

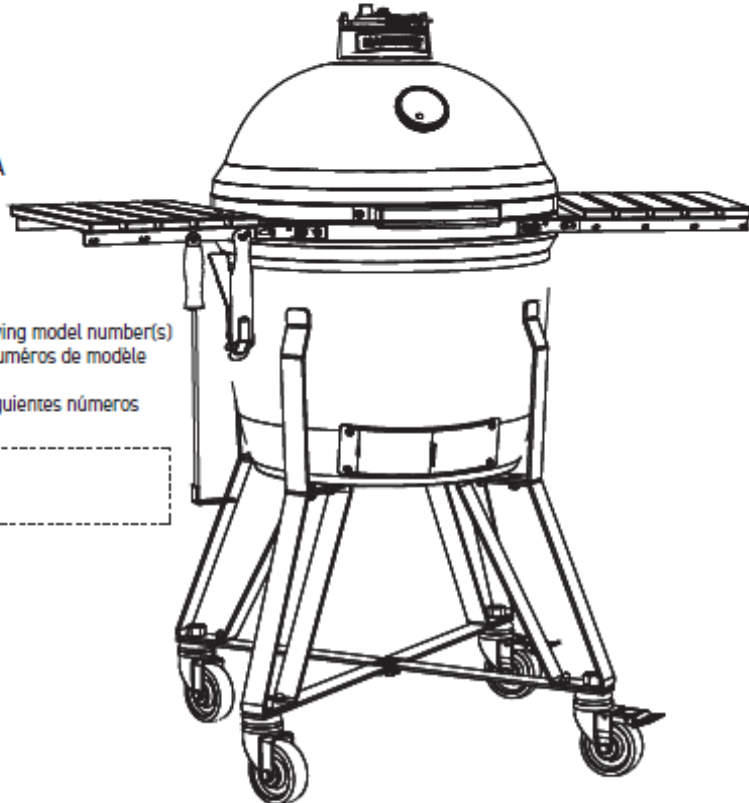


MASTERBUILT®

Welcome to the family. Let's get started.

MCG 300S

KAMADO GRILL
KAMADO GRIL
KAMADO PARRILLA



Manual applies to the following model number(s)
Le manuel s'applique aux numéros de modèle
suivants
El manual se aplica a los siguientes números
de modelo

MB20041819

Your model number | Votre numéro de modèle | Su número de modelo

Empty dashed box for recording the model number.

Mfg. Date - Serial Number | Date de fabrication - Numéro de série | Fecha Fabricado - Número de serie

Empty dashed box for recording the manufacturing date and serial number.

IMPORTANT | IMPORTANTE

Please record this information immediately and keep in a safe place for future use.

Veillez noter cette information immédiatement et la conserver dans un endroit sûr pour une utilisation future.

Por favor, registrar esta información inmediatamente y guardar en un lugar seguro para su uso futuro.

Manual Code: 9804190011 190402-GB

Master it. Masterbuilt.



WARNINGS AND IMPORTANT SAFEGUARDS



- This manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Keep this manual for future reference.



Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.



CARBON MONOXIDE HAZARD

- Burning charcoal or wood chips gives off carbon monoxide, which has no odor and can cause death.
- Use only outdoors where it is well ventilated.

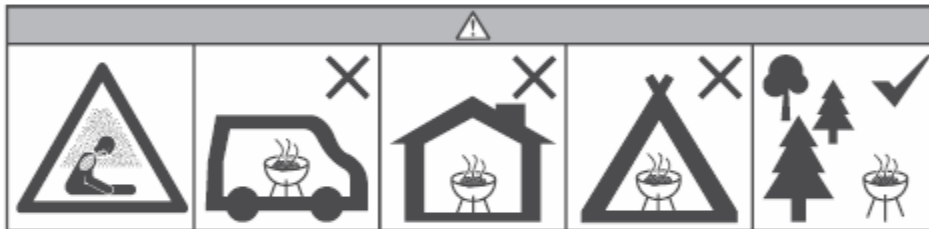


WARNINGS AND IMPORTANT SAFEGUARDS



READ ALL INSTRUCTIONS

- **WARNING!** This barbecue will become very hot. Do not move it during operation.
- Do not use indoors!
- **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying with EN1860-3!
- **WARNING!** Keep children and pets away from grill at all times. Do NOT allow children to use grill. Close supervision is necessary when children or pets are in the area where grill is being used.



- Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- Always use grill in accordance with all applicable local, state and federal fire codes.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- Never operate grill under overhead construction such as roof coverings, carports, awnings or overhangs.
- Grill is for OUTDOOR USE ONLY.
- Maintain a minimum distance of 10 ft. (3m) from overhead construction, walls, rails or other structures.
- Keep a minimum 10 ft. (3m) clearance of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.



WARNINGS AND IMPORTANT SAFEGUARDS



- Never use grill for anything other than its intended use. This grill is NOT for commercial use.
- Accessory attachments not supplied by Masterbuilt are NOT recommended and may cause injury.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to assemble or safely operate grill.
- Keep a fire extinguisher accessible at all times while operating grill.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- Use grill on a level, non-combustible, stable surface such as dirt, concrete, brick or rock. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Grill MUST be on the ground. Do not place grill on tables or counters. Do NOT move grill across uneven surfaces.
- Do not use grill on wooden or flammable surfaces.
- Keep grill clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Do not leave grill unattended.
- Do NOT allow anyone to conduct activities around grill during or following its use until it has cooled.
- Never use glass, plastic or ceramic cookware in grill. Never place empty cookware in grill while in use.
- Never move grill while in use. Allow grill to cool completely (below 115°F (45°C)) before moving or storing.
- Do not store grill with hot ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
- Never use grill as a heater. READ CARBON MONOXIDE HAZARD.
- The grill is HOT while in use and will remain HOT for a period of time afterwards and during cooling process. Use CAUTION. Wear protective gloves/mitts.
- DO NOT bump or impact the grill to prevent personal harm, damage to grill or spillage/splashing of hot cooking liquid.



