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Master Forge MFA350BNP Owner's Manual

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----- Manual continues below -----



ITEM #0221380

2-BURNER LP GAS GRILL

MODEL #MFA350CNP

Français p. 22

Español p. 43



C US

ANS Z21.58a-2008
CSA 1.6a-2008
Outdoor Cooking
Gas Appliance

ATTACH YOUR RECEIPT HERE

Serial Number _____ Purchase Date _____



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-800-963-0211, 8:00 a.m. – 6:00 p.m., EST, Monday – Thursday, 8:00 a.m. – 5:00 p.m., EST, Friday.

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Assembler/Installer: This manual contains important information necessary for the proper assembly and safe use of this appliance. Read and follow all warnings and instructions before assembling and using this appliance. **Leave these instructions with the consumer.**

Consumer/User: Follow all warnings and instructions when using this appliance.
Retain these instructions for future reference.



DANGER:

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open Lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



WARNING:

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
3. This grill is for outdoor use only, and shall not be used in a building, garage, under overhangs or any other enclosed area.
4. Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.

SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, please call customer service at: 1-800-963-0211, 8:00 a.m. – 6:00 p.m., EST, Monday – Thursday, 8:00 a.m. – 5:00 p.m., EST, Friday.

DANGER

- Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

CALIFORNIA PROPOSITION 65

Fuels used in gas or oil fired appliances and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects or other reproductive harm. This product contains chemicals, including lead and lead compounds, known to the state of California to cause cancer, birth defects or other reproductive harm. ***Wash hands after handling.***

CAUTION

- Never use charcoal or lighter fluid with the grill.
- Do not use gasoline, kerosene or alcohol for lighting.
- The LP gas supply cylinder used with this appliance must be:
 - (a) Constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and
 - (b) Provided with a listed overfilling prevention device.
 - (c) Provided with a cylinder connection device compatible with the connector for outdoor cooking appliances. This grill is not intended to be used in or installed on recreational vehicles and/or boats.
- Never keep a filled container in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
- Always open grill lid slowly and carefully as heat and steam trapped within the grill can burn you severely.

! WARNING

- Do not place the grill under overhead combustible construction or awnings. Minimum clearance from sides and back of unit to combustible construction, 36 inches (914.4mm) from sides and back.

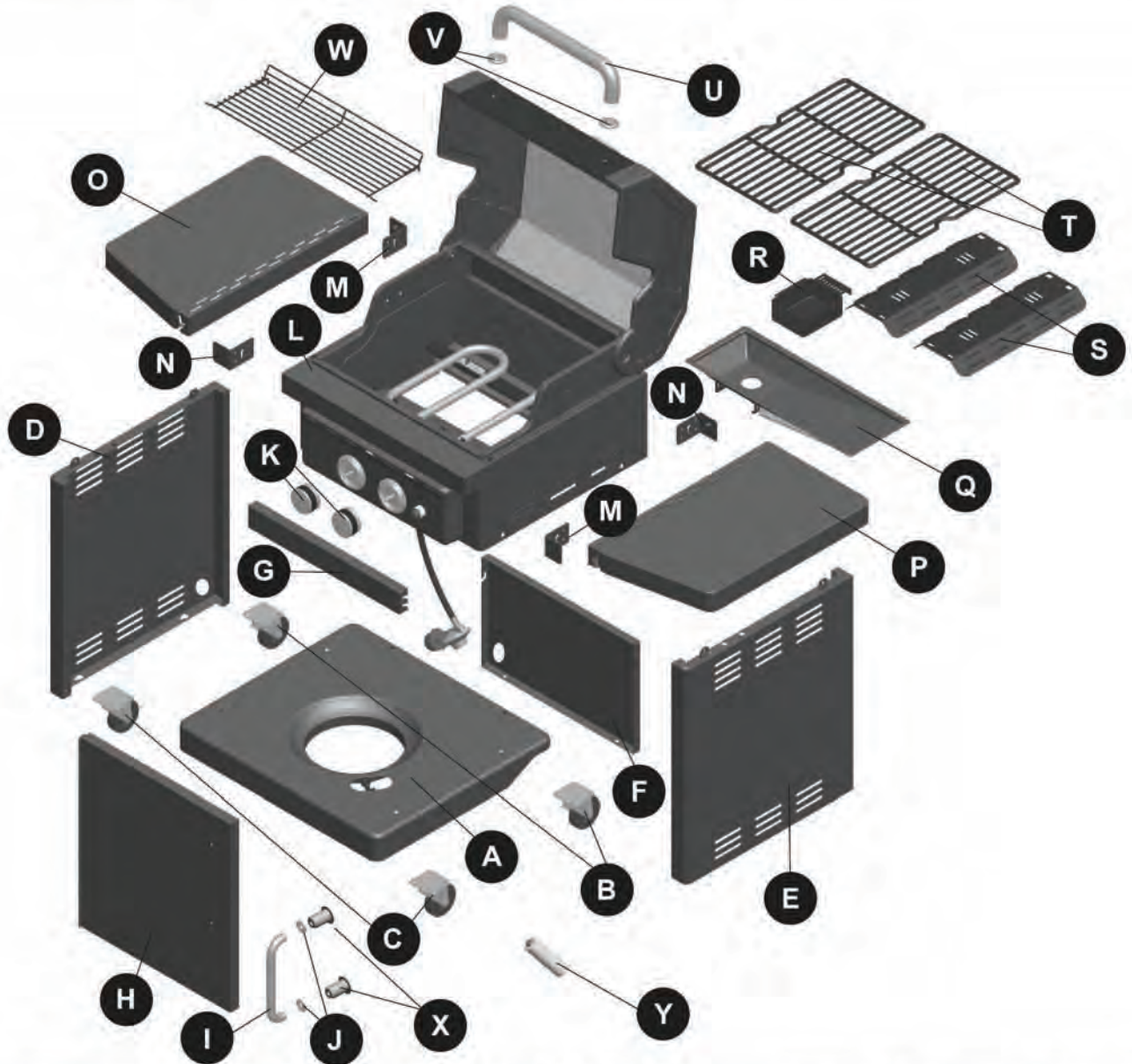
NOTE: The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.



! CAUTION

- DO NOT store or use gasoline or any other flammable vapors and liquids within 25 feet (8 m) of this or any other appliance.
- An LP Cylinder not connected for use should be stored a minimum of 10 feet (3 m) away from this or any other appliance.
- This grill is for use with propane gas only (propane gas cylinder not included).
- Never attempt to attach this grill to the self-contained propane system of a boat, camper trailer, motor home or house.
- Do not attempt to move the grill while it is lit or when it is hot. The casters should be locked when not moving the grill.
- Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
- Keep all combustible items and surfaces at least 36 inches (91.44 cm) away from the grill at all times.
- Do not touch metal parts of grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc...).
- Do not alter this grill in any manner.
- Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to operating the appliance. The replacement hose assembly will be that which is specified by the manufacturer, listed in the repair parts list in this manual.
- Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- Keep the grill's valve compartment, burners and circulating air passages clean. Inspect the grill before each use. Do not obstruct the flow of gas or ventilation air.
- The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.
- **Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.**
- Do not place this grill on any type of tabletop surface. The grill should be placed on a flat and level surface.
- Do not use the grill in high winds.









