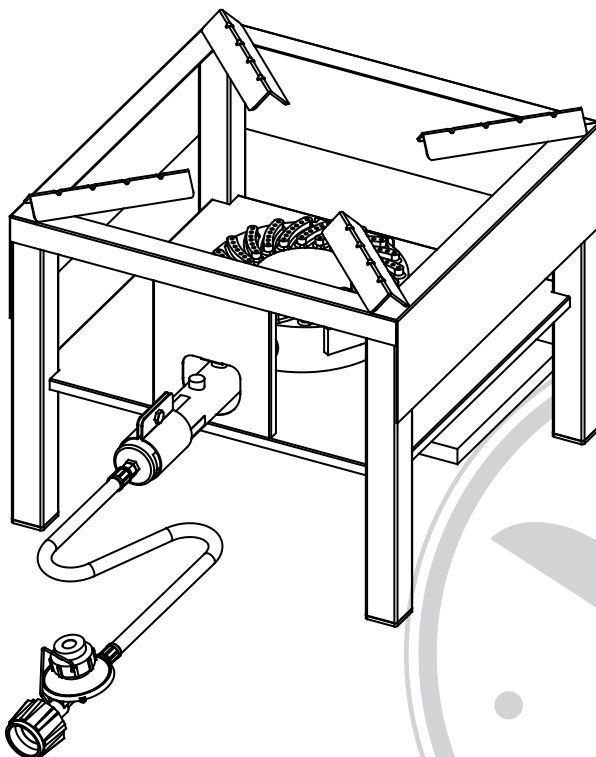


MASTER
Chef™

Outdoor Propane Burner

Product no. 085-3259-6 (TF2047905-MC-00)



INSTRUCTION MANUAL

Toll-free: 1-855-803-9313

Read this manual thoroughly before using and save it for future reference.

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Contact us: 1-855-803-9313

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- To installer or person assembling this appliance: Leave this manual with this appliance for future reference.
- 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 warnings and instructions when using the appliance.
- Keep this manual for further reference.
- This appliance is NOT for frying turkeys.

SAFETY SYMBOLS:

The symbols and boxes shown below explain what each heading means.

Read and follow all of the messages found throughout the manual.



DANGER: Indicates an imminent hazardous situation which, if not avoided, will result in death or serious injury.



WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

**DANGER:**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odour continues, keep away from the appliance and immediately call your gas supplier or 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' (3.0 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25' (7.5 m) of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill-line.
5. 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.
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.

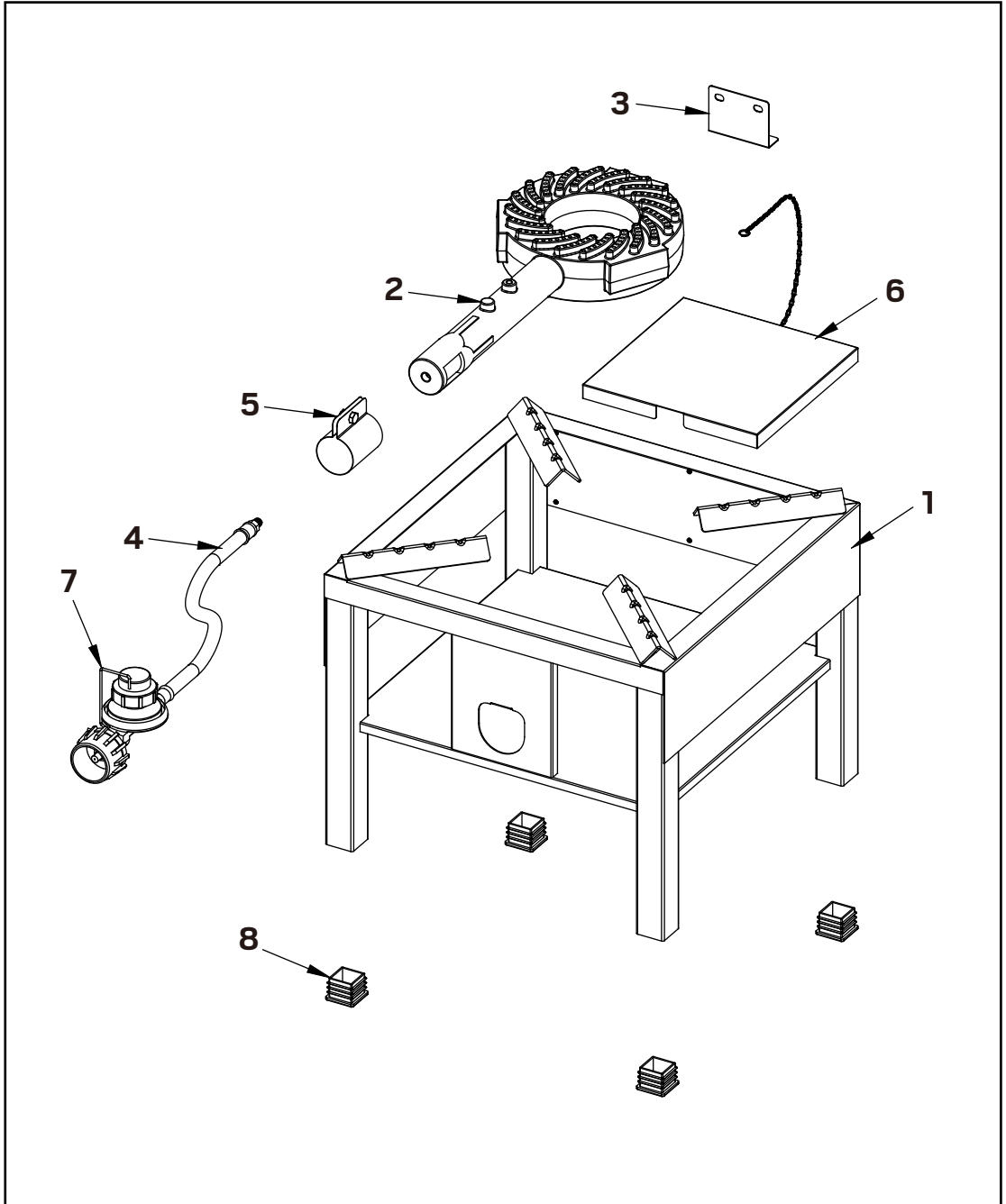
Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

