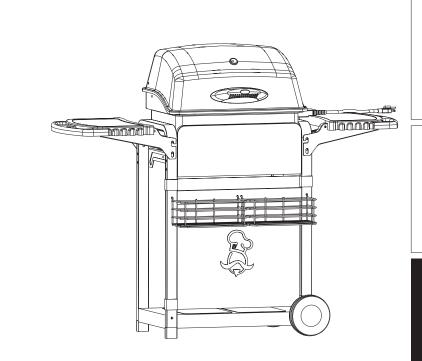




# Electric Barbecue

SAFE USE, CARE AND ASSEMBLY MANUAL



### E 2 0 1 0 1 8 5 - 1 0 2 7 - 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.

## WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation instructions thoroughly before installing or servicing this equipment. Failure to follow these instructions could cause property damage, personal injury, or death.

## **DANGER**

DO NOT use electric barbecue for indoor cooking or heating. DO NOT use for indoor heating. NOT to be used in boats or recreational vehicles.

## 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 the instructions carefully prior to operation of barbecue. DO NOT try to use this barbecue without reading this manual.

# 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<sup>TM</sup> product carries a one-year limited warranty against defects in manufacturing workmanship for all upper and lower castings, shelves, cooking grates, lid, heating element. 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.** 

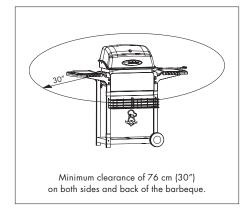
**Purchaser:** By accepting delivery of this barbecue, the purchaser hereby accepts the foregoing and expressly waives any other remedy and damages, direct, indirect, and consequential.

## INSTALLATION

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

• Canadian installation must conform to the current national standards.

## ADDITIONAL WARNINGS



Drawing A

# I M P O R T A N T S A F E G U A R D S

- 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.

### See Drawing A

- Always keep the area around this barbecue clean and clear of any and all combustible material 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 at least 3 m (10") from any dwelling or other building.
- 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 to the barbecue.
- **Do not** use while under the influence of drugs or alcohol.
- Do not allow children to play anywhere near the barbecue.

1) Read all instructions.

- 2) **Do not** touch hot surfaces. Use handles or knobs.
- 3) To protect against electrical shock, **do not** immerse cord, plugs, or heating element in water or liquid.
- 4) Close supervision is necessary when any appliance is in use by or near children.
- 5) Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 6) **Do not** operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Call our customer service for a replacement controller. This controller is made specifically for this barbecue.
- 7) The use of accessories not recommended by the manufacturer may cause injuries.
- 8) Fuel, such as charcoal briquettes, is not to be used with barbecue.
- 9) Use only properly grounded outlet.
- 10) **Do not** let cord hang over edge of table or counter, or touch hot surface.
- Do not place on or near a hot gas or electric burner, or in a heated oven. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12) Always attach to barbecue first, then plug the cord into the wall outlet. To disconnect, turn any control to OFF, and remove plug from wall outlet.
- 13) **Do not** use barbecue for anything other than intended use.
- 14) Save these instructions.

## WARNING FOR YOUR SAFETY

- 1. DO NOT store or use gasoline or other flammable vapours and <u>liquids within</u> 25' of this or any other appliance.
- 2. When cooking with oil/grease, DO NOT allow the oil/ grease to exceed 350°F (177°C). DO NOT store extra cooking oil in the vicinity of this or any other appliance.
- 3. DO NOT leave oil/grease unattended.

#### SAFETY FIRST

Read and understand all warnings and precautions prior to operating your barbecue. For outdoor use only. This barbecue is not intended for commercial use. **Do not** use this barbecue for anything other than intended use.

### DANGER

#### Electric shock can kill or result in serious injury. To prevent electrical shock:

- 1) Use only with GFI (Ground Fault Interrupter) protected circuit.
- 2) **Do not** use barbecue when raining.
- 3) To prevent barbecue from being splashed by water, or falling into water, **do not** use barbecue within 10' of pool, pond, or other body of water.
- 4) Keep barbecue and electric controller dry and out of rain at all time.
- 5) **Do not** operate barbecue with an electric controller that has a damaged cord, plug or metal probe. Call our customer service for replacement controller. This controller is made specifically for this barbecue.
- 6) Never remove ground plug, or use with an adaptor that has two prongs.
- 7) Keep electric plugs off ground, and dry.
- 8) In case of fire, turn controller OFF, unplug barbecue from outlet, and allow fire to burn out. **Do not** use water to put a fire out in this or any electrical appliance.
- 9) **Do not** use water or other liquid spray to clean barbecue without first unplugging electric controller and removing heating element.

