



Masterbuilt Manufacturing, Inc.
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 Columbus, GA 31907
 Customer Service 1-800-489-1581
 www.masterbuilt.com



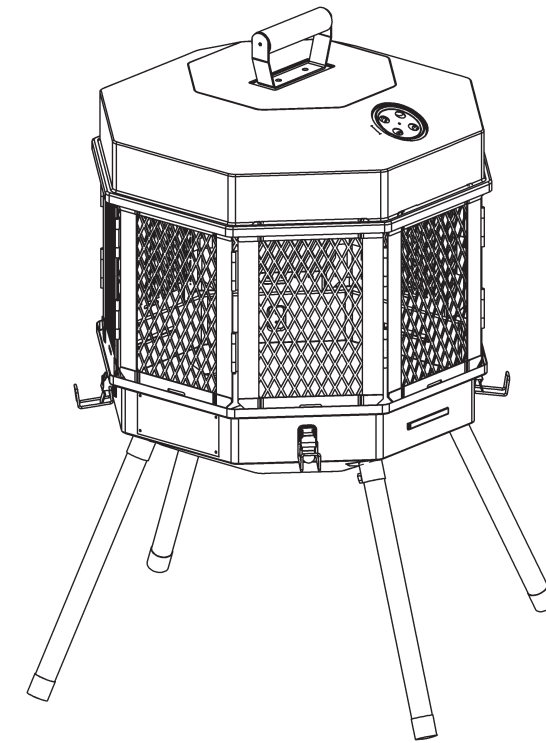
**ASSEMBLY, CARE & USE MANUAL
 WARNING & SAFETY INFORMATION**

OUTDOOR FIREPLACE & GRILL





MODEL GMFP20

THIS PRODUCT IS FOR OUTDOOR USE ONLY

Manual Code: 04080055 100406-02JM



Tools needed 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 assembly and safe use of the appliance.</p> <p>Read and follow all warnings and instructions before assembling and using the appliance.</p> <p>Follow all warnings and instructions when using the appliance.</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 WARNINGS 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.

THE MATERIALS USED IN THIS PRODUCT MAY CONTAIN LEAD A CHEMICAL KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS AND OTHER REPRODUCTIVE HARM.

LIMITED WARRANTY

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.

Go Online www.masterbuilt.com
or complete and return to
Attn: Warranty Registration
Masterbuilt Mfg. Inc.
1 Masterbuilt Court - Columbus, GA 31907

Name: _____ Address : _____ City: _____

State/Province: _____ Postal Code: _____ Phone Number: (____) - _____

E-mail Address: _____

Model Number: _____ Serial Number: _____

Purchase Date: ____ - ____ - ____ Place of Purchase: _____

RECIPES

HONEY GRILLED SALMON

3/4 cup honey
 1 tsp ground black pepper
 1/3 cup soy sauce
 1/2 tsp cayenne pepper
 1/4 cup dark brown sugar, packed
 1/2 tsp paprika
 1/4 cup pineapple juice
 1/4 tsp garlic powder
 Juice of 1 lemon (about 2 tbsp)
 4 8oz salmon fillets (without skin)
 2 tbsp white vinegar
 vegetable oil
 2 tps olive oil

Make the sauce by combining all ingredients in a medium saucepan over medium/low heat. Stir occasionally until sauce begins to boil, then simmer uncovered for 15 minutes or until syrupy. Watch the sauce closely to be sure it doesn't bubble over. Preheat barbecue grill to medium heat. Rub each salmon fillet with vegetable oil, then sprinkle salt and pepper. Grill the salmon for 4 to 7 minutes per side or until done. Serve salmon with a small cup of the honey pepper sauce on the side.

