

SAFETY AND CARE MANUAL

PRODUCT # 085-0258-6 | C50501



STOP



DO NOT RETURN THE PRODUCT TO THE STORE.

IF YOU NEED HELP, CALL THE MASTER CHEF® HOTLINE

1-855-453-2150



 **CAUTION**

Read and follow all safety statements, assembly instructions, use and care directions before attempting to assemble and cook.

 **INSTALLER OR ASSEMBLER/CONSUMER**

This manual should be kept with the grill at all times.

 **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. **DO NOT** try to light this grill without reading the Lighting Instructions section of this manual.

 **CAUTION**

IN DIRECT SUN AND IN OPERATION, YOUR GRILL'S PAINTED STEEL PARTS CAN BECOME VERY HOT.

Some parts may contain sharp edges, especially as noted in this manual. Wear protective gloves during assembly and usage of this appliance. For residential use **ONLY**. **DO NOT** use for commercial cooking.

GET HELP FOR:

MISSING/DAMAGED PARTS • ASSEMBLY • TROUBLESHOOTING
• WARRANTY ASSISTANCE • PRODUCT INFORMATION

TIP: ASSEMBLE YOUR GRILL IMMEDIATELY. MISSING OR DAMAGED PARTS MUST BE CLAIMED
WITHIN 30 DAYS OF PURCHASE.

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IMPORTANT SAFETY WARNINGS

FOR YOUR FAMILY'S SAFETY, PLEASE CHECK THE FOLLOWING:

- READ and UNDERSTAND the Safety & Care Manual. Keep this manual for future reference.
- This grill is designed for outdoor use only. If used indoors, toxic fumes will accumulate and may cause serious bodily injury and/or death.
- This appliance is not intended for commercial use.
- **DO NOT** use the grill unless it is fully assembled and all parts are in place.
- **DO NOT** position or operate the grill under an overhang, or unprotected construction, against a wall, or near aluminum siding, windows, or fencing.

WARNING

- **DO NOT** use the grill in high winds.
- Keep the grill on a level surface at all times.
- Use protective gloves to protect your hands while cooking or adjusting the intake dampers.
- To extinguish the coals, close the lid, charcoal drawer, smoke stack exhaust damper and intake dampers completely. **DO NOT** use water, as it may damage the grill's finish.
- **DO NOT** leave the grill unattended while in use.
- To control flare-ups, slightly close the intake dampers and the smoke stack exhaust damper on your grill. To completely extinguish coals or fire, close all intake dampers and the lid completely.
- This appliance is not intended for and should never be used as a heater.
- When cooking, ensure the appliance is on a level, stable surface in an area clear of combustible materials.

DANGER

- **DO NOT** add charcoal starter fluid or charcoal impregnated with starter fluid to hot or warm charcoal.
- **DO NOT** attempt to move a hot grill.
- Never touch the charcoal drawer or grates to check if they are hot.
- **DO NOT** light charcoal with the lid closed.
- **DO NOT** use gasoline, starter fluid, alcohol, or other highly volatile fluids to ignite the charcoal.
- **DO NOT** store gasoline and other dangerous fluids or flammables within 10' (3 m) of this grill.
- **DO NOT** remove ashes until all charcoal is completely burned out and fully extinguished.
- **DO NOT** use spirit or petrol for lighting or relighting! Use only firelighters that comply with EN 1860-3.
- Remaining coals and ashes should be removed from the grill and stored in a non-combustible metal container. Allow them to remain in the metal container for 24 hours before disposing of them.

THIS MANUAL MUST REMAIN WITH THE PRODUCT AT ALL TIMES

To order non-warranty replacement parts or accessories, or to register your warranty, please visit us on the website at www.masterchefbbqs.com

