

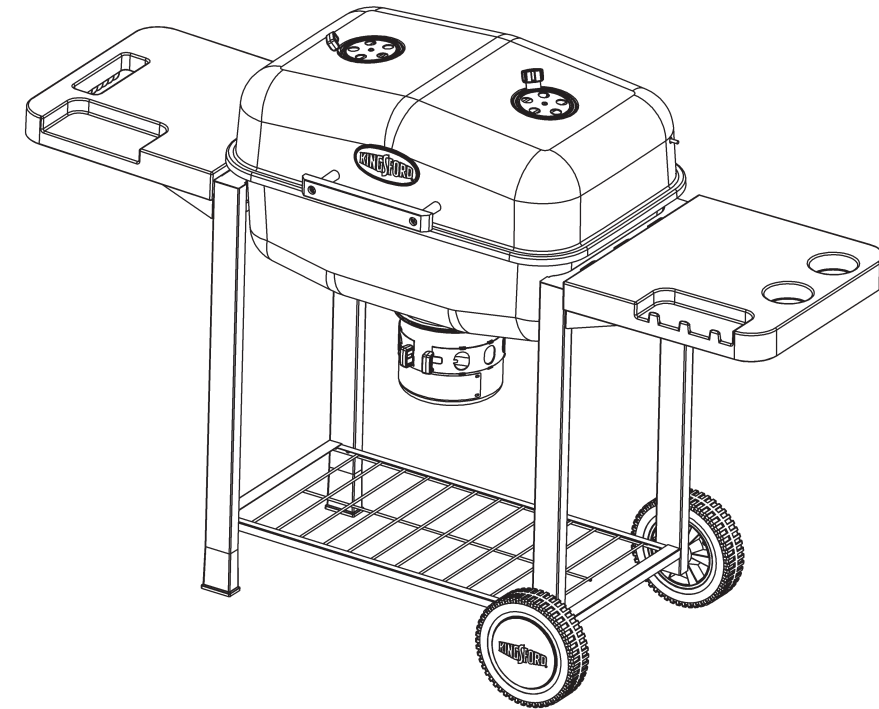


Distributed By:
 Masterbuilt Manufacturing, Inc.
 A Georgia Company
 450 Brown Avenue
 Columbus, Georgia 31906
 Customer Service 1-800-489-1581

KINGSFORD and the Kingsford logo are registered trademarks of The Kingsford Products Company, LLC. and are used under license by Masterbuilt Manufacturing, Inc. All rights reserved.







**ASSEMBLY, CARE & USE MANUAL
 WARNING & SAFETY INFORMATION
 MODEL 10040406 26" CART CHARCOAL GRILL
 THIS PRODUCT IS FOR OUTDOOR USE ONLY**



Manual Code: 988060008 rev 060208

Tools required for assembly: Adjustable Wrench, Phillips Head Screwdriver.

 CARBON MONOXIDE HAZARD 	 WARNING 
<p>Burning charcoal gives off carbon monoxide, which has no odor and can cause death.</p> <p>DO NOT burn charcoal inside homes, vehicles, tents, garages or any enclosed areas.</p> <p>Use only outdoors where it is well ventilated.</p>	<p>This manual contains important information necessary for the proper and safe use of this grill.</p> <p>Read and follow all warnings and instructions before using grill and during use.</p> <p>Keep this manual for future reference.</p>
<p>Failure to follow these warnings and instructions properly could result in fire or explosion, which could cause property damage, personal injury, or death.</p>	



GENERAL WARNING AND SAFETY INFORMATION



- **Keep a fire extinguisher accessible at all times while operating grill.**
- **Never leave grill unattended while in use.**
- **Never use inside an enclosed area such as a patio, garage, building or tent.**
- **Never use inside a vehicle, not even a recreational vehicle such as a motor home, camper or truck bed.**
- **Never operate this grill under any overhead construction such as roof coverings, carports, awnings or overhangs.**
- **Maintain a minimum distance of 10 feet from all structures.**
- **Keep area clear of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.**
- **Never operate this grill within 25 feet of flammable liquids.**
- **Never operate this grill within 10 feet of a gas cylinder.**
- **Never use this grill as a heater (READ CARBON MONOXIDE HAZARD).**
- **Use this grill only on a stable, level surface to prevent tipping.**
- **Use on non-combustible surfaces such as dirt, concrete, brick or rock.**
- **Keep children and pets away from grill at all times. Do not allow children to use grill.**
- **Only use charcoal lighting fluid. Never use gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode causing injury or death.**
- **Grill is HOT while in use and will remain HOT for a period of time afterwards. Do not touch any part of the grill without wearing protective gloves.**
- **Never move grill when in use. Allow grill to cool completely before moving or storing.**
- **Never leave HOT coals or ashes unattended.**
- **Do not store grill with HOT ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.**
- **Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.**
- **Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended.**
- **Never use this product for anything other than its intended purpose. This grill is not for commercial use.**
- **Always use this grill in accordance with all applicable local, state and federal fire codes.**



WARNING



Combustion by-product produced when using this product contains chemicals known to the State of California to cause birth defects, other reproductive harm, or cancer.

WARRANTY INFORMATION

Masterbuilt warrants its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 90 days from the date of original retail purchase.

Masterbuilt warranty does not cover paint finish as it may burn off during normal use.

Masterbuilt warranty does not cover rust of the unit.

Masterbuilt requires reasonable proof of purchase for warranty claims and suggests that you keep your receipt. Upon the expiration of such warranty, all such liability shall terminate.

Within the stated warranty period, Masterbuilt, at its discretion, shall repair or replace defective components free of charge with owner being responsible for shipping. Should Masterbuilt require return of component(s) in question for inspection Masterbuilt will be responsible for shipping charges to return requested item.

This warranty excludes property damage sustained due to misuse, abuse, accident, damage arising out of transportation, or damage incurred by commercial use of this product.

This expressed warranty is the sole warranty given by Masterbuilt and is in lieu of all other warranties, expressed or implied including implied warranty, 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.

California residents only: Notwithstanding this limitation of warranty, the following specific restrictions apply; if service, repair, or replacement of the product is not commercially practical, 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. Owner 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.

COMPLETE & RETURN TO

ATTN: WARRANTY REGISTRATION

Masterbuilt Manufacturing, Inc.

