



**MODEL# MOC3822**

**ASSEMBLY INSTRUCTIONS AND USE AND CARE MANUAL  
MR. OUTDOORS® COOKOUT PORTABLE CHARCOAL GRILL**

**SERIAL # \_\_\_\_\_**

**THE INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION NECESSARY FOR THE PROPER ASSEMBLY AND SAFE USE OF THE MR. OUTDOORS® COOKOUT GRILL. READ AND FOLLOW ALL WARNINGS AND INSTRUCTIONS BEFORE ASSEMBLING AND USING YOUR GRILL. FOLLOW ALL WARNINGS AND INSTRUCTIONS WHEN USING THE PRODUCT. KEEP THIS MANUAL FOR FUTURE REFERENCE.**

***METAL FUSION, INC.***

712 St. George Avenue.

Jefferson, LA 70121

If you have any problems or questions


**Call Us Toll Free at**

1-800-783-3885

7:30 A.M. to 3:30 P.M. CST • Monday through Friday

**(504) 736-0201**

WWW.MROUTDOORSCOOKOUT.COM

<b>⚠ DANGER</b>	<b>DANGER -- CARBON MONOXIDE HAZARD</b>
	This appliance can produce carbon monoxide which has no odor.  Using it in an enclosed space can kill you.  Never use this appliance in an enclosed space such as a camper, tent, car or home.


**⚠ WARNING**

**FAILURE TO FOLLOW THESE INSTRUCTIONS  
AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON  
MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE,  
PERSONAL INJURY OR DEATH.**

**READ AND UNDERSTAND THIS MANUAL BEFORE USING THIS PRODUCT  
FOR OUTDOOR USE ONLY**

**WARNING**

- 1) This is an ATTENDED product. Do NOT leave this product unattended while the product is in use. Monitor the product when hot after use. Heated equipment can remain at high temperatures which can cause burns long after operation. Use heat resistant gloves to handle hot tools.
- 2) This product is for OUTDOOR use only. Do NOT use in a building, garage, tent or any other enclosed area. Do NOT use in or on a recreational vehicle or boat. NEVER use this product as a heater.
- 3) Do NOT locate this product under ANY overhead construction, overhanging trees and shrubs. Keep a minimum clearance of 10 ft. (3.05m) from the sides, front and back of the product to ANY construction. Keep the area clear of ANY combustible materials, gasoline and other flammable vapors and liquids. Do NOT use on or under ANY apartment or condo balcony or deck. Never use in high winds.
- 4) Do NOT use under a canopy. Do NOT obstruct flow of combustion air and/or ventilation air for grill.
- 5) When in use the product must be on a level, stable, noncombustible surface such as brick, concrete, stone, or dirt. Not suitable are surfaces such as wood, asphalt or plastic which may burn, blister or melt.
- 6) Children and pets should be kept away from the product and should be carefully supervised at all times. Children and adults should be alerted to the hazards of high surface temperatures and flames and should stay away to avoid burns or clothing ignition.
- 7) The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this product. Do NOT assemble or operate this product if using alcohol, prescription or non-prescription drugs.
- 8) This product gets dangerously hot in use. Do NOT move the product when in use. Allow the product to cool completely before moving or storing. Avoid bumping of or impact with the product. Prevent all contact with the hot product.
- 9) Do NOT use gas or kerosene to start the fire in your grill. Never add lighting fluid to hot or warm coals as a flash back may occur causing serious injury or damage to property.
- 10) ALWAYS use long handled tools to safely handle food and wear oven mitts or gloves to protect your hands from burns while handling. ALWAYS wear shoes while cooking. Keep hair and clothing from coming into contact with the grill while in use or still hot. Ashes can remain warm for a long time after extinguishing.
- 11) Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this product. An LP-cylinder shall not be stored near this product.
- 12) When operating, have a Type BC or ABC fire extinguisher readily available and adequate fire extinguishing material. Do NOT use water to extinguish a grease fire. This can cause splatter which can result in serious burns or damage to property.
- 13) This grill is not intended for commercial use. Use Mr. Outdoors® Cookout products in accordance with state and local ordinances.
- 14) Read and follow all warnings on charcoal package. Dispose of coal ashes properly. Ashes can remain warm for a long time after extinguishing. Do not remove ashes until they are fully extinguished and the grill is cool. Never use the grill without ash tray installed and pushed completely into position.
- 15) Never put charcoal directly on the bottom of the bowl. Always arrange charcoal on the charcoal grate.
- 16) Do not overload grill or warmer grill grate. Follow all directions in this manual for acceptable grill grate and warming grate capacities.
- 17) Screws can loosen during use. Check the grill's stability prior to each use and tighten screws as needed.
- 18) Always check that all wing bolts are thoroughly tightened before each use.
- 19) Never use the grill grate handle on the smaller diamond shaped warmer grill to adjust the height. To adjust the height always use the height adjustment arm on the warming grill grate rod to raise or lower the grill grate.