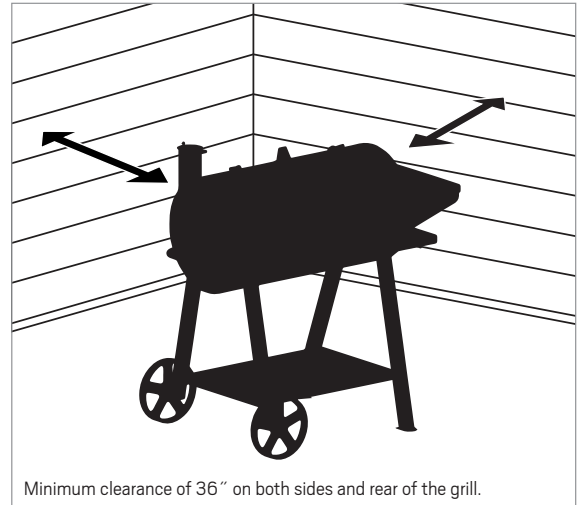
GETTING STARTED

Failure to heed these danger and warning statements may cause serious injury or death, or result in fire or explosion, causing damage to property.

For outdoor use only, in a well-ventilated area. Minimum clearance to adjacent combustible materials:

MINIMUM CLEARANCE to adjacent combustible materials: **36" (91 cm)** from furthest protruding edge on all sides of the grill.

- **DO NOT** operate under any carport, overhang, awning, siding, or any other combustible material.
- **DO NOT** use on any boat or recreational vehicle.
- **DO NOT** use in enclosed spaces such as carport, garage, porch, or covered patio.
- **DO NOT** block ventilation holes on the bottom or top of grill.
- **DO NOT** allow children or pets to play anywhere near the grill.
- **DO NOT** use grill in high winds.
- **DO NOT** block holes in sides or back of grill.
- **DO NOT** leave your grill unattended while in operation.
- **DO** always keep the area around this grill clean and clear of any and all combustible materials such as gasoline or other inflammable liquids, paper, or oily rags.



CHOOSING FUEL TYPE

You can burn either charcoal briquettes or natural lump charcoal, which have different attributes. Charcoal briquettes typically provide longer cooking time and are usually less expensive while lump charcoal burns hotter and produces less ash.

NATURAL LUMP CHARCOAL

Natural Lump Charcoal –Natural lump charcoal does not contain chemicals, additives, or fillers. This means your fire burns hotter, cleaner, and creates less ash than with charcoal briquettes.

COOKING WITH WOOD CHUNKS

Wood chunks provide a powerful burst of heat and flavour. Using a combination of charcoal and wood chunks, you can build a substantial fire in the firebox. Adding soaked, flavoured wood chips or chunks will provide smoke and additional smokey flavour over a longer time period. It is recommended to check the fire every hour during the cooking process. Add charcoal and wood as required to maintain the desired cook temperature.

⚠ ATTENTION

Charcoal recommendations are approximate. Longer cooking times, cold or windy temperatures will require that additional charcoal be added to reach and maintain ideal cooking temperatures.

GETTING STARTED

CHOOSING A FIRE STARTER

Charcoal chimney starters and electric charcoal starters are safe, affordable, and effective options for lighting charcoal. You can also use all-natural fire starter sticks or cubes.

⚠ ATTENTION

Avoid using fire starters with chemicals, or lighter fluid for lighting charcoal, as it imparts an unnatural flavor and fumes into the cooking area.

⚠ WARNING

Do not use gasoline, kerosene, or alcohol for lighting charcoal. Use of any of these or similar products can cause an explosion possibly leading to severe bodily injury.

PRE-FIRING INSTRUCTIONS

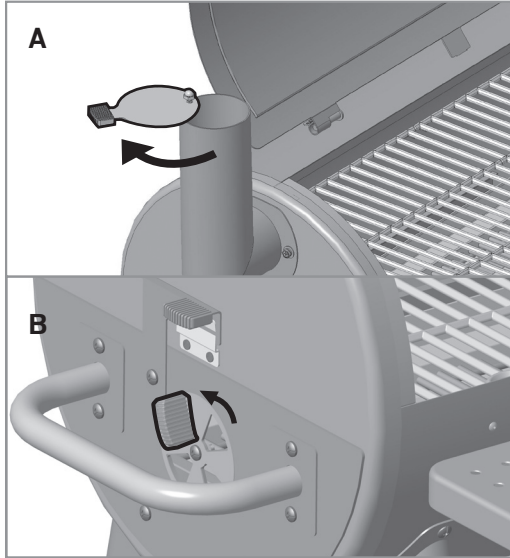
Before the initial use, clean the cooking grates and warming rack with warm, soapy water. Rinse thoroughly and dry completely. Following these steps is crucial to protect the grill's interior and exterior finish and to season the steel interior. Failure to do so may affect food flavour, damage the finish, and impact the grill's durability.

