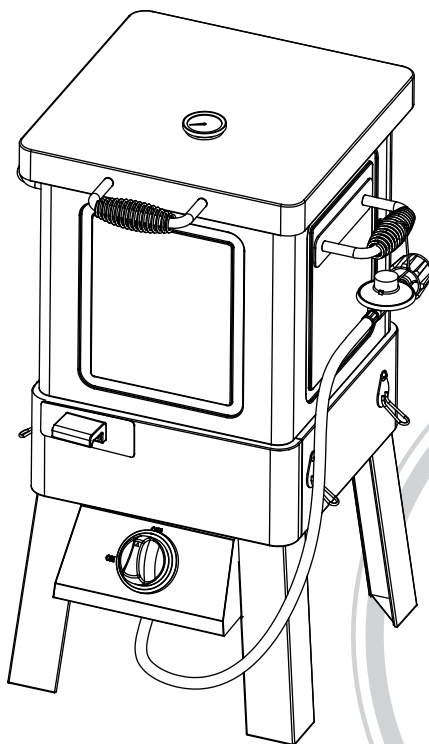


MASTER
Chef™

Outdoor 3-In-1 Cooker

Product no. 085-3250-4 (TF2201804-MC)



USER MANUAL

Toll-free: 1-855-803-9313

Read this manual thoroughly before using and save it for future reference.

Product no. 085-3250-4 (TF2201804-MC) |
Contact us: 1-855-803-9313

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- To the installer or person assembling this appliance: Leave this manual with this appliance for future reference.
- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for further reference.

SAFETY SYMBOLS:

The symbols and boxes shown below explain what each heading means.
Read and follow all of the messages found throughout the manual.



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



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



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

**DANGER:**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odour continues, keep away from the appliance and immediately call your gas supplier or fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

**DANGER:**

1. Never operate this appliance unattended.
2. Never operate this appliance within 10' (3.0 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25' (7.5 m) of any flammable liquid.
4. If a fire should occur, keep away from the appliance and immediately call your fire department.

Do not attempt to extinguish an oil or grease fire with water.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

**WARNING:**

This appliance is not intended for commercial use.

**WARNING:**

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
3. Do not attempt to repair or alter the hose/valve/regulator for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.

**DANGER:**

- The safety relief valve on the LP tank could activate releasing gas and cause an intense fire with risk of death or serious injury. Therefore, follow instructions bulleted below exactly.
 - (a) Do not store a spare LP-gas cylinder under or near this appliance.
 - (b) Never fill the cylinder beyond 80 percent full.
- If the instructions in (a) and (b) are not followed exactly, a fire causing death or serious injury may occur.

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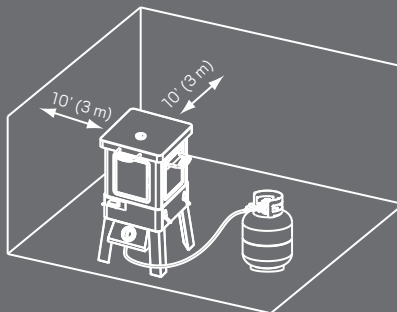


WARNING:

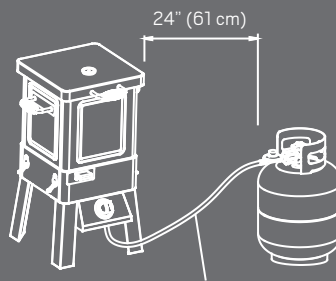
- This appliance is for OUTDOOR USE ONLY. DO NOT use in building, garage, shed, breezeway, or any other enclosed area.
- This appliance is not intended to be installed in or on a boat. This appliance is not intended to be installed in or on recreational vehicles.
- This appliance must not be used on or under any apartment or condominium balcony or deck.
- If stored indoors, detach and leave cylinder outdoors.
- DO NOT leave appliance unattended. Keep children and pets away from the appliance at all times.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate the appliance.
- Never move the appliance when in use. Allow the cooking vessel to cool before moving or storing.
- Always keep the fuel supply hose away from any heated surface.
- It is for household use only. DO NOT use this appliance for anything other than its intended purpose.
- This appliance is not intended for and should never be used as a heater.
- Never use natural gas in a unit designed for liquid propane gas.
- Leak tests must be conducted prior to each use.
- Appliance is hot when in use.
 - To avoid burns:
 - DO NOT attempt to move the appliance.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with appliance.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the FIRE DEPARTMENT. A type BC or ABC fire extinguisher may, in some circumstances contain fire.
- When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface is not acceptable for this purpose.

**WARNING:**

- Use your appliance **OUTDOORS** in a well-ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. The appliance should be situated at least 10 feet (3.05 m) from buildings. Not adhering to these clearances will prevent proper ventilation and may increase the risk of a fire and/or property damage, which could also result in personal injury.
- Maintain a minimum clearance of 10 feet (3.05 m) between all sides of the appliance, deck railings, walls or other combustible material. The outdoor cooking gas appliance must not be used under overhead combustible constructions. **DO NOT** obstruct the flow of combustion/ventilation air.

**WARNING:**

- Never move the appliance when in use.
- Never operate appliance with LP cylinder out of correct position specified in assembly instructions.
- Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operating position.
- Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot grease.
- Grease collected in grease tray is hot. Do not remove the grease tray from the appliance until it is cool to touch.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Keep LP cylinder at a minimum distance of 24 inches (61 cm) away from appliance at all times.