**WARNING:**



This appliance is not intended for commercial use.

This appliance is NOT for frying turkeys.

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Key No.	Description	Qty.
1	Steel stand	1
2	Burner	1
3	Burner bracket	1
4	Regulator hose assembly	1
5	Air vent	1
6	Rain cover	1
7	Regulator hook	1
8	Leg foot	4

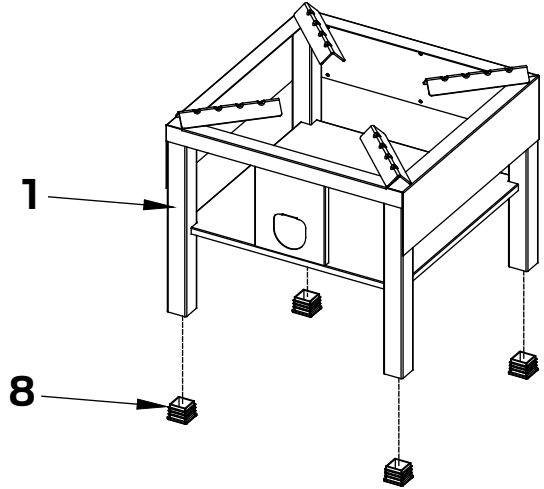
Part No.	Description	Diagram	Qty.
A	M6 x 12 Bolt		4
B	M6 Nut		1

Tools required (not included):
 Cross-head screwdriver / Adjustable wrench

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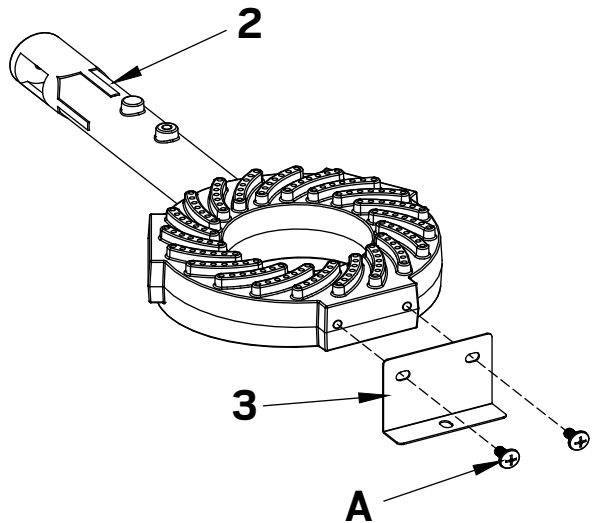
Step 1

Insert the leg foot (8) into the stand leg.



