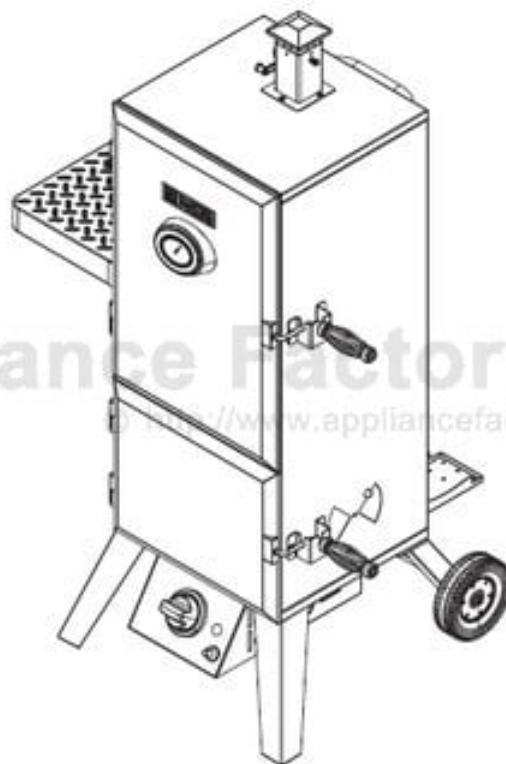


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Master Forge MFX784BDP Owner's Manual

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ITEM #0411913

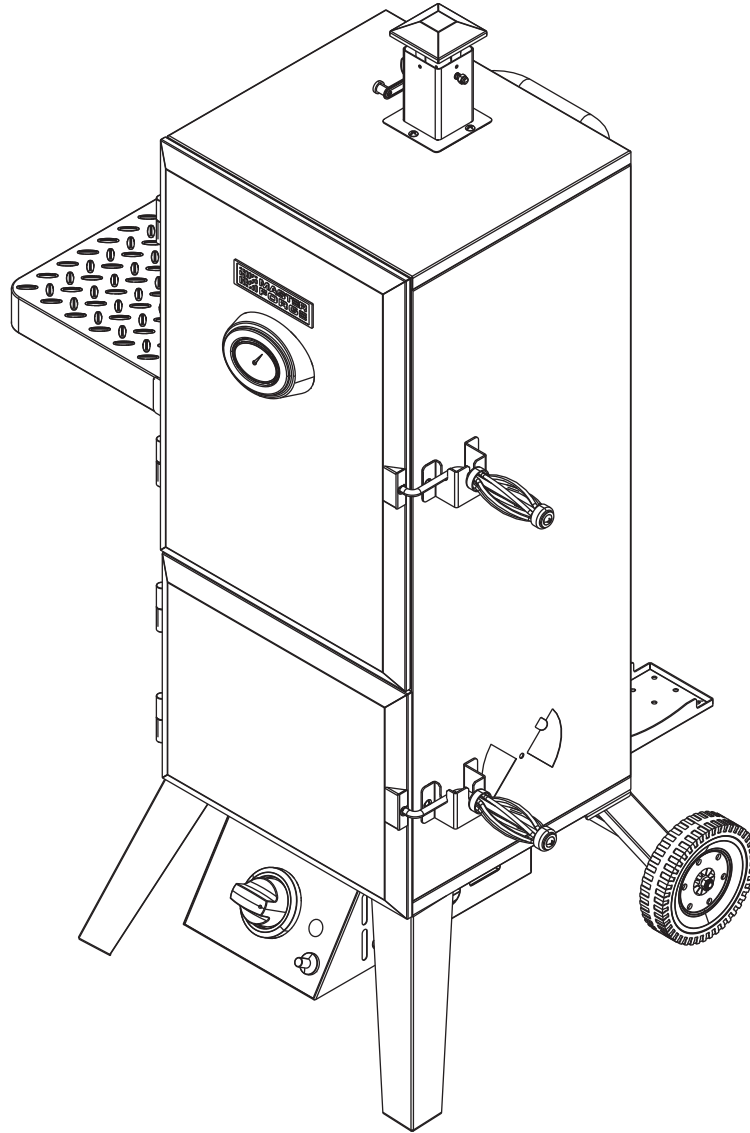
2-Door Gas Smoker

MODEL #MFX784BDP

Français p. 27

Español p. 54

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ATTACH YOUR RECEIPT HERE

Serial Number _____ Purchase Date _____



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-800-963-0211, 8:00 a.m. – 6:00 p.m. EST, Monday – Thursday, 8:00 a.m. – 5:00 p.m. EST, Friday.

#70-10-023
Rev. 10/12



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Assembler/Installer: This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Read and follow all warnings and instructions before assembling and using this appliance. **Leave these instructions with the consumer.**

Consumer/User: Follow all warnings and instructions when using this appliance.
Keep these instructions for future reference.



DANGER

If you smell gas:

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



DANGER:

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

DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 feet (7.5 m) of any flammable liquid.
4. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
5. 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.
6. 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.



DANGER:

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

SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, please call customer service at: 1-800-963-0211, 8:00 a.m. – 6:00 p.m. EST, Monday – Thursday, 8:00 a.m. – 5:00 p.m. EST, Friday.

CALIFORNIA PROPOSITION 65

- Fuels used in gas or oil-fired appliances and the products of combustion of such fuels contain chemicals known to the state of California to cause cancer, birth defects or other reproductive harm. 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 hands after handling.**
- **DO NOT** use this product for anything other than its intended purpose. It is **NOT** intended for commercial use. It is **NOT** intended to be installed or used in or on a recreational vehicle and/or boat.
- Keep a fire extinguisher near this product at all times.
- This appliance is for outdoor use only in well-ventilated areas. **DO NOT** operate it in a building, garage or any other enclosed area, or under overhead construction.
- A minimum clearance of 36 inches (92 cm) to combustible material is required on the front, sides and back. It is very important to always maintain proper clearances to combustibles.
- **DO NOT** obstruct the flow of combustion air or ventilation air for the appliance.
- When cooking, the smoker must be on a level, stable noncombustible surface in an area clear of combustible material, including tall or dry grass.
- Care should be taken to protect the fuel supply hose from damage from either pedestrian or vehicle traffic.
- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being used. The replacement hose assembly shall be that specified by the manufacturer.
- Before each use check that no dead leaves or debris are under the appliance.
- Store this appliance in a dry, protected location.
- The use of alcohol, prescription or nonprescription drugs may impair the user's ability to properly assemble and safely operate this appliance.
- Allow the smoker to cool to 115°F (45°C) before moving or storing. Use caution when lifting and moving the appliance to avoid back strain or back injury. **DO NOT** move the appliance while it is in use.
- Always hang the regulator on the tank retention wire while not in use or disconnected with the LP (liquid propane) tank. **KEEP** the fuel supply hose away from any heated surface(s).
- **DO NOT** store and use this appliance near gasoline or other combustible liquids or where other combustible vapors may be present.
- **DO NOT** use this appliance as a heater.
- **DO NOT** leave the appliance unattended while in use. Keep children and pets away from the appliance at all times.