#### WARNING

DO NOT use 16-guage extension cords. Damage to household wiring and/or fire could result.

Never use charcoal or lighter fluid. A charcoal fire will result, and the barbecue is not designed for charcoal. The fire will create an unsafe condition and damage the barbecue.

DO NOT overload the wall outlet/extension cords.

## WARNING

| 1) | This barbecue is for outside use only, and shall not be used in a building, |  |  |  |  |
|----|---|--|--|--|--|
|    | garage, or any other enclosed area.   |  |  |  |  |

- 2) The use of alcohol, or prescription or non-prescription drugs may impair your ability to properly assemble or safety operate the barbecue.
- 3) **Do not** use gasoline, kerosene or alcohol for lighting.
- 4) Always open barbecue lid carefully and slowly as heat and steam trapped within barbecue can severely burn you.
- 5) Always place your barbecue on a hard, level surface, away from combustibles.
- 6) Always keep children away from grill while unit is in use.
- 7) **Do not** use the barbecue unless it is **completely** assembled and all parts are securely fastened and tightened.
- 8) Keep all combustible items and surfaces at 30' away from the barbecue at all times.

## CAUTION

- 1) When cooking, use utensils long enough to avoid personal injury.
- 2) **Do not** touch the metal parts of barbecue until it has completely cooled (about 45min.) to avoid burns, unless you are wearing protective gear (potholder, gloves, BBQ mittens, etc.) Touch only knobs and handles.
- 3) **Do not** use in an explosive atmosphere. Keep barbecue area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
- 5) When not in use, store barbecue in protected area.

#### WARNING

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

# CLEANING AND CARE

#### Cleaning

Burning-off the barbecue after every use (approx. 15 minutes) will prevent food residue from building up on your grates.

#### **Recommended cleaning materials:**

- Mild liquid dishwashing detergent
- Nylon cleaning pad
- Putty knife/scraper
- Hot water
- Wire brush

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

**Outside Surfaces:** The porcelain-enamel finish on your barbecue lid has a glasslike composition that should be handled with care to prevent chipping. Use mild liquid dishwashing detergent, or baking soda and hot water solution. For stubborn stains, try using a non-abrasive scouring powder, then rinse off with water.

If the inside surface of the grid has the appearance of peeling paint, it is baked on grease buildup that has turned to carbon and is flaking off. The lid is porcelainenameled, so it is **not** peeling paint. Clean with a strong soap detergent and hot water solution. Rinse with water and allow to completely dry. **Never use oven cleaner here, or anywhere on your barbecue.** 

**Interior of Barbecue Body:** Remove residue and buildup by using brush, scraper and/or cleaning pad, then wash with dishwashing detergent and hot water solution. Rinse with water and let dry completely.

**Plastic Surfaces:** Wash with a soft cloth and dishwashing detergent and hot water solution. Rinse with water. **Do not** use abrasive cleaners, degreasers, or concentrated barbecue cleaners on plastic parts.

**Cooking Grates:** Use mild dishwashing detergent and hot water solution. Nonabrasive scouring powders can be used on stubborn stains, then rinsed with water. **Never use oven cleaner.** 

Heat Plate: Clean residue with wire brush and wash with soapy water. Rinse with water.

#### Cleaning the heating element assembly:

- Make sure barbecue is unplugged from power outlet.
- Unplug electric controller from heating element.
- Remove cooking grate.
- Remove heating element by unscrewing the screws and nuts securing the heating element at the connection. Keep the screws and nuts in clear sight so you **do not** lose them.
- Lift heating element up and away from side of barbecue.

Clean heating element with a soft, mild brush or cloth. Be careful not to damage the heating element surface. **Do not** submerse heating element or electric controller in water.

Reinstall heating element and plug electric controller back to heating element. Inspect electric controller and power cord for any damage. If damaged, call our customer service for a replacement controller. This controller is made specifically for this barbecue.

# OPERATING YOUR BARBECUE

Make sure that the controller knob is turned fully to the "OFF" position before plugging the controller into outlet. Settings on controller knob are indicated by triangular mark on electric controller. Use only properly grounded outlet.

Before cooking on this barbecue for the first time, operate the barbecue for about 15 minutes with the lid closed and the barbecue turned on "HIGH". This will burn off any factory finish, clean the internal parts and dissipate odour from the painted finish.

Choose desired heating setting for the type of food you are cooking. Adjust control knob higher or lower as needed to achieve desired heating output. Heating element will heat entire cooking surface evenly.

Always open barbecue lid carefully and slowly as heat and steam accumulating within barbecue can severely burn you.