PAPRIKA CHICKEN DINNER PACKETS

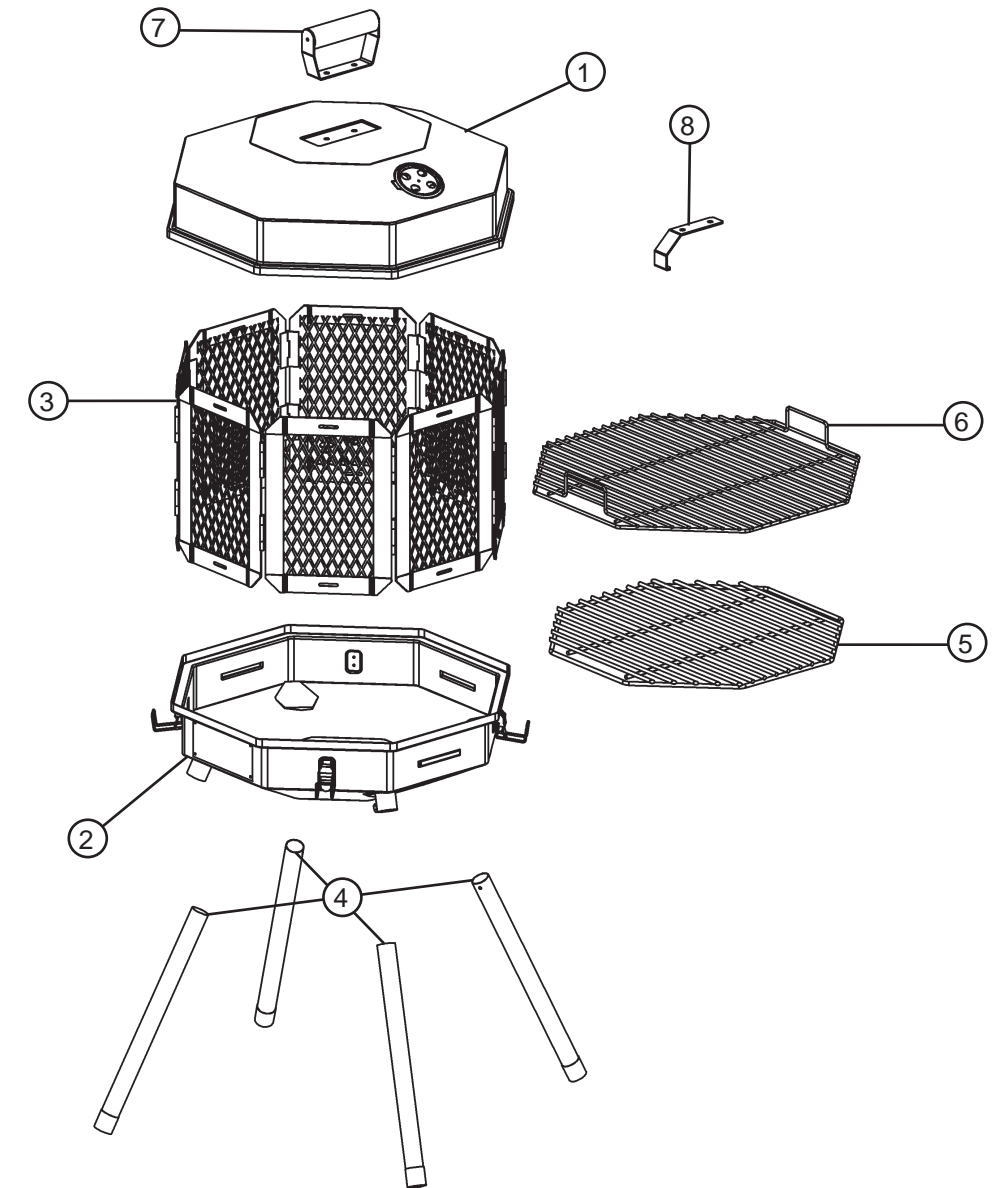
4 boneless skinless chicken breast halves (You can substitute 2 thighs per each breast if you prefer dark meat)
 2 cups quartered small red potatoes (4 or 5 potatoes)
 1 1/2 cups baby-cut carrots cut lengthwise in half
 1 cup frozen cut green beans
 1 cup chicken gravy
 2 tbsp all purpose flour
 1 tsp paprika
 1/2 tsp dried thyme leaves
 2 tbsp finely chopped fresh parsley

Cut four 18x12 inch pieces of heavy duty aluminum foil. Place chicken breast half on each piece of foil. Top with potatoes, carrots and frozen green beans. In small bowl, mix gravy and flour until well blended. Drizzle over chicken mixture. Sprinkle with paprika and thyme. Fold foil over chicken and vegetables so edges meet. Seal edges, making tight 1/2 inch fold; fold again. Allow space on sides for circulation and expansion. Cover and grill packets over medium heat 30 to 40 minutes, rotating packets 1/2 turn after 15 minutes, until juice of chicken is no longer pink when centers of thickest pieces are cut and vegetables are tender. Place packets on plates Cut large X across top of each packet; fold back foil. Sprinkle with parsley.



