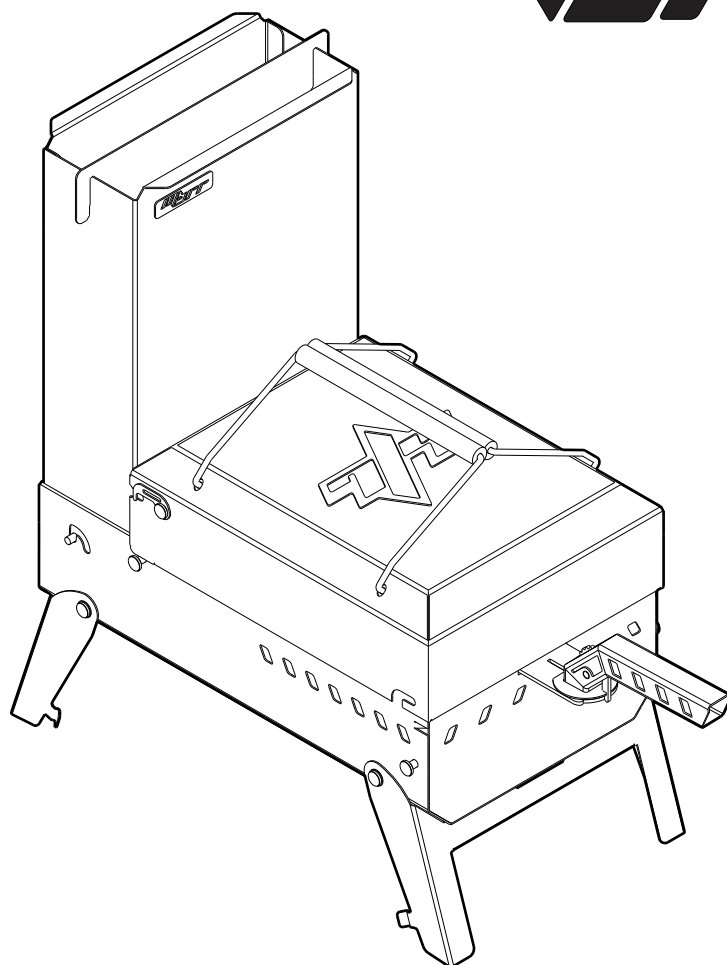




**MBR**



**OWNER'S MANUAL**

# TABLE OF CONTENTS

SAFETY INSTRUCTIONS.....	1
MBRR PARTS LIST.....	2
OPERATING INSTRUCTIONS....	3-10
CARE AND MAINTENANCE.....	10
WARRANTY/REPLACEMENT PARTS.....	11
COMPANY INFO.....	11

## SAFETY INSTRUCTIONS



### WARNING



- DO NOT use the MBRR grill without a safe clearance above. This includes any structures or tree branches
- For OUTDOOR use only. Treat as an open campfire, and make sure you are a safe distance of any building, structure, or wall.
- Keep all combustible items and surfaces a safe distance away from the MBRR at all times.
- DO NOT use in an explosive atmosphere. Keep grill area clear and free from gasoline, and other flammable vapors and liquids; do not store gasoline or other flammable liquids in close proximity to the MBRR.
- The MBRR is not to be used on boats or in recreational vehicles.
- When using the MBRR, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, DO NOT attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- DO NOT use gasoline, kerosene, or alcohol for lighting.
- NEVER use pallet wood, pieces of furniture, or construction materials as the fuel source; Use only food safe fuel.
- NEVER use charcoal that has been pre-treated with lighter fluid. Only use wood, high grade plain charcoal, or a combination of the two.
- DO NOT leave the MBRR unattended while lit at any time. Keep children and pets away.
- NEVER add lighting fluid to hot or warm coals, as a dangerous flashback may occur.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- DO NOT remove the ashes until they are completely and fully extinguished and completely cooled.
- The MBRR is NOT intended for and should never be used as a heater.
- If the above instructions are not followed exactly, Death, serious injury, or property damage may occur.