Burning-off the barbecue after every use (approx. 15 minutes) will prevent food residue from building up on your grates. Clean your barbecue after each use. **Do not** use abrasive or flammable cleaners, as it will damage the parts of this product and may start a fire.

Always turn off and unplug barbecue when not in use.

Never use charcoal or lighter fluid. A charcoal fire will result, and the barbecue is not designed for charcoal. The fire will create an unsafe condition and damage the barbecue.

BETTER SERVICE

#### **Missing a part?**

#### No need to go back to the store!

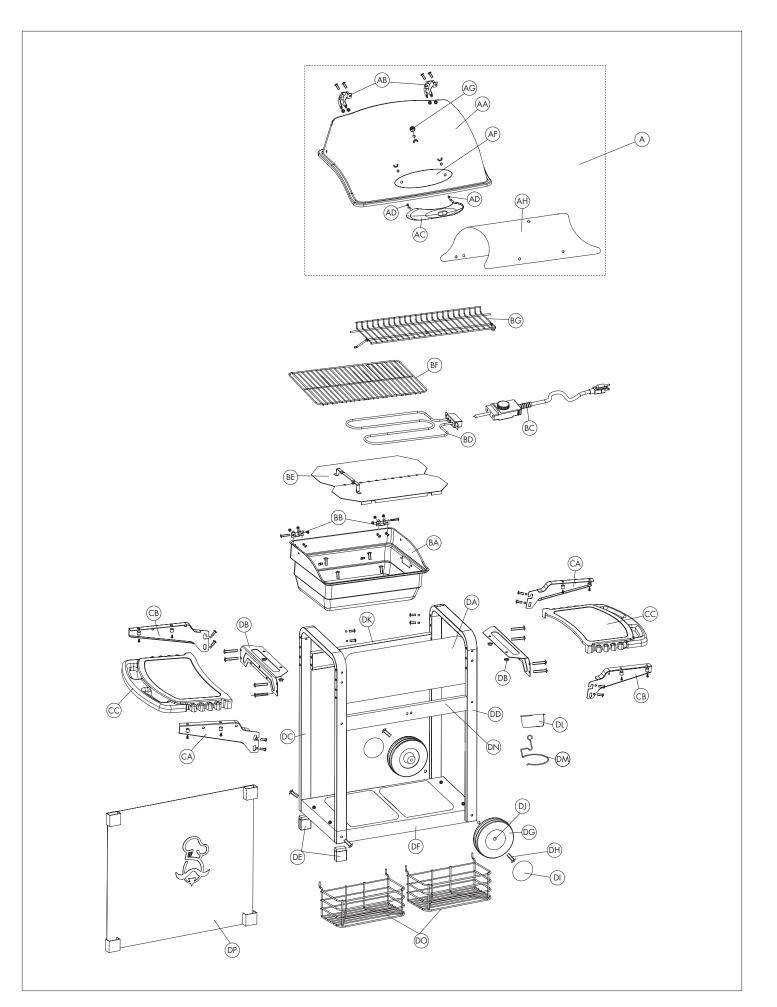
The store where you made your purchase does not stock parts for this item. If you need parts, whether they are missing or damaged, call the customer service toll-free help line.

Call us and we will gladly ship the part you need, free of charge. Call our help line: 1-877-707-5463

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| ltem No. | Quantity | Description              | Part No.     |
|----------|----------|--------------------------|--------------|
| A        | 1        | Top lid assembly         |              |
| AA       | 1        | Top lid                  | G205-0001-0  |
| AB       | 2        | Upper hinge              | G206-0002-0  |
| AC       | 1        | Top lid handle           | G205-0002-0  |
| AD       | 2        | Handle fiber washer      | G205-0016-0  |
| AF       | 1        | Handle inner heat shield | G205-0019-0  |
| AG       | 1        | Thermometer              | G205-0003-0  |
| AH       | 1        | Top lid reflection plate | E201-0021-01 |
| В        | 1        | Burnerbox assembly       |              |
| BA       | 1        | Burnerbox Weldment       | E201-0200-01 |
| BB       | 2        | Firebox hinge            | G206-0010-0  |
| BC       | 1        | Thermo control           | E201-0003-01 |
| BD       | 1        | Heat element assembly    | E201-0014-01 |
| BE       | 1        | Heat reflector assembly  | E201-0100-01 |
| BF       | 1        | Cooking grate            | E201-0015-01 |
| BG       | 1        | Warming rack             | G206-0046-0  |
|          | 1        | Side shelf assembly      |              |
| CA       | 1        | Cart mount-1             | C423-0013-01 |
| СВ       | 1        | Cart mount-2             | G205-0100-0  |
| СС       | 1        | Side shelf               | E201-0009-01 |
| <br>D    | 1        | Cart assembly            |              |
| DA       | 1        | Front panel              | E201-0023-01 |
| DB       | 1        | Burner box brace         | E201-0022-02 |
| DC       | 1        | Cart leg, left           | G205-0009-0  |
| DD       | 1        | Cart leg, right          | G205-0020-0  |
| DE       | 2        | End cap                  | C423-0033-01 |
| DF       | 1        | Bottom shelf             | E201-0008-01 |
| DG       | 2        | Wheel                    | G206-0025-0  |
| DH       | 2        | Wheel axle               | C423-0045-01 |
| DI       | 2        | Wheel cap                | G205-0013-0  |
| DJ       | 2        | Washer                   | G301-0028-0  |
| DK       | 1        | Rear brace               | E201-0010-01 |
| DL       | 1        | Grease cup               | G401-0066-0  |
| DM       | 1        | Grease cup hook          | G401-0067-0  |
| DN       | 1        | Front brace              | G205-0017-0  |
| DO       | 2        | Front basket             | G205-0015-0  |
| DP       | 1        | Skirt                    | G205-0014-0  |

