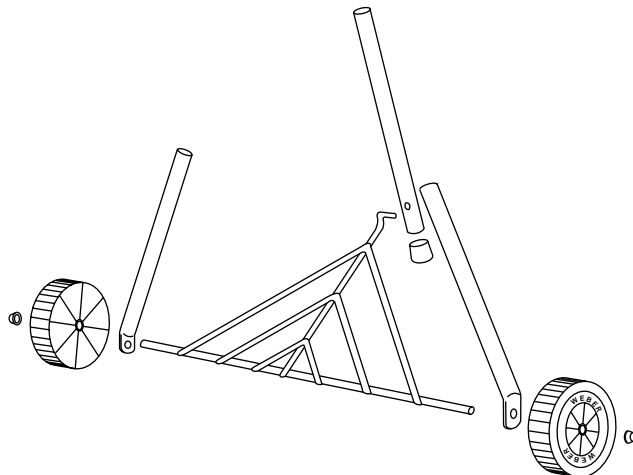
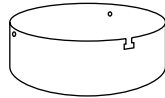
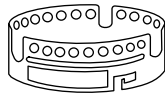
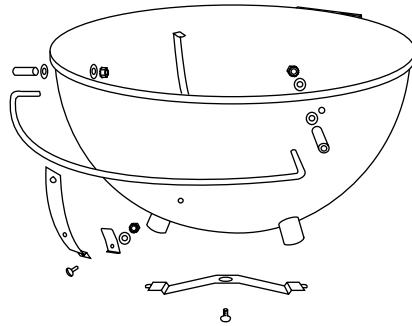
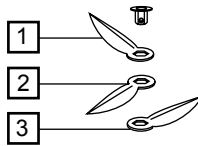
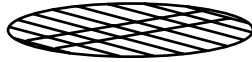
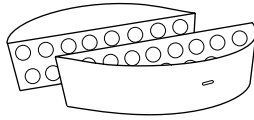
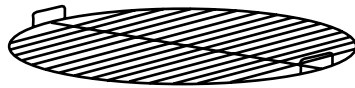
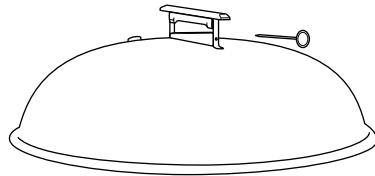