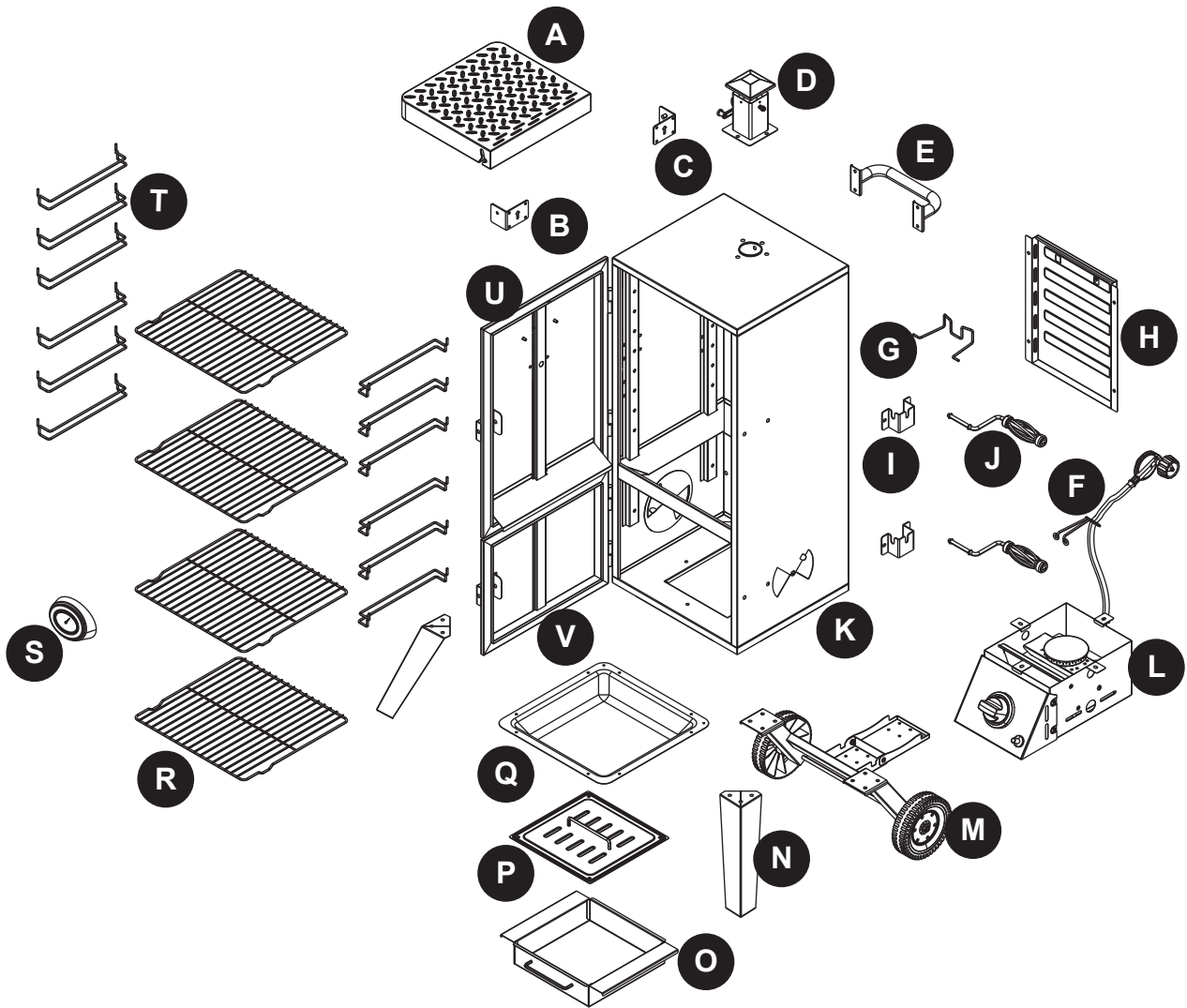


SAFETY INFORMATION

- If you must dispose of ashes in less time than it takes for the ashes to completely cool down, remove the ashes from the appliance, keeping them in the heavy-duty foil, and soak them completely with water before disposing of them in a noncombustible container.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Make sure that the orifice of the control valve properly mates with the burner mixing tube by visual observation. Please refer to maintenance section.
- Use caution when opening the door of the smoker while in operation. Keep hands, face and body safe from hot steam or flare-ups. **DO NOT** inhale smoke.
- **DO NOT** wear loose clothing while operating the smoker. Tie back long hair while operating the smoker. **ALWAYS** wear shoes that fully cover your feet while operating the smoker.
- Allow the smoker and its components to cool completely before conducting any routine cleaning or maintenance.
- **NEVER** use glassware, plastic or ceramic cookware on or in your smoker. Use metallic cookware only.
- **NEVER** operate the smoker without water in the water bowl. NEVER allow the water to completely evaporate. Check the water level at least every 2 hours. A sizzling sound may indicate a low water level. Follow instructions in this manual for adding water while operating (see the Operating Instructions section).
- When using flavoring wood, add a sufficient amount prior to operation to avoid having to add wood while operating. Adding wood while operating may splash hot water and cause serious injury.
- Use of accessories not intended for this smoker is not recommended and may lead to injury or property damage.
- An LP cylinder not connected for use should not be stored in the vicinity of the smoker or any other appliance. **DO NOT** store spare LP cylinders within 10 feet of the smoker. LP cylinders must be stored outdoors, out of reach of children. **DO NOT** store LP cylinders in a building, garage or any other enclosed area.
- **DO NOT** store LP gas cylinders inside or on top of the smoker. Improper storage of cylinders could lead to explosion, fire and/or personal injury. Cylinders are to be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
- While the smoker is not in use, the gas must be turned off at the supply cylinder.
- LP gases are heavier than air, tend to pool and collect in low-lying areas, are easily ignited and are highly flammable. Proper care and caution should be employed when dealing with any such fuels.
- The smoker should be turned off and all supply valves (on piping or on fuel cylinders) should be closed in the event that the odor of unburned gas is detected. Do not attempt to use the appliance until any gas leaks are fixed and/or the source of the unburned gas odor is accounted for.
- **DO NOT** use the smoker if the burner fails to light or fails to remain lit. Under such conditions, gas should be turned off and the fuel cylinder should be disconnected.
- Use in high wind conditions that result in poor burner operation such as blowing out and flaring should be avoided. If repositioning the appliance does not improve operation under such wind conditions, the appliance should be turned off.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.

NOTE: The installation must confirm with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/ NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

PACKAGE CONTENTS



PART	DESCRIPTION	QUANTITY
A	Side Table	1
B	Side Table Front Support	1
C	Side Table Rear Support	1
D	Smoke Stack	1
E	Rear Handle	1
F	Hose Retention	1
G	Tank Retention	1
H	Tank Heat Shield	1
I	Door Locking Bracket	2
J	Door Handle	2
K	Smoker Body	1
L	Burner & Control Unit	1

PART	DESCRIPTION	QUANTITY
M	Rear Leg Assembly	1
N	Leg	2
O	Wood Chip Box	1
P	Wood Chip Box Lid	1
Q	Water Bowl	1
R	Cooking Grate	4
S	Temperature Gauge & Bezel	1
T	Cooking Grate Support	12
U	Upper Door	1
V	Lower Door	1

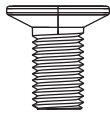
HARDWARE CONTENTS (shown actual size)

AA



M6x12 Bolt
Qty. 34

BB



M5x12 Bolt
Qty. 8

CC



Spring Clip
Qty. 2

DD



M5 Nut
Qty. 2

PREPARATION

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

Estimated Assembly Time: 30 minutes

Tools Required for Assembly (not included): Phillips screwdriver, adjustable wrench, and pliers.

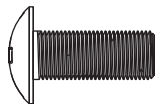
ASSEMBLY INSTRUCTIONS

1. Turn the smoker body (K) upside down. Align the legs (N) on the front corners of the smoker body (K). Secure with six M6x12 bolts (AA). Tighten all bolts.

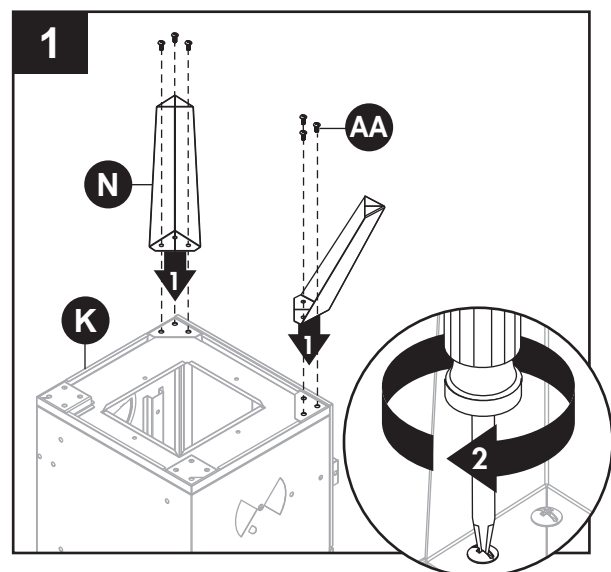
Hardware Used

AA

M6x12 Bolt



x 6



Lowes.com/masterforge



ASSEMBLY INSTRUCTIONS

- Align the rear leg assembly (M) on the smoker body (K). Secure with six M6x12 bolts (AA). Tighten all bolts.

Hardware Used



- Open bottom door (V). Turn the burner and control unit (L) upside down and place it on the bottom of the smoker body (K). Align the four mounting holes on the burner and control unit (L) with the holes on the smoker body (K). Secure with four M6x12 bolts (AA). Tighten all bolts.

Note: The control knob should be on the same side as the door. Check that the burner is properly installed on the orifice before attaching the burner and control unit (L).

