

Free Video Offer

“Outdoor Cooking Made Simple”

From European and Southern style cooking, to Louisiana Cajun and Midwest flavors, hosts Don and John McLemore guide viewers, step by step, through the world of smoking, grilling, frying, and boiling. Let more than 20 recipes, tempt your taste buds and open up a world of rich flavor and awesome eating.

English Speaking Only.
Viewing Time: Approx. 48 mins.

WEB ORDER CATALOG
www.masterbuilt.com

Free Video Offer

Yes, I would like the free video “Outdoor Cooking Made Simple.” I have included my payment (check or money order) for shipping and handling charges.

Shipping within continental United States **\$5.95**

For shipping rates outside the continental United States or for Visa or Mastercard orders, call 800-489-1581 and ask for one of our Customer Service Representatives.

To return this registration of warranty, simply remove the form from this booklet and mail to Masterbuilt Mfg. Inc.
450 Brown Ave. Columbus, GA 31906



We thank you for taking the time to complete this form.

MASTERBUILT

Outdoor LP Gas Turkey Fryers

ASSEMBLY AND OPERATING INSTRUCTIONS
WARNING AND SAFETY INFORMATION



STOP AND READ

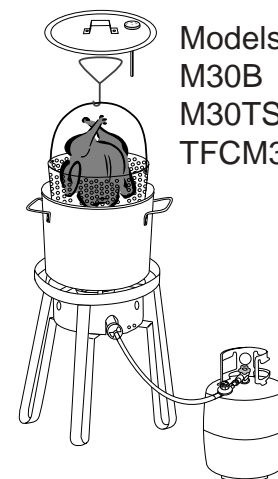
WARNING

1. Do not store extra cooking oil/grease in the vicinity of this or any other cooking appliance.
2. Do not store or use gasoline or other flammable vapors and liquids in the vicinity or within 25 feet (8 m) of this or any other cooking appliances.
3. Do not store spare LP Gas cylinder within 10 feet (3m) of this or any other cooking gas appliance.
4. Keep LP Gas cylinder up wind when in use.
5. When cooking with oil/grease, do not allow the oil/grease to get hotter than 350° F (177° C).
6. Do not leave the oil/grease unattended.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Repeat soapy water test
4. If odor continues, immediately call your gas supplier or your fire department.
5. Leaking gas may cause a fire or explosion which can cause serious injury or death, or damage to property.



LP Cylinder
Not Included

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other cooking appliance.
2. When cooking with oil or grease, do not allow oil/grease to exceed 350° F (177° C). One gallon of oil can reach 350° in 7 to 10 minutes. Use a thermometer to check temperature. When cooker is in operation, NEVER LEAVE UNATTENDED. Oil will heat up quickly and ignite at 550° to 700°. (Max of One gallon of oil in the 10qt to 12qt pots, Max of Three gallons of oil in the 30qt pot).
3. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

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

Rev 1/01

If parts are missing Do Not Use Cooker. Call MASTERBUILT at 800-489-1581 for replacement parts. Do Not Return to dealer without contacting Masterbuilt first. Tips and Recipes are inside the manual, save this manual for future reference.



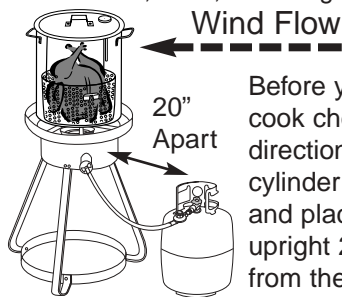
WARNINGS

Read and follow ALL INSTRUCTIONS and WARNINGS carefully before operation.