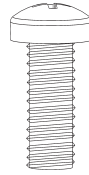
DO NOT RETURN TO RETAILER
 For Assembly Assistance, Missing or Damaged Parts
 Call: MASTERBUILT Customer Service at 1-800-489-1581.

PARTS LIST



PART NO	QUANTITY	DESCRIPTION
1	1	Lid
2	1	Lower Bowl
3	1	Fire Screen
4	4	Leg
5	1	Wood Grate
6	1	Cooking Grate
7	1	Lid Handle
8	2	Lid Hanger

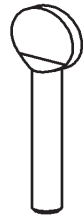
HARDWARE LIST



(A)
Phillips Head Screw
Qty-2



(B)
Hex Nut
Qty-2



(C)
Thumb Screw
Qty-4

REPLACEMENT PARTS LIST

PART NO	REPLACEMENT PART	ITEM NO
1	Lid Kit	9005100022
2	Lower Bowl Kit	99040021
3	Fire Screen	9005100019
4	Leg Kit	99040023
5	Wood Grate	9005100021
6	Cooking Grate	9005100020
7	Lid Handle Kit	99040024
8	Lid Hanger Kit	99040025
	Hardware Kit	9950100001
	Instruction Manual	04080055



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RECIPES

BBQ BURGERS

¼ cup catsup
2 tbsp steak sauce
1 tbsp water
1 tsp sugar
1 tsp vinegar
1 clove garlic, minced
1 lb lean ground beef
¼ tsp salt
¼ tsp black pepper
4 hamburger buns, split and toasted

For sauce, in small saucepan combine catsup, steak sauce, water, sugar, vinegar, garlic, and if desired, hot pepper sauce. Bring to boiling, and reduce heat. In a medium bowl combine ground beef, salt, and pepper. Shape meat mixture into four ¾ inch thick patties.

Grill patties on the rack of an uncovered grill directly over medium coals for 14-18 minutes or until meat reaches 160° F degrees internally. Turn patties once during cooking and brush once or twice with sauce during the last five minutes. Serve burgers on buns.

Optional: few dashes bottled hot pepper sauce, American cheese slices, lettuce leaves, tomato slices, onion slices, and pickle slices.

GRILLED SHRIMP KABOBS

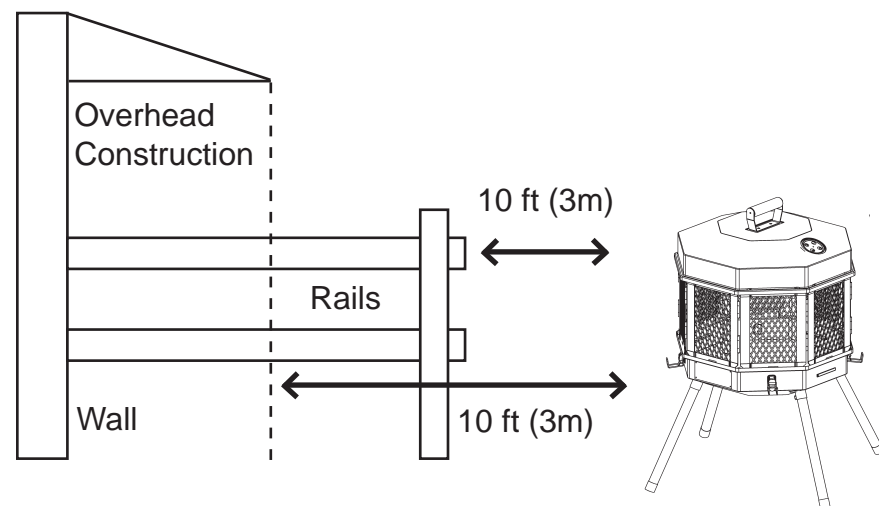
2 lb large uncooked- shrimp, peeled and deveined
½ cup lemon juice
½ cup extra virgin olive oil
¼ cup soy sauce
3 tbsp parsley, chopped
2 tbsp lemon juice
2 tbsp onion, chopped
½ tsp salt
½ tsp black pepper
1 clove garlic, minced

Combine lemon juice, oil soy sauce, parsley, onion, salt pepper, and garlic in a shallow dish, set aside. This is your marinade. Arrange shrimp on 6 in bamboo skewers and place in marinade, turning to coat. Cover and refrigerate 2-3 hours. Remove shrimp from marinade, reserving marinade. Grill on low to medium heat on the grill for 4-6 minutes.