1. Lightly coat interior surfaces, including grills and cooking grates, with vegetable cooking oil to enhance finish longevity, similar to waxing a car.
2. Build a small fire on the charcoal grates, ensuring coals do not touch the walls.
3. Sustain the fire for approximately two hours with the lid closed and the intake dampers set to one-half open. Allow the grill to cool down completely afterward.
4. Your grill will be ready for use after this seasoning process.



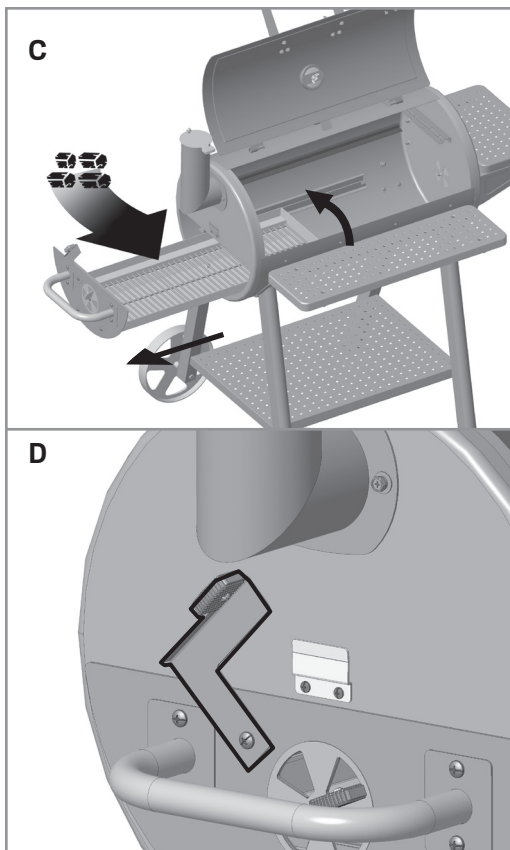
OPERATION

LIGHTING INSTRUCTIONS



There are several methods to light your charcoal, including using a chimney starter, electric starter, or all-natural fire starters. Choose the method that best suits your needs.

1. Open the smoke stack damper (see Image A).
2. Open the left and right air intake dampers on the side of the firebox (see Image B).

**LIGHTING WITH ELECTRIC CHARCOAL STARTER (SOLD SEPARATELY)**

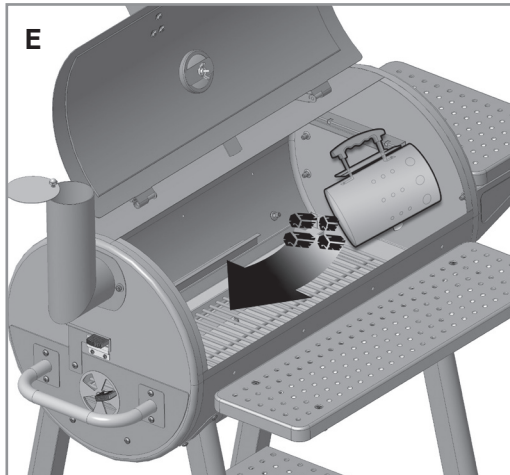
1. Open the charcoal drawer and arrange the lump charcoal on the charcoal grate (see Image C).
2. Insert the electric charcoal starter into the pile of lump charcoal.
3. Plug in the electric charcoal starter, allowing it to heat and ignite the charcoal. Once the charcoal is glowing and covered with white ash, carefully unplug the electric starter and remove it from the grill. Handle with caution as it will be hot.
4. Slowly close and lock the charcoal drawer (see Image D) and ensure both inlet dampers are open.

Note: As you become more familiar with your Master Chef® Charcoal Barrel Grill, you will learn the appropriate amount of charcoal needed for various cooking times and temperatures.

