



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 Video and Instructions

Visit Masterbuilt’s web site to view our online video on how to deep fry a turkey as well as these instructions.
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
450 Brown Ave. Columbus, GA 31906

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

MASTERBUILT and CookMaster Outdoor LP Gas Turkey Fryer, Fish Fryer, and Boiler

WARNING

This instructions manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings information before assembling and using the appliance.

Follow all warning instructions when using the appliance.

Keep the manual for future reference.

Model Numbers
M3010CV, STFCM30V, STFCM30, TFCM30,
TFCM30V, CM10, SCM10, TFCM30W,
MB10, SMB10, MB9CL, MB9C, M30B,
M30BV, M30TSB, M30TSBV, M3010C,
M3010CV, SMS30B, SMS30BV, BP30BV,
NWM30TSB, MB15, SMB15, SBPS30BV

THIS MANUAL MAY BE SUPPLIED IN
APPLIANCES WITH MODEL
NUMBERS NOT LISTED

Following these instructions will allow you to have a safe cooking experience. See page 14 for instruction on how to deep fry a turkey.

If you need help or parts are missing do not return to dealer. Contacting us first.
800-489-1581

Models are Sold With and Without Cookware, Pot size and styles will vary for each model see packaging for details.

Manual Code 052203G





DANGER

For Your Safety

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Perform soapy water test. (Page 10)
4. If odor continues, immediately call your your Fire Department.

FAILURE TO FOLLOW THESE INSTRUCTIONS AND
**WARNINGS PROPERLY 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 feet (3m) of another gas cylinder. Never operate this appliance under any overhead roof covering (car port), awning or overhang. Keep a minimum clearance of 10 feet (3m.) from all sides of the appliance to all construction. Keep the area clear of all flammable liquids, combustible material including but not limited to wood (all forms), dry plants including grass, brush, paper, and canvas.
3. Never operate this appliance within 25 feet (7.5 m) of flammable liquids.
4. When cooking with oil/grease, Never allow the oil to get hotter than 400° F (200° C). One gallon of oil can reach 350° F in 7 to 10 minutes. If oil begins to smoke immediately shut off. Use a thermometer to check temperature.
5. Heated liquid can remain at scalding temperatures long after the cooking process. Never touch the cooking appliance until the cooking liquid has cooled below 115° F (45° C) or less.
6. When burner is set at a low flame, Never leave the appliance unattended. Oil will heat up quickly and ignite at 550° to 700° F.
7. Appliance is HOT while in use and after do not touch.
8. Tripping over the appliance hose may result in the spilling of HOT oil or water causing personal injury and property damage.

FAILURE TO FOLLOW THESE INSTRUCTIONS AND
**WARNINGS PROPERLY COULD RESULT IN FIRE OR EXPLOSION, WHICH
 COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH.**

Spices, Marinades, BBQ Sauces, and Batters



Kickin' Cajun Seasoning for Frying Turkeys
Steak Seasoning for Frying or Grilling
BBQ Rub for Smoking Ribs and More



Injectable Turkey Marinades
Garlic & Herb
Buttery Creole



Fish and Seafood Batters
Original Crispy Batter
Original Crispy Cajun Batter
Southern Style Corn Meal Breeding

Marinade and Sauces not Shown:
 Sizzlin Steak Marinade, Glazing Honey Injectable Marinade,
 Kickin Cajun Hot Wing Sauce, Hot and Spicy BBQ Sauce
 and Grandma's Mild BBQ Sauce

Cut Line

MASTERBUILT/CookMaster 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: CookMaster, 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 # _____ .18

WARRANTY INFORMATION

Masterbuilt / CookMaster warrants the burner, regulator valve, hose, thermometer, cookware and stand of the Outdoor LP Gas Fryer / Boiler to be free from defects in material and workmanship for one year. Masterbuilt warranty does not cover rust of the unit. Within this period, Masterbuilt shall correct any defect by repairing or replacing defective parts of the equipment or making available the parts from, 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.

Optional Accessories



Auto Igniter
Model # GSIGN



10" Pot and Basket
Model # 10PB



6" Food Skimmer
Model # MS6



Deluxe, non stick, dual level
steak rack
Model # STRK

Call 1-800-489-1581 for Information



WARNING

Cooking with Oil or Grease:

- Failure to completely thaw and dry foods may cause oil or grease to overflow. When frying with oil or grease, all food products **MUST** be completely thawed and towel dried to remove excess water. If ice is present on the food, this means the thawing process is not complete and may cause a boil over when placed into HOT oil causing a fire.
- Never overfill the cooking pot with oil/grease or water. Follow instructions in this manual for establishing proper oil/grease or water levels.
- Never allow the oil to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C) adjust the regulator control knob to a lower setting until temperature starts to fall. If oil temperature continues to rise or begins to smoke, **IMMEDIATELY** turn the burner OFF. Allow temperature to decrease to 350° F. (177° C) and relight.
- When cooking with oil/grease, the thermometer provided must be used. Follow instruction in this manual for proper installation and use of the thermometer.
- This is an **ATTENDED** appliance. **DO NOT** leave appliance unattended while heating oil/grease or water, cooking food or when hot after use (oil/grease, or water above 115°F (40°C). Heated liquid can remain at scalding temperatures long after cooking has ended.
- Use caution when placing food in the cooking vessel while the appliance is in operation.
- When cooking with oil/grease, have a BC or ABC type fire extinguisher readily accessible.

