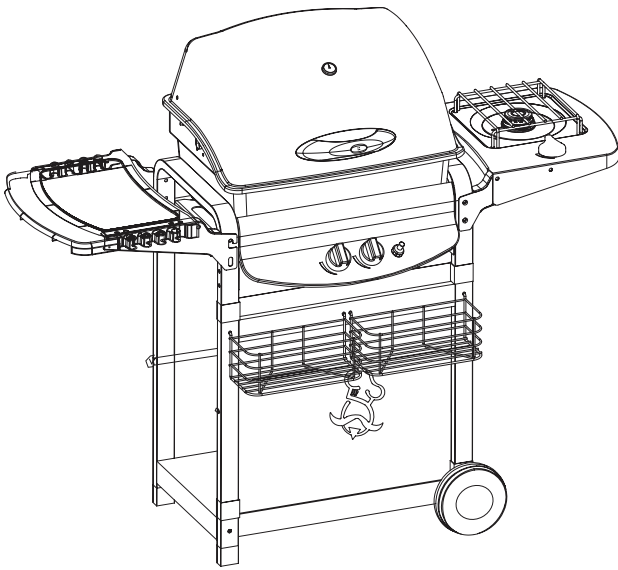




Propane Barbecue With Side Burner

SAFE USE, CARE AND ASSEMBLY MANUAL



! DANGER

If You Smell Gas

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

! WARNING

- 1. Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other appliance.**
- 2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

WARNING

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

WARNING

Follow all leak check procedures carefully prior to operation of barbecue, even if grill was dealer assembled. Do not try to light this barbecue without reading the Lighting Instructions section of this manual.

8 5 - 1 2 0 8 - 0
G 2 0 5 0 1

Limited One Year Warranty

Read and save this manual for future reference. If pre-assembled, leave this manual with unit for consumer's future reference.

For product inquires, parts, and warranty and troubleshooting support, please call 1-877-707-5463.

**THIS BARBECUE IS FOR
OUTDOOR USE ONLY**

WARRANTY

Important: Should you have difficulty operating this product, or have a part that has become defective within the stated warranty period, **do not return to store. Stores do not stock replacement parts and are unable to help with troubleshooting advice. Please call 1-877-707-5463.** Have your Proof of purchase, serial number and model number available so that the customer support agent can be of assistance.

WARRANTY

1 Year Limited Warranty

This Masterchef Barbecue carries a One year limited warranty against defects in manufacturing workmanship. This Limited Warranty is nontransferable and becomes void if used for commercial or rental purposes. This warranty applies only when grill is used in Canada. The bill of sale or a copy will be required together with the serial number and model number when making any warranty claims from Trileaf Distribution.

Trileaf Distribution reserves the right to have its representatives inspect any product or part prior to honoring any warranty claim. Trileaf Distribution shall not be liable for any transportation charges, or labor cost. This warranty is for replacement of defective parts only. The Manufacturer will not be responsible for incidental or consequential damages or any labor cost. Inability to provide proof of purchase, or if warranty coverage has expired, any request for parts will be subject to parts, shipping and handling fees.

This limited warranty does not cover damage due to chipping and scratching of porcelain or painted surfaces including Cooking grates, nor does it cover corrosion or discoloration due to misuse, lack of maintenance, grease fires, hostile environments, accidents, alterations, abuse or neglect, improper installation and failure to read and/or abide by any product warnings. This limited warranty does not cover any damage sustained during removal or storage of this BBQ. Part failure due to lack of cleaning and maintenance, including grease fires and flash fires will not be covered under this manufacturers warranty. This limited warranty does not cover any scratches or dents, corrosion or discoloring caused by heat, abrasive or chemical cleaners. Parts installed from other manufactures will nullify this warranty.

1 Year Limited Warranty

Should deterioration of parts occur to the degree of non-performance within the duration of the warranty coverage a replacement part will be provided. The following functional parts are included under this warranty: burner, flame tamer, cooking grate, igniter, valve assembly, and regulator.

Purchaser: By accepting delivery of this Barbecue the purchaser, hereby accepts the foregoing and expressly waives any other remedy and damages, direct, indirect, and consequential.

INSTALLATION

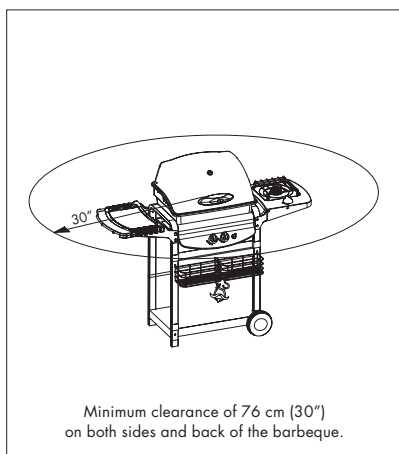
The installation of this appliance must be in accordance with all local codes, or in the absence of local codes:

- Canadian installation must conform to the current national standards, which at this time are CAN/CGA-B149.1/2-Natural Gas/Propane installation code.
 - a) **Do not** store a spare LP-gas cylinder under or near this appliance;
 - b) Never fill the cylinder beyond 80 percent full; and
 - c) If the information in “(a)” and “(b)” is not followed exactly, a fire causing death or serious injury may occur.

ADDITIONAL WARNINGS

Minimum clearance to adjacent combustible materials:

- 76 cm (30”) from furthest protruding edge on side of barbecue.
- 76 cm (30”) from furthest protruding edge on back of barbecue.



Drawing A

See Drawing A

- Always keep the area around this barbecue clean and clear of any and all combustible materials such as gasoline or other inflammable liquids, paper or oily rags.
- **Do not** operate this barbecue under any overhanging or unprotected construction.
- Remember this barbecue is for **outdoor use only** and is **not** for use on any boat or recreational vehicle.
- Use this barbecue outdoors in a well-ventilated area and we recommend at least 3 m (10') from any dwelling or other buildings.
- **Do not** use in garages, or any other enclosed area.
- **Do not** leave your barbecue unattended while in operation.
- **Do not** obstruct the flow of combustion and ventilation air to the barbecue.
- **Do not** use while under the influence of drugs or alcohol.
- **Do not** store any spare L.P. (propane) cylinder, full or empty, under or near your barbecue.
- **Do not** allow children to play anywhere near the barbecue.

L.P. GAS CYLINDER

Self-contained Propane Gas System

The self-contained (propane) gas system is designed to be used with *only* a 9.1 kg (20 lb) propane cylinder equipped with a type-1 cylinder valve and incorporating an overfill protection device (O.P.D.). This barbecue *cannot* be connected to an existing #510 P.O.L. type valve cylinder (which has left-handed threads).

DO NOT connect to a propane cylinder exceeding 9.1 kg capacity or use a cylinder with any other type of cylinder valve connection device.

The type-1 valve can easily be recognized by the large external thread on the outside of the valve. Older existing valves **do not** have this outer external thread. Any attempt to connect a regulator to any connector other than the mating type-1 connector could result in fires, injuries or property damage, and could take out the important safety features built into the type-1 system. Also connecting the #510 P.O.L. fitting to the cylinder will negate the flow control and the temperature shut-off features built into the new type-1 connection system.

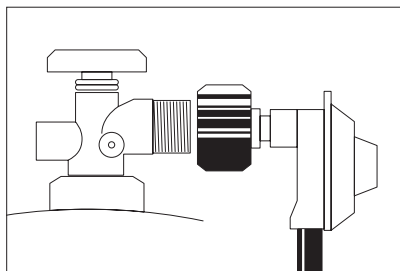
- The cylinder should not exceed 472 mm (18 1/2”) in height and 317 mm (12 1/2”) in diameter.