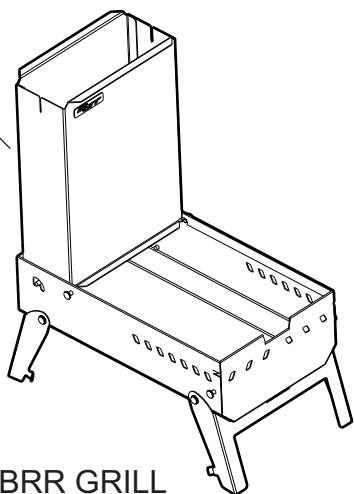
### CAUTION



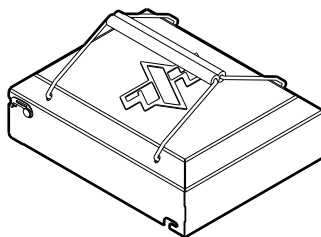
- DO NOT operate the MBRR without reading “OPERATING INSTRUCTIONS” in this manual.
- For residential use only. The MBRR is not for commercial use.
- Inspect MBRR before each use.
- Position MBRR so that wind cannot carry sparks or ashes to combustible surfaces, DO NOT use in high wind.
- MBRR must be set up on a level surface.
- When using the TOP GRATE to boil liquids, do not use large diameter or top heavy containers that could result in hot liquids spilling.
- DO NOT block holes in side or back of the MBRR.
- Keep all electrical cords away from the MBRR while in use.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly operate the MBRR.
- Always wear protective gloves when adding fuel (charcoal or wood).
- NEVER touch touch grate or griddle to see if they are hot.
- Do not touch the MBRR until it has completely cooled down unless you are wearing protective gear(barbeque gloves, mittens, etc.)
- NEVER lean over the grill while lighting.
- Always use a meat thermometer to ensure food is cooked to a safe temperature.
- DO NOT alter the MBRR in any way. An alteration will void your warranty.
- Use only 7/4 factory-authorized parts. The use of any part that is not factory-authorized can be dangerous and will void your warranty.

# MBRR PARTS LIST

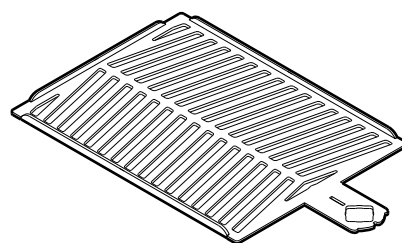
CHIMNEY



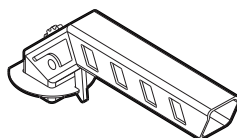
MBRR GRILL



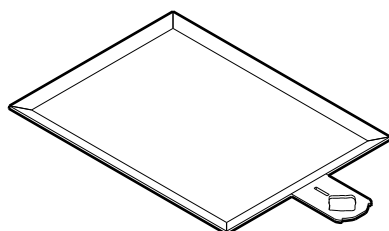
LID ASSEMBLY



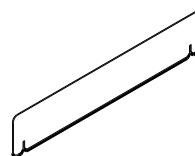
GRATE



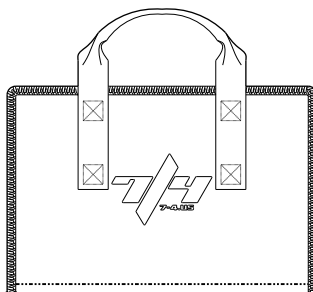
HANDLE



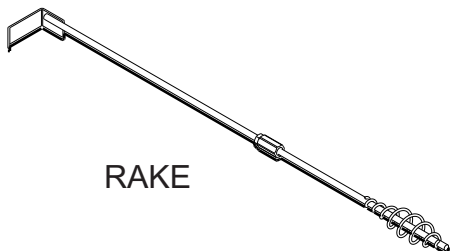
GRIDDLE



TOP GRATE



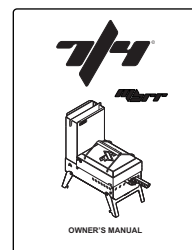
BAG



RAKE



WIPES



OWNER'S MANUAL

# OPERATING INSTRUCTIONS



**!! IMPORTANT !!**



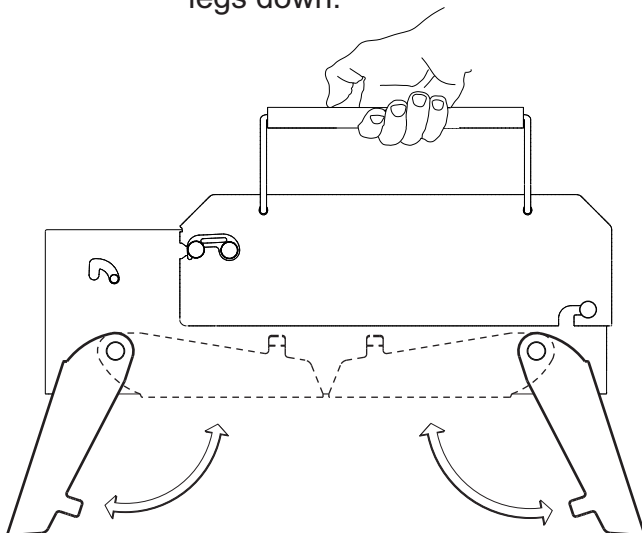
**WIPE DOWN OF GRILL MUST OCCUR BEFORE FIRST USE**