If a grease or oil fire occurs

In the event of an oil/grease fire, do not attempt to extinguish with water. Immediately call the Fire Department.

Do not attempt to extinguish the fire with water.

A Type BC or ABC dry chemical fire extinguisher may in some cases contain the fire.

If a fire occurs inside the pot follow these steps.

1. Turn off gas supply.
2. Wearing a protective glove cover the pot with a lid.

If a fire occurs outside the pot follow these steps.

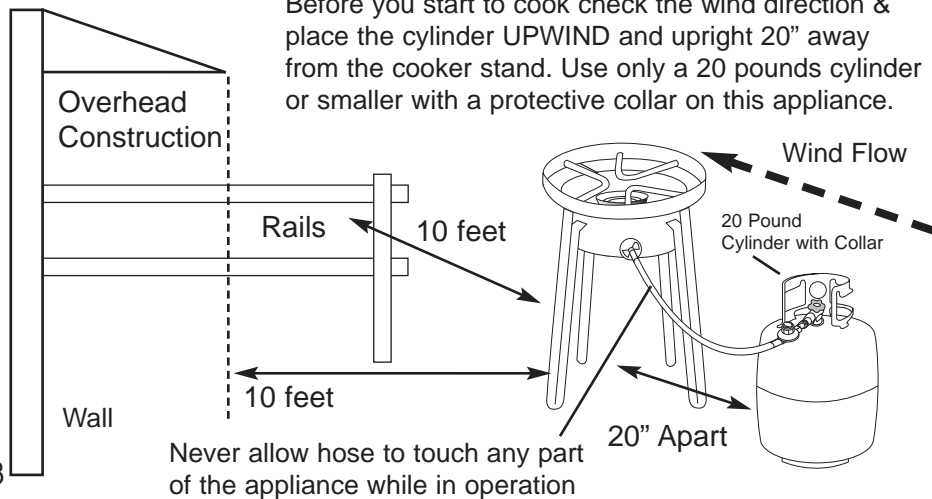
1. Call the Fire Department.
2. Attempt to extinguish using fire extinguisher specified.
3. Turn off the gas supply if possible.

• In the event of rain, snow, hail, sleet or other form of precipitation while cooking with oil, cover the cooking vessel & Immediately turn off the burner(s) and gas supply. **DO NOT MOVE** cooker stand or pot.



WARNING

- The Outdoor Gas appliance is for OUTDOOR USE ONLY.
- Never use inside an enclosed area such as screen patios, garage, buildings, tents.
- Never use in or on recreational vehicles and/or boats. Never use this appliance as a heater.
- Never operate this appliance under any overhead construction. Keep a minimum clearance of 10 feet from overhead construction, walls or rails.
- Keep the area clear of any combustible material. (Things that burn.)
- Use this appliance only on a level, stable non-combustible surface like brick, concrete or dirt. Do not use appliance on or around any surface that will burn or melt like wood decks, dry grass, leaves, wood rails, asphalt, vinyl, or plastic.
- Never use this product for anything other than its intended purposes. This appliance is not intended for commercial use.
- Keep children and pets away from the appliance at all time.
- Never move the appliance when it is in use. Allow the appliance to cool below 115°F (40°C) before moving or storing it.
- Always wear shoes during operation of this appliance.
- Avoid touching hot surfaces this appliance is Hot. Always wear protective gloves or mitts when removing, lid or basket from the cooking vessel.
- Accessory attachments and cookware not manufactured are supplied by Masterbuilt for this appliance are not recommended for use.
- Never place an empty cooking vessel on the appliance while in operation this may damage the cooking vessel.
- Keep fuel supply hose away from the appliance while in operation.



FRIED FISH, HOT WINGS & BOILED SEAFOOD

HOT 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 (Optional Side Dishes)
 Blue cheese dressing

Thaw wings if frozen and place into basket. Pour 1 gallon of oil into a 10 1/2-quart pot and bring temperature to 350°F. Turn off burner. Wearing protective gloves, slowly place the basket of wings into oil and re-light burner. Cook 8 to 12 minutes. Turn off burner and remove and drain wings; pour into bowl. Mix hot sauce with remaining ingredients. Pour over wings, mix well, and serve.

