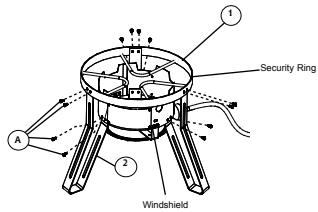
#### HARDWARE LIST



(A)  
M6X10  
Phillips Flange Screw

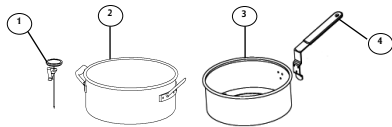
#### STEP 1 Mounting Legs

Place leg (2) inside windshield. Attach leg to windshield and security ring using screws (A). Mount burner as shown in Step 1 on page 6.



#### COOKWARE PARTS LIST

ITEM NO.	QUANTITY	DESCRIPTION
1	1	6" Thermometer with Clip
2	1	10.5 Qt Aluminum Pot
3	1	Fry Basket
4	1	Fry Basket Handle



### WARNING

If oil starts to smoke **TURN BURNER OFF**. This means the oil has exceeded 400°F (200°C) and could catch fire. Allow oil to cool to 350°F (177°C) 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.**

Yellow  
Flame

## Our #1 Asked Question

No  
Flame

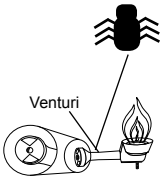
**When the cast iron burner burns yellow or not at all, what do I do?**

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

KEEP AIR SHUTTER CLOSED AFTER EACH USE.

#### How To Clean

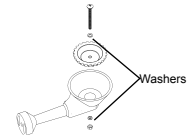
1. Remove the hose from the burner using a 7/16" wrench.
2. Insert a small rod in the hole that the hose was removed from.
3. Hold the burner up to a light looking into the hole that the hose was removed from to see any obstructions.
4. If burner has not cleared, flush with water.



5. Once the burner has been cleared, reassemble the burner (air shutter, spring, hose.) **See page 6**

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

REMEMBER TO ADD  
WASHERS WHEN  
REASSEMBLING  
THE BURNER



### SAFE STORAGE & MAINTENANCE

- Before each use of the appliance, check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire inside or behind the burner or beneath the appliance.
- Check the regulator, hose, and burner parts, air shutter and venturi section carefully before and after each use for any sign of wear.
- ALWAYS turn gas OFF at the gas cylinder valve prior to inspecting parts.
- DO NOT obstruct flow of combustion and ventilation. Keep the ventilation opening(s) of the cylinder enclosure clear of debris. The cylinder supply system must be arranged for vapor withdrawal. Keep the 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, to prevent rust.
- ALWAYS allow your appliance to cool completely before handling.
- When appliance is not in use, gas must be turned off at the supply cylinder.
- ALWAYS disconnect gas cylinder after using appliance.
- Clean appliance with cleaning agents.
- ALWAYS cover and store 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 (51°C), and Do Not store a spare cylinder on, or near, cooker stand, or place connected gas cylinder under cooker stand. Always keep gas cylinder 20 in (50cm) away from cooker stand.
- Indoor storage of appliance is permissible only if the cylinder is disconnected and removed.
- If any rusting occurs, use steel wool to clean or buff the affected area.
- The exterior of your appliance may be touched up by using a high temperature-resistant paint.

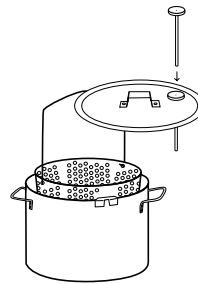
## REPLACEMENT PARTS LIST

ITEM NO.	DESCRIPTION	FITS MODELS
990000141	Cooker Head Kit	MB10
990070079	Cooker Head Kit	MB15
990000142	Leg Kit	MB10
990070077	Leg Kit	MB15
990070073	Bottom Ring Kit	MB10
990070074	Burner Kit	ALL MODELS
990060206	Burner Mount Kit	MB15
990070049	Gas Shutter and Spring Valve Kit	ALL MODELS
990060212	Fry Basket Kit	MB10
990060211	Fry Basket Handle Kit	MB10
990060220	Fry Basket Handle Hardware Pack	MB10
911060033	6" Thermometer	MB10
911060065	10 Qt. Pot	MB10
911060036	Regulator/Hose	ALL MODELS
900000475	Hardware Pack	MB10
998070007	Hardware Pack	MB15
988070036	Instruction Manual	ALL MODELS

### STOP!

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

## INSTALLING THERMOMETER



1. Insert stem of thermometer through hole in lid as shown.
2. If lid is not being used, slide clip onto thermometer stem.
3. Clip thermometer to the side of the cooking pot as shown.


**Note:** Do not allow thermometer to pierce into food. This will give a false reading. See below for thermometer safety check.

**CAUTION**

**Thermometer Safety Check:**

- Before each use place the thermometer stem in boiling water and ensure that it registers approximately 212°F +/- 20°F (100°C +/- 10°C). If it does not, contact Masterbuilt to order a replacement.
- When thermometer is lowered into HOT oil, do not allow it to pierce into food. This will give a false reading.
- When the thermometer is in place the dial will continue to rise. Keep a constant check on the dial to ensure the dial indicator does not stop before reaching 350° F (177° C).
- If the oil starts to smoke and the thermometer dial stops before reaching 350° (177° C) turn burner off and STOP COOKING IMMEDIATELY. A new thermometer is needed. If the thermometer supplied with the appliance is lost or damaged call Masterbuilt to order a replacement at 1-800-489-1581.

