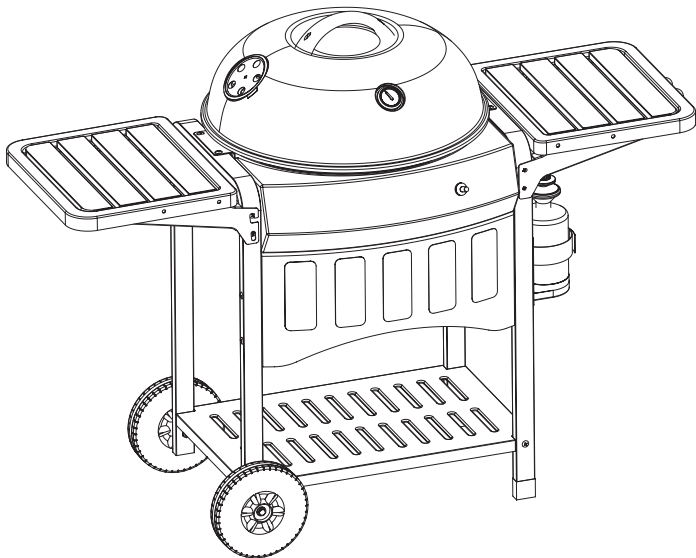




# Charcoal Barbecue with lighting System

SAFE USE, CARE AND ASSEMBLY MANUAL



## FOR YOUR SAFETY

### If You Smell Gas

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

## FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapours and liquids 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 barbecue was dealer assembled. Do not try to light this barbecue without reading the Lighting Instructions section of this manual.

## 1 YEAR LIMITED WARRANTY

85-1035-0

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**

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## WARRANTY

**Please call toll-free 1-877-707-5463 for warranty and service. Have your serial number and sales receipt handy. Do not return unit to the store.**

Serial number is required for warranty; please keep proof of purchase with manual. Please mail in warranty card provided to ensure registration of your unit.

This MasterChef product carries a one-year limited warranty against defects in manufacturing workmanship for all upper and lower castings, shelves, charcoal and cooking grates, lid, regulator and burner. Paint is covered for one-year.

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Trileaf Distribution's satisfaction, they are defective. Trileaf Distribution reserves the right to request the return of defective parts. Before returning any parts, contact the toll-free hotline 1-877-707-5463.

If Trileaf Distribution confirms the defect and approves the claim, Trileaf Distribution will elect to replace such parts without charge. The foregoing warranty does not apply to defects resulting from faulty installation, operation, disassembly, alterations or remodeling, or misuse, misapplication, neglect, abuse, accident, tornado, hurricane, and earthquake; or lack of proper maintenance, cleaning and care.

Warranty will not apply if this product is used for commercial or rental purposes. This warranty shall not extend to anyone other than the original purchaser of this product. Should this product become defective within the stated warranty period, **do not return to store, but call 1-877-707-5463. Have the serial number and sales receipt handy. Note: Without the serial number, the warranty cannot be honoured.**

**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.

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## DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

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## WARNINGS

- **Do not** store a spare or disconnected propane cylinder under or near this barbecue.
- Improper assembly may be dangerous. Please follow all the assembly instructions in this manual.
- Combustible materials should never be within 24" (50 cm) of the top, bottom, back or sides of the barbecue.
- **Do not** put a barbecue cover or anything flammable on or in the storage area under the barbecue.
- **Do not** use lava rocks in your barbecue.
- Never lean over the barbecue when lighting.
- Barbecue should be cleaned on a regular basis.
- **Do not** use gasoline, liquid fire starter or alcohol on the charcoal at any time. **Do not** use any form of self-lighting charcoal at any time.
- Infants, children and pets should never be left unattended near the barbecue.
- Make sure ash-catcher is in place when using the barbecue.
- Always remove the lid before lighting, either manually or with the igniter. Lid must remain "OFF" until charcoal is fully ignited.
- Always put charcoal in cylinder provided, or on top of the lower (charcoal) grate. **Do not** put charcoal directly in the bottom of the bowl.
- Remove ashes from the ash catcher only after all coals have been fully extinguished. **Never** touch grates (either charcoal or cooking), ashes, or coals to see if they're hot.
- **Do not** use water to control flare-ups or extinguish coals, as it may damage the porcelain finish; slightly close bottom air vents (dampers) and use the lid. To extinguish coals when finished cooking, close all vents (dampers) after putting lid on the bowl.
- Barbecue mitts should always be worn while cooking, adjusting air vents (dampers), adding charcoal, and handling the thermometer or lid.
- Never dump hot coals where they might be stepped on or be a fire hazard. Never dump ashes or coals before they are fully extinguished. **Do not** store barbecue until ashes and coals are fully extinguished.
- After a period of storage and/or non-use, check for gas leaks and burner obstructions before using. See instructions in this manual for correct procedures.
- **Do not** operate the barbecue if a gas leak is present.
- **Do not** use a flame to check for gas leaks.
- Should the burner go out at any time during operation, turn tank valve off. Remove lid and wait five minutes before attempting to relight, using the lighting instructions in this manual.
- The conversion, or attempted use of natural gas in this barbecue is dangerous and will automatically void your warranty.
- **Do not** attempt to disconnect the gas regulator from the tank or any gas fitting while the barbecue is in use.
- Use only the LP gas regulator that is recommended for your barbecue.
- A dented or rusty LP tank may be hazardous and should be checked by your propane supplier. **Do not** use an LP tank with a damaged valve.

