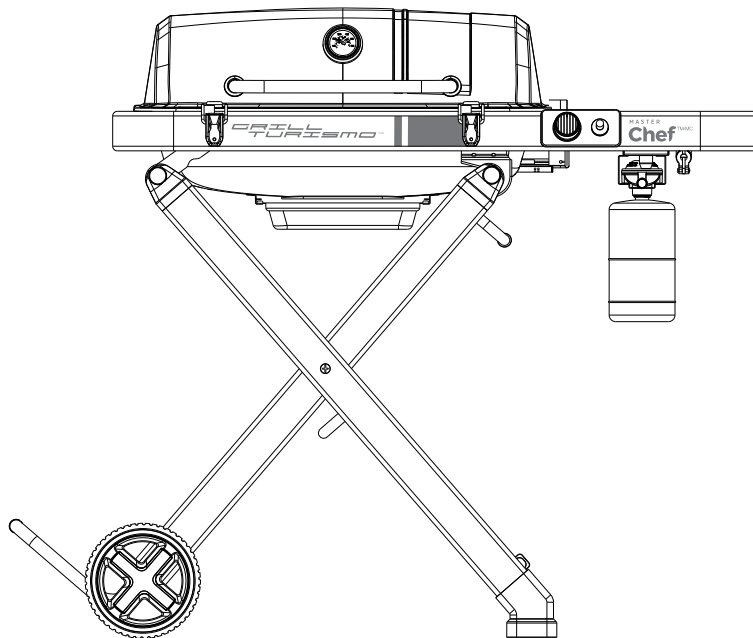


## ASSEMBLY & USER MANUAL



**NOTE: ONLY USE A 16.4 oz (1 lb/453 g) DISPOSABLE PROPANE CYLINDER.  
PROPANE CYLINDER SOLD SEPARATELY.**

**⚠ STOP ⚠**

**DO NOT RETURN PRODUCT TO THE STORE**

Technicians are available to assist with your product needs. For assembly assistance,  
technical questions, missing parts or general help, please contact us toll-free

**1-855-453-2150**

Mon-Fri 9 AM - 7 PM EST, CLOSED Saturday and Sunday

**READ AND SAVE MANUAL FOR FUTURE REFERENCE.  
ASSEMBLE YOUR GRILL IMMEDIATELY.**

Missing or damaged parts claims must be submitted within 30  
days of purchase date.



ANSI Z21.58-2018 / CSA 1.6-2018  
Outdoor Cooking Gas Appliances.



ANSI Z21.58-2018 / CSA 1.6-2018  
Outdoor Cooking Gas Appliances.

Master No. 211648

**VERSION: NOV.28. 2022-WZ**



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## IMPORTANT SAFETY INFORMATION

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 Code, CSA B149.2, as applicable.


To check local codes, see your local LP gas dealer or natural gas company for recommended installation procedures and regulations.

### **DANGER**, **WARNING**, **CAUTION**


Statements are used throughout this Owner's Manual to emphasize critical and important information. Read and follow these statements to help ensure safety and prevent property damage. The statements are defined below.

 **DANGER:** Indicates a hazardous situation which, if not avoided, will result in death or serious injury.

 **WARNING:** Indicates a hazardous situation which, if not avoided, could result in death or serious injury.

 **CAUTION:** Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

### INSTALLATION AND ASSEMBLY

 **DANGER:** This grill is not intended to be installed in or on a recreational vehicle or boat.

 **WARNING:**

- DO NOT use this grill unless all parts are in place and the grill was properly assembled according to the assembly instructions.
- DO NOT modify the grill. LP gas is not natural gas. The conversion or attempted conversion to natural gas is unsafe and will void your warranty.

### **DANGER**

#### IF YOU SMELL GAS:

- Shut off gas to the grill.
- Extinguish any open flame.
- Open lid.
- If odour continues, keep away from the grill and immediately call customer service or the emergency fire services.

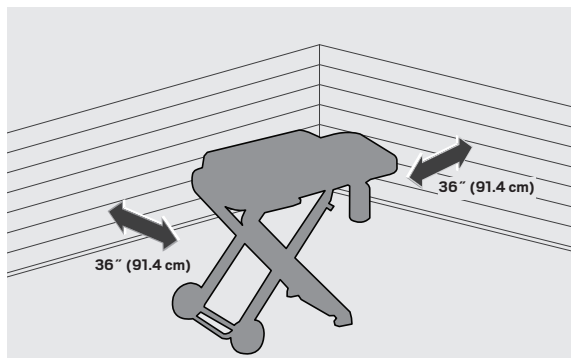
### **DANGER**

- DO NOT try to light this grill without reading the "LIGHTING" instructions section of this manual.
- DO NOT store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other grill. A LP cylinder is not connected for use must not be stored in the vicinity of this or any other appliance.
- Failure to follow these instructions exactly could result in a fire or explosion which could cause property damage, personal injury, or death.



## IMPORTANT SAFETY INFORMATION

### POSITIONING YOUR GRILL



Read the entire user manual before operating this grill.

- Maintain proper clearance to combustibles 36" (91.4 cm) to the rear and sides of the grill. Additional clearance recommended near vinyl siding or panes of glass.
- Only use this gas grill outdoors in a well-ventilated space.
- Do not use inside a building, garage, screened-in porch, gazebo, any other enclosed area, or beneath an overhead combustible structure.

- This gas grill must not be installed in or on, or used in any recreational vehicles, sport utility vehicles, trucks, cars and/or boats.
- Avoid set-up in windy locations. High winds adversely affect the cooking performance of the gas grill.
- Never operate this gas grill in enclosed areas as this could lead to gas accumulating from a leak causing an explosion or carbon monoxide build up which could result in injury or death.
- This appliance must be kept away from flammable materials, gasoline, and other flammable vapours and liquids when in use.

### GENERAL OPERATION

#### DANGER

- This gas grill is designed for LP only.
- Do not leave grill unattended when operating.
- Follow the lighting instructions carefully when operating grill.
- Do not light the burners with lid closed.
- If the grill is not in use, the gas must be turned 'OFF' at the LP cylinder valve.
- Leak test the unit before initial use, annually, whenever any gas components are replaced, or the LP cylinder changed.
- Do not move grill while it is hot or in operation.
- Keep the cooking area clear of flammable vapours and liquids such as petrol, alcohol and combustible materials.
- Should a grease fire occur, turn off the burner and leave lid closed until the fire is out.
- Grill is hot when in use; to avoid burns, DO NOT touch the lid, firebox, or side shelf.
- Keep children and pets away from the hot grill.
- Exercise caution when using this grill. Use heat-resistant grill mitts or gloves when operating grill.
- Inspect the gas supply hose before each use. If there is evidence of excessive abrasion or wear or the hose is cut, it must be replaced with a replacement pressure regulator and hose assembly specified by the grill manufacturer.
- Keep the fuel supply hose away from any heated surfaces.
- Do not use water, beer, or any other liquids to control flare-ups.
- Clean the grease tray regularly to avoid build-up, which may lead to grease fire.

## IMPORTANT SAFETY INFORMATION

### **STORAGE**

#### **WARNINGS**

- The propane cylinder must be disconnected when the gas grill is not in use and when transporting this grill.
- Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this grill.
- LP cylinder must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed space.
- After a period of storage and/or non-use, the grill should be checked for gas leaks and burner obstructions before use.
- Storage of the grill indoors is permissible only if the LP cylinder is disconnected and removed from the grill.
- When the gas grill is to be stored indoors, the connection between the propane cylinder and the gas grill must be disconnected and the cylinder removed and stored outdoors in a well-ventilated space out of reach of children.

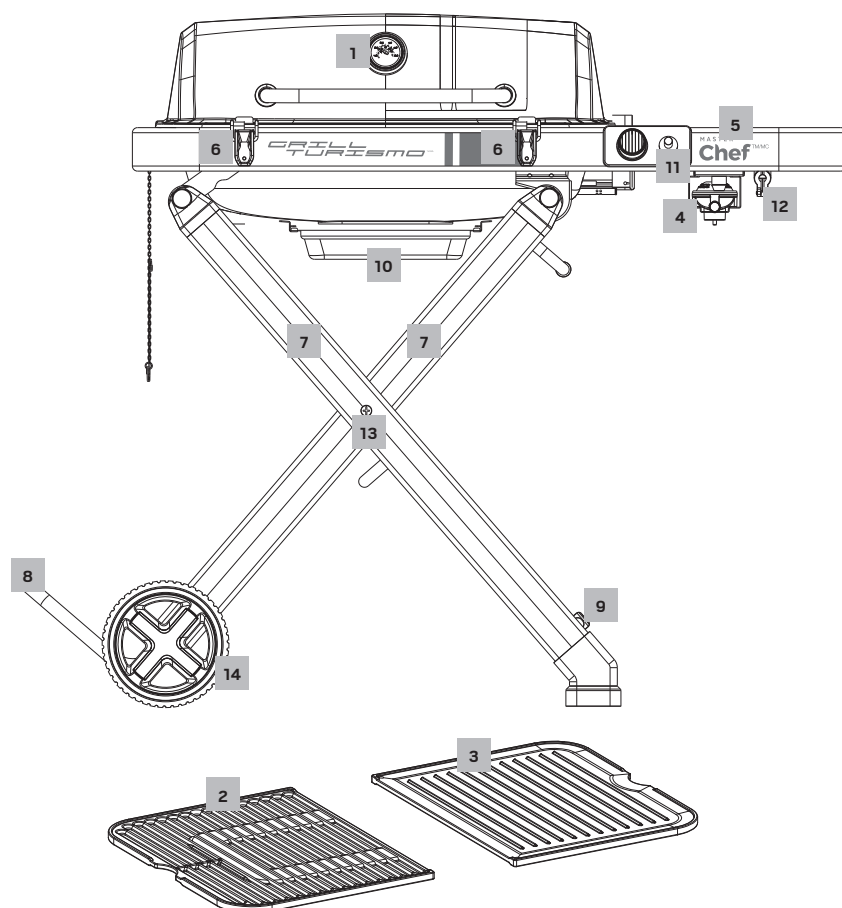
 **NOTICE TO INSTALLER:** These instructions must be left with the consumer.

 **NOTICE TO CONSUMER:** Retain these instructions for future reference.



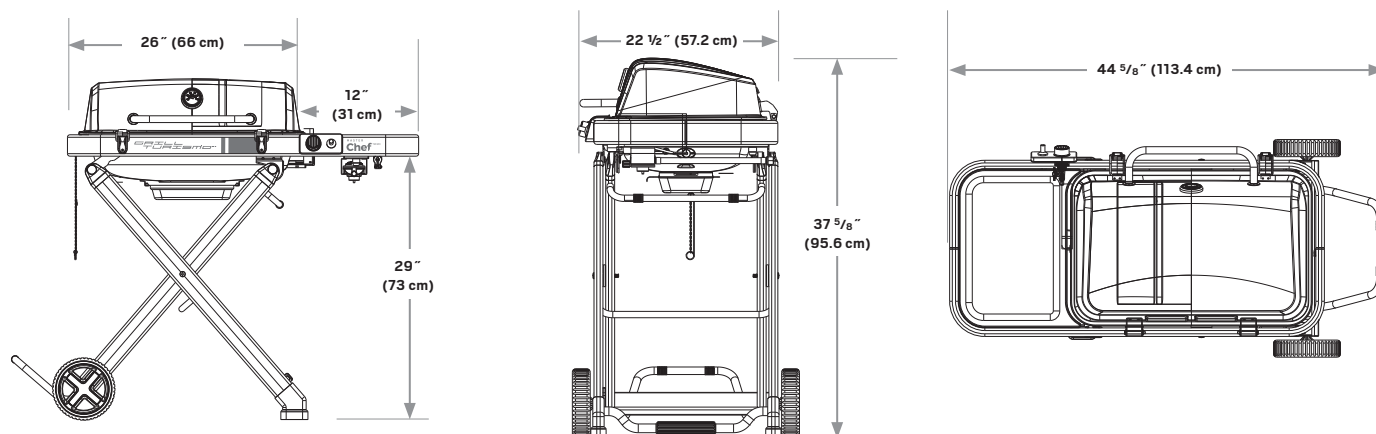
## GETTING TO KNOW YOUR GRILL

### GRILL TURISMO™/MC PORTABLE GRILL WITH FOLDING CART



1	Built-in Temperature Gauge
2	Porcelain-Enameled Cast-Iron Cooking Grate
3	Porcelain-Enameled Cast-Iron Reversible Griddle
4	Regulator Valve
5	Side Table (capacity: 20 lb/9 kg)
6	Lid Locks
7	Folding Cart
8	Kickstand
9	Pull Handle and Foot Stand
10	Grease Tray
11	Ignition
12	Cart Lock
13	Leg Bracket
14	Wheels