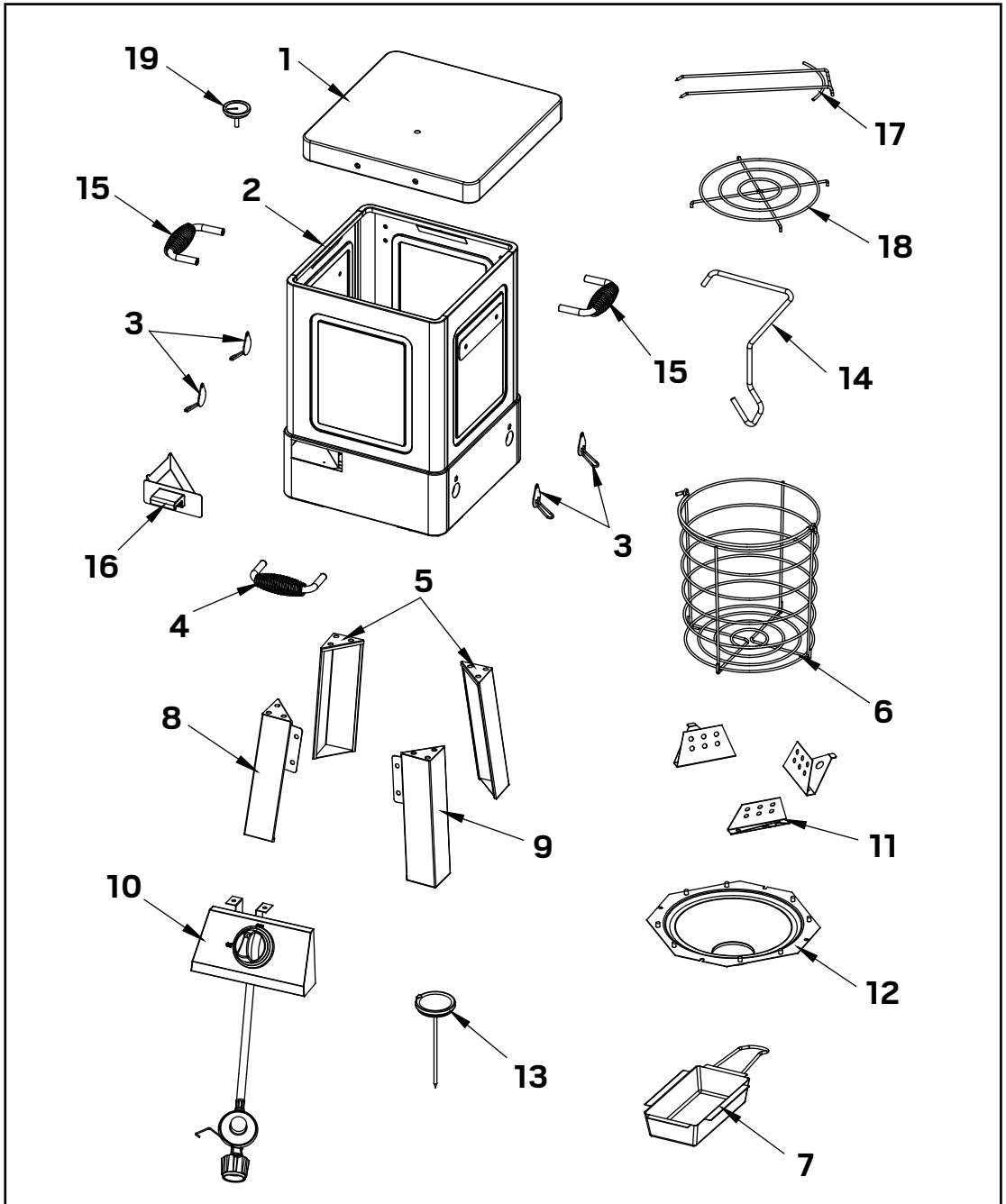
WARNING: Hose is a trip hazard

Keep the fuel supply hose away from any heated surface

**CAUTION:**

- Open lid while lighting.
- It is not possible to put out grease fires by closing the lid, as the appliance is well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knob and LP cylinder off.
- Do not leave appliance unattended while burning off food residue. If appliance has not been regularly cleaned, a grease fire can occur that may damage the product.


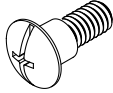
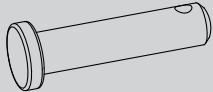
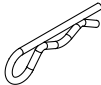

Product no. 085-3250-4 (TF2201804-MC) |
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| Key No. | Description | Qty. |
|---------|--------------------------------------|------|
| 1 | Lid Assembly | 1 |
| 2 | Body Assembly | 1 |
| 3 | Match Hole Cover | 4 |
| 4 | Lid Handle, Silver | 1 |
| 5 | Rear Legs | 2 |
| 6 | Basket | 1 |
| 7 | Grease Tray | 1 |
| 8 | Front Left Leg | 1 |
| 9 | Front Right Leg | 1 |
| 10 | Control Panel And Regulator Assembly | 1 |
| 11 | Flame Tamer | 3 |
| 12 | Grease Collector | 1 |
| 13 | Meat Thermometer | 1 |
| 14 | Lifting Hook | 1 |
| 15 | Fryer Handle, Black | 2 |
| 16 | Wood Chips Box | 1 |
| 17 | Hanger | 1 |
| 18 | Rack | 1 |
| 19 | Thermometer | 1 |

Product no. 085-3250-4 (TF2201804-MC) |

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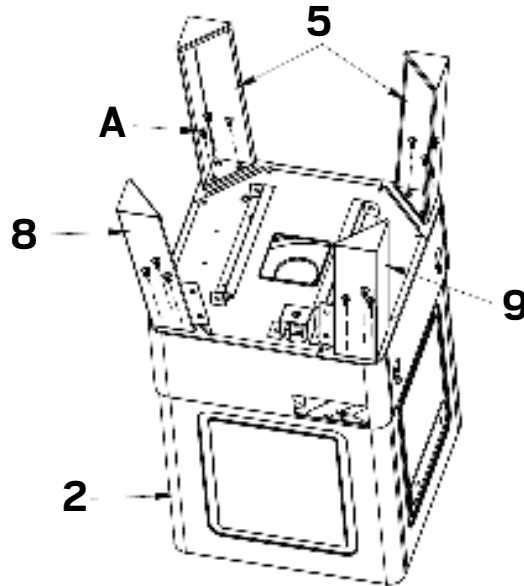
| Part No. | Description | Diagram | Qty. |
|----------|------------------------|---|------|
| A | M6 x 12 mm Bolt |  | 24 |
| B | M6 Step Bolt |  | 4 |
| C | Hinge Pin |  | 2 |
| D | Cotter Pin |  | 2 |
| E | Heat Insulation Washer |  | 4 |

Tools required (not included):

Cross-head screwdriver / Adjustable wrench

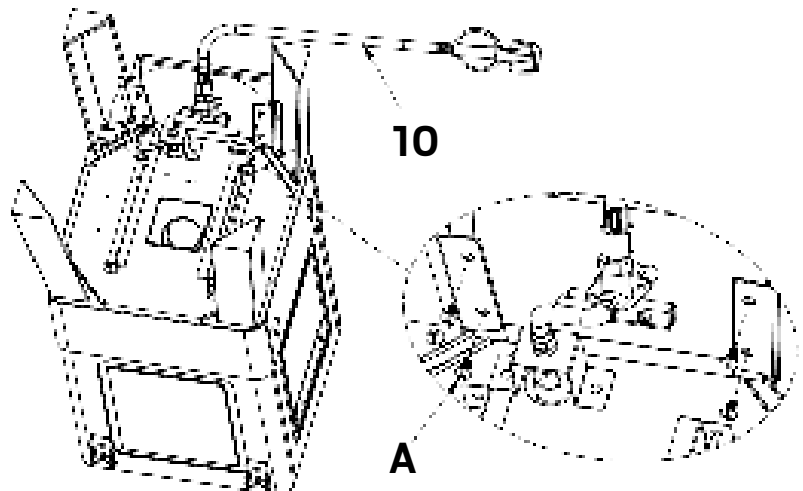
Step 1

Attach the Rear Legs (5), Front Left Leg (8) and Front Right Leg (9) to the Body Assembly (2) by using 12 pcs M6 x 12 mm Bolt (A).



Step 2

Attach the Control Panel And Regulator Assembly (10) to the front legs by using 4 pcs M6 x 12 mm Bolt (A) as shown.



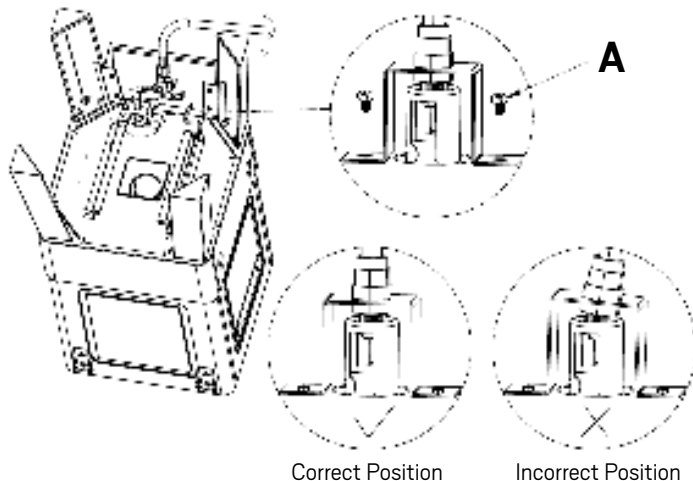
Product no. 085-3250-4 (TF2201804-MC) |

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Step 3

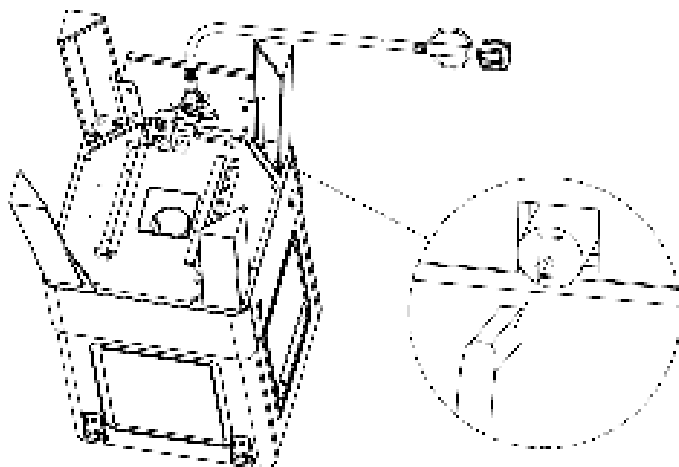
Attach the Orifice Bracket to the bottom of the body assembly by using 2 pcs M6 x 12 mm Bolt (A) as shown.

Make sure that the valve outlet (orifice) is inserted UPRIGHT into the burner port.



