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> MFSTUDIO Gas and Charcoal Grill Combo with Side Smoker (Model 032) User Manual

MFSTUDIO 032

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INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your MFSTUDIO Gas and Charcoal Grill Combo with Side Smoker, Model 032. Please read all instructions carefully before assembly and use.

The MFSTUDIO 3-in-1 grill offers versatile cooking options, combining a propane gas grill, a charcoal grill, and a side smoker. This design allows for simultaneous grilling, smoking, or searing, with independent temperature control for each section. The total cooking area is 839 square inches, featuring porcelain-enameled cast iron grates for durability and even heat distribution.

3-IN-1 Multifunctional Grill



Perfect for Various Culinary Creations



Image: Overview of the MFSTUDIO 3-in-1 Multifunctional Grill, highlighting the separate gas grill, charcoal grill, and side smoker sections with their respective cooking areas.

PRODUCT SPECIFICATIONS

Brand	MFSTUDIO
Model Name	032
Product Dimensions (D x W x H)	22.6"D x 66.7"W x 49.2"H
Total Cooking Surface Area	839 Square Inches (311 SQ.IN. gas, 257 SQ.IN. charcoal, 140 SQ.IN. side smoker, 131 SQ.IN. warming rack)
Fuel Type	Charcoal, Propane (20LB tank, not included)

Gas Burner Output	3 x 10,000 BTU (Total 30,000 BTU)
Material Type	Alloy Steel, Stainless Steel (control panel, lid handle), Porcelain-Enameled Cast Iron (grates)
Special Features	Adjustable Air Vent, Digital Temperature Control (implied by thermometers), Heavy Duty, Movable Bamboo Cutting Board, Seasoning Rack, Gas Cylinder Hook, Swivel and Fixed Wheels
Assembly Required	Yes (2 people recommended)





TIPS :

Case pack:
2 pc/set

Type of Gas:
Propane 20LB

Net/Gross Weight:
107.15LBS/132.94LBS

Manual Measurement ,
Slight Error within 0.5 In.

Gas Grill :
311 SQ.IN.

Charcoal Grill :
257 SQ.IN.

Side Smoker :
140 SQ.IN.

Warming Rack :
131 SQ.IN.

Cooking Area In Total
839 SQ.IN.

Product Parameters

Image: Detailed product parameters including overall dimensions, cooking area breakdown for gas, charcoal, and smoker sections, and weight information.

SETUP INSTRUCTIONS

Assembly of the MFSTUDIO Gas and Charcoal Grill Combo requires two people for efficient and safe setup. Ensure all

components are present before beginning. A 20LB propane tank is required for the gas grill section and is not included with the product.

1. **Unpack Components:** Carefully remove all parts from the packaging. Verify against the parts list (usually found in the included paper manual) that all pieces are accounted for and undamaged.
2. **Assemble Main Cart:** Follow the step-by-step diagrams to construct the main cart frame. Attach the swivel and fixed wheels, ensuring they are securely fastened.
3. **Install Grill Bodies:** Mount the gas grill, charcoal grill, and side smoker bodies onto the assembled cart. Ensure all connections are tight and stable.
4. **Connect Gas Components:** Attach the gas burners and control panel. Connect the propane hose to the gas grill and ensure a leak-free connection to your propane tank. Perform a leak test as per safety guidelines.
5. **Insert Grates and Trays:** Place the porcelain-enameled cast iron cooking grates, warming rack, charcoal pan, and ash/grease trays into their designated positions.
6. **Attach Side Tables and Accessories:** Secure the left side table with the movable bamboo cutting board and the seasoning rack. Install the side hook for the gas cylinder.

Safety Note: Always perform a leak test on gas connections before first use and after any tank replacement. Refer to the detailed assembly instructions provided in the product packaging for specific steps and safety warnings.

OPERATING INSTRUCTIONS

Gas Grill Operation

1. **Connecting Propane:** Ensure the propane tank is securely connected to the gas line. Open the valve on the propane tank slowly.
2. **Lighting the Burners:** Open the gas grill lid. Turn one burner control knob to the HIGH position. Immediately press and hold the electronic igniter button until the burner ignites. If it doesn't light within 5 seconds, turn the knob off, wait 5 minutes, and try again. Repeat for other burners.
3. **Temperature Control:** Adjust the individual burner control knobs to achieve the desired cooking temperature. The integrated lid thermometer provides real-time temperature monitoring.
4. **Preheating:** Close the lid and preheat the grill for 10-15 minutes to reach the desired temperature before placing food on the grates.