450 Brown Avenue, Columbus, GA 31906

Name: _____

Address: _____

City: _____

State/Province: _____ Postal Code: _____

Phone Number: _____ E-Mail Address: _____

Model Number: _____ Serial Number: _____

Purchase Date: _____ Place of Purchase: _____

CHARCOAL GRILLING RECIPES

Tips for Grilling the Perfect Steak

- Allow ¾ to 1lb per person for bone-in steak or 1¼lb per person for boneless steak.
- Choose steaks that are at least 1-inch thick.
- Bring steaks to room temperature. This makes it easier to estimate grilling time.
- Trim off fat to 1/8 inch and score edges to keep them from curling on the grill.
- On the grill, flip steaks when juices start bubbling on the un-cooked side.
- Second side of steak needs less grilling time than first.
- Salt & pepper each browned side of steak after turning.
- Test for doneness by making a knife slice beside bone.

Original Ranch® Cheeseburgers

- 1 packet/1 oz. Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix
- 1 lb ground beef
- 1 cup shredded cheddar cheese
- 4 hamburger buns

Combine seasoning & salad dressing mix with beef and cheese. Shape into four (4) patties. Cook thoroughly until meat is no longer pink in center. Toast buns before serving, if desired. Serves 4.

Grilled Hickory Beef Skewers

- 1lb flank or sirloin steak
- ¾ cup KC Masterpiece® Barbecue Sauce (Original or Hickory)
- 3 tbs minced shallots or green onions
- 1 tbs lemon juice
- 1 ½ tsp grated lemon peel
- 4 cloves garlic, pressed
- Pepper, to taste
- 16 skewers*

Cut beef diagonally into thin strips about 1" wide. Thread onto skewers*, allowing 1-2 ribbons of beef per skewer. In small bowl combine barbecue sauce, shallots, lemon juice, lemon peel, garlic and pepper. Brush skewered beef generously with sauce mixture. Place over hot coals in covered grill. Grill 2-3 minutes on each side. *If using bamboo skewers, soak in water 30 minutes before use.

Seafood Grill

- 1¼ cup KC Masterpiece® Original Barbecue Sauce
- ¼ cup lemon juice
- 1¼ lb large prawns, shelled and deveined
- 1¼ lb large scallops
- 4-6 skewers* (square-shaped skewers work best)

In bowl, combine barbecue sauce and lemon juice. Add prawns and scallops; let stand 30 minutes to marinate, mixing occasionally. Thread prawns and scallops on separate skewers. Place 6 inches over hot coals. Grill 2-3 minutes, baste, turn and baste again. Cook until prawns are pink and scallops are opaque, about 4-6 minutes total.

*If using bamboo skewers, soak in water 30 minutes before use.

Original Ranch® Pork Chops

- 1 packet / 1 oz Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix
- 1¼ tsp black pepper
- 6 pork chops (about ¾ inch thick)
- Dash of paprika

Combine seasoning and salad dressing mix with pepper. Rub mixture on both sides of pork chops. Arrange pork on grill and sprinkle with paprika. Grill until cooked through. Serves 4-6.

Grilled Red Potatoes with Hickory Brown Sugar Butter

- 8 red potatoes, 2-inch diameter (approx. 1 lb.)
- 2 tbs water
- ¼ cup KC Masterpiece® Hickory Brown Sugar Barbecue Sauce
- ¼ cup salted butter, melted

Peel off 1-inch strip of skin around the middle of each potato. In a small bowl, combine KC Masterpiece® Hickory Brown Sugar Barbecue Sauce and butter. Set aside. Place potatoes and water in a microwaveable 1 quart dish. Microwave full power (100%), covered, 9 minutes until tender, stirring once. Drain. Place cooked potatoes around outer edge of coals and grill for 10 minutes, turning frequently and brushing with sauce mixture. Makes 4 Servings.

Grilled Smoked Sausage

- 1 cup apricot or pineapple preserves
- 1 tablespoon lemon juice
- 1 1/2 pounds smoked sausage

Heat preserves in small saucepan until melted. Strain; set aside fruit pieces. Combine strained preserve liquid with lemon juice in a small bowl.

Oil hot grid to help prevent sticking. Grill whole sausage on an uncovered grill, over low Kingsford® briquets, 10 minutes. Halfway through cooking, baste with glaze, then turn and continue grilling until heated through. Remove sausage from grill; baste with glaze. Garnish with fruit pieces. Serves 6.