LP-gas supply cylinder to be used must be constructed and marked and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders Spheres and Tubes for the Transportation of Dangerous Goods.



Some models may come complete with an empty propane cylinder. If purchasing a cylinder for your barbecue:

- a) Constructed and marked in accordance with the *Specifications for LP-Gas Cylinders* of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission*, as applicable; and
- b) Provided with a listed overfilling protection device. (O.P.D)
- c) Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.



To Connect Regulator

Carefully insert brass nipple of regulator connection into tank outlet. Screw black plastic nut clockwise onto tank valve outlet until it comes to a stop. Hand-tighten only. **Do not** use tools of any kind.

The Cylinder must also be equipped with:

- A shut-off valve with a correct cylinder valve outlet as specified in current standards.
- Canada: CAN/CGA 1.6g-M97 Outdoor Gas Grilles.
- U.S.A.: ANSI Z21.58a-2006/CSA 1.6a-2006 Outdoor Cooking Appliances.

- a) A listed Overfilling Protection Device (O.P.D.).
- b) A safety relief valve with direct connection to the vapour space of the cylinder.
- c) A collar to protect the tank shut-off valve.
- d) A device for vapour withdrawal.
- e) A ring on the bottom to secure the tank to its support assembly.

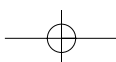
- Always turn off the cylinder valve completely when the barbecue is not in use.
- Always handle the tank valve with utmost care.
- Never connect an unregulated L.P. gas cylinder to the barbecue.
- Always keep the cylinder, in use, securely fastened in an upright position.
- Never store a spare cylinder, empty or full, near or under the barbecue when in operation.
- Never expose the cylinders to direct sunlight or excessive heat.
- Never insert any kind of objects into the valve outlet as this may damage the backcheck; a backcheck that is damaged can leak, and a leaking propane cylinder can result in fires or explosions, property damage, severe injuries or death.

TRANSPORTATION AND STORAGE OF CYLINDER

The propane cylinder is totally safe when handled properly, but if misused, the result could be an explosion or fire resulting in serious personal injury and/or property damage.

To Avoid Unnecessary Risks

- Always recap the cylinder with cap provided when not connected to the barbecue.
- **Do not** store the cylinder in any enclosed area such as a garage, and make sure the storage area has lots of ventilation.
- **Do not** store the cylinder near any appliances, or in any areas that may become hot such as the trunk of a vehicle.
- Make sure the cylinder is out of the reach of children.
- When transporting or storing the cylinder, make sure it is in an upright position and not on its side.
- **Do not** smoke around the cylinder, especially when transporting it in a vehicle.





FILLING THE CYLINDER

For safety reasons the LP gas cylinder, if supplied with your barbecue, has been shipped empty. The cylinder must be filled prior to use and must have the air purged. For safety, follow these instructions when having your cylinder filled:

- Have only your local qualified LP gas dealer fill or repair a cylinder.
- **Do not** overfill the cylinder beyond the safe 80% fill level.
- Make sure the dealer tests and checks the cylinder for leaks after filling.

WARNING

If the above instructions are not completely adhered to, it could cause a fire/explosion, resulting in death or serious injury, or property damage.

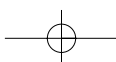
HOSE AND REGULATOR

Propane Models: Your barbecue is designed to operate on L.P. propane gas at a pressure of 2.74 Kpa (11" water column). A regulator preset to this pressure is supplied with the barbecue and must be used.

This regulator is equipped with the type-1 quick-closing connecting system, which incorporates these safety features:

- Will not allow gas to flow until a positive seal has been made.
- Has a thermal component that will automatically shut off the flow of gas between 115–150°C (240–300°F).
- Has a flow limiting feature, which will restrict the flow of gas to 10 cubic feet/hour.

Should the large, black thermal-sensitive coupling nut be exposed to any extreme temperatures above 115°C it will soften and allow the regulator probe to disengage from the valve, and will shut off the gas. Should this occur, **do not** try to reconnect the nut; instead replace the whole regulator assembly with a new one (see the attached parts listing for details). The regulator probe also contains a flow-sensitive feature, which limits the flow of gas to 10 cubic feet/hour, in the event of a regulator malfunction or hose leak. If the flow control feature is activated, the cause of this excessive gas flow should be investigated and corrected before using the barbecue again.



Note: Improperly lighting the barbecue can activate the flow control feature, resulting in lower heat output. If this occurs, the re-flow feature must be reset by turning off all the burner controls and the cylinder valve. Wait at least 30 seconds before slowly turning on the cylinder valve, and then after another 5 seconds turn the burner valve on and light the barbecue.

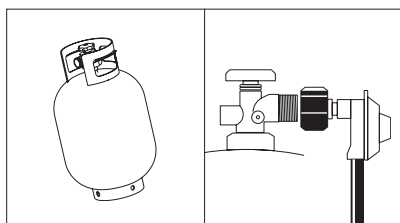
- Never connect this barbecue to an unregulated propane gas supply, or to another kind of gas. **Do not** alter or change the hose or regulator in any way.
- Visually inspect the whole hose assembly before each use for evidence of wear or damage such as cracks, burns, or even cuts. If any damage is found, replace the assembly before using the barbecue. Use only the recommended replacement hose.
- To avoid possible damage to the hose, **do not** allow any grease or other hot materials to fall on the hose, and make sure the hose does not contact any hot surfaces of the barbecue.
- The connection fitting must be protected when it's disconnected from the cylinder. **Do not** allow the fitting to bump or drag on the ground as nicks and scratches could help create a leak when connecting back to the cylinder.
- It is important to do the "Leak Test" procedure every time a cylinder is refilled, or any of the components are changed, and especially at the beginning of a new season.

LEAK TESTING

Perform a "Leak Test"

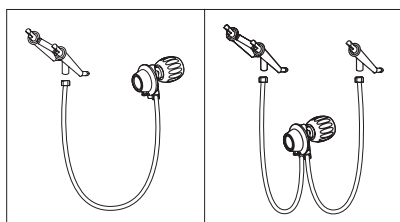
- Before lighting your barbecue for the first time.
- Every time the cylinder is refilled, or any component is replaced.
- At least once every year, preferably at the start of the season.

The "Leak Test" must be done outdoors, away from heat, open flames and flammable liquids. **Do not** smoke while performing the test. Use only a mixture of 50/50 liquid soap and water for leak testing. Never use a match or open flame.



Drawing B

Drawing C



Drawing D

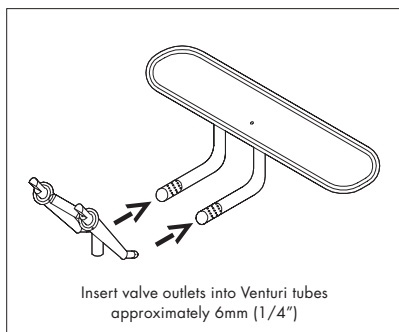
Drawing E

The Following Must be Checked

- The tank valve including the threads into the tank (drawing C).
- All tank welds (drawing B).
- Regulator fittings and tank connections (drawing C).
- All hose connections (drawing D), plus side burner hoses if so equipped (drawing E).
- With a newly filled and tested propane tank attached to the barbecue and all the controls turned OFF, slowly open the cylinder valve one full turn.
- Using a brush and soap, soak all the connections and components listed above and shown in drawings B,C,D, and E.
- Look carefully for bubbles forming, which is an indication of leaking gas.
- Tighten the connections at the bubbled areas until re-testing shows no indication of any leaks (shut off cylinder while correcting any leaks).
- Shut off the cylinder valve and ensure all control valves are off.
- **Do not** use the barbecue if any leaks cannot be stopped. Turn off the gas cylinder valve, remove the gas cylinder and seek assistance from a qualified gas appliance service mechanic or gas dealer.