3-Burner

Independent Heat Control

High Efficiency 30,000 BTU

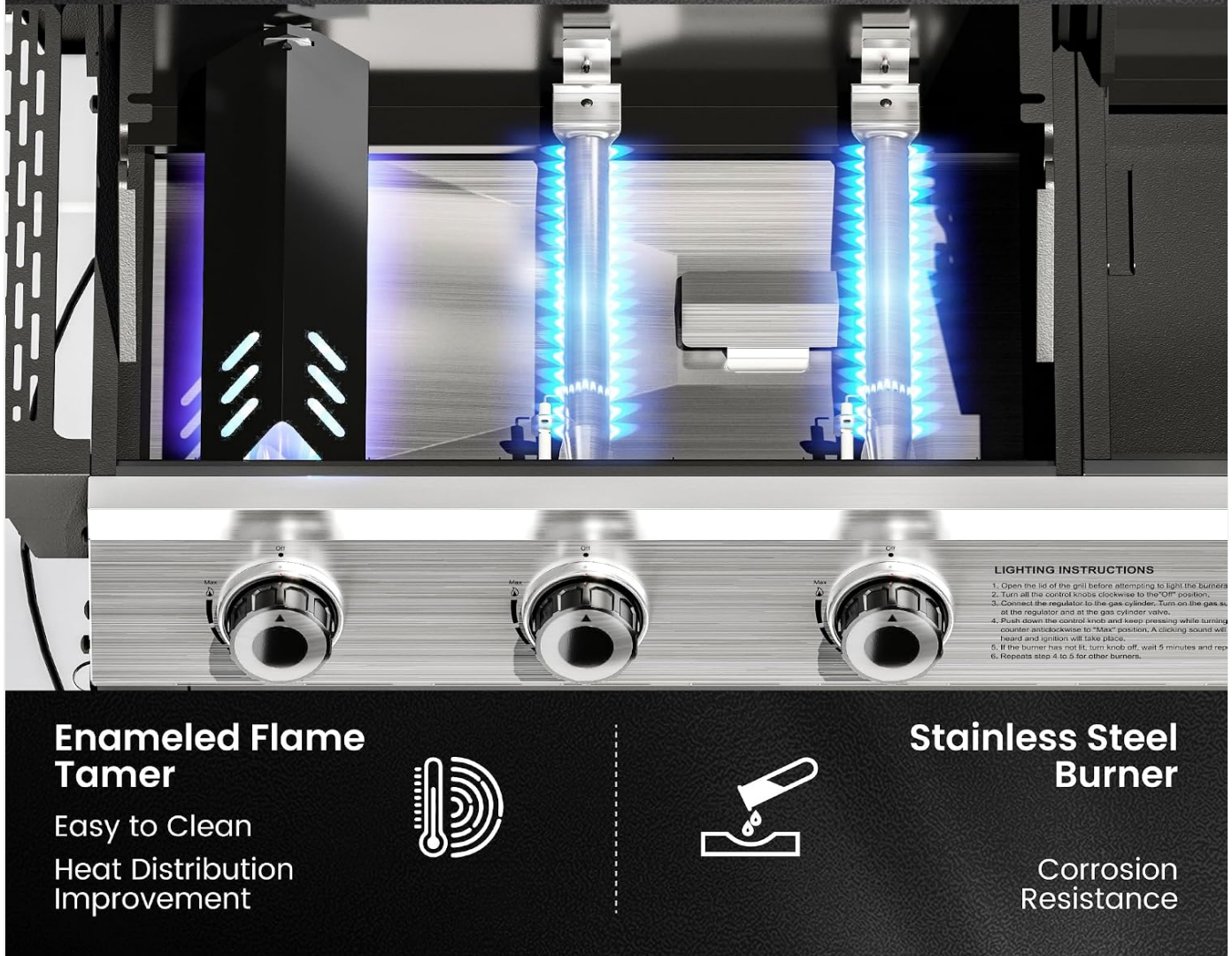


Image: View of the gas grill's three independent burners and control panel, illustrating the 30,000 BTU output and stainless steel construction.

Charcoal Grill Operation

1. **Adding Charcoal:** Open the charcoal grill lid. Place charcoal briquettes or lump charcoal into the adjustable charcoal pan.
2. **Lighting Charcoal:** Use a charcoal chimney starter or appropriate fire starters to ignite the charcoal. Once the charcoal is covered in a light gray ash, spread it evenly.
3. **Temperature Control:** The charcoal grill features two independent heat controls: a chimney control and a front panel control. Adjust these air vents to regulate airflow and thus the temperature. More airflow increases heat, less airflow reduces it. The 3-level height adjustable charcoal pan also allows for precise heat management by moving the charcoal closer or further from the cooking grates.
4. **Preheating:** Close the lid and allow the grill to preheat to the desired temperature.

✓ Ours

- 1 Chimney Control
- 2 Front Panel Control

2 Independent Charcoal Heat Controls
for Effortless Temperature Control

✗ Others

Only Chimney Control

MFSTUDIO

Image: Illustration of the charcoal grill's dual independent heat controls, including the chimney and front panel vents, for precise temperature regulation.

Side Smoker Operation

1. **Preparing Smoker:** Place wood chips or chunks (soaked in water if desired) in the side smoker box.
2. **Lighting Smoker:** Ignite the wood chips/chunks. Once they begin to smoke, close the smoker lid.
3. **Temperature and Smoke Control:** Use the air vent on the side smoker to control the airflow and smoke intensity. Maintain a low, consistent temperature for optimal smoking results.

Offset Smoker

Use the side barrel to tend charcoal ①

Adjust the air vent for precise temperature control ②



Image: The side smoker in operation, demonstrating how to add charcoal or wood chips and adjust the air vent for temperature control.