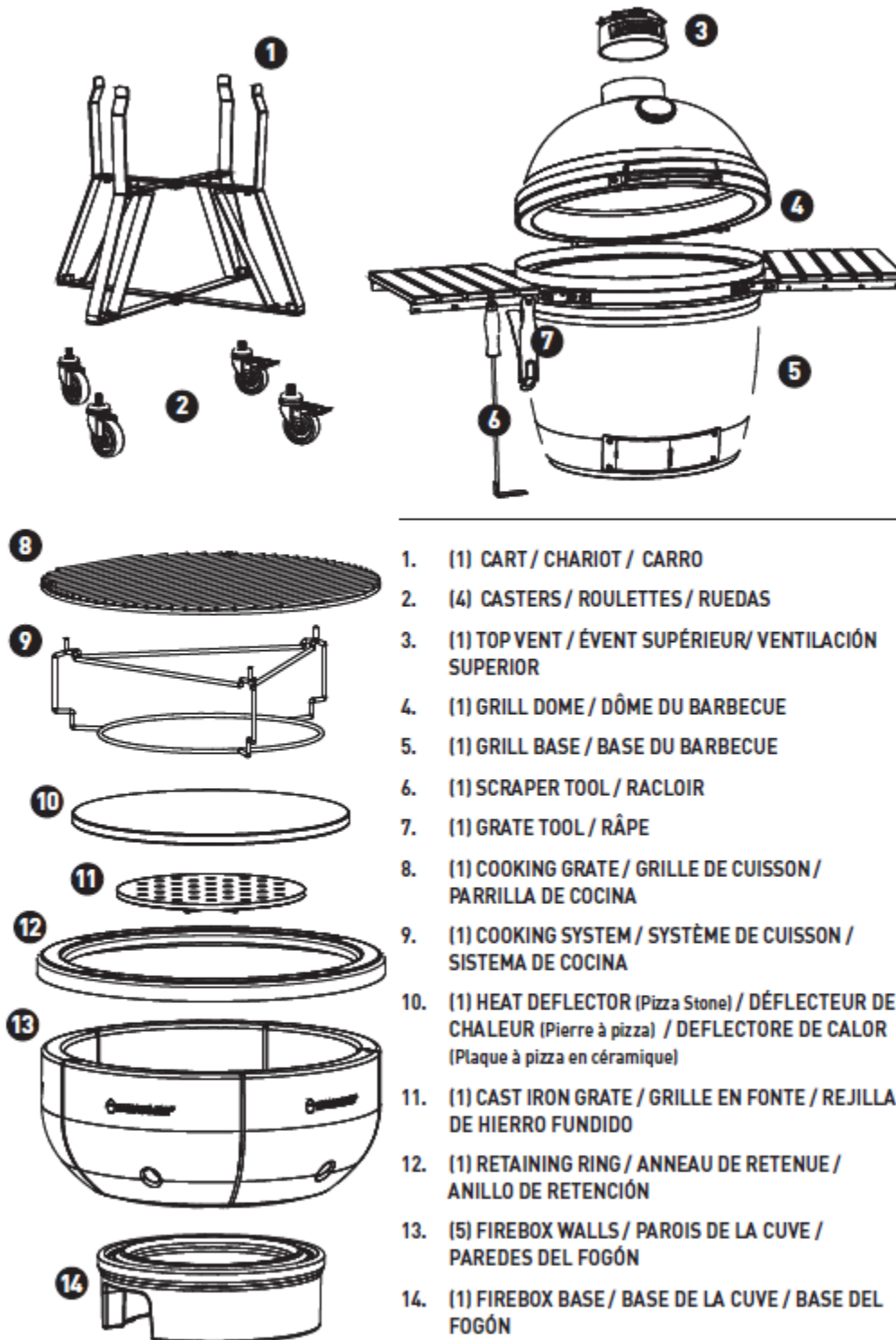
WARNINGS AND IMPORTANT SAFEGUARDS



- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves/mitts or long, sturdy cooking tools for protection from hot surfaces or splatter from cooking liquids.
- Do not touch HOT surfaces.
- Grill is HOT during use. To avoid burns, keep face and body away from vents and when opening lid. Steam and hot air are expelled during use.
- When cooking above 350°F (177°C), carefully open the grill (or burp the grill) each time you lift the grill dome to prevent flashback – a surge of white-hot heat caused by a rush of oxygen. Partially opening the lid 2-3 inches (5-8cm) and allowing heat to escape for about 5 seconds should prevent this.
- Air dampers are HOT while the grill is in use and during cooling. Wear protective gloves when adjusting.
- Grill has an open flame. Keep hands, hair and face away from flame. Do NOT lean over grill when lighting. Loose hair and clothing may catch fire.
- DO NOT obstruct flow of combustion and ventilation.
- Do not cover cooking racks with metal foil. This will trap heat and may cause damage to the grill.
- Never leave HOT coals or ashes unattended.
- Fuel should be kept red hot for at least 30 minutes prior to use.
- Do not cook before the fuel has a coating of ash.
- Do not remove ash drawer while ashes and charcoal are HOT.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy tools when adding wood or charcoal.
- Never use charcoal lighting fluid, gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode and cause injury or death.
- The maximum amount of charcoal for the this grill is 6 lbs. (2.7 kg). Never overfill charcoal grate. This can cause serious injury as well as damage to the grill.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.