PRIOR TO USING



Drawing F

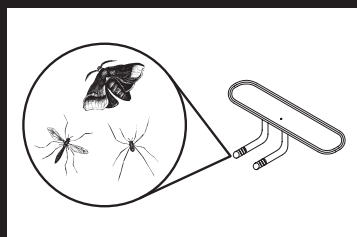
Do not use your barbecue until you have carefully read and fully understand all the information in this manual. Please ensure the following:

- Your barbecue is properly assembled.
- There are no leaks in the system (see “Leak Test”).
- The burner is properly assembled, with the venturi tubes seated over the valve outlets (drawing F) and that there is nothing blocking the venturi tubes (drawing G).
- Ensure that all power cords and/ or gas supply hoses will not touch or be near the surfaces that will get hot.
- The barbecue is in a safe location (see installation).

Ensure that the valve outlets (igniter electrode) are assembled into the venturi tubes approximately 6 mm (1/4”) and that the valve outlets and venturi tubes are approximately parallel to the bottom of the lower body.

WARNING

Natural Hazards Insects and Spiders



Drawing G

During shipment or storage, it’s possible that small insects like spiders could find their way into the venturi tubes and nest or make webs. This could block the flow of gas through the venturi tube causing a smoky yellowish flame, or prevent a burner from lighting. It could even cause the gas to burn outside the Venturi tube, which could seriously damage your grill. If these occurs, turn off the gas flow and wait for the barbecue to cool down. When the barbecue has cooled, remove the burner and clean out the venturi tubes with a brush or pipe cleaner. Replace the burner and ensure that the venturi tubes are seated over the Igniter Electrode located on the gas valves. Cleaning the venturi tubes should be conducted periodically, especially at the start of the season.

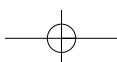
Note: Damage resulting from blocked venturi tubes is not covered under the warranty.

LIGHTING THE BARBECUE GRILL

- Make sure you have followed all the checks, procedures and instructions indicated in the prior sections before attempting to light the barbecue.
- Always raise the barbecue lid before lighting the burner.
- **Do not** bend directly over the barbecue while lighting in case of back flash.
- Making sure the main barbecue control knob is off, slowly and carefully open the propane gas cylinder valve. Wait about five seconds before opening the burner valve and lighting the barbecue grill. This procedure allows the pressure to stabilize, and prevents the flow control feature from activating. **Note:** If the flow control feature does activate, turn off the burner control valve and the cylinder valve, wait about one minute then turn on the cylinder valve slowly. Wait 5 seconds and turn on the burner valve and light the barbecue.

Lighting the Main Burner

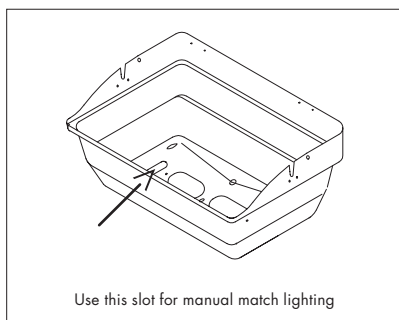
This model comes equipped with a built-in side burner and dual controls. The main burner is controlled by the left control knob, which is on the main control panel. To light the main burner, use the left control knob only. The right control knob is used to light the side burner.





Using the Igniter to Light the Burner

- Raise the lid of the barbecue.
- Push in and turn the control knob to “High” position.
- Push the igniter button until a clicking noise is heard (a spark is being applied).
- If the burner does not light after three attempts, turn the control knob to the “Off” position and wait for the gas to clear (about 5 minutes). Repeat the previous lighting procedure.
- If the burner still does not light, refer to the troubleshooting guide for help, or light with a long match.



Manual Lighting Procedure

The barbecue has ventilation slots on the underside of the housing. The left slot may be used to manually light the barbecue.

- Raise the lid of the barbecue.
- Place a lighted match through the slot shown to within (15 cm) 1/2” of the burner.
- Push in and turn the burner knob to the “High” position. At this point, the burner should light, if it doesn’t after 5 seconds, turn the control knob back to the “Off” position and wait for the gas to clear.
- Wait 5 minutes, and then repeat the manual lighting procedure. If after three tries the burner still does not light, review the troubleshooting guide for help.

WARNING

If the heat output is too low, the flow control feature may have been activated by a gas leak. If so, turn off the burner valve and cylinder valve, and perform the “Leak Test”. If there aren’t any leaks, re-light the burner.

Lighting the Second Burner

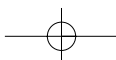
- Turn the second control knob on the main control panel to the “High” position. The unlit burner will automatically ignite.

Lighting the Side Burner

Use the push-button igniter on the main control panel and the right control knob on the side burner panel.

- Push in and turn the right control knob to the “High” position.
- Push the igniter button until a loud click is heard, which is the spark being formed. Repeat several times if the burner does not light.
- If the burner does not light after several tries, turn the right control knob off and wait 5 minutes for the gas to clear.
- Repeat the above instructions. If the side burner still does not light, refer to the troubleshooting section for help or light the burner manually.

Note: The side burner is designed to accept a maximum weight of 20 lb. **Do not** overload the side burner.





Lighting the Side Burner with a Match

- Place a lighted match through the hole to within 16 cm (1/2") of the side burner.
- Push in and turn the burner knob to the "High" position. At this point, the burner should light, if it doesn't after 5 seconds, turn the control knob back to the "Off" position and wait for the gas to clear.
- Wait 5 minutes, and then repeat the manual lighting procedure. If after three tries the burner still does not light, review the troubleshooting guide for help.

Shutting Down the Barbecue After Use

- Turn off the gas cylinder valve.
- Turn the burner control valve to the "Off" position.

This sequence is important as it prevents residual gas from being left in the system under pressure and will make the next use easier.

TIPS ON USING YOUR BARBECUE

First time use: Before cooking, turn on the barbecue and operate on "High" for about 10–15 minutes with the lid open. Close the lid and continue to run the barbecue on "High" for another few minutes. After this, your barbecue should be burned in and ready to use.

Preparation: The barbecue should be preheated to get the heat plate hot before adding any food. This is done by lighting the barbecue and running at "High" for up to ten minutes with the lid down. If the food you are cooking needs a lower temperature, turn the control knob to the required setting before adding food.

Cooking Time: This is affected by many things and experience in grilling will help you. The kind of food, the thickness of the food, and even the weather can have an effect on cooking time. You will learn that on a hot day, a lower setting will work better and on a cold day a higher setting may work better.

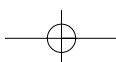
Flare-ups: Flare-ups can increase the temperature in the barbecue and add to the buildup of grease, increasing the risk of a grease fire. Some flare-ups are normal to create smoke, which helps add to the flavour of your food. To keep these flare-ups to the desired level, do the following:

- Always trim fat from steaks/red meats before grilling.
- Cook chicken and pork on a lower setting.
- Make sure the heat plate is reasonably clean.
- Make sure the grease drain hole is clear and that the grease catcher is not filled.
- Always cook with the lid down, and cook at the lowest efficient heat setting.

Note: With the lid down, you will keep a more consistent temperature inside the cooking area and use less energy/gas.

WARNING

DO NOT leave your barbecue unattended, and watch out for children around the barbecue. Make sure the barbecue is functioning safely at all times. DO NOT move the barbecue while cooking.





CLEANING AND MAINTENANCE

To get many years of service out of your barbecue, perform the following procedures at least once a year, especially at the start of a new season.