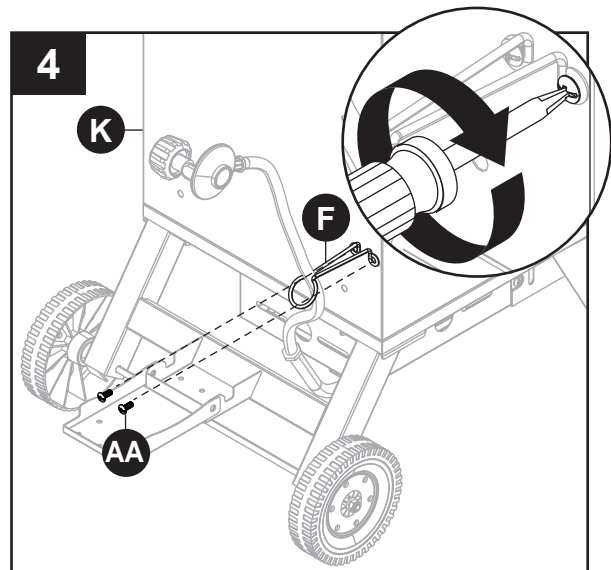
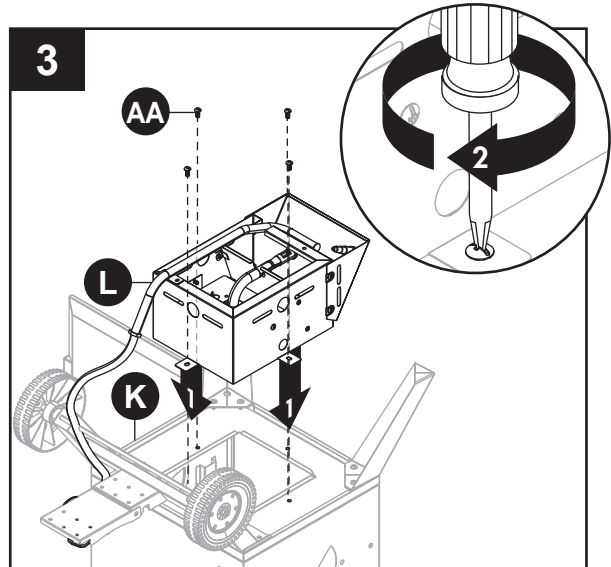
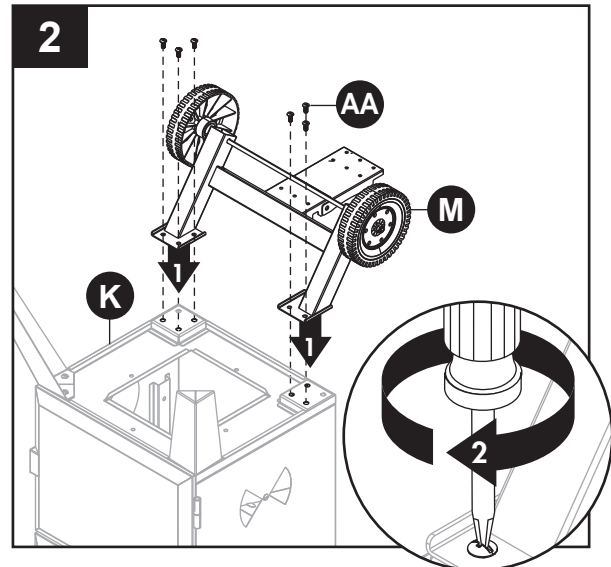
Hardware Used



- CAUTION: This unit is HEAVY! Do not attempt this step without assistance!**

Close the bottom door (V). With the assistance of a helper, stand the unit upright on its legs on a firm and level surface. (Make sure that the burner/control unit and legs are attached.) Align the hose retention (F) on the back of the smoker body (K). Secure with two M6x12 bolts (AA). Tighten all bolts.

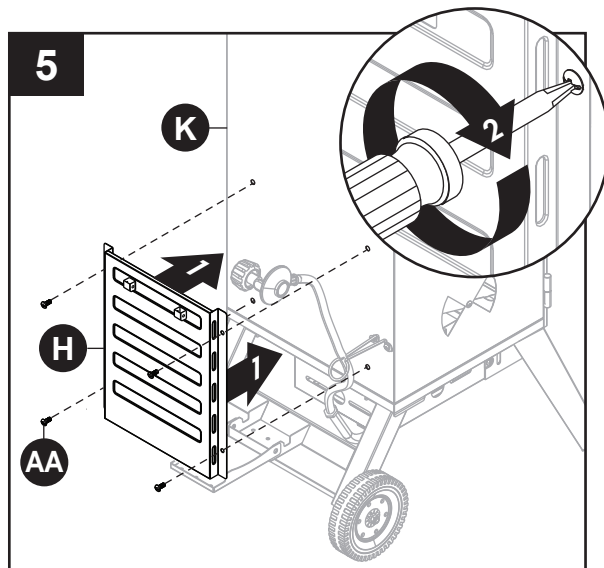
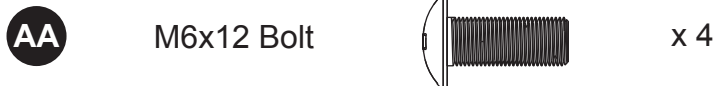
Hardware Used



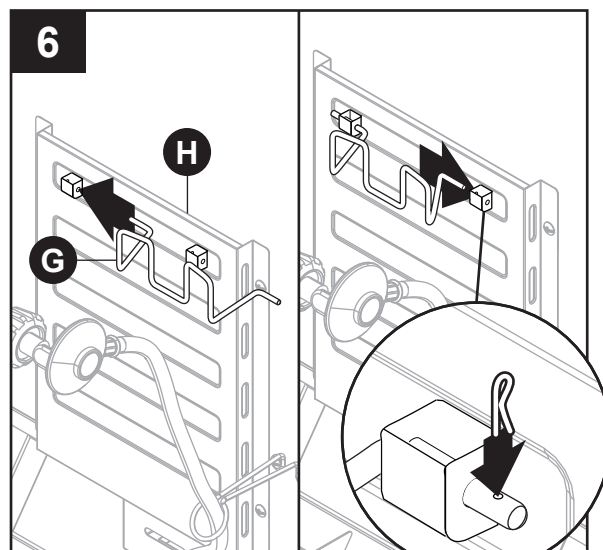
ASSEMBLY INSTRUCTIONS

5. Align the tank heat shield (H) on the back of the smoker body (K). Secure with four M6x12 bolts (AA). Tighten all bolts.

Hardware Used

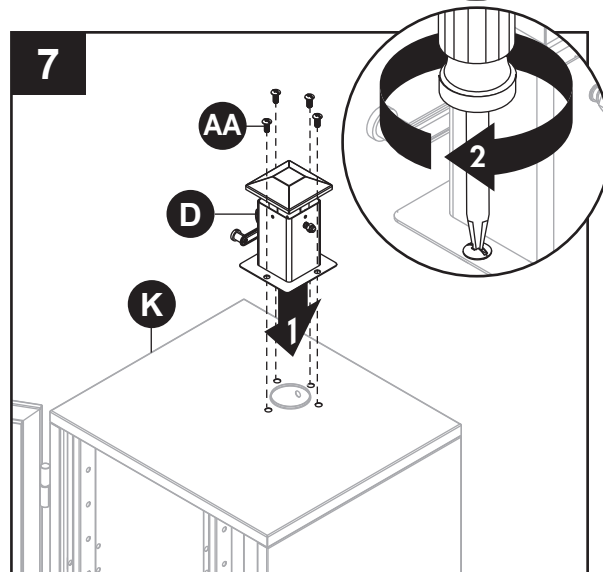


6. Remove pre-assembled cotter pin from the tank retention wire (G). Attach the ends of the tank retention wire (G) on the back of the tank heat shield (H) as shown, then insert the cotter pin.



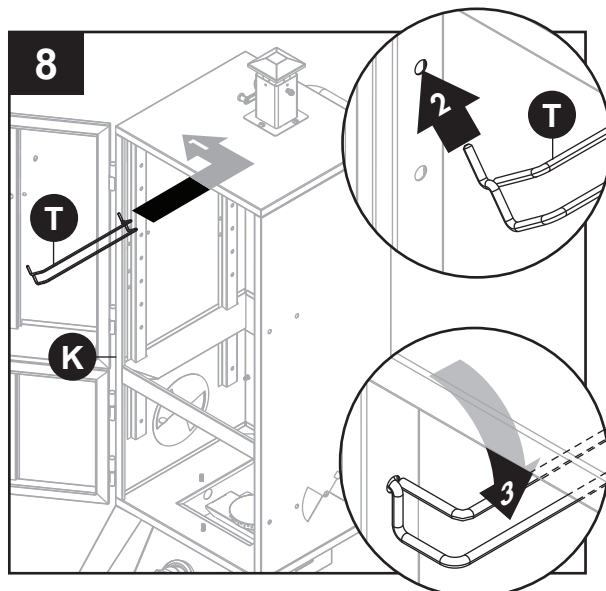
7. Open the upper door (U). Position the smoke stack (D) with control arm to the left as shown. Using four M6x12 bolts (AA), secure smoke stack (D) to the top of smoker body (K). Tighten all bolts.