SAVE THESE INSTRUCTIONS

Parts List | Liste des pieces | Lista de partes



1. (1) CART / CHARIOT / CARRO
2. (4) CASTERS / ROULETTES / RUEDAS
3. (1) TOP VENT / ÉVENT SUPÉRIEUR/ VENTILACIÓN SUPERIOR
4. (1) GRILL DOME / DÔME DU BARBECUE
5. (1) GRILL BASE / BASE DU BARBECUE
6. (1) SCRAPER TOOL / RACLOIR
7. (1) GRATE TOOL / RÂPE
8. (1) COOKING GRATE / GRILLE DE CUISSON / PARRILLA DE COCINA
9. (1) COOKING SYSTEM / SYSTÈME DE CUISSON / SISTEMA DE COCINA
10. (1) HEAT DEFLECTOR (Pizza Stone) / DÉFLECTEUR DE CHALEUR (Pierre à pizza) / DEFLECTORE DE CALOR (Plaque à pizza en céramique)
11. (1) CAST IRON GRATE / GRILLE EN FONTE / REJILLA DE HIERRO FUNDIDO
12. (1) RETAINING RING / ANNEAU DE RETENUE / ANILLO DE RETENCIÓN
13. (5) FIREBOX WALLS / PAROIS DE LA CUVE / PAREDES DEL FOGÓN
14. (1) FIREBOX BASE / BASE DE LA CUVE / BASE DEL FOGÓN

Tools required for assembly: Phillips screwdriver / Tournevis cruciforme / destornillador Phillips

Grill Set-Up

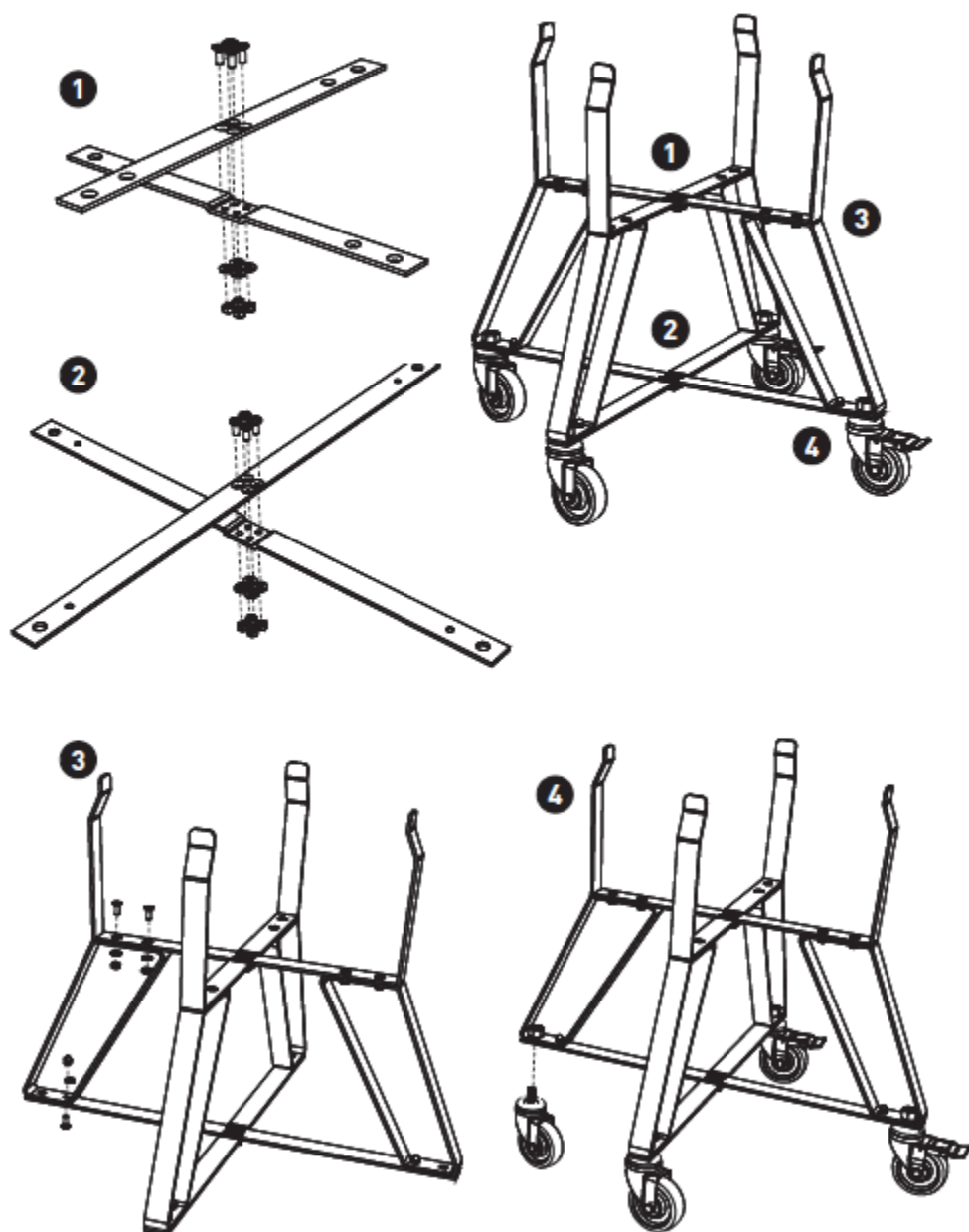
UNBOXING YOUR GRILL

- 1 Cut the plastic bands and remove the top and side panels of the shipping container.
- 2 Remove the plastic from the top of the grill.
- 3 Open the dome of the grill and remove the components from the inside of the grill. Handle the internal ceramic parts with care.