## INITIAL USE

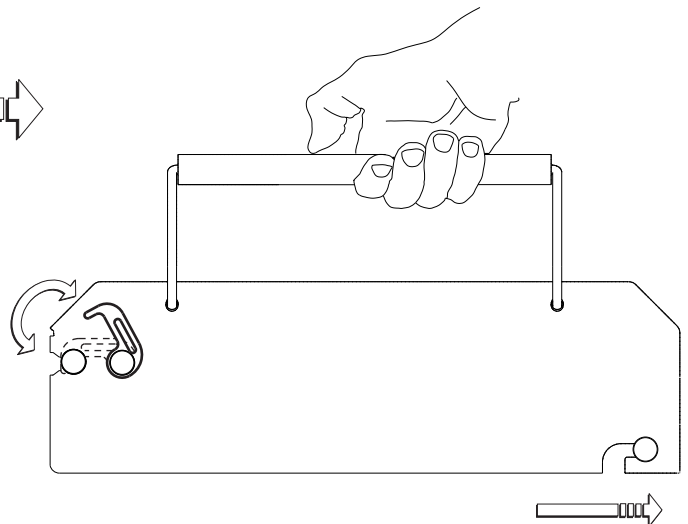
- Make sure all labels, packaging and protective films have been removed from the grill.
- After following the instructions below for setting up the grill and loading fuel, a thorough WIPE DOWN of the grill must be performed before the initial BURN IN. This is to ensure optimum finish of the stainless steel in your MBRR, without fingerprints. Use the wipes included with your MBRR.
- The initial BURN IN should be done for approximately 15 minutes with the LID ASSEMBLY closed. This will 'heat clean' the internal parts, removing manufacturing oils and dissipating odors.

## SETUP

Remove MBRR from the bag using the LID ASSEMBLY handles, and fold the legs down:



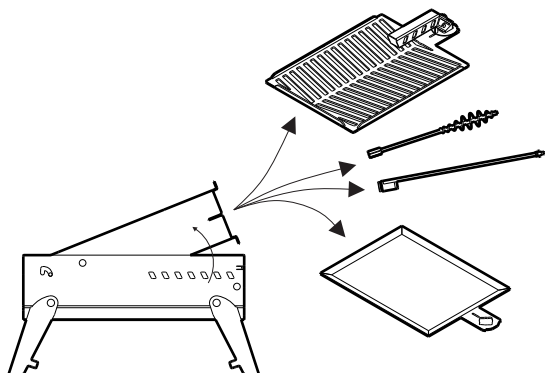
Unhook lid latch to remove lid:



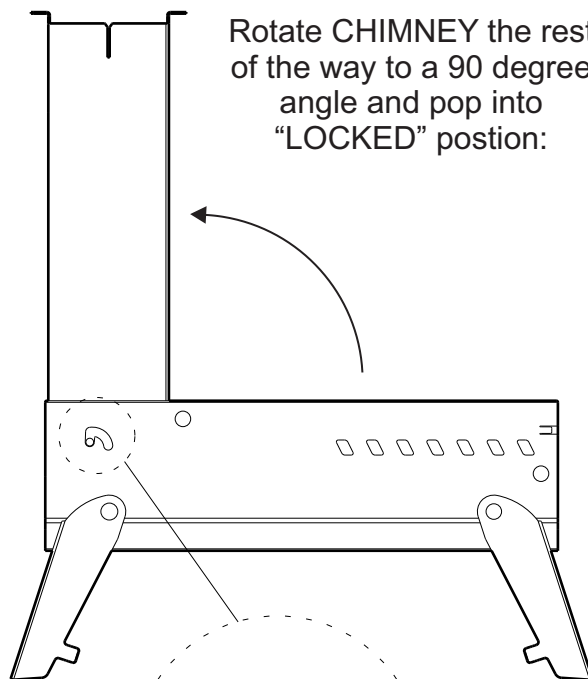
# OPERATING INSTRUCTIONS

## SETUP (CONT'D)

Rotate CHIMNEY up to gain access and remove the GRIDDLE, GRATE, and RAKE

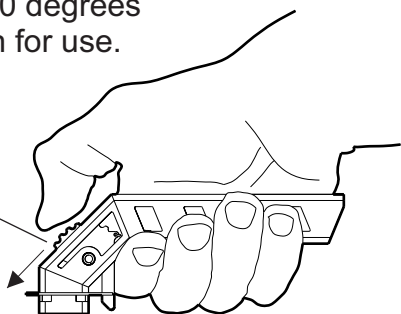


Rotate CHIMNEY the rest of the way to a 90 degree angle and pop into "LOCKED" position:



Use THUMBWHEEL to unlock HANDLE from GRATE. Rotate HANDLE 180 degrees to lock into position for use.