- Although your LP tank may appear to be empty, it may still contain propane. The tank should be transported and stored accordingly.
- If you see, smell or hear gas escaping from the LP tank:
  - 1) Move away from the LP tank.
  - 2) **Do not** attempt to correct the problem yourself.
  - 3) Call fire department.
- Use only the LP tank recommended for your barbecue. **Do not** connect anything larger than a 16 oz. cylinder.
- You should exercise care when operating your barbecue. It will be hot during cooking and/or heating-up, and should never be left unattended.

## WARNING

**This barbecue is for outdoor use only.  
Use only in a well-ventilated area. Do not use in a garage,  
building, or any other enclosed area.**

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.
- 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 3m (10') from any dwelling or other buildings.
- The entire barbecue gets hot when in use. **Do not** leave unattended.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- **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 or pets to play anywhere near the barbecue.

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## 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 cooking 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 a 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 a well-ventilated area and make sure the cylinder's safety cap is firmly threaded on the valve.

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## OPERATING INSTRUCTIONS

### Lighting Procedures

#### Danger

Open lid before lighting. **Do not** use any flammable liquids such as starting fluid, gasoline, alcohol or any form of self-lighting charcoal at any time, including when manually lighting. Failure to do so will cause serious bodily injury or death.

- 1) Open lid
- 2) Clear any ashes from the chamber by moving the handle side to side.
- 3) Open chamber vents.
- 4) Position filled charcoal tube over burner.
- 5) Turn gas supply "ON" at propane tank.

**Warning:** **Do not** lean over open barbecue while lighting.

- 6) Push igniter until burner lights.

**Caution:** Flame may be difficult to see on a bright day.

- 7) Turn gas supply "OFF" after charcoal has started to burn (approximately 3 to 5 minutes).
- 8) Remove the tube with the tool for spreading charcoal, put the tube on the bottom shelf and spread the charcoal evenly on the charcoal grate.
- 9) You can begin cooking when briquettes have a light coating of grey ash (approx. 25 to 30 minutes).

### **Insect Alert**

The barbecue, as well as any outdoor gas appliance, attracts spiders and insects. They can nest in the Venturi section of the burner tube causing gas to flow back out of the air shutter. This could result in a fire in and around the burner tube under the chamber. It can cause serious damage to your barbecue, rendering it unsafe to operate.

We strongly recommend that you inspect and clean the burner tube at least once a year, or if any of the following symptoms appear:

- 1) Smell of gas in conjunction with the burner flames appearing very yellow and lazy.
- 2) Burner makes popping noises.

### **Danger**

Failure to correct these symptoms may result in a fire which can cause serious bodily injury or death and cause damage to property.

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## **CLEANING AND MAINTENANCE**

After a period of non-use, we recommend you perform the following maintenance and cleaning procedures at least once a year, especially at the start of a new season.

- 1) Remove ashes after coals are fully extinguished.
- 2) Remove the grates and charcoal tube.
- 3) Clean the porcelain finish with a cleaner that will soften accumulated grease.
- 4) Wipe out with paper towels. Wash with a mild detergent and water. Rinse well with clear water and wipe dry.

### **To Clean Kettle and Lid**

While lid is warm, wipe the inside with a paper towel to prevent grease buildup. For outer surfaces, use a warm soapy water solution and rinse well with water.

### **To Clean Burner**

At a minimum of twice a year, it is important to remove the burner and clean it, making sure that all dirt and rust is removed. Use a wire to clean out the hole in the burner. Make sure 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.