Grill: Apply a light coating of cooking oil to the grill to prevent food from sticking. After each use, and after the grill has cooled down, scrub the grill with a non-abrasive brush. Alternatively, you can wash the grill with a mild detergent or baking soda, but **do not** use a commercial oven cleaner.

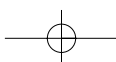
Burner and Venturi Tube: At a minimum of twice a year, it is important to remove the burner and venturi tube and clean them, making sure that all dirt and rust is removed. Use a wire to clean out the hole in the venturi tube. Make sure the bottom housing is clean and all holes are clear. If the burner has been damaged or has rusted, replace it as soon as possible. If the burner is in good shape, reinstall it in the correct position. Also ensure that the venturi tube is centred over the valve outlet.

STORAGE

When the outdoor cooking season is over and you're going to store the unit for the winter, please do the following:

- After removing and cleaning the burner and grill (lightly oil the grill after cleaning) wrap them in paper and store indoors.
- The barbecue, after being covered, can be stored outdoors.
- **Do not** store the L.P. cylinder in an enclosed area.

When the barbecue is not in use, the gas must be turned off at the cylinder valve. The barbecue and cylinder need to be stored outdoors, in well-ventilated area. **Do not** store the barbecue in a garage or near heat. If there is a need for the barbecue to be stored indoors, remove the cylinder. Continue to store the cylinder outside in the well-ventilated area and make sure the cylinder's safety cap is firmly threaded on the valve.

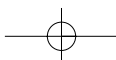




TROUBLESHOOTING GUIDE

Problem	Possible Causes	Corrective Action
Burner will not light (match or igniter)	<ul style="list-style-type: none"> Blocked venturi tubes 	<ul style="list-style-type: none"> Clean out blockage
Burners not hot enough	<ul style="list-style-type: none"> Cylinder or gas supply valve turned off 	<ul style="list-style-type: none"> Open cylinder or gas supply valve
	<ul style="list-style-type: none"> Venturi tubes not properly sealed over valve igniter electrodes 	<ul style="list-style-type: none"> Ensure proper venturi tube assembly
	<ul style="list-style-type: none"> Burner ports blocked 	<ul style="list-style-type: none"> Clean/replace burner
	<ul style="list-style-type: none"> Low or out of propane 	<ul style="list-style-type: none"> Refill cylinder
	<ul style="list-style-type: none"> Flow control device activated 	<ul style="list-style-type: none"> Follow correct lighting procedure, and perform leak test
	<ul style="list-style-type: none"> Regulator not fully tightened into cylinder 	<ul style="list-style-type: none"> Tighten regulator fully (hand tighten) onto cylinder Straighten fuel hose
Flames smoky yellow	<ul style="list-style-type: none"> Partially blocked venturi tubes 	<ul style="list-style-type: none"> Clean out blockage
	<ul style="list-style-type: none"> Excess cooking salts on burner 	<ul style="list-style-type: none"> Clean burner
	<ul style="list-style-type: none"> Air shutter closed (side and rear rotisserie burner only) 	<ul style="list-style-type: none"> Open air shutter
Burner lights with match but not with igniter	<ul style="list-style-type: none"> Loose wire connection 	<ul style="list-style-type: none"> Make sure all connections are tight
	<ul style="list-style-type: none"> Broken electrode ceramic Poor ground 	<ul style="list-style-type: none"> Ensure collector box, burner and igniter are assembled properly
	<ul style="list-style-type: none"> Faulty igniter 	<ul style="list-style-type: none"> Replace igniter
Flame blows out/down through base	<ul style="list-style-type: none"> High wind conditions 	<ul style="list-style-type: none"> Relocate barbecue back towards wind
	<ul style="list-style-type: none"> Propane low 	<ul style="list-style-type: none"> Refill cylinder
Too much heat/excessive flare-up	<ul style="list-style-type: none"> Excessive fat in meat 	<ul style="list-style-type: none"> Trim meat, turn down burner controls and/or fuel supply
	<ul style="list-style-type: none"> Grease drain plugged 	<ul style="list-style-type: none"> Clean casting base and burner Clean heat plate
	<ul style="list-style-type: none"> Cooking system not positioned correctly 	<ul style="list-style-type: none"> Position cooking system correctly
Flames under heat control console	<ul style="list-style-type: none"> Blocked venturi tubes 	<ul style="list-style-type: none"> Immediately shut off gas at source, allow grill to cool and clean out venturi tubes
Regulator humming	<ul style="list-style-type: none"> This is not a defect or a hazard 	<ul style="list-style-type: none"> Temporary condition caused by high outside temperatures and a full propane cylinder
Incomplete flame	<ul style="list-style-type: none"> Plugged, rusted or leaking burner 	<ul style="list-style-type: none"> Clean/replace burner

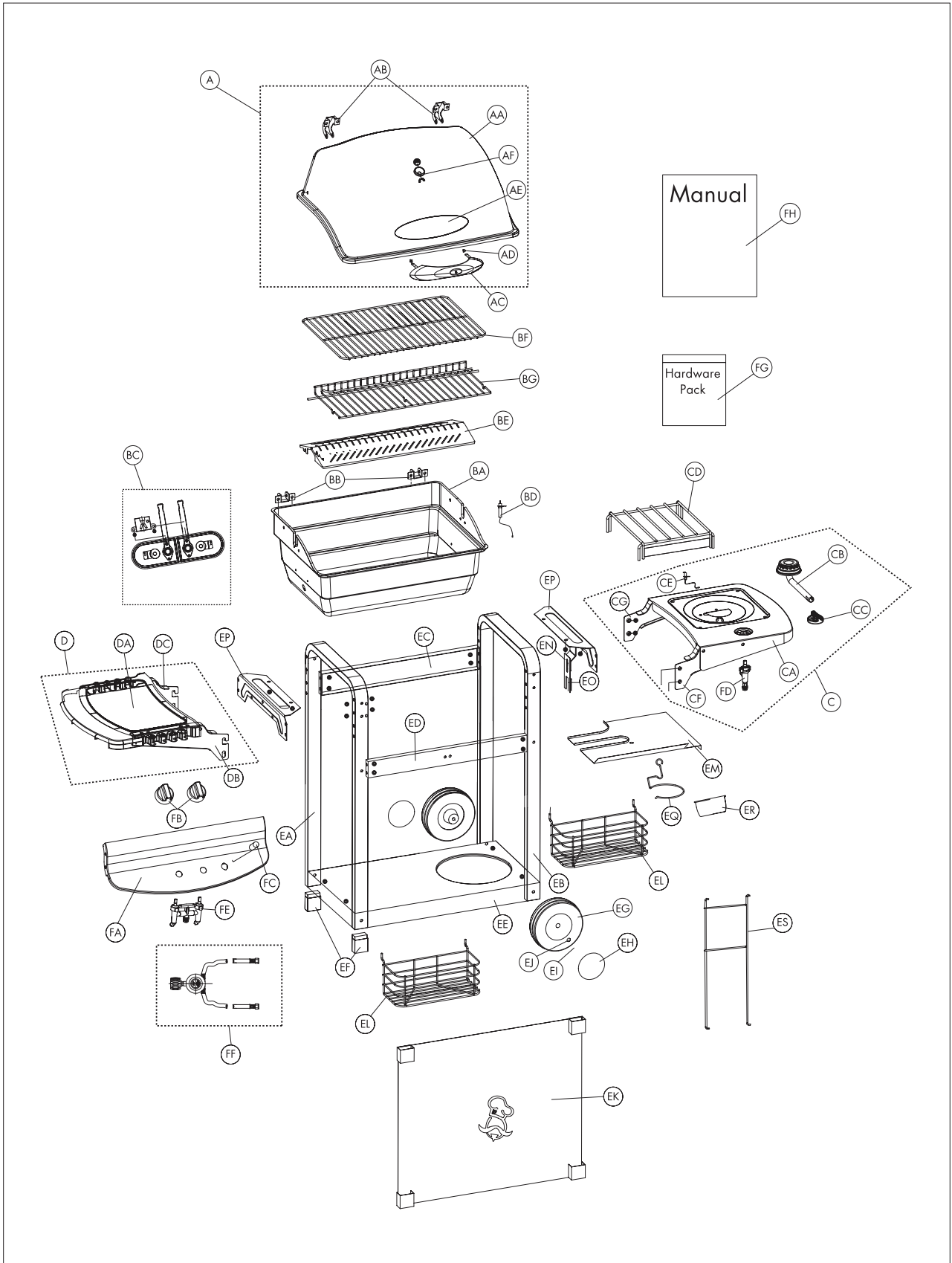
For product inquiries, parts, and warranty and troubleshooting support, please call 1-877-707-5463.