MASTERBUILT KAMADO GRILL WITH CART

- 1 Once the internal components of the grill have been removed, lift the grill out of the container and set it aside. Due to the weight of this grill, we highly recommend two people perform this task. Do NOT lift the grill by the side shelf tabs. Use the rear hinge and the front lower vent opening as lifting points.
- 2 Assemble the cart by connecting the upper cross brace sub-assembly, then connect the lower cross brace sub-assembly. Attach legs to both upper and lower cross bar sub-assembly. Attach casters to the legs.
- 3 **Lock the casters on the bottom portion of the grill cart before lifting grill into cart.**
- 4 With the same lifting technique used previously, lift the grill into the cart. Adjust the grill in the cart so the lower grill vent is facing the front of the cart. The front side of the cart is the side with the two locking casters.

Cart Assembly / Assemblage du chariot / Montaje del carro



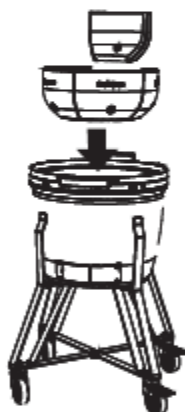
Grill Assembly



1 Place the base of the FireBox into the grill base with the cutaway aligned with the vent.



2 Set the Cast Iron Fire Grate on top of the base. Note: the ribbed side of the fire grate should face downward.



3 Begin building the FireBox Walls. Place each piece on top of the FireBox Base. Note: the pieces will lean against the inner wall of the base of the grill.



4 Using the hole in each piece, pull toward the center to fit under the outer rim of the Retaining Ring. Repeat step for each piece until FireBox is secure.



5 Place the Cooking Rack System on the Retaining Ring.

The Art of Kamado

FIRE TAMED THE WORLD—BECAUSE WITHOUT FIRE, THERE IS NO COOKING

Meals began and ended around a fire. Over time, cooking progressed from a simple skewer to a spit to early ovens. These earthenware cooking vessels channeled and controlled the fire's heat for better flavor. Slowly, the rudimentary cooking vessels evolved around the world, becoming the tandoor oven in India and the charcoal-fueled mushikamado in Japan.

After the Second World War, American soldiers discovered the superior, wood-fired flavor of the kamado and brought the grill home to the States. Since then, the kamado grill has been refined as a versatile ceramic cooker that continues to impress with the incredible flavor and textures it produces. From rich, smoked meat falling apart at the bone to crispy pizzas to juicy, caramelized steaks seared over a hot flame—meals prepared in the kamado taste elemental and true.

Our ancestors understood what we often forget: that time is the best ingredient. Thousands of years ago, people gathered around the kamado while their food cooked; today, despite our sprawling kitchens and double ovens and induction stoves, the kamado is still bringing people together around the fire. More than a way of cooking, kamado is a way of connecting. Connecting with the elements. With our hands, with our food. With the people we love. It's not fast food. Like any art, it takes time. And the result is a meal that rewards us with unmatched flavor—and the satisfaction of time well spent.

FUNDAMENTALS

Good kamado cooking begins with a good foundation. Learn how to master the elements and control your grill—and you'll be on your way to incredible flavor.

TECHNIQUES

Knowing these few quintessential methods will expand your grilling possibilities. They'll equip you for any recipe you want to tackle.

FIRE

SMOKE

GRILLING

BAKING

ROASTING

SMOKING

The Fundamentals of Fire

Fire is the single most important ingredient in successful kamado cooking—and it's made from just three elements: oxygen, heat and fuel. Learn how to control them, and you'll know how to control your fire.

FLAVOR COMES FROM FUEL

Only use premium hardwood lump charcoal to fuel your fire. Combustible liquids (starter fluid, etc.) will impart undesired flavors, damage your grill and create a fire hazard. Remember: flavor comes from your fuel. The taste you put in will eventually come out on your plate.

GOOD FIRE STARTS WITH GOOD AIR FLOW

Add charcoal to the firebox until the mound reaches the fire ring. Maximum charcoal amount for this grill is 6lb (2.7 kg). If you're aiming for high temperatures, you can arrange your charcoal mound for maximum air flow—large chunks on the bottom, smaller pieces to fill in. Now you're ready to light your charcoal. Fire is a living thing. It needs to breathe a little while before you begin adjusting the temperature, so leave the dome open for about 10 minutes after lighting.

CHARCOAL CAN BE RE-USED UNTIL IT'S GONE. BEFORE YOUR NEXT COOK, MAKE SURE TO STIR THE CHARCOAL TO KNOCK OFF ANY LOOSE ASH, REMOVE THE ASH AND THEN TOP OFF THE FIREBOX WITH THE DESIRED AMOUNT OF NEW CHARCOAL. WE RECOMMEND A FULL BOX OF CHARCOAL FOR HIGH-TEMPERATURE COOKING. MAXIMUM CHARCOAL AMOUNT IS 6LB (2.7 KG).



The Fundamentals of Smoke

Smoke is the taste that can't be mimicked or faked. It transforms even the most lowly of meats, adds complexity, makes a meal worth remembering. Because the Masterbuilt Kamado grill is charcoal-fueled, everything you cook in it will come away subtly changed by smoke, no matter which technique you use. Smoke is the flavor we're all chasing.