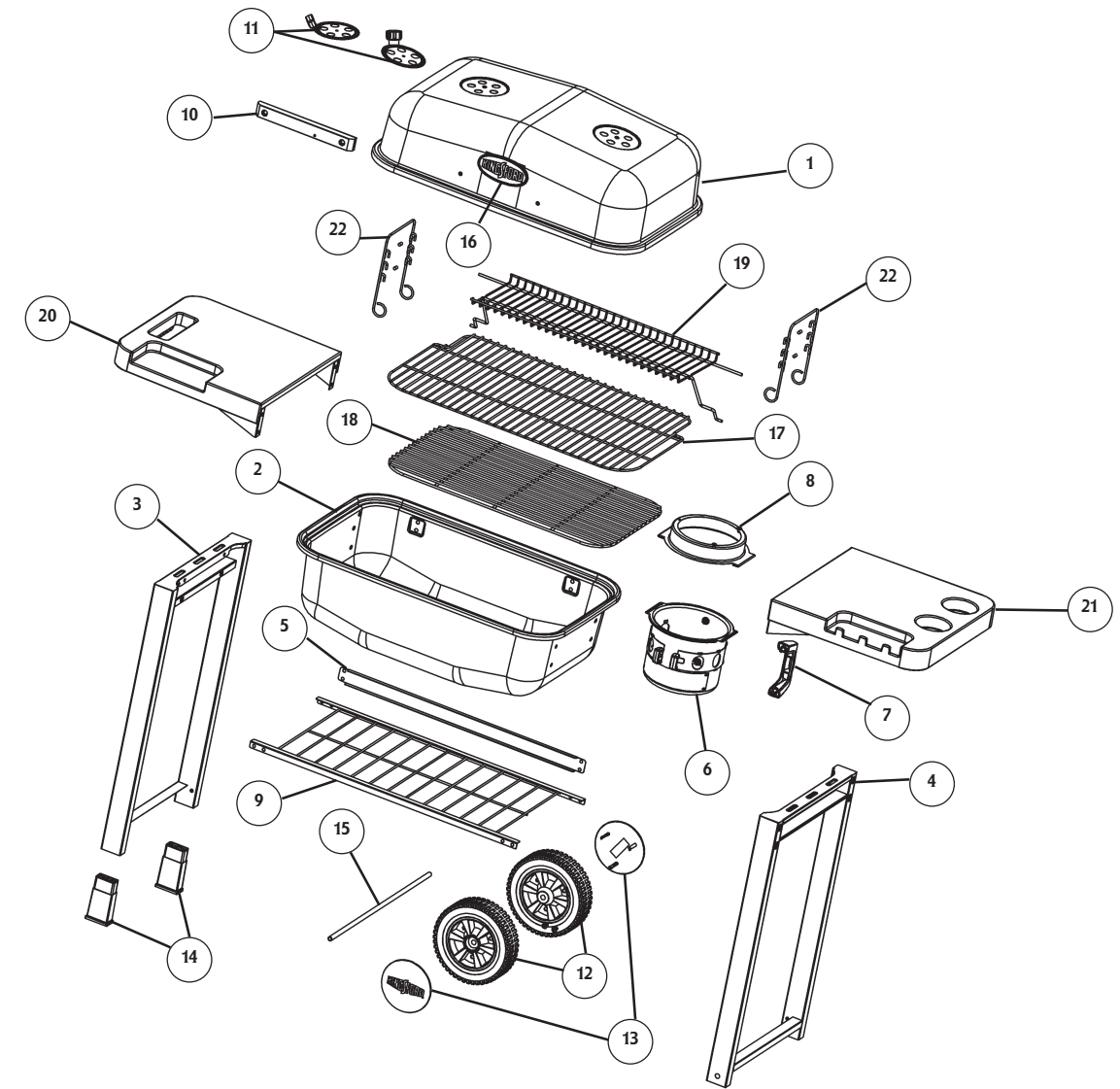
Over the Coals Spiced Popcorn

- 1/2 cup popcorn kernels or 8 cups popped popcorn
- 2 tablespoons butter or margarine
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon chili powder
- 1/2 teaspoon lemon pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/8 teaspoon salt

If desired, pop 1/2 cup popcorn over coals in long-handled fireplace corn popper. Hold directly over, but not touching, hot Kingsford® briquets; shake vigorously until corn is popped, 3 to 4 minutes.

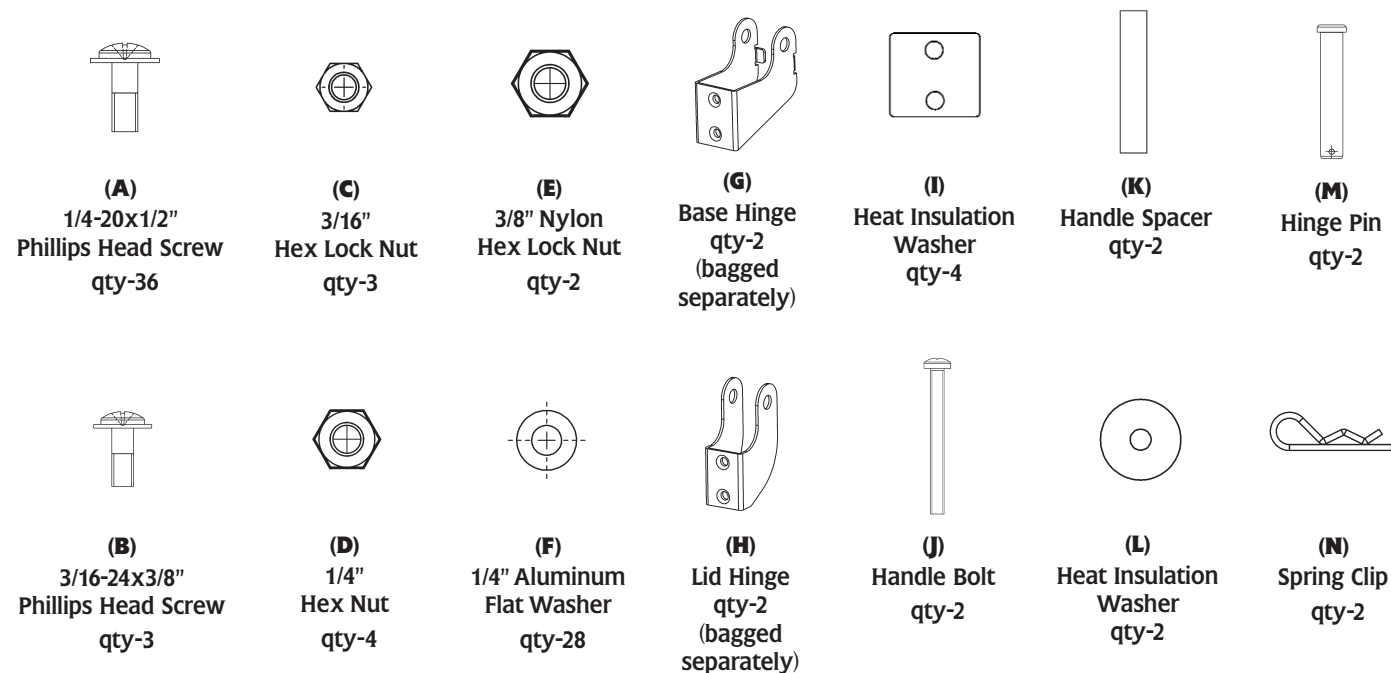
In saucepan, combine remaining ingredients. Set on edge of grill to melt butter. Toss butter mixture with popped popcorn. Makes about 8 cups.

PARTS LIST



ITEM NO.	QUANTITY	DESCRIPTION	ITEM NO.	QUANTITY	DESCRIPTION
1	1	Cart Grill Lid	12	2	Wheels
2	1	Cart Grill Base	13	2	Hubcaps
3	1	Leg Frame	14	2	Leg Extenders
4	1	Axle Leg Frame	15	1	Axle
5	1	Leg Frame Brace	16	1	Logo Plate (preassembled)
6	1	Ash Can w/Air Dampers	17	1	Cooking Grate
7	1	Ash Can Handle	18	1	Charcoal Grate
8	1	Ash Can Spacer Ring	19	1	Warming Rack
9	1	Storage Shelf	20	1	Left Side Shelf
10	1	Lid Handle	21	1	Right Side Shelf
11	2	Air Dampers	22	2	Grate Lifters

HARDWARE LIST



REPLACEMENT PARTS LIST

ITEM NO.	DESCRIPTION	ITEM NO.	DESCRIPTION
990060120	Leg Frame Kit	990060134	Cart Grill Lid Kit
990060121	Axle Leg Frame Kit	990060135	Lid Handle Kit
990060122	Storage Rack Kit	990060136	Lid Air Damper Kit
990060123	Leg Frame Brace Kit	990060137	Hinge Pin Kit
990060124	Wheel Kit	906060077	Leg Extender
990060125	Axle Kit	906060092	Hubcap
990060126	Left Side Shelf Kit	906060085	Warming Rack
990060127	Right Side Shelf Kit	906060080	Cooking Grate
990060128	Lid Hinge Kit	906060081	Charcoal Grate
990060129	Base Hinge Kit	906060082	Grate Lifter
990060130	Ash Can Spacer Ring Kit	990060093	Logo Plate Kit
906060054	Ash Can w/pre-mounted dampers	988060008	Instruction Manual
990060085	Ash Can Handle Kit	998060004	Hardware Kit
990060133	Cart Grill Base Kit		

STOP!