 CALIFORNIA PROPOSITION 65 WARNING: Fuels used in wood or charcoal burning appliances, and the products of combustion of such fuels, can expose you to chemicals including carbon black, which is known to the state of California to cause cancer, and carbon monoxide, which is known to the state of California to cause birth defects or other reproductive harm. For more information go to: [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

**FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN  
FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH  
COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**



READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE USING  
YOUR MR. OUTDOORS® COOKOUT PRODUCT

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## METAL FUSION, INC. - LIMITED ONE-YEAR WARRANTY

### WHAT THIS WARRANTY COVERS

This warranty covers all components of this product to be free from defects in materials and workmanship, with the exceptions stated below.

### HOW LONG COVERAGE LASTS

This warranty runs for one year from the date of purchase. Please keep your receipt with this manual for future reference.

### WHAT IS NOT COVERED

This warranty does not cover the following:

**Incidental and Consequential Damages.** This warranty does *not* cover incidental and consequential damages arising in any way out of the use of this grill. The liability of Metal Fusion, Inc. is, in any event, limited to the amount of the original purchase price of this grill and remains in force only as long as the product remains in its original, as-built configuration. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Neglectful Operation.** This warranty does *not* cover any loss or damage arising in any way due to the negligent operation of this outdoor grill.

**Altered, Repaired or Misused Equipment.** This warranty does *not* cover any loss or damage arising in any way out of the use of this grill when it has been altered, repaired by persons other than Metal Fusion, Inc., or when it has been abused or misused, or when it has been used other than in accordance with the manufacturer's operating instructions, including, without limitation, any damage to the consumer's pots because they were placed on a lit grill while the pot is empty.

**Other Assumed Responsibilities.** Unless otherwise provided by law, this warranty does *not* cover any responsibility or liability arising in any way out of the use of this product where that responsibility or liability was purportedly assumed by any other person or agent.

**Paint, Discoloration, and Rust.** This warranty does *not* cover the paint or finish on the grills, as in a normal use of the outdoor grill, the paint may be burned off. Nor does this warranty cover discoloration or rust to the grill as these occurrences are part of the grill's normal wear and tear.

### WHAT METAL FUSION, INC. WILL DO

Metal Fusion, Inc. will repair or replace any camp stove that proves to be defective in materials or workmanship. In the event repair is not possible or economically feasible, Metal Fusion, Inc. will replace your grill with an identical or substantially equivalent grill. Metal Fusion, Inc. will perform this service at no charge to you, except for the actual cost of shipping and handling the outdoor grill or replacement parts.

### HOW TO GET SERVICE

In the event you have a problem or malfunction with your grill, simply call Metal Fusion, Inc. at (800) 783-3885.

### HOW STATE LAW APPLIES

This warranty gives you specific rights, and you may have other rights which vary from state to state.