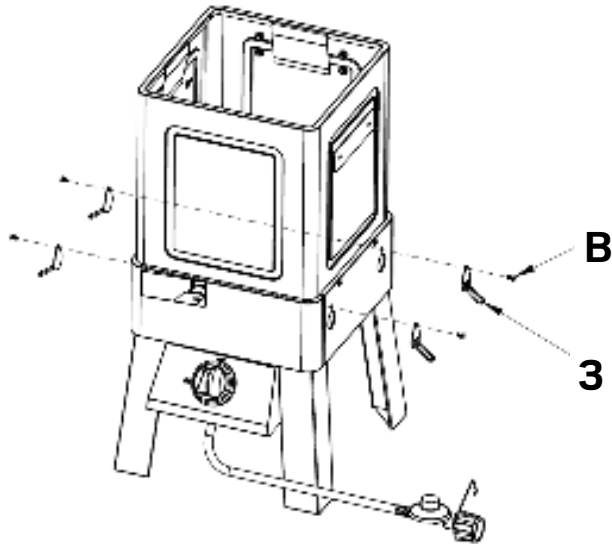
Step 4

Insert the terminal of the ignition wire into the connector of the burner valve.



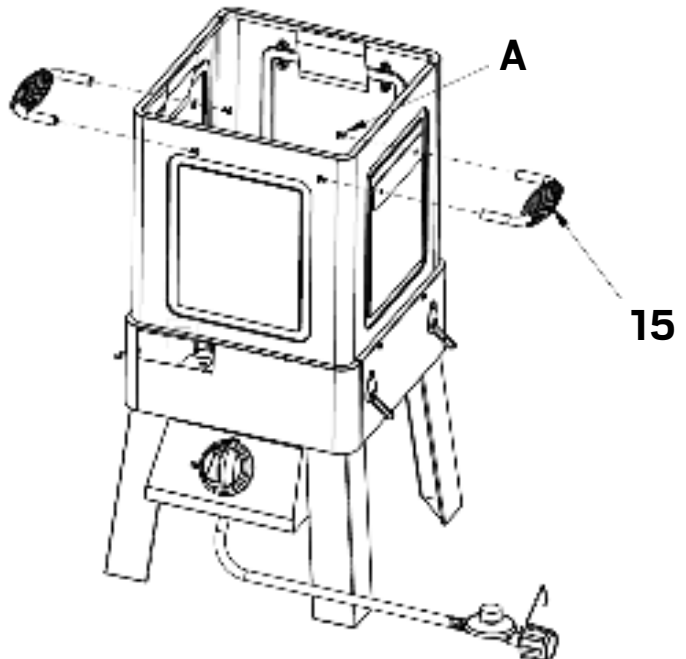
Step 5

Attach the Match Hole Covers (3) to the body assembly by using 4 pcs M6 Step Bolt (B). Make sure that the covers can swing smoothly.



Step 6

Attach the Fryer Handle, Black (15) to the body assembly by using 4 pcs M6 x 12 mm Bolt (A).

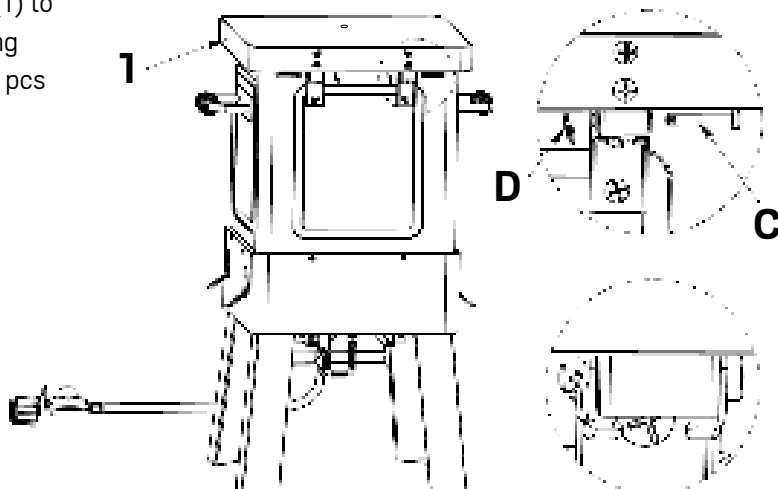


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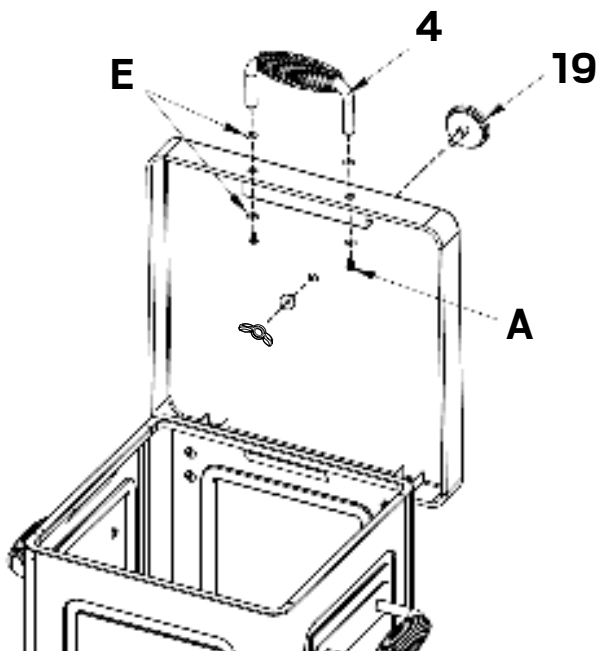
Step 7

Attach the Lid Assembly (1) to the body assembly by using 2 pcs Hinge Pin (C) and 2 pcs Cotter Pin (D).



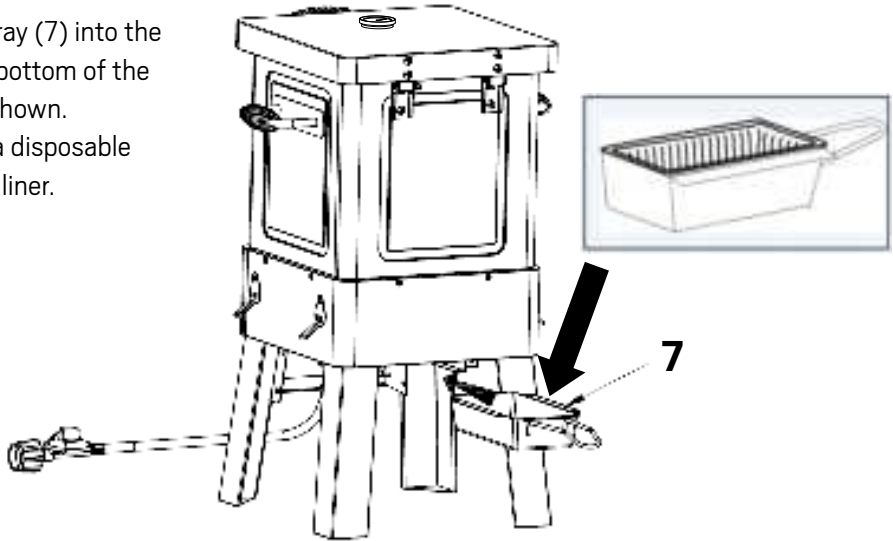
Step 8

Attach the Lid Handle, Silver (4) to the lid by using 2 pcs M6 x 12 mm Bolt (A) and 4 pcs Heat Insulation Washer (E). Then unscrew the nut and washer from the Thermometer (19) and fix it to the lid with the washer and nut again.