# ELECTRONIC GRILL PARTS LISTING



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# A S S E M B L Y I N S T R U C T I O N S

#### Tools needed for assembly are shown below.

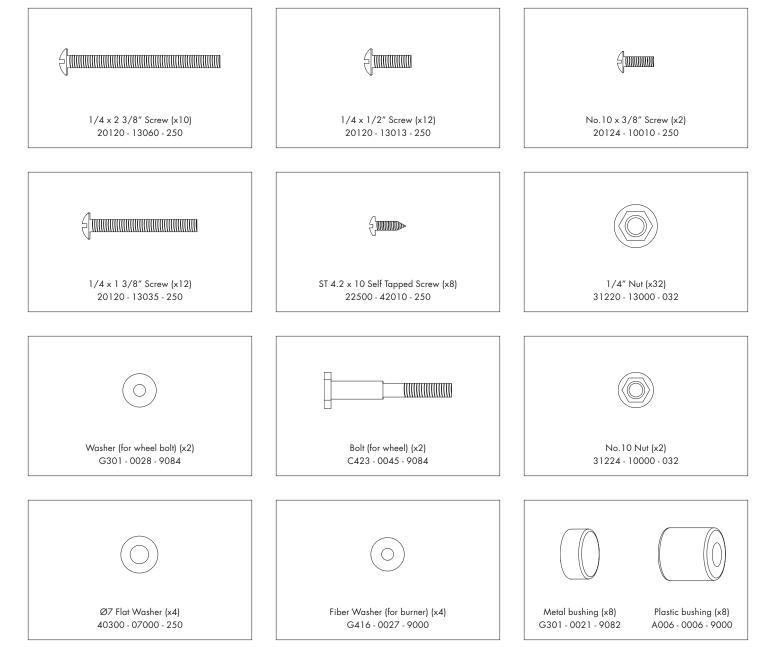
Before assembling the barbecue, please ensure that you have all the hardware needed.

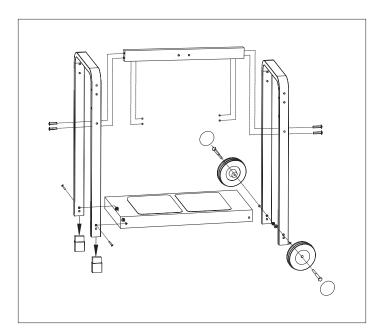
Before assembling the barbecue, read these instructions carefully. Assemble the barbecue on a flat, clean surface.

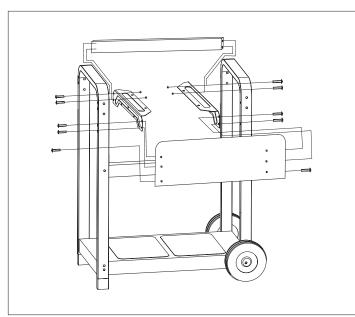
Note: Do not fully tighten all the nuts during initial stage.

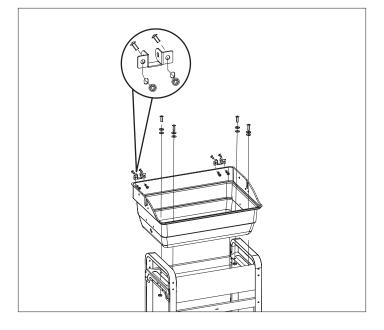
Grill is heavy. You should have two people assemble the barbecue together.