Hardware Used



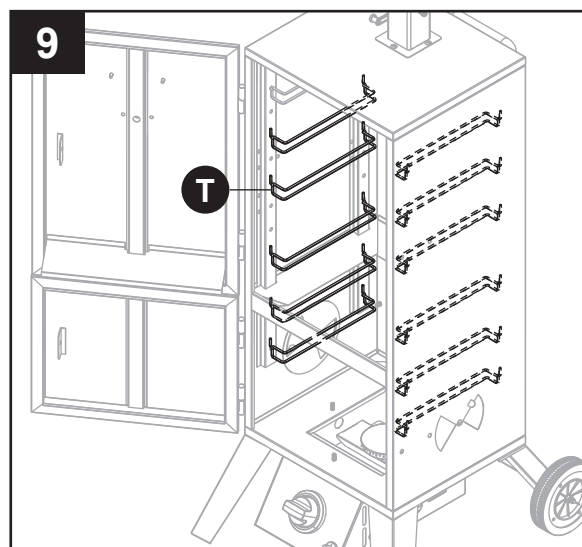
ASSEMBLY INSTRUCTIONS

8. Insert the cooking grate support (T) into the corresponding holes inside the smoker body (K) from the bottom up.



9. Repeat step 8 for the remaining cooking grate supports (T).

NOTE: There are 8 positions to install the cooking grate supports. The cooking grate supports can be installed into positions according to the need of the owner.

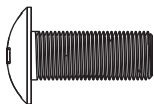


10. Align rear handle (E) with holes on the back of smoker body (K). Secure with four M6x12 bolts (AA). Tighten all bolts.

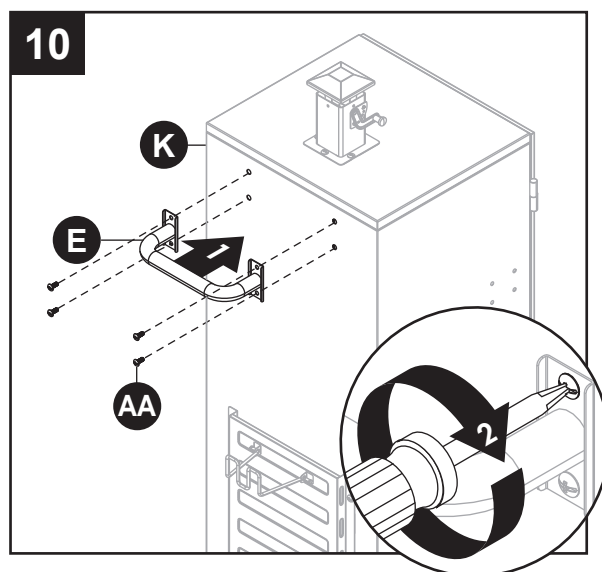
Hardware Used

AA

M6x12 Bolt



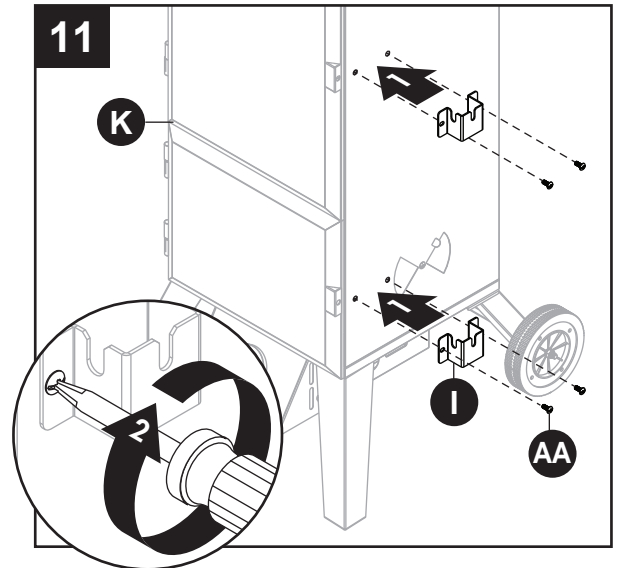
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ASSEMBLY INSTRUCTIONS

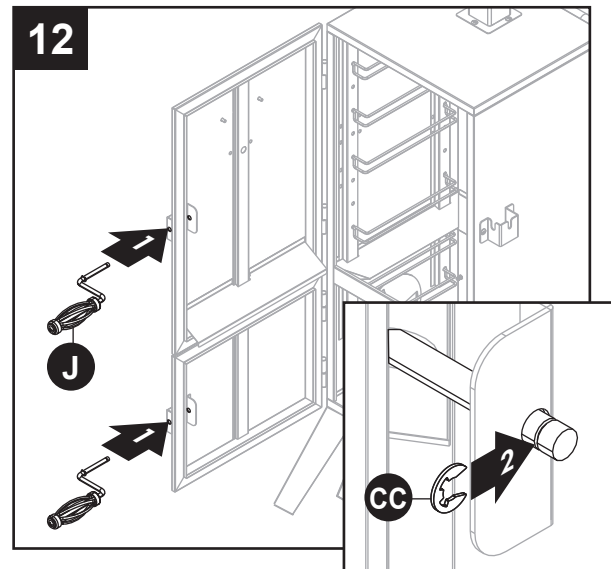
11. Align the door locking brackets (I) with the holes on the right side of the smoker body (K). Secure each bracket with two bolts (AA). Tighten all bolts.

Hardware Used



12. Open doors (U, V). Slide door handle (J) through brackets in door. Using pliers, slide a spring clip (CC) over the groove in the door handle as shown. Make sure both of the spring clips are securely attached in the grooves of the handles.

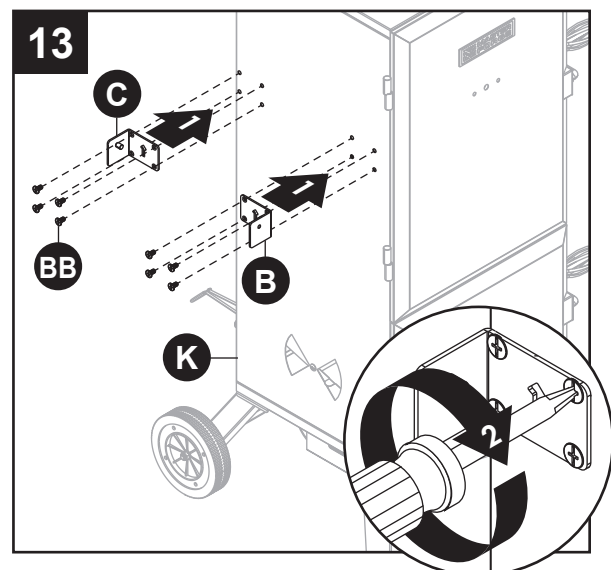
Hardware Used



13. Align the side table rear support (C) and side table front support (B) on side of smoker body (K). Arrows cut out of the supports indicate the correct position of the support. Secure each support with four M5x12 bolts (BB). Tighten all bolts.

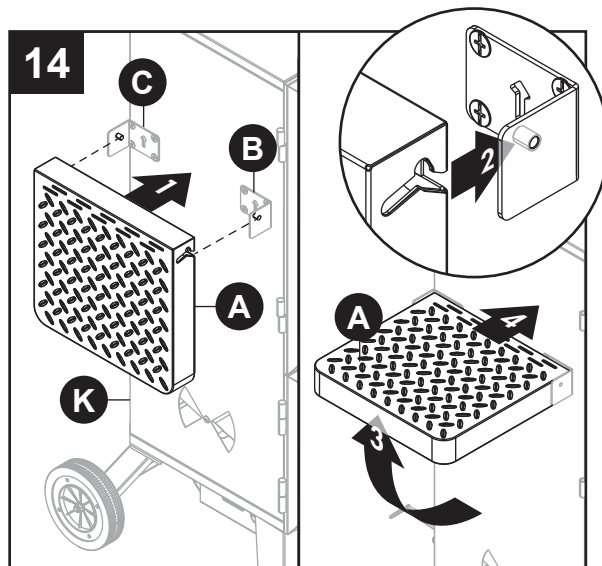
NOTE: Side Table Supports (C, B) will be used for left side table placement.