DO NOT RETURN TO RETAILER
For Assembly Assistance, Missing or Damaged Parts
Call: MASTERBUILT Customer Service at 1-800-489-1581

APPROXIMATE GRILLING TIMES

BEEF	SIZE	GRILLING TIME	INTERNAL TEMP
Steaks	3/4" thick	3 to 4 min. /side	med rare 145°F
		4 to 5 min. /side	med 160°F
Kabobs	1" cubes	3 to 4 min. /side	145°F to 160°F
Hamburger patties	1/2" thick	3 to 4 min. /side	med 160°F
Roast, rolled rump	4 to 6 lbs.	18 to 22 min. /lb.	145°F to 160°F
Sirloin tip	3 1/2 to 4 lbs.	20 to 25 min. /lb.	145°F to 160°F
Ribs, back	cut in 1-rib portions	10 min. /side	med 160°F
	half, 2 to 3 lbs.	10 to 12 min. /side	med rare 145°F
Tenderloin	whole, 4 to 6 lbs.	12 to 15 min. /side	med 160°F
PORK	SIZE	GRILLING TIME	INTERNAL TEMP
Chops, bone-in	3/4" thick	3 to 4 min. /side	med 160°F
Chops, bone-out	1 1/2" thick	7 to 8 min. /side	med 160°F
Tenderloin	1/2" to 1 1/2" lbs.	15 to 25 min. total	med 160°F
Ribs (indirect heat)	2 to 4 lbs.	1 1/2 to 2 hrs.	med 160°F
VENISON	SIZE	GRILLING TIME	INTERNAL TEMP
Roast, saddle or leg	6 to 7 lbs.	25 to 30 min. /lb.	145°F to 160°F
Steaks	3/4" thick	6 to 7 min. /side	med 160°F
CHICKEN	SIZE	GRILLING TIME	INTERNAL TEMP
Broiler fryer (indirect heat)	3 to 4 lbs.	60 to 75 min.	in thigh 180°F
Cornish hens	18 to 24 oz.	45 to 55 min.	in thigh 180°F
Breast halves, bone-in	6 to 8 oz. each	10 to 15 min. /side	170°F
Breast halves, boneless	4 oz. each	6 to 8 min. /side	170°F
Legs or thighs	4 to 8 oz.	10 to 15 min. /side	180°F
Drumsticks	4 oz.	8 to 12 min. /side	180°F
Wings	2 to 3 oz.	8 to 12 min. /side	180°F

• When outside temperature is cooler than 65°F and/or altitude is above 3,500 feet, additional cooking time may be required. To insure that meat is completely cooked use a meat thermometer to test internal temperature.

• Lifting grill lid during cooking process may extend cooking time due to heat loss.

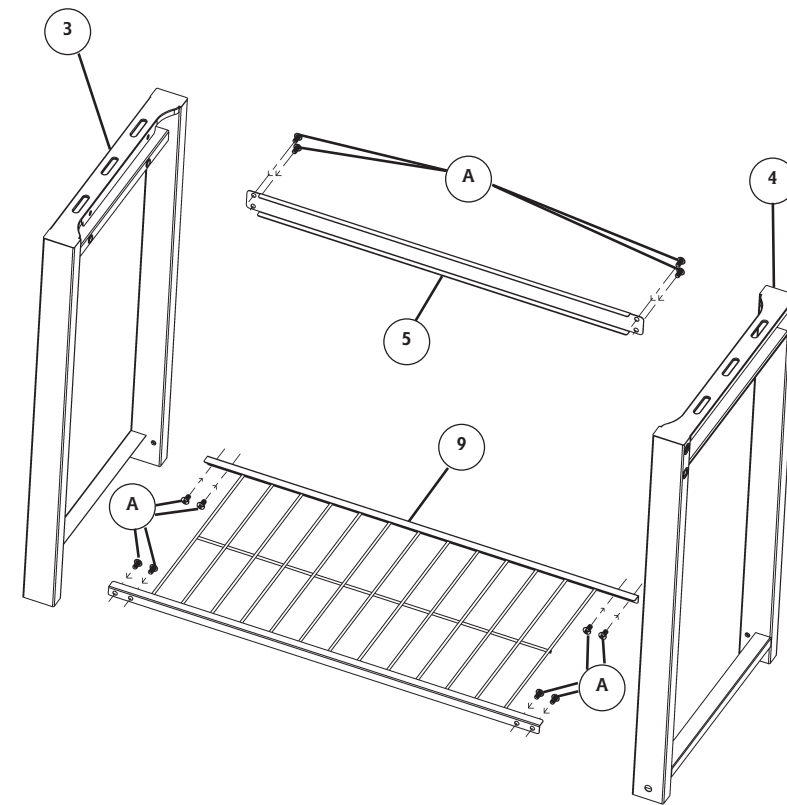
SAFE STORAGE AND MAINTENANCE

- Inspect hardware in assembled parts on a regular basis to insure grill is in safe working condition.
- ALWAYS allow grill to cool completely before handling.
- ALWAYS empty ash can after use only when ashes have completely cooled. This will help prolong ash can life.
- Clean grill, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of grill with damp rag. DO NOT use oven cleaner.
- ALWAYS cover and store cold grill in a protected area.
- Indoor storage of grill is permissible only if the charcoal has burned to a complete ash AND is cold. Remember to remove cold ashes before storing.
- Grill is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint, except for stainless steel parts.
- If rusting occurs on the inside surface of grill, clean area with sandpaper or steel wool, then coat with cooking oil, except for stainless steel parts.
- NEVER USE PAINT ON INSIDE SURFACES OF GRILL

CHARCOAL LIGHTING INSTRUCTIONS

Read all instructions and warnings on charcoal bag and in manual before using.