PRODUCT NUMBER: 085-0109-2 / G39920



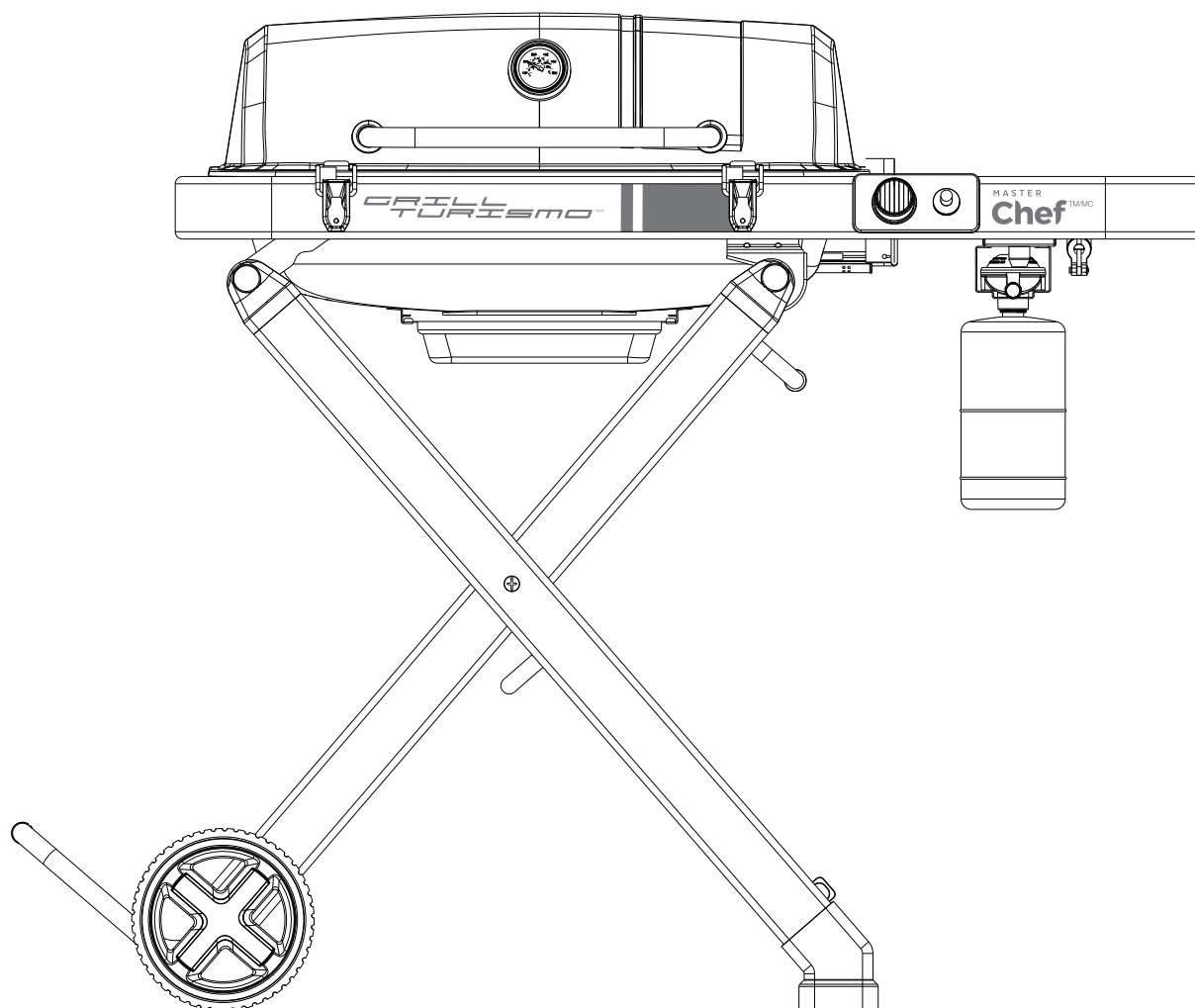
This gas grill is certified under Canadian and American National Standards, CSA 1.6 - 2022 and ANSI Z21.58 - 2022 respectively for outdoor gas grills and should be installed to conform to local codes. In the absence of local codes, install to the current CAN/CSA-B149.1 Propane Installation Code in Canada or to the National Fuel Gas Code, ANSI Z223.1/NFPA 54 and ANSI/NFPA 58 in the United States.

## ASSEMBLY INSTRUCTIONS

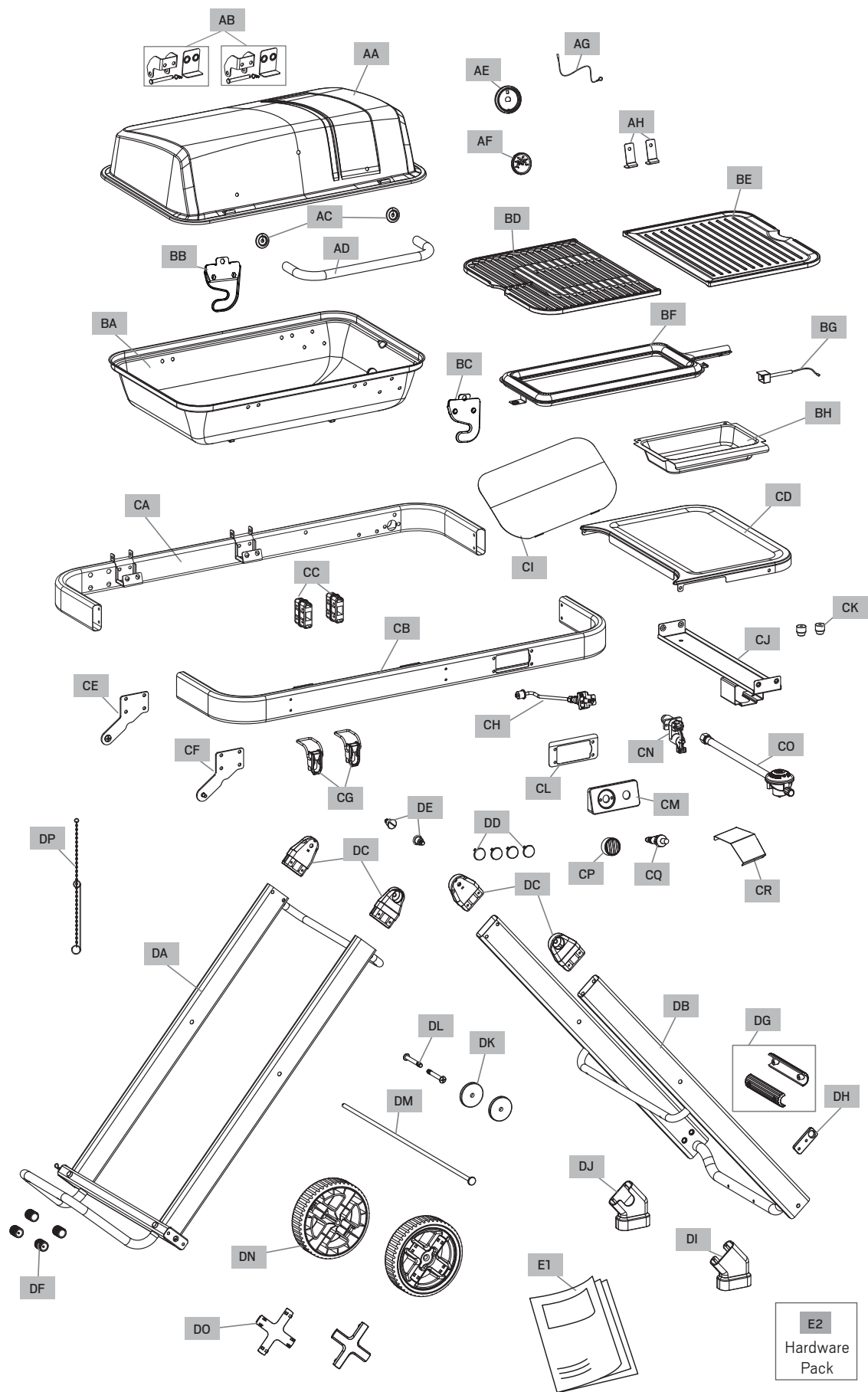
085-0109-2 / G32920 PROPANE

MASTER  
**Chef**™/MC

**GRILL  
TURISMO**™/MC  
PORTABLE GRILL WITH FOLDING CART



EXPLODED DIAGRAM

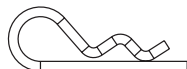
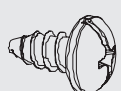
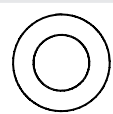


## PARTS LIST

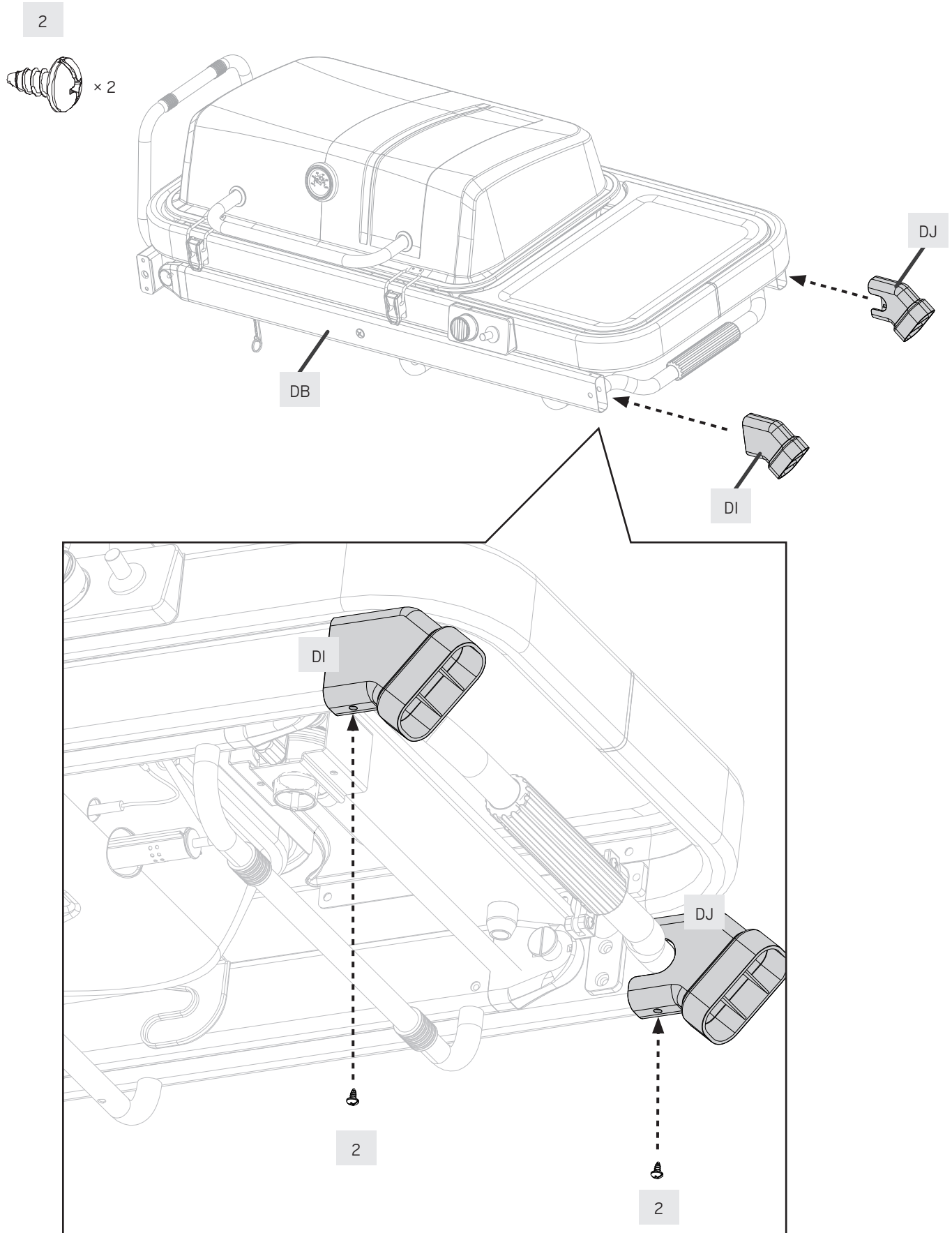
Item No.	Qty.	Description	Part No.
AA	1	Top Lid	G399-0001-01
AB	2	Lid Hinge	G399-0007-01
AC	2	Lid Handle Bezel	G399-0006-01
AD	1	Lid Handle	G399-0005-01
AE	1	Temperature Gauge Bezel	G399-0003-01
AF	1	Temperature Gauge	G399-0004-01
AG	1	Ground Wire	G602-0024-01A
AH	2	Front Brace	G399-0008-01
BA	1	Burner Box	G399-0100-01
BB	1	Burner Box Brace, Back	G399-1200-01
BC	1	Burner Box Brace, Front	G399-1100-01
BD	1	Cooking Grate	G399-0015-01
BE	1	Griddle	G399-0016-01
BF	1	Burner	G399-0200-01
BG	1	Electrode Set	G399-0014-01
BH	1	Grease Tray	G399-0011-01
CA	1	Support Tube, Back	G399-0400-01
CB	1	Support Tube, Front	G399-0300-01
CC	2	Support Tube Connector	G399-0017-01
CD	1	Side Shelf Table	G399-0018-01
CE	1	Support Brace, Back	G399-0020-01
CF	1	Support Brace, Front	G399-0021-01
CG	2	Lid Latch	G399-1000-01
CH	1	Gas Valve	G399-0900-01
CI	1	Burner Box Baffle	G399-0013-01
CJ	1	Regulator Support	G399-0500-01
CK	2	Plug	G399-0019-01
CL	1	Control Panel Rubber Gasket	G399-0039-01
CM	1	Control Panel	G399-0038-01
CN	1	Cart Lock	G399-0600-01
CO	1	Regulator	G399-0040-01
CP	1	Control Knob	G399-0041-01
CQ	1	Ignition	G432-003D-01
CR	1	Burner Cover	G399-0012-01

Item No.	Qty.	Description	Part No.
DA	1	Left Leg	G399-0700-01
DB	1	Right Leg	G399-0800-01
DC	4	Leg End Cap	G399-0022-01
DD	4	End Cap Cover	G399-0023-01
DE	2	Leg Screw	G399-0024-01
DF	4	Support Grips	G399-0025-01
DG	1	Handle Grip	G399-0030-01
DH	1	Latch	G399-0034-01
DI	1	Foot End Cap, Left	G399-0032-01
DJ	1	Foot End Cap, Right	G399-0033-01
DK	2	Leg Washer	G399-0036-01
DL	2	Hinge Bolt	G399-0037-01
DM	1	Wheel Axle	G399-0029-01
DN	2	Wheel	G399-0026-01
DO	2	Wheel Cover	G399-0028-01
DP	1	Match Holder	G401-0079-01
E1	1	Assembly and User Manual	G399-M020-01
E2	1	Hardware Pack	G399- B020-01