Hardware Used

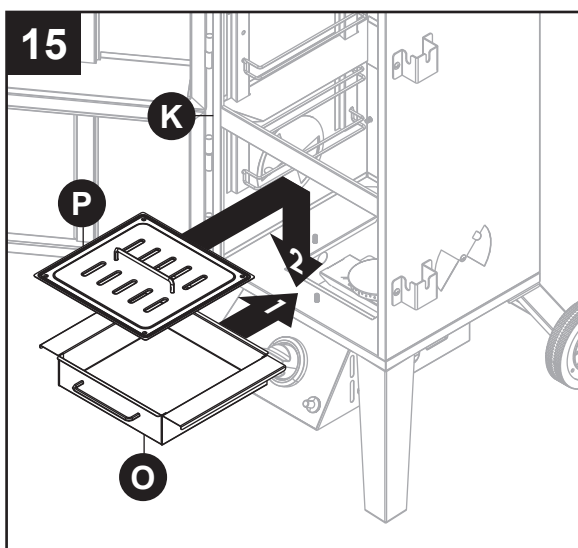


ASSEMBLY INSTRUCTIONS

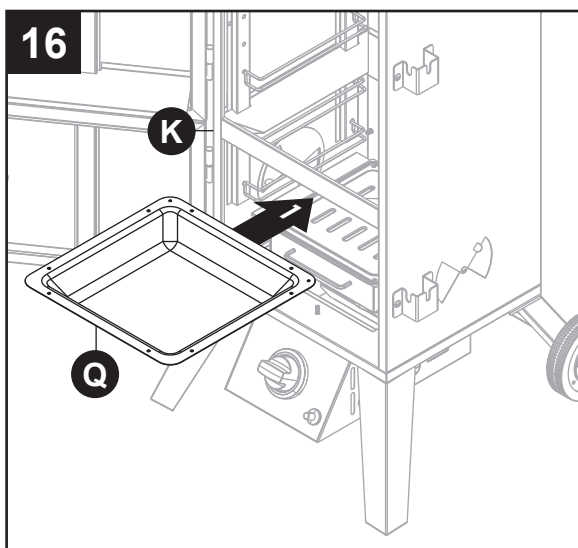
14. With the side table (A) in a perpendicular position, align the slots in the side table with the side table supports (B, C) and insert. To lock the side table (A) in the upright position, swing the side table (A) 90 degrees up, push towards the body (K), and press down on the side table (A) near the body until it is fully fastened in place.



15. Open doors (U, V). Slide the wood chip box (O) onto the lowest cooking grate supports inside the smoker body (K) and put the wood chip box lid (P) on top.

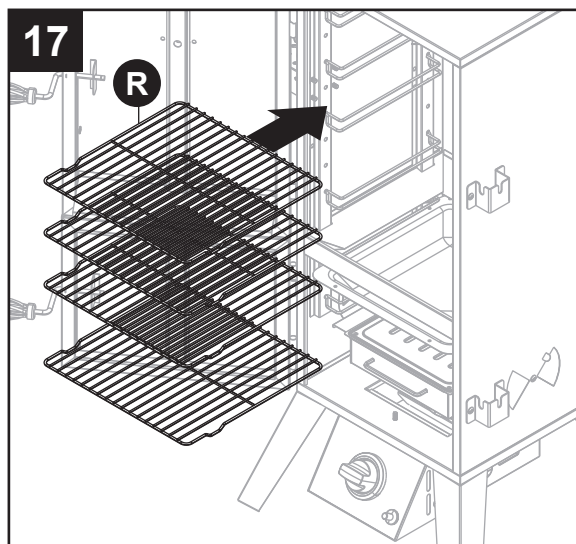


16. Slide the water bowl (Q) onto the cooking grate supports inside the smoker body (K) above the wood chip box as shown.

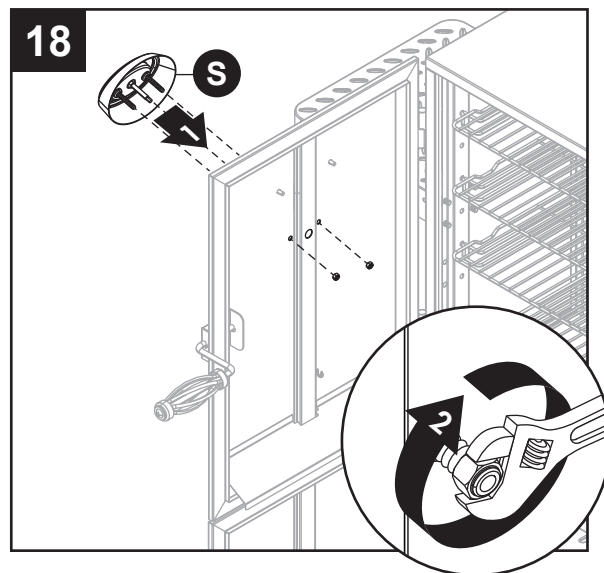


ASSEMBLY INSTRUCTIONS

17. Slide the four cooking grates (R) into the top cooking grate supports (T) inside the smoker body (K).



18. Insert the probe of the temperature gauge assembly (S) through hole in top door (U) from the outside. Secure using two M5 nuts (DD) on inside panel. Tighten with wrench.



Hardware Used



M5 Nut




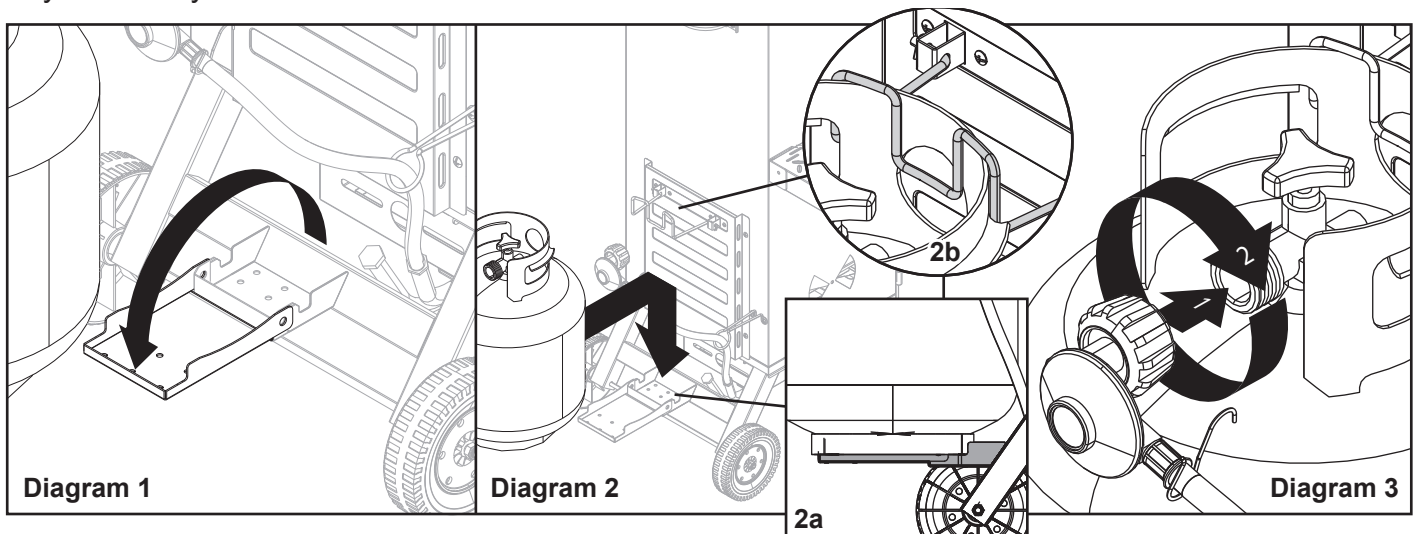
x 2

OPERATING INSTRUCTIONS

Connecting the LP Tank

⚠ WARNING: ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

1. The knob on the LP tank must be closed. Make sure that the knob is turned clockwise to a full stop. The cylinder supply system must be arranged for vapor withdrawal.
2. Check that the control knob on the control unit is turned **OFF**.
3. Fold out the LP tank platform extension located on the back of the rear leg assembly (see Diagram 1) and place the LP tank onto the platform (see Diagram 2A).
4. Secure the tank by fitting the retention wire onto the top of the tank (see Diagram 2B).
5. Remove the protective cap from the LP tank valve and coupling nut.
6. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling connects to the large outside threads on the valve outlet. Use care – do not cross thread the connection.
7. Hand tighten the coupling clockwise  until it comes to a full stop (see Diagram 3). Firmly tighten by hand only. Do not use tools.



⚠ CAUTION: In the connection process, make sure the regulator inlet connector mates with the cylinder valve outlet properly, safely and firmly.

⚠ CAUTION: Make sure the hose is not touching the smoker body.

Any fuel supply cylinder used must be constructed and marked in accordance with specifications for propane cylinders of the U.S. Department of Transportation (DOT) CFR 49, or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA B339. The appliance is to be used only with the 20-pound, vertical standing vapor withdrawal type tank and must include a collar to protect the cylinder valve.

- A. **DO NOT** store spare LP cylinders under or near the smoker.
- B. **NEVER** fill cylinder more than 80% full.
- C. **DO NOT** store cylinder indoors.