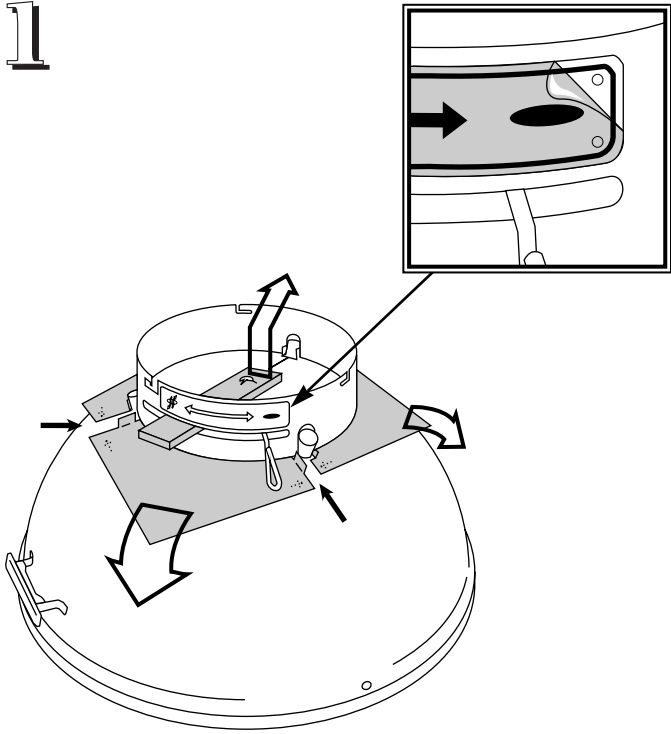
MASTER-TOUCH[®] KETTLE



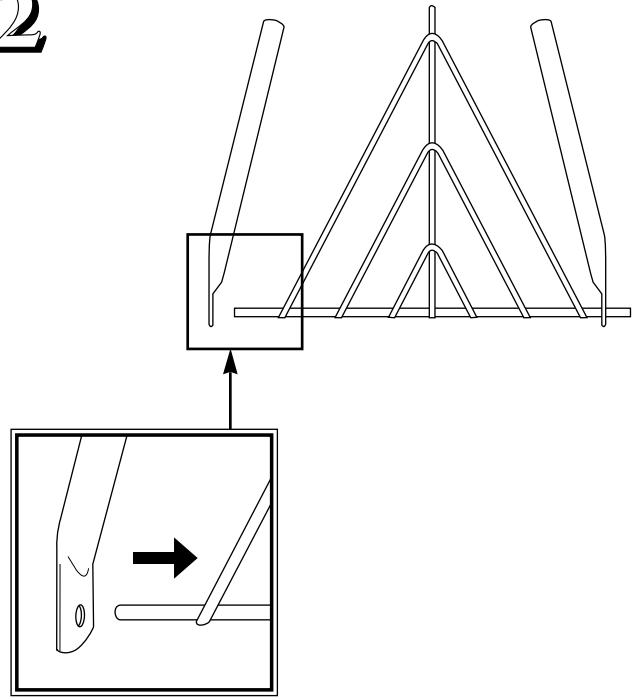
Read important DANGERS, WARNINGS and CAUTIONS in Owner's Guide before operating this barbecue.