Model DFTH - 6" Thermometer for 10qt pots.



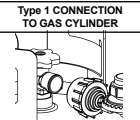
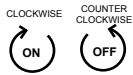
**WARNING**

Extinguish all open flames before connecting the regulator to the gas cylinder. Turn the gas OFF after each use.

**WARNING**

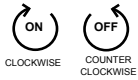
If oil starts to smoke TURN BURNER OFF. This means the oil has exceeded 400°F (204°C) and catch fire. Allow oil to cool to 350°F (177°C) before relighting burner. When cooking with oil ALWAYS turn off burner before lowering food into oil. Relight after food is submerged into the oil. DO NOT TURN BURNER TO LOW SETTING TO KEEP OIL/GREASE HOT FOR LATER USE. THE TEMPERATURE OF THE OIL/GREASE WILL CONTINUE TO RISE AND CATCH FIRE.

### REGULATOR TO GAS CYLINDER VALVE CONNECTION



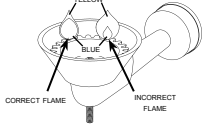
**Inspect the hose before each use.**  
If there are signs of wear, cuts or leaks replace cooker hose & regulator with Model 903070013.

### REGULATOR CONTROL VALVE OPERATIONS

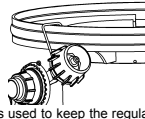


The regulator control valve is used to adjust the burner flame. Turning the control knob clockwise slowly will increase the burner flame and counter clockwise to decrease and shut the burner flame off.

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



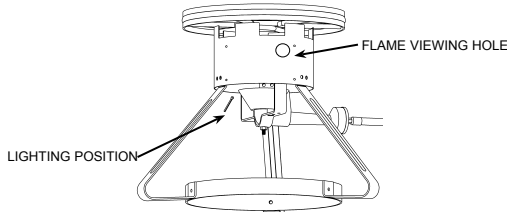
Type 1 Regulators will have a hook as shown.



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

### BURNER LIGHTING INSTRUCTIONS

1. Check the regulator control valve to be certain it is in the OFF position before connecting to the gas cylinder. Perform soapy water test before each use.
2. Turn gas cylinder valve ON. Place a lit match to the burner under the wind shield. Slowly turn regulator control knob clockwise 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.**
3. After the burner is lit, open the regulator valve until the flame increases. Use the air shutter on the burner to adjust the flame until it turns blue. Reduce flame.
4. Fill pot with water or oil. DO NOT fill pot more than 1/3 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 the pot.
5. Bring water or oil to the desired temperature by adjusting regulator control valve. **Oil should never exceed 400°F (204°C). Oil will ignite at 550°F (287°C) to 700°F (371°C).**
6. Always use a thermometer when cooking.
7. After each use, first turn the regulator control valve OFF, then turn the gas cylinder OFF. Always allow cooker stand and pot with water or oil to cool completely before touching, moving, or storing.



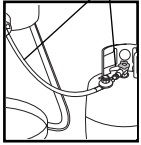
### Soapy Water Test Warning and Procedures

- The Soapy Water Test must be performed each time gas cylinder is connected to appliance or each time the appliance is used.
- The Soapy Water Test must be performed outdoors in a well-ventilated area.
- When performing the Soapy Water Test, always keep cooker away from open flames, sparks, or lit cigarettes.
- This Outdoor Gas cooker is designed to operate with propane gas only. This product will not operate with natural gas.
- Never use an open flame to test for gas leaks.
- Always remove any cookware from cooker stand when performing the Soapy Water Test.

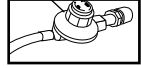
### PROCEDURE:

1. Remove any cookware from your cooker stand.
2. Turn regulator to OFF position, and turn the gas cylinder valve to the OFF position.
3. Prepare your soapy water solution by combining (1) one part dish washing liquid with (3) three parts water to test for the possibility of any gas leaks in the hose or connections to regulator and the regulator connection to gas cylinder. Apply soapy water solution to the gas cylinder valve, regulator and along the hose to the burner.
4. Turn gas cylinder valve ON (regulator control valve should be in the OFF position) and observe gas cylinder valve for bubbles. **DO NOT LEAVE GAS ON FOR MORE THAN 12 SECONDS.** If bubbles appear, stop, turn gas cylinder OFF, and retighten the fitting. Repeat test.
5. When the gas cylinder has been tested, open the regulator control valve one full turn and check for bubbles at regulator control valve, along the entire length of hose and at the connection to the burner. **DO NOT LEAVE GAS ON FOR MORE THAN 12 SECONDS.** If soapy mixture starts bubbling, gas is leaking through the connection or hose. Turn the regulator valve OFF and then the gas cylinder OFF and retighten the connection that is leaking gas. After test is complete, and there are no leaks, wait a minimum of 5 minutes for gas fumes to diminish before lighting cooker.

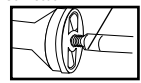
Burner, Hose, Regulator and Cylinder Valve



Regulator Control Valve



Burner, Hose and orifice Connection



Bubbles in Soapy Water



DURING ANY PORTION OF THE SOAPY WATER TEST, IF BUBBLES CONTINUE TO APPEAR, STOP, DO NOT USE THE APPLIANCE AND CONTACT YOUR LOCAL PROPANE DEALER OR MASTERBUILT AT 1-800-489-1581.

NOTE: USE A 20 LB (9KG) CYLINDER WITH A PROTECTIVE COLLAR WITH THIS APPLIANCE. ONLY CYLINDERS MARKED "PROPANE" MUST BE USED.