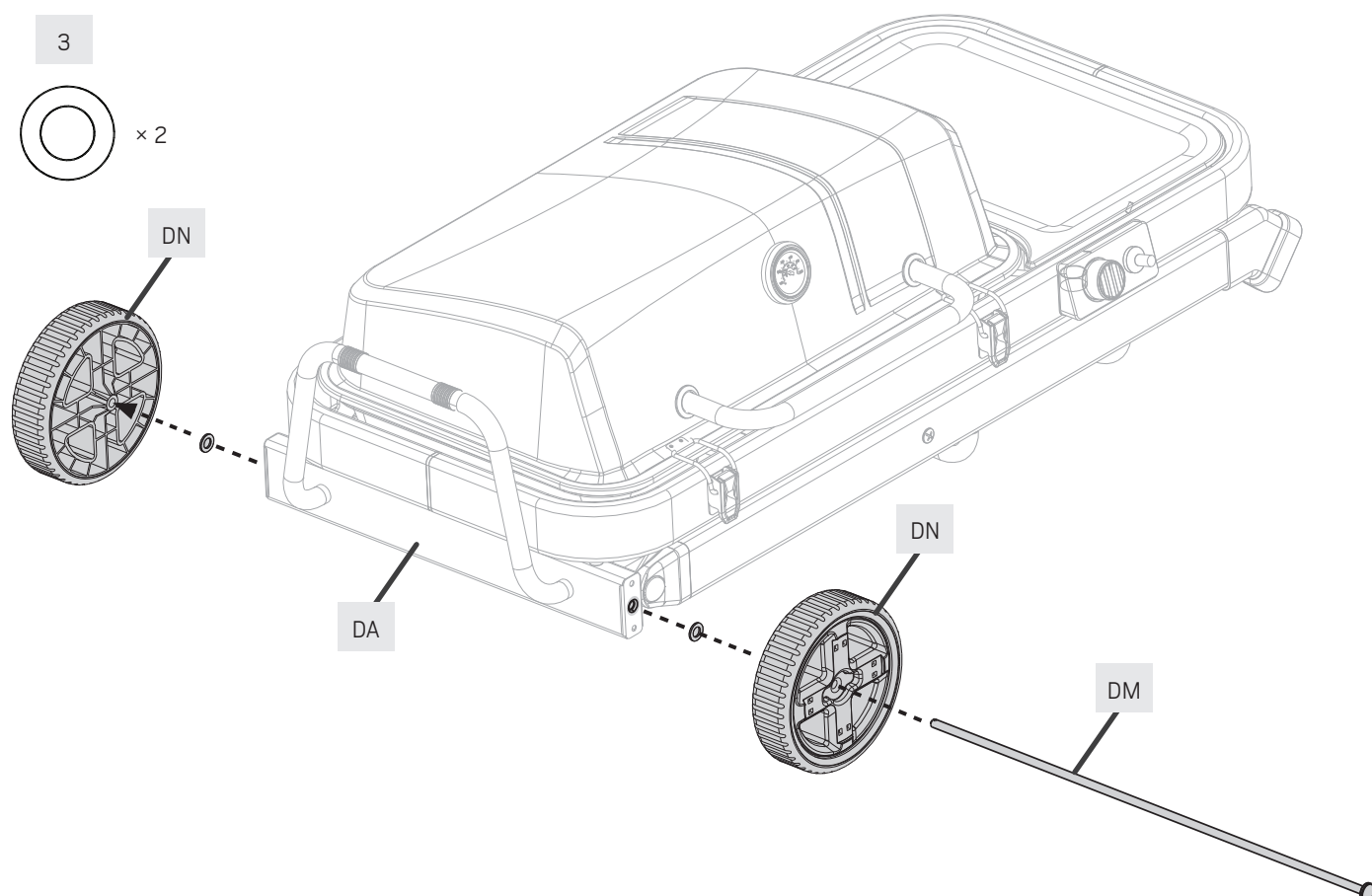
## Hardware Pack

Item No.	Description	
1	Hitch Pin × 1	
2	3/8" Tapping Screw × 2	
3	Φ 8 Flat Washer × 2	