OPERATION

USING A CHIMNEY CHARCOAL STARTER (SOLD SEPARATELY)

When using a chimney charcoal starter, follow the product instructions. A chimney starter requires you to pour hot coals onto the charcoal grate. It is safest to keep the charcoal drawer closed and load hot coals onto the charcoal cooking grate directly from inside the firebox.



1. Open the lid and remove the cooking grate.
2. Open the smoke stack damper.
3. Open the left and right air intake dampers on the side of the firebox (see Image B).
4. Open the charcoal drawer and arrange a base layer of unlit lump charcoal onto the charcoal cooking grate, then close and lock the drawer.

Follow the instructions provided with the chimney charcoal starter. Position the loaded chimney charcoal starter on the charcoal cooking grate to safely ignite the charcoal.

5. Allow the charcoal to ash over, which may take 15 minutes or more.
6. Using protective gloves, pour the lit charcoal onto the base layer of lump charcoal (see Image E). Wait until the charcoal is fully aflame before repositioning the cooking grate and closing the lid.

⚠ ATTENTION

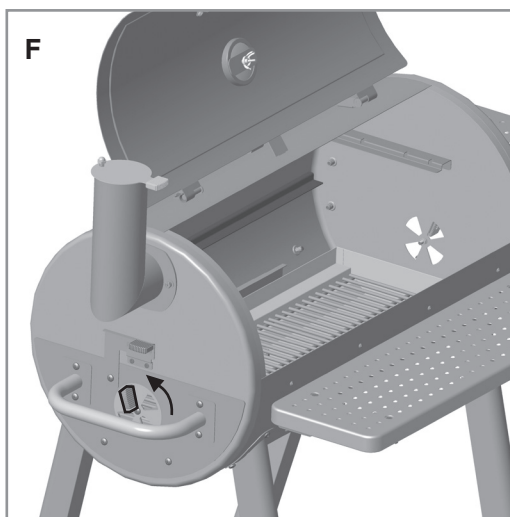
With a gloved hand, use the dampers to achieve the desired temperature. Add additional charcoal in small batches as needed.

⚠ WARNING

DO NOT OPERATE OVER 650°F / 325°C AS THIS WILL DAMAGE THE FINISH AND CONTRIBUTE TO RUST. PAINT IS NOT UNDER WARRANTY AND WILL REQUIRE TOUCH-UP. THE PRODUCT IS NOT WARRANTED AGAINST RUST.

PREHEAT

Ensure adequate time for the grill to heat up before cooking. Attempting to cook on a cold grill will yield unsatisfactory results. Similarly, avoid multitasking with food preparation while trying to build a fire. Once the fire is established and burning evenly, maintaining it requires only periodic attention.



ADJUSTING TEMPERATURE

Open the intake dampers to allow more fresh air into the grill, thus ensuring a higher internal cooking temperature. Close the intake dampers as needed to decrease airflow for a lower cooking temperature (see Image F). You may spread the coals out a bit more to make the fire less intense if the temperature is too high.

USING A WATER PAN

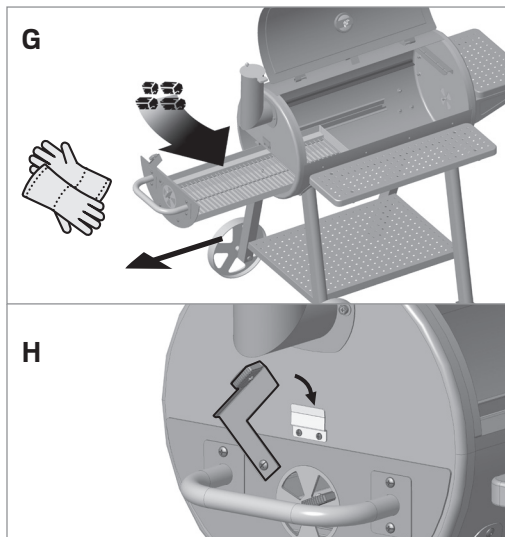
For longer cooks, it is recommended to use a water pan to keep food from drying out. Using disposable foil trays is a convenient option.

OPERATION

ADDING MORE FUEL

⚠ CAUTION

Always wear protective gloves. Use caution when adding charcoal to the grill. Flames may flare up when coals come in contact with fresh air. Stand back at a safe distance and use long-handled, heat-resistant cooking tongs to add additional charcoal briquettes.