PACKAGE CONTENTS



PART	DESCRIPTION	QUANTITY
A	Bottom Shelf	1
B	Locking Caster	2
C	Caster	2
D	Cart Left Side Panel	1
E	Cart Right Side Panel	1
F	Cart Rear Panel	1
G	Upper Front Door Brace	1
H	Door Assembly	1
I	Door Handle	1
J	Door Handle Bezel	2
K	Control Knob	2
L	Grill Body	1
M	Side Table Support 1	2

PART	DESCRIPTION	QUANTITY
N	Side Table Support 2	2
O	Left Side Table	1
P	Right Side Table	1
Q	Grease Pan	1
R	Grease Cup	1
S	Heat Tent	2
T	Cooking Grate	2
U	Lid Handle	1
V	Lid Handle Bezel	2
W	Warming Rack	1
X	Door Handle Sleeve	2
Y	AAA Battery (1.5V)	1

HARDWARE CONTENTS (shown actual size)

AA	BB	CC	DD	EE	FF	GG	HH
							
M6x12 Screw	M4x10 Screw	M6x20 Screw	M5x12 Screw	Spring Washer	M5x10 Screw	M6x25 Screw	Plain Washer
Qty. 28	Qty. 4	Qty. 4	Qty. 16	Qty. 16	Qty. 2	Qty. 2	Qty. 16
					NOTE: (FF) Hardware preassembled in door handle	NOTE: (GG) Hardware preassembled in lid handle	

PREPARATION

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list on previous page and hardware contents above. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts.

Estimated Assembly Time: 50 minutes with 2 people.

Tools Required for Assembly and Leak Testing (not included): Phillips screwdriver, Spray bottle



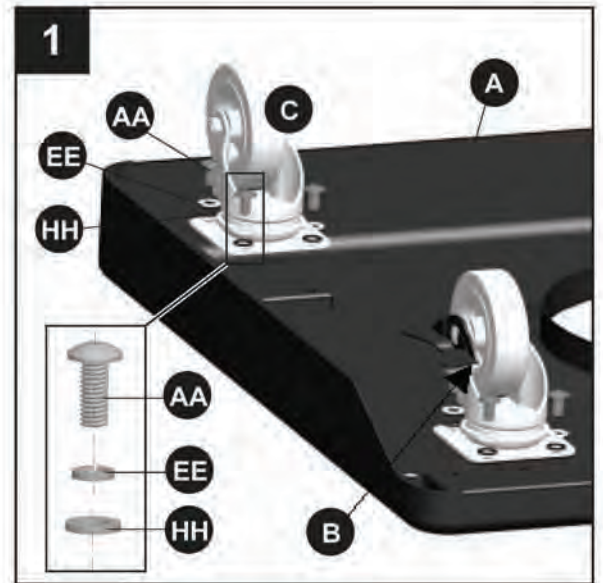
⚠ CAUTION

THIS UNIT IS HEAVY. TWO PEOPLE REQUIRED FOR SAFE ASSEMBLY.

Two people required for safe assembly. Some parts may contain sharp edges. Wear protective gloves if necessary. Read and follow all safety statements, warnings, assembly instructions and use and care instructions before attempting to assemble and use.

ASSEMBLY INSTRUCTIONS

1. Locate the two locking casters (B) and the two non-locking casters (C). Secure the two locking casters (B) to the rear (area of bottom shelf with cut away) of the bottom shelf (A) using four screws (AA) inserted through four spring washers (EE), then through four plain washers (HH) and into the threaded holes on the bottom shelf (A). Secure the two non-locking casters (C) to the front of the bottom shelf (A) using four screws (AA) inserted through four spring washers (EE), then through four plain washers (HH) and into the threaded holes on the bottom shelf (A). Tighten all screws.




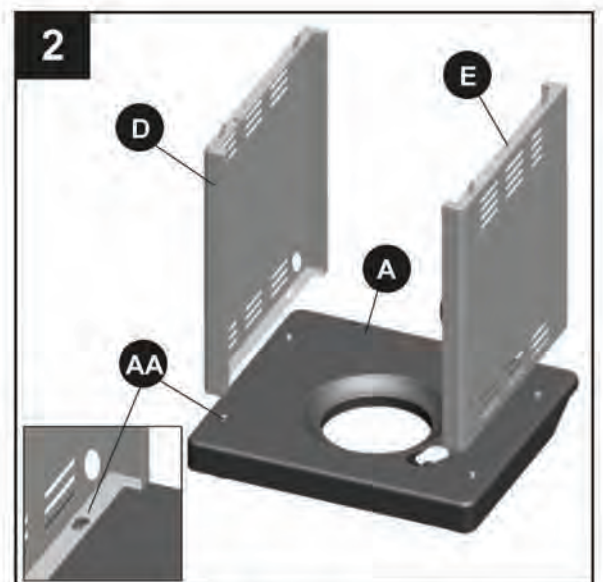
Hardware Used

AA	M6x12 Screw		x16
EE	Spring Washer		x16
HH	Plain Washer		x16

2. Insert 4 screws (AA) halfway into threaded holes in bottom shelf (A). Attach the cart left side panel (D) by placing the panel keyholes over the screw heads (AA) on left side of bottom shelf (A). Slide the cart left side panel (D) so that the screw head is over the smaller part of the keyhole. Thread the screw (AA) down snug but do not tighten as a little wiggle room will be necessary in following assembly steps. Repeat with cart right side panel (E).

Hardware Used

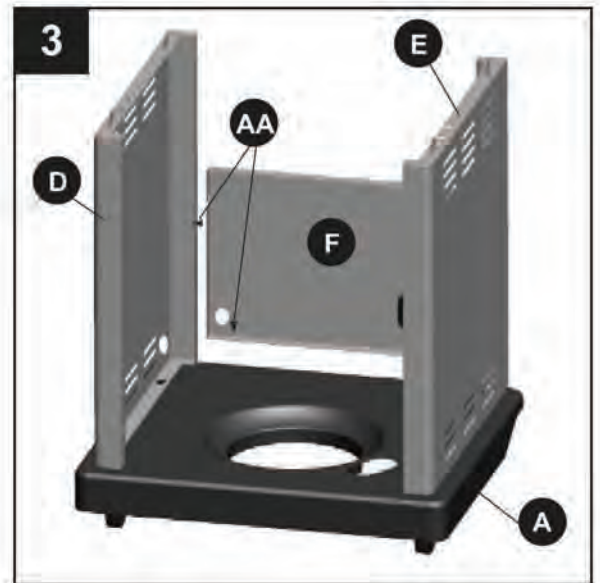
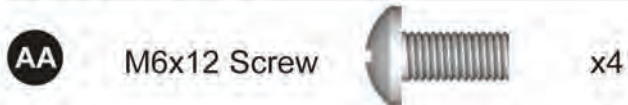
AA	M6x12 Screw		x4
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ASSEMBLY INSTRUCTIONS