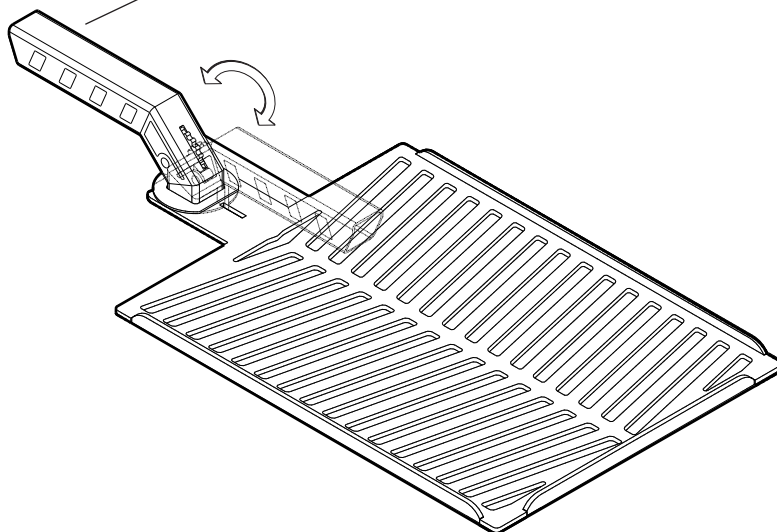
THUMBWHEEL



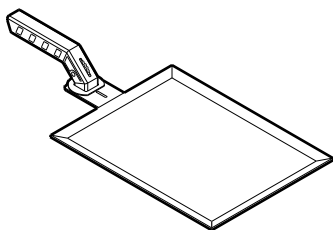
LOCKED

ROTATING/  
CLOSED

'IN USE' POSITION



\*GRIDDLE can be substituted for GRATE;