- The MASTERBUILT Multipurpose Outdoor Gas Cooker is for OUTDOOR USE ONLY. Do not use inside an enclosed area (Patios, Garage) or overhang of a house or building.
- When cooking, the appliance must be on a level, stable surface in an area clear of combustible materials (Wood Decks, Dry Grass, Leaves etc..) Keep appliance in an open area 10 feet away from home or any materials that will catch fire and burn (Wood Rails, Shrubs etc.). An asphalt surface (black top) may not be acceptable for this purpose.
- DO NOT use this product for anything other than its intended purposes. This appliance is not intended for commercial use; it is not intended as, nor should it be, used as a heater.
- DO NOT leave appliance unattended. Keep children and pets away from the appliance at all times until the appliance and/or cooking vessel has completely cooled.
- Constant supervision is necessary when this product is in use and until appliance, oil/grease, and water has cooled.
- DO NOT move the appliance when it is in use. Allow the appliance to cool before moving or storing it.
- Always wear shoes during operation of this appliance.
- Avoid touching hot surfaces. ALWAYS wear cooking mittens.
- Accessory attachments NOT manufactured by MASTERBUILT Mfg. for this appliance are NOT recommended for use.
- This appliance is not intended to be installed in or on recreational vehicles and/or boats.
- In the event of rain, while cooking with oil or grease, cover the cooking vessel immediately. Turn the regulator to the OFF position, then turn the gas cylinder to the OFF position. DO NOT MOVE cooker stand or pot.
- When cooking with oil or the grease, fire extinguishing materials shall be readily accessible.

In the event of an oil or grease fire, do not attempt to extinguish with water. Use Type BC dry chemical fire extinguisher or smother fire with dirt, sand, or baking soda.

The LP-gas cylinder being used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) CFR 49 or the National Standards of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.



Before you start to cook check, the wind direction & place the cylinder UP - WIND and place cylinder upright 20" away from the cooker.

PLEASE CAREFULLY READ ALL INFORMATION IN THIS MANUAL!

OUTDOOR USE ONLY / NEVER LEAVE UNATTENDED

SAFE STORAGE & MAINTENANCE

- Always disconnect your gas cylinder after using your cooker.
- Always allow your cooker to cool completely before handling.
- Always cover and store your cooker in a protected area.
- If rusting occurs, use steel wool to clean or buff the affected area.
- The exterior of your cooker may be touched up by using a high temperature-resistant paint.
- Coat the cooker stand with cooking oil after the unit has cooled.
- Check the regulator, hose, and burner parts, air shutter and ventura section carefully before and after each use for any sign of wear.
- Always turn gas OFF at the gas cylinder valve prior to inspecting parts.
- Before each use of the cooker, check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the cooker.
- When the cooker is not in use, the gas must be turned OFF at the supply cylinder.
- Indoor storage of the cooker is permissible only if the cylinder is disconnected and removed from the cooker.
- Cylinders must be stored outdoors, out of the reach of children, and must not be stored in a building, garage, or any other enclosed area.
- The cylinder supply system must be arranged for vapor withdrawal.
- Always store the cooker in an area where the temperature won't exceed 125°F, and Do Not store a spare cylinder on, or near, your cooker stand, or place connected gas cylinder under the cooker stand. Always keep the gas cylinder 18 inches away from the cooker stand.

Cut Line

Cut Line

MASTERBUILT Outdoor LP Gas Turkey Fryer / Boilers WARRANTY INFORMATION

To validate your warranty, please fill out and return this portion within 30 days of the date of purchase.

Send to: MASTERBUILT Mfg., Inc., Attn: Warranty Dept.
450 Brown Avenue, Columbus, GA 31906

1. Name _____
2. Address _____
City _____
State _____ Zip _____
3. Dealer's Name _____
4. Dealer's Location _____
5. Date of Purchase _____
6. What brand of outdoor cookers have you previously owned?

7. Serial # _____ and/or Model # _____

BUFFALO WINGS

- 1 gallon vegetable oil
- 24 chicken wings
- 1 small bottle of hot sauce (your choice)
- 1/2 teaspoon of salt
- 1/4 teaspoon of pepper
- 1/4 cup butter or margarine, melted
- 1 teaspoon white vinegar
- Pinch of garlic salt
- Celery sticks
- Blue cheese dressing

Thaw wings (if frozen) and place into basket. Pour 1 gallon of oil/grease into a 10 1/2-quart pot and bring temperature to 350°F. (CAUTION: HOT) Slowly place the basket of wings into grease and cook 8 to 12 minutes. Remove and drain wings; pour into bowl. Mix hot sauce with melted margarine and garlic salt. Pour over wings, mix well, and serve.

LOW COUNTRY BOIL

- 1 lb. shrimp
- 1 lb. craw fish
- 1 lb. link sausage
- 8 pieces of short ear corn
- 2 bags of crab boil mix
- 2 lbs. of whole new potatoes

Use a large pot and bailing basket, add water and 2 bags of crab boil mix to the pot and bring water to a boil. Allow water to boil for 15 minutes and add sausage (cut sausage in 1/4-inch thick slices). Three minutes later, add potatoes; 3 minutes later, add corn; 3 minutes later, add shrimp and craw fish together; 3 minutes later, remove and serve.