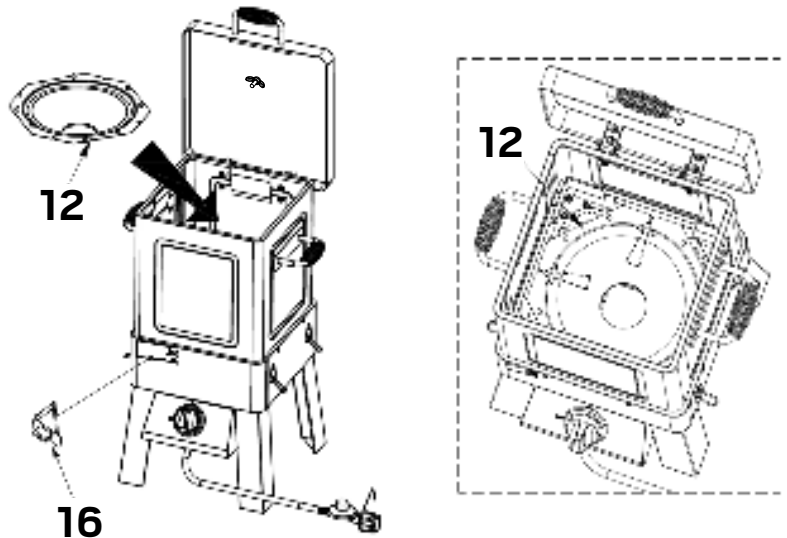
Step 9

Insert the Grease Tray (7) into the sliding slots at the bottom of the body assembly as shown. We suggest using a disposable aluminum tray as a liner.



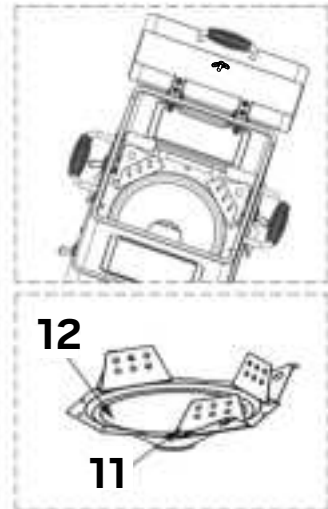
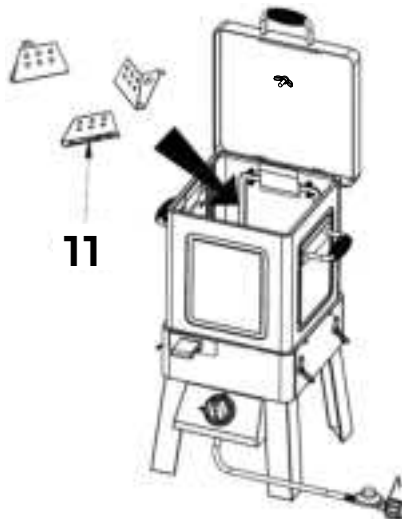
Step 10

Position the Grease Collector (12) into the fryer body and make sure that it is fixed by 4 guiding pins in the fryer body as shown. Then put the Wood Chips Box (16) in the opening at the front of the fryer body.



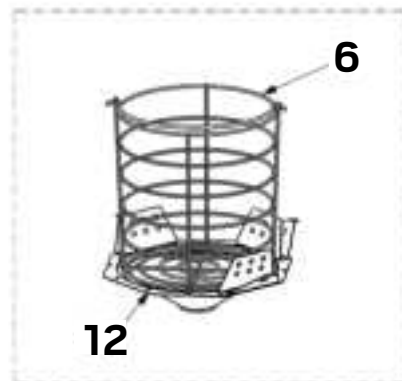
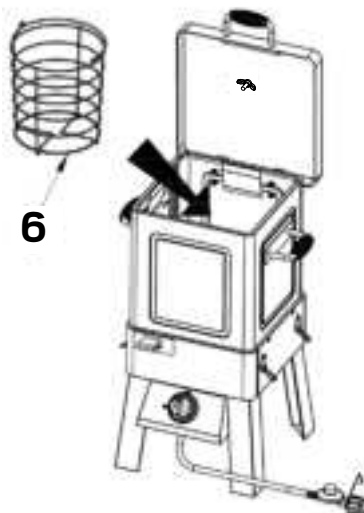
Step 11

Place the Flame Tamer (11) into the guiding pins on the grease collector as shown.



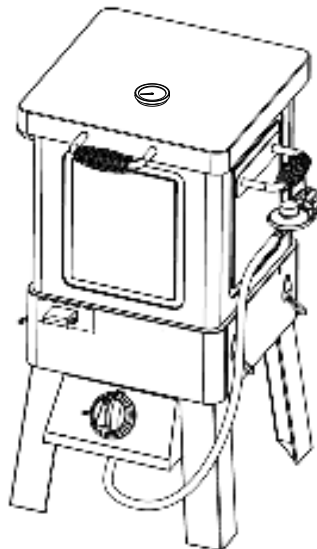
Step 12

Place the Basket (6) into the fryer body (on the grease collector) as shown.



Step 13

Your unit is fully assembled!
Make sure to read and follow the User Manual before using this appliance.
When transporting or storing the appliance without the tank attached, hook the regulator onto the handle to prevent damage to regulator.



USE AND INSTALLATION OF LP GAS CYLINDER (PROPANE TANK)

BEFORE INSTALLING:

The 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, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

BEFORE EVERY USE:

Make sure to inspect the hose for leaks, cuts, wear, abrasion, or damage of any sort before using this appliance. If any damage is apparent, the hose must be replaced with a new hose specified by the manufacturer before further use.

LP GAS CYLINDER

The LP (liquid propane) cylinder specifically designed to be used with this unit MUST have a 20 lb. (9.1 kg) capacity with a Q.C.C. Type 1 cylinder valve and an overfilling protection device (OPD). Only use LP cylinders with this type of valve.

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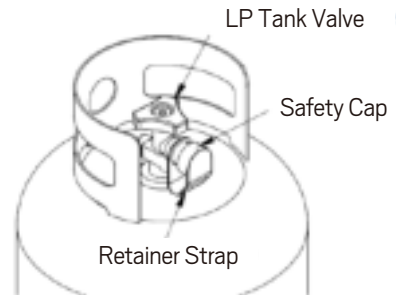
Contact us: 1-855-803-9313

LP CYLINDER VALVE REQUIREMENT:

- Purchase LP cylinders only with these required measurements: 12" (30.5 cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9.1 kg) capacity maximum.
- Q.C.C. Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL-listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.
- LP cylinder must be arranged for vapor withdrawal. The LP cylinder must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada CAN/CSA – B339, Cylinder, Spheres and Tubes for Transportation of Dangerous Goods; and Commission of Dangerous Goods; as applicable.
- The LP cylinder must include a collar to protect the cylinder valve.
- If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder(s).
- The LP cylinder must be stored outdoors out of the reach of children and **MUST NOT** be stored in a building, garage, shed, breezeway, or any other enclosed space.
- Storage of an outdoor cooking gas appliance indoors is permissible **ONLY** if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- The cylinder should **ALWAYS** be put in an upright position.



OPD Hand Wheel



DANGER:

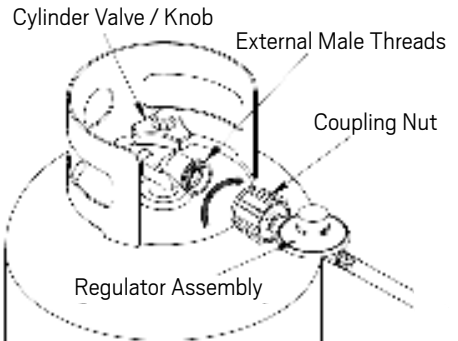
- **DO NOT** connect this appliance to an existing #510 POL cylinder valve with left-hand threads. The Type 1 valve can be identified with the large external threads on the valve outlet.
- **DO NOT** connect to a propane cylinder exceeding its capacity.
- **DO NOT** connect to a cylinder that uses any other type of valve connection device.
- Never store a spare LP gas cylinder under or near your grill. This could cause pressure to be expelled through the vapor relief valve resulting in fire, explosion, or severe personal injury, including death.
- Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- **DO NOT** insert any foreign objects into the valve outlet. Damage to the valve outlet could result. A damaged valve outlet can cause a leak, possibly resulting in explosions, fire, severe bodily harm, or death.

**WARNING:****FILLING THE LP GAS CYLINDER**

- Allow only qualified LP gas dealers to properly fill or repair your LP cylinder.
- DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can create a dangerous condition. Over-filled tanks can build up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame an explosion causing severe burns, bodily harm, or death could occur.
- Always use a safety cap when the grill is not connected to a cylinder.
- If you exchange a cylinder with a qualified exchange program, be sure the cylinder has a Type 1 valve and an over-fill prevention device (OPD).