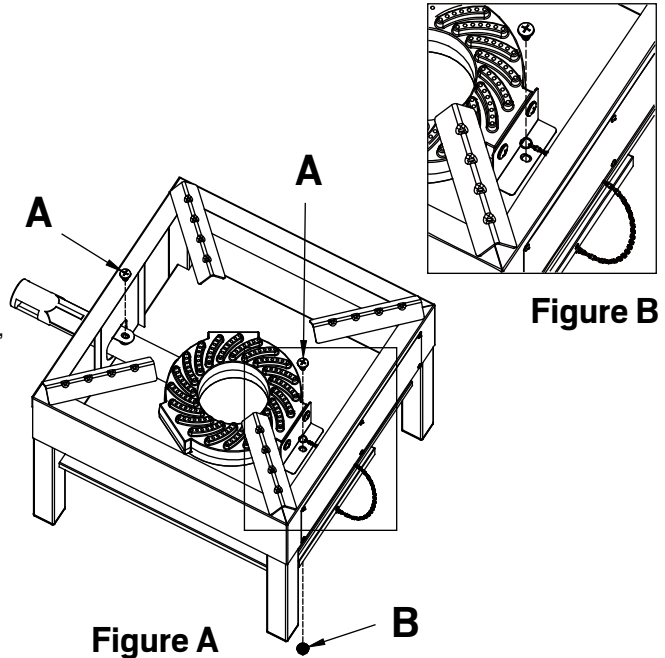
Step 2

Attach the burner bracket (3) to burner (2) by using 2 M6x12 bolt (A).



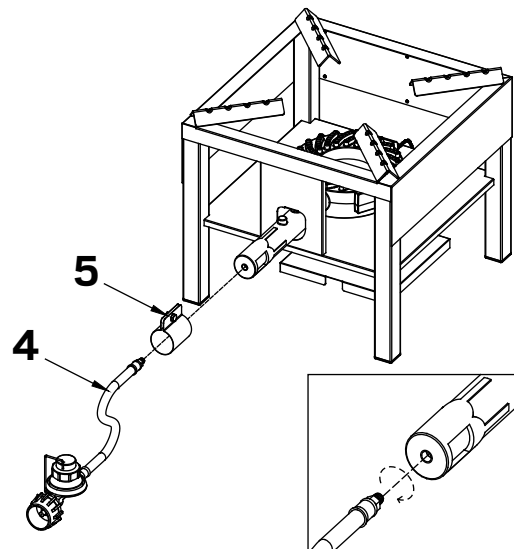
Step 3

Attach burner (2) to the steel stand (1) as shown in Fig. A. Fasten the burner inlet first by using 1 M6x12 bolt (A). On the burner head side, attach both the burner and the chain of the rain cover (6). Put the M6x12 bolt (A) through the chain hole of rain cover (6), the hole of burner bracket (3) and the mounting hole of steel stand (1). Fasten the bolt by using 1 M6 nut (B).



Step 4

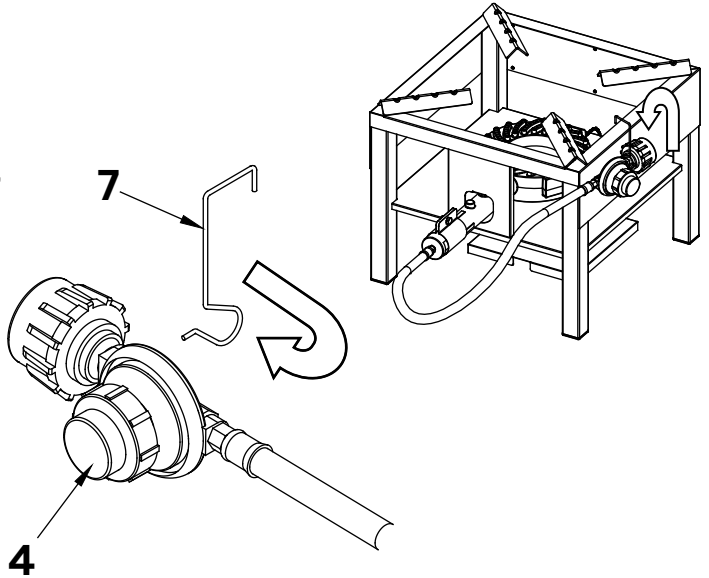
Attach the air vent (5) to the inlet of the burner (2). Insert the brass fitting of regulator hose assembly (4) into the burner and tighten. Be sure not to strip threads on brass fitting. **DO NOT OVERTIGHTEN.** Proper connection is critical for correct operation of unit.