For a Cajun flair, pour on top of newspaper in the middle of your table and enjoy.

WARRANTY INFORMATION

MASTERBUILT Manufacturing, Inc. warrants the burner, regulator valve, hose, thermometer, cookware and stand of the Outdoor LP Gas Fryer / Boilers to be free from defects in material and workmanship for five years. **MASTERBUILT** Manufacturing, Inc. warranty does not cover rust of the unit. Within this period, **MASTERBUILT** Manufacturing, Inc. shall correct any defect by repairing or replacing defective parts of the equipment or making available the parts thereof, Columbus, Georgia, F.O.B.

MASTERBUILT Manufacturing, Inc. requires reasonable proof of purchase and suggests that you keep your receipt. Failure to complete and return warranty information will make product warranty null and void. Upon the expiration of such warranty, all such liability shall terminate.

This warranty does not include the cost of property damage due to the failure of the product and does not cover damage due to the misuse, abuse, accident, damage arising out of transportation, or damage incurred through commercial use of this product. THIS EXPRESS WARRANTY IS THE SOLE WARRANTY GIVEN BY THE MANUFACTURER AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. Neither **MASTERBUILT**, nor the retail establishment selling this product, has authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. **MASTERBUILT's** maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/ purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

Notwithstanding this limitation of warranty, the following specific restrictions apply for California residents. If service, repair, or replacement of the product is not commercially practicable, the retailer selling the product or **MASTERBUILT** will refund the purchase price paid for the product, less the amount directly attributable to use by the original buyer prior to the discovery of the nonconformity. In the state of California only, you may take the product to the retail establishment selling this product, in order to obtain performance under warranty.

This expressed warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

NOTE: Paint finish may burn off under normal use and therefore it carries no warranty.



WARNINGS

- Always perform the soapy water test every time you use this appliance.
- Always disconnect your gas cylinder from your cooker stand when not in use.
- Keep your hands, hair and face away from the burner. Do not lean over the cooker stand when lighting the burner or cooking. This appliance has an open flame so be careful of loose hair and clothing during operation. They could catch fire.
- Never attach a gas cylinder, move or alter fittings when the cooker is hot.
- Do not attempt to disconnect any gas fitting while your cooker is in operation.
- Never use a gas cylinder if it shows signs of: dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visual external damage. The cylinder may be hazardous and should be checked by a liquid propane supplier.
- When lighting your cooker, remove all parts from cooker stand to prevent an explosion from gas build up.
- If burner does not ignite, turn off the gas and wait 5 minutes before trying to light it again. If the burner goes out during operation, first turn regulator OFF, then the gas cylinder.
- Do not allow anyone to conduct activities around your cooker during or following its use until the unit has cooled. The cooker is hot during operation and remains hot for a period of time following its use.
- Never allow the gas hose to touch any hot surface on the cooker stand.
- Always allow the hot water or oil in the pot to cool completely before moving to avoid the possibility of severe burns.
- Be careful when removing food from the cooker for it is hot and could cause burns.
- Never use glassware, plastic, or ceramic cookware on your cooker.
- When using your boiler/fryer, use caution when removing the basket from the pot to avoid pulling the pot off of your cooker stand.
- When cooker use is complete, always turn the regulator control valve OFF first, then the gas cylinder valve OFF.
- The use of alcohol, prescription or nonprescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- Never allow oil or grease to exceed 350°F. Use a thermometer to keep a constant temperature check, Cooking oil will ignite at 550°F to 700°F.
- Do not obstruct flow of combustion and ventilation. Keep the ventilation opening(s) of the cylinder enclosure free and clear of debris.
- The installation of this cooker must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.

Note. A natural gas converter kit is available Model # NGCK

Outdoor LP Gas Fryer / Boiler Assembly Instructions

READ ALL INSTRUCTIONS AND WARNINGS CAREFULLY BEFORE ASSEMBLY OR OPERATION OF YOUR COOKER. PLEASE CHECK CONTENTS OF BOX FOR ALL PARTS.