CONNECTION PROCEDURES

1. Make sure the cylinder valve is closed (turn valve clockwise until tight).
2. Check the cylinder valve to ensure it has the proper external male threads.
3. Make sure all burner valves are turned OFF.
4. Inspect valve connections, port, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect the hose for damage. Never attempt to use damaged or obstructed equipment. Contact your local LP gas dealer for repair.
5. When connecting the regulator assembly to the valve, hand tighten the quick coupling nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.
6. Open the cylinder valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks (a Leak Test) before attempting to light the appliance (see P.18). If a leak is found, turn the cylinder valve off and do not use the appliance until your LP gas dealer can make repairs.

**TO DISCONNECT THE LP CYLINDER:**

1. Turn the burner valve off.
2. Turn the cylinder valve off fully (turn clockwise to stop).
3. Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.

**CAUTION:**

- When installing LP cylinders, the pressure regulator and hose supplied by the manufacturer **MUST** be used with the appropriate cylinder. Replacement regulators and hoses need to be specified by the manufacturer of this appliance.
- Place the dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder. Other types of caps or plugs may result in leakage of propane.

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GENERAL

Although all gas connections on the appliance are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit.

Periodically check the entire system for leaks following the procedures listed below. Before using your appliance you must check for leaks.

BEFORE TESTING

Make sure that all packing material is removed from the appliance.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the LP cylinder is full.

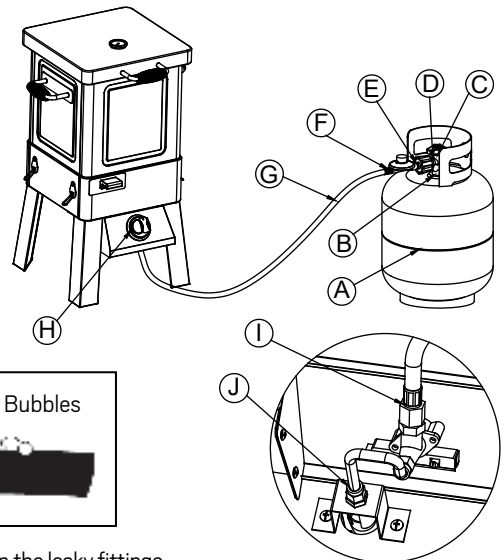


WARNING:

- DO NOT SMOKE WHILE CONDUCTING LEAK TEST.
- NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.
- If it is evident that there is excessive abrasion, wear or the hose is cut, it must be replaced prior to the appliance being put into operation. The replacement hose must be specified by the manufacturer.

TO TEST

1. Make sure the control valve is in the OFF position then turn on the gas supply.
2. Check all connections from the gas cylinder, LP gas regulator and supply valve up to and including all connections to the pipe that go to the burner. The following are the points where the soap-water mixture is to be applied. Soap bubbles will appear if a leak is present.
 - A. Supply tank (cylinder) weld.
 - B. Tank valve to cylinder.
 - C. Tank valve knob.
 - D. Regulator coupling nut to tank valve.
 - E. Regulator to regulator coupling nut.
 - F. Regulator connections to gas supply hoses.
 - G. The full length of gas supply hose.
 - H. Burner valve stem cap.
 - I. Hose connection to burner valve.
 - J. The full length of corrugated tube.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should gas continue to leak from any of the fittings, turn off the gas supply and contact the customer service department.



Watch For Bubbles



LIGHTING INSTRUCTIONS



- WARNING:**
- Inspect the gas supply hose prior to turning the gas ON.
 - If there is evidence of cuts, wear, or abrasion, the hose must be replaced prior to use.
 - Do not use the appliance if the odor of gas is present.
 - Only the pressure regulator and hose assembly supplied with the unit should be used.
 - Perform the “LEAK TEST” according to the instructions before operating the appliance.
 - ALWAYS keep your face and body away from the top opening of main body while lighting.

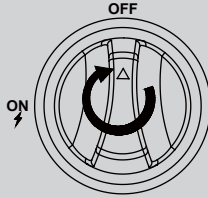
SEASONING YOUR UNIT

We suggest seasoning the unit prior to first use. Apply a light coating of vegetable oil with a paper towel to the interior walls and turn on high for 1 hour with the lid closed.

| Step | Procedure | Illustration |
|------|--|--------------|
| 1 | Read all instructions before lighting. | |
| 2 | Open the lid before lighting. | |
| 3 | Make sure the control knob is in the “OFF” position. | |
| 4 | Fully open the LP tank valve. | |
| 5 | Push and turn the control knob slowly all the way to “ON” until a clicking sound is heard. Burner should light immediately. | |
| 6 | If ignition does NOT occur in 5 seconds, turn the control knob off, wait 5 minutes to allow gas to dissipate. Repeat the lighting procedure. | |

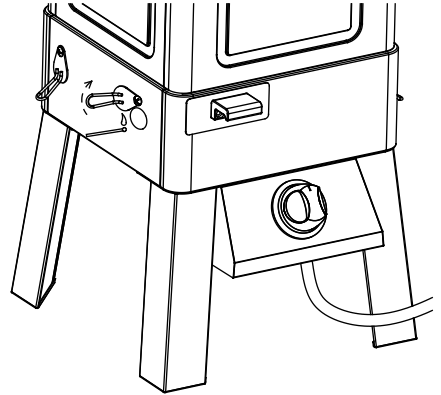
Product no. 085-3250-4 (TF2201804-MC) |

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| Step | Procedure | Illustration |
|------|---|--|
| 7 | To turn burner off, turn the control knob clockwise until it locks in the "OFF" position. |  |

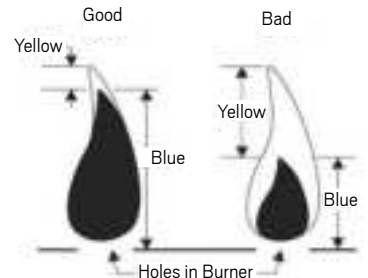
MATCH-LIGHTING

- 8 Swing the match hole cover to expose the match lighting hole. Place lit match into the match lighting hole of the appliance as shown below. Make sure lit match is placed inside the hole and near the burner. Push in and turn the control knob slowly all the way to "ON". Make sure that the burner lights and stays lit. Once lit, swing the match hole cover back to its original position. Caution: Cover may be hot.



BURNER FLAME CHECK

Light burner then rotate regulator knob from HIGH to LOW. You should see a smaller flame in the LOW position than in HIGH. Always check flame prior to each use. The air damper mounted on the back of your burner helps to control the amount of primary air that mixes with the LP gas. A blue flame with little or no yellow flame provides the best heat. Adjust the air damper by turning it clockwise or counter-clockwise until the desired flame is achieved.



DANGER:

Do not lean over appliance while lighting.

CAUTION:

If burner does not light OR if burner flame is accidentally extinguished, turn knob to "OFF", wait 5 minutes, and try again. If the burner does not ignite with valve open OR if burner flame is accidentally extinguished after lighting, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

**CAUTION:**

- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Keep the ventilation openings of the cylinder enclosure free and clear of debris.
- Check and clean burner for insects and insect nests. A clogged burner can lead to a fire beneath the appliance.

PROPER CARE & MAINTENANCE

- Cure your appliance periodically throughout the year to protect against excessive rust.
- To protect your appliance from excessive rust, it must be properly cured and covered at all times when not in use.
- Clean inside and outside of appliance by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- If rust appears on the exterior surface of your appliance, clean and buff the affected area with steel wool or fine grit emery cloth. Touch up with a good-quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

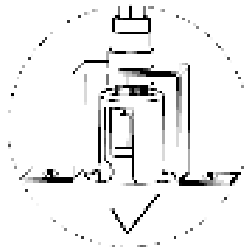
GREASE TRAY

The grease tray should be emptied, wiped down after every use, then washed with a mild detergent and warm water solution. Check the grease tray frequently through the cooking process. Don't allow excess grease to accumulate and overflow the grease tray. We suggest using a disposable aluminum tray in the grease tray.

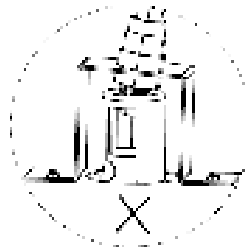
BURNER

Extreme care should be taken when removing the burner, as it must be correctly centred on the orifice before an attempt is made to relight the appliance. Please refer the adjacent diagrams for detail. Frequency of cleaning will depend on how often you use the appliance.