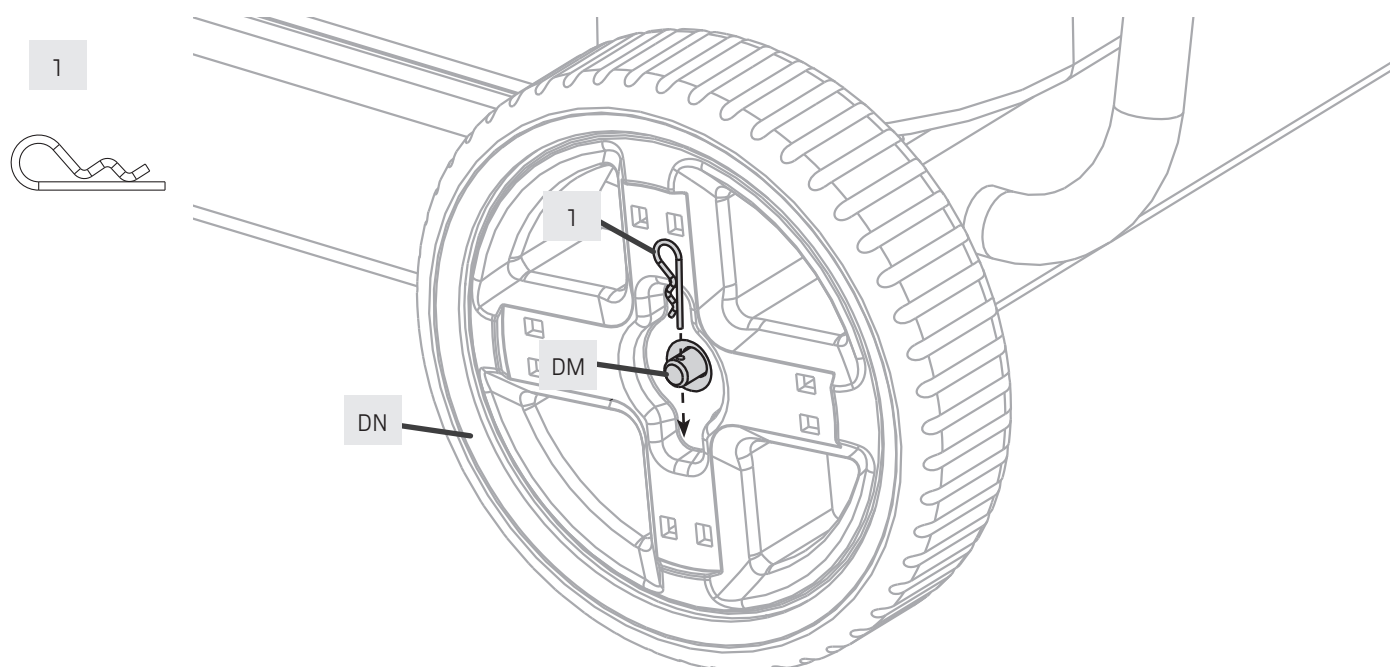
## STEP 1



## STEP 2

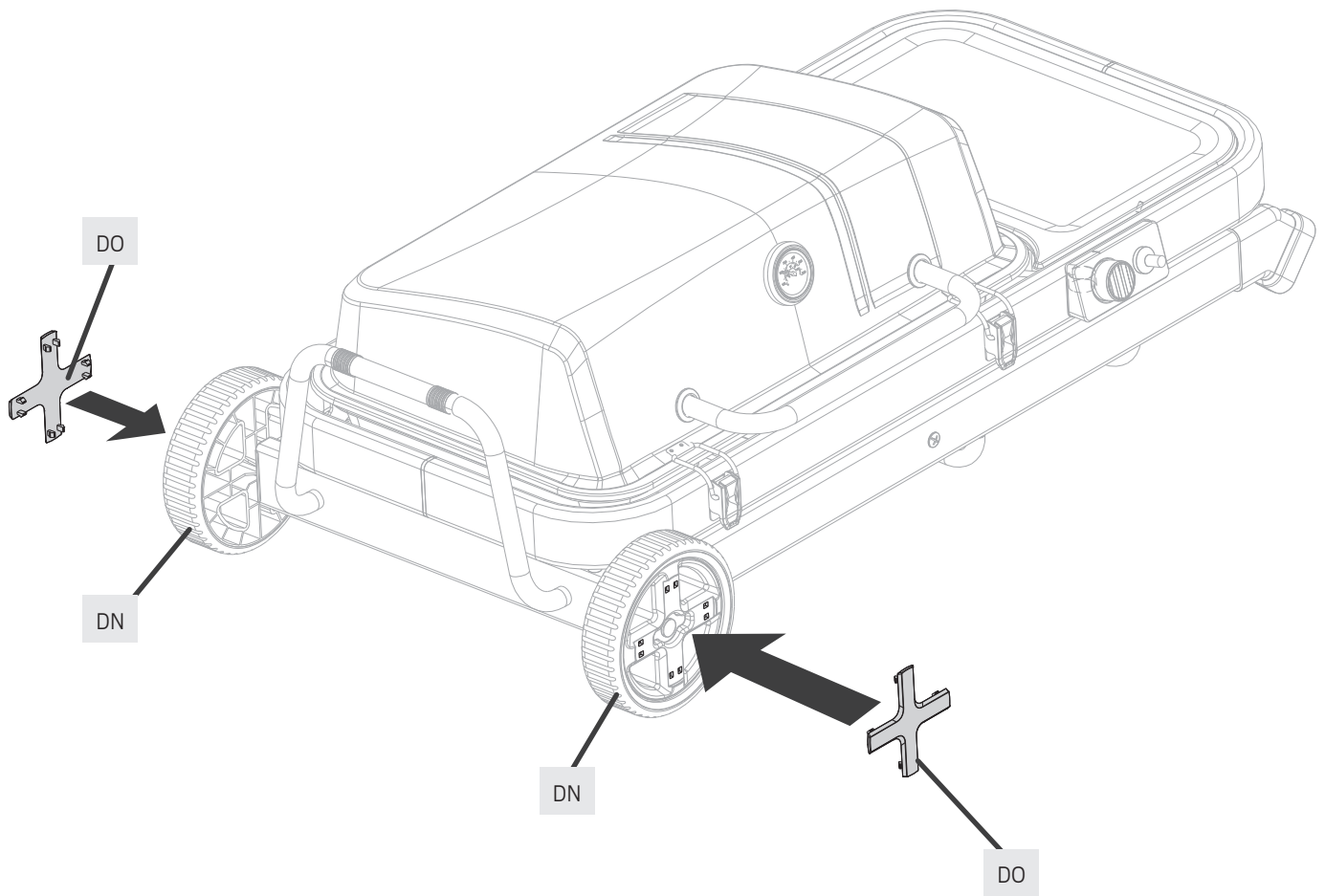


## STEP 3



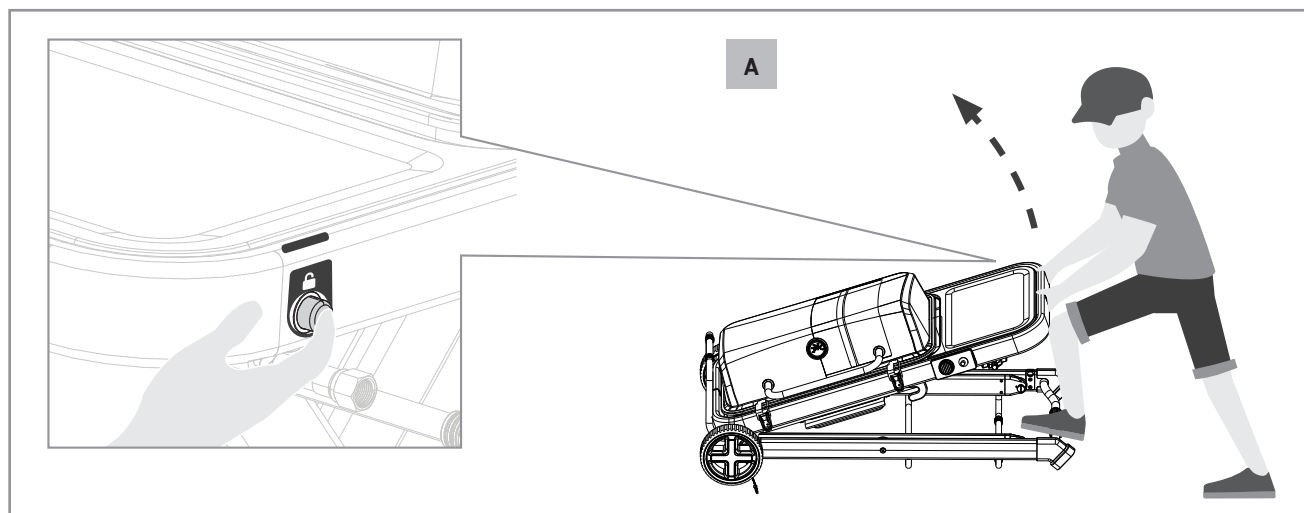


## STEP 4



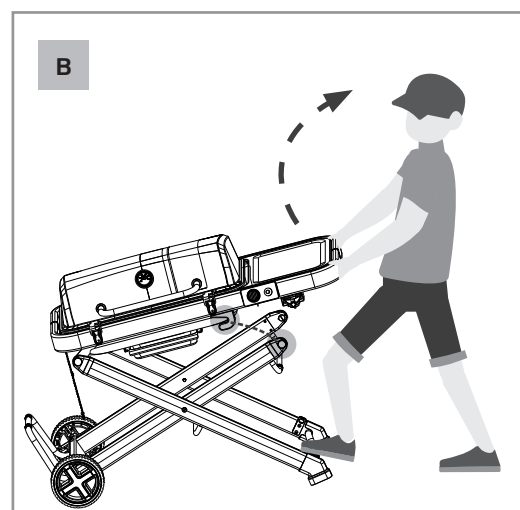
## STEP 5: RAISING THE GRILL

### RAISING THE GRILL

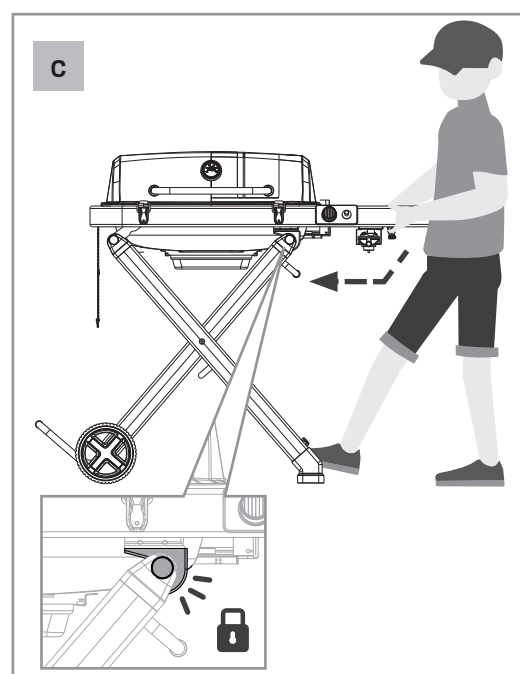


**⚠ ATTENTION :**  
ENSURE THE LID IS CLOSED AND LOCKED BEFORE  
PROCEEDING.

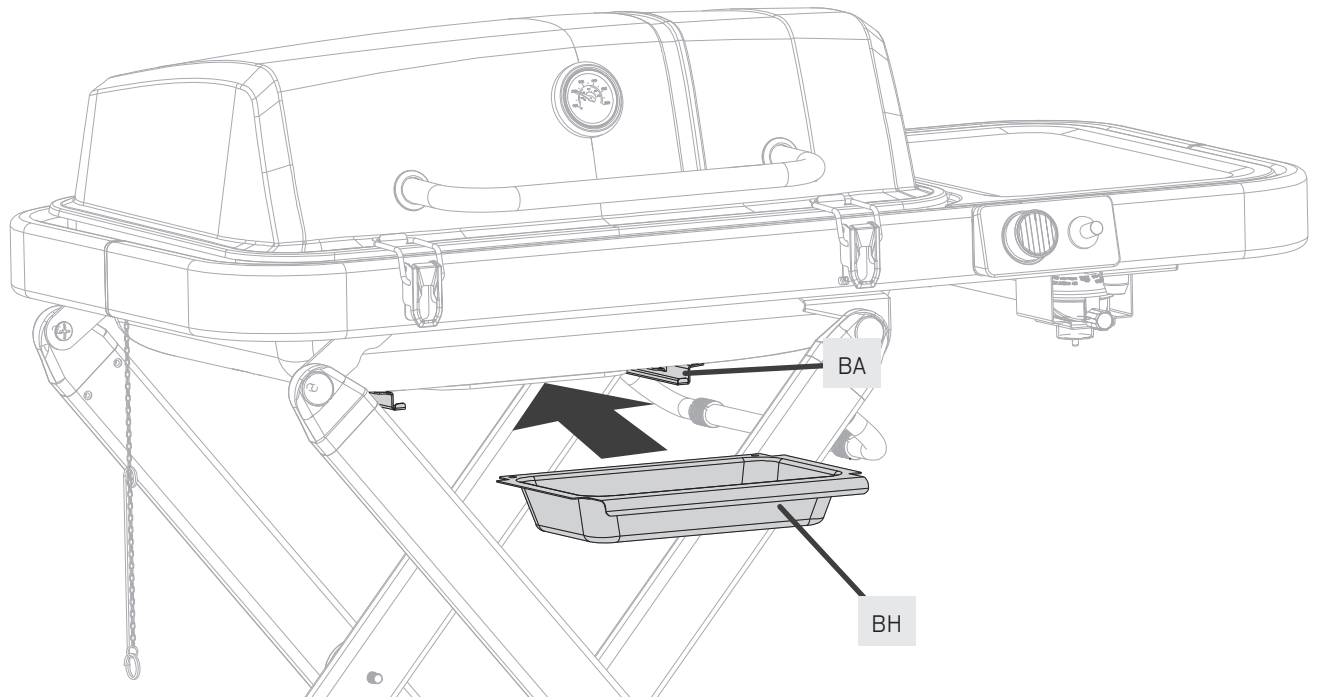
1. From a closed position, place one foot on the foot stand, grasp the side table with both hands and press the cart lock release button with your right hand (Figure A and B).



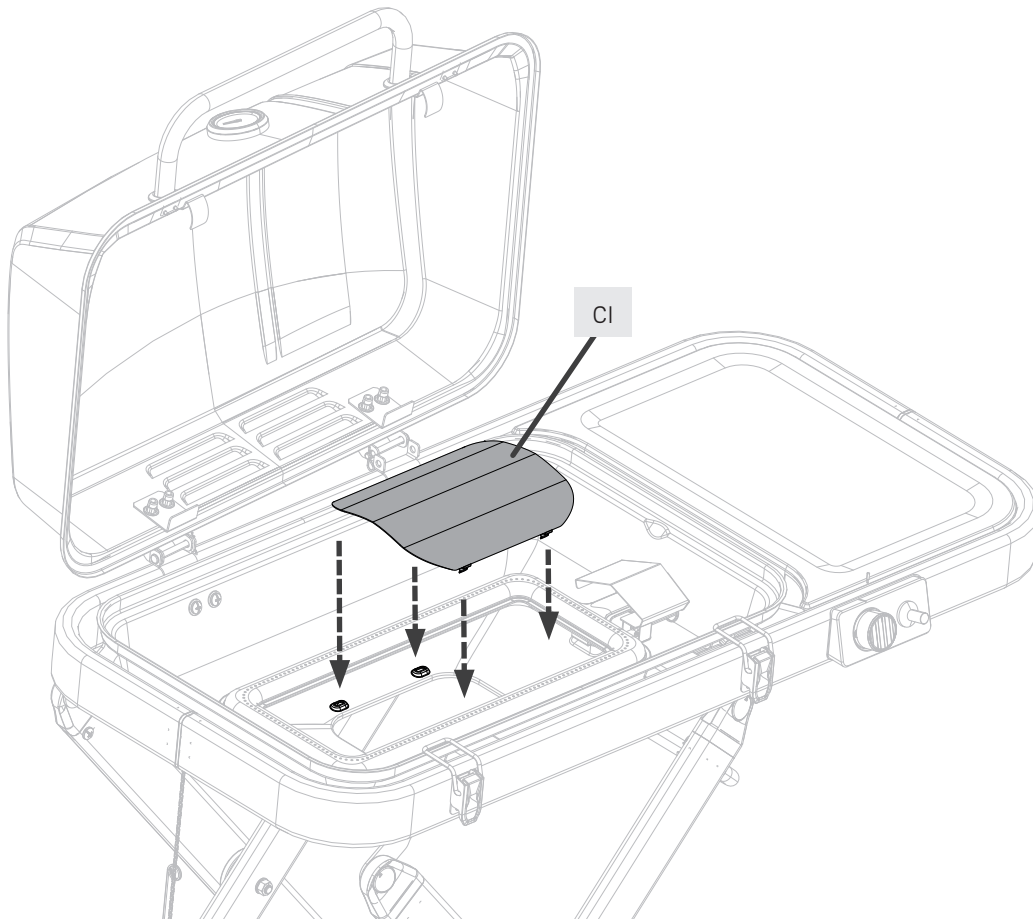
2. Lift towards you and lock the grill top into the leg brackets as shown (Figure C).



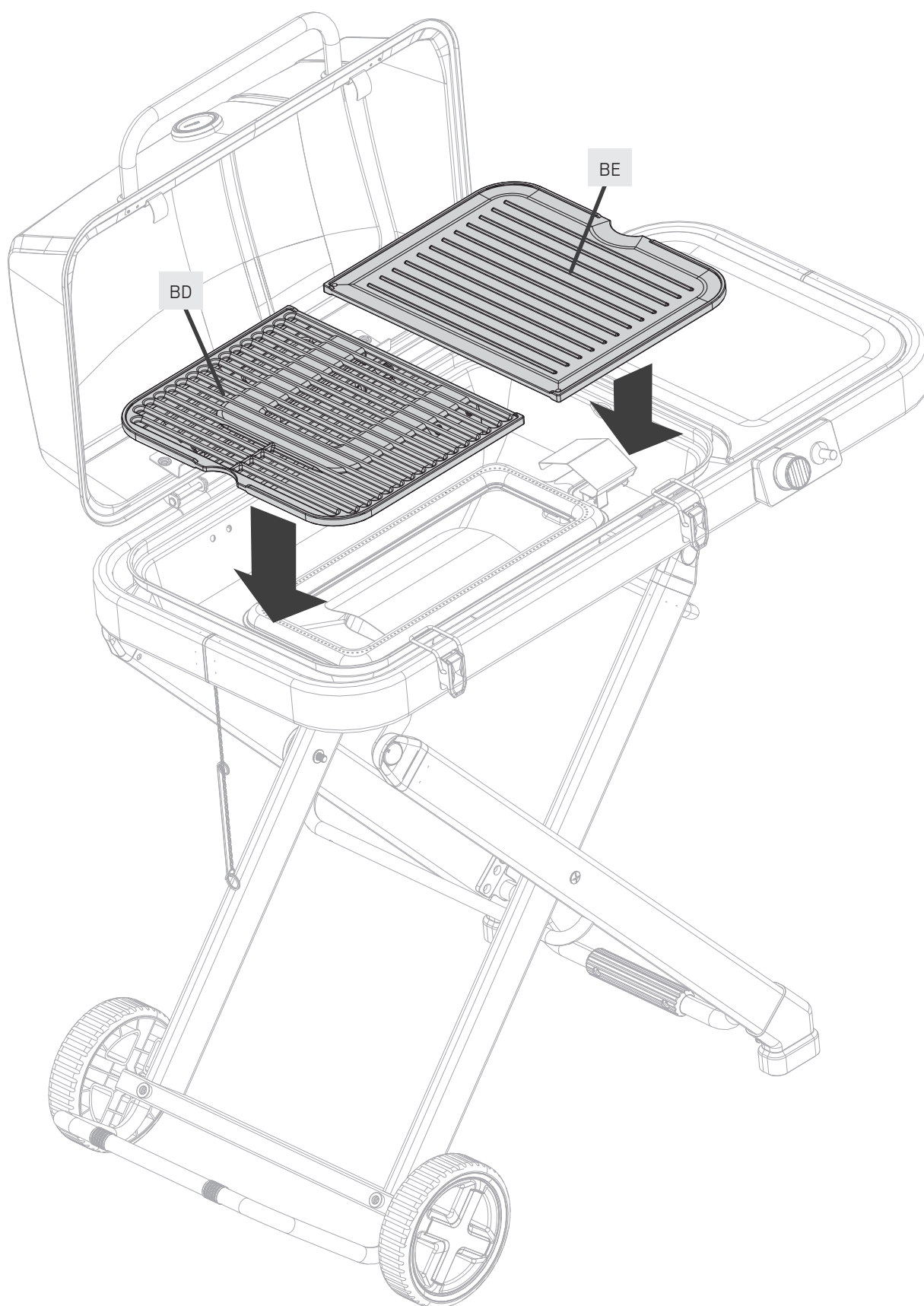
## STEP 6



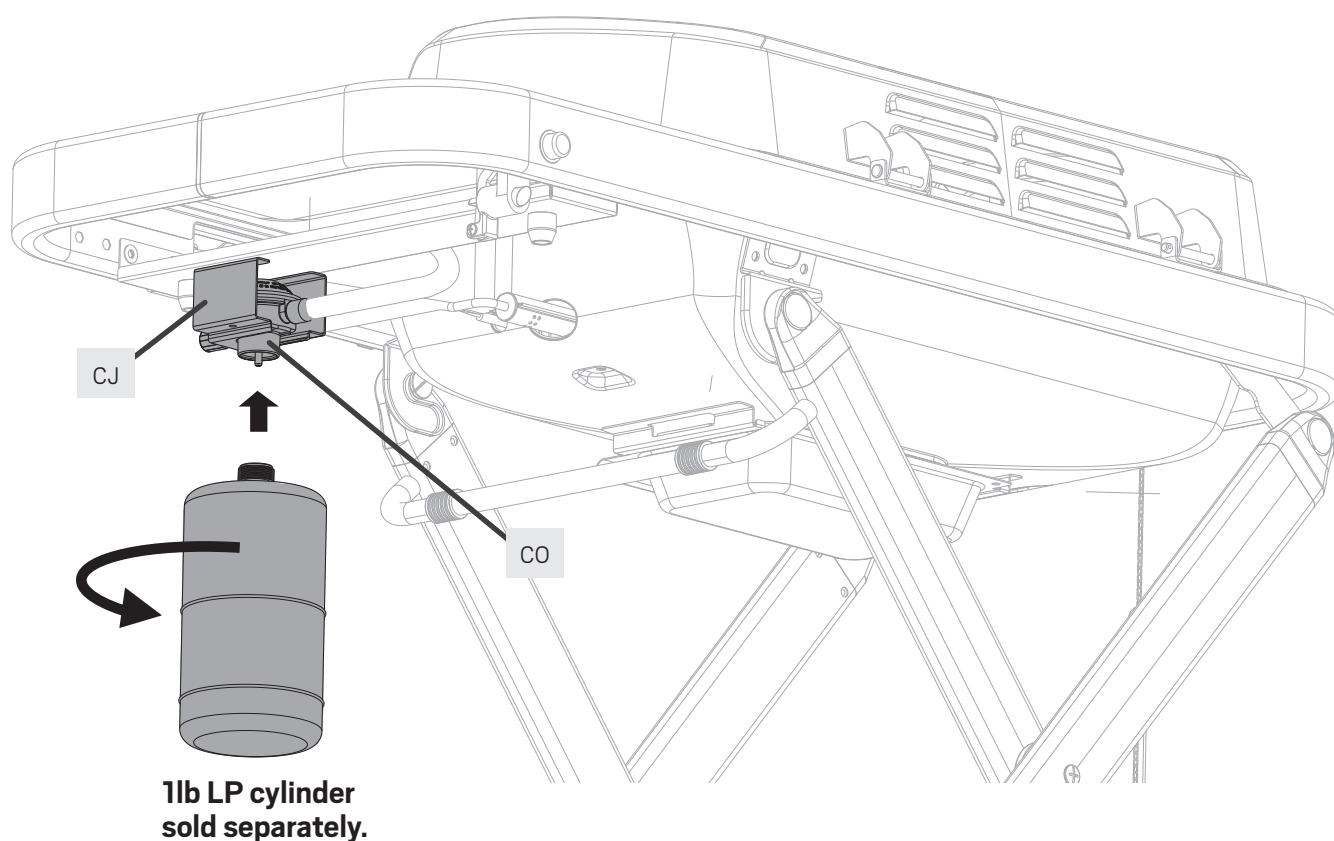
## STEP 7



## STEP 8



## STEP 9



**⚠ INSTALLING THE LP CYLINDER :**  
See Installing the LP Cylinder, page 17

## LP GAS CYLINDER SAFETY

**LP GAS CYLINDER****WHAT IS LIQUID PETROLEUM (LP) GAS?**

Liquid Petroleum gas (also called LP gas, liquid propane or propane) is non toxic, odourless and colourless when produced. For your safety, LP gas has been given an odour (like rotten cabbage) so that it can be detected. LP gas is highly flammable and may ignite unexpectedly when mixed with air. It becomes liquid when stored under high pressure inside a cylinder and vaporizes when released. LP gas is heavier than air and tends to collect in low areas. It is important that there are no leaking connections on your portable gas grill that could cause a fire or explosion. See leak test, page 20.