1. With protective gloves, open the charcoal drawer lock and **SLOWLY PULL** out the charcoal drawer.
2. Use long-handled tongs to stoke the coals. Load 12-20 pieces of lump charcoal 11 – 18 oz (390 – 520 g) for each additional hour of cooking required.

⚠ WARNING

Do not overfill the charcoal drawer.

3. **SLOWLY CLOSE** the charcoal drawer and lock it (see image H).
4. Keep the grill lid and both intake dampers open until the fire begins to burn.

⚠ WARNING

- Always keep pets and children away from the grill.
- Do not perform this task without protective gloves and long-handled tongs.
- Do not overfill the charcoal.
- Do not pour charcoal directly from the bag onto hot coals, as hot coals could fall onto the ground, causing a fire or safety issue.
- Never leave your grill unattended while in use.

SHUT DOWN

When you are ready to shut down the Master Chef® Charcoal Barrel Grill, close all inlet and exhaust dampers and the lid to snuff the fire out completely.

⚠ WARNING

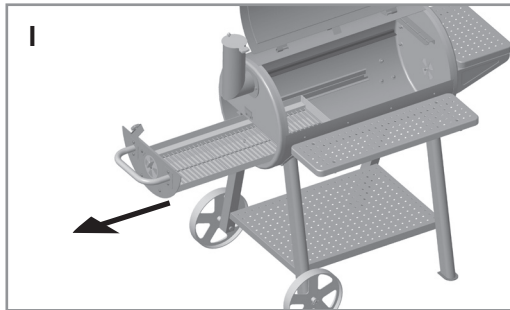
Assume that it will take at least 1 hour for your charcoal to extinguish and your grill to cool down. There is no ON or OFF switch for a charcoal fire. Always be cautious about making any assumptions regarding when the fire is completely out and the grill is completely cool.

- Do not store your grill until ash and coals are fully extinguished.
- Allow charcoal to burn out before removing ash and remaining charcoal to avoid a fire.
- Never dump hot coals where they can be stepped on or become fire hazard.
- Never dump ashes or coal before they are fully extinguished.

CARE AND MAINTENANCE

CARE AND MAINTENANCE

Cleaning and maintaining your Master Chef® Charcoal Barrel Grill is essential for ensuring its longevity and optimal performance. Always perform maintenance on a cold grill to avoid burns.



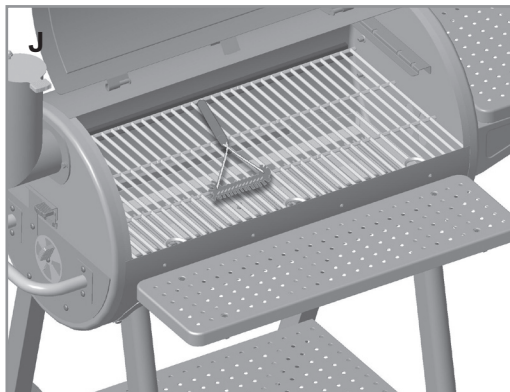
ASH REMOVAL

After every use, once cool, open the charcoal drawer and carefully remove the ash tray. Empty it into a metal, heat-resistant container.

NOTE: Do not allow ash to build-up.

GENERAL MAINTENANCE

- The seasoning process will help preserve the internal steel components. Use a stainless-steel brush to clean the cooking grates and components that are soiled.



- Clean the exterior using warm, soapy water.
 - Clean the interior using a wire- bristle brush to remove any debris from the firebox. The layer of oils that accumulates inside the charcoal grill- the seasoning- is protective and does not need to be scrubbed clean with any frequently.
 - If necessary, wash the interior and exterior of the lid and firebox with a warm detergent and water solution. Always rinse and dry thoroughly before re-installing parts.
 - Spray a light coating of vegetable cooking spray on the interior surfaces of your lid and firebox for added protection, only when cool.
- Never allow ash and charcoal to remain in the charcoal drawer for long periods of time or during storage, as humidity can cause it to harden and rust, making clean-up challenging.

⚠ CAUTION

Assume that it will take at least 1 hour for your charcoal to extinguish and your grill to cool down. There is not an ON or OFF switch for a charcoal fire. Always be cautious about making any assumptions about when the fire is completely out and cool.