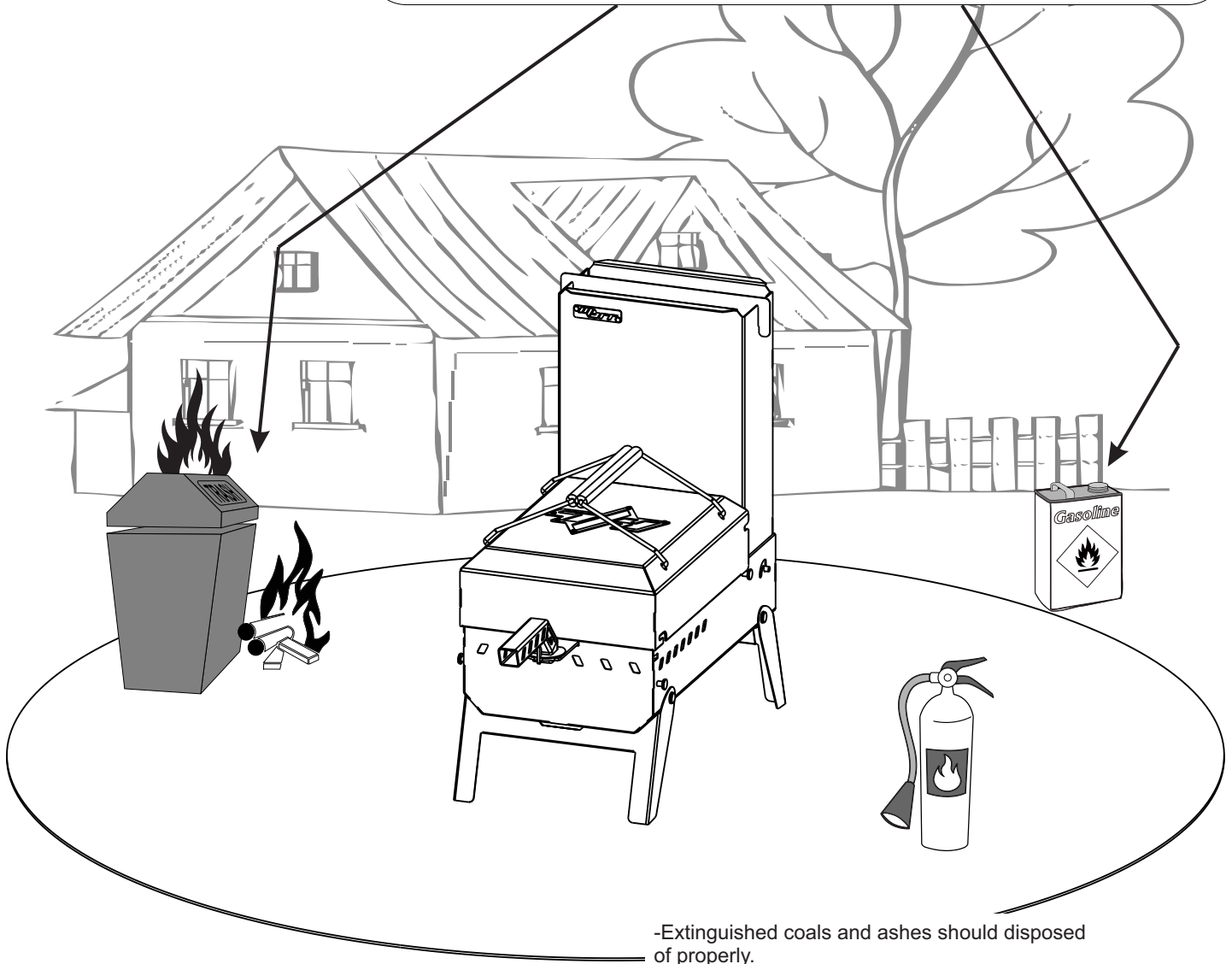
# OPERATING INSTRUCTIONS

## SETUP (CONT'D)

Choose a safe surface and location for setting the MBRR, being sure to follow the safety instructions on page 2.

### **KEEP THE MBRR A SAFE DISTANCE FROM:**

TRASH, WOOD, OR CLOTH  
ANY STRUCTURES (EX. HOUSE, FENCE, PAVILLIONS, ETC)  
FLAMMABLE LIQUIDS OR VAPORS  
OVERHEAD STRUCTURES OR TREES



-Extinguished coals and ashes should be disposed of properly.

-DO NOT remove the ashes until they are completely and fully extinguished.

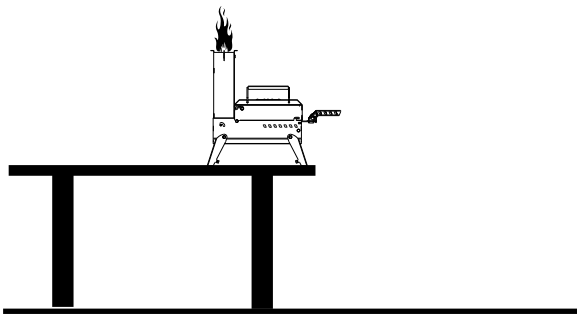
**You MUST NOT leave your MBRR unattended**

# OPERATING INSTRUCTIONS

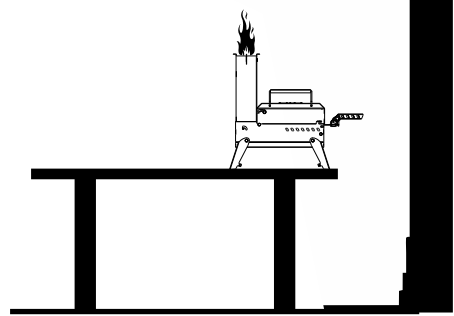
## SETUP (CONT'D)

When choosing a cooking location, also be sure that there is plenty of clearance above the MBRR

YES



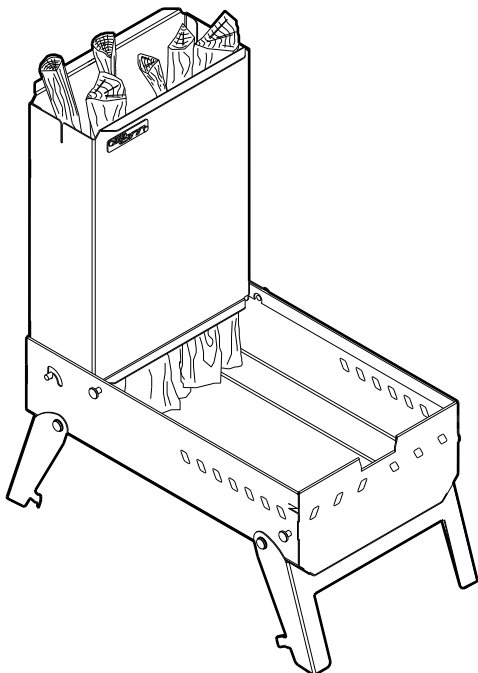
NO



## LOADING FUEL

Your MBRR grill is intended to be used with cooking wood or charcoal (or a combination of the two).