**IMPORTANT INFORMATION ABOUT LP GAS AND REGULATOR CONNECTIONS**

This grill requires a 1 lb (454 g) disposable LP cylinder equipped with a male CGA #600 type connection. This cylinder has a positive seating connection, which will not allow gas flow until a positive seal has been achieved.

## LP GAS CYLINDER SAFETY

### SAFETY HOSE AND REGULATOR

SAFETY FEATURES of QCC-1 Quick Closing Coupling.

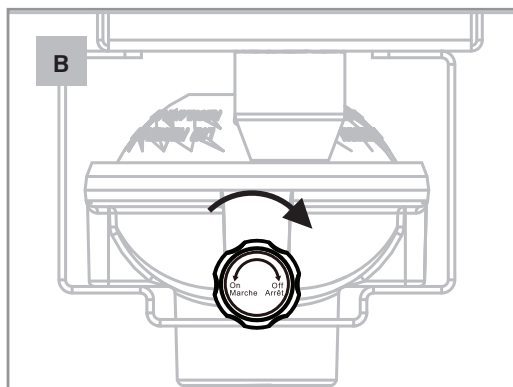
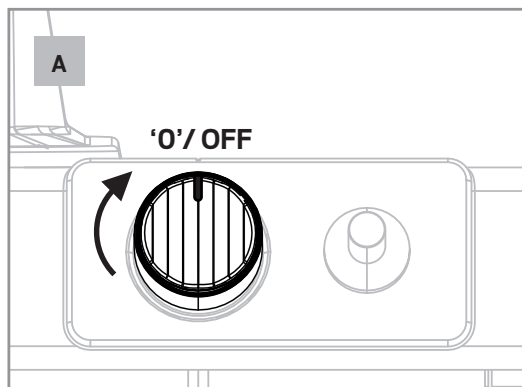
The QCC-1 System incorporates safety features required by the Canadian Standards Steering Committee.

1. Gas will not flow until a positive connection has been made.
2. A thermal element will shut off the flow of gas between 240 °F (116 °C) and 300 °F (149 °C). The emergency thermal shutdown may result in a melted regulator hose.
3. When activated, the Flow Limiting feature will limit the flow of gas to 10 cubic feet per hour.

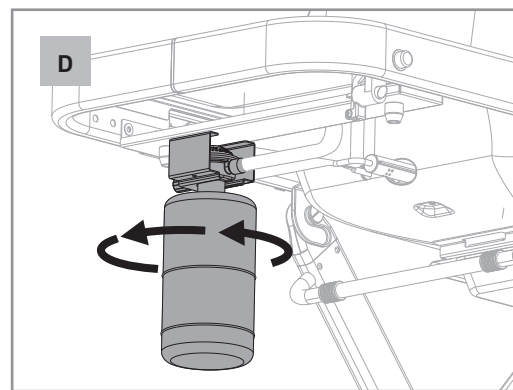
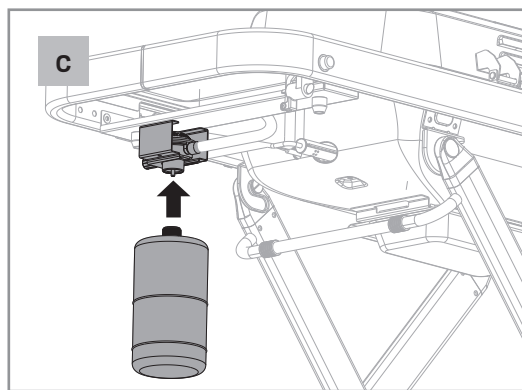
Your Grill Turismo™ Portable Gas Grill with Folding Cart is equipped with a CGA#600 regulator. This regulator is a device to control and maintain uniform gas pressure as gas is released from the LP cylinder. DO NOT attempt to connect this regulator to any other disposable LP cylinder not equipped with a mating CGA #600 fitting. Use only the pressure regulator provided with this grill. Replacement pressure regulators must be supplied by or specified by the manufacturer. The regulator supplies a pressure of 11 inches water column to the gas grill and has a female CGA#600 type fitting.

### INSTALLING THE LP CYLINDER

1. Ensure the burner control knob is 'O' / OFF by pushing it in and turning it clockwise to the 'O' / OFF position (Figure A).
2. Ensure the gas regulator valve is 'OFF' (Figure B).



3. Remove the plastic cap from the top of the 11lb propane cylinder.
4. Push the LP cylinder firmly into the regulator and turn clockwise until tight; hand tighten only (Figure C and D).



## RESETTING THE FLOW LIMITING DEVICE

### 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.
- Difficulty lighting all burners or burners not staying lit.

### RESETTING THE REGULATOR FLOW LIMITING FEATURE

With the control knob and the gas supply regulator in the **'OFF'** position.

1. Remove the LP cylinder.
2. Turn the control knob to the **'MAX'** position, and let stand for 1–3 minutes, allowing all excess gas in the manifold to dissipate.
3. Turn the control knob **'OFF'**.
4. Reconnect the LP cylinder. Hand-tighten only and perform a leak test (page 19) to ensure a positive connection.
5. **SLOWLY** open the gas supply regulator. Wait approximately 5 seconds for the hose and regulator pressure to stabilize.

**⚠ WARNING:** If the LP cylinder is opened too quickly, the flow limiting device in the regulator will activate, limiting the flow of gas from the LP cylinder.

6. Push in and turn the burner control knob counter-clockwise to the **'MAX'** position.
7. Push the ignition button. Repeat if the burner does not light.
8. If the burner does not ignite, turn the control knob to the **'OFF'** position and wait 5 minutes to allow the gas to clear, before attempting to light the burner, or follow the match lighting procedure.

**⚠ WARNING:** 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

### LEAK CHECK PROCEDURE

A leak test is used to verify that gas is not escaping from any connections and ensure the integrity of all connections.

### A LEAK TEST MUST BE PERFORMED

- After assembly.
- Before lighting your gas grill for the first time.
- Every time the gas cylinder has been changed.
- After travel, especially over rough or bumpy roads.
- After a prolonged period of storage or non-use.

### HOW TO PERFORM A LEAK CHECK

1. Ensure the burner control knob is 'O' / OFF by pushing in and turning clockwise to the 'O' / OFF position.
2. Mix a solution of one part water and one part dish soap in a spray bottle.
3. Spray the solution on the regulator and tank connection, the regulator hose and the regulator and valve connection. Look for bubbles to form, which will indicate a gas leak, defect, or damaged connection (Figure A, B and C).
4. If bubbles appear, there is a leak.
  - a) If the leak is at the LP cylinder (Figure D), remove the LP cylinder and install a different LP cylinder. Perform a leak test. If the leak persists, remove the cylinder and do not operate the grill.
  - b) If the leak is at the regulator or valve connection, tighten all connections and perform another leak test.

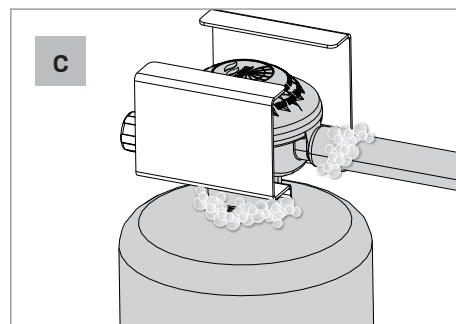
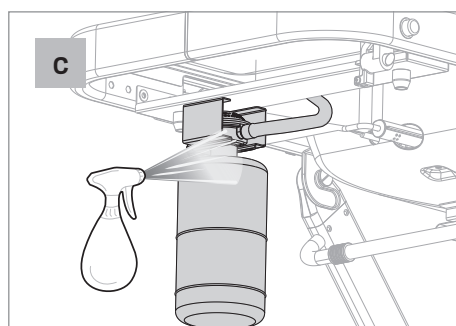
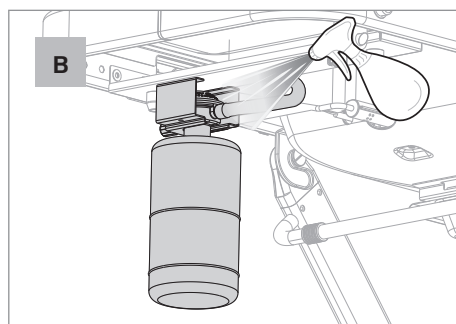
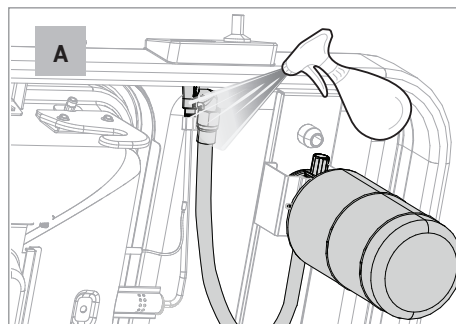
#### ⚠ ATTENTION:

If a leak cannot be stopped, contact the MASTER Chef® customer care hotline for assistance 1-855-453-2150.

5. If bubbles do not appear, the leak test is complete. Rinse connections to remove the corrosive soapy solution and proceed to the Lighting Instructions.

#### ⚠ CAUTION:

- LEAKING GAS MAY CAUSE A FIRE OR EXPLOSION.
- ALWAYS PERFORM A LEAK CHECK OUTDOORS IN A WELL-VENTILATED AREA, AWAY FROM IGNITION SOURCE.
- ENSURE THE GRILL IS NOT IN USE AND COOL TO THE TOUCH.
- DO NOT SMOKE DURING A LEAK TEST.
- DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.





## OPERATING INSTRUCTIONS

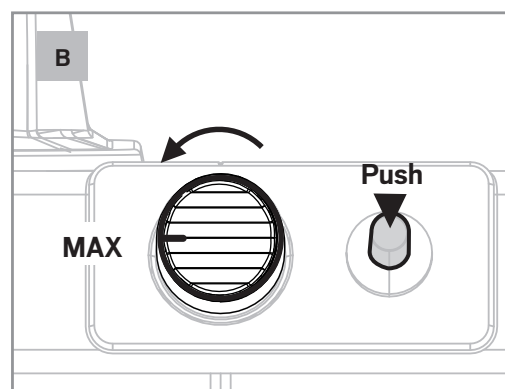
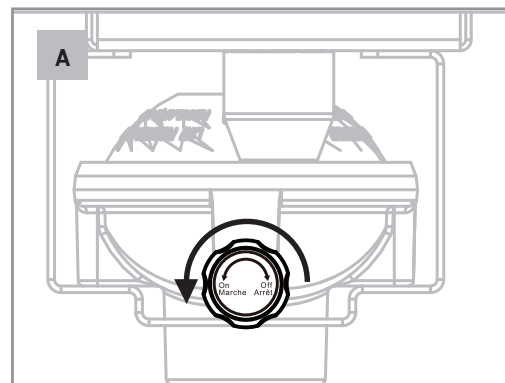
### LIGHTING INSTRUCTIONS

#### ⚠ BEFORE YOU LIGHT

1. Open the grill lid
2. Ensure the burner control knob is in the 'O'/OFF position.
3. Ensure the gas regulator is 'OFF'.

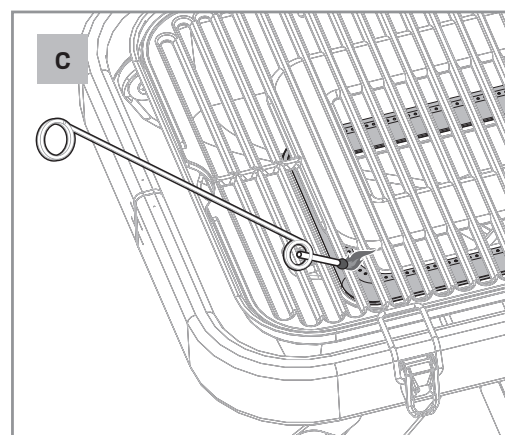
### LIGHTING

4. SLOWLY, turn the gas regulator valve 'ON', counter-clockwise. Wait 5 seconds (Figure A).
5. Push in and turn the burner control knob counter-clockwise to the 'MAX' position (Figure B).
6. Push the ignition button (Figure B). Repeat if the burner does not light.
7. If the burner does not ignite, turn the control knob to the 'OFF' position and wait 5 minutes to allow the gas to clear before attempting to light the burner, or follow the match lighting procedure.



### MATCH LIGHTING PROCEDURE

1. Strike a match and position in the match lighting tool as shown in Figure C. Position the match lighting tool through the grill grates, near the ports of the burner.
2. Push in and turn the control knob counter-clockwise.



### SHUT DOWN PROCEDURE

1. Push in and turn the burner control knob clockwise to the 'OFF' position.
2. Turn the gas regulator valve OFF by turning clockwise.