CARE AND MAINTENANCE

STORAGE

NOTE: DO NOT leave charcoal in your grill when you are not using it. Charcoal and ashes left inside the ash tray may reduce the durability of your grill.

- Always remove all charcoal and ash before storage.
- If storing for long periods, it is recommended to remove the cooking grates and charcoal grates and store them in a dry place.
- If storing your grill in a garage or on a concrete floor, place a large piece of cardboard underneath the grill to protect against from moisture.

COVER YOUR GRILL

Once all surfaces are clean and dry, cover your grill with a full-length cover to protect surfaces from dirt and moisture. Weather-resistant polyester material protects against birds, dust, wind, rain, and snow.



⚠ CAUTION

Only cover the grill when it is fully cooled.

⚠ ATTENTION

To avoid grill deterioration and degradation of parts, follow all maintenance and storage instructions. Take immediate action to clean and perform maintenance on any parts showing signs of weathering or corrosion.

START GRILLING

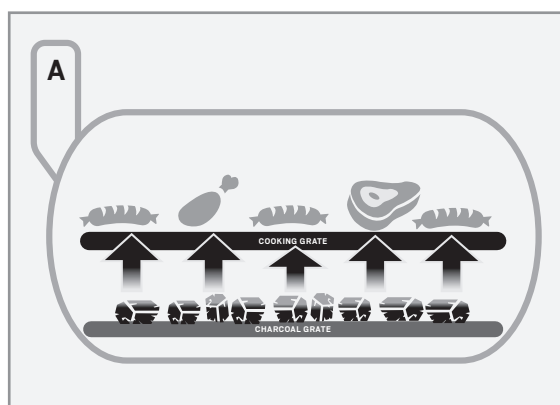
Always observe safe food handling and safe food preparation practices when using this grill to prevent foodborne illnesses.

AAFC* Safe Minimum Internal Temperatures	
Fish	145°F (63°C)
Pork	160°F (71°C)
Egg Dishes	160°F (71°C)
Steaks and Roasts of Beef, Veal or Lamb	145°F (63°C)
Ground Beef, Veal or Lamb	160°F (71°C)
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F (74°C)
Ground or Pieces Poultry (Chicken Breast, etc.)	165°F (74°C)

*Agriculture and Agri-Food Canada

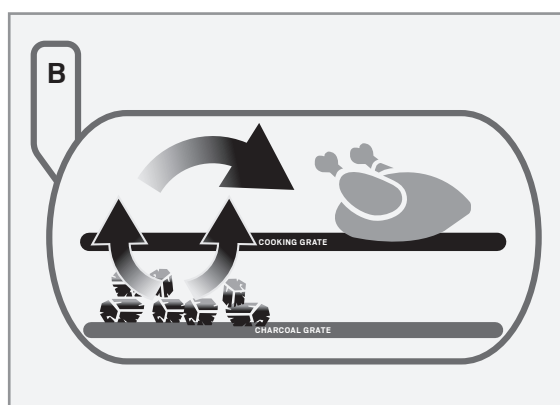
DIRECT AND INDIRECT COOKING

The method of choice will depend on what you are cooking and the duration of cooking time.



DIRECT COOKING METHOD

Food is placed directly over the charcoal on the cooking grate. This method is ideal for foods that require high heat and quick cooking times. Direct cooking will sear the exterior of foods quickly, creating grill marks and caramelization, while the interior cooks through (see image A).



INDIRECT COOKING METHOD

The charcoal is banked to one of the side of the grill, with the food placed on the cooking grate away from the direct heat. This method is suitable for larger cuts of meat, whole poultry, and other foods that benefit from slower and more gentle cooking. The heat circulates around the food rather than directly under it (see image B).