### WOOD



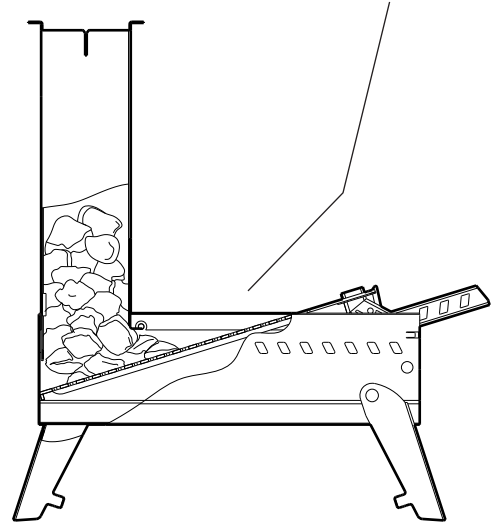
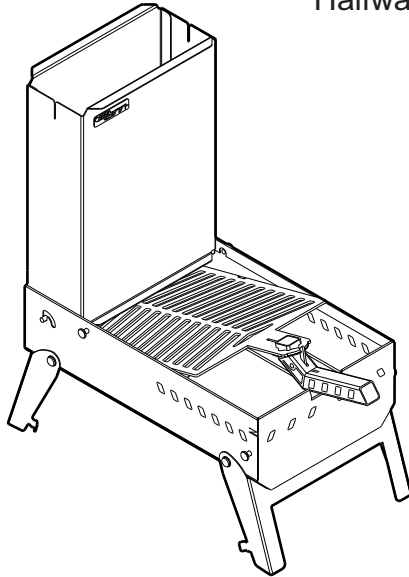
- Use dry sticks or split log pieces approximately 2" wide and 8"-14" long.
- load sticks vertically in chimney, fill approximately half full.
- For optimum lighting, crumple paper or other kindling around base of sticks
- Make sure your fuel is food safe; Some woods naturally contain toxins and should not be used for cooking.

# OPERATING INSTRUCTIONS

## LOADING FUEL (CONT'D)

### CHARCOAL

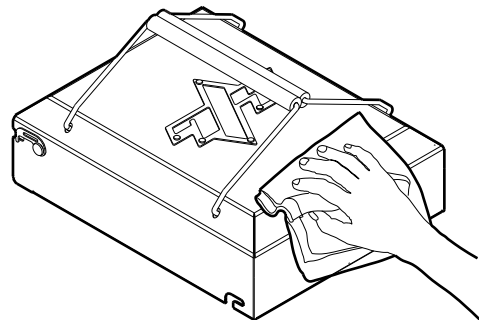
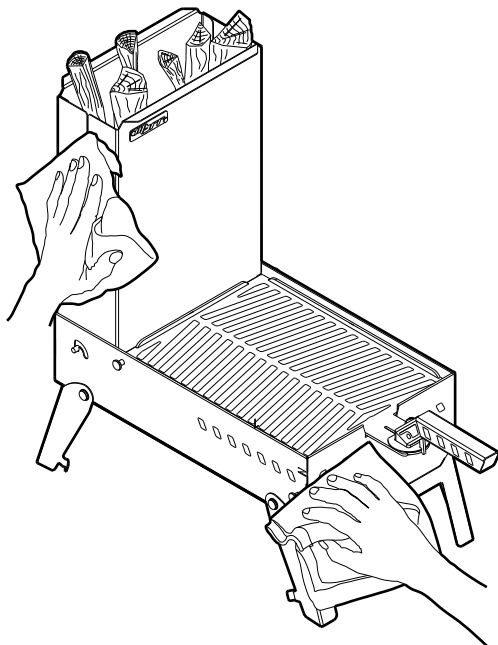
- With HANDLE and GRATE assembled, flip upside down and rest handle in the slot at the end of the grill. This allows for the charcoal to stay in the CHIMNEY base while being lit.
- Dump charcoal into CHIMNEY top and fill according to your cooking plans; Halfway up the chimney is enough charcoal for an average meal.



## WIPING DOWN BEFORE FIRST USE



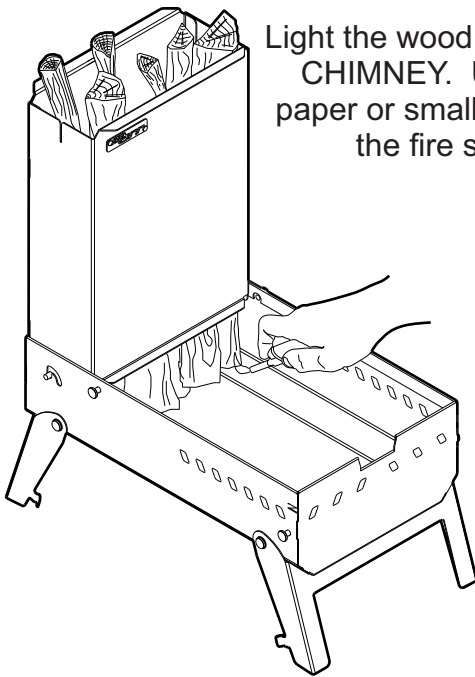
Your MBRR is made of high quality stainless steel, and will change color when heated. To ensure a nice even patina with no fingerprints, wipe down the entire MBRR before its initial firing using the WIPES included (or stainless steel appliance wipes). Use the wet wipe first, followed by the dry wipe to clear the excess residue.