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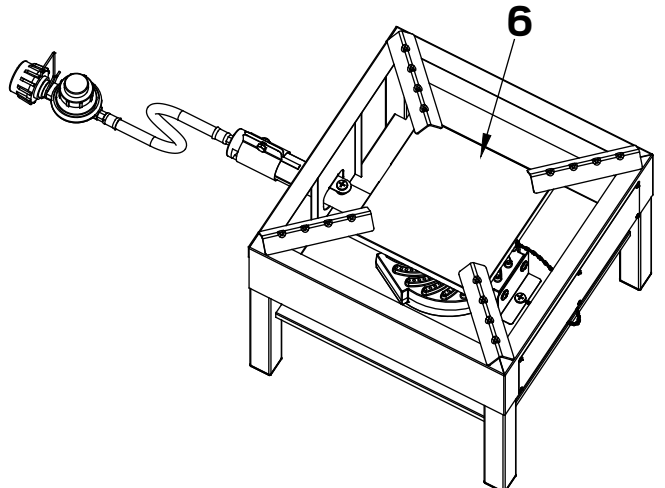
Step 5

Attach the regulator hook (7) to the regulator hose assembly (4). When transporting or storing the appliance without tank attached, hook regulator onto steel stand as shown.



Step 6

The appliance is equipped with a rain cover (6). When storing the appliance, place the rain cover (6) on the burner.



Problem	Possible Cause	Corrective Action
The burner does not light up.	The connection between the regulator and LP tank are not in good condition.	Check and make sure the regulator coupling nut is tightened to the LP tank valve.
	The LP tank valve and regulator control valve are not open.	The regulator control valve and LP tank valve is open during normal operation. The regulator control valve is opened in clockwise direction and the LP tank valve is opened in counter-clockwise direction.
	The LP tank is empty.	Check and make sure the LP tank is filled with fuel.
The burner does not stay lit.	High wind condition.	If wind blows out flame, gas supply will be cut off. Move out of wind and restart.
The oil is not reaching desired temperature.	The food is not fully defrosted.	Do not attempt to fry frozen or partially frozen food. Ensure the food is completely thawed prior to proceeding.
	The regulator control valve is not fully opened.	Fully open the regulator control valve. The regulator control valve is opened in clockwise direction and the LP tank valve is opened in counter-clockwise direction.
	Overfilled Protection Device (OPD) on tank has been tripped.	Overfilled Protection Device (OPD) has been activated. To reset, turn off regulator control valve and LP tank valve. Disconnect the regulator from the LP tank and wait one minute. Reconnect the regulator control valve to the LP tank valve and slowly open the LP tank valve until it is fully open.

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1. Limited Warranty

This product carries a one (1) year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace a defective product, within the stated warranty period, when returned to the place of purchase with proof of purchase. This product is not guaranteed against wear or breakage due to misuse and/or abuse.

2. Manufacturer warrants this product to be free from defects in workmanship and materials for a period of 1 year from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
3. If any part of this item fails because of a manufacturing defect within the limited warranty period, manufacturer offers to replace such part(s) provided that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This limited warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (hereinafter "conditions") as listed below. Read these conditions carefully.
4. This Limited Warranty shall be limited to the replacement or repair of any part(s) which manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at original purchaser's expense to original purchaser's designated shipping address.
5. This limited warranty is given to and covers the ORIGINAL PURCHASER ONLY and such coverage terminates 1 year from the date of purchase.
6. DAMAGE LIMITATION WARNING: IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, LOSS OF FOOD, INCONVENIENCE, EXPENSE FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
7. MANUFACTURER'S OBLIGATION: Manufacturer's liability shall be limited to the delivery of a good, merchantable product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
8. TRANSFER LIMITATIONS: This limited warranty is not assignable or transferable. It covers only the original purchaser.
9. RESERVED RIGHT TO CHANGE: Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
10. This limited warranty gives the original purchaser specific legal rights but there may be other rights which vary by jurisdiction.
11. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces.
 - Rust or corrosion, which is not deemed a manufacturing or materials defect.
 - Discolouration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch-up.
 - Stainless steel discolouration or corrosion.
 - Consumables such as batteries.

Imported by

Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8



Master Chef Canada
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