START GRILLING

GRILLING TIPS

- Create an improved, non-stick cooking surface by coating all cooking grates with vegetable shortening or cooking oil on a COLD, UNLIT cooking grate before preheating.
- Do not add salt to meat until 15 minutes before grilling as it may reduce the “juiciness” of the meat.
- Do not place frozen meats on the grill cooking grates as this will permanently damage the cooking surface. Thaw at room temperature or in a fridge.
- All intake dampers must remain OPEN during lighting and cooking.
- Always cook with the lid down to preserve the grill’s temperature.
- Meat thermometers help you ensure that meats are cooked to the desired temperature.
- Never pierce meat with a fork.
- Trimming fat from meat helps to avoid flare-ups and makes for healthier food.
- Apply sauces at the end of the cooking.
- Leave space around each food item on the grate to allow for even cooking and smoke penetration.
- Turn foods only once, halfway through cooking time.
- Avoid cross contamination. Use separate trays for uncooked and cooked food.
- **If the charcoal is damp or wet, we recommend discarding it, as the performance will be poor.**

⚠ WARNING

For your family’s safety, do not attempt to light your grill until you have reviewed this manual.

⚠ WARNING

The lid, lid handle and firebox may be hot to the touch. Always wear protective, heat-resistant grilling gloves while using your grill.





WARNING
HOT SURFACE



CAUTION

- AVOID BURNS!
- DO NOT TOUCH WHEN GRILL IS IN USE!
- EXTREMELY HOT SURFACE!

CHARCOAL BARREL GRILL BECOMES EXTREMELY HOT WHEN IN USE.

WARRANTY AND SERVICE

BEFORE YOU CALL FOR SERVICE have the following information available:

1. **Serial number:** The serial number is located bottom panel of your grill or on the rating plate. You can also find the serial number on the front cover of this manual.
2. **Model number:** The model number is located on the front cover of this manual, the bottom right corner of the rating label and also on your cash register receipt.
3. **Proof of purchase** by the original owner.

Call the Master Chef® Customer Care Hotline 1-855-453-2150
HOURS: 9AM- 7PM EST Mon-Fri, Closed Saturday and Sunday

IF YOUR PRODUCT IS DAMAGED:

1. Call the **Master Chef® Customer Care** Hotline **1-855-453-2150**.
2. Do not return to the store for replacement of damaged or defective parts. **Master Chef® Customer Care** will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. Concealed Loss or Damage: If damage is unnoticed until merchandise is unpacked, resolve issue by contacting **Master Chef® Customer Care** immediately. Missing or damaged parts should be claimed within 30 days of purchase.

To ensure your satisfaction and for follow-up service,
register your charcoal barrel online at www.masterchefbbqs.com

LIMITED WARRANTY:

Trileaf Distribution, hereby warrants to the ORIGINAL PURCHASER of this Master Chef® Charcoal Barrel that it will be free of defects in workmanship, for a Limited 1 year from the date of purchase, as follows:

Please see Limitations and Exclusions section on page 15.

LIMITED 1 YEAR: ALL PARTS

CAUTION

Some parts may contain sharp edges—especially as noted in this manual! Wear protective gloves if necessary. For residential use ONLY. DO NOT use for commercial cooking.

WARRANTY AND SERVICE

LIMITATIONS AND EXCLUSIONS

Trileaf Distribution has the following **limitations** to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes.
2. This warranty applies only when grill is used in Canada.
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its grill products.
4. Trileaf Distribution shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Trileaf Distribution will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period (see exclusions to warranty coverage below).
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
8. Trileaf Distribution does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Trileaf Distribution.
9. Visit www.masterchefbbqs.com to register your product online. The purchaser shall retain a copy of the purchase invoice for future claims.

Trileaf Distribution excludes from its warranty the following:

- a. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, or careless handling.
- b. Damages caused by improper assembly or installation, alteration, failure to follow proper usage, safety and maintenance instructions presented throughout this manual, including improper clearance to combustible materials.
- c. Failure to perform regular maintenance, safety checks, and service as presented throughout this manual that may result in a fire, personal injury, or property damage.
- d. Part failure due to lack of cleaning and maintenance, use of improper cleaning products, such as indoor stainless steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- e. Normal wear and tear, chipping and scratching on painted or porcelain enamel surfaces, dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by the manufacturer.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

To ensure your satisfaction
and for follow-up service, register your charcoal barrel online at:
www.masterchefbbqs.com

Made in China
Trileaf Distribution Trifeuil
Toronto, Canada
M4S 2B8

MASTER
Chef TM&C