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









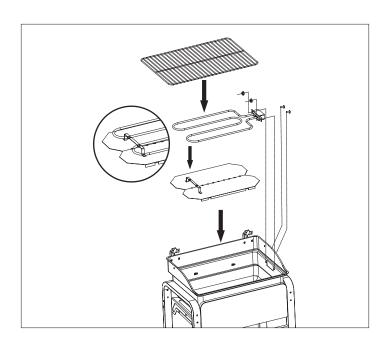
- 1. Assemble two wheels (DG) to the bottom of right cart leg (DD) in configuration as shown.
- 2. Then attach to the bottom shelf (DF) by using bolts (x2), washers (x2), and 1/4" nuts (x2).
- 3. Attach two end caps (DE) to the left cart leg (DC) by using 1/4 x 1 3/8" screws (x2) and 1/4" nuts (x2).
- 4. Assemble front brace (DN) to attach both cart legs by using 1/4 x 1/2" screws (x4).

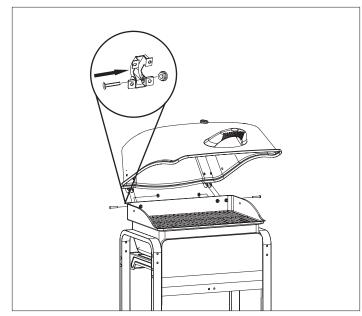
# 2

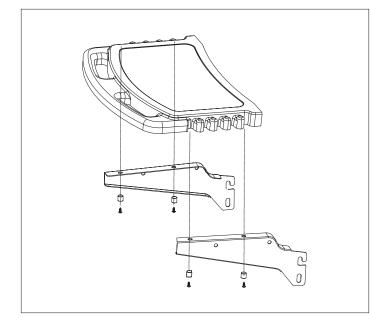
- 1. Assemble the front panel (DA) to the L/R cart leg by using 1/4 x 2 3/8" screws (x6) and 1/4" nuts (x6).
- 2. Assemble the rear brace (DK) to both cart legs by using  $1/4 \ge 3/8$ " screws (x4) and 1/4" nuts (x4). At the same time, assemble the burner box braces (DB) to the rear brace and both cart legs by using above same screws and nuts.



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









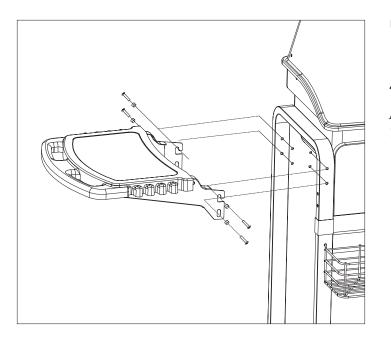
- 1. Assemble the heat reflector assembly (BE) onto the burner box.
- 2. Assemble the heat element assembly (BD) to the right side of burner box as shown by using No.10 x 3/8" screws (x2) and No.10 nuts (x2). After finishing this step, properly insert the whole assembly on to the heat reflector.
- 3. Then put the cooking grate onto the burner box which should be above all components in previous two points.

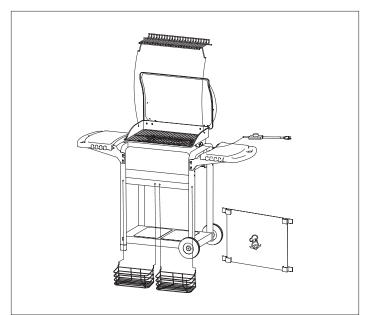
# 5

- 1. Assemble the top lid assembly (A) to the burner box assembly by connecting the upper and lower hinges with 1/4 x 1 3/8" screws (x2) and 1/4" nuts (x2) to connect the upper and fire box hinges together.
- 2. Assemble the thermometer assembly (AG) into the hole which is on the top lid by using attached wing nut.



Attach the shelf mount-1 (CA) and shelf mount-2 (CB) inside the side shelf panel (CC) by using ST  $4.2 \times 10$  self tapped screw and plastic bushing. Same process for the other side shelf assembly.





Attach both side shelves to the burner box braces (DB) by  $1/4 \ge 13/8$ " screws (x8), 1/4" nuts, and metal bushing.

8

- 1. Insert the legs of the warming rack (BG) into the appropriate holes of top insert and burner box.
- 2. Connect the thermo control (BC) with the heat element assembly (BD).
- 3. Attach the fabric with MasterChef <sup>TM</sup> logo (DP) at the front two cart legs with velcro. Make sure the top two velcros are on top of the front brace.
- 4. Insert two front baskets (DO) into the holes of the front brace (DN).



# DISTRIBUTOR

Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8