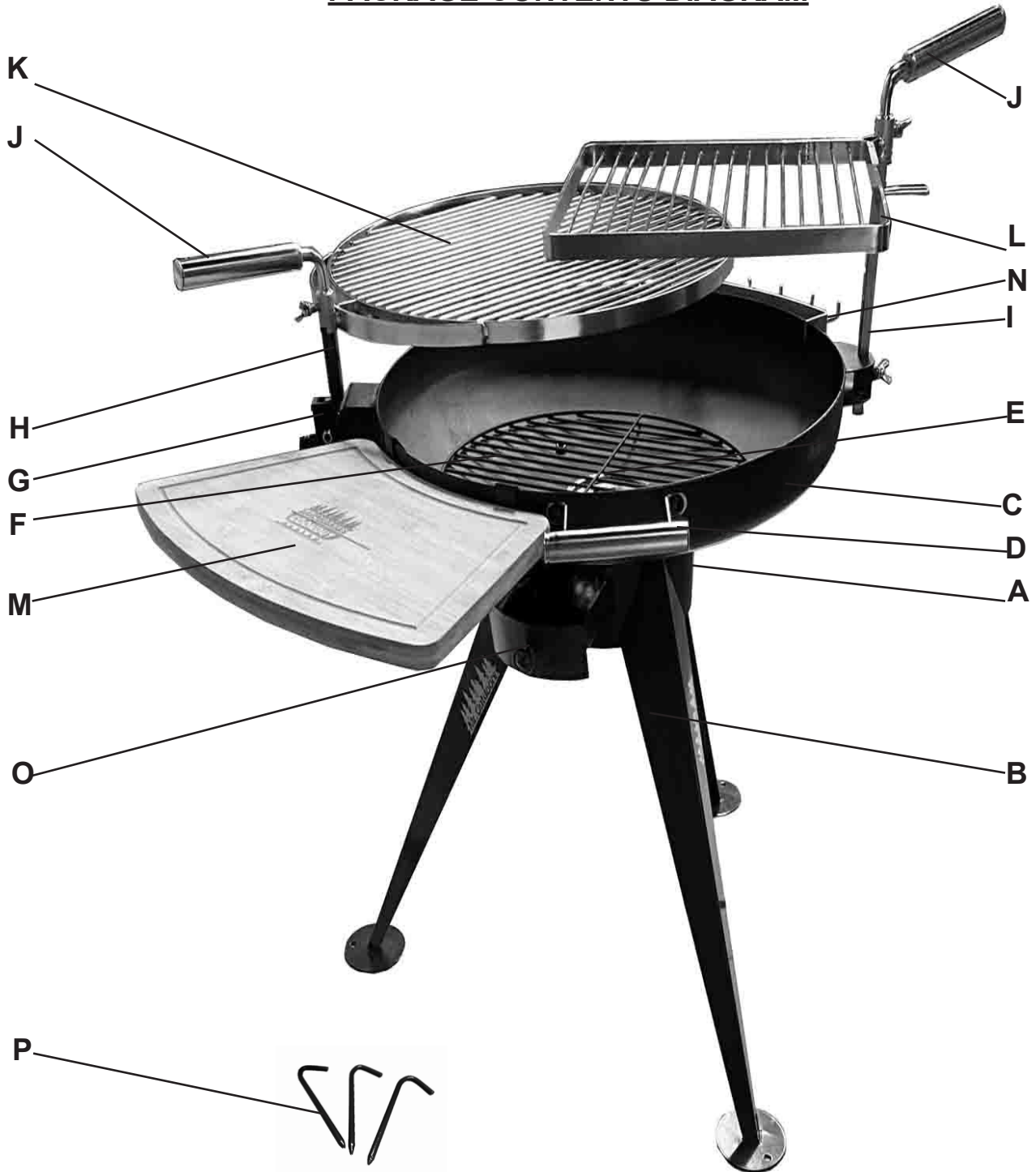
**MR. OUTDOORS® COOKOUT PORTABLE CHARCOAL GRILL**  
**PACKAGE CONTENTS**

**⚠ WARNING**

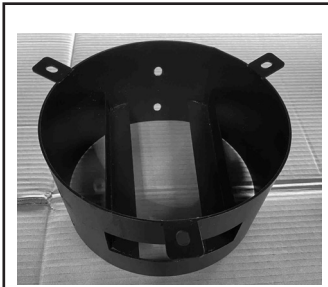
**THE USE AND CARE MANUAL MUST BE READ AND UNDERSTOOD  
BEFORE USING THE APPLIANCE**

**PACKAGE CONTENTS DIAGRAM**

\* Model May Vary From Picture



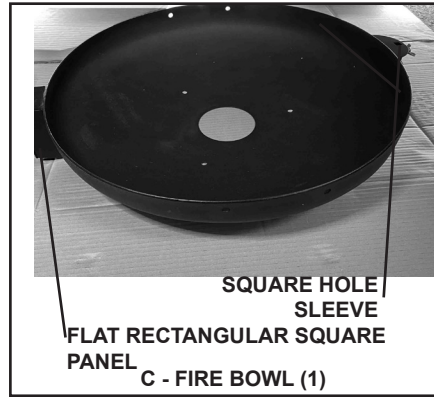
# PARTS LIST



**A - CENTER SUPPORT COLLAR WITH ASH TRAY SLIDE RAILS (1)**



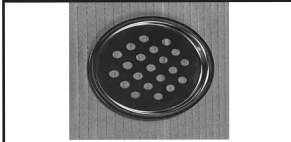
**B - LEG (3)**



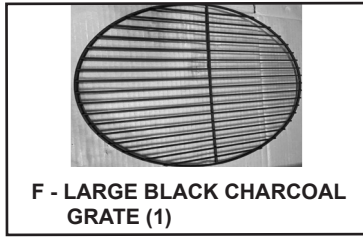
**C - FIRE BOWL (1)**  
SQUARE HOLE SLEEVE  
FLAT RECTANGULAR SQUARE PANEL



