



STOP



DO NOT RETURN THE PRODUCT TO THE STORE.

IF YOU NEED HELP, CALL THE MASTER CHEF® HOTLINE

1-855-453-2150

GET HELP FOR:

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

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

BARBECUE SAFETY CHECK

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

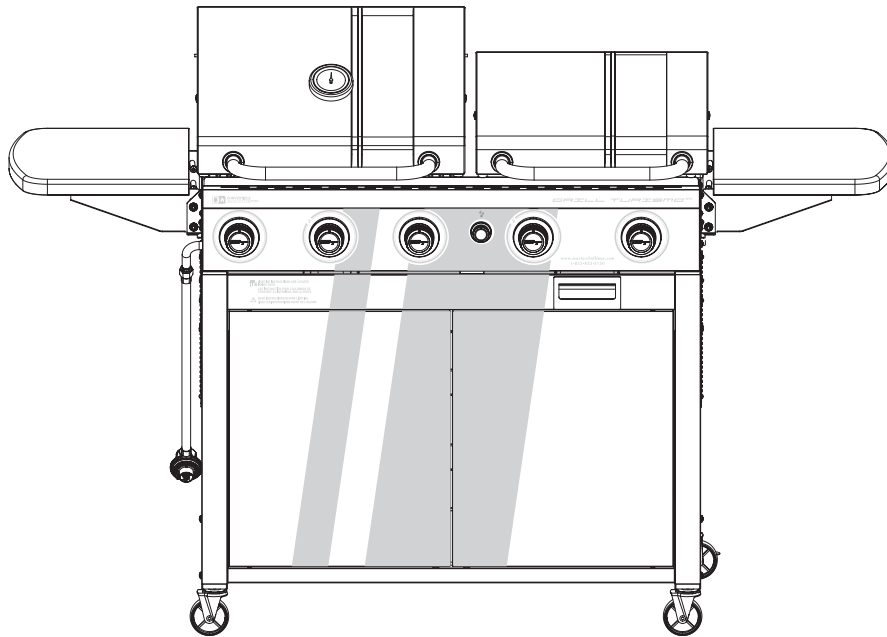
- READ** and **UNDERSTAND** the owner's manual.
- CHECK** that the regulator nipple is centred into the LP gas cylinder valve. Do **NOT** cross thread this connection. Cross threading may result in a fire or explosion at the LP gas cylinder connection.
- PERFORM LEAK TEST** on all connections as specified in this user manual. Leak checks should be performed on all new barbecues even if assembled by an assembler or gas technician. Leak checks should be performed frequently thereafter.
- DO NOT** position or operate barbecue under an overhang or unprotected construction, against a wall, or near aluminum siding, windows or fencing.
- INSPECT** and **CLEAN** burner tubes to avoid flash fires caused by spider webs and other blockages. Inspect gas jets to ensure they are correctly installed in burner tubes. **NEVER LEAVE A LIT BARBECUE UNATTENDED.**
- BEFORE OPENING THE GAS SUPPLY**, ensure the lid is open, control knobs are in "OFF" (O) position, gas is turned off, and the regulator is attached to LP gas cylinder correctly. Then follow the **PROPER LIGHTING PROCEDURE** as shown in the manual. If above steps are not followed, you may experience low flames, or other performance issues.
- AVOID** dangerous grease fires by performing regular cleaning and maintenance of interior casting, the grease collection system, flame tamers cooking grates and griddle top.
- Large yellow flames and the smell of gas indicate a blockage in the burner, usually a spider web. Remove the burner and clear the obstruction.



CAUTION:

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

GRILL TURISMO™ CONVERTIBLE PROPANE GRILL AND GRIDDLE SAFETY AND CARE MANUAL



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 web at

www.masterchefbbqs.com

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

⚠ DANGER

If you smell gas:

- a. Shut off gas to the appliance.**
- b. Extinguish any open flame.**
- c. Open lid.**
- d. 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.**

⚠ CAUTION

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.
For residential use ONLY. Do not use for commercial cooking.

⚠ WARNING

Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer for your model.

THIS BARBECUE IS FOR OUTDOOR USE ONLY.
To ensure your satisfaction and for follow-up service,
register your barbecue online at **www.masterchefbbqs.com**

TABLE OF CONTENTS

| | |
|--|-----------|
| INSTALLATION AND WARNINGS | 4 |
| LP GAS CYLINDER | 5 |
| - Requirements | 5 |
| - Gas hook-up and warnings | 5 |
| - LP cylinder removal, transport and storage | 7 |
| SAFETY HOSE AND REGULATOR | 8 |
| LEAK TEST | 10 |
| NATURAL GAS HOOK-UPS AND WARNINGS | 11 |
| OPERATION – LIGHTING INSTRUCTIONS | 12 |
| PREVENTION | 13 |
| TROUBLESHOOTING | 15 |
| CLEANING AND MAINTENANCE | 18 |
| - Seasoning your griddle | 21 |
| START GRILLING | 23 |
| WARRANTY AND SERVICE | 25 |

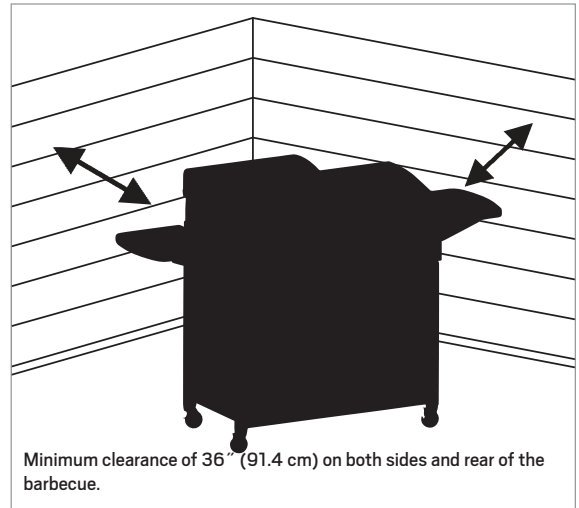
INSTALLATION

Installation must conform 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 for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

ADDITIONAL WARNINGS

Minimum clearance to adjacent combustible materials:
36" (91.4 cm) from furthest protruding edge on all sides of the barbecue.

- **DO** 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** remember this barbecue is for outdoor use only and is not for use on any boat or recreational vehicle.
- **DO** use this barbecue outdoors in a well-ventilated area placed at least 36" (91.4 cm) from any dwelling or building.
- **DO** always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.
- **DO** check burner flames regularly.
- **DO NOT** operate this barbecue under or near any overhanging or unprotected construction, aluminum siding, windows, or fencing.
- **DO NOT** use in enclosed spaces such as carport, garage, porch or covered patio.
- **DO NOT** leave your barbecue unattended while in operation.
- **DO NOT** obstruct the flow of combustion and ventilation air to the barbecue. Do not place barbecue against a wall or other solid structure.
- **DO NOT** use while under the influence of drugs or alcohol.
- **DO NOT** store any spare LP (propane) cylinder, full or empty, under or near your barbecue.
- **DO NOT** allow children or pets to play anywhere near the barbecue.
- **DO NOT** block holes in sides or back of grill.
- **DO NOT** use charcoal or ceramic briquettes in a gas grill.
- **DO NOT** attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.
- **DO NOT** use grill until leak-tested, and a safety check is completed.
- Minimum ambient operating temperature: 0°F (-18°C).
 - (a) Do not store a spare LP-gas cylinder under or near this appliance.
 - (b) Never fill the cylinder beyond 80 percent full.
 - (c) If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.