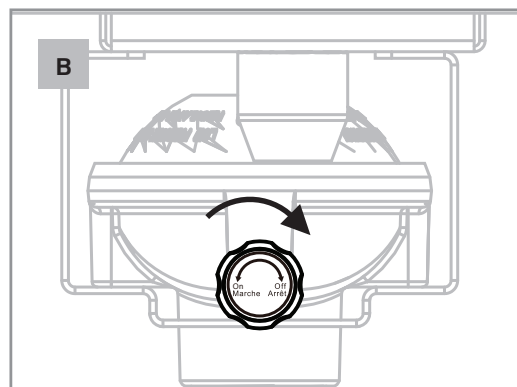
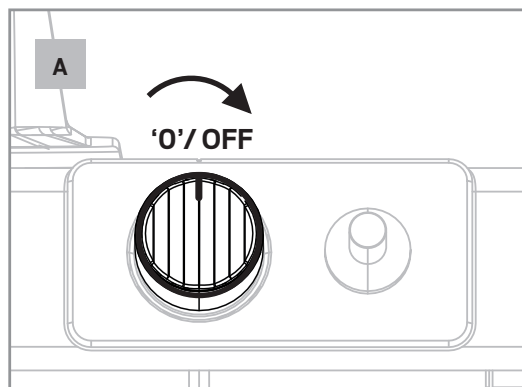
#### ⚠ WARNING:

NEVER STAND WITH YOUR HEAD DIRECTLY OVER THE GRILL WHEN PREPARING TO LIGHT THE MAIN BURNERS TO PREVENT POSSIBLE BODILY INJURY. MULTIPLE TRIES AT RELIGHTING BURNERS COULD RESULT IN A BUILD-UP OF GAS AND A FLASH OF FLAMES. IF YOU ARE HAVING TROUBLE LIGHTING, SEE THE TROUBLESHOOTING SECTION OF THIS MANUAL.

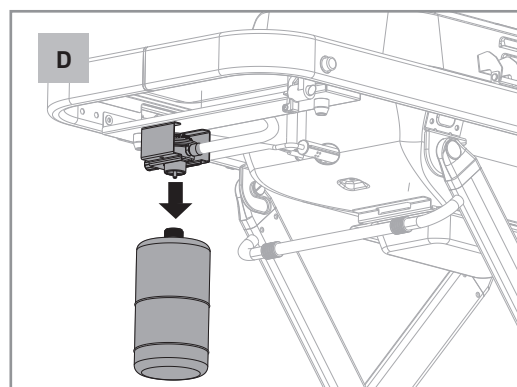
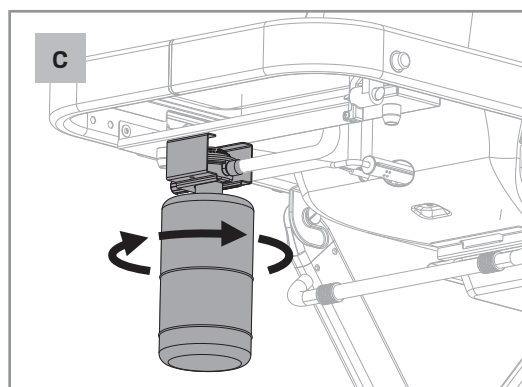
## OPERATING INSTRUCTIONS

### REMOVING THE LP CYLINDER

**⚠ WARNING:** The LP cylinder must be removed every time the cart is lowered.



1. Ensure the burner control knob is '0' / OFF by pushing it in and turning it clockwise to the '0' / OFF position (Figure A).
2. Ensure the gas supply regulator is OFF (Figure B).



3. Unscrew LP cylinder from the regulator and remove it from the grill (Figure C and D).
4. Place the plastic cap on the cylinder.

**⚠ WARNING:** Use cylinders that are marked "Propane Fuel" only.

**⚠ WARNING:** Never store a spare LP gas cylinder near the grill.

**⚠ WARNING:** Be careful not to cross thread when installing the cylinder. Do not use tools to tighten the cylinder.

**⚠ WARNING:** The dust cap should be in place when the propane cylinder is not in use to prevent dirt and debris from entering.

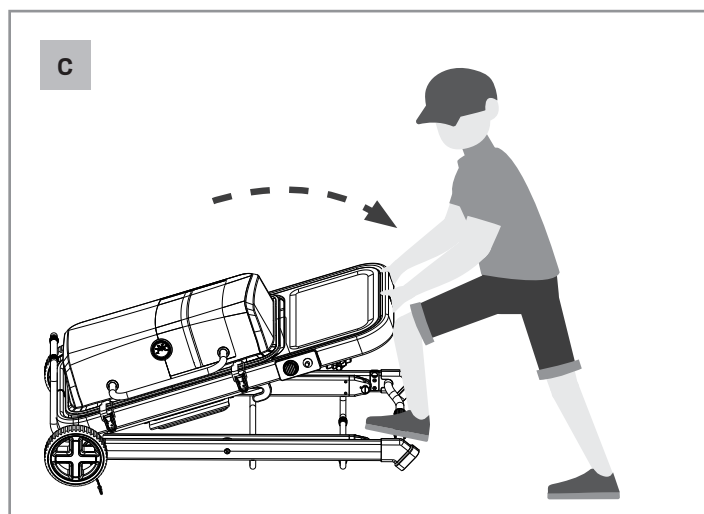
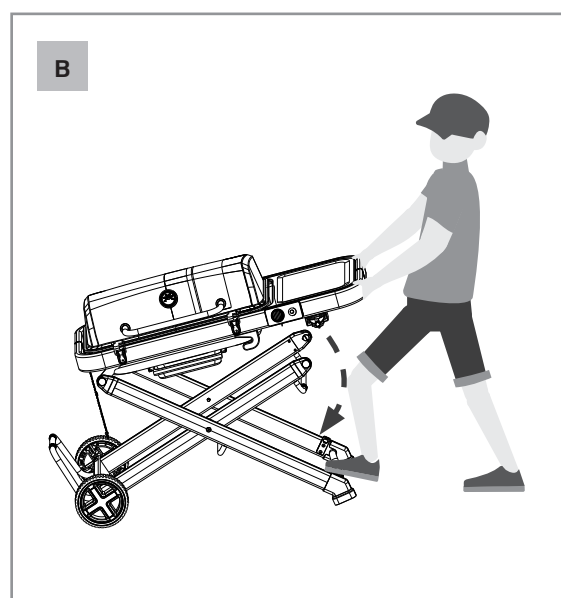
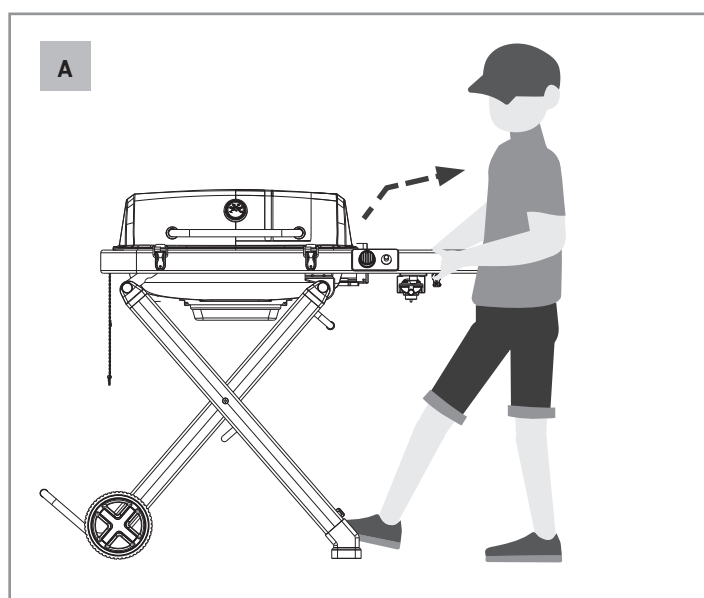
**⚠ WARNING:** Review instructions on propane cylinder prior to using. A dented or rusted cylinder may be hazardous. Discard cylinder if rust particles or debris are in the connection area of the propane cylinder.

## OPERATING INSTRUCTIONS

### LOWERING THE GRILL

Before you lower your grill and transport the Grill Truismo™ Portable Gas Grill with Folding Cart always check the following.

- The burner control knob must be 'O'/OFF.
- The gas supply regulator must be 'OFF'.
- The LP cylinder must be removed.
- The lid must be locked.
- The grill must be cooled, and the grease tray removed, cleaned and repositioned.



From the raised position, place one foot on the foot stand at the base of the grill, grasp the side table frame and carefully lift towards you to disengage the grill top from the leg brackets before slowly lowering the grill. You will hear a 'click' when the cart is locked (Figure A-C).

#### **⚠ CAUTION:**

AVOID PERSONAL INJURY OR DAMAGE TO THE GRILL.

USE CAUTION WHEN LOWERING THE CART. ALWAYS GUIDE THE CART WHILE MOVING TO THE DOWN POSITION. MAINTAIN A STEADY GRIP OF THE SIDE TABLE FRAME.

## USING YOUR GRILL

### FIRST USE

1. Perform an initial burn-off.
2. Heat the grill on the highest setting, with the lid closed for at least 20 minutes prior to grilling for the first time, or until the thermometer shows 260°C (500°F). When lit for the first time, the gas grill emits a slight odour. This is a normal temporary condition caused by the “burn-in” of internal paints and lubricants used in the manufacturing process and does not occur again.

### ⚠ 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 section of this manual for corrective action.

## USING YOUR GRILL

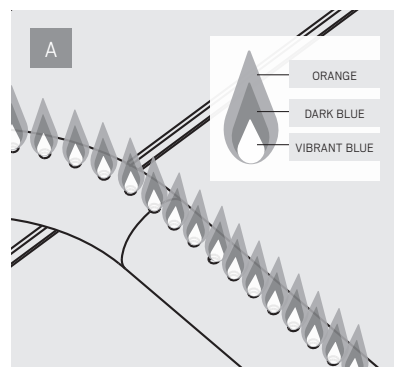
### CORRECT BURNER FLAME PATTERN

The burner flame pattern is a key indicator of proper or improper function of the cook system. When the burner is performing correctly, you will see a specific flame pattern. All burner ports should be 2.5 cm/ 1” flame on “HIGH” with blue flames with orange tips (Figure A).

Refer to the troubleshooting section on pages 33 if you experience any of the following issues:

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

Your grills burners are designed to mix oxygen and propane at a rate that allows for optimal flames. Should the burners holes, air shutter or venturi get blocked, it will affect the propane and air mixture, causing low or inconsistent flames or flames coming from the burner venturi opening.

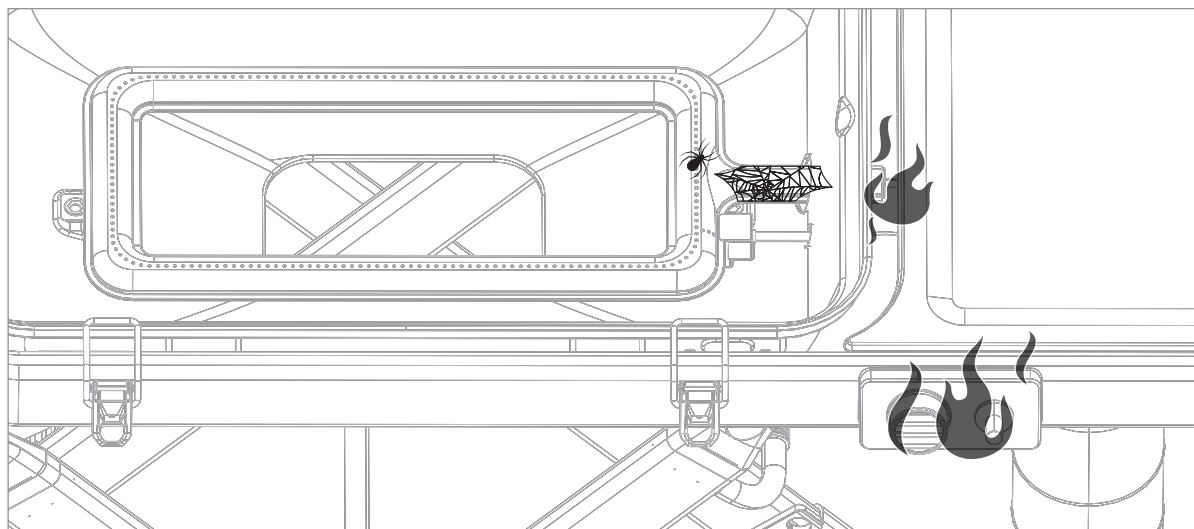


## USING YOUR GRILL

### BLOCKED BURNER VENTURI

Blockages in the burner venturi caused by spiders, insects and nests can cause a flash-back fire.

A flash-back fire occurs when a blockage in the venturi tube caused by spiders, insects and nests blocks the flow of gas, forcing it back towards the control panel and control knob. The ignited gas, if not detected, can cause a fire to burn in this area. If you experience any of the characteristics of flash-back fire. Close the LP Cylinder and shut-off immediately. Follow the Burner Cleaning Procedure outlined in the maintenance section of this manual (page 30).



Characteristics of a flash-back fire :

- A fire burning outside of the cook box, usually visible behind or under the control panel.
- Hot or melting control knobs.
- Large yellow, unruly flames accompanied by the smell of gas.
- Burners not lighting correctly or partially lighting.

#### **⚠ WARNING**

Warning: at first sight of yellow, unruly flames, poorly lit burner accompanied by the smell of gas, shut down your grill and perform burner cleaning maintenance, outlined in the maintenance section of this manual page 30.

### HOW TO AVOID GREASE FIRES

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

**Prevent grease fires:**

- Removing grease build-up on key parts such as heat tents, cooking grates and burner box.
- Frequently cleaning the grease collection tray and grease cup.
- Always reduce cooking temperature, following PREHEAT.
- Burning off build-up on the cooking grates and heat plates after each use.

## USING YOUR GRILL

### FLARE-UPS

Flare-ups occur when food drippings fall onto the burner, or build-up inside the firebox and ignite. Flare-ups can increase the temperature of the grill and increase the risk of a more dangerous grease fire.

To avoid flareups, do the following:

- Trim fat from meats before grilling.
- Always apply sauces after cooking.
- Always cook with the lid down and cook at the lowest, most efficient heat setting.
- Perform regular maintenance on the cooking grate, griddle and firebox to avoid grease build-up. If you experience frequent flare-ups, this will indicate the need to perform maintenance.
- Monitor the grill carefully while cooking and turn the flame level down to low, or off, if flare-ups intensify.