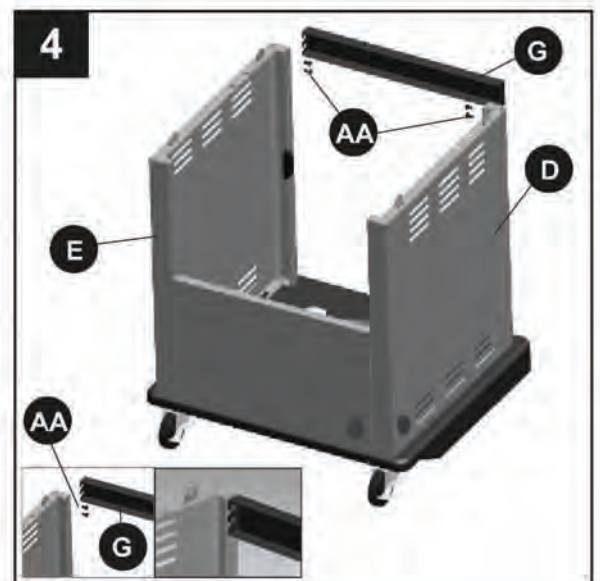
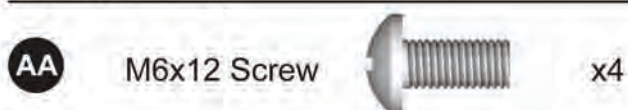
3. Insert one screw (AA) halfway into the middle rear threaded hole of each of the cart left side panel (D) and cart right side panel (E). Attach the cart rear panel (F) by sliding the keyholes in the cart rear panel (F) over the inserted screws. Slide the rear cart panel (F) down to meet bottom shelf (A). Secure the cart rear panel (F) to the bottom shelf (A) with 2 screws (AA). Tighten all screws, including the 4 screws in cart side panels (D and E).

Hardware Used



4. Insert 2 screws (AA) halfway into the top front threaded holes of both the cart left side panel (D) and the cart right side panel (E). Attach the upper front door brace (G) by sliding the cut-outs in the front door brace (G) over the 4 screws (AA) and tightening all 4 screws (AA).

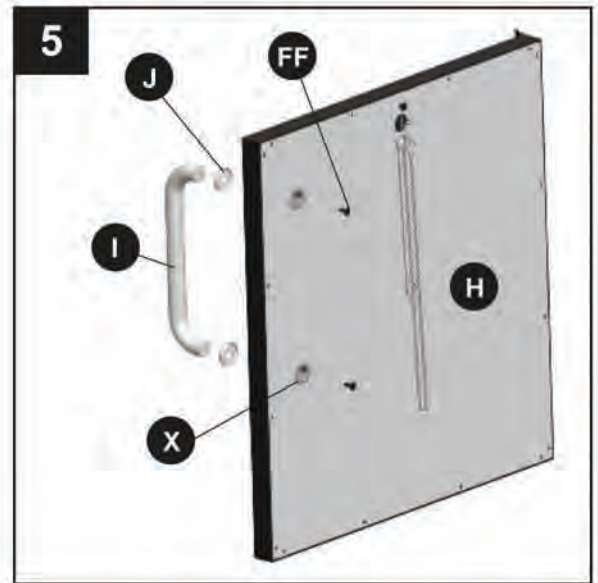
Hardware Used



ASSEMBLY INSTRUCTIONS

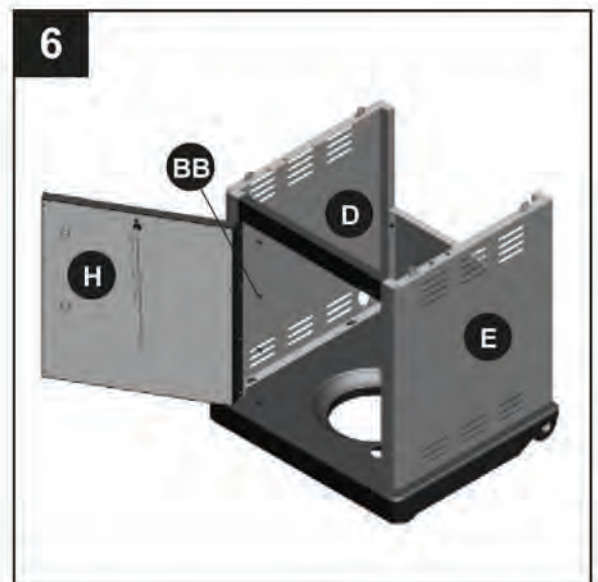
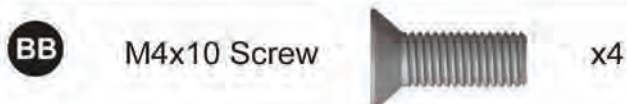
- Remove preassembled screws (FF) from the door handle. Insert the 2 door handle sleeves (X) into the holes located on the back of the door assembly (H). Insert 2 screws (FF) into the door handle sleeves (X), through the door handle bezels (J) and into the threaded holes in the door handle (I). Tighten the screws.

Hardware Used



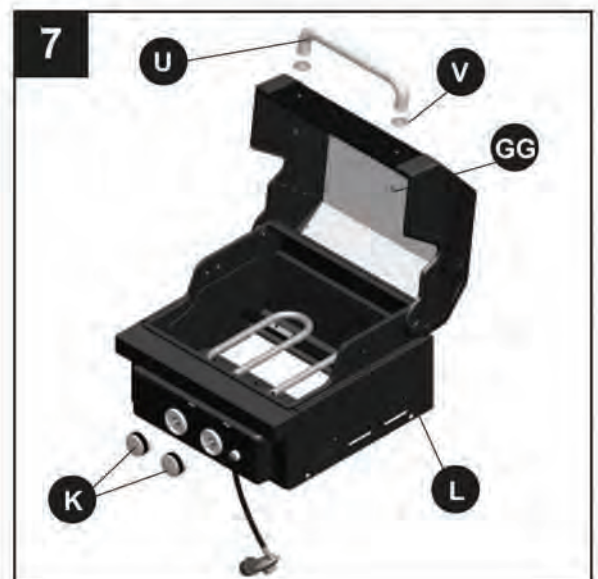
- Attach the door assembly (H) to the assembled cart body by aligning the holes in the hinge of the door assembly with the holes in the cart left side panel (D), inserting 4 screws (BB) and tightening. Adjust the door assembly (H) clearance to the cart body by slightly loosening the 4 screws (BB), aligning the door assembly (H) with the cart body, then tightening all screws (BB) securely.