LP GAS CYLINDER REQUIREMENTS

DO NOT connect to a propane cylinder exceeding 20 lb (9.1 kg) capacity or use a cylinder with any other type of cylinder valve connection device.

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

GAS HOOK-UP AND WARNINGS

(LP) LIQUID PETROLEUM GAS:

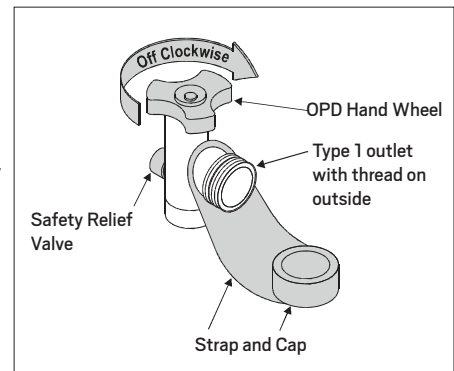
- LP gas is non-toxic, odourless and colourless when produced. For your safety, LP gas has been given an odour (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP CYLINDER REQUIREMENTS:

- 12" (30.5cm) diameter x 18" (45.7 cm) tall with 20 lb (9 kg) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the US Department of Transportation (DOT) or the National Standard of Canada, CAN /CSA-B339, cylinders spheres and tubes for transportation of dangerous goods. See LP cylinder collar for marking.

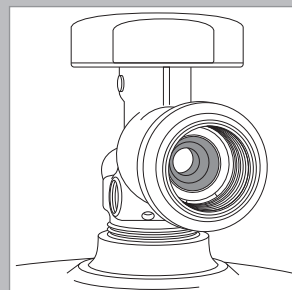
LP CYLINDER VALVE MUST HAVE:

- **Shut-off valve** with a correct cylinder valve output as specified in current standards. CSA/ANSI Z21.58-2022/CSA1.6-2022 Outdoor Cooking Gas Appliances.
- Type 1 outlet compatible with regulator or grill. The type 1 valve is easily recognized by the large external thread on the outside of the valve.
- Safety relief valve with direct connection to the vapour space of the cylinder.
- **UL listed Overfill Protection Device (OPD).** This OPD safety feature is identified by a unique triangular hand wheel. Use only LP cylinders equipped with this type of valve.
- A device for vapour withdrawal.
- A collar to protect the LP tank shut off valve.
- A ring on the bottom of the LP tank to secure it to the support assembly.
- 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.

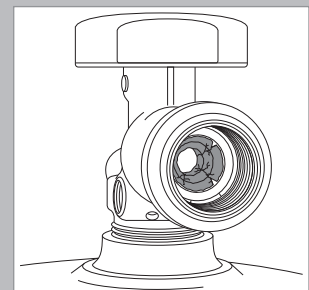


⚠️ LP CYLINDER WARNINGS

- Inspect the LP cylinder valve rubber seal for cracks, wear, or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire, or severe bodily harm.
- Inspection should be done each time the LP cylinder is connected to the grill, has been refilled, exchanged, or has not been used for more than 60 days.
- Do not use an LP cylinder with a damaged rubber seal. Exchange the LP cylinder or have the rubber seal replaced at a qualified propane filling station



Good Rubber Seal



Damaged Rubber Seal

GAS HOOK-UP AND WARNINGS

⚠ WARNING

Any attempt to connect a regulator to any connectors other than the mating TYPE -1 connector could result in fires, explosions, injuries, or property damage. Use only LP cylinders equipped with this type of valve.

DO NOT connect to a propane cylinder exceeding 20 lb (9.2 kg) capacity or use a cylinder with any other type of cylinder valve connection device.

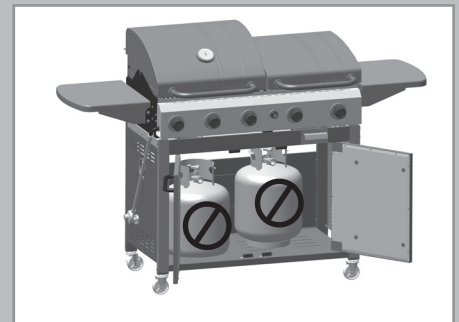
Before opening LP cylinder valve, check the coupling nut for tightness.

⚠ DANGER

- **NEVER** store a spare LP cylinder, empty or full, under or near the appliance.
- Never fill a cylinder beyond 80% full.
- An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire or explosion with risk of property damage, serious injury or death.
- Do not store objects or materials inside the barbecue cart enclosure that would block the flow of combustion air to the underside of either the control panel or the burner box.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.

⚠ LP GAS WARNINGS

- Always turn cylinder valve off when the barbecue is not in use.
- Always handle the LP gas cylinder valve with the utmost care.
- Never connect an unregulated LP gas cylinder to the barbecue.
- Always keep the cylinder, in use, securely fastened in an upright position.
- Never expose the cylinder to direct sunlight or excessive heat.
- Never insert any kind of object into the valve outlet as this may cause damage to the back-check. A damaged back-check can leak resulting in fires, explosions, property damage, severe injuries or death.
- Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Make sure the storage area has a lot of ventilation.
- Do not store an LP cylinder in an area where children play.



⚠ OUTDOOR

- An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings;
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings; or
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.

LP CYLINDER REMOVAL, TRANSPORT AND STORAGE

BEFORE DISCONNECTING THE LP CYLINDER:

1. Turn "OFF"(O) all control knobs and the LP cylinder valve.
2. Turn coupling nut counter-clockwise by hand only—do not use tools to disconnect. Remove LP cylinder from inside cart.
3. Install safety cap onto LP cylinder valve. Always use cap supplied with LP gas cylinder valve.

Failure to use safety cap as directed may result in serious personal injury and/or property damage.

WARNING

When transporting and storing the cylinder, make sure it is in an upright position and not on its side. Do not smoke around cylinder, especially when transporting in a vehicle.

LP CYLINDER FILLING

- Use only licensed and experienced dealers.
- Ensure that the dealer checks and tests the LP gas cylinder for leaks after filling.
- LP dealer must purge new cylinder before filling.
- Dealer should NEVER fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- Do not release liquid propane LP gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance.

WARNING

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

CAUTION

A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.

SAFETY HOSE AND REGULATOR

PROPANE MODELS:

Your barbecue is designed to operate on LP gas at a pressure of 2.74 kPa (11" water column). A regulator preset to this pressure is supplied with your barbecue.

QCC-1 QUICK CLOSING COUPLING

All models are designed to be used with an LP gas cylinder equipped with the new QCC-1 Quick Closing Coupling system.