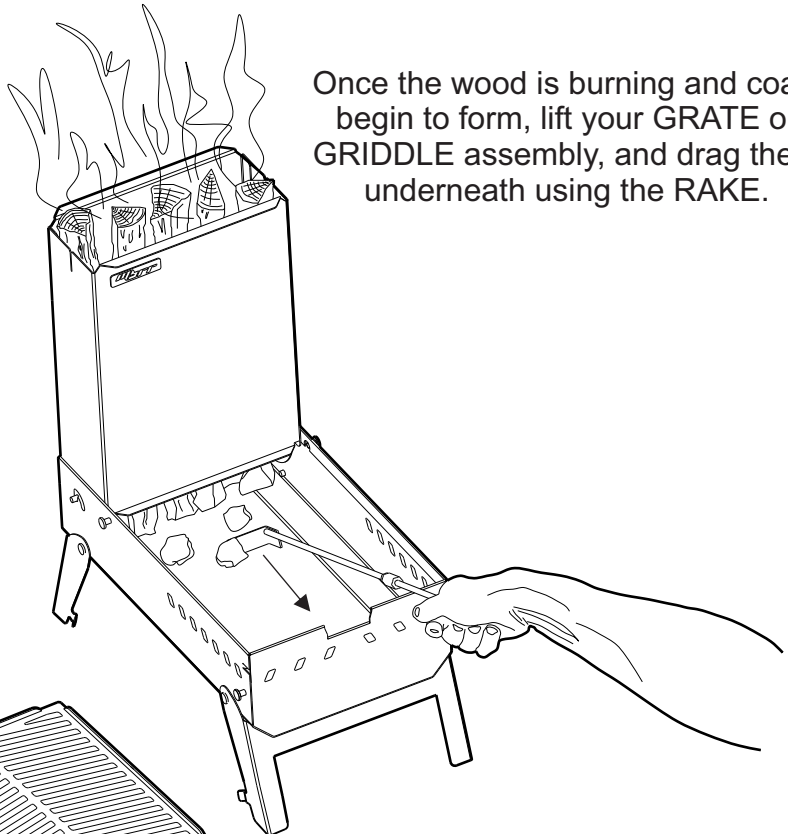
# OPERATING INSTRUCTIONS

## COOKING

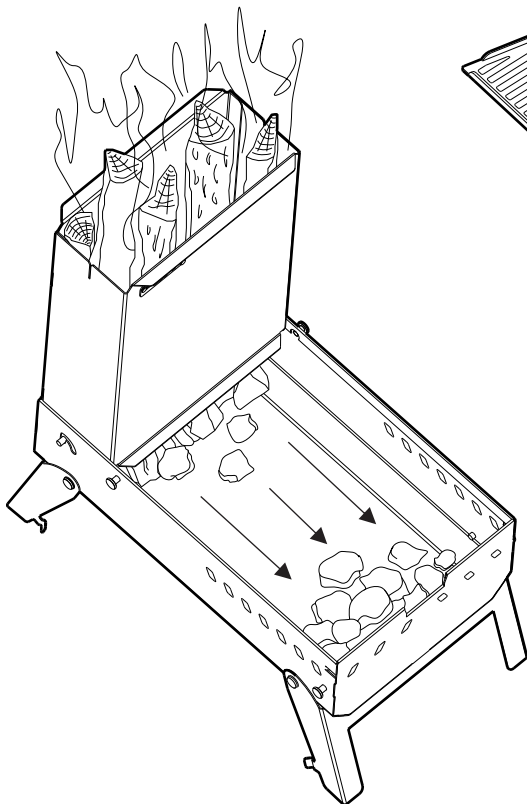
### WOOD



Light the wood at the base of the CHIMNEY. Using crumpled paper or small kindling will help the fire start quickly.



Once the wood is burning and coals begin to form, lift your GRATE or GRIDDLE assembly, and drag them underneath using the RAKE.

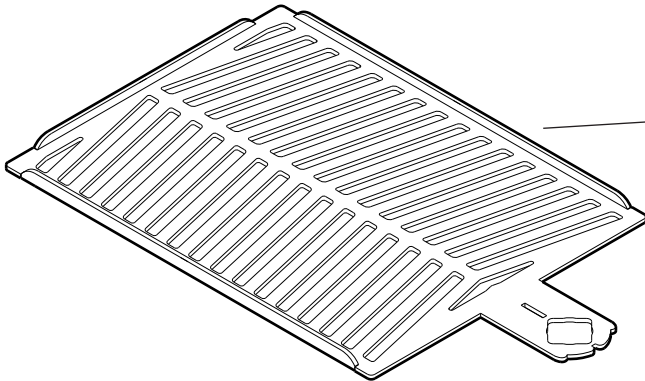


Rake coals to the front of the MBRR to allow the air to pass over them as it gets sucked up the CHIMNEY. This will allow for even cooking.