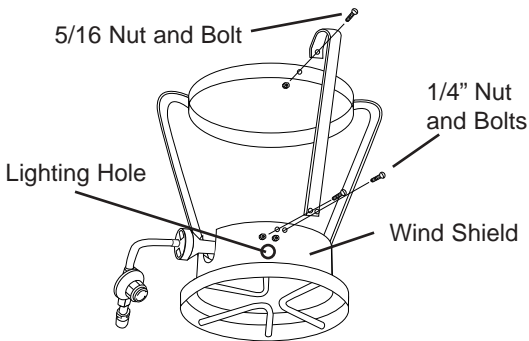
Burner Assembly for Single Cookers

Cookers

1. Remove nut from pre-assembled burner regulator and hose. Place burner onto burner mount bar in center hole and secure with the nut.

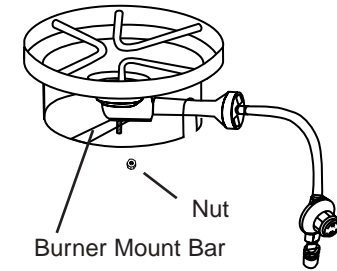
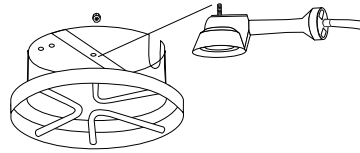
Mounting Cooker Legs

1. Secure all 3 legs to the wind shield first using 2- 1/4" nuts and bolts per leg. (Place legs inside windshield)
2. Secure bottom ring to each leg using a 5/16" nut and bolt per leg.



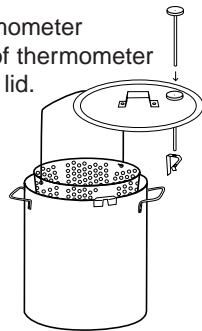
Parts List:

Cooker Head, Cast Burner with Hose and Regulator, 3 Legs, Bottom Ring, Leg Bolt Pack, Pot, Lid, Thermometer, Hook Basket, Grab Hook



Installing Thermometer

1. Place stem of thermometer through hole in lid.
2. Slide clip on to stem.



When Cast Burner Burns Yellow or Not At All (What To Do)

If your burner does not burn, blows out, burns yellow, or there's a flame inside the ventura, you need to check the burner ventura for any obstructions. Dirt, Dobers, Spiders and other insects will build a nest inside the burner ventura blocking air and gas flow.

KEEP AIR SHUTTER CLOSED AFTER EACH USE.

How To Clean

1. Remove the hose from the burner using a 7/16" wrench.
2. Insert a small rod in the hole that the hose was removed from.
3. Hold the burner up to a light looking into the hole that the hose was removed from to see any obstructions.
4. If burner has not cleared flush with water.
5. Once the burner has cleared reassemble burner (air shutter, spring, hose.)



FRYING A TURKEY RECIPE

- One turkey Up To 20 Pound Max (whole bird) in 30qt Pot.
- Inject turkey and season outside of the turkey with Masterbuilt's cajun spices.
- The amount of oil needed is determined by the size of the turkey.

STEP 1 - Place turkey, wild or domestic, into MASTERBUILT's drain and steamer basket and place into pot. Fill pot with water until butt of bird is covered. Remove bird from pot allowing all water to drain and mark waterline; empty water from pot; this will tell you how much oil is needed. Three inches of space is needed from top of pot to the top of bird. Do not use a bird larger than 20 pounds; remove plastic pop-up thermometer from bird. Bird must be completely thawed and free of excess water.

STEP 2 - Cover outside and inside cavity of bird with cajun spices and inject with seasonings if desired. Bring oil temperature to 350°F, keeping a close watch on the temperature. (It is important to maintain as close to 350°F as possible while cooking.) Place turkey in basket with legs of bird up. Lower into 350°F grease or oil very slowly. (Wear a cooking glove.) Cook bird 3 minutes per pound and then add 5 minutes to total cooking time.

STEP 3 - Turn Cooker OFF and remove bird slowly, allowing oil to escape the bird inside and out.

Example: Cooking a 11.5 pound turkey

3 minutes per pound plus 5 minutes, for a total cooking time of 39.5 minutes.