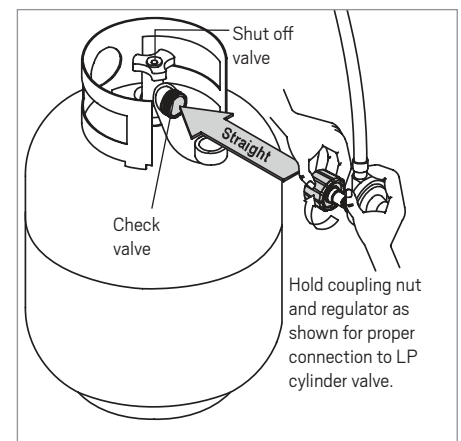
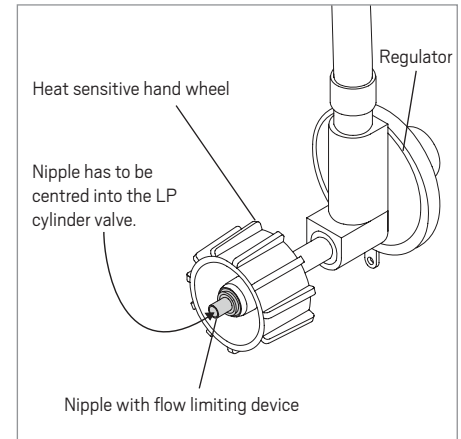
The QCC-1 system incorporates new safety features required by the Canadian Standards Steering Committee.

- Gas will not flow until a positive connection has been made.
- A thermal element will shut off the flow of gas between 240 – 300°F (115 – 150°C).
- When activated, a Flow Limiting Device will limit the flow of gas to 10 cubic feet per hour.

CONNECTING REGULATOR TO THE LP CYLINDER

1. LP cylinder must be properly secured onto barbecue.
2. Turn all control knobs to the "OFF" (O) position.
3. Turn LP cylinder "OFF" by turning hand-wheel clockwise to a full stop.
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.
5. Hold regulator and insert nipple into LP cylinder valve. Hand tighten the coupling nut. Hold the regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.
6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance.

Note: If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, do not use this regulator!



⚠ DANGER

Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

SAFETY HOSE AND REGULATOR

REGULATOR FLOW LIMITING DEVICE

If you are experiencing any of the following performance issues you may have activated the flow limiting feature in your regulator:

- Burners not getting hot enough
- Low or incomplete burner flames
- Low gas pressure
- Burners not staying lit

RESETTING THE REGULATOR FLOW LIMITING FEATURE

1. With all control knobs and the gas source in the “OFF”(**O**) position, open the barbecue lid.
2. Disconnect the hose and regulator from the LP gas cylinder.
3. Turn all barbecue control knobs to the “MAX”(**05**) position.
4. Let stand for 1–3 minutes, allowing all excess gas in valves and manifold to dissipate.
5. Turn all barbecue control knobs back to the “OFF”(**O**) position.
6. With the barbecue lid still open, reconnect the hose and regulator to the LP gas cylinder; do not cross thread the connection. Hand-tighten only.
7. Check all hose connections to ensure that a positive seal has been made. Perform a leak test.
8. Slowly turn on the propane gas supply, ¼ to ½ a turn.
9. Wait approximately 5 seconds for the hose and regulator pressure to stabilize.
10. Turn the selected burner control knob to the “MAX”(**05**) position
11. Press the electronic ignition button, or use the match and match holder or a butane lighter to ignite the selected burner.

Avoid activating the Flow Limiting Feature by following the proper start up and shut down procedures and performing a complete leak test and safety check to ensure that there are no leaks in the system and that a positive connection has been made between the gas source and manifold assembly.



LEAK TEST

1. Turn all control knobs to the “O” position.
2. Ensure that the regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning hand wheel counter-clockwise. If you hear a rushing sound, turn gas off immediately—there is a leak at the connection. Correct before proceeding.
4. Brush soapy solution onto hose and regulator and all connections from the LP gas cylinder to the main burner manifold.
5. If “growing” bubbles appear, there is a leak. Close LP cylinder valve immediately and re-tighten connections. If leaks cannot be stopped, do not try to repair. Call for replacement parts. Order new parts by providing the serial number, model number, name and part number of items required (see parts list) to a Customer Care Agent 1-855-453-2150.
6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.



LP CYLINDER LEAK TEST FOR YOUR SAFETY

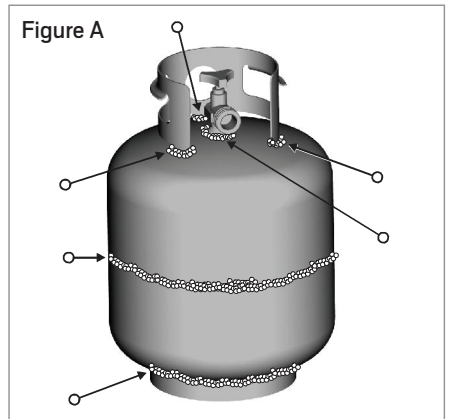
⚠ ATTENTION:

A leak test must be repeated each time the LP cylinder is exchanged or refilled.

- Do not smoke during a leak test.
- Do not use an open flame to check for gas leaks.
- Barbecue must be leak tested outdoors in a well ventilated area, away from ignition sources such as gas fired electrical appliances. During a leak test, keep your barbecue away from open flames or sparks.
 - Use a clean paint brush and a 50/50 mild soap and water mixture.
 - Brush soapy solution onto areas indicated by arrows in Figure A.

DO NOT USE HOUSEHOLD CLEANING AGENTS:

Damage to gas train components can result.



⚠ WARNING

If growing bubbles appear, do not use or move the LP cylinder. Contact an LP gas supplier or your fire department.

⚠ ATTENTION

If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

⚠ WARNING

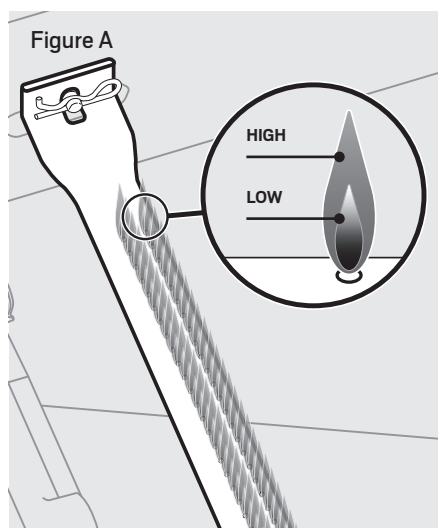
For all new, at home, natural gas connections please contact a certified gas technician to install your natural gas barbecue.

NATURAL GAS HOOK-UPS AND WARNINGS

NATURAL GAS REQUIREMENTS

Consult a Certified Gas Technician to ensure that the home supply line is suitable for a 3/8" natural gas supply line, capable of an input of up to 85,000 BTUs.

