

MFSTUDIO 941 SQ.IN. Cooking Area

MFSTUDIO Barrel Charcoal Grill with Offset Smoker

Model: 941 SQ.IN. Cooking Area

Brand: MFSTUDIO

1. INTRODUCTION

Thank you for choosing the MFSTUDIO Barrel Charcoal Grill with Offset Smoker. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your new grill. Please read all instructions carefully before use to ensure optimal performance and safety.

This heavy-duty outdoor smoker grill is crafted from durable metal, offering a generous 941 sq. in. cooking area. It functions as both a charcoal grill and an offset smoker, allowing for versatile cooking methods from slow smoking to high-heat grilling. Key features include an adjustable fire vent, porcelain-enameled cooking grates, a chrome-plated lid, and a foldable front shelf for convenience.

2. SAFETY INFORMATION

- **Outdoor Use Only:** This grill is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Clearance to Combustibles:** Maintain a safe distance from combustible materials such as wooden decks, fences, and overhanging branches.
- **Supervision:** Never leave a lit grill unattended. Keep children and pets away from the grill at all times.
- **Stable Surface:** Always place the grill on a firm, level, non-combustible surface.
- **Charcoal Handling:** Use only charcoal briquettes or lump charcoal. Do not use gasoline, kerosene, or alcohol to light charcoal.
- **Hot Surfaces:** The grill surfaces will become extremely hot during use. Use heat-resistant gloves and appropriate tools.
- **Ash Disposal:** Allow ashes to cool completely before disposing. Never dispose of hot ashes in combustible containers.
- **Ventilation:** Ensure proper airflow around the grill and smoker box.

3. PACKAGE CONTENTS

Your MFSTUDIO Barrel Charcoal Grill with Offset Smoker is shipped in two separate boxes. Please ensure all parts are present before beginning assembly. If any parts are missing or damaged, contact customer support.

Typical components include:

- Main Grill Barrel
- Offset Smoker Box
- Cooking Grates (Porcelain-enameled)
- Warming Rack
- Lid with Built-in Thermometer
- Chimney with Adjustable Damper
- Legs and Wheels
- Bottom Storage Shelf
- Front Foldable Shelf
- Side Handle with Hooks
- Pull-out Ash Tray
- Hardware Pack (screws, nuts, washers)

4. SETUP AND ASSEMBLY

Assembly requires careful attention to detail. It is recommended to have two people for easier assembly. Do not fully tighten screws until the main frame is completely built to allow for proper alignment.

For a visual guide to assembly, please refer to the following video:

Your browser does not support the video tag.

Video: Detailed assembly and overview of the MFSTUDIO Charcoal Offset Smoker.

General Assembly Steps:

1. Attach the legs to the main grill barrel. Ensure the legs with wheels are positioned correctly for mobility.
2. Secure the bottom storage shelf between the legs.
3. Mount the offset smoker box to the side of the main grill barrel.
4. Install the chimney onto the main grill barrel.
5. Attach the front foldable shelf and side handle with hooks.
6. Place the cooking grates and warming rack inside the main barrel.
7. Insert the pull-out ash tray into its designated slot.
8. Once all components are in place, tighten all screws securely.

Important Note: The product arrives in 2 separate boxes, which may arrive on different days. Please ensure both boxes are received before starting assembly.

5. OPERATING INSTRUCTIONS

This grill offers both direct grilling and offset smoking capabilities. Understanding how to manage heat and smoke is key to successful cooking.