General Cooking Tips

- Always preheat the grill to the desired temperature before cooking.
- Use the dual lid-mounted thermometers to monitor internal grill temperatures.
- Utilize the movable bamboo cutting board for convenient food preparation.
- Keep grill tools organized using the stainless steel side hooks.

Enhanced Features, Reliable Excellence



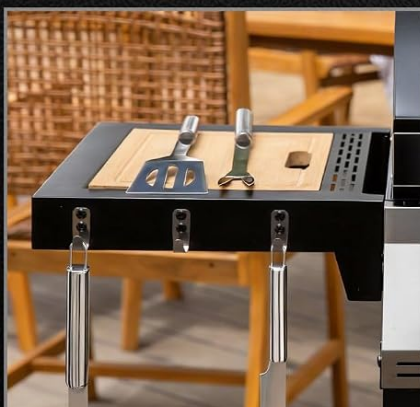
**Double
Top Thermometers**



**Precision
Control Knob**



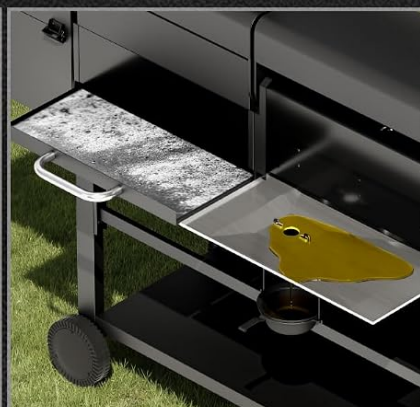
**3 Level Height
Adjustable Charcoal Pan**



**Movable Cutting Board
& Side Hooks**



2 Lockable Wheels



**Pull-out Ash Tray
& Grease Tray**

Image: A collage showcasing various enhanced features of the grill, such as dual thermometers, precision control knobs, a 3-level adjustable charcoal pan, a movable cutting board, lockable wheels, and a pull-out ash/grease tray.

Official Product Video: MFSTUDIO 3 IN 1 Gas Charcoal Grill with Smoker

Your browser does not support the video tag.

Video: An official product video from MFSTUDIO demonstrating the features and use of the 3-in-1 Gas and Charcoal Grill with Smoker.

MAINTENANCE AND CARE

Regular maintenance ensures the longevity and optimal performance of your grill. The porcelain-enameled cast iron grates and stainless steel components are designed for durability and easy cleaning.

- **Cleaning Cooking Grates:** After each use, while the grates are still warm, brush off any food residue with a grill brush. For deeper cleaning, remove the grates and wash with warm, soapy water. The porcelain-enameled surface is non-stick and rust-resistant.

- **Cleaning Burners and Flame Tamers:** Periodically inspect gas burners for blockages. Clean flame tamers to prevent grease buildup and ensure even heat distribution.
- **Emptying Ash and Grease Trays:** Regularly empty the pull-out ash tray from the charcoal section and the grease tray from the gas section to prevent fire hazards and maintain cleanliness.
- **Exterior Cleaning:** Wipe down exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners that can damage the finish.
- **Storage:** When not in use, especially during inclement weather, cover the grill with a protective cover to shield it from elements and extend its lifespan.

Porcelain-Enameled Cast Iron Grates

Grill Stronger, Last Longer





 **Ours**

200%
Lifespan

- Heat Resistant •
- Rust Resistant •
- Superior Heat Retention •



 **Others**

- Easy to Rust •
- Unevenly Heat •

Image: A visual comparison highlighting the superior heat resistance, rust resistance, and heat retention of the grill's porcelain-enameled cast iron grates, indicating a longer lifespan compared to other materials.

TROUBLESHOOTING GUIDE

This section addresses common issues you might encounter with your grill. For problems not listed here, please contact customer support.

Problem	Possible Cause	Solution
Gas burner does not light.	<ul style="list-style-type: none"> No gas flow from tank. Igniter not sparking. Burner ports clogged. 	<ul style="list-style-type: none"> Check propane tank valve is open and tank has gas. Ensure igniter electrode is clean and properly positioned. Clean burner ports with a wire brush.
Uneven heating on gas grill.	<ul style="list-style-type: none"> Clogged burner ports. Damaged flame tamers. 	<ul style="list-style-type: none"> Clean burner ports. Inspect and replace damaged flame tamers if necessary.
Charcoal grill not reaching desired temperature.	<ul style="list-style-type: none"> Insufficient charcoal. Air vents closed. Charcoal pan too low. 	<ul style="list-style-type: none"> Add more charcoal. Open chimney and front panel air vents. Adjust charcoal pan to a higher level.
Excessive smoke from gas grill.	<ul style="list-style-type: none"> Grease buildup. Food drippings. 	<ul style="list-style-type: none"> Clean grease tray and interior of the grill. Use a drip pan under fatty foods.

WARRANTY AND SUPPORT

MFSTUDIO provides a one-year warranty period for this product. For any questions, concerns, or warranty claims, please contact MFSTUDIO customer support via the messaging system on the platform where you purchased the product. When contacting support, please have your model number (032) and purchase information readily available to expedite assistance.