PARTS LIST

Item No.	Quantity	Specification	Part No.
A	1	Top lid assembly	
AA	1	Top lid	G205-0001-01
AB	2	Upper hinge	G206-0002-01
AC	1	Top lid handle	G205-0002-01
AD	2	Handle fiber washer	G205-0016-01
AE	1	Handle inner heat shield	G205-0019-01
AF	1	Thermometer	G205-0003-01
<hr/>			
B	1	Firebox assembly	
BA	1	Firebox weldment	G205-0200-01
BB	2	Firebox hinge	G206-0010-01
BC	1	Burner assembly	G206-2000-02
BD	1	Main burner electrode and wire	G206-0302-01
BE	1	Heat plate	G205-0006-01
BF	1	Cooking grate	G206-0006-01
BG	1	Warming rack	G206-0046-01
<hr/>			
C	1	Sideburner assembly	
CA	1	Sideburner frame	G205-0007-01
CB	1	Side burner	G205-0100-01
CC	1	Sideburner knob	G206-0030-01
CD	1	Grate sideburner	G205-0008-01
CE	1	Sideburner electrode and wire	G205-0018-01
CF	1	Shelf mount-3	C423-0016-01
CG	1	Shelf mount-4	C423-0017-01
<hr/>			
D	1	Side shelf assembly	
DA	1	Side shelf	E201-0009-01
DB	1	Cart mount-1	C423-0013-01
DC	1	Cart mount-2	C423-0014-01

Item No.	Quantity	Specification	Part No.
E	1	Cart assembly	
EA	1	Cart leg, left	G205-0009-01
EB	1	Cart leg, right	G205-0020-01
EC	1	Rear brace	G205-0011-01
ED	1	Front brace	G205-0017-01
EE	1	Bottom shelf	G205-0012-01
EF	2	End cap	C423-0033-01
EG	2	W heel	G206-0025-01
EH	2	W heel cap	G205-0013-01
EI	2	W heel axle	C423-0045-01
EJ	2	Washer	G301-0028-01
EK	1	Skirt	G205-0014-01
EL	2	Front basket	G205-0015-01
EM	1	Heat shield	G205-0021-01
EN	1	Gas tank holder-1	G205-0300-01
EO	1	Gas tank holder-2	G206-0028-01
EP	2	Brace, burner box	E201-0022-01
EQ	1	Grease cup hook	G401-0067-01
ER	1	Grease cup	G401-0066-01
ES	1	Tank Exclusion, Wire Frame	G205-0034-01
<hr/>			
F	1	Control panel assembly	
FA	1	Control panel	G205-0005-01
FB	2	Knob	G401-0023-01
FC	1	Control panel igniter	G206-0301-01
FD	1	Side Burner Valve	G205-0004-01
FE	1	Main Valve Assy	G206-0031-01
FF	1	Regulator	G206-0029-01
FG	1	Hard Ware Pack	G205-8001-01
FH	1	Manual	G205-M001-01





ASSEMBLY INSTRUCTIONS

Tools needed for assembly are shown below.

Before assembling the barbecue, please ensure that you have all the hardware needed.

Before assembling the barbecue, read these instructions carefully. Assemble the barbecue on a flat, clean surface.

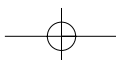
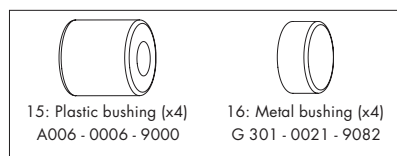
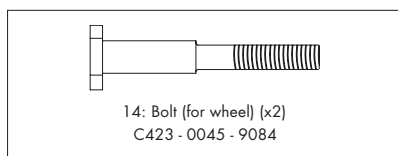
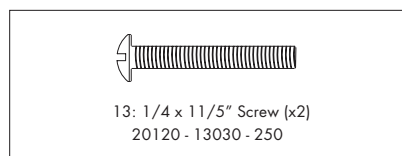
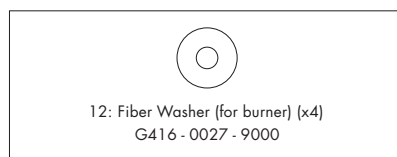
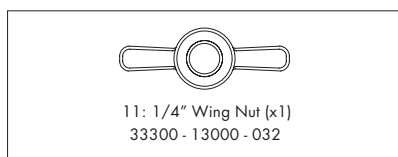
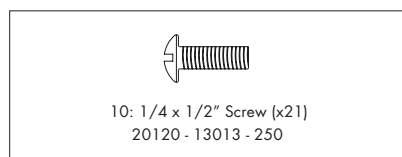
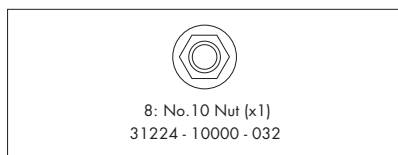
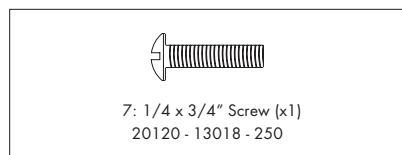
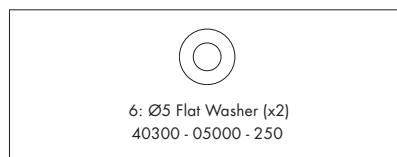
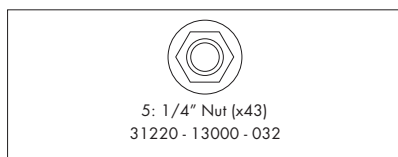
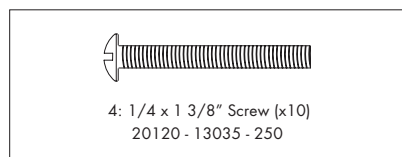
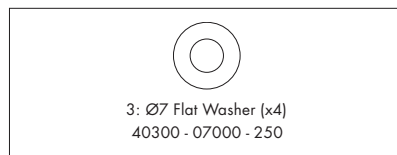
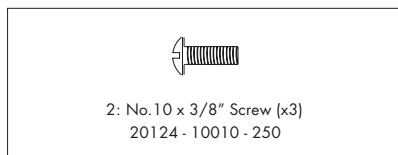
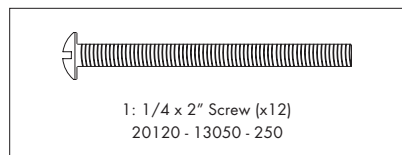
Note: Do not fully tighten all the nuts during initial stage.