A LITTLE WOOD GOES A LONG WAY

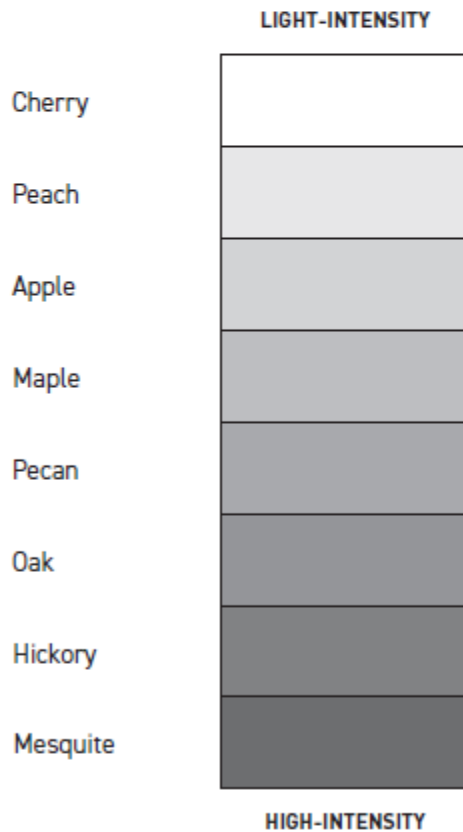
The secret to successful smoking in your kamado is remembering that less is more. There's no need to load up your firebox with smoking wood; it only takes a few chunks to impart flavor. You don't need to see smoke coming from the grill to be confident that smoke is infusing your food. Too much smoking wood may give your food a bitter, acrid taste.

LEAVE LIQUIDS OUT

The innovative shape and air-circulating design of the kamado creates a moist cooking environment that will produce tender, flavorful meats. There's no need to add a pan of water or liquid during the smoking process as the Masterbuilt Kamado grill does not require extra humidity for temperature control.

SMOKING IS AN ART, NOT A SCIENCE

When it comes to smoking foods, there are no hard rules, only suggestions. Every decision you make—from the type of wood to the spice rub to the length of smoking time—is driven by your palate and preferences. Different types of wood produce different aromas and taste or flavor intensities. High-intensity woods, like hickory and mesquite, make a natural pairing for beef, while light-intensity fruitwoods bring out the sweetness of pork. Some people prefer a punch of powerful flavor and others prefer just a kiss of smoke—you will discover your own taste in time, but it's best to start with less and add more.



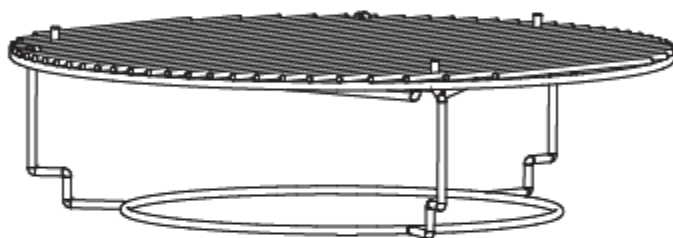
PREFERENCE AND EXPERIENCE SHOULD GUIDE YOU WHEN ADDING SMOKING WOOD TO YOUR FIREBOX, BUT HERE'S A QUICK RULE OF THUMB FOR STARTING OUT: 1 CHUNK FOR POULTRY AND FISH (BECAUSE THEY ABSORB SMOKE AT A HIGHER RATE THAN BEEF OR PORK); 2-4 CHUNKS FOR CUTS OF MEAT THAT ARE LARGER THAN 6 POUNDS/2.7KG (SUCH AS BUTTS, BRISKET, RIBS). ADD MORE TO YOUR TASTE.

The Technique of Grilling

HOW TO GRILL

Grilling is the go-to technique for quick, delicious and consistent results. Using high-quality charcoal will ensure a steady flame and unmatched flavor in everything you grill, from burgers to corn on the cob.

GRILLING CONFIGURATION:



-
1. Top off or fill the firebox with charcoal. Light the charcoal in 1–2 places to help your grill heat as quickly as possible.
 2. Install cooking grate. Leave the dome open for about 10 minutes, then close.
 3. Open the bottom vent and top vent fully until the kamado reaches target temperature for grilling, 400–600°F (204–316°C). Then close the top vent halfway to maintain, making adjustments if necessary.
 4. Be sure to 'burp' the grill every time you open the dome to prevent dangerous flashback—a surge of white-hot heat caused by a rush of oxygen. Partially opening the dome (2–3 inches/5–8cm) and allowing heat to escape for about 5 seconds should prevent this.
 5. When the grill is hot enough, place your food on the grate and turn when necessary. Use tongs, not forks, to turn to prevent juices from escaping.

Barbecue Cheddar Burgers

Preparation: 30–60 mins. | Cooking: 15–20 mins. | Surface: Cooking Grate

1 Preheat your Masterbuilt Kamado grill to 400–450°F (204–232°C). Configure for standard grilling by placing cooking grate on the rack.

2 Combine sauce ingredients in a small bowl and set aside.

3 In a mixing bowl, combine the ground beef with the barbecue and beer sauce and mix completely. Divide the mixture into four equal parts and press into hamburger patties. Sprinkle salt and pepper to taste on each side of the patties and set aside.

4 Drizzle onion slices with olive oil and place on the grill.

5 Place hamburgers on the grill and cook for 3–4 minutes.

6 Flip the burgers and place one of the onion slices on the top of each burger along with a slice of cheese. Continue cooking until the burgers reach your desired level of doneness.

7 Prepare hamburger buns by adding barbecue sauce to each side along with a slice of lettuce and tomato. Add your burger to the stack and enjoy!