Spiders and small insects occasionally spin webs or make nests in the burner tube during transit and warehousing. These webs can lead to gas flow obstruction that could result in a fire in and around burner tubes. This type of fire is known as flashback and can cause serious damage to your appliance and create an unsafe operating condition for the user.



Correct Position



Incorrect Position

Although an obstructed burner tube is not the only cause of flashback, it is the most common cause. To reduce the chance of flashback, you must clean the burner tube before assembling your appliance, and at least once a month in late summer or early fall when spiders are most active. Also, perform this burner tube cleaning procedure if your appliance has not been used for an extended period of time.

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You should inspect the burner at least once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The appliance does not reach temperature.
3. The appliance heats unevenly.
4. The burner makes popping noises.

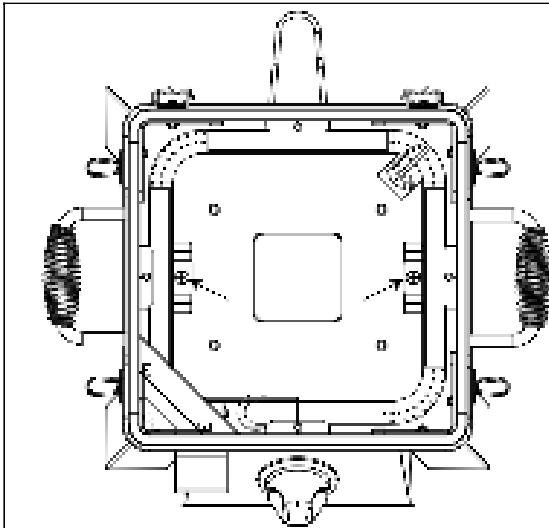


WARNING:

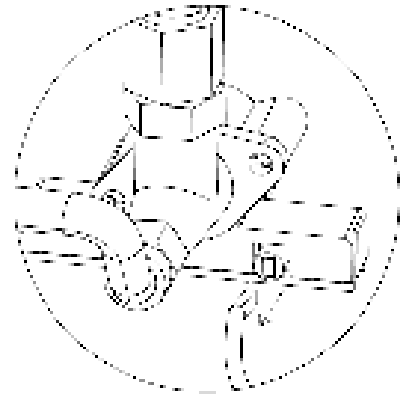
ENSURE that the gas supply and the knob are in the "OFF" position BEFORE cleaning the burner.

DISASSEMBLE THE BURNER

1. Turn off the gas supply and make sure the knob is in the "OFF" position then disengage regulator from cylinder.
2. Wait for the appliance to cool.
3. Open the lid and remove the basket, flame tamers and grease collector. This will expose the burner from inside.
4. Remove the burner fixing bolts as shown in Step A below.
5. Disconnect electrode wire from the gas valve as shown in Step B below.
6. Remove the burner from the appliance.



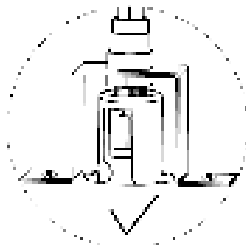
Step A



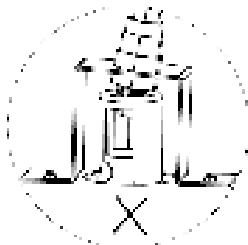
Step B

BURNER CLEANING:

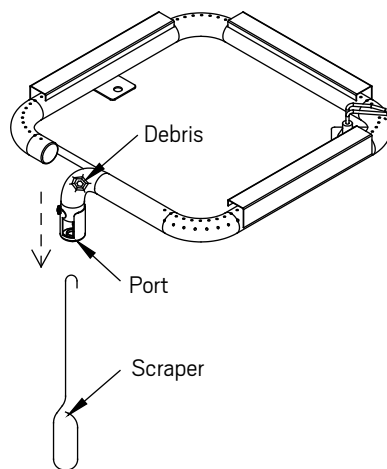
1. Clean the exterior of the burner with a brass brush. Use a metal scraper to remove stubborn stains.
2. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
3. If insects or other obstructions are blocking the flow of gas through the burner, call customer service at 1-855-803-9313. Make sure to center the burner over the orifice as shown at below diagrams.



Correct Position



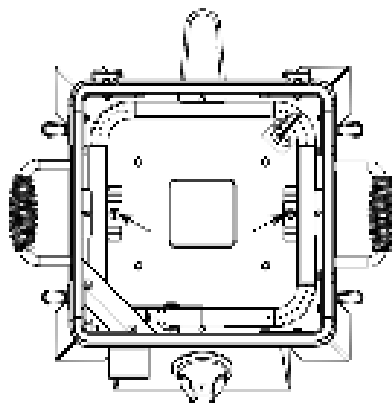
Incorrect Position

**TO REINSTALL THE BURNER:**

1. Place the burner into the main body and insert the ignition wire through the hole on the bottom panel of the fire box.
2. Insert the burner into the gas valve.
3. Firmly seat the orifice into the burner port. Make sure the orifice is inserted UPRIGHT into the burner port as shown in Step C below.
4. Align the burner with the screw holes then install bolts and tighten as shown in Step D below.
5. Insert the terminal of ignition wire into the connector of gas valve.



Step C



Step D

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WOOD CHIPS BOX INSTRUCTION

This oil-less fryer can be operated without wood chips inside the wood chips box if no smoke flavor is required.

If smoke flavor is required, just take out the wood chips box and put wood chips inside the box. Then place the wood chips box back inside the the oil-less turkey fryer.

Follow lighting instructions to operate the oil-less turkey fryer.



WARNING:

- Only put wood chips inside the wood chips box. Nothing else should be put inside the wood chips box.
- The amount of wood chips in the box should not exceed the height of the top opening of the wood chips box.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



DANGER:

Wear insulated oven mitts or gloves before moving the wood chips box.

Failure to follow these instructions could result in scalding.

FOOD SAFETY

Food safety is very important so you can enjoy your outdoor cooking experience. To keep food safe from harmful bacteria, follow follow these simple steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils to move cooked foods.

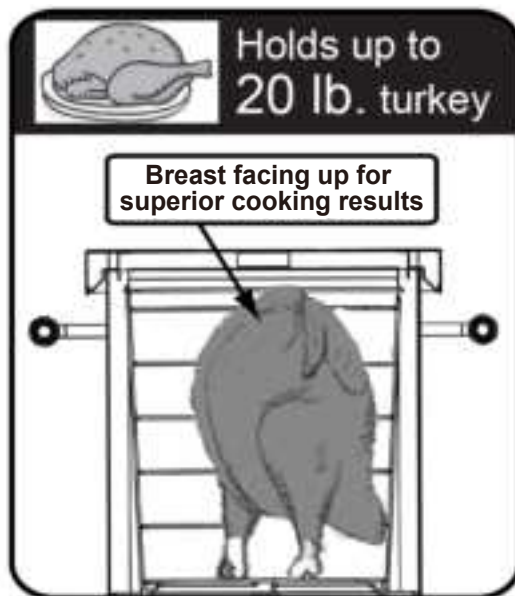
Cook: Cook meat and poultry completely to kill bacteria. Use a meat thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

HOW TO VERIFY IF MEAT IS COOKED COMPLETELY

- Meat and poultry cooked in the appliance often browns very fast on the outside. Use only thawed meat and a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- We recommend that food is 40°F (4.4°C) at minimum before placing into your appliance for cooking.
- Whole poultry should reach 165° F (73.9°C). Juices should run clear and flesh should not be pink.
- Beef, veal and lamb steaks, roasts and pork chops should reach 145° F (62.8°C).
- NEVER partially cook meat or poultry then finish cooking later. Completely cook food to destroy harmful bacteria.

| USDA Recommended Internal Cooking Temperatures | |
|---|---------------|
| Ground Meat | |
| Beef, Pork, Veal, Lamb..... | 160°F(71.1°C) |
| Turkey, Chicken..... | 165°F(73.9°C) |
| Fresh Beef, Veal, Lamb | |
| Medium Rare..... | 145°F(62.8°C) |
| (let stand 3 minutes before cutting) | |
| Medium..... | 160°F(71.1°C) |
| Well Done..... | 170°F(76.7°C) |
| Poultry | |
| Chicken & Turkey, whole..... | 165°F(73.9°C) |
| Poultry Parts..... | 165°F(73.9°C) |
| Duck & Goose..... | 165°F(73.9°C) |
| Fresh Pork | |
| Medium Rare..... | 145°F(62.8°C) |
| (let stand 3 minutes before cutting) | |
| Medium..... | 160°F(71.1°C) |
| Well Done..... | 170°F(76.7°C) |



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Roasts



Turkey/Chicken



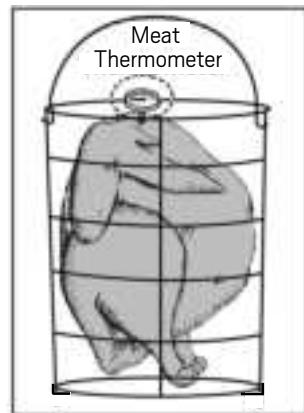
Ribs

PREPARING YOUR TURKEY

Max. Weight of Poultry: 20 pounds.