CAJUN-FRIED FISH

1 Gallon of Oil
 4 catfish or red snapper fillets, 1/2- to 3/4-inch thick (1 to 1 1/4 lbs.)
 1/4 cup all-purpose flour
 1/4 cup yellow cornmeal
 1 teaspoon dried basil, crushed
 1 teaspoon onion powder
 1/2 to 1 teaspoon ground red pepper
 1/2 teaspoon garlic salt
 1/2 teaspoon ground white pepper
 1/2 teaspoon dried thyme, crushed
 1/4 to 1/2 teaspoon black pepper
 1/4 teaspoon ground sage
 1/4 cup margarine or butter

Thaw fish if frozen. In a mixing bowl, combine flour, cornmeal, basil, onion powder, red pepper, garlic salt, white pepper, thyme, black pepper, sage and butter. Coat both sides of the fish with the flour mixture. Bring 1 gallon of oil to 350°F and deep fry for 3 to 4 minutes.

LOW COUNTRY BOIL

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

Use a 30qt pot and bailing basket. Add water 2 or 3 gallons 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 flare, pour on top of newspaper in the middle of your table and enjoy.

DEEP FRIED ONION

4 Med. Onions
 Cajun Seasoning
 1 Gallon of Oil

Peel the outer skin off the onion. Next cut about a 1/4" off one end of the onion creating a flat top. Cut from the flat part of the onion down but not all the way through (1/4" from the bottom). Repeat this step 3 to 4 more times in a pie shape. Loosen up the onion with your fingers and season the outside and inside of the onion. Fry the onion for 3 to 4 minutes flat side down in 350°F cooking oil.

Send us your recipe.

Marketing Dept.
 Masterbuilt Mfg. Inc.
 450 Brown Ave
 Columbus, GA 31906

HOW TO DEEP FRY STEAKS

- Choose steaks to your desired thickness.
- Season the outside of the steaks with Southern Secrets Sizzlin' Steak Dry Rub Seasoning.
- 2 gallons of oil with 30 quart pot.

STEP 1 - Place steaks on the rack.

STEP 2 - Bring oil temperature to 350°F. It is important to maintain a 350°F temperature while cooking. Place rack in basket and slowly lower basket into oil (Wear Protective Gloves). Cook steaks for total amount of cooking time using the chart below:

Cooking Time for 1 to 4 steaks:

STEP 3 - When cooking is complete, turn cooker OFF and remove food slowly.

Thickness	Medium Rare	Medium	Well Done
1/2"	1 Minute	2 Minute	3 Minute
3/4"	2 Minute	3 Minute	4 Minute
1"	3 Minute	4 Minute	5 Minute
1 1/4"	4 Minute	5 Minute	6 Minute
1 1/2"	5 Minute	6 Minute	7 Minute

HOW TO DEEP FRY CORNISH HENS

- 1 to 4 completely thawed cornish hens.
- Inject each hen with Southern Secrets Marinade of your choice. Season the outside of the hens with Southern Secrets Dry Rub Seasoning.
- 2 gallons of oil with 30 quart pot.

Cooking Time for 4 Cornish Hens:

3 minutes per pound plus 5 minutes to the total cooking time.

Example: Use the weight of the heaviest hen.

1 hen = 1.87 lbs.

3 minutes x 1.87 = 5.61

5.61 minutes + 5 = 10.61

Total cooking time: 11 Minutes

When cooking is complete, turn burner OFF and remove food slowly.



WARNING

Do not allow the oil to get hotter than 400° F (200° C). One gallon of oil can reach 350° F in 7 to 10 minutes. Use thermometer to check temperature. or if oil begins to smoke, IMMEDIATELY turn the burner OFF.

When in use, do not leave the cooker unattended. Oil will heat up quickly and ignite at 550 to 700 F.

Failure to completely thaw and dry foods may cause oil or grease to overflow. When frying with oil or grease, all food products MUST be completely thawed and towel dried to remove excess water. If ice is present on the food, this means the thawing process is not complete and may cause a boil over when placed into HOT oil causing a fire.

Do not leave oil/grease unattended while in use.

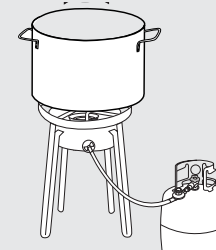


WARNING

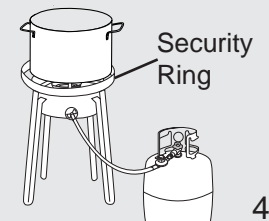
- Always perform the soapy water test every time you use this appliance.
- Avoid bumping or impact of the appliance to prevent spillage or splashing of hot liquid.
- Always disconnect your gas cylinder from your appliance when not in use.
- Keep your hands, hair and face away from the burner flame. Do not lean over the cooker stand when lighting the burner. This appliance has an open flame. 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 or in use.
- 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 visible external damage. The cylinder may be hazardous and should be checked by a liquid propane supplier.
- When lighting your appliance, remove all parts from cooker stand to prevent an explosion from gas build up.
- If burner does not ignite, turn off the regulator control valve and 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 OFF.
- 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.
- Always allow the hot water or oil in the pot to cool completely below 115° F (40°C) before moving to avoid the possibility of severe burns.
- Never drop food or accessories into hot liquids. Be careful when removing food from the oil or water for it is hot and could cause burns.
- When using your appliance, use caution when removing the basket from the pot to avoid pulling the pot off of your cooker stand.
- Never use glassware, plastic, or ceramic cookware on this appliance.
- When cooker use is complete, always turn the regulator control valve OFF first, then the gas cylinder valve OFF.