INGREDIENTS

Serves 4

1 ½ pounds (.57kg) ground chuck (80/20)

1 Vidalia onion, sliced

4 slices sharp cheddar cheese

4 slices of tomato

Lettuce

Barbecue sauce, olive oil, salt and pepper to taste

4 hamburger buns

Sauce:

½ cup barbecue sauce

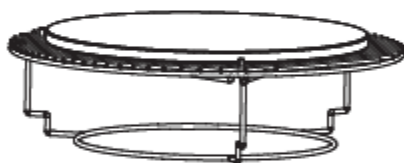
½ cup beer

The Technique of Baking

HOW TO BAKE

More than a grill, the Masterbuilt Kamado grill can become a charcoal-fired oven with just one simple configuration. Its ceramic walls retain heat and its circular shape promotes superior air circulation, creating ideal conditions for baking. You can bake anything you'd cook in an indoor oven, from wood-fired pizzas to rustic berry cobblers to fresh, crusty bread. Note: to bake pizza, you'll need to raise the temperature beyond typical baking temperatures (300–450°F/149–232°C) to 500°F (260°C) or higher.

PIZZA CONFIGURATION:
PIZZA STONE ON THE COOKING GRATE



BAKING CONFIGURATION:
PIZZA STONE INSERTED BENEATH COOKING GRATE

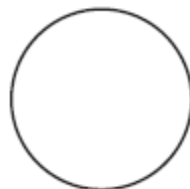


1. Top off or fill the firebox with charcoal. Light the charcoal. Place the pizza stone on top of the cooking grate. Leave the dome open for about 10 minutes, then close.
2. Open the bottom vent and top vent halfway until the kamado approaches 300–450°F (149–232°C). Then begin closing the vents as needed to stabilize the kamado at your target temperature. If you're making pizza, increase the heat to 500°F (260°C) or higher.
3. Be sure to 'burp' the grill every time you open the dome to prevent dangerous flashback. Partially opening the dome (2–3 inches/5–8cm) and allowing heat to escape for about 5 seconds should prevent this.
4. When the grill is hot enough, you're ready to bake. Use the top daisy wheel to fine-tune any temperature adjustments.

Pizza

Preparation: 90–120 mins. | Cooking: 10 mins. | Surface: Ceramic Pizza Stone

- 1 Mix water, olive oil, sugar and yeast in the mixing bowl of a stand mixer. Let sit for 10–15 minutes until bubbling occurs.
- 2 Stir in flour and salt and mix with the dough hook attachment for about 5–6 minutes. Transfer the dough ball into an oiled bowl and roll the dough ball to coat. Cover the bowl with plastic wrap and let sit in a warm place for 60–90 minutes until the dough has doubled in size.
- 3 Meanwhile, light and preheat your Masterbuilt Kamado grill to 500°F (260°C) with the pizza stone on the cooking grate in the cooking system rack.
- 4 After the dough has risen, divide it into two equal parts. Roll each ball into a large, thin circle on a well-floured surface. Sprinkle cornmeal on the pizza peel and transfer the dough to the peel. Poke the dough all over with a fork to prevent bubbling. Brush dough with olive oil before evenly spreading a thin layer of pizza sauce. Add any additional pizza toppings you like.
- 5 Transfer pizza to the pizza stone in your kamado grill. Close the dome and cook for 7–10 minutes. Be sure to burp the grill before opening the dome fully at these temperatures. Remove the pizza with a pizza peel and let cool before slicing.



INGREDIENTS

Serves 4–6 (2 pizzas)

Pizza Dough:

- 1 cup lukewarm water
- ½ cup extra virgin olive oil
- 1 teaspoon sugar
- 1 packet instant dry yeast
- 3 cups all-purpose flour
- 1 teaspoon salt

Additional Ingredients:

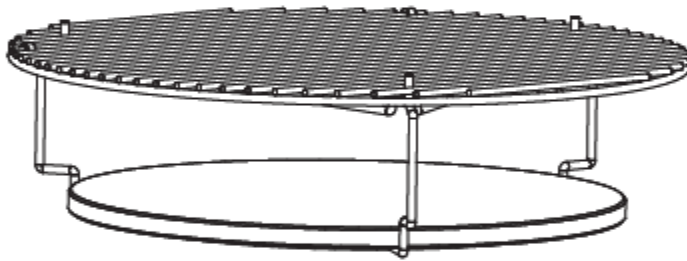
- Cornmeal for dusting the pizza peel
- Extra virgin olive oil for basting the top of the pizza crust
- Pizza sauce
- Your choice of pizza toppings

The Technique of Roasting

HOW TO ROAST

Juicy and tender on the inside, crisp and flavorful on the outside—this is the work of roasting. This technique is delicious for larger cuts of meat, like whole chicken or pork loin, or for vegetables. The mid-range temperature (300–450°F / 149–232°C) harnesses the power of slow, indirect heat to infuse food with wood-fired flavor and tenderness, while delivering enough heat to create a crisp crust or finish. And if you want to experiment with brines or spice rubs, roasting is a great way to show them off.

ROASTING CONFIGURATION:



-
1. Top off or fill the firebox with charcoal. Light the charcoal.
 2. Install the heat deflector plate; then place the cooking grate on top. Leave the dome open for about 10 minutes, then close.
 3. Open the bottom vent and top vent halfway until the kamado grill approaches the target temperature for roasting, 300–450°F (149–232°C). Then begin closing the vents as needed to stabilize the kamado at your target temperature.
 4. When the grill is hot enough, you're ready to roast.
 5. Be sure to 'burp' the grill every time you open the dome to prevent dangerous flashback. Partially opening the dome (2–3 inches/5–8cm) and allowing heat to escape for about 5 seconds should prevent this.