### FIRE SAFETY TIPS

Baking soda is the most effective agent for extinguishing a fire. Baking soda, much like salt, will quickly cut the oxygen to the fire, smothering the flame. Keep a box of baking soda and/or a fire extinguisher close by the grill.

**⚠ WARNING:** NEVER USE FLOUR OR WATER TO TRY TO PUT OUT A GREASE FIRE.

**⚠ ATTENTION:** EXERCISE A DEGREE OF CAUTION WHEN USING THIS GRILL AND ADHERE TO ALL WARNINGS AND SAFETY INFORMATION.



## GRILLING TIPS

- ALWAYS PREHEAT ON MAXIMUM TEMPERATURE WITH THE LID CLOSED.
- Longer preheat times may be required in cold temperatures.
- Always perform a burn-off of grease and remove and clean the grease tray to avoid attracting animals when camping.
- Always cook with the lid closed to maintain temperatures.
- Keep baking soda or a fire extinguisher handy to extinguish a fire.
- Cook similar portion sizes together so that they all cook evenly.
- Never pierce or press foods while they are cooking as this will cause a loss of moisture and flavour.
- Turn foods infrequently. Turn food only once, halfway through cooking time.
- Apply salt and sauces only after cooking to prevent drying out the meat.
- Use an instant read thermometer to check for doneness.
- Always have everything you need close at hand. Do not leave the grill unattended.
- Avoid overheating the grill by overcrowding the cook surface. Leave some space around food.
- Once cooking is complete, rest your meat to allow moisture to reabsorb, this will make your meat tender and juicy.

FOR THE BEST RESULTS, USE THE SAFE INTERNAL TEMPERATURE CHART BELOW.

### **WARNING**

ALWAYS OBSERVE SAFE FOOD HANDLING AND SAFE FOOD PREPARATION PRACTICES WHEN USING THIS GRILL, TO PREVENT FOOD-BORNE ILLNESSES.

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

\*For more information visit [foodsafety.gov](http://foodsafety.gov)

## CLEANING AND MAINTENANCE

Regular cleaning and maintenance are critical to ensuring a long life for your grill and optimal performance. Avoid issues related to uneven heat, low temperatures, irregular flames and flashback fires by following the maintenance schedule and cleaning steps outlined in these pages.

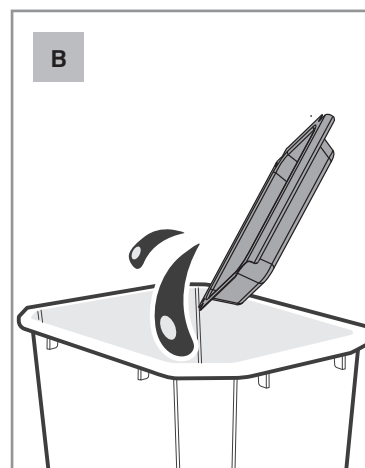
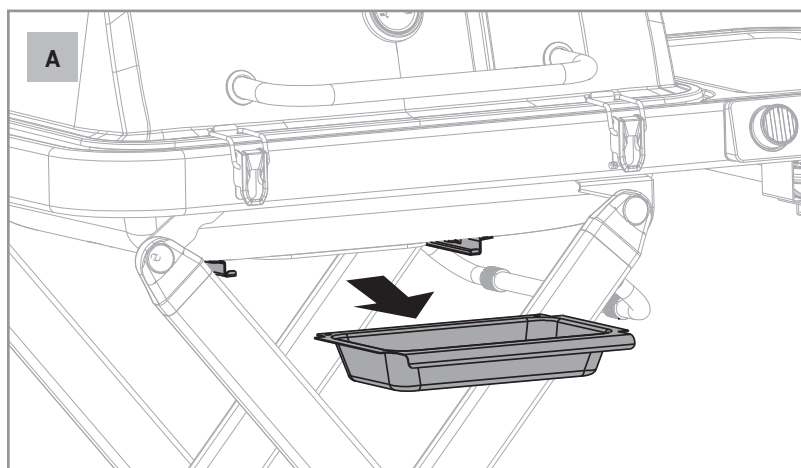
**⚠ ATTENTION:** BEFORE DOING MAINTENANCE: 1) THE LP CYLINDER MUST BE CLOSED AND DISCONNECTED, 2) THE GRILL MUST BE SET TO 'O' / OFF, AND 3) THE GRILL MUST BE COMPLETELY COOL BEFORE ATTEMPTING TO CLEAN ANY OF ITS PARTS.

### CLEANING THE GREASE TRAY

1. Remove the slide-out grease tray by pulling forward.
2. Scrape the cooled contents of the grease tray into a trash container and wipe with a paper towel.

**⚠ CAUTION:** If the grease is still hot, wear a heat resistant glove to remove the grease tray and dispose of the contents in a heat resistant container. See Figure B.

3. Reinstall the grease tray.



**⚠ DANGER:** DO NOT USE DISPOSABLE FOIL TRAYS.

**⚠ DANGER:** CLEAN THE GREASE TRAY AFTER EACH USE TO AVOID A GREASE FIRE.

**⚠ WARNING:** USE CAUTION WHEN REMOVING THE GREASE TRAY. ALLOW EXTRA TIME FOR GREASE TO COOL BEFORE TOUCHING THE GREASE TRAY.

**⚠ WARNING:** USE HEAT RESISTANT GRILL GLOVES WHEN OPERATING THE GRILL.

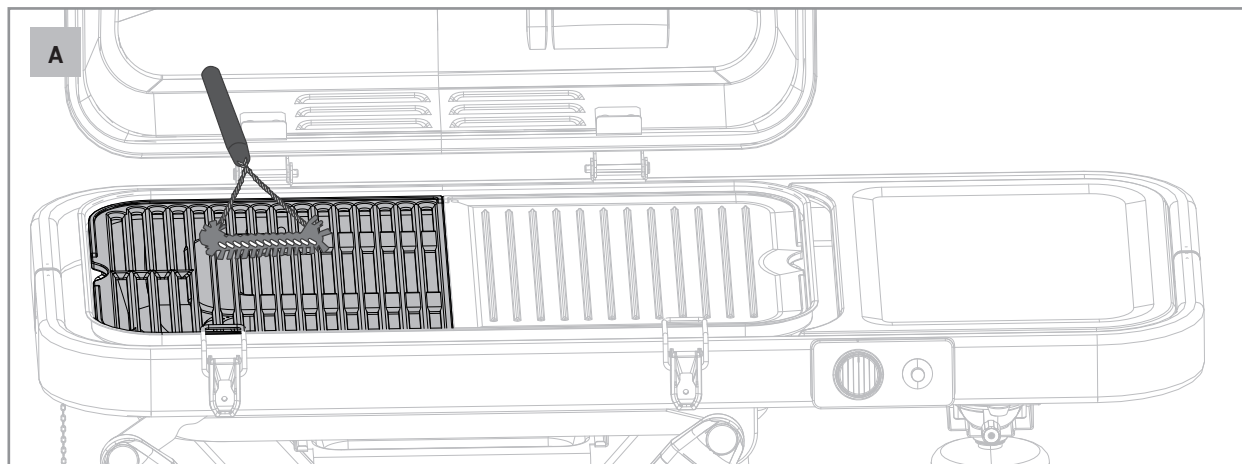
**⚠ WARNING:** CLEANING AND MAINTENANCE SHOULD BE CONDUCTED WHEN THE GRILL IS OFF AND THE LP GAS REGULATOR VALVE IS OFF AND DISCONNECTED.



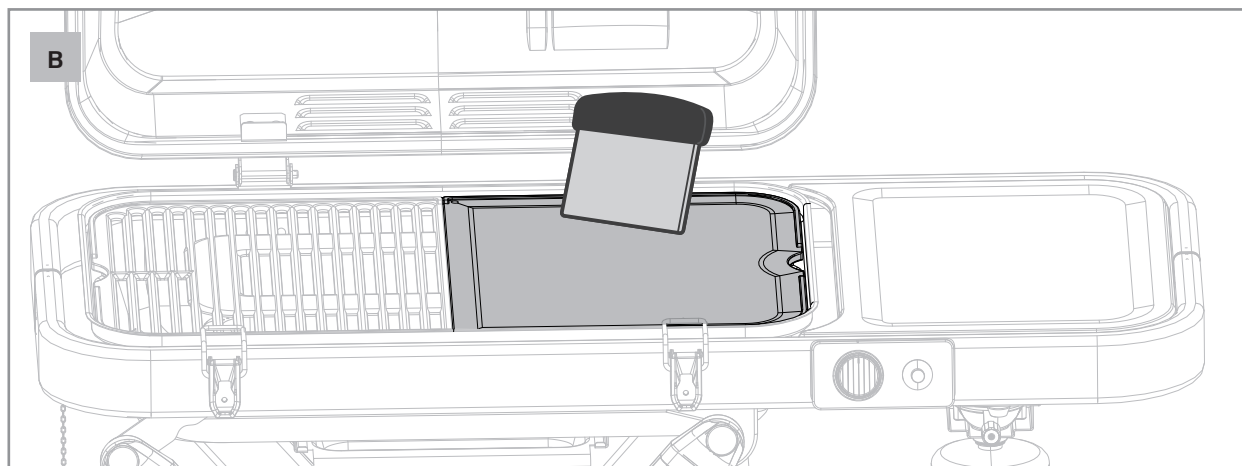
## CLEANING AND MAINTENANCE

### CLEANING THE COOKING GRATE AND GRIDDLE

1. While the grill is still warm, use a grill brush to remove any build-up on the surface of the grill grate. See Figure A.



2. To clean the griddle, use a scraper to collect and remove all grease and debris from the surface. See Figure B.



**TIP:** After scraping, use long-handled tongs and paper towels to remove any excess grease or build-up from the griddle surface. This will help to avoid dripping grease when moving the grill.

### FOR EXCESSIVE BUILD-UP

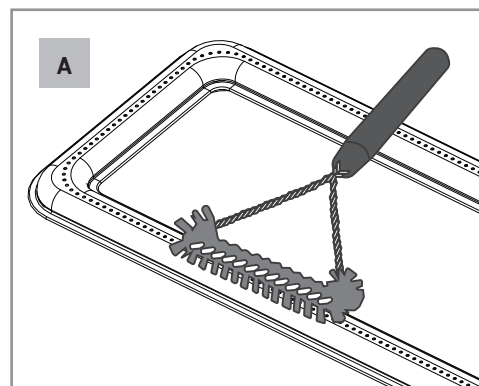
The cooking grate and griddle are made of porcelain-enameled cast-iron and should never be submerged in water to clean. However, warm water and soap can be used with a sponge to breakdown any buildup on the cook surface. Always rinse the surface and dry thoroughly with a towel. During cleaning, always check the grates and griddle for any damage and apply vegetable oil to these areas to offer protection from rust and further damage.

## CLEANING AND MAINTENANCE

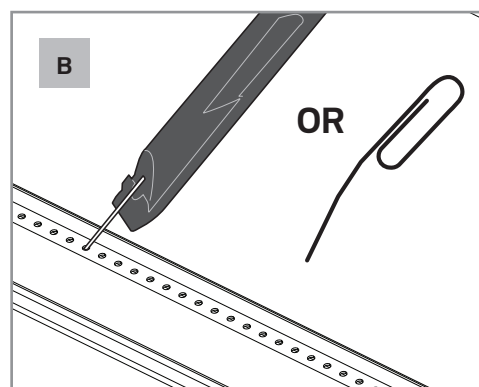
### CLEANING THE BURNER

Keeping the burner free of blockages including spiders, insects, nests and other debris that can block the burner ports is essential for safe operation.

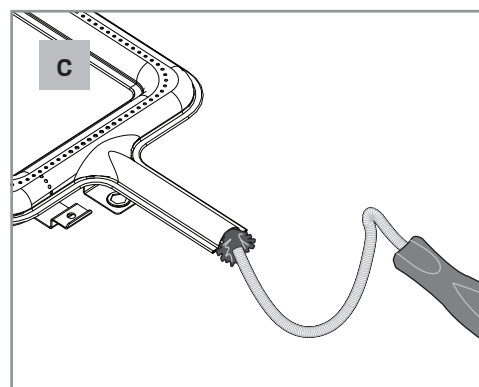
1. Clean the burner surface—use a clean grill brush to remove build up, including corrosion from the surface. Do not use a grill brush used to clean the cooking surface. See Figure A.



2. Clean the burner ports—use a wire or paper clip to remove blockages from the ports. Never attempt to enlarge ports. See Figure B.

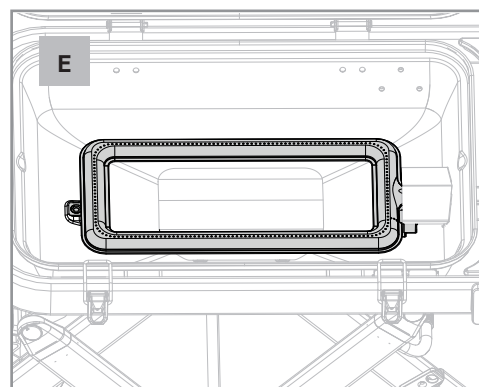
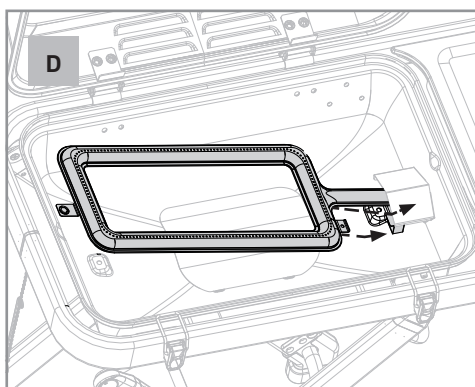


3. Clean the interior of the burner—remove hardware and lift the burner to expose the burner venturi. Use a venturi brush to remove any debris from the inside of the burner. Shake out any loose debris from inside the burner. See Figure C.