### **Recommended Cleaning Materials**

- Mild dishwashing liquid detergent
- Hot water
- Nylon cleaning pad
- Wire brush
- Paper clip
- Putty knife/scrapper
- Compressed air

**Caution: Do not** use cleaners that contain acid, mineral spirits or xylene.

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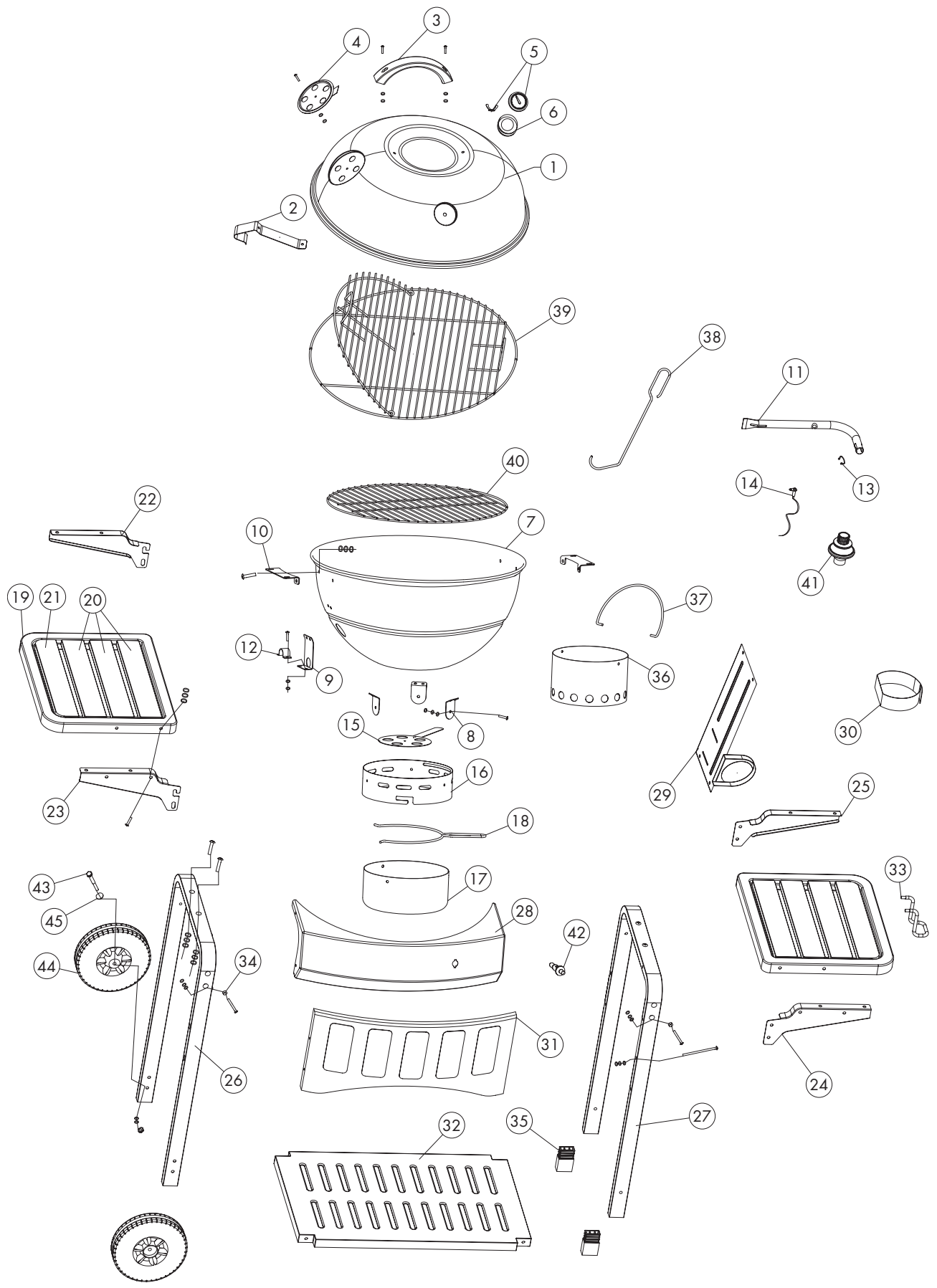
## TROUBLESHOOTING GUIDE

Problem	Possible Causes	Corrective Action
Burner flame appears yellowish/orange, accompanied with smell of gas	<ul style="list-style-type: none"><li>• Burner flame should be bluish in colour. Inspect burner for possible obstructions</li></ul>	<ul style="list-style-type: none"><li>• Clean burner.</li></ul>
Burner does not light, or flame is low	<ul style="list-style-type: none"><li>• Is propane cylinder low, or empty?</li><li>• Does the burner light with a match?</li><li>• Is regulator open?</li></ul>	<ul style="list-style-type: none"><li>• Throw it away or refill the tank.</li><li>• If you can light the burner with a match, then check the ignition system.</li><li>• Turn regulator to the open position.</li></ul>
Burner flame pattern is erratic	<ul style="list-style-type: none"><li>• Is the burner clean?</li></ul>	<ul style="list-style-type: none"><li>• Clean burner.</li></ul>
Lid appears to be peeling	<ul style="list-style-type: none"><li>• The top and insides of the lid are porcelain-coated. It is not paint. The deposit you see is baked on grease that has turned into carbon and is flaking off. This is <b>not</b> a defect.</li></ul>	<ul style="list-style-type: none"><li>• Clean the lid.</li></ul>
Too much heat/Excessive flare-ups	<ul style="list-style-type: none"><li>• Excessive fat in meat.</li><li>• Grease drain plugged.</li><li>• Cooking system not positioned correctly.</li></ul>	<ul style="list-style-type: none"><li>• Trim meat, decrease fuel supply.</li><li>• Clean cooking chamber and burner.</li><li>• Position cooking system correctly.</li></ul>