Roast Chicken

Preparation: 30–60 mins. | Cooking: 60–90 mins. | Surface: Cooking Grate

- 1 Rub the entire chicken with the olive oil.
- 2 Combine the salt, pepper, thyme and cumin and coat the outside of the chicken liberally.
- 3 Place the chicken on the grill, breast side down, and cook for 1 to 1 ½ hours until the temperature in the thick part of the breast reaches 160°F (71°C).
- 4 Remove from the grill, loosely tent with aluminum foil and let rest for 15 minutes before serving, or until the internal temperature reaches 165°F (74°C).



INGREDIENTS

- 1 whole chicken, 4 to 6 lbs. (1.8 to 2.7kg), rinsed, patted dry with all items removed from inside
- ½ cup extra virgin olive oil
- 1 tablespoon salt
- 1 teaspoon black pepper
- 1 teaspoon dried thyme
- 1 teaspoon cumin

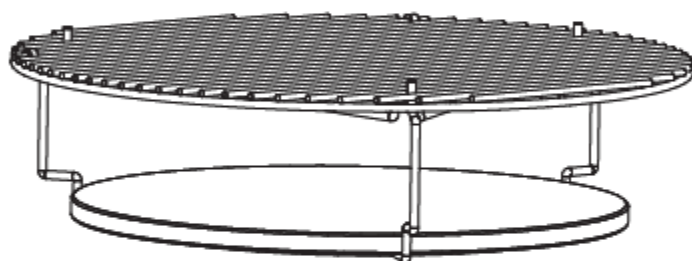
The Technique of Smoking

HOW TO SMOKE

Smoking is low and slow cooking at its finest. The unique shape and design of the kamado keeps meat moist as the heat gently breaks down collagen—all the while infusing it with a deep, smoky flavor.

Of course, meat isn't the only food you can smoke. From fish to nuts to vegetables, a range of foods benefit from the complex flavor of wood smoke.

SMOKING CONFIGURATION:



-
1. Fill the firebox with fresh charcoal. Light the charcoal.
 2. Place in a few chunks of smoking wood (1–6, depending on your cook).
 3. Install the heat deflector and the cooking grate. Leave the dome open for about 10 minutes, then close.
 4. Open the bottom vent only about 2 inches, fully close the top vent and open the daisy wheel until the kamado grill reaches target temperature for smoking, 225–275°F (107–135°C). Make adjustments by opening or closing the daisy wheel, and if the temperature still remains too high, close the bottom draft vent another ¼ inch to ½ inch (6.4–12.7mm).
 5. Wait until the thick, white smoke dissipates before moving forward. When the kamado grill has reached the correct temperature, place food on the grate and close the dome.
 6. Be sure to 'burp' the grill every time you open the dome to prevent dangerous flashback. Partially opening the dome (2–3 inches/5–8cm) and allowing heat to escape for about 5 seconds should prevent this.

Smoked Pulled Pork Barbecue

Preparation: 30–60 mins. | Cooking: 8–10 hrs. | Surface: Cooking Grate

1 Preheat your Masterbuilt Kamado grill to 250°F (121°C) with 2 or 3 chunks of hickory smoking wood added to the firebox. Configure for smoking by placing the heat deflector and the cooking grate in the cooking system rack as shown.

2 Rinse and pat the Boston butt dry. Combine the dry rub ingredients and apply liberally to all sides of the meat. Allow to sit on the counter at room temperature while the grill preheats.

3 Place the meat in the center of the grill. Allow to cook until the internal temperature in the center of the meat reaches 200°F (93°C). On average, this will take 1.5 hours per pound. When the internal temperature reaches 200°F (93°C), remove from the grill. Allow the meat to sit on the counter uncovered for 10–15 minutes. Double wrap the meat in aluminum foil, place it in an empty cooler, and allow it to rest for a minimum of 1 hour and up to 5 hours.

4 Remove the meat from the foil. Pull the bone out of the meat. Shred the meat with forks and serve!



INGREDIENTS

1 6–7 (2.7–3.2kg) pound bone-in Boston butt

Dry Rub:

$\frac{1}{2}$ cup salt

$\frac{1}{2}$ cup sugar

1 tablespoon paprika

1 tablespoon black pepper

2 teaspoons onion powder

1 teaspoon garlic powder

Safety Information

GASKET

Self-cleaning through natural heat cycle recommended. Do not use chemical based cleaners on the gasket. If absolutely necessary, gently wipe off any spills or moisture. Do not scrub or abrade the gasket if cleaning. Excessive rubbing can cause wear.

Cleaning & Care

Your Masterbuilt Kamado grill is made of quality materials, so general care and maintenance is minimal. The best way to protect your Masterbuilt Kamado grill from the elements is with a grill cover.

SELF-CLEANING

- 1 Add charcoal and light it.
- 2 Install the cooking grate and heat deflector on the cooking system rack.
- 3 Open the top and bottom air vents fully and let the temperature inside the grill rise to 600°F (315°C) with the dome closed.
- 4 Hold the temperature at around 600°F (315°C) for 15-20 minutes.
- 5 Close the bottom vent fully and wait another 15-20 minutes to close the top vent.

This process will burn off any unwanted residue from the inside of your grill. Before cooking again, brush the cooking grate with a standard grill brush. Use a soft bristle brush on the ceramics to remove any residue. Your heat deflector plates should also be free of burned on residue after this process. Brush them down with a soft bristle brush after cleaning. When your heat deflector gets dirty during normal use, flip it over with the dirty side down for the next cook and the heat from the fire will self-clean that side of the deflector plate.

Once or twice a year, you should do a more thorough cleaning of the inside of the grill. Remove the internal components and remove any residual ash or debris that has collected between the grill body and the internal components. Use a plastic bristle brush to clean the inside ceramic surface and scoop or vacuum debris from the bottom of the grill before replacing the internal components.