(20 Pounds x 3 Minutes = 60 + 5 Minutes = 60 Total Minutes)

Note: If the turkey floats before cooking time is complete, this does not mean the turkey is done. Continue to follow time in Step 2. For pheasant, cornish hen, chicken, and quail, follow Step 1. You may deep fry more than one of these birds at a time, Do Not allow oil to overflow. Use water method in step 1. For proper cooking time, but do not total the weight of more than one bird. For example: For three cornish hens at 2 lbs. each, cook 6 minutes plus 5 minutes with a total cooking time of 11 minutes. Do not total the number of pounds for all three birds; this will over cook the birds.

Cool, Carve, and Eat!

LOWER BIRD INTO OIL VERY SLOWLY

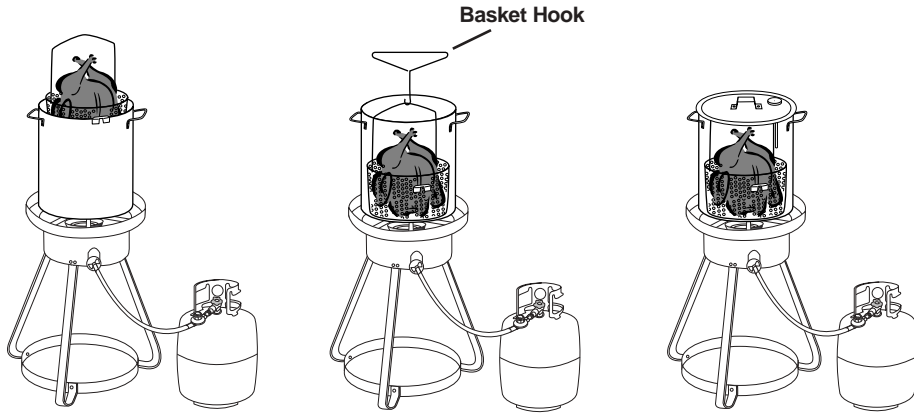
Reminder Please Read

Never leave cooker unattended while Oil/Grease is heating up and while the food is cooking and until Oil has cooled completely. Oil will heat up fast. Watch the thermometer until it reaches 350° and while the food is cooking to make sure Oil/Grease maintains 350°. Oil/Grease will catch FIRE and cause serious damage to yourself and/or property even death. Use cooker outdoors in an open area away from anything flammable (Overhang of House or Wood Patio.)

Call 1-800-489-1581, ext. 101 to receive more information or to place an order
www.masterbuilt.com

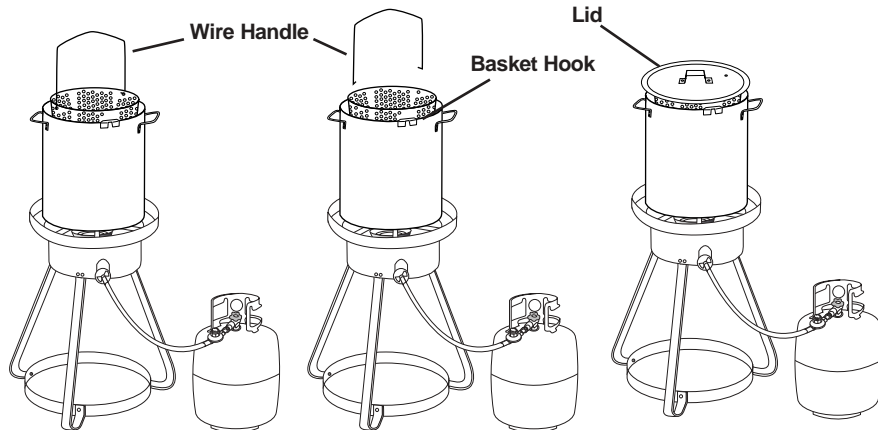
Frying a Turkey Using the Drain and Steamer Hook Basket:

1. Hook basket to the side of the cooking pot.
2. Placed seasoned turkey into basket.
3. With oil/grease at 350° slowly submerge basket into oil/grease using grab hook. (Wear Protective Gloves)
4. Cover with lid. (Follow Turkey Recipe Provided)
5. When turkey is ready to remove turn the burner to OFF position, remove lid and use the grab hook to hook basket wire handle pulling basket up slowly. (Wear Protective Gloves)
6. Hook basket to the side of the pot, this will allow the turkey to drain and cool.