**PARTS LIST****85-1035-0**

<b>Item No.</b>	<b>Quantity</b>	<b>Description</b>	<b>Part No.</b>
1	1	Lid	C423-0001-9005
2	1	Hook of Lid	C423-0035-9031
3	1	Handle, Lid	C402-0001-0000
4	1	Air Shutter,Lid	C423-0036-9082
5	1	Thermometer	G401-0005-9000
6	1	Bezel, thermometer	G401-0006-0081
7	1	Cooking Chamber	C423-0037-9001
8	3	Ash Tray Stand Brackets	C423-0038-9031
9	1	Fixed Plate 1, Burner	C423-0039-9031
10	2	Chamber Brace	C423-0002-9031
11	1	Burner	C423-0003-9082
12	1	Fixed Plate 2, Burner	C423-0004-9031
13	1	Orifice Clip	C423-0040-9082
14	1	Electrode Set	C423-0005-9000
15	1	Lower Air Shuttle Rivet	C423-0400-9000
16	1	Ash Tray Stand	C423-0007-9082
17	1	Ash Tray	C423-0008-9082
18	1	Handle, Ash Tray	C423-0009-9082
19	2	Side Shelf	C423-0010-9031
20	6	Wooden Surface1,Side Shelf	C423-0011-9035
21	2	Wooden Surface 2, Side Shelf	C423-0012-9035
22	1	Mount 1, Left Shelf	C423-0013-9031
23	1	Mount 2, Left Shelf	C423-0014-9031
24	1	Mount 1, Right Shelf	C423-0016-9031
25	1	Mount 2, Right Shelf	C423-0017-9031
26	1	Cart Side (L)	C423-0018-9031
27	1	Cart Side (R)	C423-0019-9031
28	1	Control Panel	C423-0020-9031
29	1	Tank Stand	C423-0300-9031
30	1	Fastening Belt, Tank	C423-0021-9000
31	1	Front Panel	C423-0022-9031
32	1	Bottom Shelf	C423-0023-9031
33	1	Lid Brace	C423-0024-9082
34	4	Screw Sleeve	G301-0021-9082
35	4	Leg Cap, Cart Side (R)	C423-0033-9000
36	1	Tube	C423-0026-9082
37	1	Handle, Tube	C423-0027-9082
38	1	Tool for spreading charcoal	C423-0028-9082
39	1	Cooking Grate	C423-0029-9081
40	1	Charcoal Grate	C423-0006-9082
41	1	Regulator	C423-0031-9000
42	1	Igniter	G201-0024-9000
43	2	1/4" - 20UNC Screw	G206-0024-0087
44	2	Wheel	G206-0025-9000
45	2	19 mm Washer	G401-0008-9086





# ASSEMBLY INSTRUCTIONS

## Tools Needed for Assembly

- #2 Phillips® Screwdriver
- 1/4" slotted screwdriver
- No.10 slotted screwdriver
- Adjustable wrench
- Pliers

Before assembling the barbecue, please ensure that you have all the hardware needed and read these instructions carefully. Assemble the barbecue on a flat, clean surface.

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

**Supplies Needed:** 16 oz. propane cylinder.

If there is a missing part, **do not** go back to the store. Call the helpline at 1-877-707-5463 to order your part. Have your serial number and receipt handy.



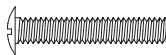
Key A: No.10 – 24UNC Nut – 13 Pcs.



Key B: No.8 – 24UNC Nut – 1Pcs.



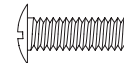
Key C: 1/4" – 20UNC Nut – 34Pcs.



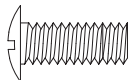
Key D: No.8 – 24UNC x 20 Screw – 1 Pcs.



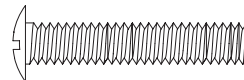
Key E: No.10 – 24UNC x 10 Screw – 10 Pcs.



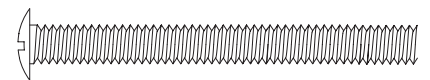
Key F: No.10 – 24UNC x 13 Screw – 7 Pcs.



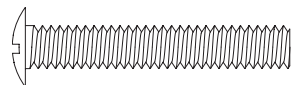
Key G: 1/4" x 13 Screw – 12Pcs.



Key H: 1/4" x 30 Screw – 4 Pcs.



Key I: 1/4" x 57 Screw – 6 Pcs.



Key J: 1/4" x 35 Screw – 8 Pcs.