⚠ WARNING: ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

⚠ WARNING: If instructions A, B and C are not followed exactly, a fire causing death or serious injury may occur.

OPERATING INSTRUCTIONS

This smoker is designed to operate on LP gas only. The gas cylinder used must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal. Do not allow dirt or foreign material to get into or onto tank connection when it is not attached to the fuel supply system. Use the protective cap provided.

⚠ WARNING: ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

The cylinder outlet must have Type 1 gas connection termination in order to mate with gas hose provided with smoker. The pressure regulator and hose assembly supplied by the manufacturer with the appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer.

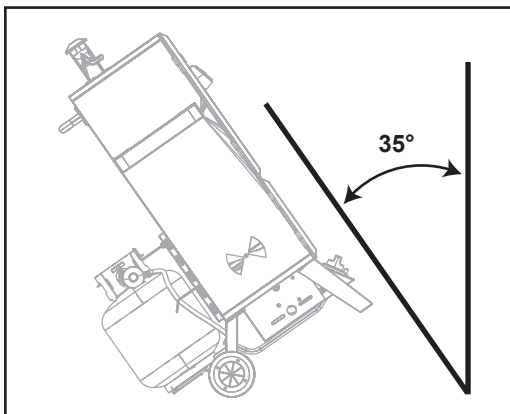
This unit is not to be utilized with a non-self-contained LP-gas supply system.

Valve/pressure regulators are factory set to the correct operating pressures. No attempts should be made to adjust these settings.

Moving the smoker with LP tank attached

⚠ CAUTION: DO NOT ATTEMPT TO MOVE THE SMOKER WHILE THE LP TANK OR BURNER IS TURNED ON, OR WHEN THERE ARE WOOD CHIPS AND WATER INSIDE THE SMOKER. DOING SO MAY RESULT IN FIRE, DAMAGE, AND/OR INJURY. Please follow the procedures in the section titled "Turning off the Smoker", on Page 20, before attempting to move the smoker.

⚠ CAUTION: MAKE SURE YOU HAVE COMPLETELY SECURED THE TANK TO THE BACK OF THE SMOKER BEFORE ATTEMPTING TO MOVE THE SMOKER. REFER TO THE SECTION TITLED "CONNECTING THE LP TANK", ON PAGE 13, FOR MORE INFORMATION.



1. Tightly grip the back handle with both hands and place one foot on the back of the wheel (left or right).
2. While using your foot to keep the smoker from sliding, slowly tilt the smoker back.

⚠ WARNING: DO NOT ATTEMPT TO TIP THE SMOKER MORE THAN A 35° ANGLE. THIS MAY RESULT IN DAMAGE TO SMOKER AND THE LP TANK.

3. Once the smoker is tilted, keep both hands on the back handle and remove your foot from the wheel axle. Move the smoker to the desired location.

If the product is not in use, the gas must be turned off at the supply cylinder and the cylinder should be disconnected from the appliance.

Storage of the appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. Do not store cylinder indoors.

⚠ WARNING: ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

OPERATING INSTRUCTIONS

Disconnect the LP Tank

Make sure that the knob on the LP tank is turned clockwise ↻ to a full stop (CLOSED).

Hold the regulator in one hand, turn the coupling to the valve outlet counterclockwise ↻ and unthread the connection by hand only. Do not use tools.

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

Always hang the regulator on the tank retention wire while not in use, disconnected from the LP tank, and when the unit has cooled down.

Checking for Leaks

After connections are made, check all connections and fittings for leaks with a soap solution.

1. With all valves closed, apply the leak check solution (50/50 mix of dishwashing soap and water) to all gas carrying connections and fittings.
2. Open tank valve.

Presence of bubbles at areas of wet solution indicates a gas leak. If leaks are detected or you smell or hear gas, shut off the valve and repair the leak or replace the defective part. Do not use the smoker until all leaks are corrected.

For vapor withdrawal, LP tanks are intended to be operated in the upright position only.

If the product is not in use, the gas must be turned off at the supply cylinder and the cylinder should be disconnected from the appliance.

Storage of the appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. Do not store cylinder indoors.

Before First Use

Remove all hangings or plastic straps, if present.

Before you cook food in your smoker, it is important to “season” your smoker. Seasoning seals the paint and interior of your smoker to enhance flavoring, durability and overall performance.

To season your smoker, simply use it as you normally would only do not cook any food. You will need to follow all of the operating procedures in the next few sections of this manual.

Using your desired flavoring woods and marinades, burn your smoker at low temperature (around 175°F / 79.4°C) for 45 – 60 minutes. Let the smoker cool and clean out the water and wood.

Once seasoning is complete, your smoker’s interior will have a durable, seasoned coating.

OPERATING INSTRUCTIONS

Adding Water

To add water before cooking, simply remove the water bowl and fill it with water slightly below the rim. Place the bowl back into the smoker. Adding water before cooking is recommended. To add water while cooking, if a sizzling sound indicating lack of water is heard, or there is a need to add water, open the bottom door with care and avoid taking in the smoke. Use a long nose kettle-like water can, stand as far from the smoker as you can, fill the water bowl up to 1 inch below the rim.

 **CAUTION: DO NOT pull the water bowl out beyond the rack when the smoker is hot.**

Cooking Tip


Line the water bowl with aluminum foil before each use. This will make it easy to clean and help your water bowl last longer.

To make adding water easier and safer, use a clean watering can with a long spout.

Adding Wood Chips

To add wood chips before cooking, simply fill the wood chip box with your choice of flavoring hardwood chips. The amount and type of wood you use is entirely dependent on the desired amount of flavor. Once the box is filled, place the lid on top of the box and set the box in the smoker.

To add wood chips while cooking, we recommend using tongs or long handled pliers to remove the box lid and to place the pieces into the wood chip box without removing the box. It is not recommended to remove the wood chip box while the smoker is in operation.

 **CAUTION:** The wood chip box and lid get very hot. Avoid handling them while in use. Always wear protective oven mitts when handling hot components.

- Small wood chips work best inside the wood chip box.
- Use dry hardwoods such as hickory, pecan, apple, cherry or mesquite.
- To produce more smoke and prevent fast burning, pre-soak the wood chips in a separate bowl of water for at least 20 minutes, or wrap the chips in perforated aluminum foil.
- Most smoke flavoring occurs within the first hour of cooking. Adding wood chips after the first hour is typically not necessary unless extra smoke flavoring is desired.

Always follow the manufacturer's recommendations for cleaning and care. Monitor your fuel supply, running out of propane halfway through the smoking process isn't fun. Consider purchasing a spare tank as a back-up.

OPERATING INSTRUCTIONS

Tips on Smoking

Here's a list of the most popular smoking woods and information about each.

Type of Wood	Suggested Food	Comments
Apple	All meats	Mild and sweet flavor with a slight hint of fruity flavor. Each species of apple wood should give off a slightly different flavor. Apple smoke produces an attractive browning effect.
Almond	All meats	Produces a sweet smoke with a natural nutty flavor.
Ash	Fish and red meat	Very light flavor
Citrus	Pork and chicken	Lemon and orange wood produce light but fruity flavor.
Cherry	Pork and beef	Light and fruity flavor.
Fruitwood	Pork, poultry and fish	Wood such as peach, pear and plum produce a mild but sweet smoke with a hint of fruity flavor.
Grapevine	Poultry, game and lamb	Grapevine wood produces a lot of smoke. A little wood goes a long way. It produces a tart flavor that has a hint of fruit.
Hickory	Pork and beef	Hickory is arguably the favorite wood for smoking. Hickory produces very strong flavor so we recommended starting slow with this wood.
Maple	Pork and poultry	Light and sweet.
Mesquite	Beef, chicken and fish	This wood burns very hot so be aware. Much like hickory, mesquite is very popular and produces a strong flavor.
Oak	Red meats, game, ribs and fish	Another wood that produces a heavy smoke. Start slow with this wood.
Pecan	Ribs and red meat	Produces a light smoke that offers a sweet and nutty flavor.

OPERATING INSTRUCTIONS

Suggested Smoking Times and Temperatures

Please understand these are only guidelines. All smokers are different. Take into consideration other variables such as weather conditions, wind, ambient temperature, etc. and things can vary by as much as an hour or more.