Incorrect

Do not use a cooking pot or vessel larger than 30 Quarts. Cooking Pot or vessel must fit inside the security ring of the cooker.



Correct





WARNING

- The use of alcohol, prescription or non prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- 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 appliance 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.
- 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.



DANGER

Gas Cylinder Placement and Filling:

- Do not store a spare LP-gas cylinder under or near appliance. The gas cylinder safety relief valve may overheat, allowing gas to release causing and intense fire with rise of death or serious injury.
- Never fill the cylinder beyond 80 percent full. Overfilled cylinders can release gas.
- If you smell, hear or see gas escaping immediately get away from the gas cylinder and call the Fire Department.

For Your Safety

Gas Cylinder Storage and Appliance Check:

Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area. Before each use check all nuts and bolts to be sure that they are tight and secure. Before each use inspect gas hose for any signs of damage. Before each use preform soapy water test.

COOKING INSTRUCTIONS FOR VESSELS WITHOUT FILL LINES

- STEP 1** - Place the food product on or in the holder.
- STEP 2** - Place the food product and holder into the empty cooking vessel.
- STEP 3** - Fill the cooking vessel with water just until the food product is completely submerged. There must be 3 inches between this level & the top of the vessel.
- STEP 4** - Remove the food product from the cooking vessel and either mark the water level on the side of the cooking vessel or measure the amount of water in the cooking vessel.
- STEP 5** - Remove the water and completely dry the cooking vessel and food product.
- STEP 6** - This is the amount of cooking oil the cooking vessel to be filled with to cook the food product.



DANGER

IF THE INFORMATION IN ITEMS 1-6 ABOVE IS NOT FOLLOWED EXACTLY, OIL OVERFLOW MAY OCCUR RESULTING IN DEATH, SERIOUS INJURY, OR PROPERTY DAMAGE

- STEP 7** - Do not allow oil to get hotter than 400°.

FOR YOUR SAFETY FOLLOW THESE STEPS ON HOW TO PROPERLY DEEP FRY A TURKEY

STEP 1 - Place thawed turkey, up to 18 lbs., into basket and lower turkey into empty pot. Fill pot with water until the butt of the turkey is covered. Remove the turkey from the pot allowing all the water to drain from the turkey. Once turkey has been removed, mark the waterline. Empty the water from the pot and fill with oil up to the marked line.

STEP 2 - Insure that the turkey is completely thawed and free of excess water and ice. Inject turkey with Southern Secrets Marinade of your choice. Cover the outside of turkey with Southern Secrets Dry Rub Seasoning. Replace the turkey in basket with legs pointing up. Ignite the burner (see page 7) and bring oil temperature to 350°F. **Turn the burner off before placing the turkey into the oil.** Wearing cooking gloves, lower the turkey into the oil very slowly. Re-light the burner. Cook turkey 3 minutes per pound and then add 5 minutes to total cooking time. Turkey may float before cooking time is complete. Continue cooking the turkey for total amount of time calculated.

When cooking is complete, turn burner OFF and remove food slowly.

Example:

Cooking a 16.5 lb. turkey

3 minutes x 16.5 = 49.5

49.5 minutes + 5 = 54.5

Total cooking time: 54.5 minutes

STEP 3 - Turn the cooker OFF and remove the basket slowly. Hook the basket to the side of the pot.

This is a safe and easy way to allow the turkey to drain and cool at the same time.

Thawing a Turkey in Cold Water

Thawing Times

8 to 12 pounds 4 to 6 hours

12 to 16 pounds 6 to 8 hours

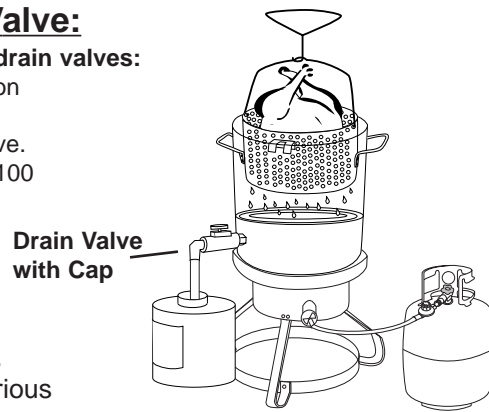
16 to 18 pounds 8 to 10 hours

Turkeys thawed by the cold water method should be cooked immediately because conditions were not temperature controlled.