Key K: 5 mm Flat Washer – 18 Pcs.



Key L: 19 mm Washer – 2Pcs.



Key M: 7 mm Flat Washer – 38Pcs.



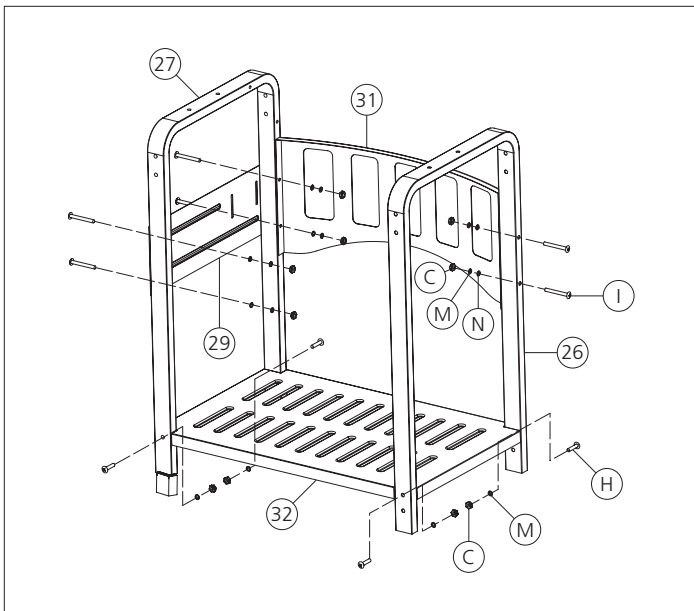
Key N: 7 mm Lock Washer – 32Pcs.



Key O: 5 mm Lock Washer – 3Pcs.



Key P: ST4.2 x 10 Tapping Screw – 1Pcs.



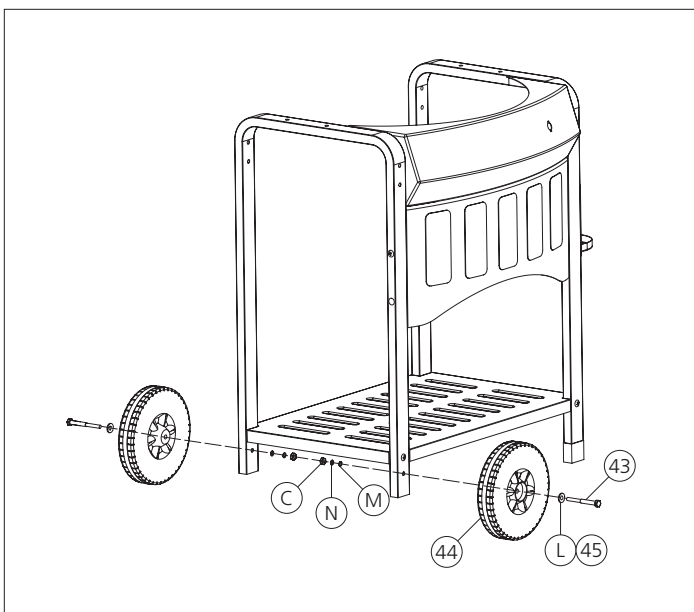
# 1

Assemble the bottom shelf (No.32) to the cart sides (No.26, 27) using screws, nuts & washers (Key H, C, M). Assemble the front panel (No.31) and the tank stand (No.29) to the cart sides using screws, nuts & washers (Key I, C, M).



# 2

Assemble the control panel (No.28) to the cart sides using screws & washers (Key F, K).

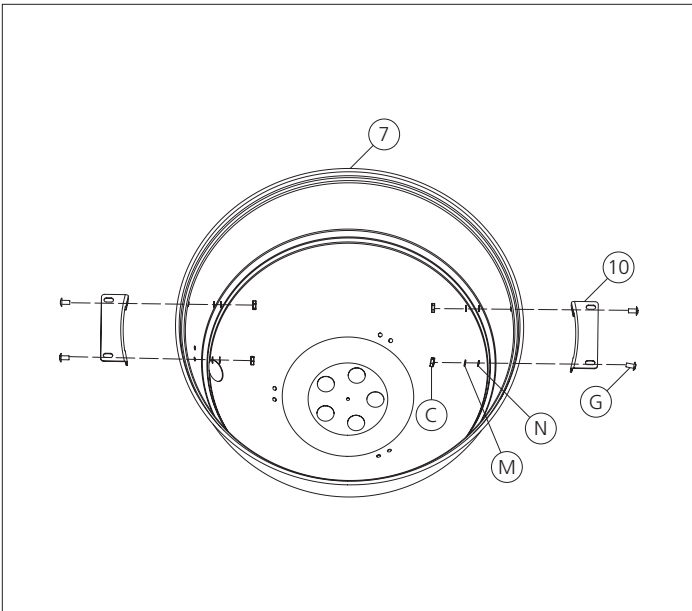


# 3

Assemble the wheels to the bottom of the legs as shown. Attach the wheel (No.44) using screws (No.43), nuts & washers (Key C, L, M).