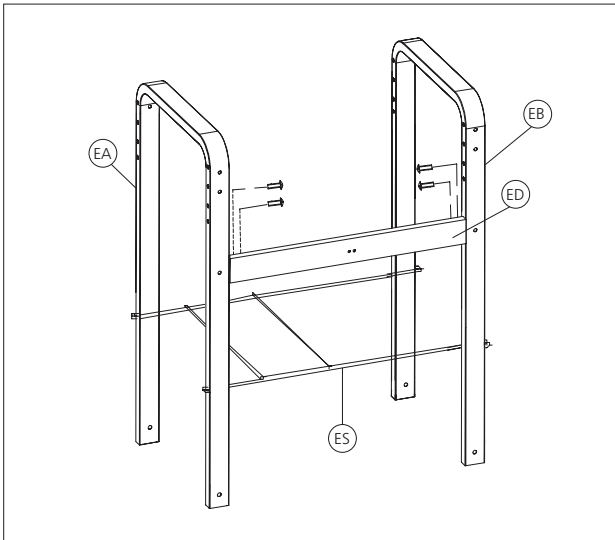
Grill is heavy. You should have two people assemble the barbecue together.

Please refer to part numbers under the name of the tools for warranty tools ordering.

Hardware Pack List

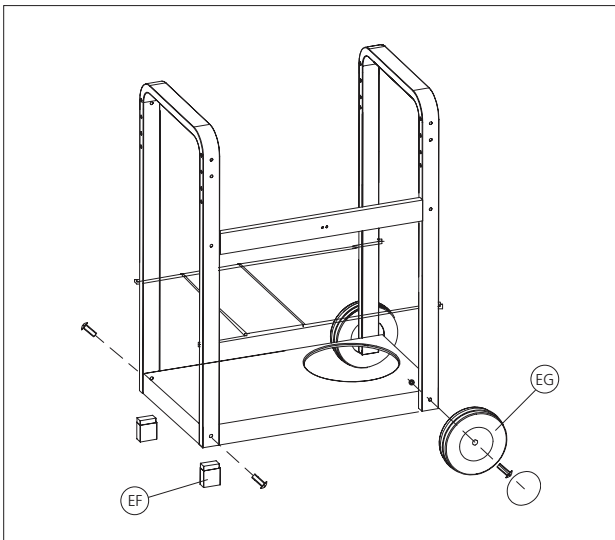
Key No.	Description	Part Number	Quantity
1	1/4" x 2" Screw	20120-13050-250	12
2	No.10 x 3/8" Screw	20124-10010-250	3
3	Ø7 Flat Washer	40300-07000-250	4
4	1/4 x 1 3/8" Screw	20120-13035-250	10
5	1/4" Nut	31220-13000-032	43
6	Ø5 Flat Washer	40300-05000-250	2
7	1/4 x 3/4" Screw	20120-13018-250	1
8	No.10 Nut	31224-10000-032	1
9	ST 4.2 x 10 Self Tapped Screw	22500-42010-1324	6
10	1/4 x 1/2" Screw	20120-13013-250	21
11	1/4" Wing Nut	33300-13000-032	1
12	Fiber Washer (for burner)	G416-0027-9000	4
13	1/4 x 1 1/5" Scre	20120-13030-250	2
14	Bolt (for wheel)	C423-0045-9084	2
15	Plastic bushing	A006-0006-9000	4
16	Metal bushing	G301-0021-9082	4
17	M4 Wing Nut	33301-04000-032	1
18	Washer (for wheel bolt)	G301-0028-9084	2





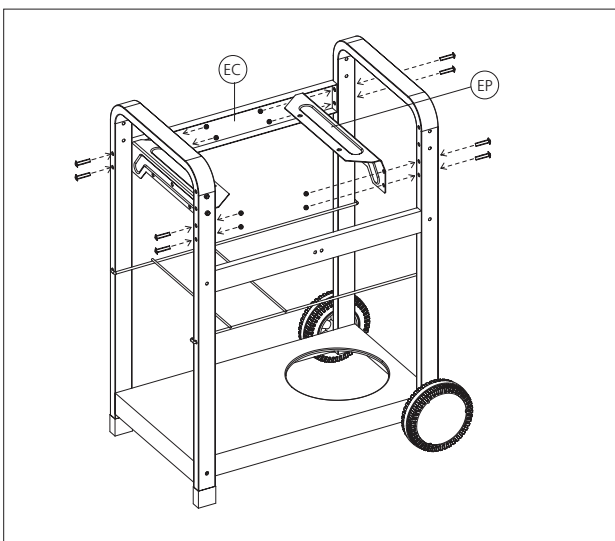
1

Assemble the 2 cart legs (EA & EB) with the front brace (ED) by using 1/4 x 1/2" screws (x4). Insert the wire frame (ES) into left and right cart legs (EA,EB) in this step.



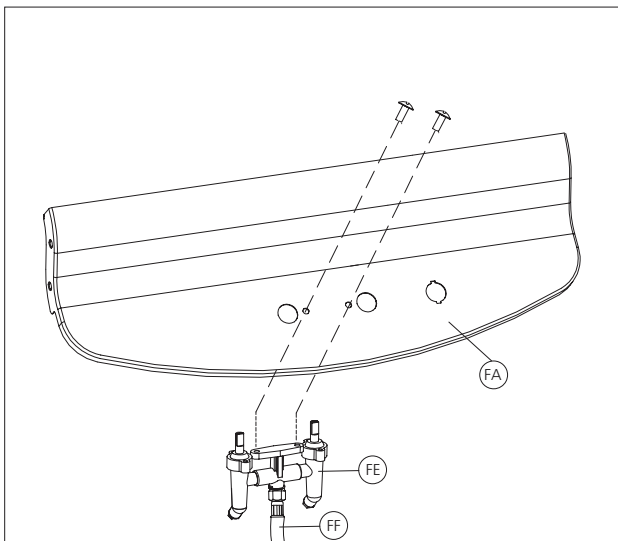
2

1. Assemble bottom shelf (EE).
2. Assemble 2 wheels (EG) by using the wheel bolt (x2) and 1/4" nuts (x2). Attach the wheel caps after assembling the wheels.
3. Insert end cap (EF) by using 1/4 x 1 1/5" screws (x2) and 1/4" nut (x2).



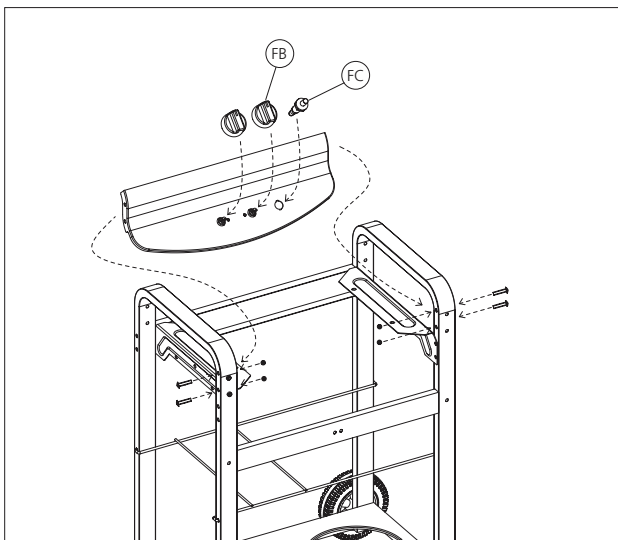
3

Assemble rear brace (EC) and two braces of burner box (EP) by using 1/4 x 2" screws (x8) and 1/4" nuts (x8).