- All gas supply plumbing must be carried out by a Certified Gas Technician, in accordance with provincial authorities having jurisdiction and in accordance with CAN/CGA 1-B149.1 & 2 installation code requirements.
- A shut-off valve must be installed between the barbecue and the natural gas supply line.
- When conducting pressure test always isolate the barbecue from the gas supply piping system by disconnecting the barbecue and closing its individual manual shut-off valve.
- The gas supply piping system should be tested at pressures which do not exceed 1/2 PSI (3.5 kPa).
- All gas supply plumbing must be able to supply 7" water column to the barbecue with all burners in operation.



INSTALLATION

For your convenience, this Master Chef Grill Turismo™ Convertible Grill and Griddle model includes the Convertible Valve System™, which makes converting your barbecue from propane to natural gas simple.

NOTE: You will need a Natural Gas Convertible Valve System Kit – Sold separately (Model 085-2261-4)

NATURAL GAS BURNER FLAME CHECK

The burner flame pattern is the key indicator of proper or improper function within the cook system. When the burners are performing correctly you will see a specific flame pattern. All burner ports should be 2.5 cm/ 1" flame on "HIGH" with orange tips, light blue centre, with a darker blue flame at the base of the burner port (see Figure A).

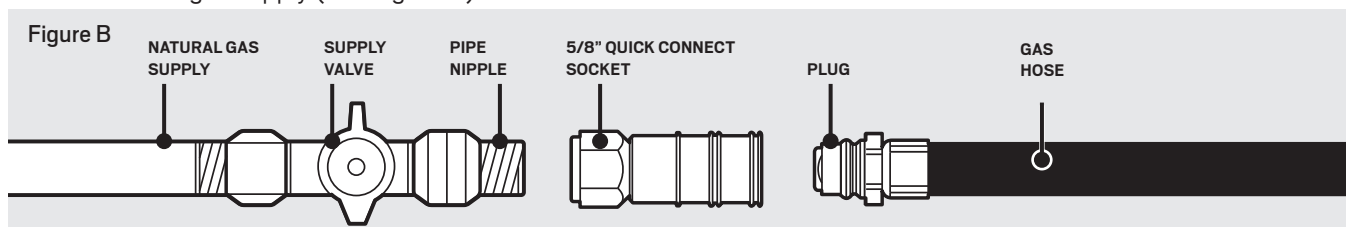
Performance issues: if you are experiencing any of the following,

- Large, unruly, or irregular orange burner flames.
- The smell of gas in conjunction with irregular flames.
- Low temperatures or uneven heat.

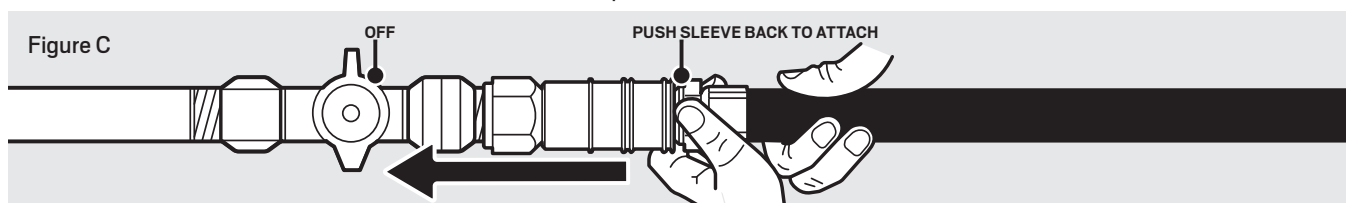
shut down your barbecue and perform a leak test. If a leak is not detected, ensure that you are following the proper lighting instructions on page 12.

CONNECTING YOUR BARBECUE TO THE NATURAL GAS SOURCE.

Coat pipe nipple with gas-resistant teflon tape or pipe dope. Tighten quick-disconnect coupling onto pipe nipple that leads to natural gas supply (see Figure B).



With the natural gas supply valve "OFF", connect the natural gas hose to the quick connect socket. Push the sleeve back on the quick connect socket (see Figure B) and insert the plug until the sleeve snaps forward, locking the plug into the quick connect socket. Be sure to leak test these connections prior to use.

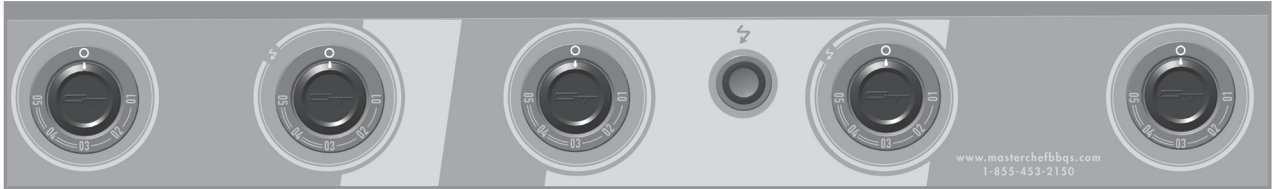


⚠ FIRE HAZARD: DO NOT ROUTE THE NATURAL GAS HOSE INSIDE OF THE BARBECUE CART.

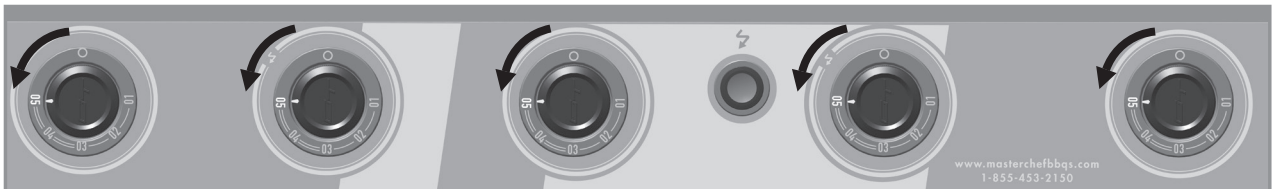
OPERATION — LIGHTING INSTRUCTIONS

LIGHTING THE MAIN BURNERS

1. Read instructions before lighting.
2. Open lid before lighting.
3. Turn all control knobs "OFF" (○), and close LP gas cylinder valve.



4. Open LP gas cylinder valve. Wait 5 seconds.
5. Push in and turn the middle burner control knob (○) to "MAX" (05).



6. Press igniter (⚡). Repeat if necessary.
7. If ignition does not immediately take place, turn burner control knobs "OFF" (○). Wait 5 minutes before lighting with a match or butane lighter.
8. If the burner lights correctly, push in and turn the remaining burners to "MAX" (05).

⚠ WARNING

Never stand with your head directly over the barbecue when preparing to light the main burners to prevent possible bodily injury.

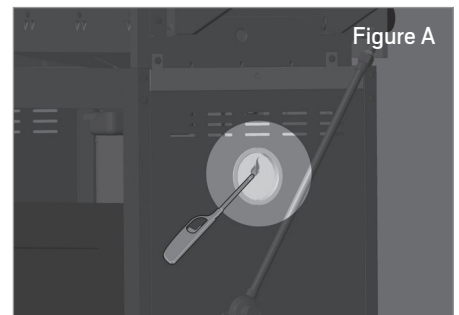
⚠ ATTENTION

Once lit, confirm that the burner is properly lit and that the flame pattern is as desired. If the flame pattern is other than normal, consult the troubleshooting guide for corrective action.