Using Pot with Drain Valve:

Units are sold with and without drain valves:

1. Valve must be in the OFF position before adding oil or water.
2. Secure valve cap onto drain valve.
3. The oil or water must be below 100 degrees before draining.

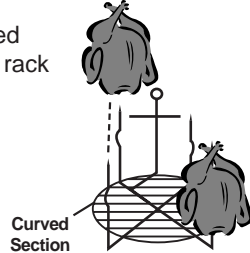


CAUTION: Do not drain oil or water until the temperature of the liquid is below 100 degrees. Hot water and oil can cause serious burns and injury.

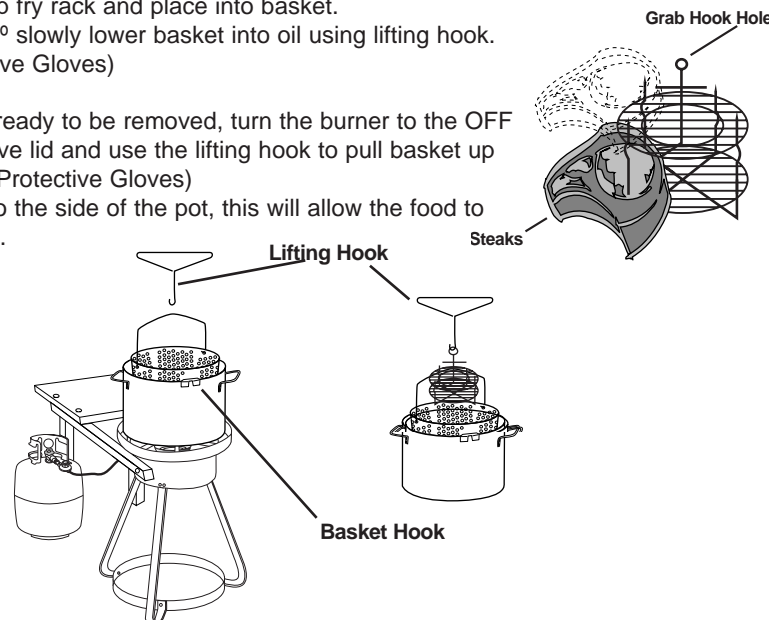
Using (optional) Fry Rack:

The dual-level deep fry rack can hold up to:

- 4 steaks
 - Pierce each steak onto 2 prongs and press down past curved section of prong. Second grill rack can then be added to fry rack allowing you to place additional steaks on top.
- Cornish hens
 - 1 hen per prong
- 8 pork chops
 - 2 pork chops per prong



1. Hook basket to the side of the pot.
2. Place seasoned steaks, pork chops or cornish hens onto the dual-level deep fry rack and place into basket.
3. With oil at 350° slowly lower basket into oil using lifting hook. (Wear Protective Gloves)
4. Cover with lid.
5. When food is ready to be removed, turn the burner to the OFF position, remove lid and use the lifting hook to pull basket up slowly. (Wear Protective Gloves)
6. Hook basket to the side of the pot, this will allow the food to drain and cool.



Outdoor LP Gas Cooker Stand Assembly Instructions

READ ALL INSTRUCTIONS AND WARNINGS CAREFULLY BEFORE ASSEMBLY OR OPERATION OF YOUR COOKER.

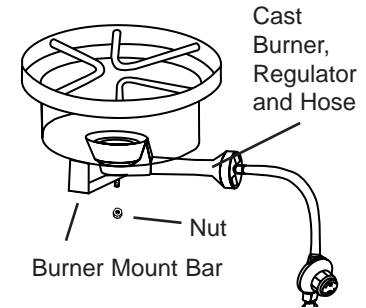
This Manual has assemble instruction on several cooker model.

Burner Assembly for Single 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 or 4 legs to the wind shield first using 2- 1/4" nuts and bolts per leg. (Place legs inside the windshield)
2. Secure bottom ring to each leg using a 1/4" nut and bolt per leg.

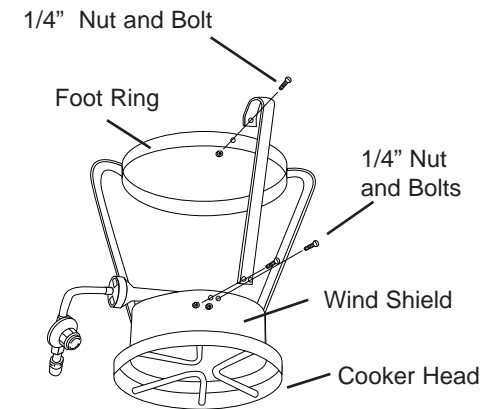


Read!