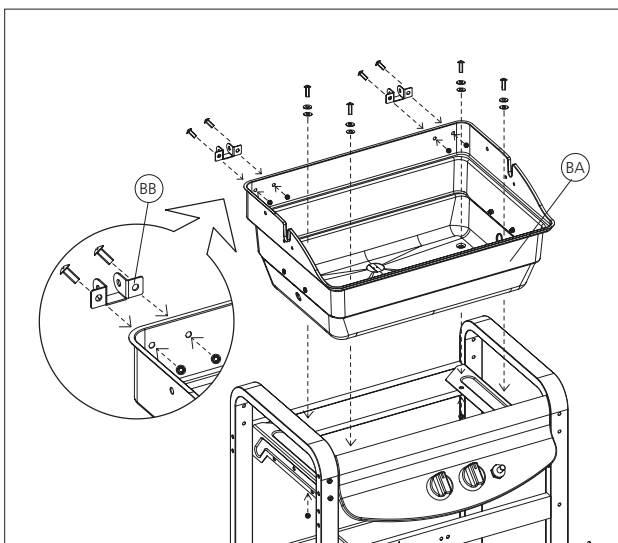
4

Assemble main burner valve (FE) and regulator assembly (FF) onto the control panel (FA) by using No.10 x 3/8" screws (x2) and Ø5 flat washers (x2). Unscrew the two No. 10 x 3/8" screws from the valve itself then use them to screw the valve onto the control panel.



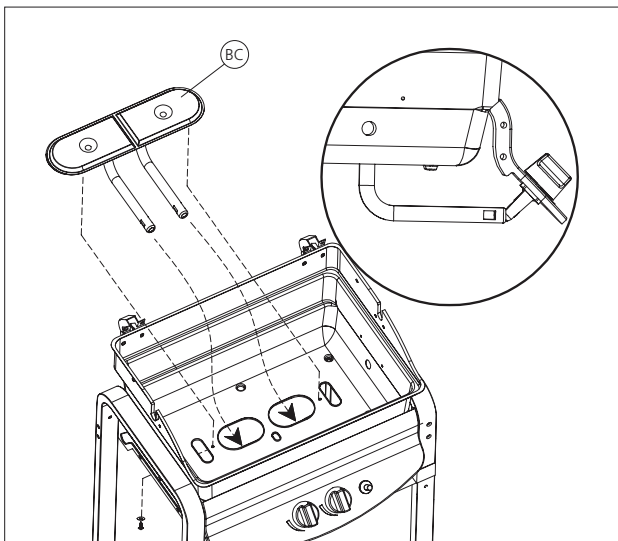
5

1. Assemble igniter (FC) onto the control panel.
2. Assemble control panel (FA) onto the both cart legs, using 1/4 x 2" screws (x4) and 1/4" nuts (x4).
3. Assemble the control knobs (FB) on the valve.



6

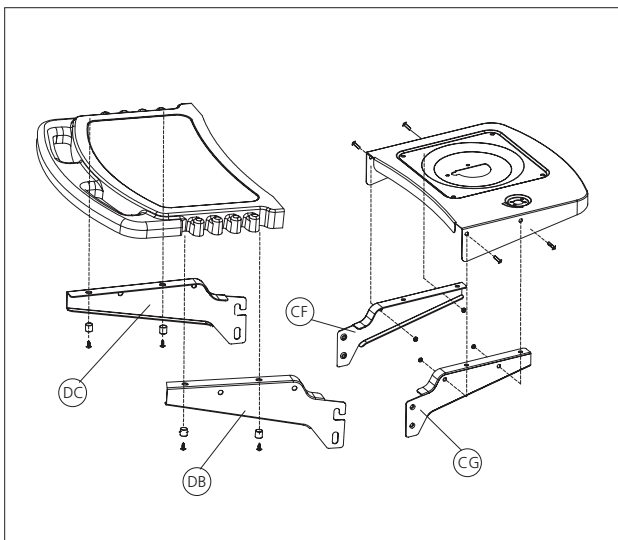
1. Assemble the whole burner box assembly (BA) onto two braces of burner box (EP) by using 1/4 x 1/2" screws (x4), Ø7 flat washers (x4), fiber washers (x4), and 1/4" nuts (x4) which should be assembled under the two braces of burner box.
2. Assemble two hinges (BB) at the back side of the burner box by using 1/4 x 1/2" screws (x4) and 1/4" nuts (x4).



7

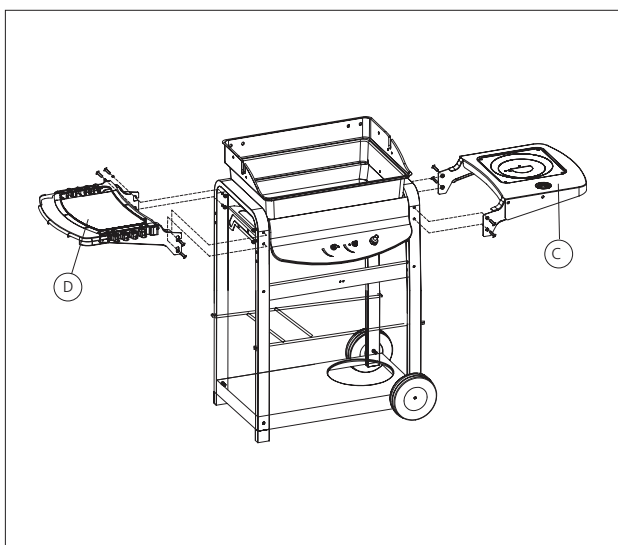
Install main burner assembly (BC) by using ST 4.2 x 10 self tapped screws (x2) and Ø5 flat washers (x2).

Very Important: Burner tubes must engage valve openings. Make sure the valves are aligned with burner tubes.



8

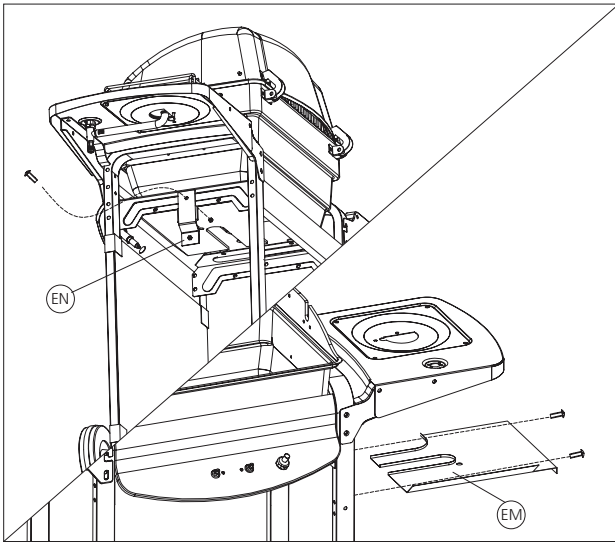
1. Attach shelf mount-1 (DB) and shelf mount-2 (DC) inside the side shelf panel (DA) by using ST 4.2 x 10 self tapped screws (x4) and plastic bushings (x4).
2. Attach shelf mount-3 (CF) and shelf mount-4 (CG) inside the side burner frame (CA) by using 1/4 x 1/2" screws (x4) and 1/4" nuts (x4).