1. Stack briquets in a pyramid.
 2. Add lighter fluid following directions on fluid container. Before lighting, place lighter fluid at least 25 feet away from grill. Do not lean over grill when lighting charcoal. Light charcoal. LEAVE GRILL UNCOVERED.
 3. In about 15 minutes, flames will die out and briquets will begin to ash over. Once the briquets are completely ashed over, spread briquets in a single layer and begin cooking.
- NEVER USE GASOLINE TO LIGHT CHARCOAL.
 - OVERFILLING CHARCOAL GRATE CAN CAUSE SERIOUS INJURY AND DAMAGE THE UNIT.
 - NEVER ADD ADDITIONAL LIGHTER FLUID ONCE CHARCOAL HAS IGNITED.
 - HOT COALS SHOULD NOT BE LEFT UNATTENDED.
 - GRILL IS HOT. USE PROTECTIVE GLOVES AND LONG, STURDY COOKING UTENSILS.



Before assembly read instructions carefully.

Tools needed for assembly:

Adjustable Wrench
Phillips Head Screwdriver

Assemble grill on a clean, flat surface.

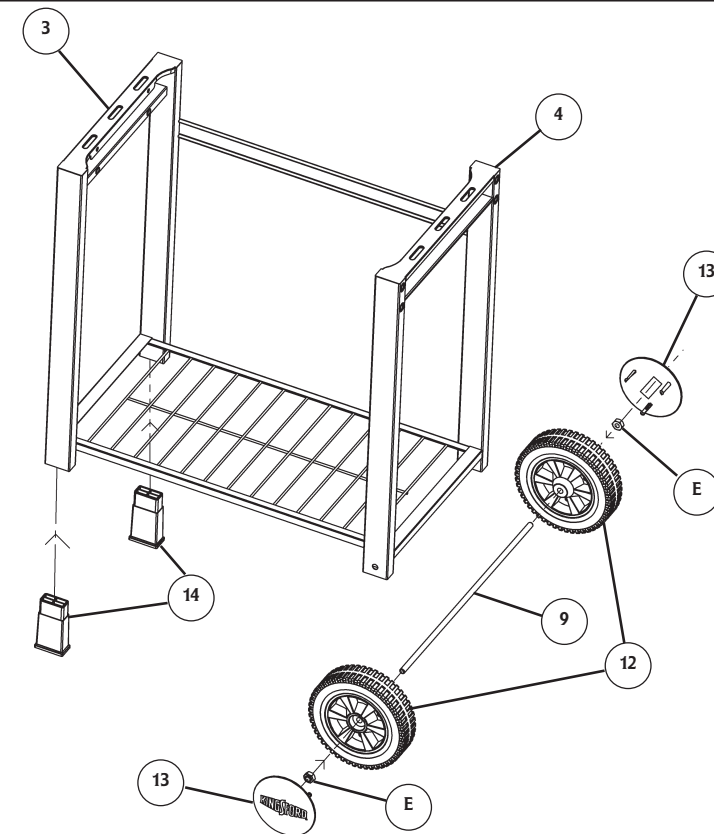
Do not tighten screws all the way. Leg frames may need to be adjusted during attachment of storage shelf and/or leg frame brace.

STEP 1.

Attach storage shelf (9) to leg frames (3, 4) using phillips head screws (A) as shown.

Attach leg frame brace (5) to leg frames (3, 4) using phillips head screws (A).

Tighten all screws.

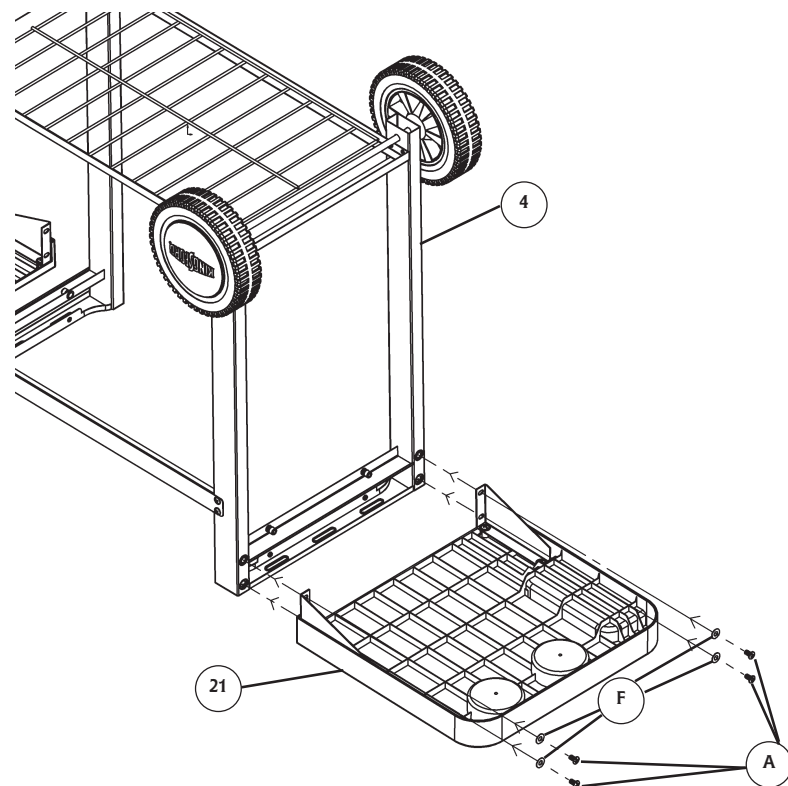


STEP 2.

Push axle through one wheel (12), indented side out, then through holes in axle leg frame (4). Place remaining wheel on other end of axle, indented side out. Secure wheels with nylon hex nuts (E).

Snap hubcaps (13) in place as shown.

Insert leg extenders (14) into leg frame (3) as shown.



Carefully position assembled cart as shown.

Do not tighten screws all the way. Side shelves may need to be adjusted when attached.

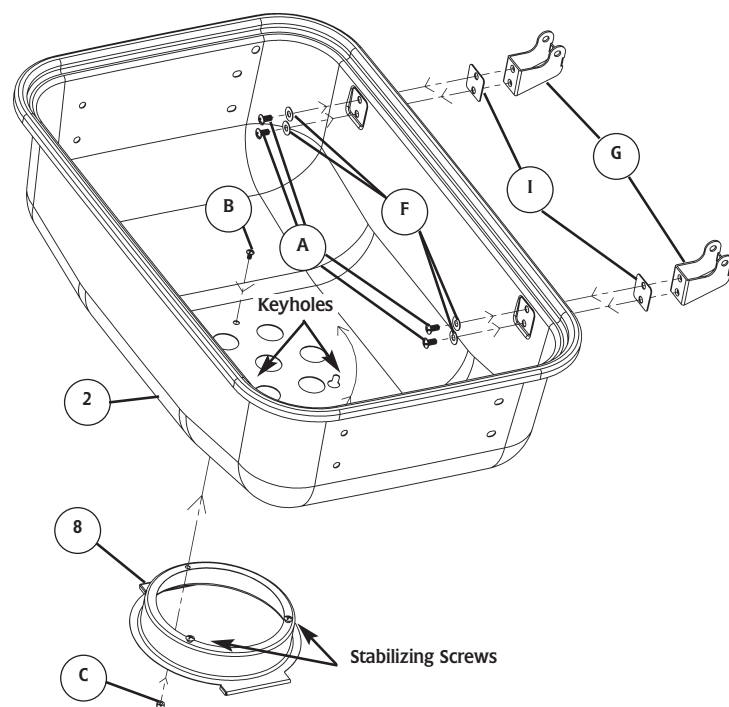
STEP 3.