Hardware Used



- Slip control knobs (K) onto the valve stems located on the front control panel of the grill body (L). Remove preassembled screws (GG) from the lid handle. Attach the lid handle (U) by inserting two screws (GG) from inside the lid of the grill body (L), through the lid handle bezels (V), into the handle (U) and tightening securely.


Hardware Used



ASSEMBLY INSTRUCTIONS

8. Carefully place the grill body (L) over the mounting tabs on the cart side panels (D and E) and onto the cart. Adjust the grill body (L) so that the holes in the grill body (L) are aligned with the holes in the tabs of the cart side panels (D and E). NOTE: Make sure the gas hose is inside the cart. Fasten the grill body (L) using 2 screws (CC) on each side.

Hardware Used

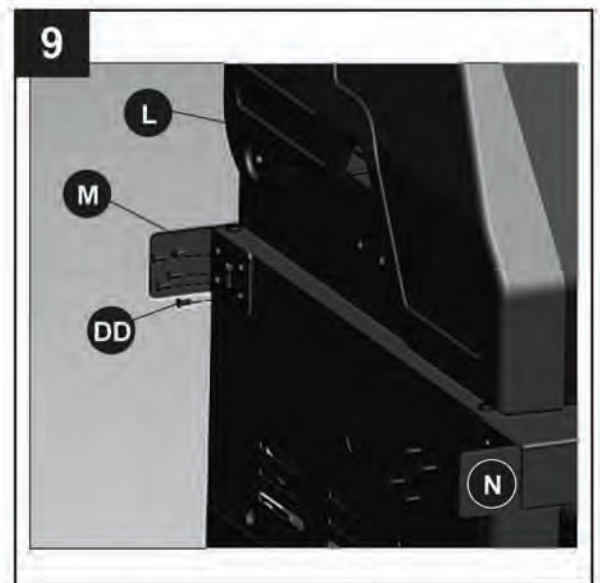
- CC** M6x20 Screw  x4



9. NOTE: Side Table Supports 1 (M) will be used for both the right side front and left side rear placement. Side Table Supports 2 (N) will be used for both the right side rear and left side front placement. Install the side table supports 1 (M) and side table supports 2 (N) on both sides of the grill body with screws (DD). Arrows cut out of the supports indicate the correct position of the support when fastened to the grill body (L).

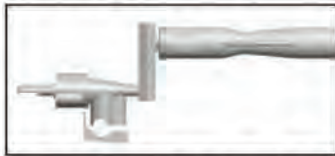
Hardware Used

- DD** M5x12 Bolt  x16



ASSEMBLY INSTRUCTIONS

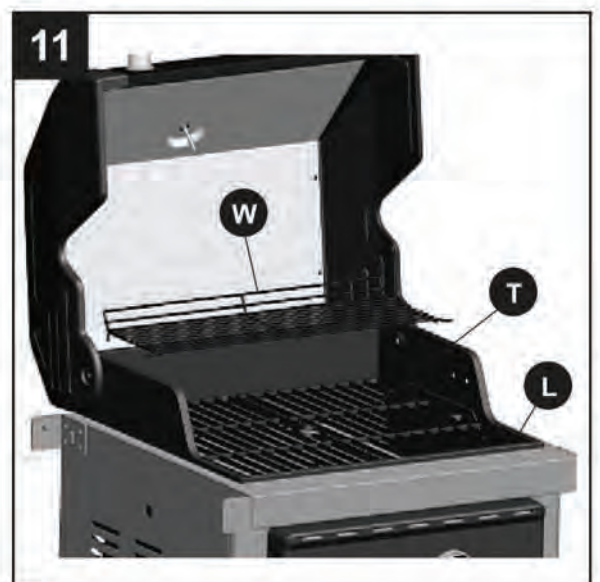
⚠ WARNING: IT IS VERY IMPORTANT TO CHECK AND ENSURE THAT EACH AND EVERY BURNER IS FULLY ENGAGED WITH THE ADJACENT VALVE ORIFICE BEFORE COMPLETING STEP 10. FAILURE TO DO SO MAY RESULT IN FIRE OR EXPLOSION, POSSIBLY CAUSING SERIOUS INJURY OR DEATH. REFER TO MAINTENANCE SECTION INSTRUCTIONS TO PROPERLY CHECK THE ENGAGEMENT.



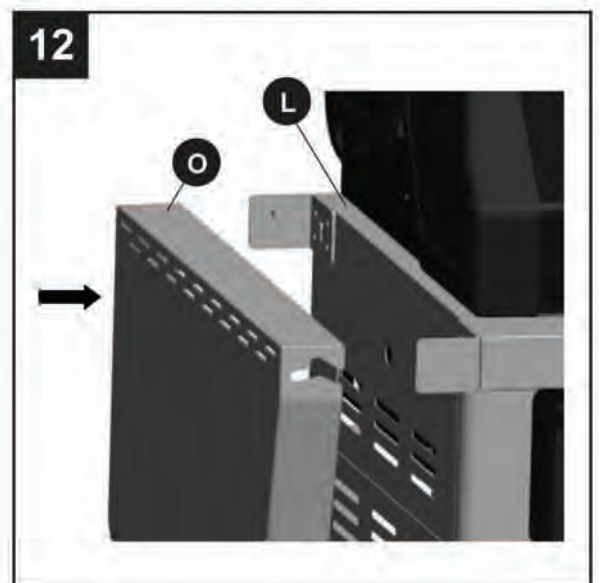
10. Open the lid and place the two heat tents (S) on the brackets directly above the burners.



11. Place cooking grates (T) on the grill body braces and grill rear panel, then insert the warming rack (W) into the 2 holes located on the back edge of the grill body (L).

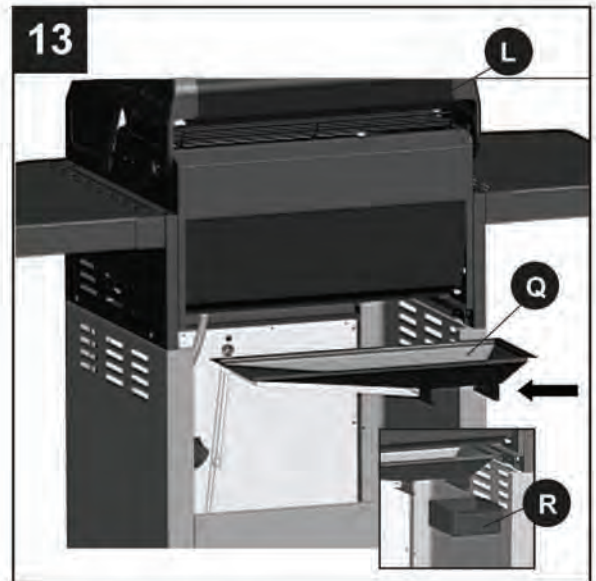


12. With the left side table (O) in a perpendicular position, align the slots in the left side table (O) with the side table supports (M and N) and insert. To lock the left side table (O) in the upright position, swing the left side table (O) 90 degrees up, push towards the grill body (L), and press down on the left side table (O) near the grill body until it is fully fastened in place. Repeat with the right side table (P).



