

MASTER
Chef™

SPIEDINI PORTABLE CHARCOAL GRILL

MODEL No. 085-3192-2



OWNER'S MANUAL

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.

Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

Toll-free: 1-855-803-9313

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



Model No. 085-3192-2 | Contact us 1-855-803-9313

Important Safety Information	2
Assembly Instructions	5
Operating and Maintenance	6
Warranty	8

IMPORTANT USAGE NOTES !

ALWAYS USE THE CHARCOAL TRAY UNDER THE BRIQUETTES.

DO NOT USE MORE THAN THE RECOMMENDED AMOUNT OF CHARCOAL BRIQUETTES (3 pounds).

IF USING "LUMP" CHARCOAL, USE LESS! "LUMP" CHARCOAL BURNS MUCH HOTTER THAN BRIQUETTES AND COULD DAMAGE YOUR GRILL. USE ONLY WHAT IS NECESSARY TO COVER THE PORTABLE CHARCOAL GRILL WITH A SINGLE LAYER.

FEATURES THAT MAKE YOUR GRILL OUTSTANDING:

Exclusive easy fold-up and lock legs.

Locking legs fold-up and lock to make your grill easily portable and compact for easy storage.

FOR OUTDOOR HOUSEHOLD USE ONLY. NOT FOR COMMERCIAL USE.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of the grill. Do not exceed the recommended charcoal amount and spread the charcoal evenly once lit.


DANGER

To reduce the risk of serious bodily injury or death:

- Never use a barbecue grill unless all parts of the unit are firmly in place and the grill is stable.
- Never use gasoline, kerosene, alcohol or other volatile fluids as a starter. They can explode.
- Do not use portable charcoal grill as a space heater.
- Do not use aerosols or store flammable liquids or materials near this portable charcoal grill. Cap lighter fluid immediately and place a safe distance from the grill.
- Instant light briquettes already have starter in the briquettes. Do not use lighter fluid, an electric starter, solid, or metal chimney starters.
- Do not add more instant light briquettes once the fire has been lit. To avoid flame-ups, unpleasant fumes and odours, add regular charcoal briquettes if needed.
- Once the barbecue grill has been lit, do not touch the charcoal briquettes/wood chunks to see if they are hot.
- Never add lighter fluid to already hot or warm coals.
- Do not wear loose clothing (hanging shirt tails, clothing with frills, etc.) around a portable charcoal grill while it is hot or in use.
- Do not lean your body over the portable charcoal grill when lighting it, while it is hot when it is in use.
- Do not touch hot surfaces. Use heat resistant gloves, long-handled tongs, or barbecue mitts at all times as the grill will become very hot.
- Do not move a portable charcoal grill when it is hot or in use.
- Do not allow children to operate or play near a portable charcoal grill. Keep animals and bystanders out of the grill area. Do not grill unattended.
- Allow grill to cool before handling parts or cleaning.
- To avoid a fire, allow coals to burn out completely and let the ashes cool for 48 hours before disposing of them.
- Do not attempt to extinguish a grease fire with water or other liquids. Have an ABC fire extinguisher nearby.
- Always have an ABC fire extinguisher, baking soda, a bucket of sand or a garden hose ready in case of an uncontrolled fire.


DANGER
CARBON MONOXIDE HAZARD


This appliance can produce carbon monoxide which has no odours.

Using it in an enclosed space can kill you. Never use this appliance in an enclosed space, such as a camper, tent, car or home.


WARNING

- Failure to follow these instructions could result in death, serious personal injury, or property damage.
- Read and follow instructions carefully before assembly or use.
- Do not use this product for any other purpose than that which is intended.
- These instructions must be kept with the user.

SAVE THESE INSTRUCTIONS

Model No. 085-3192-2 | Contact us 1-855-803-9313

USING CHARCOAL

To reduce the risk of serious bodily injury or death:

- Be careful when burning charcoal to avoid getting burned from flame, heat or hot coals.
- Be aware of wind-blown sparks.
- Understand the use of alcohol, prescription or non-prescription drugs could impair the consumer's ability to properly assemble or safely operate this appliance.
- Do not use more than the recommended amount of charcoal.

SELECTING A LOCATION

To reduce the risk of serious bodily injury or death:

- Place your grill in an open area away from buildings, dry leaves, or brush, and at least 10' (3 m) away from your house or building.
- Always make sure the grill is on a level, stable surface and not tilted toward the front or back.
- Do not use the grill in a garage, breezeway, carport, porch, high traffic area, on or under any surface that can catch fire.
- Do not use a portable charcoal grill indoors, on recreational vehicles, or boats.
- Make sure legs are locked fully open before using grill.