Attach right side shelf (21) to axle leg frame (4) using phillips head screws (A) and aluminum flat washers (F) as shown.

Tighten all screws.

Repeat step on other side attaching left side shelf (20) to leg frame (3).

Set cart aside.



STEP 4.

Insert 2 stabilizing screws of ash can spacer ring (8) through keyholes in cart grill base (2) and twist as shown. Secure with phillips head screw (B) and hex lock nut (C).

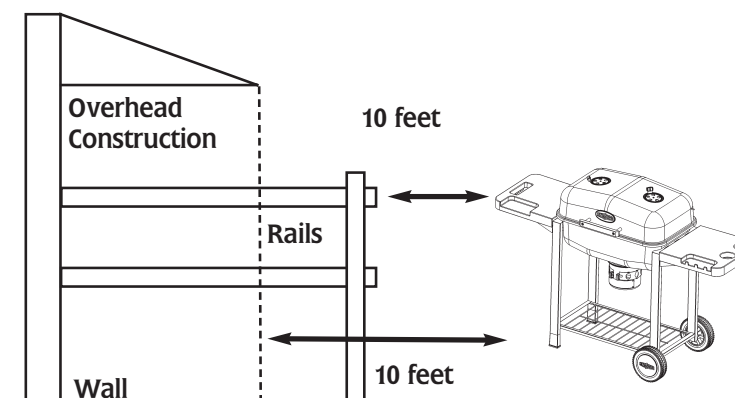
Place heat insulation washers (I) on base hinges (G) as shown. Secure to grill base using phillips head screws (A) and aluminum flat washers (F).

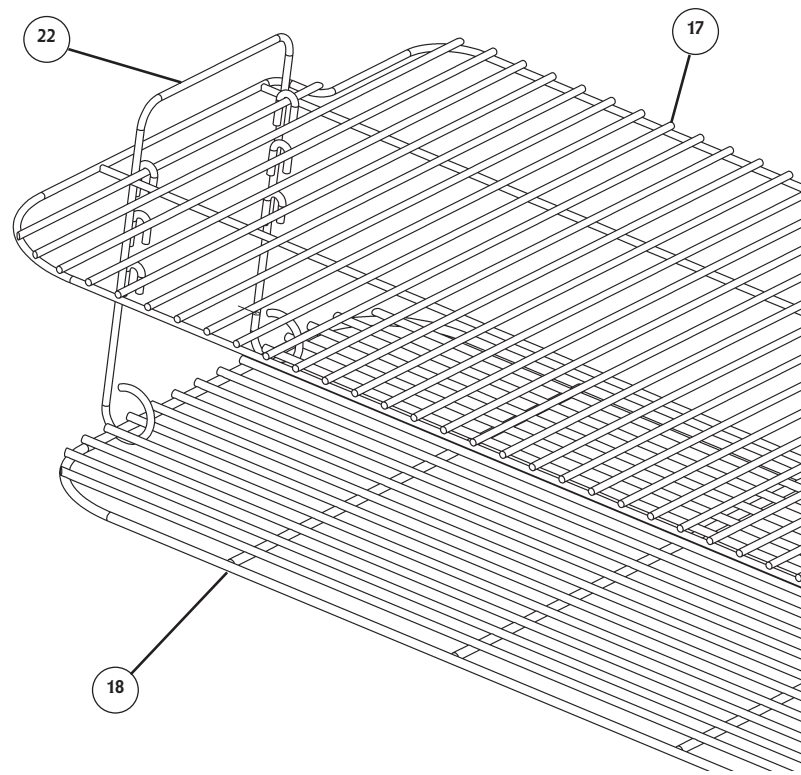
GRILL OPERATION CAUTIONS

- Avoid bumping or impacting grill.
- Keep your hands, hair and face away from burning charcoal.
- This grill has an open flame. Be careful of loose hair and clothing during operation. They may catch fire.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood or charcoal.
- Do not allow anyone to conduct activities around this grill during or following its use until the unit has cooled. This grill is HOT during operation and remains HOT for a period of time following its use.
- Fatty foods like hamburgers can have excess grease that can cause flare ups. When cooking fatty foods, use caution when opening lid and during cooking to avoid being burned.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Never use glass, plastic or ceramic cookware on this grill.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate this grill.
- Grill lid and base are HOT while in use and during cooling process.
- Do not remove ash can while ashes and charcoal are HOT.
- Air dampers are HOT while the grill is in use and during cooling; wear protective gloves when adjusting.
- Never overfill charcoal grate. This can cause serious injury as well as damage the unit.
- Only use charcoal lighting fluid, never use gasoline, alcohol or other highly volatile fluids to ignite the charcoal. These fluids can explode causing injury or death.

REMINDER:

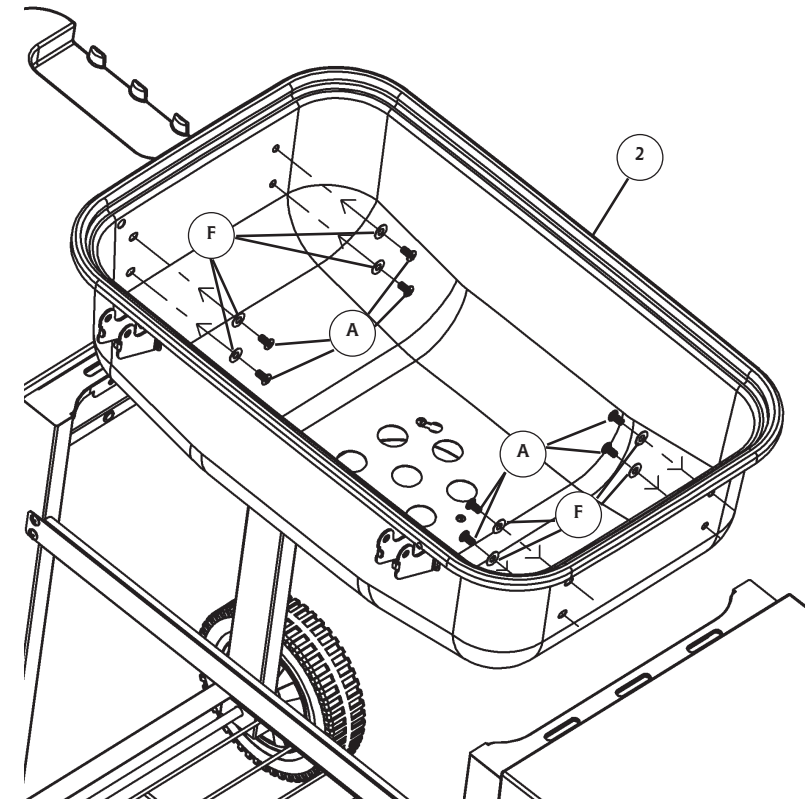
NEVER OPERATE THIS GRILL UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FEET FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS. SEE DIAGRAM BELOW.