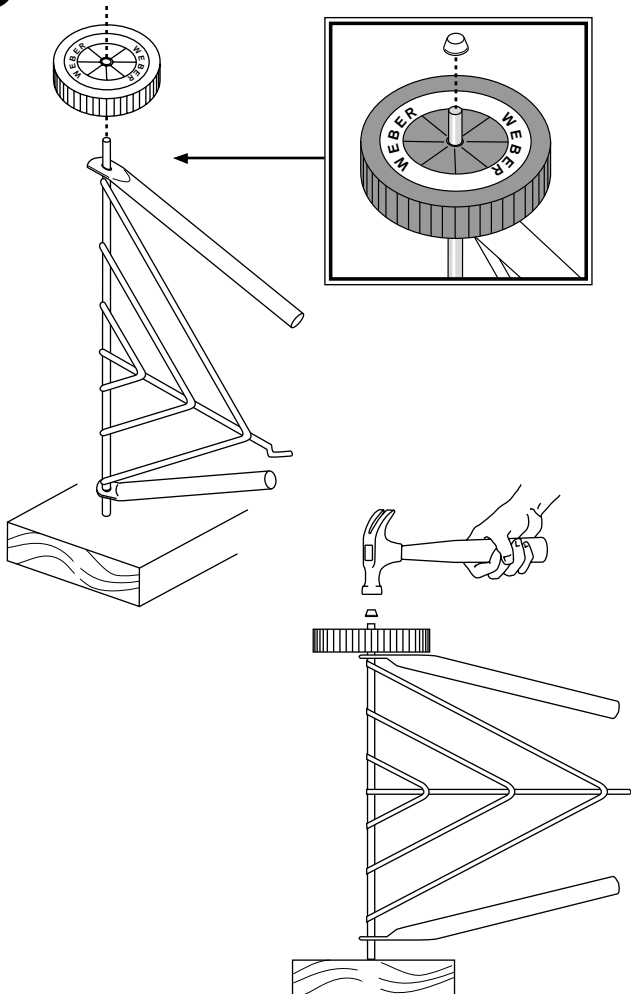
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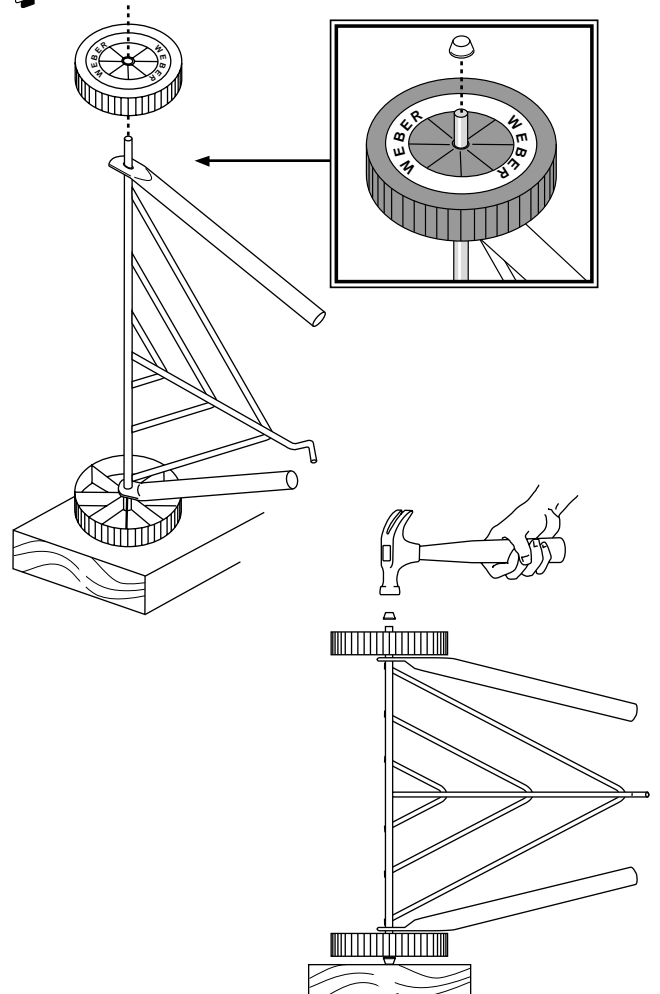
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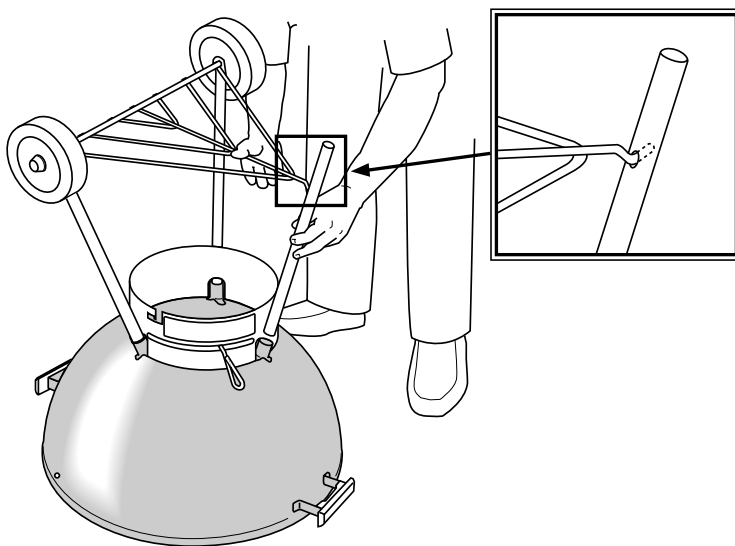
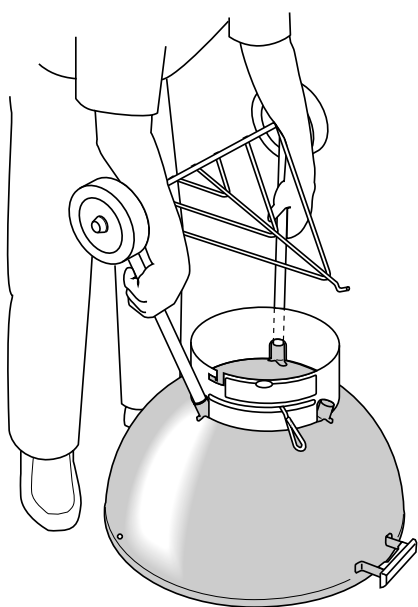
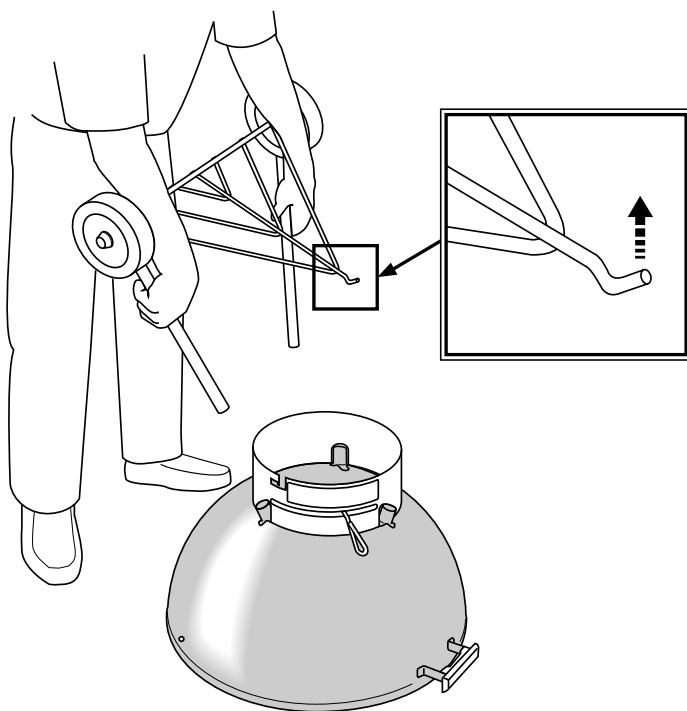
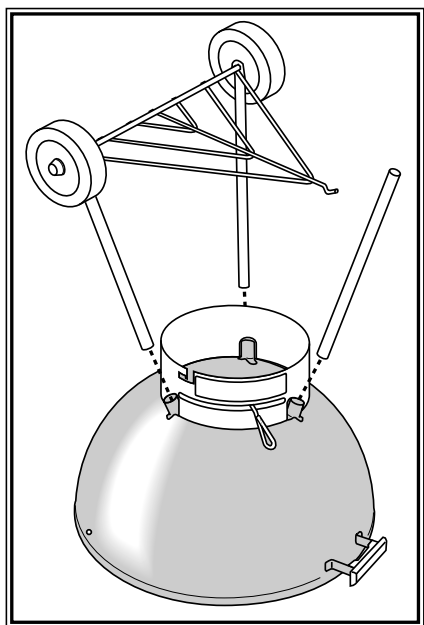