GRILL OPERATION CAUTIONS

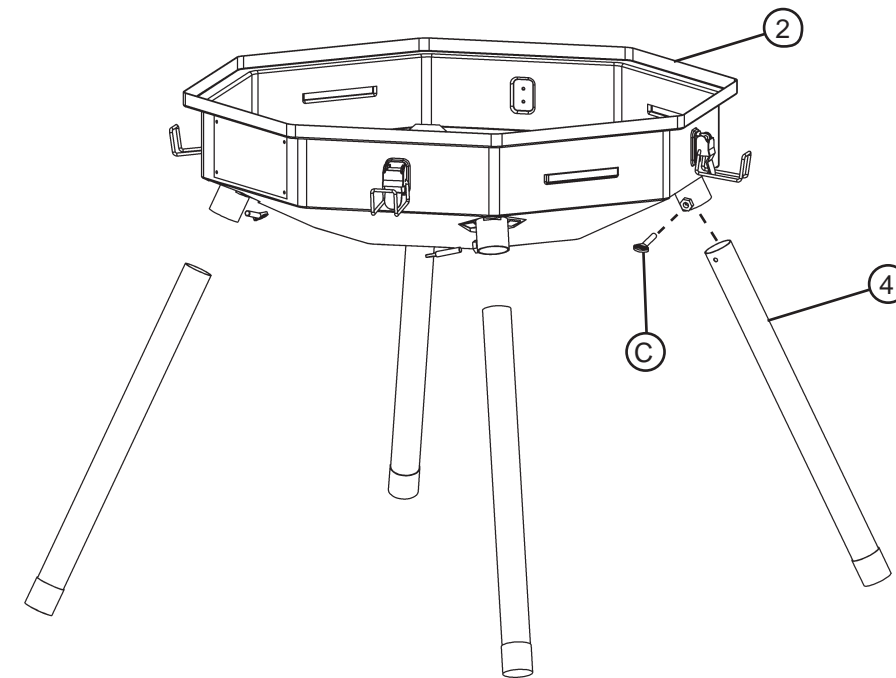
- Avoid bumping or impacting grill.
- Keep your hands, hair and face away from burning charcoal.
- This grill has an open flame. Be careful of loose hair and clothing during operation. They may catch fire.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or 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.
- Air dampers are HOT while the grill is in use and during cooling; wear protective gloves when adjusting.
- Never overfill wood 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 FT (3M) FROM OVERHEAD CONSTRUCTION,
 WALLS OR RAILS. SEE DIAGRAM BELOW.