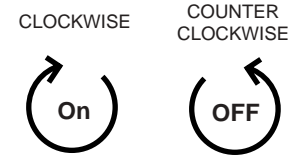
Steaming:

1. The wire handle on the basket can be easily removed.
2. Hook basket to the side of pot as shown.
3. Fill pot with desired amount of water place food in basket and cover with lid.

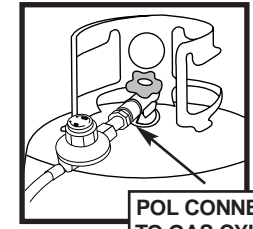
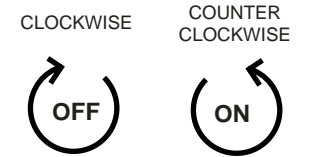


REGULATOR TO GAS CYLINDER VALVE CONNECTION

Your Cooker May Be Equipped with Either a Type 1 or POL Connection



Type 1 CONNECTION TO GAS CYLINDER

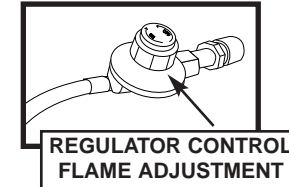
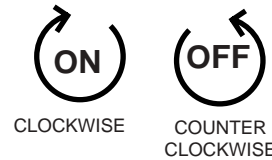


POL CONNECTION TO GAS CYLINDER

USE A 7/8" WRENCH TO TIGHTEN. DO NOT HAND TIGHTEN OR USE PLIERS.

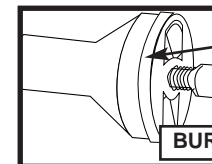
REGULATOR CONTROL VALVE OPERATIONS

Before using, turn the gas cylinder ON first, then the regulator control valve ON and light. After use, turn regulator control valve OFF first, then the gas cylinder OFF. (Follow Lighting Instructions)



REGULATOR CONTROL FLAME ADJUSTMENT

If the hose and regulator shows signs of wear and needs replacing, the manufactures MODEL # for this part is RLO4. The regulator and hose supplied with this unit must be replaced with the Model # listed (RLO4).



Adjust Air Shutter To the Burner Until the Burner Flame Is As Blue As Possible

BURNER / HOSE CONNECTION

SOAPY WATER TEST WARNINGS and PROCEDURES

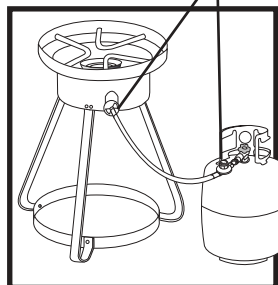
- The Soapy Water Test must be performed each time the gas cylinder is connected to your appliance or each time the appliance is used.
- The Soapy Water Test must be performed outdoors in a well-ventilated area.
- When performing the Soapy Water Test, always keep cooker away from open flames, sparks, or lit cigarettes.
- The Masterbuilt Outdoor Gas Cooker is designed to operate with propane gas only. This product will not operate with natural gas. Optional Natural Gas Converter Kit is Available Model NGCK
- Never use an open flame to test for gas leaks.
- Always remove any cookware from cooker stand when performing the Soapy Water Test.

PROCEDURE:

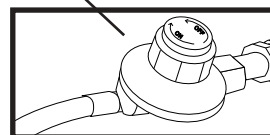
1. Remove any cookware from your cooker stand.
2. Turn regulator or needle valves to OFF position, and turn the gas cylinder valve to the OFF position.
3. Prepare your soapy water solution by combining (1) one part dishwashing liquid with (3) three parts water to test for the possibility of any gas leaks in the hose or connections to regulator and the regulator connection to gas cylinder. Apply soapy water solution to the gas cylinder valve, regulator and up the hose to the burner and. Cookers are sold with regulator control valves or needle valves.
4. Turn gas cylinder valve ON (regulator control valve is in the OFF position) and observe gas cylinder valve for bubbles. Do not leave gas on for more than 12 seconds. If bubbles appear, stop, turn gas cylinder OFF, and retighten the fitting. Repeat test.
5. When the gas cylinder has been tested, open the regulator control valve one full turn and check for bubbles at regulator control valve, along the entire length of hose and at the connection to the burner. **DO NOT LEAVE GAS ON FOR MORE THAN 12 SECONDS.** If soapy mixture starts bubbling, gas is leaking through the connection or hose. Turn the regulator valve OFF and then the gas cylinder OFF and retighten the connection that is leaking gas. After test is complete, and there are no leaks, wait a minimum of 5 minutes for gas fumes to diminish before lighting cooker.