Some cooker stands models have pre-threaded leg holes. Nuts are not required. Secure with nuts if supplied

Parts List

Cooker Head
3 Legs & Hardware
Foot Ring
Cast Burner, Regulator and Hose

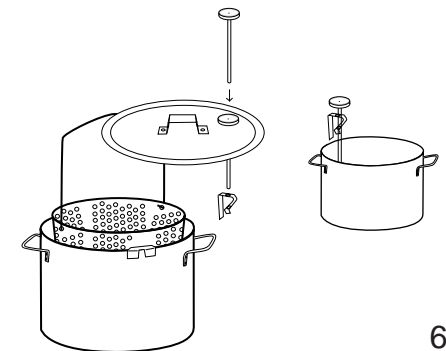


Before each use check all nuts and bolts to be sure that they are tight and secure.

Installing Thermometer

1. Place stem of thermometer through hole in lid.
2. Slide clip on to thermometer stem.
3. Cookers without lids follow # 2 and clip thermometer to the side of the cooking pot.

*See information for thermometer safety check.



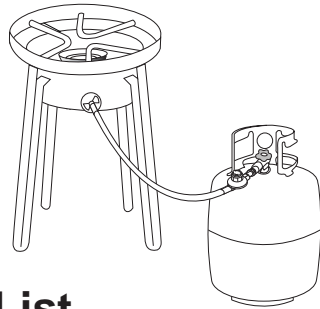
Outdoor LP Gas Cooker Stand Assembly Instructions

READ ALL INSTRUCTIONS AND WARNINGS CAREFULLY BEFORE ASSEMBLY OR OPERATION OF YOUR COOKER.

This Manual has assemble instruction on several cooker model.

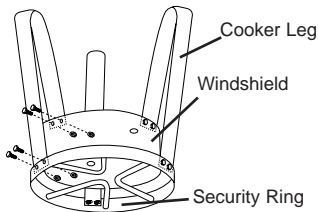
Welded Cooker Stand

The legs on this cooker stand are pre-welded. The only assembly required for this unit is to mount the burner as shown in the first step.



Read!

Some cooker stands models have pre-threaded leg holes. Nuts are not required. Secure with nuts if supplied



Parts List

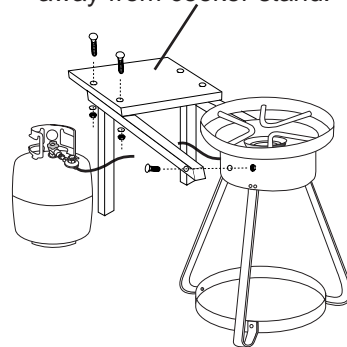
Cooker Stand All Welded
Cast Burner, Regulator and
Hose

1. Mount each cooker leg to the inside of the windshield and security ring of the cooker top using 4-1/4 x 3/4 bolts & nuts per leg.

Parts List

Cooker Head
3 Legs & Hardware
Cast Burner, Regulator and Hose

Allow wood shelf to overhang metal frame away from cooker stand.



Optional Side Shelf Assembly

1. Place wood shelf on top of the "L" shaped legs as shown and secure with 4 - 1/4"x2 " long bolts with lock washer and nuts.
2. The "L" shaped legs will fit onto the windshield of the cooker stand and are to be secured with 2 - 1/4"x1 1/2" bolts and nuts.

NOTE: Place bolt from the outside of the cooker with the nuts to the inside.

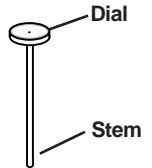
Before each use check all nuts and bolts to be sure that they are tight and secure.



CAUTION

Thermometer Safety Check:

- Before each use place the thermometer stem in boiling water and ensure that it registers approximately 212° F (100° C) +/- 20°. If it does not contact Masterbuilt to order a replacement.
- When thermometer is lowered into HOT oil do not allow it to pierce into the turkey or food. This will give a false reading.
- When the thermometer is in place the dial will continue to rise. Keep a constant check on the dial to ensure the dial indicator does not stop before reaching 350° F (170° C)
- If the oil starts to smoke and the thermometer dial stops before reaching 350° (170° C) turn burner off and STOP COOKING IMMEDIATELY. A new thermometer is needed.