9

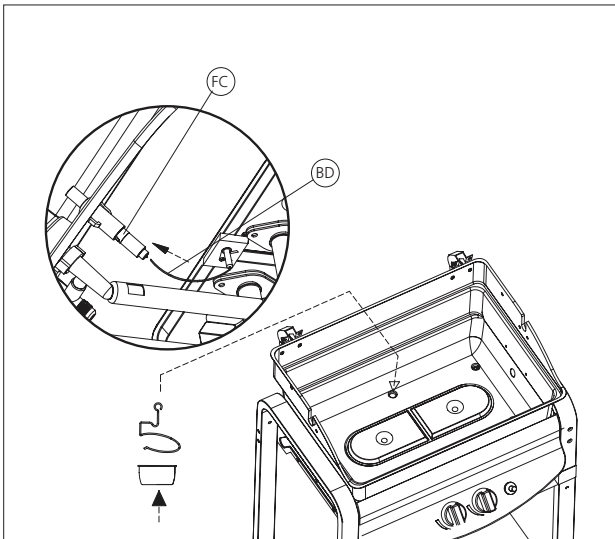
Assemble side shelf assembly (D) and side burner assembly (C) at both sides of the burner box by using 1/4 x 1 3/8" screws (x4) and 1/4" nuts (x4) for each one.

For side shelf's assembly, make sure to use metal bushings (x4) together with above screws and nuts.



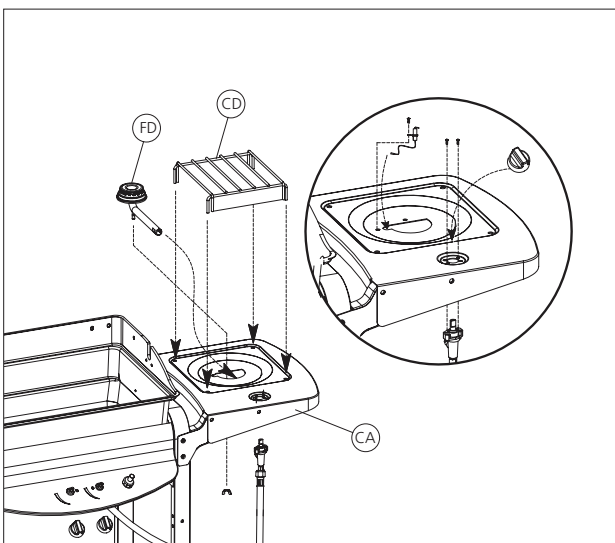
10

1. Attach gas tank holder (EN) on the right brace of burner box (under the side burner frame) by using 1/4 x 1/2" screw (x1) and 1/4" nut (x1).
2. Assemble heat shield (EM) under the burner box by using No.10 x 3/8" screws (x2).



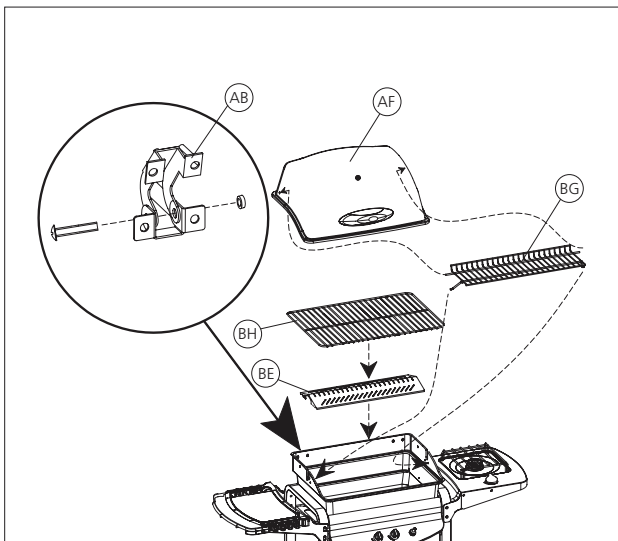
11

1. Insert the electrode wire (BD) into the igniter (FC).
2. Then put the grease cup hook (EQ) and grease cup (ER) under the burner box through the instructed hole.



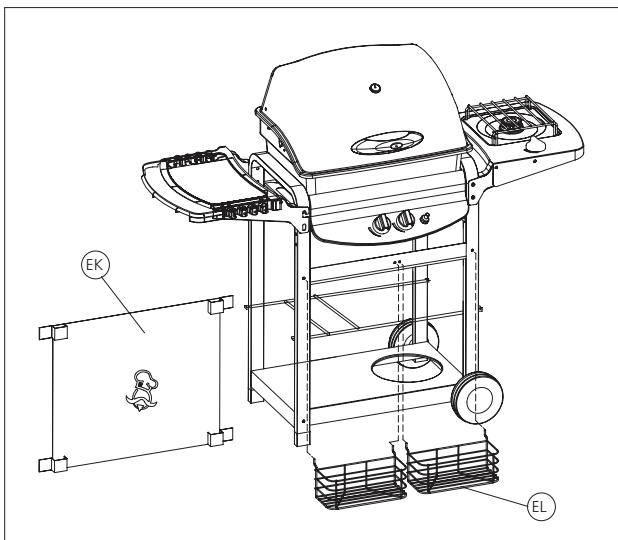
12

1. Unscrew the two No.8x3/8" screws and No.8 lock washer from the side burner valve itself (FD) then use them to screw the valve onto the side shelf.
 2. Assemble the side burner electrode and wire assembly (CE) into the side burner frame by using No.10 x 3/8" screw (x1) and No.10 x 3/8" nut (x1).
 3. Install the side burner by using the M4 wing nut.
- Very Important:** Burner tubes must engage valve openings. Make sure the valves are aligned with burner tubes.
4. Position the side cooking grate (CD) into place and make sure the solid side faces the side burner knob.



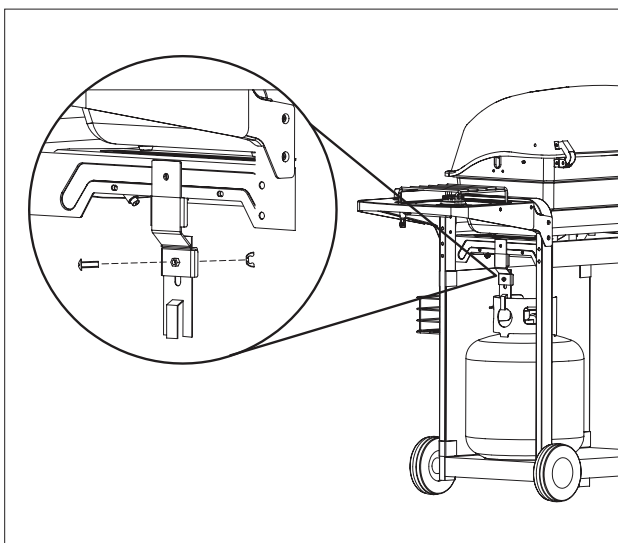
13

1. Assemble the thermometer (AF) onto the top lid by using attached 5/16" - 18 wing nut.
2. Assemble two top lid hinges (AB) at the back side of the top lid assembly (A) with 1/4 x 1/2" screws (x4), 1/4" nuts (x4).
3. Assemble top lid hinge together with the burner box hinge by using 1/4 x 1 3/8" screws (x2) and 1/4" nuts (x2) so that the top lid assembly and burner box assembly can be linked.
4. Put in heat plate (BE), cooking grate (BH) in the burner box. Then snap the warming rack (BG) into the holes between in top lid and lower body of burner box.



14

1. Attach the fabric with Masterchef™ logo (EK) at the front two cart legs with velcro. Make sure the top two velcros are on top of the front brace.
2. Insert two front baskets (EL) into the holes of the front brace.



15

1. Assemble gas tank holder-2 (EO) to gas tank holder-1 (EN) by using 1/4 x 3/4" screw (x1) and 1/4" wing nut.
2. Use the gas tank holder-2 to clip tight on the edge of the gas tank.

WARNING

Do not store an extra tank in the cart.

