

MFSTUDIO 16feee1e-c7f6-49e7-b418-725ec3cb82c5

MFSTUDIO 22 Inch Master Kettle Charcoal Grill Instruction Manual

Model: 16feee1e-c7f6-49e7-b418-725ec3cb82c5

INTRODUCTION

This manual provides essential information for the safe assembly, operation, and maintenance of your MFSTUDIO 22 Inch Master Kettle Charcoal Grill. Please read all instructions carefully before using the grill to ensure proper function and safety.

The MFSTUDIO 22 Inch Master Kettle Charcoal Grill is designed for outdoor cooking, featuring a porcelain-enameled lid and bowl, an integrated thermometer, and a high-capacity ash catcher for convenient use and cleaning.

SAFETY INFORMATION

WARNING: Failure to follow these safety instructions could result in serious injury or property damage.

- **Outdoor Use Only:** This grill is intended for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from combustible materials, including walls, fences, and overhanging structures.
- **Stable Surface:** Always place the grill on a hard, level, non-combustible surface.
- **Supervision:** Never leave a lit grill unattended. Keep children and pets away from the grill at all times.
- **Fuel:** Use only charcoal briquettes or lump charcoal as fuel. Do not use gasoline, kerosene, or alcohol to light or relight charcoal.
- **Hot Surfaces:** The grill surfaces become extremely hot during use. Use heat-resistant gloves or mitts when handling hot components.
- **Ash Disposal:** Allow charcoal to cool completely before disposing of ash. Ash can retain heat for several hours.
- **Ventilation:** Ensure proper ventilation when using the grill to prevent carbon monoxide buildup.

PACKAGE CONTENTS

Before assembly, ensure all parts are present. If any parts are missing or damaged, contact customer service.

- Porcelain-Enameled Lid with Thermometer and Air Vent
- Porcelain-Enameled Bowl

- Cooking Grate (379 sq. in.)
- Charcoal Grate
- Ash Catcher
- Legs (3) with Wheels (2)
- Bottom Storage Rack
- Handles (Lid and Bowl)
- Hardware Pack (bolts, nuts, washers)

ASSEMBLY INSTRUCTIONS

Assembly is required. It is recommended to have two people for easier assembly. Refer to the included diagrams for visual guidance.

1. **Attach Legs to Bowl:** Securely fasten the three legs to the bottom of the grill bowl using the provided hardware. Ensure the legs with wheels are positioned correctly for mobility.
2. **Install Bottom Storage Rack:** Attach the wire storage rack to the lower section of the legs.
3. **Assemble Ash Catcher System:** Mount the ash catcher assembly beneath the grill bowl. Ensure it is properly aligned for easy removal and attachment.
4. **Place Grates:** Insert the charcoal grate into the bottom of the bowl, followed by the cooking grate.
5. **Attach Handles:** Secure the lid handle and bowl handles.
6. **Attach Lid Hinge:** If applicable, attach the lid hinge mechanism to allow the lid to open and close smoothly.



Figure 1: Fully assembled MFSTUDIO 22 Inch Master Kettle Charcoal Grill.

OPERATING INSTRUCTIONS

1. Preparing the Grill

- **Charcoal Loading:** Place charcoal briquettes or lump charcoal onto the charcoal grate. The foldable grill grate allows for easy addition of briquettes during cooking without removing the entire cooking surface.



Figure 2: The foldable side charcoal access plate simplifies adding charcoal during grilling.

- **Lighting Charcoal:** Use a charcoal chimney starter or appropriate fire starters to ignite the charcoal. Never use flammable liquids. Allow charcoal to ash over before spreading evenly.

2. Temperature Control

- **Lid Thermometer:** Monitor the internal grill temperature using the thermometer integrated into the lid.
- **Air Vents:** Adjust the top lid air vent and bottom air vents to control airflow and regulate cooking temperature. Opening the vents increases airflow and temperature, while closing them reduces airflow and temperature.



Figure 3: Integrated lid thermometer and adjustable air vent for precise temperature management.



Figure 4: Bottom air vent system, also used for ash cleaning.

3. Grilling

- **Cooking Area:** The 379 square inch cooking area provides ample space for grilling multiple items simultaneously.
- **Lid Handling:** The lid features a hook and holder for convenient placement when checking food or adding charcoal.