STEP 11.
Hook bottom of grate lifter (22) to charcoal grate (18).

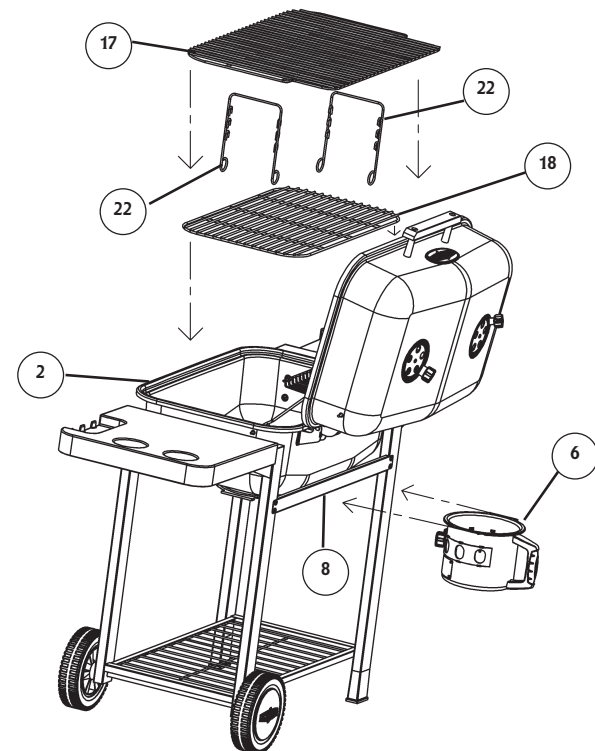
TO USE:
Adjust charcoal grate to desired height and let top of grate lifter rest on cooking grate (17) as shown.



Do not tighten screws all the way. Cart grill base may need to be adjusted during attachment.

STEP 5.
Attach cart grill base (2) to assembled cart using phillips head screws (A) and aluminum flat washers (F) as shown.

Tighten all screws.

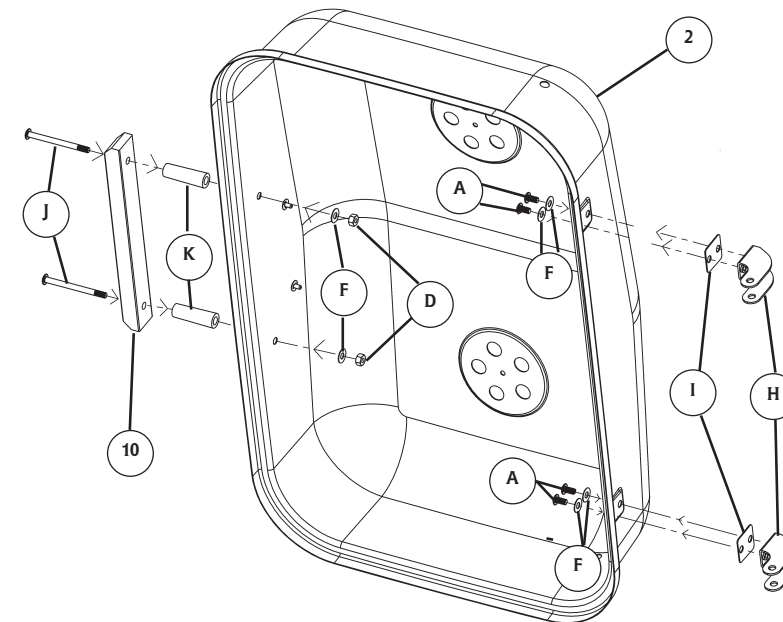


STEP 12.
Slide assembled ash can (6) onto guides of ash can spacer ring (8).

Place charcoal grate (18) with grate lifters (22) attached inside cart grill base (2).

Rest cooking grate (17) on cart grill base.

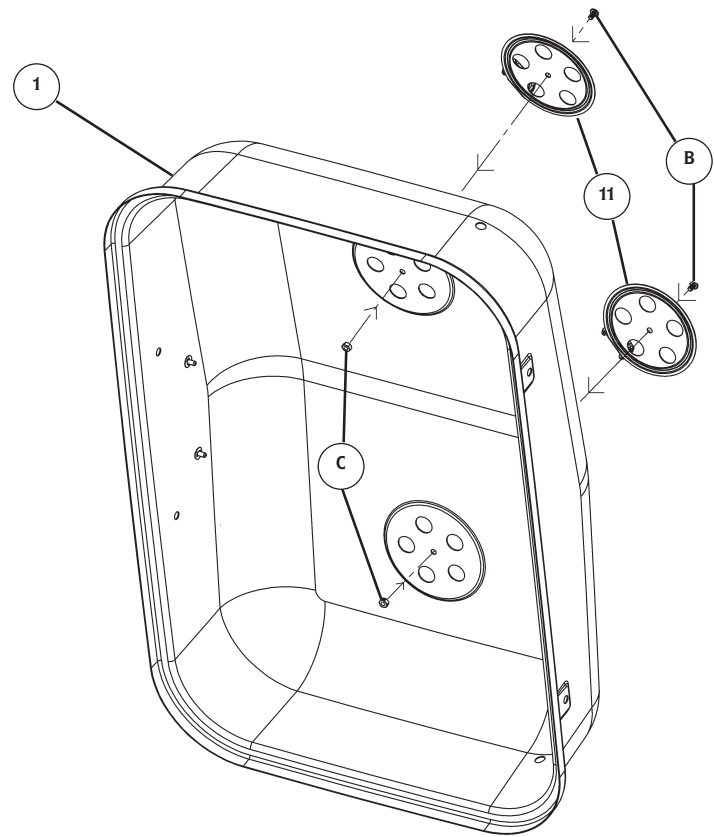
GRILL IS READY FOR USE.