ASSEMBLY INSTRUCTIONS

13. Insert the grease pan (Q) into position by sliding it in the grill body (L) from the rear, along the rails located just below the underside of the grill body (L). Insert the grease cup (R) into position by sliding it onto the rails located on the bottom side of the grease pan (Q).



14. Remove the igniter cap by turning it counterclockwise. Insert the AAA battery (Y) into the igniter body with Positive '+' end facing out. Replace the igniter cap.



15. Open the cart door and insert the LP gas cylinder (sold separately) into the nesting hole located in the bottom shelf. Align the hand screw coupling of the hose/regulator with the threaded valve of the cylinder by turning the LP gas cylinder until positioned correctly. Hand-tighten the hose/regulator coupling to the threaded valve of the LP gas cylinder. Tighten the tank screw until the cylinder is secure inside the nesting hole of the cart.



ASSEMBLY INSTRUCTIONS

CHECKING FOR LEAKS

After all connections are made, check all connections and fittings on the LP gas tank valve, gas hose and regulator for leaks with a water and soap solution.

To prevent fire or explosion while testing for a leak:

- Always perform leak test prior to lighting the grill.
- Do not smoke while testing for a leak.
- Always perform leak tests outdoors in a well ventilated area.
- Do not use any source of flame while testing for leaks.
- Do not use the grill until any and all leaks are corrected.
- If you are unable to correct a leak, disconnect the propane supply and call a gas appliance service dealer.

PERFORM LEAK TEST

- Prepare leak test solution by combining 1 part liquid dish soap with 3 parts water. Total solution required is approximately 2-3 oz. (70-90ml.). Put leak test solution in a spray bottle.
- Ensure all control knobs are in the 'OFF' position.
- Open LP gas tank valve.
- Spray leak test solution on all gas carrying connections and fittings. Presence of bubbles at areas of applied test solution indicates a gas leak. If leaks are detected or you smell or hear gas, shut off the LP gas tank immediately and repair or replace the defective part. Do not use the grill until all leaks are corrected.

OPERATION INSTRUCTIONS

⚠ CAUTION

Only use the regulator and hose assembly provided! If a replacement is necessary, please call our customer service center. Do not use replacement parts that are not intended for this grill.

CONNECTING GAS CYLINDER

The propane gas supply cylinder to be used must be constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and Provided with a listed overfilling prevention device.

Use only 20-pound cylinders (Height 18.11 in., Diameter Tank 9.84 in., Diameter foot: 8.03 in.) equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances. The cylinder must include a collar to protect the cylinder valve. The gas cylinder should not be dropped or handled roughly!

If the appliance is not in use, the gas cylinder must be disconnected. Storage of an appliance indoors is permissible **ONLY** if the cylinder is disconnected and removed from the appliance. 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. Your cylinder must never be stored where temperatures can reach over 125°F.

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

OPERATION INSTRUCTIONS

Before connection, be sure that there is no debris caught in the outlet of the gas cylinder, outlet of the regulator valve or in the outlet of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Keep the propane cylinder valve closed and disconnect the propane cylinder from the regulator valve when the grill is not in use.

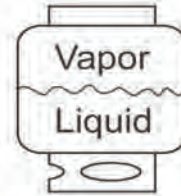
DO NOT obstruct the flow of combustion air and ventilation air to the grill. The propane cylinder must be arranged for vapor withdrawal and equipped with a listed overfilling prevention device. Please use the proper cylinder orientation to provide vapor withdrawal. **NOTE:** The cylinder must be fully upright for the cylinder to have vapor withdrawal only.



Correct



Wrong



Wrong

⚠ CAUTION

- Do not store a spare LP-gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.

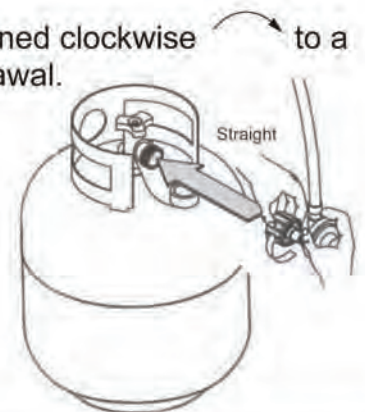
NOTE: Other cylinders may be acceptable for use with this appliance provided they are compatible with the appliance nesting hole and retention means. Refer to Step 15 of the Assembly Instructions for correct cylinder to cylinder holder connection.

⚠ WARNING

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

CONNECTING THE LP TANK

- The knob on the LP tank must be closed. Make sure that the knob is turned clockwise to a full stop. The cylinder supply system must be arranged for vapor withdrawal.
- Check that the control knob on the control unit is turned off.
- Remove the protective cap from the LP tank valve and coupling nut.
- Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet. Use care – do not cross thread the connection.
- Hand-tighten the coupling nut clockwise until it comes to a full stop. Firmly tighten by hand only. Do not use tools.



⚠ WARNING

In the connection process, make sure:

- the regulator inlet connector mates with the cylinder valve outlet properly, safely and firmly, and;
- the LP-Gas hose does not come in contact or remain in contact with the firebox.

OPERATION INSTRUCTIONS

LIGHTING THE GRILL

Before first use:


Remove all hangings or plastic straps, if present. Before you cook on your new gas grill, it is important to clean your grill with heat. To do this, operate the grill for approximately 15 minutes with the lid closed and the control knob in the highest position. This will clean the internal parts by burning off any residue and odor from the manufacturing process.

⚠ CAUTION

If the flame extinguishes accidentally during ignition or operation, immediately **TURN OFF** the cylinder valve and then **TURN OFF** the control knob.


⚠ WARNING

Do not lean over grill when lighting. Read instructions before lighting.

1. Check that the control knobs are in the ● OFF position.
2. Open valve at tank fully by turning  counter-clockwise.
3. Open lid during lighting.
4. Push igniter down 3 to 4 seconds while turning right side control knob to the 🔥 HIGH position. The burner should ignite.
If ignition does not take place within 5 seconds, immediately turn the control knob to the ● OFF position. Wait 5 minutes and repeat step 4 above or refer to match lighting instructions below.
5. Repeat step 4 above to ignite left side burner.



If the burner still does not light, check that there is gas in the cylinder and follow the match lighting instructions.

LIGHTING THE GRILL WITH A MATCH

1. Insert a match in the end of the match holder that is installed on the inside of the cabinet door.
2. Light the match.
3. Immediately place the lit match through the 20mm (0.75 in.) hole on the side of the grill body, nearest the burner you want to light. Make sure the lit match is close to the burner ports.
4. Press in the control knob that operates that burner and rotate counter-clockwise  to 🔥 High position and burner should light immediately.
5. Adjust burners to desired cooking settings.

If lighting both burners is required, repeat steps 1 through 4 to light the other burner.

SHUTDOWN INSTRUCTIONS

1. Turn control knobs  clockwise to the ● OFF position.
2. Close valve at tank fully by turning  clockwise.
3. Close lid.