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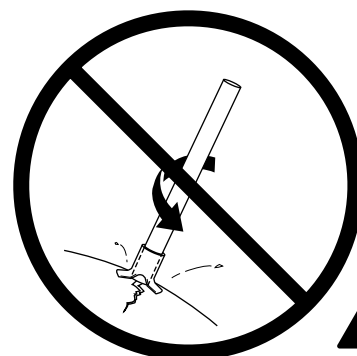
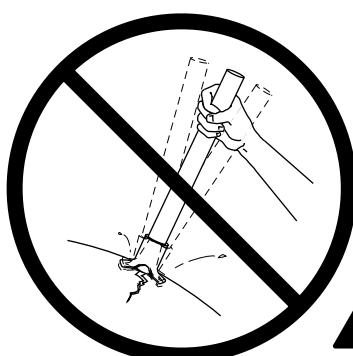
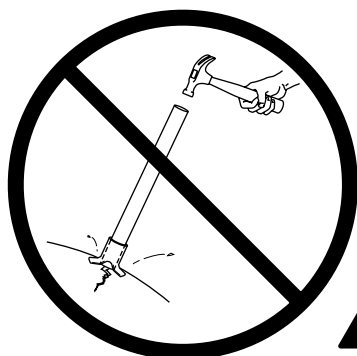
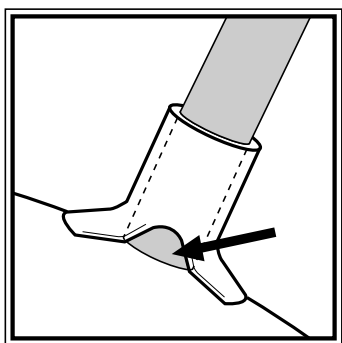
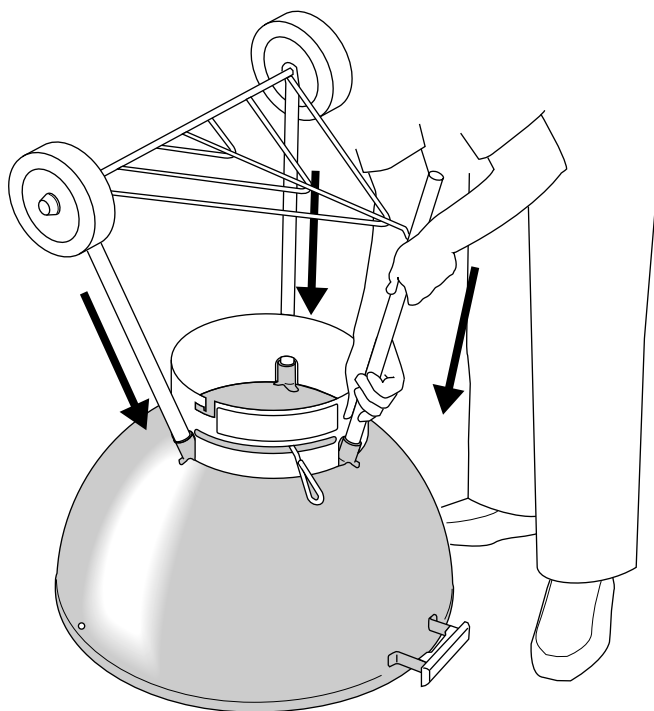