MATCH-LIGHTING GRILL SIDE

Repeat steps 1 to 4 of "LIGHTING THE MAIN BURNERS" above.

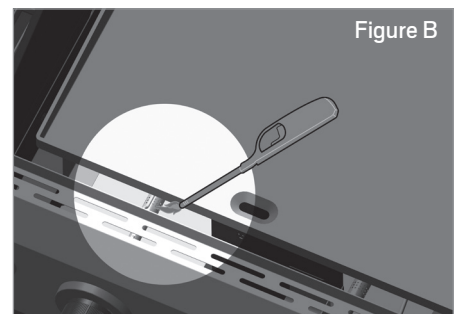
5. Push in and turn the middle burner control knob counter-clockwise to the "MAX" (05) position.
6. Position a barbecue lighter or a match inserted into the match holder provided with your barbecue through the lighting hole on the left or right side of the burner box (see Figure A). Check to ensure the burner is lit.
7. Repeat steps 5 and 6 for the remaining burners.



MATCH-LIGHTING GRIDDLE SIDE

Repeat steps 1 to 4 of "LIGHTING THE MAIN BURNERS" above.

5. Push in and turn the left burner control knob counter-clockwise to the "MAX" (05) position.
6. Position a barbecue lighter or a match inserted into the match holder provided with your barbecue through the lighting hole in front of the griddle top (see Figure B). Check to ensure the burner is lit.
7. Repeat steps 5 and 6 to light the remaining burner.



OPERATION — LIGHTING INSTRUCTIONS

TURNING BARBECUE OFF

1. Turn all control knobs to the “OFF”(O) position.
2. Turn LP cylinder off by turning hand-wheel clockwise to a full stop.

⚠ WARNING

If the heat output is too low, the “Flow Limiting” feature may have been activated by a gas leak or improper lighting procedure. If so, turn “OFF”(O) all control knobs and cylinder valve, and perform a “Leak Test”. If there are no leaks, perform a complete regulator “Flow Limiting Device” reset.

PREVENTION

⚠ ATTENTION

Once lit, confirm that the burner is properly lit and that the flame pattern is as desired. If the flame pattern is other than normal, consult the troubleshooting guide for corrective action.

BURNER FLAME CHECK

Always do a visual check of all burners prior to lighting. Burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown in Figure A. If you experience one of the following symptoms, follow the burner cleaning procedure outlined in the maintenance section of this manual, or reset the regulator flow limiting device.

- Large, unruly, or irregular orange burner flames.
- The smell of gas in conjunction with orange and lazy burner flames.
- Barbecue does not reach temperature.
- Barbecue heats unevenly.
- One or more of the burners do not ignite.

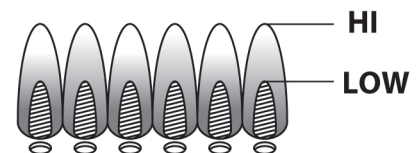


Figure A

FLASH-BACK FIRES

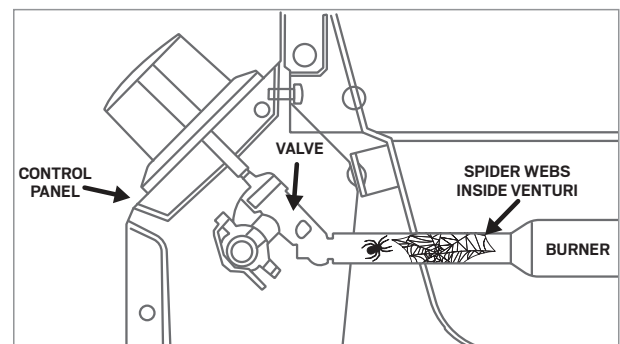
Spiders and insects are attracted to the smell of propane and natural gas, and often build nests inside your barbecue’s burners, which is the root cause of a FLASH-BACK FIRE. Lighting your burners without first checking and cleaning out the venturi tubes, burner ports, and the inside of burners can lead to a serious flash-back fire resulting in damage to the barbecue, property and/or personal injury.

CHARACTERISTICS OF A FLASH FIRE

- Hot or melting control knobs.
- Burners may burn with large yellow flames.
- Burners may not light.
- A fire burning outside of the burner box, usually visible behind or under the control panel.

PREVENT FLASH FIRES BY:

- Remove burners to clean and check for blockages – perform burner safety and maintenance checks.



PREVENTION

GREASE FIRES

CHARACTERISTICS OF A GREASE FIRE

- A fire burning inside the barbecue burner box—may become uncontrollable if not monitored.
- Usually accompanied by high flames, a lot of smoke and black soot.
- May cause charring on the interior of barbecue lid and lid side panels (inside and outside), may damage temperature gauge, and may cause brownish colouring on stainless steel lids and soot and ash build up on cooking grates.

PREVENT GREASE FIRES BY:

- Removing grease build-up on key parts such as flame tamers, cooking grates, and burner box.
- Frequently cleaning the grease collection plate and grease cup.
- Always reduce cooking temperature to “MED” or “MIN” heat, following PREHEAT.
- Burning off build-up on the cooking grates and flame tamers after each use.

FOR YOUR SAFETY

- **DO NOT** throw water on a grease fire.
- **DO** make sure that you follow all safety checks, maintenance procedures and instructions outlined in this manual before operating the barbecue.
- **DO** protect your family and home by performing regular cleaning and maintenance of key barbecue parts including burners, flame tamers, grease tray and cooking grates.
- **DO** keep baking soda handy to extinguish a fire.

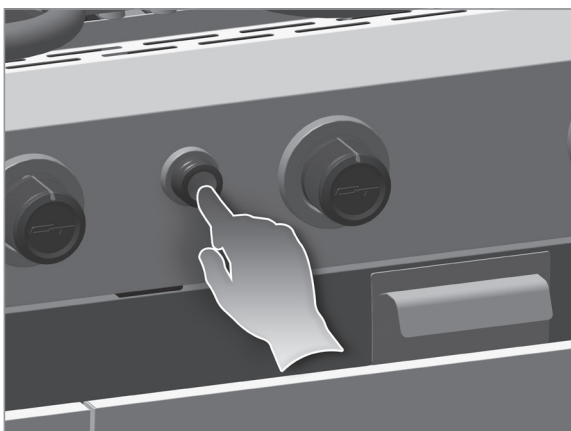


TROUBLESHOOTING

RESOLVING IGNITER PERFORMANCE ISSUES

If you are having difficulty with your barbecue's electronic ignition a quick visual inspection of the following will help to identify the cause:

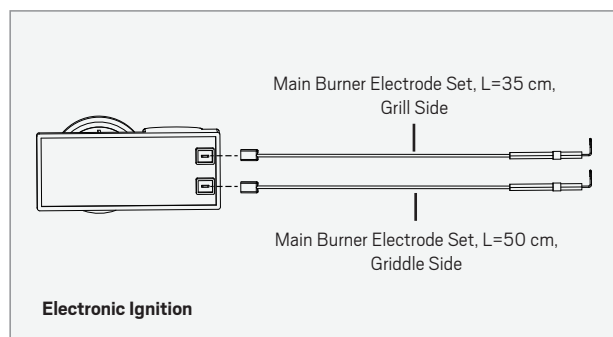
1. Check to ensure that all electrode(s) spark when the igniter button is pressed.
2. Replace battery. Ensure battery is installed correctly.
3. Check battery igniter cap for proper threading.
4. Check for un-plugged electrode wires or ground wire.
5. Check wires for damage including tears or breaks.
6. Check electrode for cracks in the porcelain insulator.
7. Check for damage to electronic igniter box.