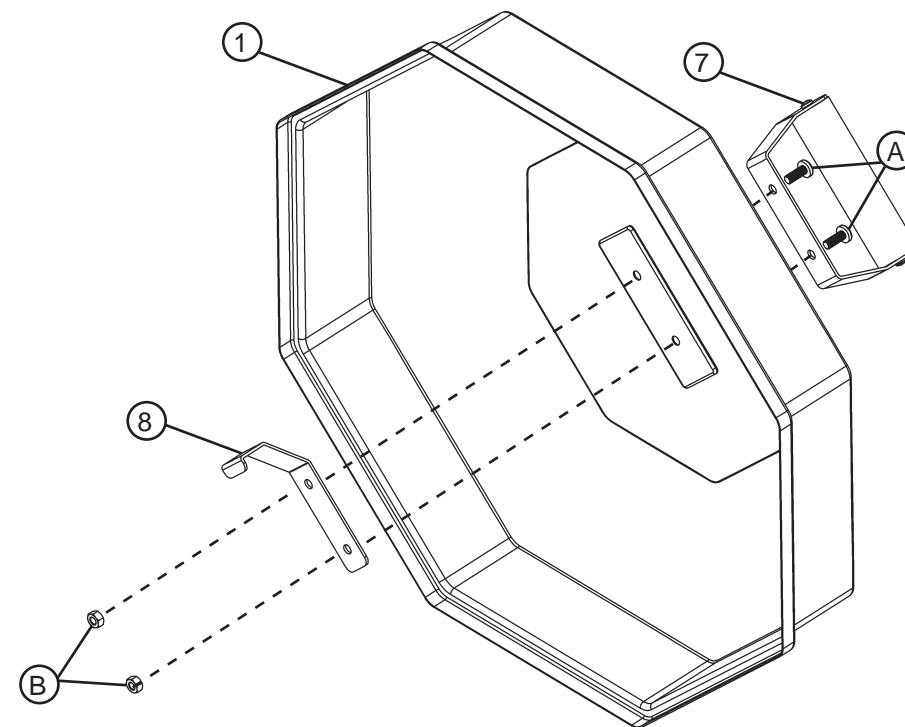
ASSEMBLY

- **BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.**
- **ASSEMBLE UNIT ON A CLEAN, FLAT SURFACE.**
- **TOOLS NEEDED: ADJUSTABLE WRENCH, PHILLIPS HEAD SCREWDRIVER**



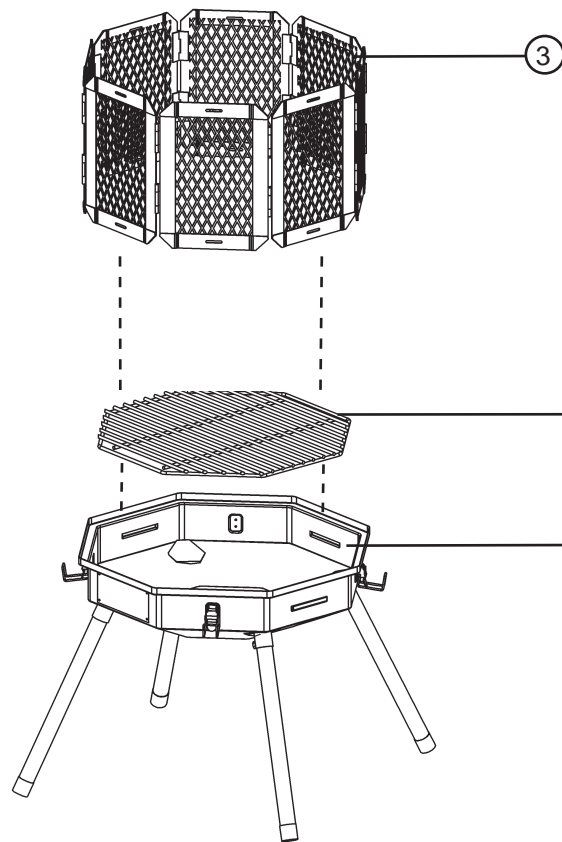
STEP 1
 Attach leg (4) to bottom of lower bowl (2) using thumb screw (C) as shown.

Repeat for remaining legs.

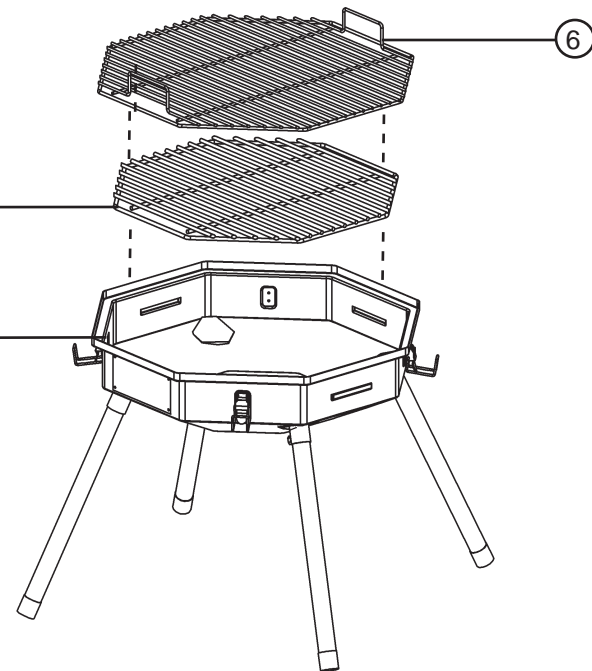


STEP 2
 Insert phillips head screws (A) through holes on lid handle (7) into holes in lid (1). Add lid hook (8) and secure with hex nuts (B).