**⚠ DANGER: BE CAREFUL NOT TO DAMAGE OR DISCONNECT THE ELECTRODE CONNECTOR. CHECK THE ELECTRODE FOR DAMAGE OR CORROSION.**

4. Reinstall the burner, ensuring that the burner venturi is repositioned safely over the gas valve jet. See Figure D and E.



## CLEANING AND MAINTENANCE

### CLEANING THE INSIDE OF THE GRILL

Excessive build-up inside the firebox can lead to dangerous grease fires, flare-ups and overheating.

1. Check the interior of the firebox often, to remove any grease accumulation or leftover food particles. Remove the cooking grate and griddle to expose the firebox.
2. Use a plastic scraper to remove debris off the sides and bottom of the firebox and pay particular attention to the heat shield above the grease tray. Scrape all build up into the grease tray below.
3. For stubborn build-up use a grill degreaser to loosen debris and then repeat step 2. Follow the instructions on the degreaser for best results.

**⚠ ATTENTION: CLEAN THE FIREBOX BEFORE MOVING THE GRILL TO AVOID LEAKING GREASE.**

### CLEANING THE EXTERIOR POWDER COAT AND PORCELAIN ENAMEL SURFACES

1. Clean powder-coated and porcelain-coated surfaces with warm soapy water.
2. After wiping down all surfaces, rinse thoroughly with water.
3. Dry with a soft cloth.

**⚠ CAUTION: DO NOT USE ANY CHEMICAL CLEANERS ON PAINTED SURFACES AS THEY COULD STRIP THE PAINT AND PERMANENTLY DAMAGE THE SURFACE, LEAVING IT UNPROTECTED.**

#### MAINTENANCE SCHEDULE

Grease Tray	Clean the grease tray after every use and before transporting.	After every use and before transporting.
Leak Test	When you have performance issues, including: difficulty lighting, low flame, low heat, irregular flames, or if you smell gas.	When needed.
	Every time you change or refill the LP cylinder, or regulator.	
Cooking Grate and Griddle	After cooking, perform a burn off of excess grease and brush the cook surface with a grill brush or scraper.	After every use and before transporting.
	Clean with soap and warm water. Never soak your grates or griddle.	When needed.
	Apply vegetable oil to season when the grate or griddle appear dry or rough to the touch or if you see rust or corrosive spots.	When needed.
Burner	When irregular, unruly, yellow flames are visible, it indicates a blockage. See flash-back fires, page 24.	Immediately perform burner maintenance.
	Melting control knobs melt. See flash-back fires, page 24.	Immediately perform burner maintenance.
	Brush burners with a grill brush to remove any build-up or corrosion.	Every 3 uses, when flare-ups occur, or at first signs of corrosion.
Exterior Surfaces	Spot cleaning: clean up spills, grease splatter, dirt and debris on surfaces to avoid corrosion and deterioration.	Every use.
Hardware	Check and tighten all hardware before transporting.	Before transporting.
Storage Indoors	Store in a garage, shed or under a cover when not in use to avoid rust and deterioration.	Every use.

## CLEANING AND MAINTENANCE

### MOVING THE GRILL

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- Do not move the grill while hot.
- Clean the grease tray before moving the grill to prevent spills.
- Check all gas connections for leaks that could occur in transit.
- Ensure the lid is locked.
- Once the cart is lowered, the automatic cart lock engages to secure the cart in the folded position.
- After the cart is lowered and locked, the grill is ready to be moved.
- Move the grill slowly and avoid terrain that can cause damage to the grill or tip the grill over.
- Do not run with the grill behind you as this can cause personal injury.
- Always do a safety check of the burner after moving to make sure that the burner is still seated correctly on the gas orifice.
- Do not lift the grill by the lid handle as this could result in damage to the lid lock.

### STORAGE

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- Ensure all parts including the firebox and grease tray are clean before storing.
- The cooking grate and griddle must be cleaned and wrapped in a towel in a cool, dry place to avoid moisture damage causing rust and corrosion.
- Coat the burner with a light coating of oil to prevent rusting.
- If the grill is stored indoors in a shed or garage, the LP cylinder must be removed and stored outdoors.
- If storing outdoors, ensure that the grill is covered with an all-weather cover.



## TROUBLESHOOTING

PROBLEM	SOLUTIONS
Burners will not light (with igniter or match)	<ul style="list-style-type: none"> <li>• Positive connection has not been made between the LP cylinder, regulator and oven.</li> <li>• Low or out of propane.</li> <li>• Gas supply valve is turned off.</li> <li>• Burners are not properly seated over valve orifices.</li> <li>• The portable grill gas regulator includes a flow limiting feature for consumer safety. This feature measures the amount of propane going through the regulator to ensure the levels are safe. If the flow rate through the regulator is too high (i.e., a symptom of a large leak, or improper lighting sequence), the flow limiting feature will be triggered, restricting the flow of propane. This safety system can accidentally be activated by turning on the control knob too quickly or leaving the control knob or gas supply valve in the ON position, before connecting a tank.</li> </ul>
Burners will not light with the igniter (no spark)	<ul style="list-style-type: none"> <li>• Electrode wire unplugged from the piezo ignition.</li> <li>• Faulty piezo ignition.</li> </ul>
Melting control knob/fire at control knob and control panel	<ul style="list-style-type: none"> <li>• Burner venturi tube has a blockage.</li> <li>• Burner is improperly seated over gas jet.</li> </ul>
Fire at any connection	<ul style="list-style-type: none"> <li>• Gas is leaking from a faulty connection. Tighten connections or replaced damaged parts. Perform a leak test on all connections before cooking on the grill again.</li> </ul>
Grill too hot	<ul style="list-style-type: none"> <li>• Excessive flare-up. Maintenance required.</li> <li>• Adjust temperature control knob to lower temperatures.</li> <li>• Build-up of grease in the firebox. Maintenance required.</li> <li>• Regulator reset required or a replacement required.</li> </ul>
Yellow smokey flames/gas odour can be smelled	<ul style="list-style-type: none"> <li>• Burner and/or burner tubes have a blockage.</li> </ul>
Flame blows out on low	<ul style="list-style-type: none"> <li>• Flow limiting device in regulator has been activated either due to a leak, poor connection, or improper lighting sequence.</li> <li>• Low or out of propane.</li> <li>• High Wind. Adjust grill to shield from wind.</li> <li>• Burner is improperly seated on gas jet.</li> </ul>
Low Heat	<ul style="list-style-type: none"> <li>• Flow limiting device in regulator has been activated due to a leak, poor connection, or improper lighting sequence. Perform a leak test page 20. Perform a regulator reset page 19.</li> <li>• Check for a bent or kinked fuel hose.</li> <li>• In colder temperatures, preheat for longer periods.</li> </ul>

TROUBLESHOOTING

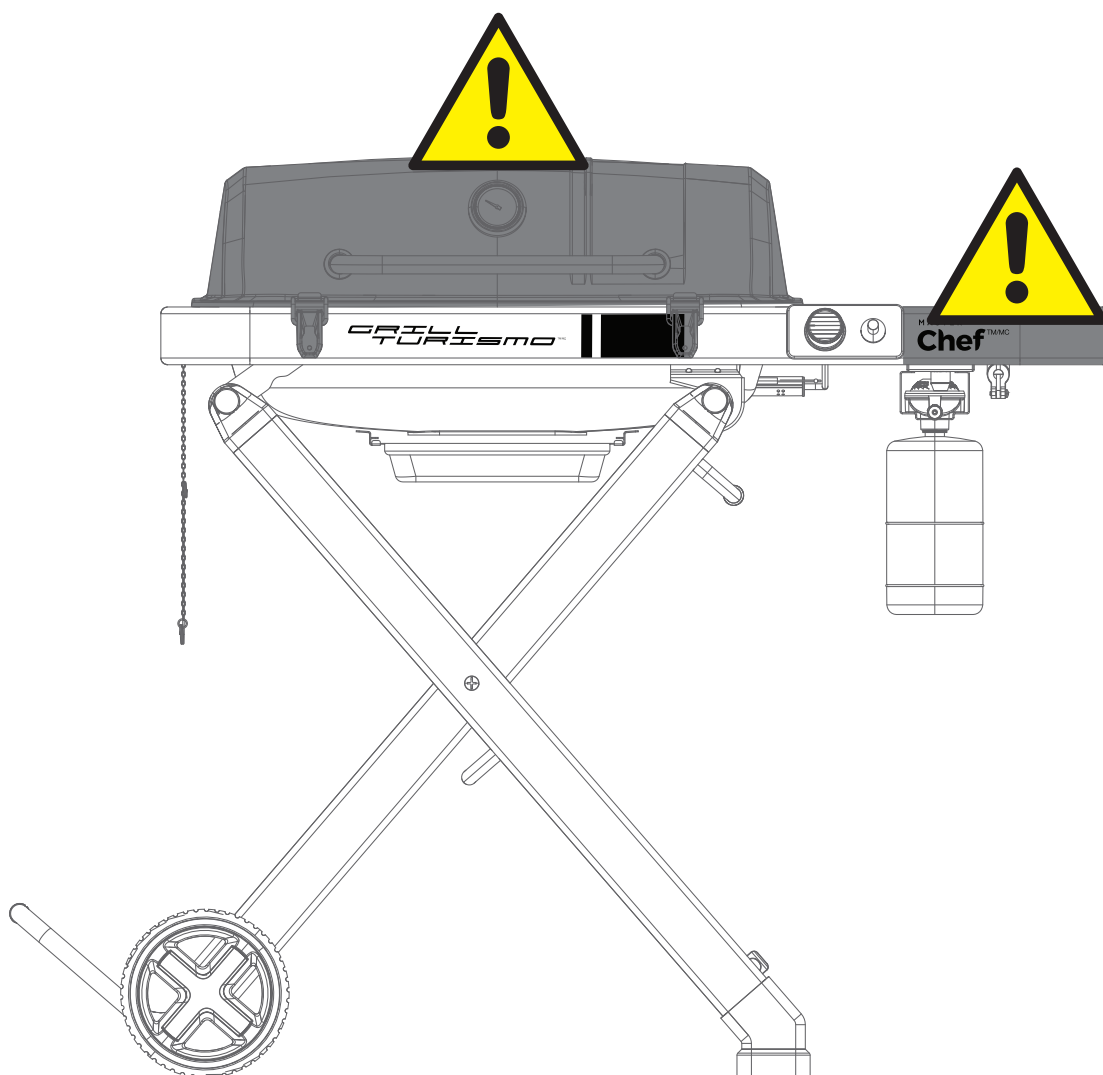
PROBLEM	SOLUTIONS
Too much heat/excessive flare up	<ul style="list-style-type: none"><li>• Grease build up around burner system causing dangerous flare ups and over-heating.</li><li>• Cooking on the "MAX" setting, without adjusting temperature control.</li><li>• Grease collection plate and grease cup need to be cleaned.</li><li>• Covering more than 70% of the cooking surface may cause the grill to overheat.</li><li>• Excessive fat on meat and cooking on high temperatures.</li></ul>
Inside of lid is peeling—like paint peeling	<ul style="list-style-type: none"><li>• The interior lid is aluminum not painted. Baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly.</li></ul>
Decreasing heat, "popping sound"	<ul style="list-style-type: none"><li>• Out of propane.</li><li>• Burner and/or burner tubes are blocked.</li></ul>
Humming noise from regulator	<ul style="list-style-type: none"><li>• Cylinder valve opened too quickly.</li></ul>
Melting gas supply hose	<ul style="list-style-type: none"><li>• Your grill's gas supply hose and regulator contains a thermal element that will shut off the flow of gas between 240°F and 300°F, by melting the supply hose and essentially disconnecting from the LP cylinder.</li><li>• Poor ventilation caused by inappropriate clearance at the sides and rear of the grill.</li><li>• Overheating caused by high cooking temperatures and grease build-up.</li><li>• Build up of grease in quick-clean grease cup and tray.</li></ul>





# **WARNING**

## **HOT SURFACE**



# **CAUTION**

- AVOID BURNS.
  - DO NOT TOUCH WHEN GRILL IS IN USE.
  - EXTREMELY HOT SURFACE.
  - ALWAYS WEAR PROTECTIVE HEAT-RESISTANT GLOVES TO AVOID BURNS.
- \* SHADED AREAS BECOME EXTREMELY HOT WHEN IN USE.

## WARRANTY AND SERVICE

### **BEFORE YOU CALL FOR SERVICE have the following information available:**

1. **Serial number:** Located on the CSA rating label.
2. **Model number:** The model number is located on the front cover of this manual and the bottom right corner of the rating label.
3. **Proof of purchase** by the original owner.

**Call the 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 unpackaged, 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 grill online at [www.masterchefbbqs.com](http://www.masterchefbbqs.com)**

### **LIMITED WARRANTY:**

Trileaf Distribution®, hereby warrants to the ORIGINAL PURCHASER of this MASTER Chef® Grill 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 37.

### **LIMITED 1 YEAR: ALL PARTS**

#### **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.



## WARRANTY AND SERVICE

### LIMITATION 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 the grill is used in Canada.
3. Warranty is in lieu of all warranties, expressed or implied and all other obligations or liabilities related to the sale or use of its grill products.
4. Trileaf Distribution® shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Trileaf Distribution® will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period (see exclusions to warranty coverage below).
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
8. Trileaf Distribution® does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Trileaf Distribution®.
9. Visit [www.masterchefbbqs.com](http://www.masterchefbbqs.com) to register your product on line. 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, 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 ash and grease buildup from the burner pot and other components, resulting in damage caused by grease fires and flare-up fires.
- d. Part failure due to lack of cleaning and maintenance, use of improper cleaning products, such as indoor cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- e. Any parts that are used and/or installed on your MASTER Chef product that are not genuine MASTER Chef parts are not covered by this Warranty. Any damages that result from the use and/or installation of parts on your MASTER Chef product that are not genuine MASTER Chef parts are not covered by this Warranty.

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 grill online at:

**[www.masterchefbbqs.com](http://www.masterchefbbqs.com)**

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

## NOTES

## NOTES

MASTER  
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