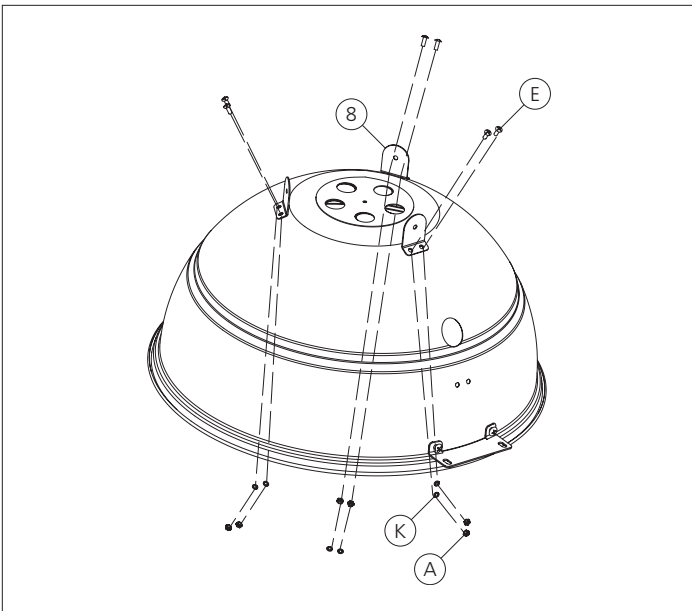
# 4

Assemble the chamber brace (No.10) to both sides of chamber (No.7) using screws, nuts & washers (Key G, C, M).



# 5

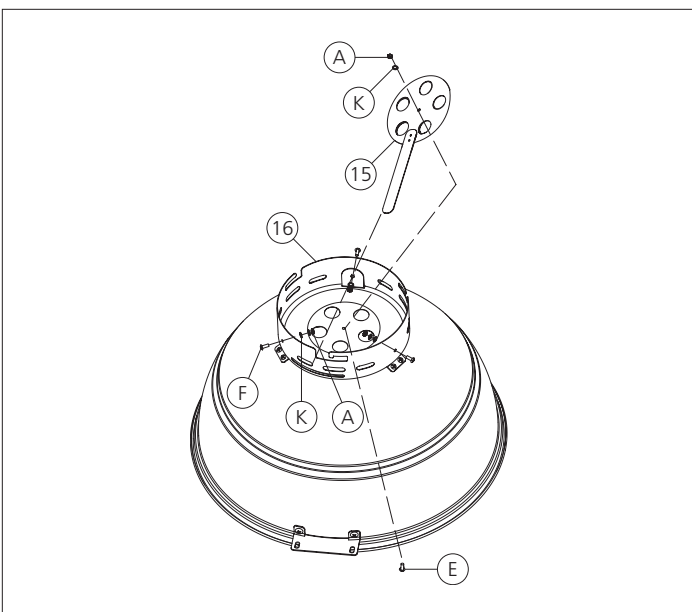
Assemble the ash tray stand brackets (No.8) to the bottom of the chamber using screws, nuts & washers (Key E, A, K).

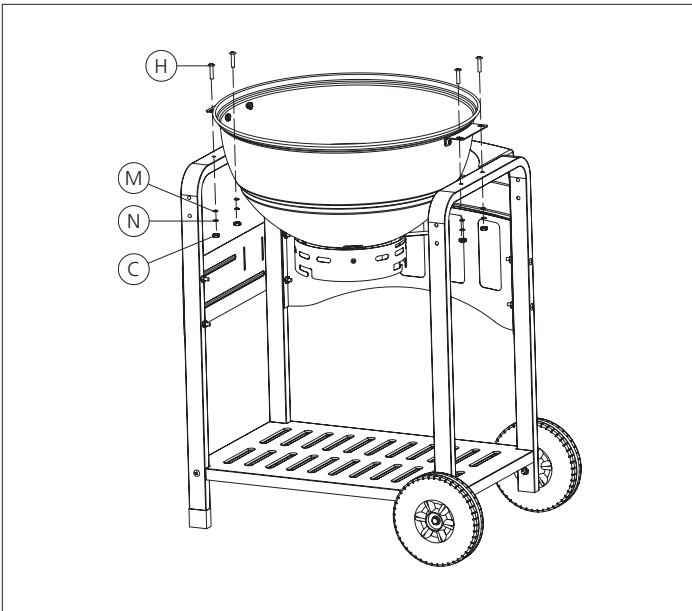


# 6

Assemble the ash tray stand (No.16) to the ash tray stand brackets using screw, nuts & washers (Key F, A, K).