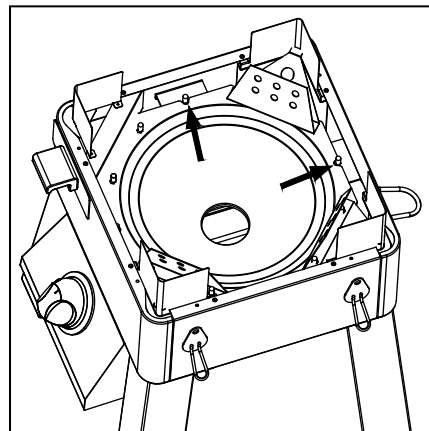
Estimated Cooking Time: 6 – 9 minutes per pound.

1. Fully assemble the Outdoor 3-In-1 Cooker.
2. Fully defrost the poultry and remove giblets, neck and all items inside the cavity of your bird. Remove metal or plastic straps that might have been used to tie the legs together.
3. Season your bird (Tip: Dry rub or injectable marinade works great!)
4. Place your bird inside the poultry basket with legs at the bottom and wings at the top, breast facing up.
5. Insert the meat thermometer in the top breast area. Keep it inserted during the entire cooking process.
6. Place wood chips in the wood chips box for a rich smoky flavor.

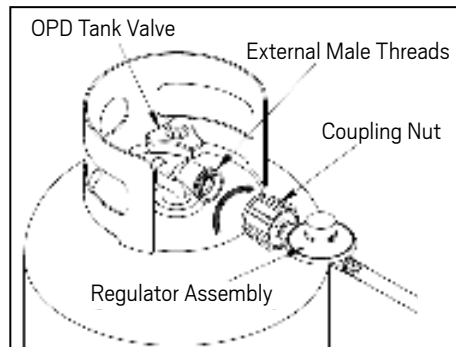


IGNITING THE OIL-LESS FRYER & ROASTER

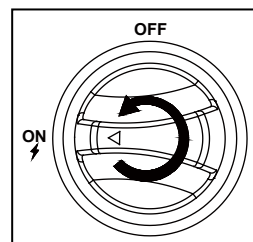
1. Double-check that the grease collector and the three heat reflectors are properly installed.
2. Make sure the control knob is at the "OFF" position.
3. Open lid and remove the poultry basket when lighting.
4. Do not lean over the appliance while lighting.



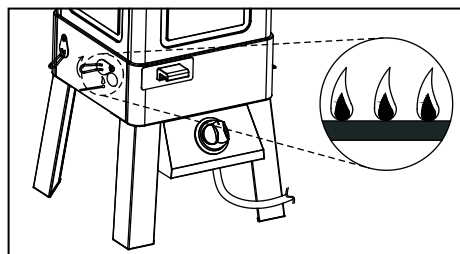
5. Connect the regulator to a 20 lb gas tank.



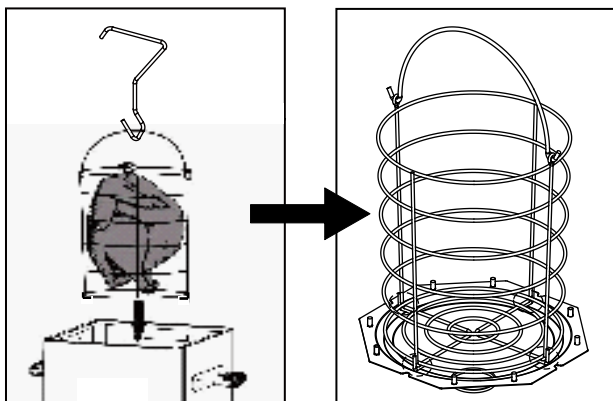
6. Open the OPD tank valve by one turn.
7. Turn the control valve of the appliance counter-clockwise until a sharp "click" sound is heard.



8. Observe through each of the ignition holes if all 4 corners of the burner are lit. If not, turn off the control valve immediately. Wait 5 minutes. Repeat step 7.



9. There is only one setting on the control valve. Once the burner is lit in all 4 corners, just leave it on.
10. Place the poultry basket with your bird into the Outdoor 3-In-1 Cooker with basket legs on the ribs of the grease collector. Using the Lifting Hook to put in / take out the basket from the Outdoor 3-In-1 Cooker.
11. Close the lid and let your bird cook for 6 – 9 minutes per pound. Always keep the lid closed during entire cooking process.



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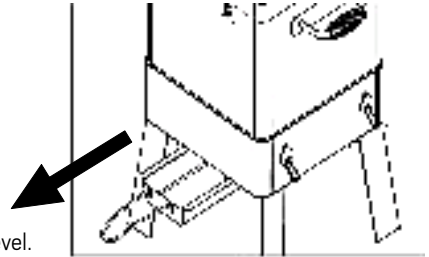
COOKING YOUR TURKEY:

1. Recommended cooking time: 6 – 9 minutes per pound.
2. Every 30 minutes, check the reading of the meat thermometer. When the temperature reaches 150°F, check the temperature more frequently.
3. When the temperature reaches 165°F, check the internal temperature of your bird at few different locations, especially the breast and thighs in order to make sure that all areas reach 165°F.
4. If the temperature does not reach 165°F, keep cooking your bird and check the internal temperature every 10 minutes.
5. When your bird is done, remove the poultry basket from the Outdoor 3-In-1 Cooker and place on a baking sheet or large platter. Allow your bird to rest for 15 minutes before removing from the poultry basket and carving.

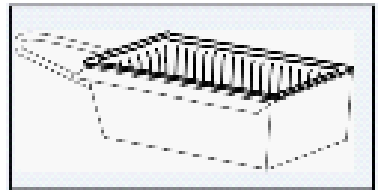
NOTE:

During the cooking process, check the grease level inside the grease tray periodically in order to prevent oil overflow.

Slide out the grease tray halfway and check the grease level.

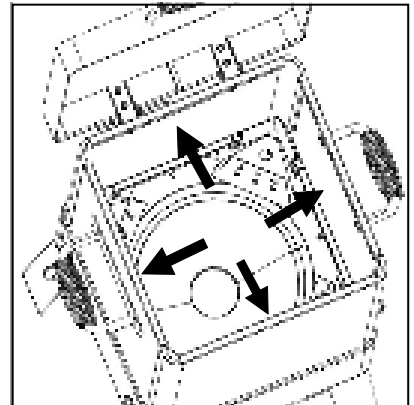


GREASE TRAY SIZED TO HOLD A DISPOSABLE ALUMINUM TRAY



CLEANING INSTRUCTIONS:

1. After cooking, leave the burner on for another 15 minutes with the lid closed in order to burn away the grease inside the Outdoor 3-In-1 Cooker.
2. If there is any residue on the grease collector, remove it and wash it with warm soapy water.
3. After use, season the internal body side walls with vegetable oil to prevent rusting, the same way you would with a cast iron skillet.





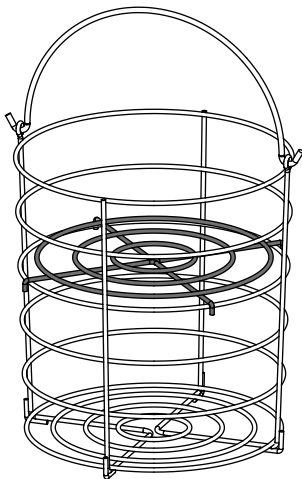
COOKING YOUR CHICKEN OR ROAST

Your Outdoor 3-In-1 Cooker can also cook different kinds of food including chicken, roasts, pork shoulder, ribs. An optional rack and hanger can be used.