When the ignition button is pressed, a rapid clicking sound accompanied by a spark should be visible at all electrodes. If a spark is not visible, check the electrode connection to the electronic ignition box.



Replace the battery. Open the lid. Press ignition button and listen for rapid clicks.



If a “spark” is not visible at the electrode and burner connection:

- Locate the electronic Ignition box, check all wire connections.
- Disconnect the corresponding electrode wire and reconnect by pushing the wire in tightly at the connection point.
- If the electrode still does not spark, but a sound can be heard at the other ignition points, replace the faulty electrode wire.

TROUBLESHOOTING

| PROBLEM | IDENTIFYING THE CAUSE: |
|---|---|
| Burners will not light (with igniter or match) | <ul style="list-style-type: none"> • Positive connection has not been made between the LP gas cylinder and the regulator. • Flow limiting device in regulator has been activated. See resetting the regulator flow limiting device on page 9. • Burners are not properly seated over valve orifices. • Low or out of propane. • Gas supply valve is turned off. |
| Burners will not light with the igniter (no spark) | <ul style="list-style-type: none"> • Ignition battery is dead or corroded. • Loose electrode wires. • Broken electrode – ceramic casing around electrode damaged. • Faulty electronic ignition box. |
| Fire at control knob and control panel = Flash Fire | <ul style="list-style-type: none"> • Blockage inside of burner – flash-back fire. • Burner is improperly seated over gas jet. |
| Yellow smokey flames/ gas odour can be smelled | <ul style="list-style-type: none"> • Blockage inside of burner – check for spider/spider web. |
| Flame blows out on “MIN” | <ul style="list-style-type: none"> • High wind condition – adjust barbecue to shield from wind. • Flow limiting device in regulator has been activated. See resetting the regulator flow limiting device on page 9. • Low or out of propane. • Burner improperly seated on gas jet |
| Low heat generated with knob in “MAX”(05) position | <ul style="list-style-type: none"> • Make certain the problem is isolated to only one burner. If it appears so, the burner and/or burner tubes are blocked. • Flow limiting device in regulator has been activated. See resetting the regulator flow limiting device on page 9. • Check for a bent or kinked fuel hose. • Pre-heat with the lid closed for 15 minutes. (In colder temperatures preheat for longer periods.) |
| Griddle top is rusting | <p>The griddle top is made of hot-rolled steel and will RUST when seasoning has worn off, has not been applied, or when the griddle has been stored for long periods. Follow the “seasoning” instructions in this manual to remove rust and re-season the griddle.</p> |
| Food is sticking to the griddle top | <p>The seasoning has worn off of the griddle top. Repeat the steps outlined in the “seasoning” section of this manual to create a slick, non-stick, seasoned griddle surface, or load your griddle with excessively oily foods such as burgers and bacon to speed up the seasoning process.</p> <p>Always season before you begin cooking. Pour some oil. With a set of tongs and paper towel, spread the oil over the entire cooking surface.</p> |

TROUBLESHOOTING

| PROBLEM | IDENTIFYING THE CAUSE: |
|--|---|
| Low or incomplete flame (assuming burners and venturi tubes are free and clear of blockages) | <ul style="list-style-type: none"> • Flow limiting device in regulator has been activated. See resetting the regulator flow limiting device on page 9. • Not using the natural gas hose supplied with the Natural Gas Convertible Valve System Kit (Model 085-2261-4), sold separately. |
| Too much heat/ excessive flare up | <ul style="list-style-type: none"> • Cooking on the "MAX" (05) setting without adjusting temperature control. • Grease build-up around burner system causing overheating. • Grease collection plate and grease cup need to be cleaned. • Lid open when grilling. |
| Inside of lid is peeling, like paint peeling | <ul style="list-style-type: none"> • The interior lid is aluminum not painted. Baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly. |
| Decreasing heat, "popping sound" | <ul style="list-style-type: none"> • Out of propane. • Burner and/or burner tubes are blocked. |
| Humming noise from regulator | <ul style="list-style-type: none"> • Cylinder valve opened too quickly. |
| Melting gas supply hose | <ul style="list-style-type: none"> • Poor ventilation caused by inappropriate clearance at the sides and rear of the barbecue. • Overheating caused by high cooking temperatures and grease build-up. • Your barbecue's gas supply hose and regulator contains a thermal element that will shut off the flow of gas between 240 – 300°F (115 – 150°C) by melting the supply hose and essentially disconnecting from the LP cylinder. |
| Griddle warping | <ul style="list-style-type: none"> • It is very common for griddles to expand and contract during heating and cooling, and in some cases with thermal shock the griddle can warp or pop-up temporarily, the griddle top will correct itself and will no longer warp with continued use. • Only place room temperature food on the griddle, never place food right from the fridge or freezer onto the surface. |

CLEANING AND MAINTENANCE

Cleaning and maintaining your barbecue ensures your family's safety, optimal parts performance, and a long life for your barbecue. Perform at the start of the season, and at least twice in-season, more if the barbecue is being used frequently or year-round.

If you are experiencing any of the following performance or safety issues including but not limited to: 1) barbecue not reaching temperature potential, 2) yellow burner flames, 3) the smell of gas, 4) popping noises, 5) delayed burner ignition, 6) uneven heat, 7) flash fires, or 8) grease fires, TURN OFF YOUR BARBECUE immediately and perform the 30 minute maintenance regime shown below.

30 MINUTE BARBECUE MAINTENANCE

The 30 Minute Barbecue Maintenance should be performed at the beginning of the season before removing the barbecue from storage, and at least twice during the barbecue season (more if the barbecue is being used frequently and/or year-round).

1. Clean barbecue housing and lid.
2. Remove and clean the burners, flame tamers, cooking grates, warming rack and grease tray.
3. Clean and season the griddle top.
4. Re-assemble all parts removed and ensure proper placement.
5. Perform leak test and safety check on all connections.

BARBECUE HOUSING AND LID

- Always ensure that the barbecue is cool prior to cleaning.
- Remove the warming rack, cooking grates, flame tamers, and burners.
- Use a plastic scraper to remove build-up, food residue and ashes inside the barbecue housing and lid.
- If necessary, wash the inside of the barbecue burner box with a detergent and water solution. Always rinse and dry thoroughly before re-installing parts. To restore luster to parts, wipe with a cloth dipped in cooking oil.