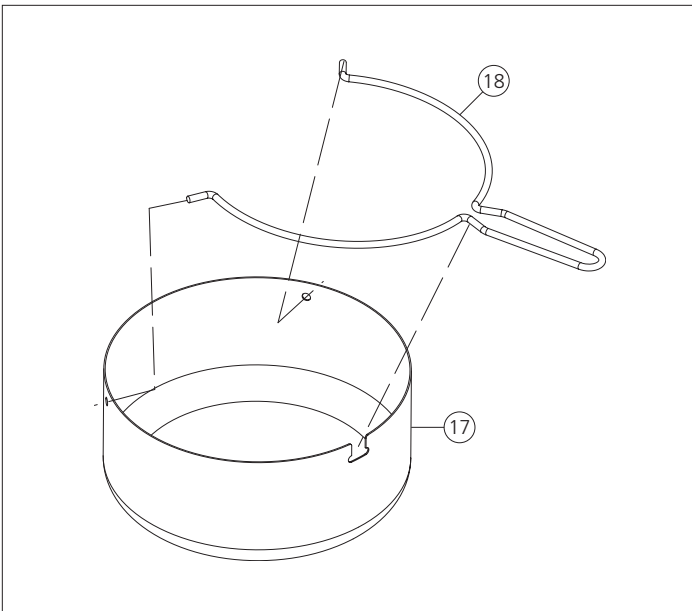
Insert the lower air shuttle (No.15) to the appropriate slot of the ash tray stand and assemble to the bottom of the chamber using screws, nuts & washers (Key E, A, K).





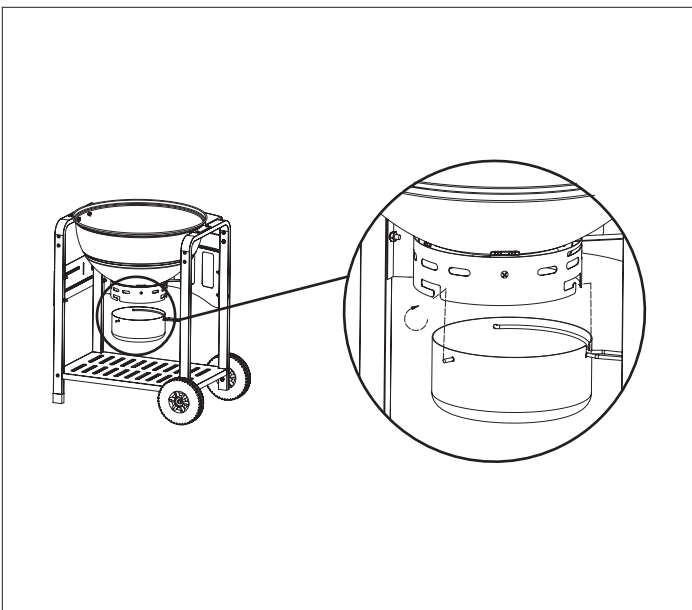
# 7

Attach the chamber to the cart sides using screws, nuts & washers (Key H, C, M).



# 8

Insert the ash tray handle (No.18) into the appropriate hole of the ash tray (No.17).



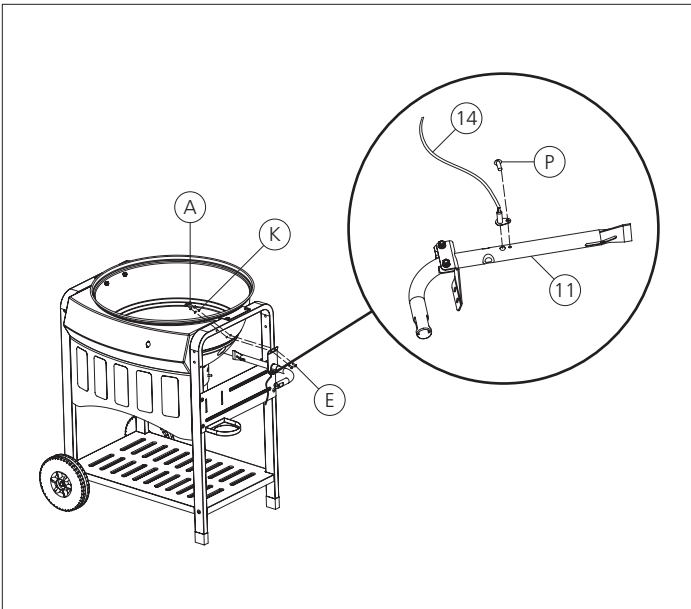
# 9

Lift the ash tray handle up into the appropriate slot of the ash tray stand and rotate clockwise. Ash tray handle will fit securely into place.

# 10

Carefully push the electrode set (No.14) into the burner (No.11) and secure in place using tapping screw (Key P).