Built to Last a Lifetime

Limited Lifetime Warranty on Ceramic Parts

Masterbuilt warrants that all ceramic parts used in this Masterbuilt Kamado grill are free of defects in material and workmanship for as long as the original purchaser owns the grill.

5-Year Warranty on Metal Parts

Masterbuilt warrants that all metal and cast iron parts used in this Masterbuilt Kamado grill are free of defects in material and workmanship for a period of five years.

3-Year Warranty on Heat Deflector (Pizza Stone)

Masterbuilt warrants that the heat deflector (pizza stone) used for the Masterbuilt Kamado grill is free of defects in material and workmanship for a period of three years.

1-Year Warranty on Thermometer and Gaskets

Masterbuilt warrants that the thermometer and gaskets used in this Masterbuilt Kamado grill are free of defects in material and workmanship for a period of one year.

When Does the Warranty Coverage Begin?

Warranty coverage commences on the original date of purchase and covers only the original purchaser. For the warranty to apply, you must register your grill. If a defect in material or workmanship is discovered during the applicable warranty period under normal use and maintenance, Masterbuilt will, at our sole option, replace or repair the defective component at no cost to you for the component itself. This warranty does not apply to labor, or any other cost associated with the service, repair or operation of the grill. Masterbuilt will pay all shipping charges on warranty parts.

What is Not Covered?

Warranty | Garantie | Garantía

This warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed, damage caused by lack of proper use, assembly, maintenance or installation, damages caused by accidents or natural disasters, damage caused by unauthorized attachments or modifications, or damage during transport. This warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance.

This limited warranty is exclusive and in lieu of any other warranty, written or oral, express or implied, including but not limited to the warranty of merchantability or fitness for a particular purpose. The duration of any implied warranties, including any implied warranty of merchantability or fitness for a particular purpose is expressly limited to the duration of the warranty period for the applicable component. *Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

The purchaser's exclusive remedy for breach of this limited warranty or any implied warranty shall be limited as specified herein to replacement. In no case shall Masterbuilt be liable for any special, incidental or consequential damages. *Some states do not allow the exclusion or limitation of special, incidental or consequential damages, so the above limitation or exclusion may not apply to you

What Will Void the Warranty?

Purchasing any Masterbuilt product through an unauthorized dealer voids the warranty. An unauthorized dealer is defined as, but not limited to discount clubs, big box stores or any retailer who has not been expressly granted permission by Masterbuilt to sell Masterbuilt products.

Please visit masterbuilt.com for more warranty information and service.

Quick Start Guide

STARTING IT UP

- 1 Add charcoal to firebox and light using one or two fire starters.
- 2 Leave dome open for 10 minutes with the bottom vent fully open.
- 3 Close the dome.
- 4 Begin closing the top vent and bottom vent when the dome temperature is within 50°F (10°C) of your target.

MAINTAINING TEMPERATURE

To lower the temperature, decrease the airflow through the grill by closing the vents. Conversely, raise the temperature by opening the vents. Adjustments to the vents are not immediate—allow 10–15 minutes for a vent change to take effect. Because your ceramic kamado grill retains heat so well, it can take some time to fully heat. Give your grill 20–40 minutes to an hour to stabilize the temp before you start cooking.

COOLING IT DOWN

- 1 When finished cooking, close the bottom vent completely.
- 2 Once the temperature falls below 400°F (204°C), close the top vent almost completely, but leave a small crack.
- 3 Do not cover the grill until the dome is cool to the touch.

TO LOWER THE TEMPERATURE, CLOSE THE VENTS.
TO RAISE THE TEMPERATURE, OPEN THE VENTS.

Quick Temperature Guide

Approximate temperatures for cooking techniques.



GRILLING	400–600°F (204–315°C)
SEARING	500–750°F (260–399°C)
BAKING	300–750°F (149–399°C)
ROASTING	300–450°F (149–232°C)
SMOKING	225–275°F (107–135°C)

CAUTION

BURP

When cooking above 350°F (177°C), carefully open the grill (or burp the grill) each time you lift the grill dome to prevent flashback.

LIQUIDS

Do not spill liquids inside or on the grill while it is hot.

SIDE SHELVES

Do not set hot items on the side shelves.

SPARKS

Be aware of sparks and embers when using the grill on a wooden deck.

DURING OPERATION

Do not leave your grill unattended with the grill dome open.

Fire it up. Slow it down.

Thank you for choosing Masterbuilt! We are thrilled to welcome you to our ever-growing community of kamado cooks. We are confident that we have crafted the finest kamado-style cooker in the world, and we want to make sure you feel the same way. Don't hesitate to reach out to our team with questions, concerns or comments—we're always here to help.

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For so many of us, kamado cooking has become a passion. It's more than a way to cook—it's a way to spend time with those we love, to explore new flavors and to connect with people all over the world. The possibilities for exploring and experimenting—techniques, recipes, lessons—are almost infinite. We hope you enjoy the journey!

GATHER 'ROUND

This Owner's Manual will equip you with the foundational knowledge you need for great cooks, but we invite you to join us and other kamado fans online and on social media for endless recipes, tips, techniques, ideas and, yes, showing-off.

If you want to learn the basics or study up on your technique, our Masterbuilt YouTube channel is the best place to start. If you want to debate the finer points of smoking woods, you'll certainly find kindred spirits on our forums. And if you just want to enjoy one everlasting kamado cookout, check out our social channels and be sure to tag your own posts with **#kamado**.

We can't wait to see what you're cooking! Have fun and fire it up.



MASTERBUILT®

Rest assured, we're here to help.

Customer Service
Service à la clientèle
Servicio de atención al cliente

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