STARTING A FIRE

To reduce the risk of catching fire and flame-up:

- Should electrically operated starters be used, be sure they are properly grounded according to local codes. Electrical cords should be placed away from walkways or traffic areas.
- Do not use lighter fluid, an electric fire starter solid, or chimney starters with instant light charcoal. This could cause flame-ups, unpleasant fumes and odours.
- Use barbecue mitts and long tongs to spread out the hot coals.
- If there is any type of fire that threatens either personal safety or property, call the fire department.
- Never light the grill without the charcoal tray in place.

COOKING ON YOUR GRILL

- Do not grasp the cooking grid with your hands while it is hot. Use barbecue mitts for handling.
- Never use the portable charcoal grill without the charcoal tray in place.

END OF COOKING SESSION

To reduce the risk of serious bodily injury:

- Allow the grill to cool before cleaning, moving or putting on a grill cover.
- Empty and clean the portable charcoal grill after each cooking session so excessive grease and ashes do not accumulate.



WARNING

Combustion by-products produced when using this product contain chemicals known to cause cancer, birth defects, or other reproductive harm.

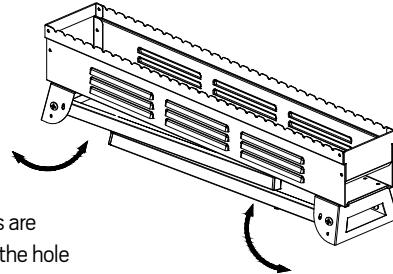
This product contains chemicals known to cause cancer and/or birth defects or other reproductive harm.

Step 1

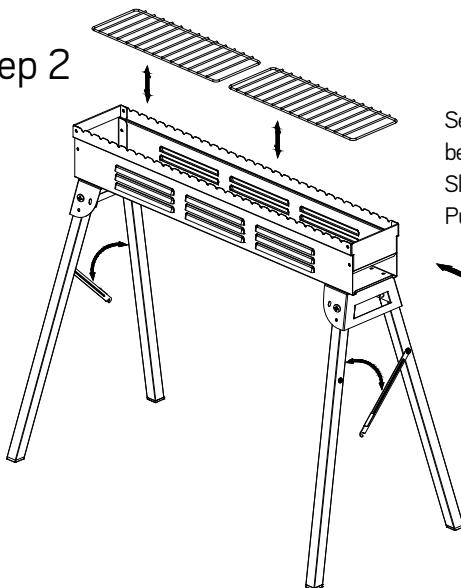
Folding and Extending.

Press the fast lock to extend the leg out or fold the leg.

Note: when extending the legs, ensure the barbecue legs are pulled out as far as possible and the fast lock pop out of the hole before using.



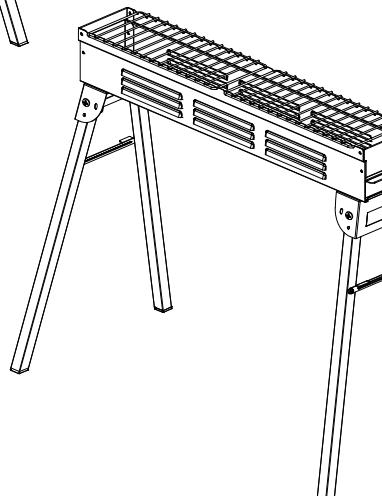
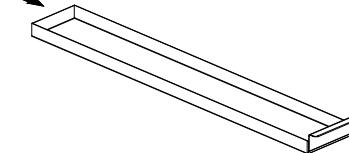
Step 2



Secure the leg position further by connecting the leg support between the legs as show below.

Slot the charcoal tray in from the side of the grill.

Put the cooking grids on top of the firebox of the grill.



Step 3

Fully assembled.

Model No. 085-3192-2 | Contact us 1-855-803-9313

Use a high quality hardwood charcoal to make sure you get a good fire. Charcoal briquettes made from maple, oak, birch or elm woods will burn clean with very little smoke and without unpleasant odours.