Food to be Smoked	Suggested Smoking Temperature	Estimated Time to Complete
Brisket (sliced or pulled)	225°	1.5 hours/pound
Pork Butt (sliced or pulled)	225°	1.5 hours/pound
Whole Chicken	250°	4 hours (approx.)
Chicken Thighs	250°	1.5 hours
Chicken Quarters	250°	3 hours
Whole Turkey—12 lb.	250°	6.5 hours
Turkey Leg	240°	4 hours
Meat Loaf	250°	3 hours
Spare Ribs	250–300°	6 hours
Baby Back Ribs	225–240°	5 hours
Smoked Corn	225°	1.5–2 hours
Smoked Potatoes	225°	2–2.5 hours

OPERATING INSTRUCTIONS

Lighting Instructions

⚠ CAUTION: If the flame extinguishes accidentally during ignition or operation, immediately TURN OFF the cylinder valve and then TURN OFF the control knob.

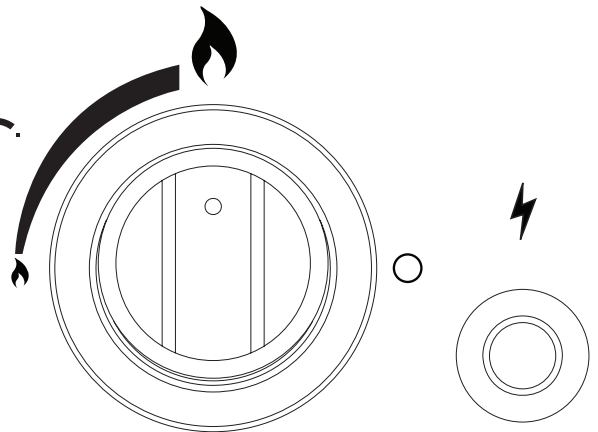
1. Check all connections for leaks using the “soap water” test as explained on page 15 for “Checking For Leaks.”
2. Open both of the smoker cabinet doors. Always keep the doors open during lighting.
3. Check for any blockage to the venturi tube or burner, damper setting, ventilation setting. Remove any foreign objects or matter.
4. Be sure the burner control knob is in the **○ OFF** position.

⚠ Warning: Always light your smoker with both doors open.

5. Open the LP cylinder valve by turning counterclockwise ↶.

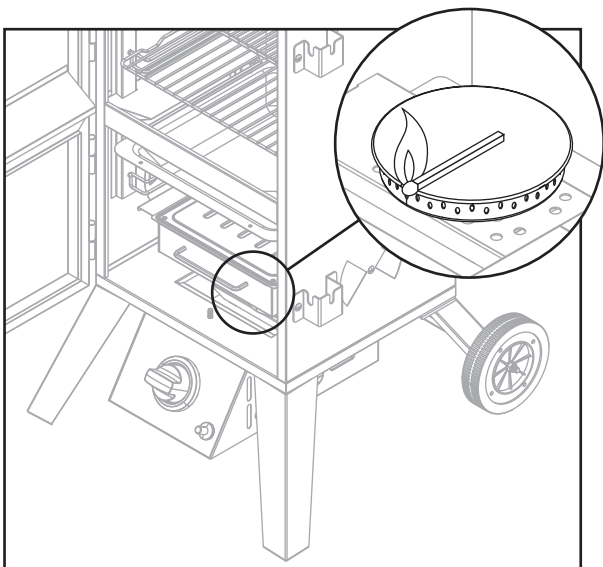
6. Push and turn the control knob to **🔥 HIGH** while pressing down firmly and rapidly on the ignitor **⚡**. You should hear a click from the ignitor. Let the ignitor button return to its starting position and press it again. Repeat the action until the burner ignites.

7. If ignition does not take place within 5 seconds, immediately turn the control knob to **○ OFF**. Wait 5 minutes and repeat steps 6 and 7.
8. If burner still fails to light, try match lighting using the instructions shown below.
9. Once the burner is lit, close the doors to allow heat to accumulate. The smoke stack on the top of the smoker can be adjusted to the desired setting to allow proper ventilation and combustion.



Match Lighting Procedure – LP Gas

1. Repeat Steps 1 through 5 of the igniter lighting system.
2. Open both doors. Place a lit match on to the burner as shown below. Quickly press and turn the control knob to **🔥 HIGH**. If the burner does not light in 5 seconds, turn the control knob to **○ OFF**, wait at least 5 minutes and for the gas to clear. Repeat the process.



Cooking Tip–Damper Adjustments

⚠ WARNING: The dampers on the smoker body and the handle on the smoke stack may become very hot while cooking. Always wear a heat resistant glove when adjusting.

- For best performance, rotate the smoker so that the front or back of the body is facing the wind. This allows the adjustment of the dampers to be more effective and accurate.
- The two dampers on smoker body should never be fully closed.
- Opening the damper of the smoke stack helps to exhaust both the heat and smoke.
- The key to effective smoking is to watch your heat indicator on the door and adjust the damper accordingly.
- Temperature maintenance is best controlled by different damper adjustment configurations.

Turning off the Smoker

⚠ CAUTION: The smoker can become very hot while in use. Do not touch any portion of the smoker except for the door handle and burner control knob. It may be necessary to use protective gloves.

1. Turn the burner control knob off by pushing in and rotating to “OFF”. The burner flame should go out.
2. Turn off the LP cylinder valve by turning the knob clockwise until it cannot go any farther. Follow all warnings and safety precautions before removing meat from smoker or preparing the unit for storage.

Adding Wood Chips

Additional wood may be required to maintain or increase cooking temperature.

⚠ WARNING: Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the door, keep hands, face and body a safe distance from hot steam and flame flare-ups.

1. Stand back and carefully open smoker box door allowing heat and steam to escape away from your face. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. Inspect the level in pan.
2. Wearing flame retardant oven mitts/gloves, stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add wood to pan, being careful not to stir-up ashes and sparks


⚠ WARNING: Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

3. Close smoker box door and allow food to continue cooking.

Allow the ashes to completely cool before reusing or cleaning the smoker.


OPERATING INSTRUCTIONS

After Use Safety And Maintenance

 **WARNING:** Use caution when lifting and moving the smoker to avoid strain injuries.

- **DO NOT** store the smoker near gasoline or other combustible liquids or where combustible vapors may be present. Keep the area around the smoker clear and free of combustible materials and vapors.
- **DO NOT** store this smoker in an area accessible to children or pets. Store the smoker in a dry, protected location. Disconnect cylinder from smoker.
- **DO NOT** allow anyone to conduct activities around the smoker following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- **DO NOT** leave hot ashes unattended until the smoker cools completely.
- The smoker becomes extremely hot – allow the smoker to cool completely before handling. If you must handle the smoker while it is hot, **ALWAYS** wear protective oven mitts or heat-resistant gloves. Allow the smoker to cool before removing and cleaning the grease pan.
- Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and putting them in a noncombustible container.
- If you must dispose of the ashes in less time than it takes for them to completely cool, remove the wood chip box from the smoker using heat-resistant gloves. Place the ashes in heavy duty foil and soak them completely with water before disposing of them in a noncombustible container.

CARE AND MAINTENANCE

 **CAUTION:** All care and maintenance procedures are to be performed while the smoker is turned off and cooled. Always perform maintenance by a qualified service person.

Clean the water bowl and cooking grate with hot, soapy water. Rinse and dry thoroughly. You may prefer to coat the water bowl and cooking grid lightly with cooking oil or cooking spray.

Frequently check and clean the venturi and burner tubes for insects and insect nests. A clogged tube can lead to fire beneath the smoker. Also make sure the smoker does not have any foreign objects obstructing the flow of combustion and ventilation air.

To clean the inside and outside of the smoker cabinet, simply use a damp cloth. Spray-washing with a water hose is not recommended. Moisture should be wiped away and not allowed to stand inside or on top of the smoker. Once cleaned, you may prefer to lightly coat the interior of the smoker cabinet with cooking oil or cooking spray.

If rust is present on the exterior surface of the smoker, clean the area with steel wool or emery cloth and use heavy-duty, heat-resistant paint.

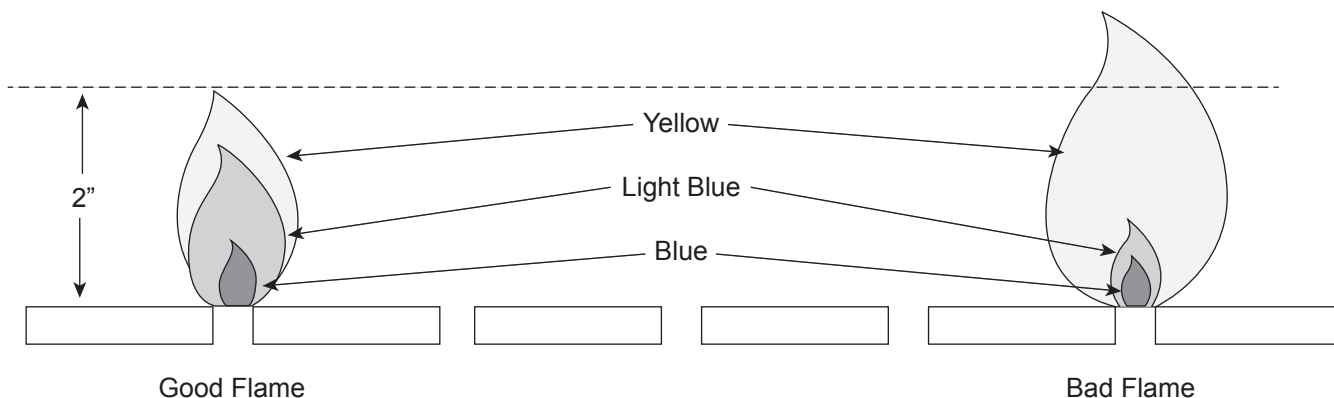
NEVER apply additional paint to the interior of the smoker. If rust is present on the interior of the smoker, clean it thoroughly with steel wool or emery cloth and lightly coat the area with cooking oil or cooking spray to help minimize recurring rust.