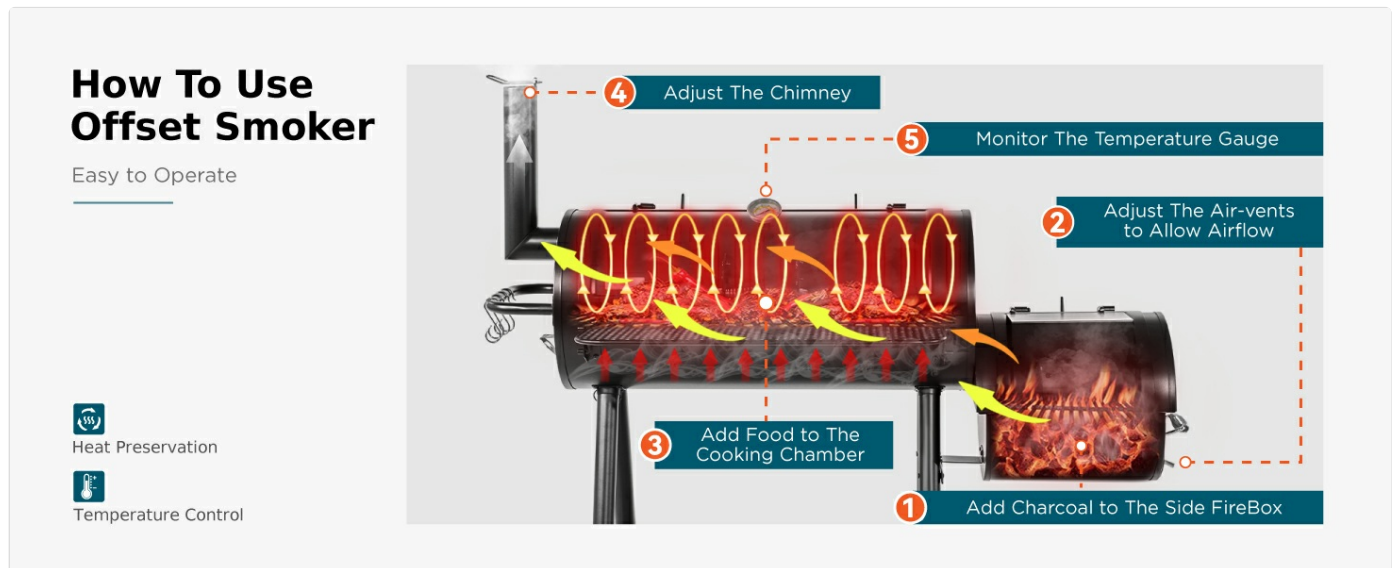


Image: Diagram illustrating the heat and smoke flow within the offset smoker and main cooking chamber.

For a demonstration of the grill's operation and features, please watch the following video:

Your browser does not support the video tag.

Video: Overview of the 2-in-1 Charcoal Grill & Smoker features and cooking capabilities.

5.1. Using the Offset Smoker

1. **Add Charcoal:** Place charcoal and wood chunks (if desired for smoke flavor) into the side firebox.
2. **Ignite:** Light the charcoal using a charcoal chimney starter or appropriate fire starters.
3. **Adjust Air Vents:** Use the air vents on the firebox and the adjustable chimney damper to control airflow and temperature. More airflow increases temperature, less airflow reduces it.
4. **Monitor Temperature:** The built-in lid thermometer indicates the temperature inside the main cooking chamber. Aim for desired smoking temperatures (typically 225-275°F or 107-135°C).
5. **Add Food:** Once the desired temperature is stable, place food on the cooking grates in the main barrel.

Note: Acidic charcoal is not recommended for smoking as it can affect flavor and grill longevity.