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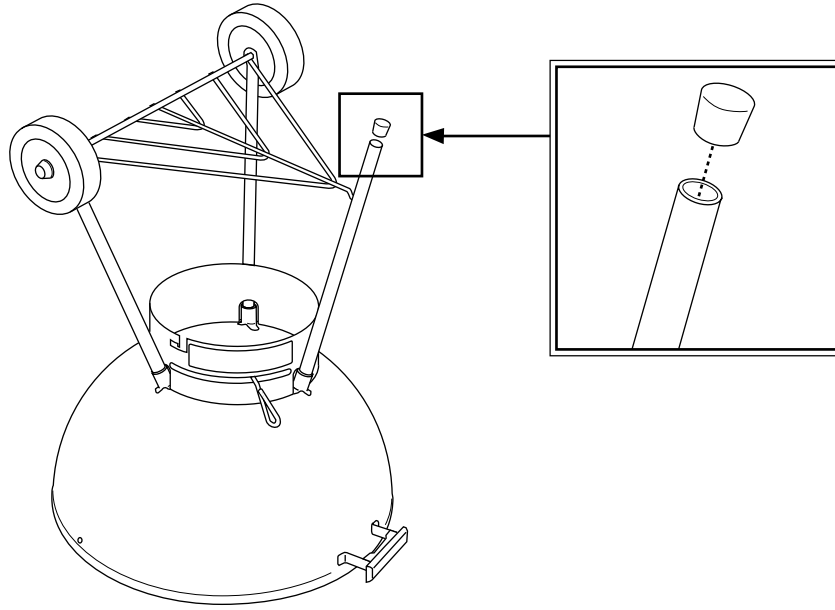




