

MFSTUDIO MFSTUDIO-6BGGrill

MFSTUDIO 6-Burner Propane Gas Grill

USER MANUAL

Introduction

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your MFSTUDIO 6-Burner Propane Gas Grill. Please read this manual thoroughly before assembly and use, and retain it for future reference.



Figure 1: MFSTUDIO 6-Burner Propane Gas Grill with side burner and cabinet storage.

Safety Information

Always follow basic safety precautions when using this gas grill to reduce the risk of fire, explosion, or injury. Keep children and pets away from the grill during operation. Ensure adequate ventilation and never operate the grill indoors or in an enclosed area. Always perform a leak test before initial use and after each cylinder change.

- Use outdoors only.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- Keep the grill area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.

Setup and Assembly

Your MFSTUDIO gas grill requires assembly. Follow the detailed instructions provided in the separate

assembly guide. Ensure all components are present and undamaged before beginning assembly.

- Unpacking:** Carefully remove all parts from the packaging. Verify all components against the parts list in the assembly guide.
- Frame Assembly:** Assemble the main frame and cabinet structure. Ensure all screws are tightened securely, but do not overtighten until all panels are in place to allow for flexibility.
- Burner Installation:** Install the 6 stainless steel main burners and the side burner.
- Grates and Flame Tamers:** Place the porcelain-enameled cast iron cooking grates and porcelain-enameled flame tamers into position.
- Propane Tank Connection:** Connect the propane gas cylinder to the grill's regulator. Ensure a tight seal.
- Leak Test:** Before first use, perform a leak test on all gas connections using a soapy water solution. Bubbles indicate a leak.

665 SQ.IN. Cooking Area For Outdoor Parties



Can Cook a Variety of Foods



Figure 2: Overview of the grill's cooking area, including the 500 sq. in. primary cooking area and 165 sq. in. warming rack.

Large Grilling Area & Ample Storage Space



For Family & Friends Gathering



Large Bottom Storage Space



Side Shelf

Figure 3: The grill features a large bottom storage space and convenient side shelves for accessories.

Operating Instructions

This section details how to safely light and operate your MFSTUDIO gas grill for optimal cooking performance.

Lighting the Main Burners:

1. Ensure the grill lid is open.
2. Turn all burner control knobs to the "OFF" position.
3. Open the valve on the propane gas cylinder.
4. Push in and turn one main burner control knob to the "HIGH" position. You should hear a clicking sound from the electronic ignition.
5. If the burner does not light within 5 seconds, turn the knob to "OFF", wait 5 minutes for gas to clear, and repeat the lighting procedure.
6. Once lit, you can adjust the flame intensity by turning the knob between "HIGH" and "LOW". Light additional burners as needed.

Using the Side Burner:

1. Open the side burner lid.

2. Push in and turn the side burner control knob to the "HIGH" position.
3. If the burner does not light, turn the knob to "OFF", wait 5 minutes, and repeat.
4. Adjust flame as desired. Close the lid when not in use.

Temperature Control:

The built-in thermometer on the grill lid provides an approximate internal temperature. Adjust the burner controls to achieve your desired cooking temperature. The porcelain-enamedled cast iron grates provide excellent heat retention and distribution for even cooking.

Show More Details

Spending leisure time with friends & family



Built-in Temperature Gauge



Anti-scalded Handles



The Adjustable Knob



Side Shelf



2 Lockable &
2 Non-lockable Caster



Side Burner

Figure 4: Key features include a built-in temperature gauge, anti-scalded handles, adjustable knobs, lockable casters, and a side burner.

Your browser does not support the video tag.

Video 1: Official MFSTUDIO video demonstrating the features and operation of the 7-burner propane gas grill, including lighting and cooking.

Maintenance and Care

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

- **Cleaning Cooking Grates:** After each use, once the grates have cooled, clean them with a grill brush. For deeper cleaning, the porcelain-enamedled cast iron grates can be washed with warm soapy

water.

- **Grease Tray:** The full-sized slide-out grease tray and hanging grease box are designed for easy cleaning. Regularly empty and clean the grease box to prevent flare-ups and maintain hygiene.
- **Exterior Cleaning:** Wipe down stainless steel surfaces with a soft cloth and a stainless steel cleaner. For painted surfaces, use mild soap and water.
- **Burner Maintenance:** Periodically check burner ports for blockages (e.g., from insects). Clean with a wire brush if necessary.

Full Size Slide-out Grease Tray



Prevent Hot Oil Flying Out Risk
Easy to Clean



Figure 5: The grill features a full-sized slide-out grease tray and a removable grease box for easy cleaning.

Porcelain-Enameled Cast Iron Cooking Grates



Give You a More Professional Choice



Figure 6: Close-up view of the porcelain-enameded cast iron cooking grates, designed for durability and easy cleaning.

Troubleshooting

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

Problem	Possible Cause	Solution
Burner fails to light with igniter	No gas flow, clogged burner port, faulty igniter electrode.	Check propane tank valve. Clean burner ports. Ensure igniter electrode is clean and properly positioned. Use a long match or lighter to manually light if igniter fails.
Low flame or uneven heat	Low gas in tank, regulator bypass activated, clogged burner ports.	Check propane tank level. Reset regulator by turning off all burners and tank valve, then slowly reopening tank valve. Clean burner ports.
Flare-ups	Excess grease buildup, high heat setting, fatty foods.	Clean grease tray and cooking grates regularly. Reduce heat. Trim excess fat from meats.

If problems persist after attempting these solutions, please contact customer support.

Specifications

Feature	Detail
Brand	MFSTUDIO
Model Number	MFSTUDIO-6BGGrill
Product Dimensions	19.1"D x 60.4"W x 45.1"H
Fuel Type	Propane Gas
Main Burner Count	6
Side Burner Count	1
Total Heating Power	19317.6 Watts (approx. 65,800 BTU)
Cooking Surface Area	665 Square Inches (500 sq. in. primary, 165 sq. in. warming rack)
Material	Stainless Steel (body, handle, frame), Porcelain-Enameled Cast Iron (grates)
Special Features	Built-In Thermometer, Heavy Duty, Non-Stick Surface, Rust Resistant, Warming Rack
Assembly Required	Yes
Item Weight	101 pounds

Warranty and Support

Your MFSTUDIO grill comes with a **1-Year Product Backup Support** service. This warranty covers manufacturing defects and ensures assistance when needed for a worry-free grilling experience.

For technical assistance, replacement parts, or warranty claims, please contact MFSTUDIO customer service. Keep your purchase receipt as proof of purchase.

For more information, visit the official MFSTUDIO store on Amazon: [MFSTUDIO Store](#)