FLAME TAMERS (Heat Distribution Plates)

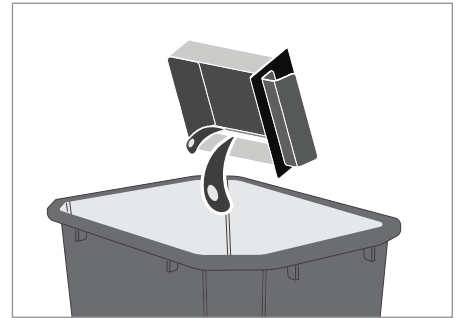
- Always perform regular maintenance on your flame tamers to remove all debris. Do not allow fats, salty and acidic drippings from marinades to accumulate on your flame tamers.
- Remove and clean flame tamers every other time you barbecue or more frequently if cooking for a large group of people.
- Using a grill brush, brush away any buildup from flame tamers. Clean away all remaining debris with mild soap and warm water. Dry thoroughly.
- If your barbecue is being stored outdoors you should clean, remove, and store your flame tamers along with your cooking grates, burners, and igniter battery indoors.
- Avoid moisture and corrosive agents from settling on the surface.

Failure to do all of the above will lead to rapid deterioration of this part. Without removing all flame tamers and inspecting them you may not realize the degree of deterioration caused. Following all instructions within this document will ensure a long life for this part and the best performance of your barbecue.

CLEANING AND MAINTENANCE

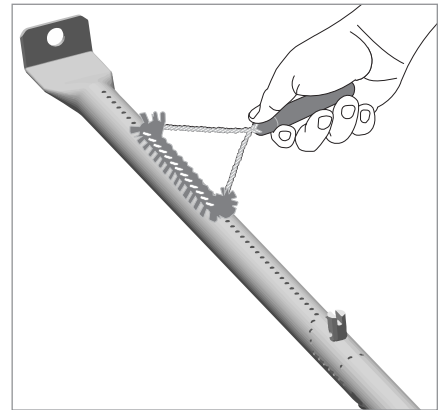
CLEANING THE GREASE CUP AND GREASE TRAY.

- The grease cup is located below the burner box of the barbecue and is accessible from the rear of the barbecue (grill side). It will catch any grease dripping, and food residue that is not burnt off during cooking.
- The grease tray is located on the right side of the barbecue (griddle side) under the control panel.
- Always wait for grease to cool before removing the grease cup and grease tray.
- The grease cup and grease tray should be emptied regularly to prevent possible flare ups, spillage or grease fires.



CLEANING BURNERS AND VENTURI TUBES

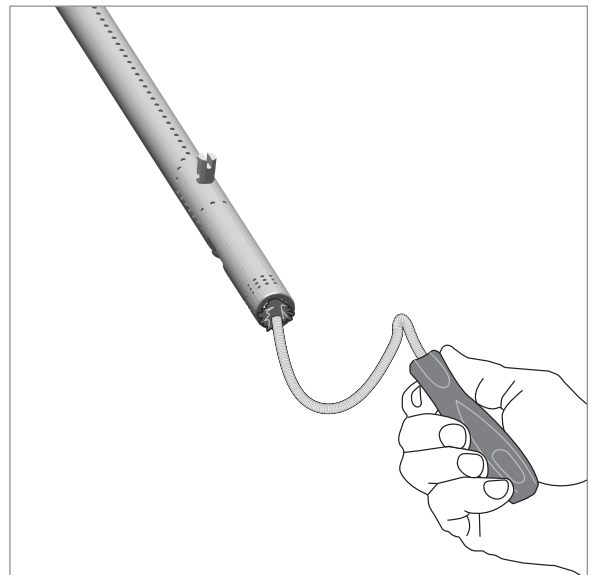
1. Remove the cooking grates, flame tamers and griddle top to reveal the burners.
2. To remove burner, first remove the hardware used to assemble the burner into the burner box (WD40 may be used on difficult to remove hardware).
3. Remove the burners.
4. Brush the outer parts of the burner using a wire or brass bristled brush.
5. Use a flexible wire, open paper clip, or a drill bit, to probe each port hole to clear it of grime and rust.



⚠ CAUTION

Do not use anything larger in diameter than the port hole itself as this may cause damage to the burner port holes.

6. Using a venturi brush, or bottle cleaning brush, clean the interior of the burner. Special care should be taken to make sure the brush passes through the entire burner interior.
7. Lightly tap the burner to remove any residue that has been dislodged from the ports and tube. Compressed air can be used to flush out any debris.
8. Visually check the gas jets at the end of each of the valves for dirt, dust and spider webs. Clean them if necessary.
9. Re-install burners using hardware removed. Ensure that the burners are installed correctly with venturi tubes seated correctly over valve gas jet and firmly in place.
10. Re-install flame tamers, cooking grates and griddle top.



CLEANING AND MAINTENANCE

CLEANING PORCELAIN COATED COOKING GRATES

ATTENTION

When cleaning porcelain cooking grates, special care must be taken. Although porcelain is a very hard material, it can be easily damaged if handled incorrectly.

Cleaning minor buildup off your cooking grates is best done during preheat and shutdown when the barbecue grates are hot. At shutdown, turn the controller to "MAX" (**05**), with the lid closed, to burn-off accumulated grease. Use a long-handled grill brush or a cool nylon brush to brush away any leftover residue. For a deeper clean, remove the cooled grates from the barbecue, and clean with warm soapy water before towel drying and repositioning in the barbecue.

ATTENTION

Never allow cooking grates to soak in water.

CAUTION

Wait for the barbecue to cool before handling parts or touching surfaces. Always wear protective gloves.

CAUTION

Grease can accumulate causing flare-ups, grease fires, and uncontrollable temperatures that will ruin your food. Regularly checking parts and keeping your barbecue clean will ensure that your family and your barbecue are protected from these safety hazards.

CLEANING YOUR GRIDDLE

NOTE

With continued use of your griddle, the seasoning bond will get better and better. Applying a coating of oil at the start and finish of each cook will help to maintain seasoning.

Make sure you always cover your griddle surface once your griddle has cooled. The cover will keep the griddle surface clean and ready to cook.

GRIDDLE CLEANING TOOLS

You will need:

- PROTECTIVE GLOVES
- SCRAPER
- WATER BOTTLE
- CLOTH/ PAPER TOWELS
- STEEL WOOL
- OIL BOTTLE

CLEANING THE GRIDDLE SURFACE

At the end of every cook and before storing your griddle, you should scrape off any remaining debris left over from cooking, before re-seasoning with a coat of oil. For hard to remove grease, you can use a small amount of water and your scraper.

Once the griddle top is reasonably clean, scraped and dry, apply a thin coat of oil to maintain the seasoning bond and prevent rust.