IF USING "LUMP" CHARCOAL, USE LESS! "LUMP" CHARCOAL BURNS MUCH HOTTER THAN BRIQUETTES AND COULD DAMAGE YOUR GRILL. USE ONLY WHAT IS NECESSARY TO COVER THE PORTABLE CHARCOAL GRILL WITH A SINGLE LAYER.

OPERATING AND MAINTAINING YOUR PORTABLE CHARCOAL GRILL

STEP 1. Remove the cooking grid. Make sure the charcoal tray is in place. Place three pounds of charcoal (45-48 briquettes) on the charcoal tray. USE LESS FOR LUMP CHARCOAL.

Make a pyramid shaped stack on one side of the tray.

STEP 2. For regular charcoal, apply the lighter fluid following the container instructions. Let the lighter fluid soak in for approximately one minute. You may use an electric fire starter rather than the lighter fluid. Do not use lighter fluid and follow the manufacturer's instructions on the fire starter. For instant light briquettes, DO NOT use lighter fluid, an electric fire starter, solid or chimney starters.

STEP 3. Carefully light the charcoal and let it burn for about 30 minutes or until it covered with a light gray ash.

STEP 4. Using long-handled tongs and barbecue mitts, spread the charcoal out over the charcoal tray. Leave about 1/2" (12.7 mm) of space between each piece of charcoal. This will help to avoid flare-up from the meat drippings and will produce more even heat for grilling.

STEP 5. FOR INDIRECT COOKING such as roasting large pieces of meat on the cooking grids, use or make a pan about 1" (2.5 cm) larger all around than the piece of meat to catch the drippings. Put the pan directly under the meat and surround it with charcoal. Most indirect cooking takes a long time.

1) Cooking on the Grids: Use barbecue mitts for handling the cooking grids.

When you have finished cooking, you can remove your food while still on the cooking grid. Place the cooking grid on a heat-resistant counter or table. Do not set the hot grid on surfaces that will melt or scorch.

2) Smoking: For true smoke flavour, use chips or chunks of wood from nut or fruit trees such as hickory, walnut, cherry or apple. Soak the chips in water overnight so they will not burn when you put them on the charcoal. After you get the fire started, put the soaked chips on top of the hot charcoal. Continue adding chips while the meat cooks to maintain the appropriate amount of smoke.

Smoking is a very slow process. Therefore, allow plenty of cooking time.

CLEANING THE GRILL

Regularly clean your portable charcoal grill between uses and before storage

NOTE: Do not use oven cleaner or abrasive cleaners on your grill. This may cause damage to the paint finish.

After each cooking session, wait until the grill and charcoal are cool then pull out the charcoal tray and safely dispose of the ashes. You can save the larger pieces of coal for use next time you cook.

Charcoal tray/cooking grid: Brush or scrape any residue remaining using a detergent and hot water solution just as you would for any cooking equipment. A stiff brush may be helpful in removing heavy grease or deposits.

Fire bowl: Use a damp cloth with hot water and a detergent solution.

 **WARNING**

To reduce the risk of serious bodily injury or death:

- Do not store a portable charcoal grill while it is hot.
- Store your portable charcoal grill in a cool, dry place.
- Do not store charcoal and lighter fluid indoors. Store them outdoors out of the reach of children.
- Do not store additional charcoal and lighter fluid under or near the portable charcoal grill while it is hot.
- To avoid a fire or explosion, do not store charcoal or lighter fluid near a heat source.
- Always cap the lighter fluid when not in use.

STORAGE AND TRANSPORT

- 1) Remove the cooking grid. Rub with a coat of light cooking oil and wrap with aluminum foil. Store wrapped cooking grid back into the grill. You may also wrap the charcoal tray in aluminum foil.
- 2) Store charcoal and lighter fluid away from the grill.
- 3) After you have cleaned your grill, store it in a clean, dry area. You may hang the grill on a wall with the fixed leg hook or lean it up against a wall.
- 4) Place a grill cover over the grill and store it outdoors if possible. It may be stored indoors only if the charcoal and lighter fluid are stored separately and outdoors.
- 5) Before next use, remove aluminum foil from cooking grid and charcoal tray and reinstall in grill.

 **CAUTION**

To reduce the risk of cut injury:

- Wear protective gloves when handling or cleaning parts that could have sharp edges.

Model No. 085-3192-2 | Contact us 1-855-803-9313

Warranty

This product carries a one (1) year warranty against defects in workmanship and materials. Master Chef 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.

Made in China

Imported by Trileaf Distribution Trifeuil
Toronto, Canada M4S 2B8