Note: Attach both ends of lid handle before fully tightening hex flange nuts.

STEP 6.
Attach lid handle (10) by inserting bolts (J) through predrilled holes in handle. Slide handle spacers (K) onto bolts then attach to lid using aluminum flat washers (F) and hex nuts (D) to secure.

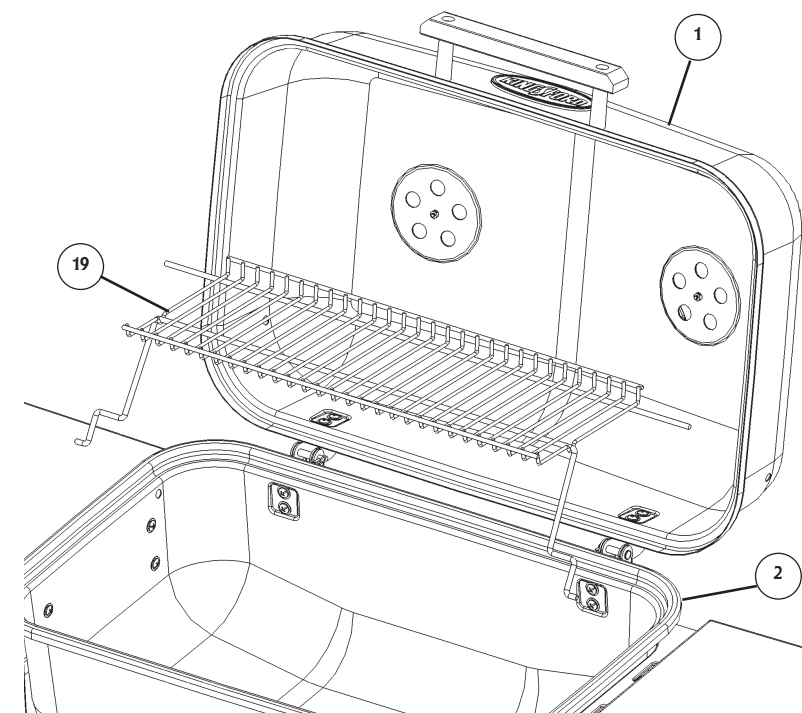
Place heat insulation washers (I) on lid hinges (H) as shown. Secure to grill base using phillips head screws (A) and aluminum flat washers (F).



STEP 7.

Note: Do not over tighten. Dampers should move freely.

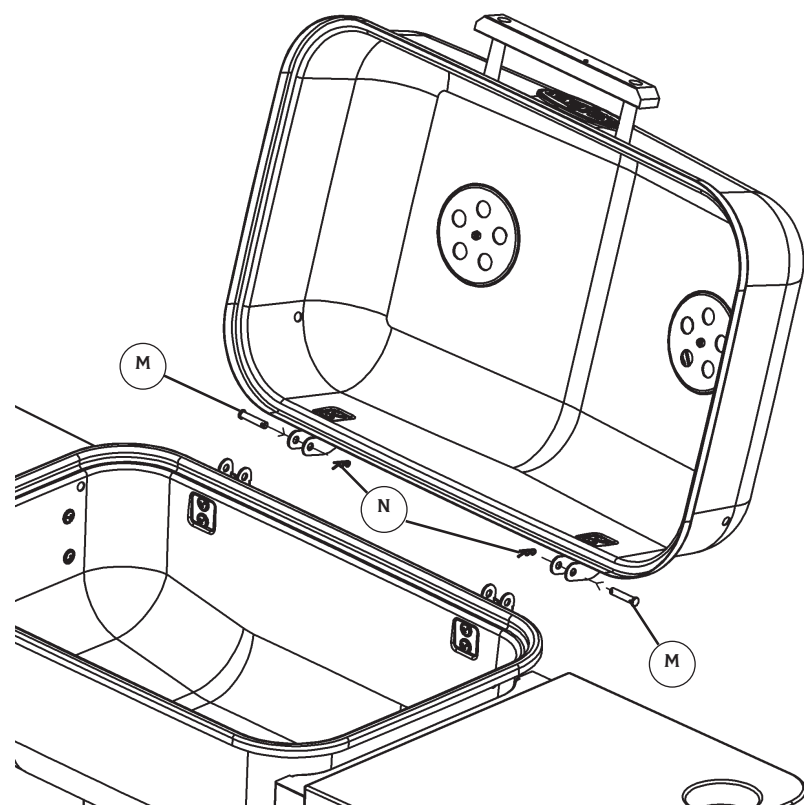
Attach lid air dampers (11) to cart grill lid (1) using phillips head screws (B) and hex lock nuts (C).



STEP 9.

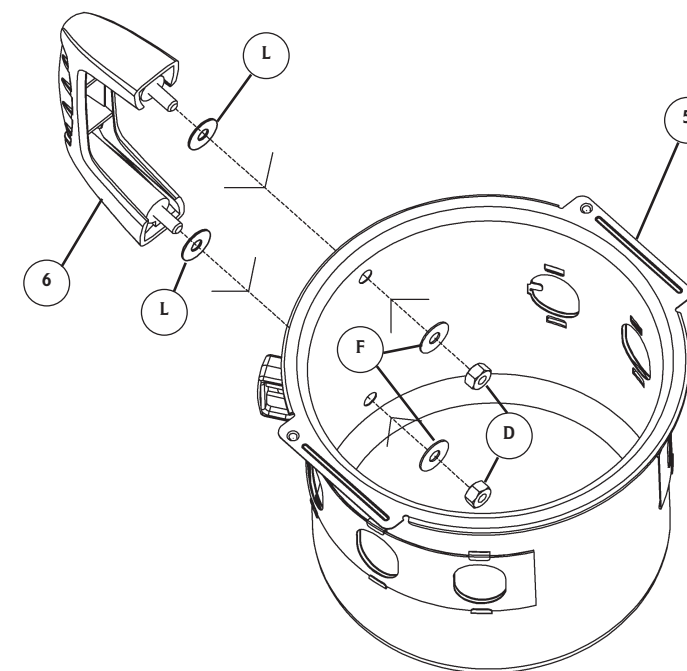
Insert top rod of warming rack (19) through holes in grill lid (1).

Insert bottom rod of warming rack through holes in grill base (2).



STEP 8.

Align lid hinges with base hinges. Insert hinge pins (M) through both hinges and secure with spring clip (N).



STEP 10.

Place heat insulation washers (L) on ash can handle (6) as shown. Insert handle into ash can (5) and secure using aluminum flat washers (F) and hex nuts (D).

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>