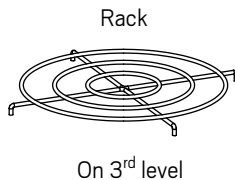
1. Insert meat thermometer in the top of the food. Keep it inserted during the entire cooking process.
2. Check the temperature every 30 minutes until the internal temperature reaches the recommended USDA temperature.
3. When the food is done, remove the basket from the Outdoor 3-In-1 Cooker and place on a baking sheet or large platter.
Allow the meat to rest for 15 minutes before removing from the basket and carving.

Roasting Rack

- Place the roasting rack in the basket on the 3rd level. Then place your roast, other large joint of meat or chicken on the rack to roast.

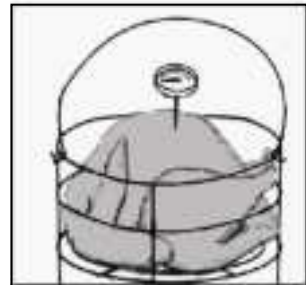


Roasting Rack

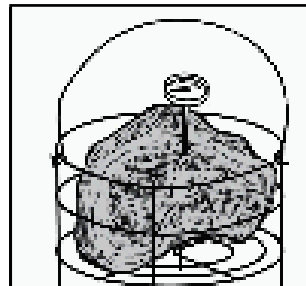


On 3rd level

FOR BEST RESULTS ROAST
CHICKEN USING THE RACK



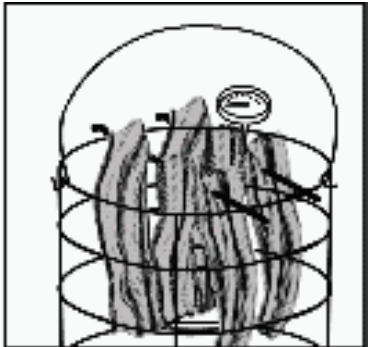
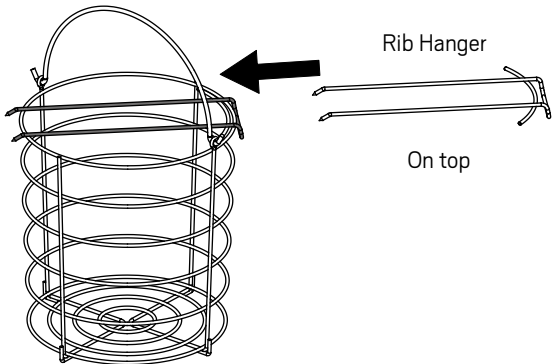
Chicken



Roasts

Rib Hanger

- To cook ribs, a rib hanger is required. Just hang the ribs by the hanger and at the top of the basket.



Rib Hanger

| Problem | Possible Cause | Corrective Action |
|-----------------------|---|---|
| Burner will not light | <ol style="list-style-type: none">1. LP cylinder fuel is used up.2. Bad electrode spark.3. Burner may not be properly seated.4. Burner may be obstructed.5. Cylinder valve may be closed.6. Regulator is not properly seated on cylinder valve.7. Wire and/or electrode covered with cooking residue. | <ol style="list-style-type: none">1. Change a new full LP cylinder.2. Check to see if the burner will light using a match. Electrode may need adjusting. Distance between tip of electrode and gas port should be 1/8" to 1/4".3. Refer to section "To Reinstall The Burner" on P.23 to reinstall burner properly.4. Refer to section "Burner Cleaning" on P.23 to clean the burner.5. Check then open the cylinder valve.6. Refer to section "Connection Procedures" on P.17 to reinstall regulator properly.7. Clean wire and/or electrode with rubbing alcohol and clean swab. |
| Fire at control knob | <ol style="list-style-type: none">1. Burner is improperly seated on control valve.2. Gas connections may be loose.3. Burner holes may be obstructed. | <ol style="list-style-type: none">1. Refer to section "To Reinstall The Burner" on P.23 to reinstall burner properly.2. Refer to the section "Leak Testing" on P.18 to check and tighten all connections.3. Refer to section "Burner Cleaning" on P.23 to clean the burner. |

| Problem | Possible Cause | Corrective Action |
|-------------------------------------|--|---|
| Yellow flame at burner | 1. Burner is obstructed. | 1. Refer to section "Burner Cleaning" on P.23 to clean the burner. |
| Flame blows out on "LOW" | 1. Burner holes may be obstructed. 2. Unit is not sufficiently preheated. 3. Burner is improperly seated on control valve. | 1. Refer to section "Burner Cleaning" on P.23 to clean the burner. 2. Preheat the unit for sufficient time. 3. Refer to section "To Reinstall The Burner" on P.23 to reinstall burner properly. |
| Burner does not get hot enough | 1. Flow control device has been activated in regulator. | 1. Reset the regulator. Turn off the burner and close the LP cylinder valve. Disconnect the regulator from the LP cylinder and wait for one minute. Reconnect the regulator to the LP cylinder and slowly open the LP cylinder valve until the valve is fully open. Light the burner and observe the temperature. |
| Unit is too hot | 1. Excess grease build-up causing grease fires. 2. Damaged or faulty regulator. | 1. Refer to section "Cleaning and Maintenance" on P.21-23 to clean and reinstall the unit properly. 2. Replace the damaged parts with factory authorized component. |
| Flare-up | 1. Grease buildup. | 1. Clean burner and inside of fryer body. |
| Fire at control knob | 1. Burner is blocked. | 1. Refer to section "Burner Cleaning" on P.23 to clean the burner. |
| Food cooked long time but still raw | 1. Missing flame tamers 2. Flame tamers were not installed correctly. 3. Control knob not at "ON". | 1. Install the flame tamers. 2. Make sure they were installed correctly. 3. Control knob must be in the full "ON" position. |
| Grease tray overflow | 1. Grease tray is full during cooking process. 2. Food is not fully defrosted. | 1. Check the grease tray frequently during the cooking process and use disposable aluminum tray as a liner. 2. Food must be fully defrosted. |

Product no. 085-3250-4 (TF2201804-MC) |

Contact us: 1-855-803-9313

1. Limited Warranty

This product carries a one (1)-year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace a defective product, within the stated warranty period, when returned to the place of purchase with proof of purchase. This product is not guaranteed against wear or breakage due to misuse and/or abuse.

2. The manufacturer warrants this product to be free from defects in workmanship and materials for a period of one (1) year from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
3. If any part of this item fails because of a manufacturing defect within the limited warranty period, the manufacturer offers to replace such part(s) provided that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This limited warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (hereinafter "conditions") as listed below. Read these conditions carefully.
4. This Limited Warranty shall be limited to the replacement or repair of any part(s) which the manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and the manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at the original purchaser's expense to the original purchaser's designated shipping address.
5. This limited warranty is given to and covers the ORIGINAL PURCHASER ONLY and such coverage terminates 1 year from the date of purchase.
6. DAMAGE LIMITATION WARNING: IN NO EVENT SHALL THE MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, LOSS OF FOOD, INCONVENIENCE, EXPENSES FOR TRAVEL AND LODGING EXPENSES, TRANSFORMATION, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
7. MANUFACTURER'S OBLIGATION: The manufacturer's liability shall be limited to the delivery of a good, merchantable product and, if necessary, the repair or replacement, at the manufacturer's discretion of any defective part or unit.
8. TRANSFER LIMITATIONS: This limited warranty is not assignable or transferable. It covers only the original purchaser.
9. RESERVED RIGHT TO CHANGE: The manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
10. This limited warranty gives the original purchaser specific legal rights but there may be other rights which vary by jurisdiction.
11. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces.
 - Rust or corrosion, which is not deemed a manufacturing or materials defect.
 - Discolouration or loss of paint due to handling during assembly, heat or cleaning products. Paint that requires touching-up.
 - Stainless steel discolouration or corrosion.
 - Consumables such as batteries.



Master Chef Canada
Toronto, Canada M4S 2B8