Turn off LP supply at cylinder when appliance is not in use.

CARE AND MAINTENANCE

COOKING GRATES

The best time to 'burn-off' the cooking grates is after every use (approx. 15 minutes). The grill is already hot from cooking thus requiring less fuel to obtain necessary temperature for 'burn-off'.

To 'burn off' or heat clean your grill, turn the burners to highest position and run for 15 minutes with the lid closed. Then turn off the burners and use a wire brush to clean excess food residue from the grates.

The porcelain grates have an enamel finish (similar to glass) and should be handled with care not to chip.

⚠ CAUTION

Ensure the grill is cool before cleaning and conducting maintenance and with the gas supply turned off at the LP-Gas cylinder.

RECOMMENDED CLEANING SUPPLIES

Mild liquid dish soap, warm water, nylon cleaning pad, wire brush

DO NOT use cleaners that contain acid, mineral spirits or any abrasive substance.

OUTSIDE SURFACES

It is recommended to use only mild dish soap and hot water to clean grill and grill parts.

Rinse with warm water.

INSIDE BOTTOM PAN OF GRILL BODY

To avoid flare-ups, the bottom pan of the cooking box should be kept clean on a regular basis.

Remove residue using a brush, scraper and/or cleaning pad. Wash with mild dish soap and warm water. Rinse with warm water. Avoid water splashing into venturi tubes of burners.

HEAT TENTS

Clean residue with wire brush and wash with mild dish soap and warm water. Rinse with warm water.

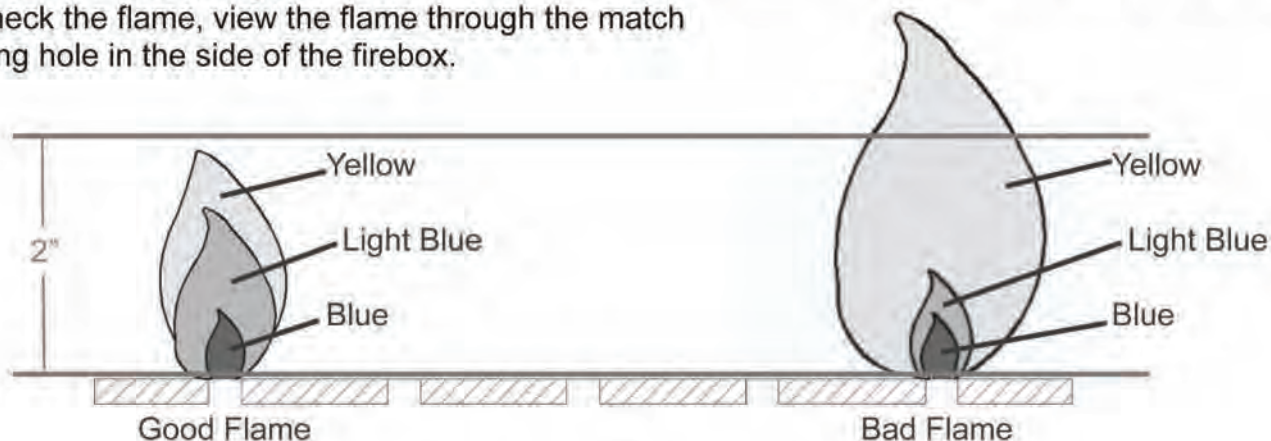
GREASE CUP

Empty the grease cup and clean with mild dish soap and warm water on a regular basis.

CHECKING THE FLAME

For maximum fuel efficiency and cooking performance, flame should be a blue-yellow color and be between 1- 2 inches high.

To check the flame, view the flame through the match lighting hole in the side of the firebox.



CARE AND MAINTENANCE

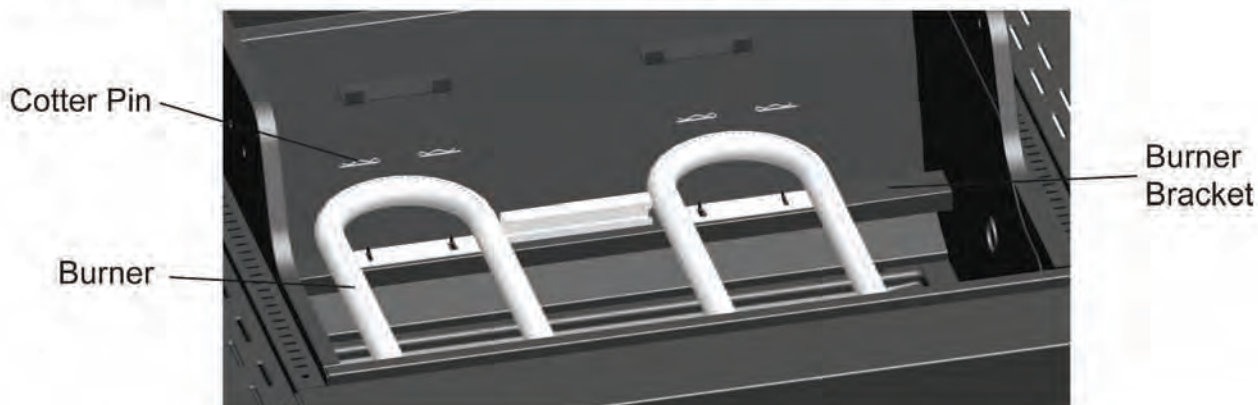
BURNER ASSEMBLY

REMOVING THE BURNER ASSEMBLY

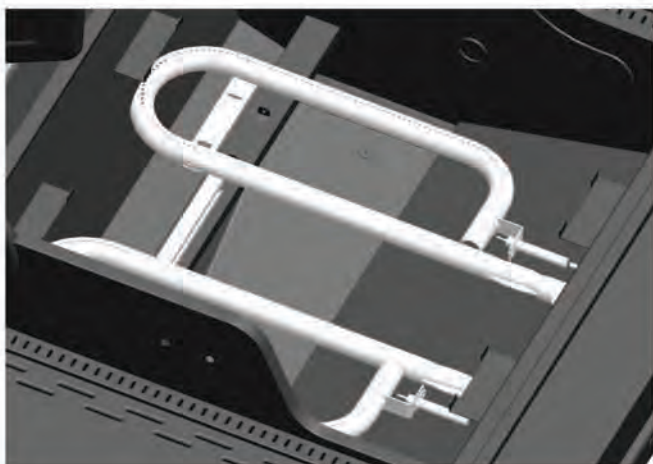
1. Make sure all control knobs are in the OFF position, LP tank valve is closed, and tank is disconnected from regulator and removed from grill.
2. Open lid and remove warming rack, cooking grates, and heat tents.