FIREPLACE USE



GRILL USE



WARNING: FIRE SCREEN (3) AND COOKING GRATE (6) SHOULD NEVER BE USED AT THE SAME TIME.

STEP 3

Place wood grate (5) inside lower bowl (2).

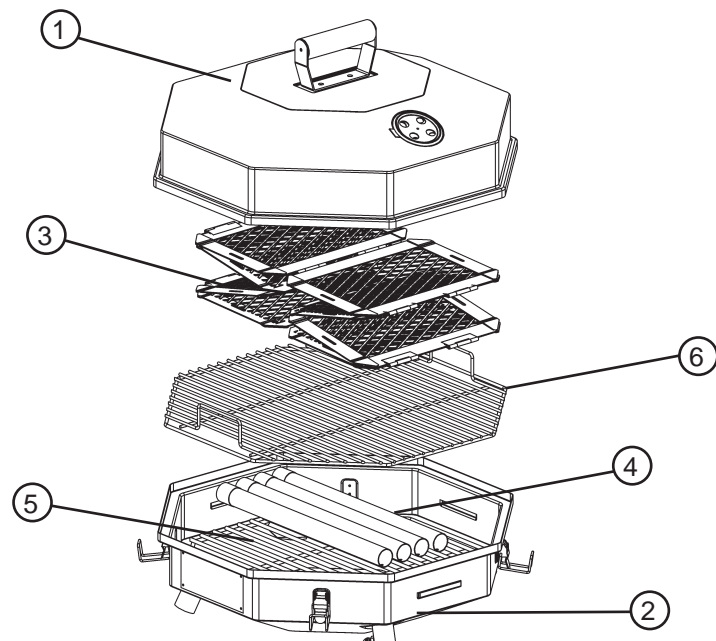
Place fire screen (3) onto kettle base (2)

STEP 3

Place wood grate (5) inside lower bowl (2).

Rest cooking grate (6) on lower bowl (2) as shown.

TO DISASSEMBLE



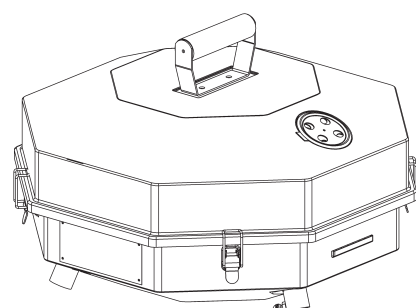
Place wood grate (5) inside lower bowl (2).

Remove legs (4) and place inside lower bowl (2).

Rest cooking grate (6) on lower bowl (2).

Fold fire screen (3) and place on cooking grate (6).

Cover with lid (1) and use latches on side of lower bowl (2) to secure.



FREQUENTLY ASKED QUESTIONS

Q. My cooking grate has rust. How do I get rid of it?

Seasoning will prevent rust and food from sticking. Season by applying a thin coating of solid vegetable shortening over the entire surface. Place cooking grate in grill and allow to heat for 1 to 1-1/2 hours. Grate is now ready to use. Frequent re-seasoning prevents rusting. If rust occurs, clean with a steel brush. Reapply vegetable shortening and heat as indicated above.

Q. When can I put my meat on the grill?

Grill is ready for use when charcoal is ashed over and no visible flames are present.

Q. How long will the briquets stay hot?

If cooking for more than 30 to 40 minutes, additional briquets must be added to the fire. Add 10 or 12 briquets to the outer edge of the fire immediately after it has been spread. Once these coals become 80% ashed over, add to the center of the fire as needed to maintain constant cooking temperature. Read all instructions and warnings on charcoal bag.

Q. Can adjusting the air damper on my grill make a difference?

Dampers on a covered grill are usually left open. This allows oxygen into the grill, increasing the temperature of the coals. Regulate the grill temperature by adjusting the air dampers. Closing them (either partially or completely) may help to "cool down" a fire that is too hot.

SAFE STORAGE & MAINTENANCE

- Inspect hardware and assembled parts on a regular basis to insure grill is in safe working condition.
- ALWAYS allow grill to cool completely before handling.
- 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.