DURING ANY PORTION OF THE SOAPY WATER TEST, IF BUBBLES CONTINUE TO APPEAR, STOP, DO NOT USE AND CONTACT YOUR LOCAL PROPANE DEALER OR THE MASTERBUILT HOTLINE AT 800-489-1581 EXT. 101.
NOTE: USE A 20 LB. CYLINDER OR SMALLER WITH YOUR OUTDOOR GAS COOKER!

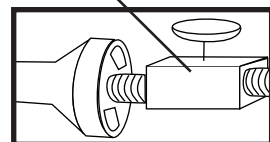
Burner, Hose, Regulator and Cylinder Valve



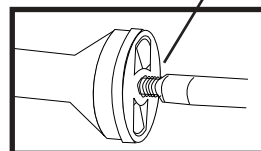
Regulator Control Valve



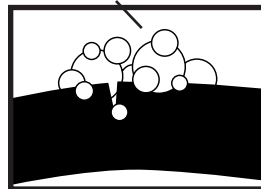
Needle Valve



Burner Valve and Hose Connection



Bubbles in Soapy Water Test



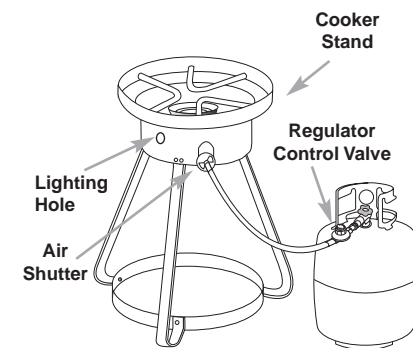
Gas Boiling, Frying Lighting Instructions:

1. Check the regulator control valve to be certain it is in the OFF position and perform soapy water test before each use.
2. Open lid if applies and turn gas cylinder valve ON. Use a long match or spark ignitor through the burner lighting hole. Slowly turn on the regulator control valve or needle valve until the burner lights. (If burner does not light within 5 seconds, turn regulator control valve OFF then the gas cylinder valve OFF. Wait 5 minutes for fumes to diminish before relighting.
3. After the burner is lit, open the regulator valve or needle valve until the flame increases. Use the air shutter on the burner to adjust the flame until it turns blue.
4. Fill Pot with water or oil. **DO NOT** fill pot more than 1/3 the pot's full capacity. This will help avoid dangerous boil-overs. Note: **DO NOT** place your empty pot over the open flame. This will damage pot.
5. Bring your water or oil to the desired temperature by adjusting regulator control valve and lower basket into pot slowly to avoid boil-overs. **THE OIL SHOULD NEVER EXCEED 350°F! Oil Will Ignite at 550°F to 700°F.**
6. We recommend a thermometer for frying.
7. After each use, first turn the regulator control valve or needle valve OFF first, then the gas cylinder OFF. Always allow gas stove and pot with water or oil to cool completely before touching, moving, or storing.

Have food prepared and outside with appliance before lighting.
OIL WILL HEAT UP QUICKLY!

Gas Cylinder Size, Storage, and Filling

- A) Do Not Store a Spare LP-Gas Cylinder Under or Near Appliance.
 - B) Never Fill the Cylinder Beyond 80 Percent Full.
- If the Instructions in "(A)" or "(B)" are not Followed Exactly, a Fire Causing Death or Serious Injury May Occur.
Cylinders Must Be Stored Outdoors Out of Reach of Children and Must Not be Stored in a Building, Garage, or Any Other Enclosed Area.
Use Only a 20lb Cylinder or Smaller With a Collar With This Appliance.



Single Cooker are Pre-Drilled for Optional: Push Button Ignitor and Side Shelf

Optional Accessories



Auto Ignitor Model # GSIGN



Side Shelf Model # MBSS

Call 1-800-489-1581 for Information

Gas Cylinder Transporting Safety Tip:

Never transport a gas cylinder inside your car or trunk of car. Use an open vehicle such as a pickup truck.