Lid hook & Lid holder

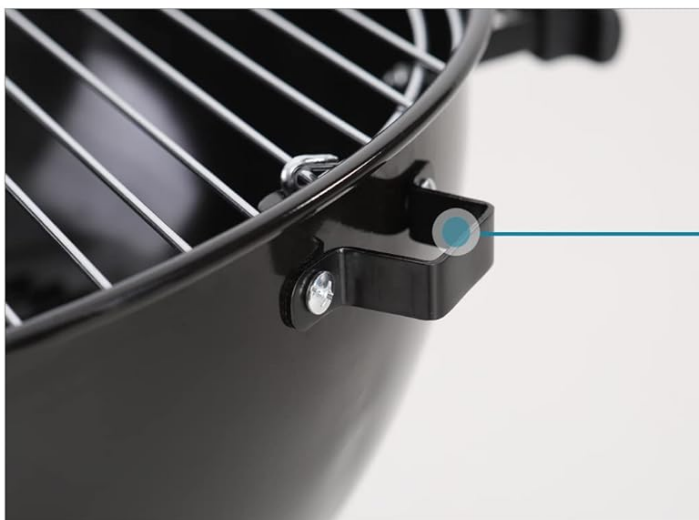
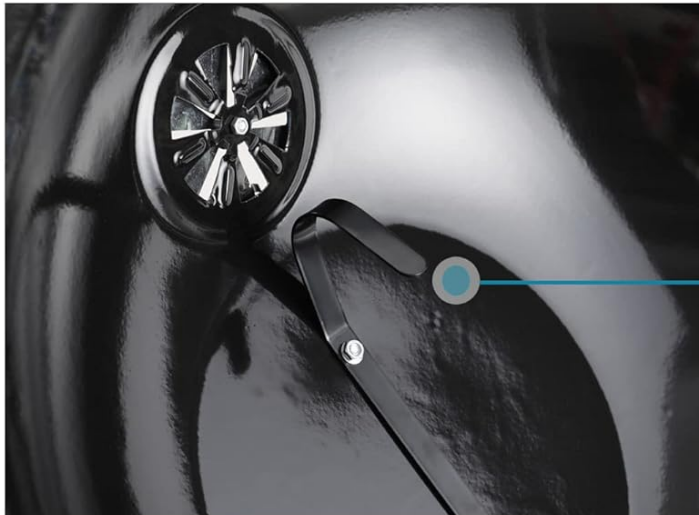


Figure 5: The lid hook and holder allow for easy access to the cooking surface.

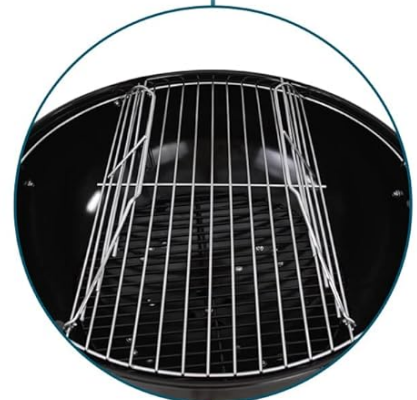
MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your grill.

- **Ash Cleanup:** The high-capacity ash catcher allows for hassle-free ash removal. Simply detach the ash catcher and dispose of cooled ash.



▲ 347 sq.in Cooking Area;
Fit up to 18 bergas



▲ Floding Side Charcole Feed
for Easy add Charcole
during cooking

Figure 6: The removable ash catcher simplifies the cleaning process.

- **Grill Grate Cleaning:** After each use, once the grill has cooled, clean the cooking grate with a grill brush. For stubborn residue, soak the grate in warm, soapy water.
- **Porcelain-Enamel Care:** The porcelain-enameled lid and bowl are designed for durability and rust resistance. Wipe down exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners that can damage the finish.
- **Storage:** Store the grill in a dry, covered area when not in use to protect it from weather elements.

TROUBLESHOOTING

If you encounter issues with your grill, refer to the following common solutions:

- **Difficulty Lighting Charcoal:** Ensure charcoal is dry. Use sufficient fire starters or a chimney starter. Check for proper airflow through bottom vents.
- **Temperature Too Low/High:** Adjust the top and bottom air vents to control airflow. More open vents increase temperature, more closed vents decrease it.
- **Uneven Cooking:** Ensure charcoal is spread evenly across the charcoal grate. Adjust food placement on the cooking grate for direct or indirect heat zones.
- **Excessive Smoke:** This can be normal when starting. Ensure proper airflow. If using wood chips, do not over-soak or use too many.

SPECIFICATIONS

Feature	Detail
Brand	MFSTUDIO
Model Number	16feee1e-c7f6-49e7-b418-725ec3cb82c5
Product Dimensions	29"D x 22.5"W x 40.6"H
Cooking Surface Area	379 Square Inches
Fuel Type	Charcoal
Material	Alloy Steel (Frame), Porcelain-Enameled (Lid & Bowl)
Color	Black
Special Features	Easy to clean, Built-in Thermometer, Ash Catcher
Assembly Required	Yes



Figure 7: Key dimensions of the MFSTUDIO 22 Inch Master Kettle Charcoal Grill.

WARRANTY AND SUPPORT

MFSTUDIO backs its products with a manufacturer's after-sell service against defective workmanship or missing parts. If you encounter any problems with your order or product, please contact our customer service team for assistance. We are committed to helping you resolve any issues.

For support, please refer to the contact information provided with your purchase or visit the official MFSTUDIO website.