When an LP tank is not connected, and to help prevent dirt or other foreign particles from clogging the regulator connector, hang the end of the hose and regulator assembly on the tank retention wire.

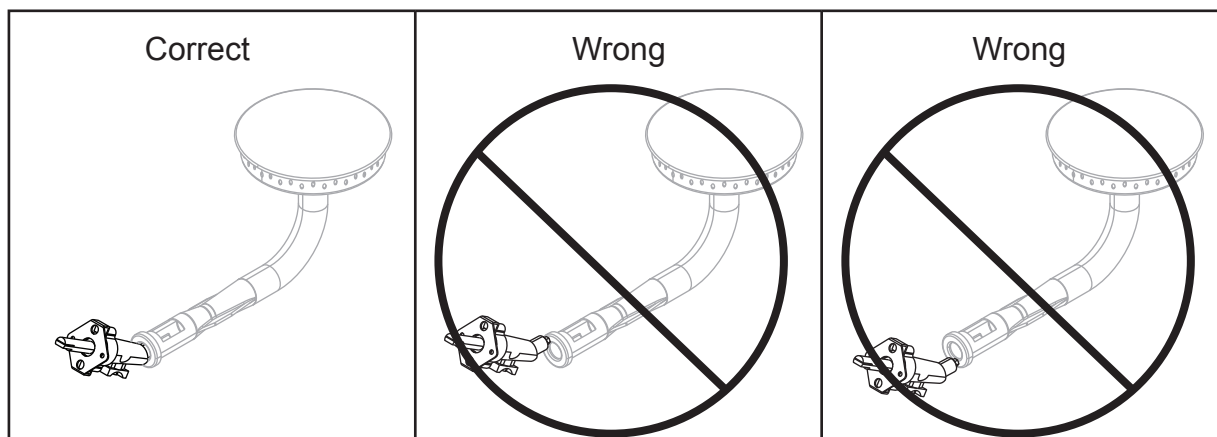
CARE AND MAINTENANCE

Keep the ventilation opening(s) of the cylinder enclosure free and clear of debris.

Inspect the flames at the burner by looking through the observing hole on left side of the burner and control unit. A good flame should be blue with a yellow tip 1 to 2 inch high. If flames are excessively yellow and irregular, oil residue and food deposits may be collecting on the burner. Try cleaning the burner surface with hot, soapy water and cleaning the holes with a pipe cleaner to improve the flames.



Bad flames may also be caused by poor venturi attachment to the orifice. Turn off the control knob and cylinder valve. Always let the smoker cool before cleaning or checking the assembly. Make sure the orifice of the control valve properly mates with the burner mixing tube by visual observation from the bottom of the appliance. The burner venturi tube should overlap the orifice and they should form a straight line as shown.



⚠ WARNING: If the instructions above are not followed, an explosion may result, possibly causing serious bodily injury or death.

To protect your smoker from weather conditions, always keep it covered while not in use.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
The burner will not light using the igniter procedure.	<ol style="list-style-type: none"> 1. The igniter electrode may be covered with grease or residue. 2. No spark is being generated. 3. No gas flow or cylinder valve not open. 4. Vapor lock at coupling nut to LP cylinder. 	<ol style="list-style-type: none"> 1. Clean the igniter electrode. 2. Check the connection and reconnect any loose or disconnected wires 3. Make sure LP cylinder is not empty or open cylinder valve. 4. Turn off knob and LP cylinder valve. Disconnect coupling nut from LP cylinder. Reconnect and retry.
The burner will not light with a match.	<ol style="list-style-type: none"> 1. No gas flow or an obstructed gas flow. 	<ol style="list-style-type: none"> 1. Check the fuel level. Clean the venturi tube and burner.
The flame goes out.	<ol style="list-style-type: none"> 1. Disconnected gas supply hose. 2. High or gusting winds. 	<ol style="list-style-type: none"> 1. Reconnect the gas supply hose. 2. Move the grill out of the windy area.
Flare-up.	<ol style="list-style-type: none"> 1. Excessive cooking temperatures. 2. Grease and residue build-up. 3. Excessive fat in the meat. 4. Excessive oil in the marinade. 	<ol style="list-style-type: none"> 1. Reduce the flame level. 2. Clean the components. 3. Trim fat from the meat before cooking. 4. Use a non-oil based marinade.
Yellow sooty flame.	<ol style="list-style-type: none"> 1. Excessive cooking temperature. 2. Obstruction of gas flow. 3. Ventilation closed. Damper closed. 	<ol style="list-style-type: none"> 1. Reduce the flame level. 2. Check and clean venturi tube and burner. 3. Adjust ventilation and damper accordingly.

WARRANTY

This vertical gas smoker is warranted against broken or damaged parts at the time of purchase. The stainless steel burner is warranted for 3 years. All other parts carry a one (1) year limited warranty except the water bowl, which is warranted to be free of defects for 90 days. Paint is warranted to be free of defects for 90 days except for rust, which may appear after repeated use.

This warranty does not cover damage or issues related to neglect, abuse or modifications to the appliance. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no charge via the discretion of GHP Group Inc. (ground shipments, US Mail or Parcel Post ONLY). Any special handling charges (i.e. Second Day, Overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to GHP address without first obtaining a return authorization number from our customer service. This service is available by calling toll free 1-800-963-0211, 8:00 a.m. – 6:00 p.m., EST, Monday – Thursday 8:00 a.m. – 5:00 p.m., EST, Friday.

Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights that vary from state to state.

GHP Group Inc.
8280 Austin Avenue
Morton Grove, IL, USA
60053-3207

Item name: LP Gas Vertical Smoker
Model #: MFX784BDP
Item #: 0411913
Rated BTU: 15,000 BTU/Hr



REPLACEMENT PARTS LIST

For replacement parts, call our customer service department at 1-800-963-0211, 8:00 a.m. – 6:00 p.m. EST, Monday – Thursday, 8:00 a.m. – 5:00 p.m. EST, Friday.

PART	DESCRIPTION	PART #
N/A	Hardware pack	313-02026-00
N/A	Owner's/instruction manual	70-10-023
1	Table Front Support Bracket	312-02008-01
2	Table Back Support Bracket	312-02008-02
3	Side Table	313-02008-00
4	Cooking grate	312-01014-00
5	Cooking Grate support	302-01030-00
6	Smoke stack	312-02009-00
7	Smoker Body	313-12001-00
8	Rear Handle	313-01010-00
9	Hose retention wire	313-01016-02
10	LP Tank retention wire	313-01016-04
11	LP Tank heat shield	313-01016-03
12	Door Handle Crank – Upper or Lower	302-02007-02
13	Door Handle Grip – Upper or Lower	302-02007-01
14	Door Locking Bracket	302-01008-00
15	Regulator assembly	313-12001-01
16	Ignitor Electrode & Ignition wire	313-01015-07

PART	DESCRIPTION	PART #
17	Burner and Control Unit	313-01015-00
18	Side Damper Plate – Left or Right	301-01001-04
19	Rear Leg assembly	313-01016-00
20	Wheel axle with nuts	313-01016-05
21	Wheel	313-01016-01
22	Ignitor	313-01015-06
23	Control Knob	301-01015-01
24	Legs (Front L/R)	301-01016-00
25	Control Knob Bezel with Hardware	301-01015-02
26	Wood Chip Box	301-01028-00
27	Handle for Wood Chip Box or Lid with Hardware	301-01028-02
28	Wood Chip Box Lid	301-01029-00
29	Bottom Door	302-02102-00
30	Water Bowl	301-02017-00
31	Logo Plate	302-03002-01
32	Temperature Gauge Bezel	301-01034-00
33	Temperature Gauge	301-01003-00
34	Upper Door	313-02002-00
35	Tank Platform Extension	313-01016-07

REPLACEMENT PARTS LIST