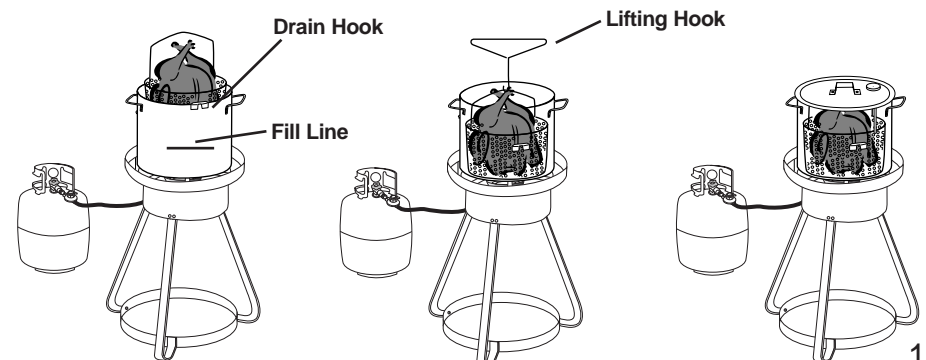


If the thermometer supplied with the appliance is lost or damaged call Masterbuilt to order a replacement at 800-489-1581
Model DF12 - 12" Thermometer for turkey and boiling pots.
Model DFTH - 6" Thermometer for shallow fry pans.
Note: Cookers are sold with and without cookware and thermometers.
See Packaging for Contents

Using the Pot with the Drain Hook Basket:

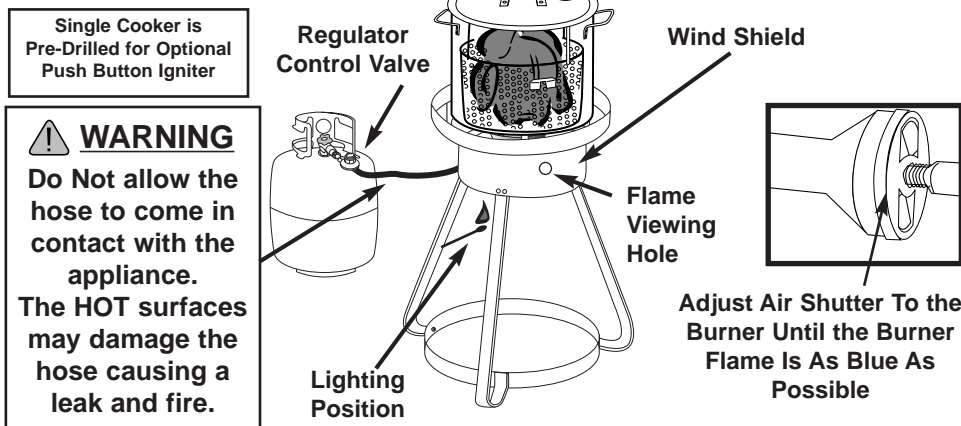
Do not overfill pot with oil or water. A fill line is marked on the larger frying and boiling pots. Smaller fry pans may not be marked.

1. Place seasoned food into basket.
2. Slowly lower basket into oil or water using lifting hook.
(Wear Protective Gloves)
3. Cover with lid.
4. When food is ready to remove, turn the burner to OFF position. Remove lid and use the lifting hook to pull basket up slowly. (Wear Protective Gloves)
5. Hook basket to the side of the pot with the drain hook, allowing the food to drain and cool.



Burner Lighting Instructions:

1. Check the regulator control valve to be certain it is in the OFF position before connecting to the gas cylinder. Perform soapy water test before each use.
2. Turn gas cylinder valve ON. Place a lit match to the burner under the wind shield. Slowly turn on the regulator control 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. If the flame is blown out wait 5 minutes for fumes to diminish before relighting.
3. After the burner is lit, open the regulator valve until the flame increases. Use the air shutter on the burner to adjust the flame until it turns blue. Reduce Flame.
4. Fill Pot with water or oil. DO NOT fill pot more than 1/3 the pots 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. **Oil should never exceed 400°F. Oil will ignite at 550°F to 700°F.**
6. Always use a thermometer when frying.
7. After each use, first turn the regulator control valve OFF first, then the gas cylinder OFF. Always allow gas cooker stand and pot with water or oil to cool completely before touching, moving, or storing.



! WARNING

If Oil Starts to Smoke TURN BURNER OFF. This Means the Oil Has Exceeded 400° and will Catch Fire. Allow Oil to Cool to 350° Before Relighting Burner.

When cooking with oil ALWAYS turn off burner before lowering food into oil. Relight after food is submerged into the oil.

DO NOT TURN BURNER TO A LOW SETTING TO KEEP OIL/GREASE HOT FOR LATER USE. THE TEMPERATURE OF THE OIL/GREASE WILL CONTINUE TO RISE AND CATCH FIRE.

Use only a 20lb cylinder or smaller with a protective collar with this appliance. Cylinder Not Included with the appliance.

Our #1 Asked Question

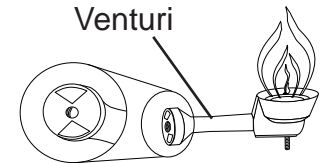
When The Cast Iron Burner Burns Yellow or Not At All, What Do I Do?

If your burner does not burn, blows out, burns yellow, or there's a flame inside the venturi, you need to check the burner venturi 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 been cleared, reassemble the burner (air shutter, spring, hose.)



When a flame occurs inside the ventura this is caused by a blockage and could cause damage to the hose assemble.