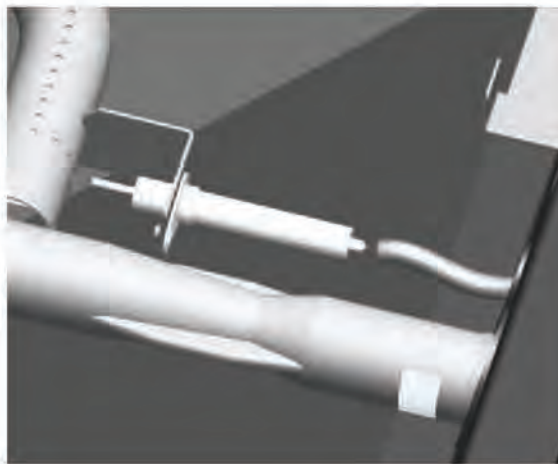
3. Remove cotter pins at back of burners to detach burners from brackets.



4. Slide burners out of firebox as shown.



5. Detach ignition wire from ignitor as shown.



CARE AND MAINTENANCE

CLEANING THE BURNER ASSEMBLY

– Make sure the grill is cool

1. Turn gas off at the control knobs and propane tank.
2. Disconnect LP-Gas cylinder from hose and regulator.
3. Remove warming rack, cooking grates and heat tents.
4. Detach burner by removing the cotter pins at the back of the burners to detach them from the brackets.
5. Detach ignition wire from electrode by hand only. DO NOT use pliers or any other tool as it may damage the electrode or wire.
6. Lift burner slowly.
7. Ensure all burner ports are clear of clogs. Use of a pin or paper clip works well.
8. Ensure burner is free of any damage. If damage is found, replace with new burner.
9. Ensure the end of the burner and primary air screen are clear from insect nests, dirt or debris.

RE-INSTALLING THE BURNER

Ensure that gas valve orifices are correctly positioned inside burner inlet (venturi).

The use of a flashlight may be necessary to ensure the correct position.

It is recommended to view the correct position through the firebox vent holes as illustrated below.



⚠ WARNING

If the instructions above are not followed, a fire or explosion may result, possibly causing serious bodily injury or death.

OTHER CARE AND MAINTENANCE

It is recommended that inspection and service on this appliance be conducted annually by a qualified service person.

It is recommended that you regularly check that the outdoor cooking appliance area is clear and free from combustible material, gasoline and other flammable vapors and liquids.

It is recommended that you regularly check that the flow of combustion and ventilation air is not obstructed.

It is recommended that you regularly check that the ventilation openings of the cylinder enclosure (cabinet) are free and clear from debris.

It is recommended that you regularly check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

CARE AND MAINTENANCE

The electronic ignition requires 1 "AAA" alkaline battery, which is included.

⚠ WARNING

DO NOT mix old and new batteries.

DO NOT mix alkaline, standard (Carbon-Zinc), or rechargeable (Nickel-Cadmium) batteries.

DO NOT dispose of batteries in fire. Improper disposal may cause batteries to leak or explode.

TROUBLESHOOTING

If you have any questions regarding the product, please call customer service at 1-800-963-0211, 8:00 a.m. – 6:00 p.m., EST, Monday – Thursday, 8:00 a.m. – 5:00 p.m., EST, Friday.

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
The burner will not light using the ignitor procedure.	<ol style="list-style-type: none">1. The igniter electrode may be covered with grease or residue.2. The igniter electrode may have a loose or disconnected wire.3. Dead battery.	<ol style="list-style-type: none">1. Clean the ignitor electrode.2. Check the connection and reconnect any loose or disconnected wires.3. Change battery.
The burner will not light with a match	<ol style="list-style-type: none">1. No gas flow or an obstructed gas flow	<ol style="list-style-type: none">1. Check the fuel level, and if necessary, refill cylinder.2. Clean the burner inlet (venturi) and burner as described in the Care and Maintenance section.
Low heat	<p>1. The LP-Gas regulator is equipped with an excess flow device that allows sufficient gas to the burners under normal circumstances. Rapid changes in pressure can trigger this device and prevent all but minimal flow of gas to the burner, causing a low flame and low heat output. This is typically caused by the LP-Gas cylinder valve being turned open when one or more burner valves (control knobs) is in the open position causing a surge of pressure that activates the excess flow device.</p>	<p>Follow these steps:</p> <ol style="list-style-type: none">1. Close the LP-Gas cylinder valve on the top of the cylinder.2. Make sure the burner valves are in the "OFF" position.3. Slowly open the LP-Gas cylinder valve and wait for 10 seconds.4. Follow the lighting instructions.
Excessive flare-ups	<ol style="list-style-type: none">1. Grease and/or residue build-up on heat tents or in firebox.2. Excessive dripping of fat or marinade from food.	<ol style="list-style-type: none">1. Clean the grill components.2. Trim fat from meat and use non-oil based marinades.

LIMITED WARRANTY

1-Year Limited Warranty

This LP gas grill is warranted for 1 year (5 years on the Stainless Steel burners) against broken or damaged parts at the time of purchase. It is warranted to be free of defects. Paint is warranted to be free of defects except for rust, which may appear after repeated use.

This warranty does not cover damage or issues related to neglect, abuse, or modifications to the appliance. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no charge via the discretion of the manufacturer (ground shipments, US Mail, or Parcel Post ONLY). Any special handling charges (i.e. Second Day, overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to GHP address without first obtaining a return authorization number from our customer service. This service is available by calling toll free 1-800-963-0211, 8:00 a.m. – 6:00 p.m., EST, Monday – Thursday, 8:00 a.m. – 5:00 p.m., EST, Friday.

NOTICE: Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights which may vary from state to state.

GHP Group, Inc.
8280 Austin Avenue
Morton Grove, IL, USA
60053-3207

Item Name: 2-Burner LP Gas Grill

Model #: MFA350CNP

Item #: 0221380

Rated BTU: 30,000 BTU/Hr

Product Dimension Assembled: L 45 5/8 in. x W 24 in. x H 45 7/16 in.
(L 1160mm x W 610mm x H 1155mm)

Product Weight: 87 lbs. (39.5kgs)

REPLACEMENT PARTS LIST

For replacement parts, call our customer service department at 1-800-963-0211, 8:00 a.m. – 6:00 p.m., EST, Monday – Thursday, 8:00 a.m. – 5:00 p.m., EST, Friday.