# OPERATING INSTRUCTIONS

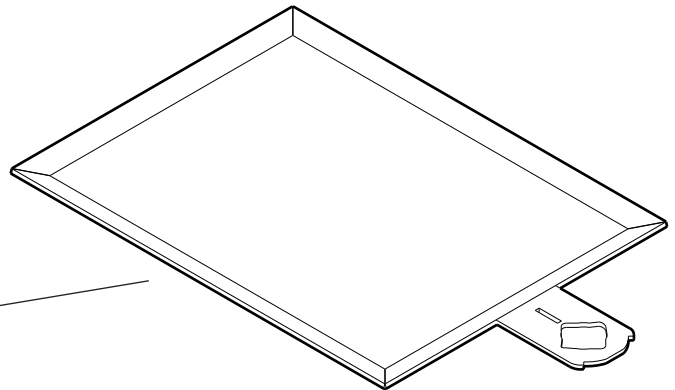
## COOKING CONT'D

### GRATE VS. GRIDDLE

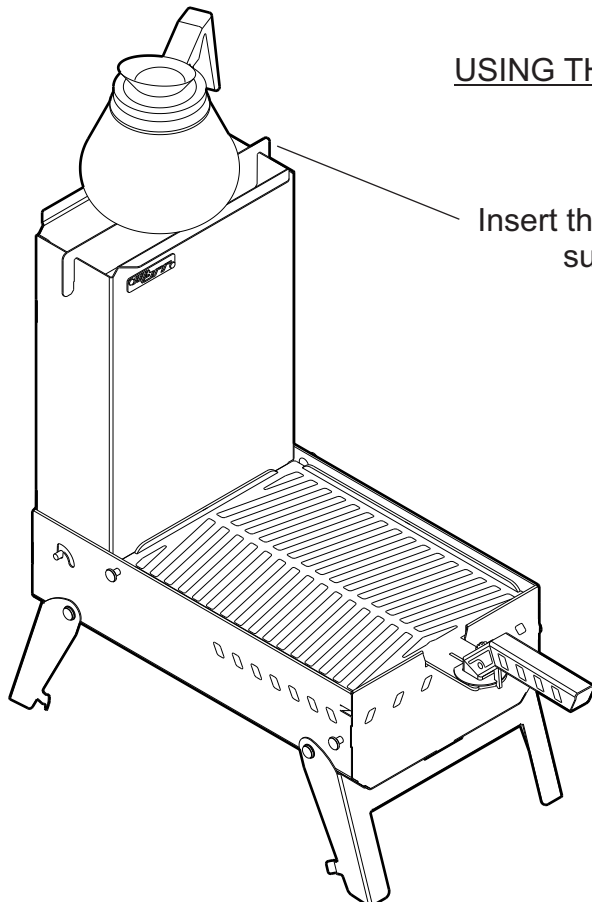


Use the GRATE for hot dogs, large cuts of meat, whole vegetables (like corn on the cob), and anything that you want to achieve grill marks with.

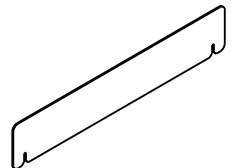
Use the GRIDDLE for breakfast items, hot sandwiches, and burgers (because you can toast your buns at the same time).



### USING THE TOP GRATE



Insert the TOP GRATE into the CHIMNEY to support a small pot or frying pan



## CAUTION



Heating water or other liquids on the chimney can be dangerous. The pot may be easily spilled or may tip the entire grill over. Make sure the grill is on a stable, non-flammable, and flat level surface.

# OPERATING INSTRUCTIONS

## POST COOKING CLEANUP

WHEN FINISHED COOKING WITH THE MBRR:

- Allow wood / charcoal to completely extinguish itself.
- Dispose of the ashes in a proper location.
- The TOP GRATE, RAKE, GRATE, GRIDDLE, and HANDLE are all stored in the CHIMNEY. HANDLE can be stored in the CHIMNEY loose, or attached to the GRIDDLE/GRATE once it is rotated 180 degrees from the 'IN USE' position.
- Fold CHIMNEY down into the base
- Fold legs up
- Use LID LATCH to lock LID ASSEMBLY in place before stowing.

## CARE AND MAINTENANCE

Your MBRR can be cleaned with warm, soapy water. Use a scrub pad for difficult stains on the GRIDDLE/GRATE.

# WARRANTY

# CONTACT

FOSSIL INDUSTRIES  
735 Global Circle  
Hunker, PA 15639  
United States

(724)204-1515  
[www.7-4.us](http://www.7-4.us)