SAFE STORAGE & MAINTENANCE

- Before each use of the appliance, check and clean the burner/ventura tubes for insects and insect nests. A clogged tube can lead to a fire beneath the cooker.
- 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.
- DO NOT obstruct flow of combustion and ventilation. Keep the ventilation opening(s) of the cylinder enclosure clear of debris. The cylinder supply system must be arranged for vapor withdrawal.
- Coat cooker stand with cooking oil after unit has cooled.
- ALWAYS allow your appliance to cool completely before handling.
- Before storing your appliance, dispose of remaining coals and ashes into a noncombustible container.
- When appliance is not in use, the gas must be turned off at the supply cylinder.
- ALWAYS disconnect your gas cylinder after using your appliance.
- Clean appliance, including special surfaces such as grill racks and water bowls, with cleaning agents. Wipe outside of smoker with a damp rag. (Do Not Use Over Cleaner)
- ALWAYS cover and store your appliance in a protected area.
- 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.
- Always store gas cylinder upright and in areas where temperatures 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 20 inches away from the cooker stand.
- Indoor storage of appliance is permissible only if the cylinder is disconnected and removed.
- If any rusting occurs, use steel wool to clean or buff the affected area.
- The exterior of your appliance may be touched up by using a high temperature-resistant paint.

REGULATOR TO GAS CYLINDER VALVE CONNECTION

CLOCKWISE COUNTER
CLOCKWISE



Type 1 CONNECTION
TO GAS CYLINDER

Replace your cooker hose & regulator with Model # BPRLQ.

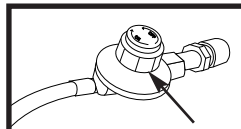
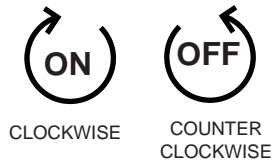


WARNING

Extinguish all open flames before connecting the regulator to the gas cylinder.

REGULATOR CONTROL VALVE OPERATIONS

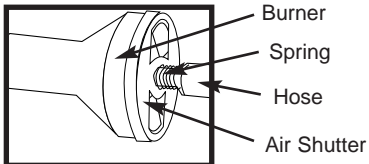
Before using, turn the gas cylinder ON first, then the regulator control valve ON and light. After use, turn regulator control valve OFF first, then the gas cylinder OFF.



REGULATOR CONTROL
FLAME ADJUSTMENT

The regulator control valve is used to adjust the burner flame. Turning the control knob clockwise slowly will increase the burner flame and counter clockwise to decrease and shut the burner flame off.

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



Burner and Hose Assembly

Place the air shutter on to the cast burner. The spring will slide on to the threaded end of the hose. Thread the hose into the cast burner.

Type 1 Regulators will have a hook as shown.

The Regulator Hook is used to keep the regulator off the ground when removed from the LP cylinder. Attach to appliance as shown.



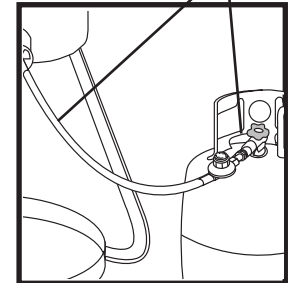
Soapy Water Test Warning and Procedures

- 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 CookMaster Outdoor Gas Cooker is designed to operate with propane gas only. This product will not operate with natural gas.
- Never use an open flame to test for gas leaks.
- Always remove any cookware from cooker stand when performing the Soapy Water Test.

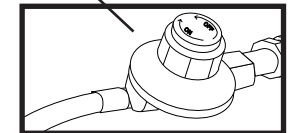
PROCEDURE:

1. Remove any cookware from your cooker stand.
2. Turn regulator or needle valve to OFF position, and turn the gas cylinder valve to the OFF position.
3. Prepare your soapy water solution by combining (1) one part dish washing 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. Cookers are sold with regulator control valve or needle valve.
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.

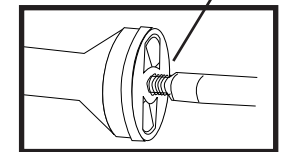
Burner, Hose, Regulator and
Cylinder Valve



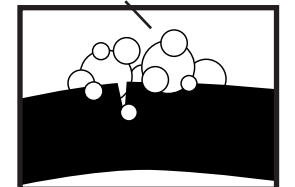
Regulator Control Valve



Burner Valve and Hose
Connection



Bubbles in Soapy Water Test



DURING ANY PORTION OF THE SOAPY WATER TEST, IF BUBBLES CONTINUE TO APPEAR, STOP, DO NOT USE THE APPLIANCE AND CONTACT YOUR LOCAL PROPANE DEALER OR THE MASTERBUILT AT 800-489-1581
NOTE: USE A 20 LB. CYLINDER OR SMALLER WITH A PROTECTIVE COLLAR WITH THIS APPLIANCE.