MASTER FORGE LP GAS GRILL - MODEL #MFA350CNP - LOWES ITEM #221380

Line #	Part #	I M Reference	Description
1	102-01001	L	Grill Body assembly - whole
2	102-02002	n/a	Grill Lid Assembly - INCLUDES - Branding Plate. DOES NOT INCLUDE - temp gage/lid handle/lid handle bezels.
3	102-02003	U	Lid Handle - Includes screws to attach
4	101-02004	V	Lid Handle Bezel (pack of 1)
5	102-02005	n/a	Temperature Gage and nut
6	101-02007	n/a	Lid Pivot Pins - with cotter pins
7	102-03001	n/a	Firebox Assembly - INCLUDES burners/valve & manifold assembly/hose & reg/control panel/control panel bezels/ignition wire and electrode. DOES NOT INCLUDE lid assembly/cook grates/warming rack/heat tents.
8	102-03002	n/a	Firebox Assembly - INCLUDES control panel. DOES NOT INCLUDE lid assembly/cook grates/warming rack/heat tents/burners/valve & manifold assembly/hose & reg/control panel bezels/control knobs/ignition wire and electrode.
9	102-03003	n/a	Burner - Left - Includes 2 cotter pins to secure
10	102-03004	n/a	Burner - Right - Includes 2 cotter pins to secure
11	101-03005	S	Heat Tent (pack of 1)
12	102-03006	n/a	Control Panel
13	102-03007	n/a	Gas Manifold With Valves - LP
14	102-03008	n/a	Hose and Regulator - LP
15	102-03009	K	Control Knob (pack of 1)
16	102-03010	n/a	Control Knob Bezel (pack of 1)
17	101-03011	T	Cooking Grate (pack of 1)
18	102-03012	W	Warming Rack
19	102-03023	n/a	Electronic Ignitor - Includes top and bottom housing and resin nut for securing to control panel
20	102-03013	n/a	Ignitor Electrode and ignition wire - INCLUDES electrode fastener bracket.
21	102-04001	O	Side Table - Left
22	102-04002	P	Side Table - Right
23	101-04003	M	Side Table Support A (for either left side front or right side back)
24	101-04004	N	Side Table Support B (for either left side back or right side front)
25	102-04005	A	Cart Bottom Shelf
26	101-04006	F	Cart Rear Panel
27	101-04008	G	Cart Front Upper Door Brace
28	102-04009	D	Cart Side Panel - Left
29	102-04010	E	Cart Side Panel - Right
30	102-04012	n/a	LP Cylinder Retention Screw
31	102-04013	Q	Grease Pan
32	102-04014	R	Grease Cup
33	102-04015	H	Cart Front Door Assembly - NO handle
34	102-04016	I	Cart Door Handle - Includes screws to attach
35	102-04020	J	Cart Door Handle Bezel (pack of 1)
36	102-04021	X	Cart Door Handle Sleeve (pack of 1)
37	101-04017	B	Caster - Locking - Includes 4 screws/flat washers/spring washers
38	101-04018	C	Caster - Regular - Includes 4 screws/flat washers/spring washers
39	101-04019	n/a	Match Holder - With chain and screw to attach
40	102-05001	n/a	Hardware Pack
41	102-05002	Y	AAA Battery
42	70-10-002	n/a	Owner's/Instruction Manual

LISTA DE PIEZAS DE REPUESTO

Para obtener piezas de repuesto, llame a nuestro Departamento de Servicio al Cliente al 1-800-963-0211, de lunes a jueves de 8:00 a.m. a 6:00 p.m. y los viernes de 8:00 a.m. a 5:00 p.m., hora estándar del Este.

PARRILLA A GAS PL MASTER FORGE - MODELO #MFA350CNP - ARTÍCULO DE LOWES #221380

Línea #	Pieza #	Referencia de I M	Descripción
1	102-01001	L	Ensamblaje del cuerpo de la parrilla - completo
2	102-02002	n/d	Ensamble de la tapa de la parrilla - INCLUYE - Placa de la marca, NO INCLUYE - medidor de temperatura/manija de la tapa/biseles de la manija de la tapa.
3	102-02003	U	Manija de la tapa - Incluye tornillos para fijarla
4	101-02004	V	Bisel de la manija de la tapa (paquete de 1)
5	102-02005	n/d	Medidor de temperatura y tuerca
6	101-02007	n/d	Pasadores giratorios de la tapa - con pasadores de chaveta
7	102-03001	n/d	Ensamble de la cámara de combustión - INCLUYE quemadores/ensamble de la válvula y el tubo colector/manguera y regulador/panel de control/biseles del panel de control/cable y electrodo de encendido. NO INCLUYE ensamble de la tapa/rejillas de cocción/rejilla para calentar/cámaras de calor.
8	102-03002	n/d	Ensamble de la cámara de combustión - INCLUYE panel de control 1, NO INCLUYE ensamble de la tapa/rejillas de cocción/rejilla para calentar/cámaras de calor/quemadores/ensamble de la válvula y el tubo colector/manguera y regulador/biseles del panel de control/perillas de control/cable y electrodo de encendido.
9	102-03003	n/d	Quemador - Izquierdo - Incluye 2 pasadores de chaveta para fijarlo
10	102-03004	n/d	Quemador - Derecho - Incluye 2 pasadores de chaveta para fijarlo
11	101-03005	S	Cámara de calor (paquete de 1)
12	102-03006	n/d	Panel de control
13	102-03007	n/d	Tubo colector de gas con válvulas - PL
14	102-03008	n/d	Manguera y regulador - PL
15	102-03009	K	Perilla de control (paquete de 1)
16	102-03010	n/d	Bisel de la perilla de control (paquete de 1)
17	101-03011	T	Rejilla de cocción (paquete de 1)
18	102-03012	W	Rejilla para calentar
19	102-03023	n/d	Encendedor eléctrico - Incluye carcasa superior e inferior y una tuerca de fijación para asegurar el panel de control
20	102-03013	n/d	Electrodo del encendedor y cable de encendido - INCLUYE abrazadera de fijación del electrodo
21	102-04001	O	Mesa lateral - Izquierda
22	102-04002	P	Mesa lateral - Derecha
23	101-04003	M	Soporte para la mesa lateral A (para la parte delantera lateral izquierda o posterior lateral derecha)
24	101-04004	N	Soporte para la mesa lateral B (para la parte posterior lateral izquierda o delantera lateral derecha)
25	102-04005	A	Estante inferior del carrito
26	101-04006	F	Panel posterior del carrito
27	101-04008	G	Soporte de la puerta frontal superior del carrito
28	102-04009	D	Panel lateral del carrito - Izquierdo
29	102-04010	E	Panel lateral del carrito - Derecho
30	102-04012	n/d	Tornillo de retención del cilindro de PL
31	102-04013	Q	Bandeja de recolección de grasa
32	102-04014	R	Recipiente de grasa
33	102-04015	H	Ensamble de la puerta frontal del carrito - SIN manija
34	102-04016	I	Manija de la puerta del carrito - Incluye tornillos para fijarla
35	102-04020	J	Bisel de la manija de la puerta del carrito (paquete de 1)
36	102-04021	X	Manguito de la manija de la puerta del carrito (paquete de 1)
37	101-04017	B	Rueda - Seguro - Incluye 4 tornillos/arandelas planas/arandelas de resorte
38	101-04018	C	Rueda - Regular - Incluye 4 tornillos/arandelas planas/arandelas de resorte
39	101-04019	n/d	Contenedor de fósforos - Con cadena y tornillo para fijarlo
40	102-05001	n/d	Paquete de aditamentos
41	102-05002	Y	Batería AAA
42	70-10-002	n/d	Manual de instrucciones/del usuario

70-10-002

Impreso en China