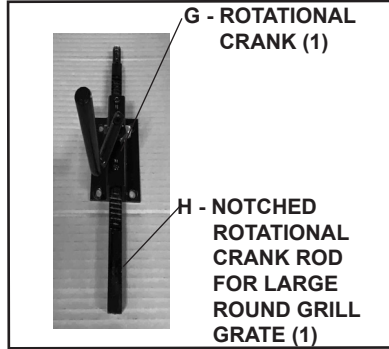
**D - FIRE BOWL HANDLE (2)**



**E - SMALL SILVER ASH TRAY GUARD (1)**

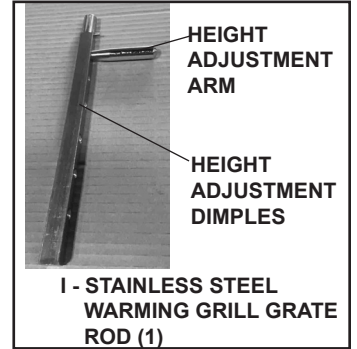


**F - LARGE BLACK CHARCOAL GRATE (1)**



**G - ROTATIONAL CRANK (1)**

**H - NOTCHED ROTATIONAL CRANK ROD FOR LARGE ROUND GRILL GRATE (1)**



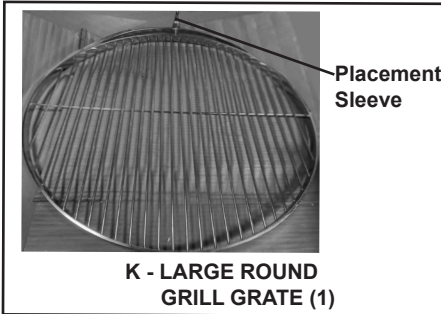
**HEIGHT ADJUSTMENT ARM**

**HEIGHT ADJUSTMENT DIMPLES**

**I - STAINLESS STEEL WARMING GRILL GRATE ROD (1)**

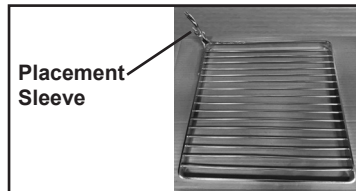


**J - STAINLESS STEEL GRILL GRATE HANDLE (2)**



**K - LARGE ROUND GRILL GRATE (1)**

Placement Sleeve



Placement Sleeve

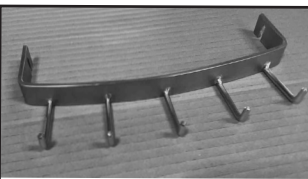
**L - SMALLER DIAMOND SHAPED WARMER GRILL GRATE (1)**



**M - CUTTING BOARD (1) FRONT VIEW W/LOGO**



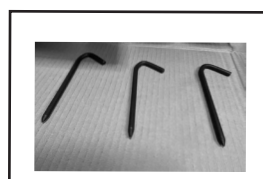
**M - CUTTING BOARD (1) BACK VIEW W/SUPPORT ARMS**