CLEANING AND MAINTENANCE

HOW TO SEASON THE GRIDDLE TOP

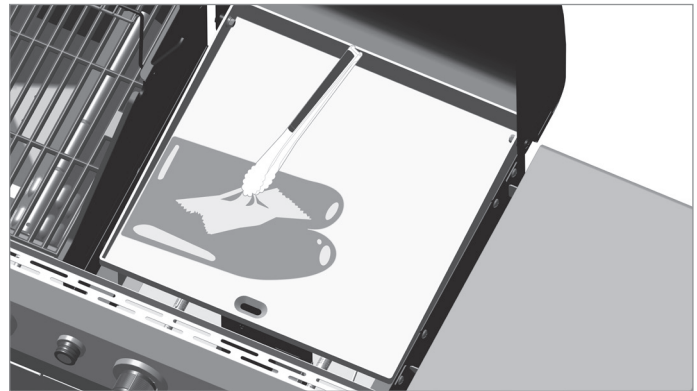
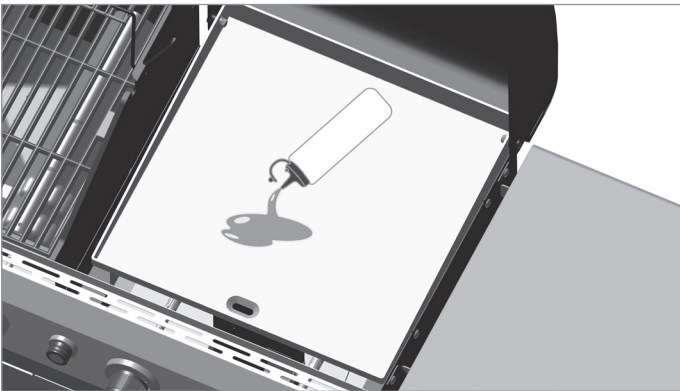
WHY SEASON YOUR GRIDDLE ?

Seasoning is the process of applying multiple coatings of oil to the griddle surface, then heating to a high temperature to bake the oil into the griddle top, creating a slick, non-stick surface that is blackened and protected from rust and oxidization.

SEASONING YOUR GRIDDLE

Seasoning your griddle top improves the cooking performance, creates a non-stick surface for cooking, prevents damage and deterioration due to moisture and humidity, and extends the life of your griddle.

1. Clean the griddle top with a damp cloth to remove any dust/dirt.
2. Apply oil to the griddle top, sides and corners. Use a paper towel to coat surface thoroughly.



3. Light the griddle and set temperature controls to the "MAX" (**05**) setting.
4. Heat the oil to its smoke point. You will notice the griddle top changing colour.
5. **Repeat steps 2 to 4, about 5 times**, until the griddle surface looks oily, and is beginning to change colour. Cooking on your griddle at this point will speed up the seasoning process.

OILS FOR SEASONING

- | | |
|--|--|
| <ol style="list-style-type: none"> a. Vegetable oil b. Vegetable shortening c. Canola oil | <ol style="list-style-type: none"> d. Flax oil e. Olive oil – Not ideal. Burns off at lower temperatures than the other options. |
|--|--|

CLEANING AND MAINTENANCE

Griddle Surface Rust:

The appearance of rust spots on the griddle top, is an indication that the protective seasoning has worn off and must be repeated.

Begin by dampening the surface with water. With protective gloves and steel wool, scrub the areas of concern until the rust has been lifted from the surface. Rinse the surface thoroughly. Be careful not to overfill the grease tray.

Wipe the griddle surface with a cloth or paper towel, if needed.

Re-season 3-5 times. For seasoning steps, follow the seasoning instructions on page 21.

STORING YOUR BARBECUE

To avoid barbecue deterioration and degradation of parts, please perform the following tasks prior to storing your barbecue for the season.

- Remove and clean all barbecue components as outlined in the care and maintenance section of this manual.
- If storing unit away for the winter, or for a prolonged period of time, remove your cooking grates, flame tamers, burners and the ignition battery and store indoors. Removing and storing parts indoors will help avoid moisture damage and corrosion.
- Be sure to wrap your cooking grates, heat plates, and burners in towels when not in use, storing in a dry area, or season and wrap in newspaper and store indoors.
- Always store the griddle top in a cool, dry location. When storing for long periods of time, make sure the griddle top is cleaned, fully seasoned and protected to prevent rusting.
- **If storing the barbecue indoors:** the propane cylinder **MUST** be removed. The propane cylinder **MUST** always be stored outdoors, in a well-ventilated area. When storing your barbecue in a garage, you should place a piece of cardboard underneath your barbecue to protect it from premature corrosion.
- **If storing the barbecue outdoors:** the propane cylinder valve must be turned off. Cover the barbecue. **DO NOT** under any circumstances store the barbecue in the garage or near any heat source. Use a barbecue cover to help protect your barbecue from the direct environment (i.e., rain, snow, animal droppings, etc.); however, please keep in mind that this will not protect your barbecue from moisture, condensation, and other corrosive agents. Routine cleaning is necessary.

ATTENTION

To avoid barbecue 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

GRILLING TIPS

- Create an improved, non-stick cooking surface by coating all cooking grates and griddle top with vegetable shortening or cooking oil before preheating.
- To reduce flare-ups, keep the barbecue clean, cook lean cuts of meat, trim excess fat and avoid cooking over very high temperatures.
- Always preheat the appliance on “MAX”(**05**) to desired temperature before adding food.
- Always ensure that the temperature is adjusted following preheat. “MAX”(**05**) is intended for fast pre-heating of the appliance, searing steaks and other cuts of meat.
- Medium and low heat is intended for most grilling, baking and roasting.
- Never pierce meat with a fork.
- Turn foods only once, halfway through cooking time.
- Do not add salts to meat until 15 minutes before grilling as it may reduce the “juiciness” of the meat.
- Do not place frozen meats on the barbecue cooking grates as this will permanently damage the cooking surface. Thaw at room temperature or in a fridge.
- When basting food, wait until approximately half way through the cooking cycle before adding sauces.
- Always cook with the lid down to preserve the barbecue’s temperature.
- **After every use, allow barbecue to cool, empty grease pan, wipe outside surfaces with a suitable cleaner, dry and protect surfaces with a barbecue cover.**

ATTENTION

Cooking grates and griddle top must be seasoned before first use. Refer to the instructions on page 21. For best results use vegetable shortening on your cooking grates.

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) |

*For more information visit foodsafety.gov

WARNING

Always observe safe food handling and safe food preparation practices when using this barbecue to prevent food-borne illnesses.



WARNING

HOT SURFACE



CAUTION

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

* SHADED AREAS BECOME 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 either on the cart side panel, the upper rear panel of your barbecue, or on the rating plate. You can also find the serial number on the front cover of the user manual.
2. **Model number:** The model number is located on the front cover of the user 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 barbecue online at www.masterchefbbqs.com**

LIMITED WARRANTY:

Trileaf Distribution, hereby warrants to the ORIGINAL PURCHASER of this Master Chef® Barbecue 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 26.

LIMITED 1 YEAR: ALL PARTS

BATTERY DISPOSAL

Always dispose of used batteries according to local regulations.

CAUTION

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

WARNING

Do not attempt to repair or alter the hose/ valve/ regulator for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer for your model.

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 barbecue 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 barbecue 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, including, but not limited to, removal of insects from venturi tubes resulting in a flash fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source.
- 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 barbecue online at:
www.masterchefbbqs.com

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

NOTES



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