Insert the burner into the appropriate hole of the chamber and secure the burner to the cart side (R) and chamber using screws, nuts & washers (Key E, A, K).

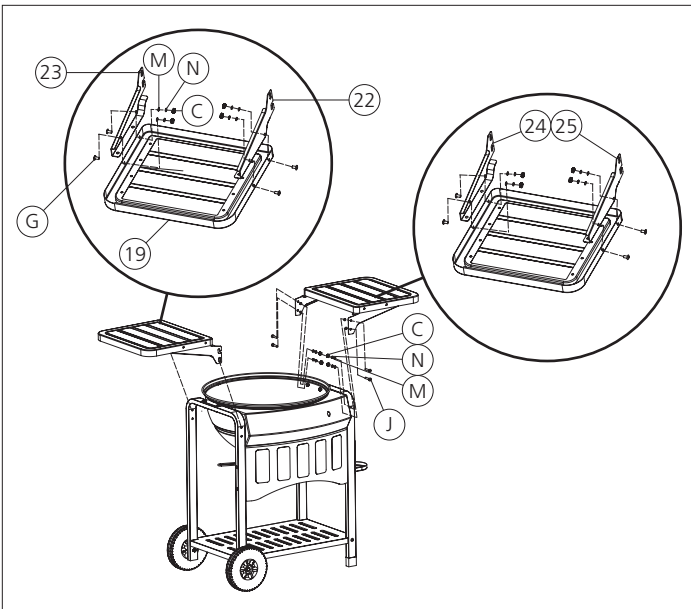


# 11

Assemble the left shelf (mount 1) (No.22) and the left shelf (mount 2) (No.23) to the left side shelf (No.19) using screws, nuts & washers (Key G, C, M, N).

Assemble the right shelf (mount 1) (No.24) and the right shelf (mount 2) (No.25) to the right side shelf (No.19) using screws, nuts & washers (Key G, C, M, N).

Assemble the left side shelf assembly by sliding it into position as shown. Repeat procedure with right shelf assembly. Fasten each shelf assembly into position using screws, nuts & washers (Key J, C, M, N), two per shelf.

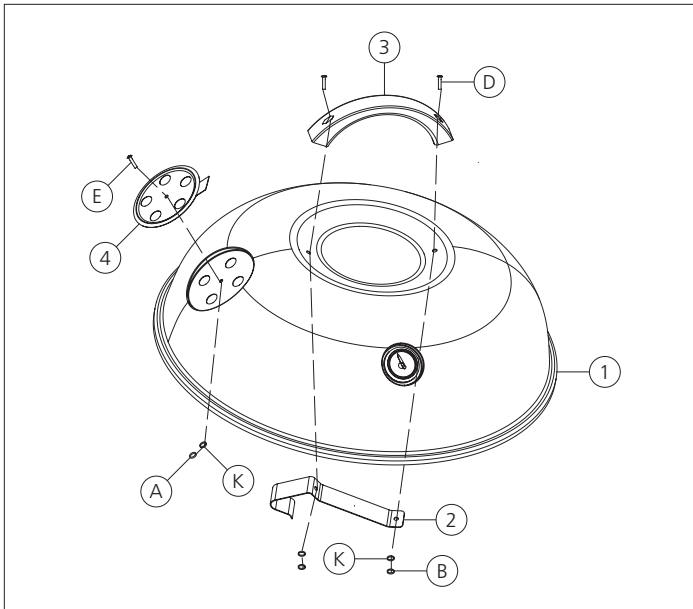


# 12

Assemble the lid brace (No.33) to the right side shelf assembly using nuts & washers (Key L, C, M).

Connect tightly the electrode set and insert the igniter (No.42) into the appropriate hole of the control panel.





# 13

Attach the lid handle (No.3) and lid hook (No.2) to lid (No.1) using screws, nuts & washers (Key D, B, K).

Assemble the air shutter (No.4) to lid using screws, nuts & washers (Key E, A, K).



# 14

Insert the tube handle (No.37) into the appropriate hole of tube (No.36).

Set the charcoal grate (No.40) into the chamber. Set the tube and tool for spreading charcoal (No.38) onto the charcoal grate, and set the cooking grate into the chamber. Set the lid assembly onto the chamber.



# 15

Pass the fastening belt of tank (No.30) through the appropriate slot in the tank stand (No.29).

Attach the tank to the regulator (No.41) by removing the plastic cap from the top of the tank and screwing tank into the connector.

Set the 16 oz. propane tank onto the tank stand and attach regulator to burner, aligning slot in end of regulator with dimple in burner. Push in and tightly lock the connection using the orifice clip (No.13). Close the fastening belt of tank.

Assembly of the charcoal barbecue with lighting system is complete.

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**DISTRIBUTOR**

Trileaf Distribution Trifeuil  
Toronto, Canada  
M4S 2B8





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