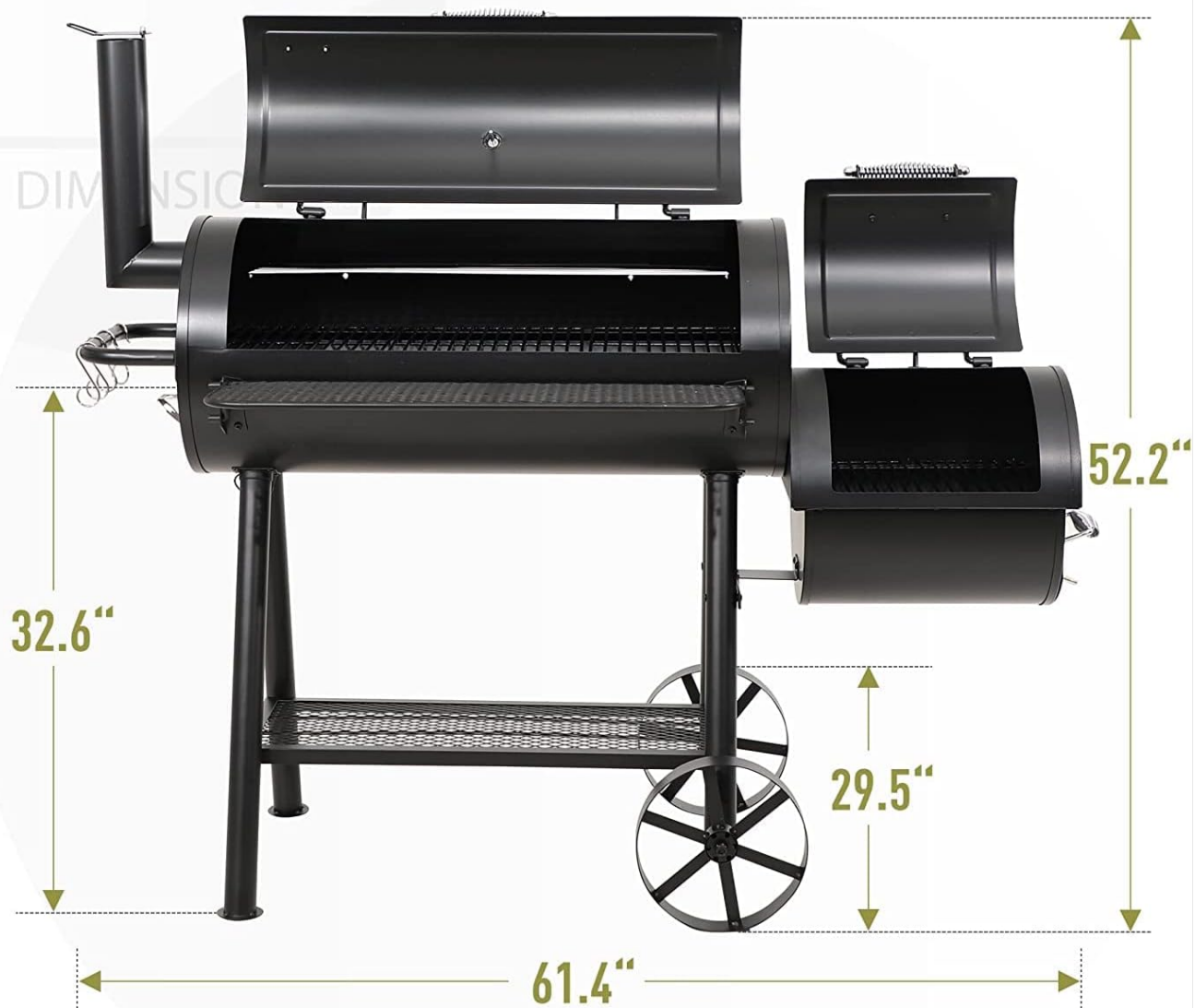


Image: The large offset smoker box, designed for high capacity wood chunk and charcoal loads for extended smoking times.

5.2. Direct Grilling

For direct grilling, charcoal can be placed directly under the cooking grates in the main barrel. Adjust the main barrel's air vents and lid position to control heat.

3.0 MM Heavy Metal Lid with Crease Design

Perfect Match with the Chamber, Reduce Heat and Smoker Loss



Image: Over 500 sq. inch smoke grate, capable of fitting up to 4 or more ribs at one time.

5.3. Temperature Monitoring and Control

The grill features a built-in lid thermometer for convenient temperature monitoring. The adjustable fire vent and chimney allow for precise control over the internal temperature and smoke intensity.



LARGE OFFSET SMOKER

High capital wood chunk and charcoal load for long time smoke

Image: Key features highlighted, including the built-in lid thermometer for temperature management.

6. MAINTENANCE

Regular maintenance ensures the longevity and performance of your grill.

- **Ash Removal:** After each use, once the grill has cooled completely, pull out the side ash tray to easily dispose of ashes.



Side Charcoal Access Door with Air Vent

Image: Side pull-out ash tray with air vent for convenient ash disposal.

- **Cleaning Grates:** Clean cooking grates after each use with a grill brush. For stubborn residue, soak grates in warm, soapy water before scrubbing.
- **Exterior Cleaning:** Wipe down the exterior surfaces with a damp cloth. Avoid abrasive cleaners that may damage the finish.
- **Storage:** Store the grill in a dry, covered area when not in use to protect it from weather elements.

7. TROUBLESHOOTING

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

- **Temperature Too Low:** Ensure sufficient charcoal is present. Open air vents and chimney damper further to increase airflow.
- **Temperature Too High:** Close air vents and chimney damper slightly to reduce airflow.

- **Excessive Smoke:** Ensure proper airflow. Use dry wood chunks for smoking. Avoid using too much wood at once.
- **Uneven Cooking:** Rotate food periodically. Ensure charcoal is evenly distributed for direct grilling. For smoking, ensure consistent temperature in the main chamber.

8. SPECIFICATIONS

Feature	Specification
Brand	MFSTUDIO
Model	Barrel Charcoal Grill with Offset Smoker
Cooking Area	941 SQ.IN. (Total)
Power Source	Charcoal
Outer Material	Metal
Item Weight	123.4 pounds
Product Dimensions (D x W x H)	29.5"D x 52.2"W x 61.4"H
Included Components	Adjustable Chimney, Bottle Opener, Bottom Rack, Lid, Thermometer



Side Pull-out Ash Tray with Air Vent

Image: Product dimensions for the MFSTUDIO Barrel Charcoal Grill with Offset Smoker.

9. WARRANTY AND SUPPORT

MFSTUDIO provides a **1-year product warranty** for any quality problems. For assistance with any issues regarding your charcoal smoker grill, please contact customer support via Amazon. Our team is ready to provide backup support and ensure your satisfaction.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question