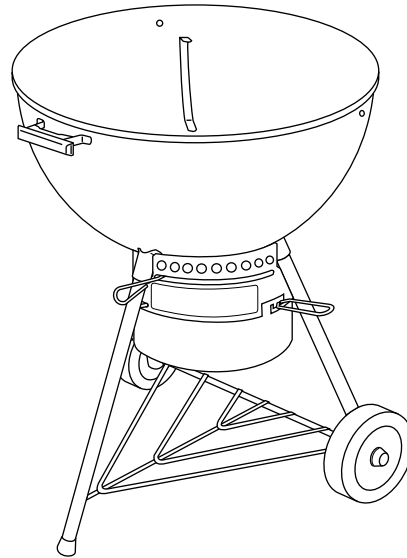
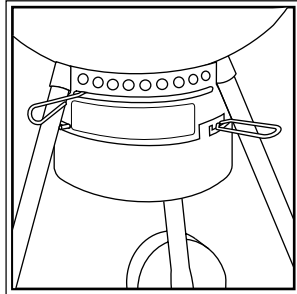
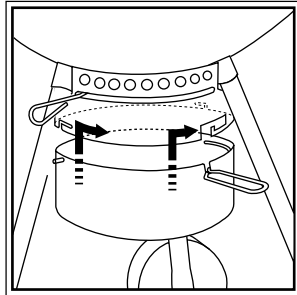
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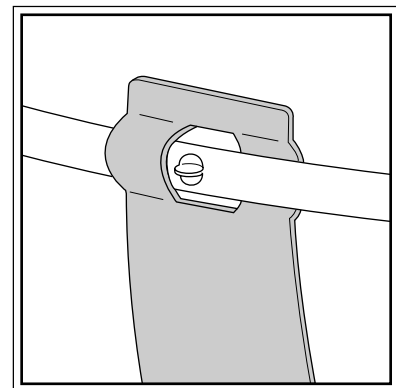
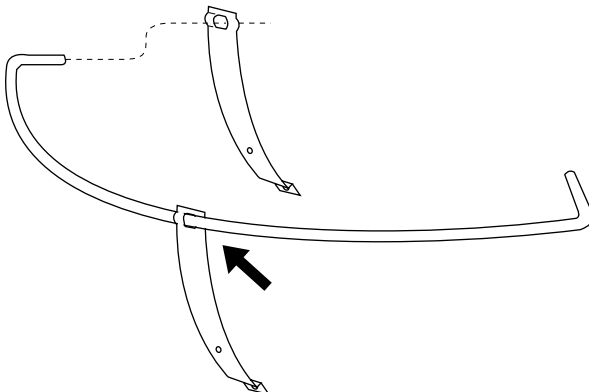
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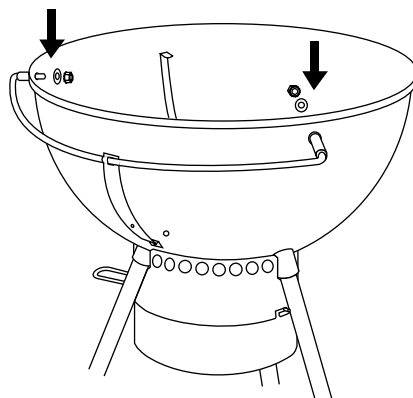
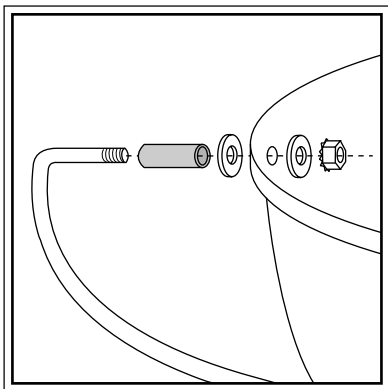
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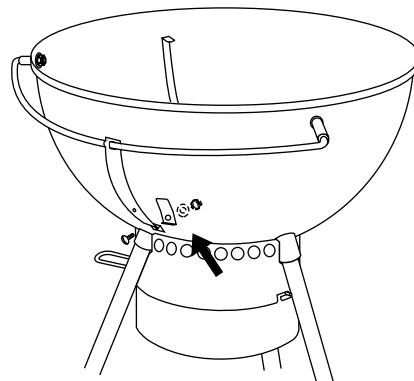
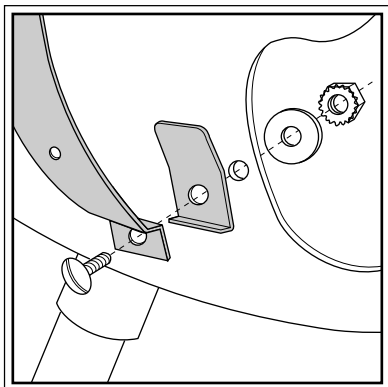
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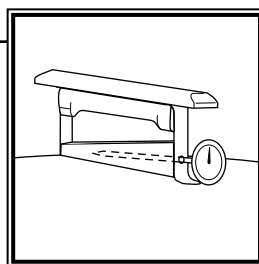
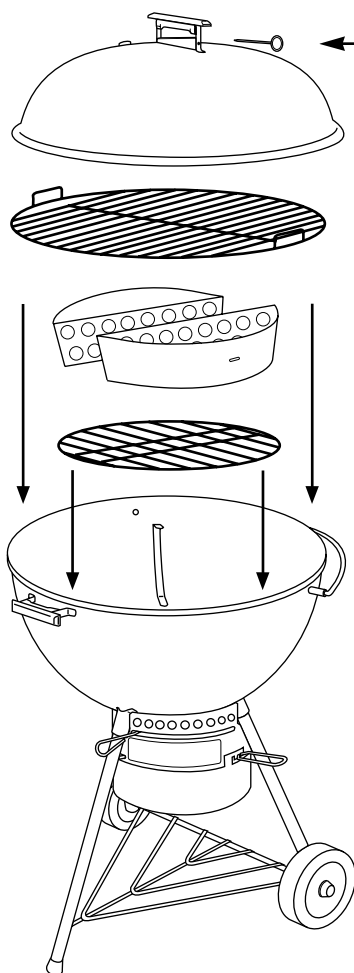
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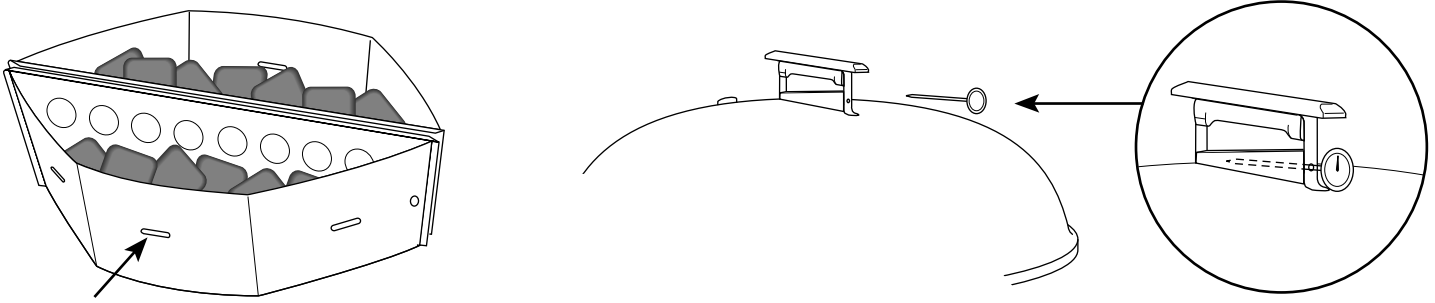


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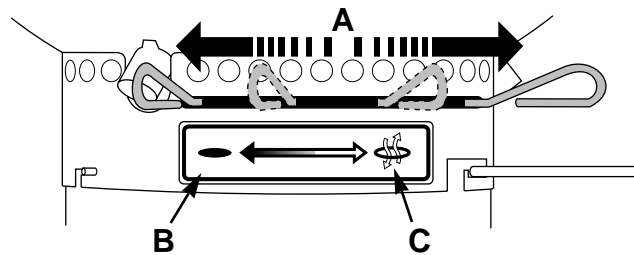
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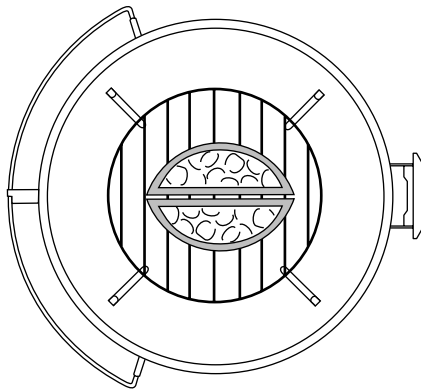
Charcoal baskets allow for convenient Indirect and concentrated Direct cooking. Slots on baskets mark the recommended fill line. Dual-Purpose Thermometer monitors temperature inside the grill, and can be used as a probe to check the doneness of food.

WARNING: Do not leave thermometer in food while cooking.

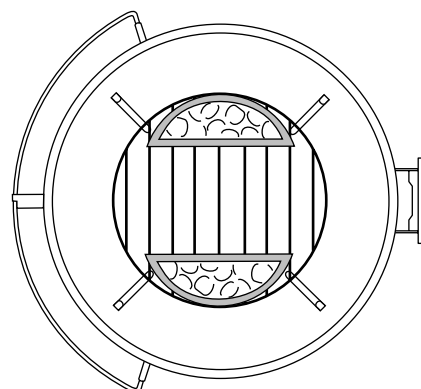


A - Clear ashes B - Vents closed C - Vents open

WARNING: When using liquid starters always check ash catcher before lighting. Fluid can collect in the ash catcher and could ignite, resulting in a fire below the bowl. Remove any fluid from the ash catcher before lighting charcoal.



DIRECT COOKING



INDIRECT COOKING

▲ Direct Cooking: Place Char-Baskets with flat sides together in center of charcoal grate.

● Indirect Cooking: Place Char-Baskets on sides of kettle with "flaps" of hinged cooking grate above baskets.