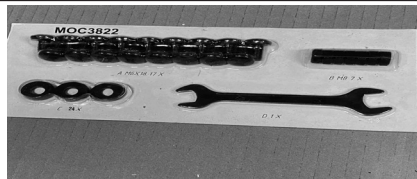
**N - UTENSIL RACK (1)**



**O - ASH TRAY (1)**



**P - FOOT STAKES (3)**



**HARDWARE PACKET CONTAINS BELOW QTYS:**



**A M6X18 17 X**

**PHILLIPS HEAD BOLTS (17)**



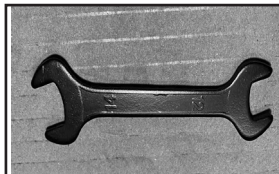
**B M8 7 X**

**HEXAGON HEAD NUTS (7)**



**C 17 X**

**FLAT WASHERS (17)**



**D 1 X**

**NON ADJUSTABLE WRENCH (1)**



**WING BOLTS (3) SHOULD BE PRE-INSTALLED IN:**

- (1) FIRE BOWL
- (1) LARGE ROUND GRILL GRATE
- (1) SMALLER DIAMOND SHAPED WARMER GRILL GRATE



# ASSEMBLY INSTRUCTIONS

**Required Tools:** (1) Phillips Screwdriver (not supplied)  
(1) Non-Adjustable Wrench (supplied with hardware)

1. When assembling the grill make sure you have a flat, even working space with ample room.
2. Pay attention to sharp edges of parts while you assemble the grill. It is advisable to wear protective work gloves during the assembly.
3. Unpack the appliance and remove all the packaging as shown in Fig.1 below. Store the packaging out of reach of children and after completing the assembly, please recycle the packaging following your local guidelines.



Figure 1

4. Turn the **Center Support Collar with Ashtray Slide Rails (A)** upside down as shown in Fig.2 below so that the bottom of the ashtray slide rails are facing you and the tabs on the top of the support collar are flat on the work surface. Assemble **Legs (B)** by turning the legs upside down with the circular footpads located at the top. See Fig.2-4 below. Align the holes in the leg end that is now at the bottom with the holes located in the support collar. The leg should be aligned on the outside of the support collar with the Mr. Outdoors® Cookout logo facing outwards. Place a flat washer around each phillips head bolt and then insert the phillips head bolt through the inside of either the top or bottom hole of the support collar and into the pre-welded nut on the back of the leg that is aligned with the support collar hole. Repeat this step for the remaining hole either above or below the one just assembled. Use a phillips head screwdriver to tighten bolts into the nuts which are already welded on the backsides of the legs. Do not tighten completely, but rather tighten enough to hold in place. Repeat this step for the remaining two legs. Once assembly is completed for all three legs, tighten all bolts completely.



Figure 2



Figure 3

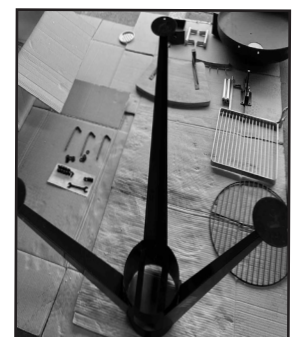


Figure 4

5. Now turn the center support collar and leg assembly over so that it stands on the three legs with the round leg support pads touching the ground. Pick up **Fire Bowl (C)** with the inside of the bowl facing upward and place it on top of the support collar. Align the holes in the bottom of the bowl with the holes located in the three flat tabs on the top of the support collar as shown in Fig.5. Put a flat washer on a phillips head bolt and insert the bolt up through a tab on the center support collar and into the fire bowl. Screw a hexagonal nut around the end of the protruding bolt and tighten as shown in Fig.6. Use a phillips screwdriver and the provided non-adjustable wrench to tighten. Do not overtighten to allow for all bolts in the remainder of this step to be adjusted. Repeat this step for the two remaining bolt holes in the bottom of the bowl then completely tighten all bolt assemblies.



Figure 5



Figure 6

6. Locate the two **Fire Bowl Handles (D)** and repeat the below steps for both handles. Align the holes on the handle with the holes located on the outside rim of the fire bowl. Put a flat washer onto phillips head bolt and insert it through the hole in the bowl handle and into the hole in the fire bowl. Screw a hexagonal head nut onto the end of this bolt to connect the handle to the fire bowl. Use a phillips head screwdriver and use the provided non-adjustable wrench to tighten as shown in Fig.7. Repeat this step for the remaining handle.

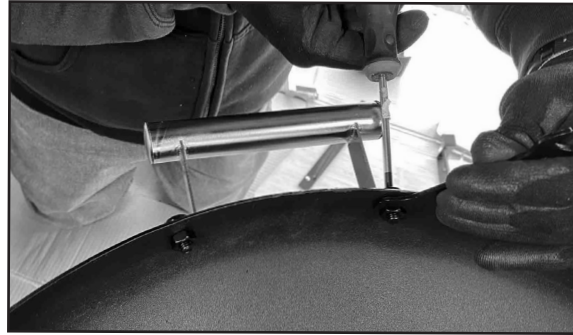


Figure 7

7. Insert the **Small Silver Ash Tray Guard (E)** into the large hole at the bottom of the fire bowl. The lip around the ashtray guard will hold it in place See Fig. 8. Next, place the **Large Black Charcoal Grate(F)** inside of the fire bowl. The shape of the bowl will hold this grate at the appropriate position as shown by Fig.9.



Figure 8

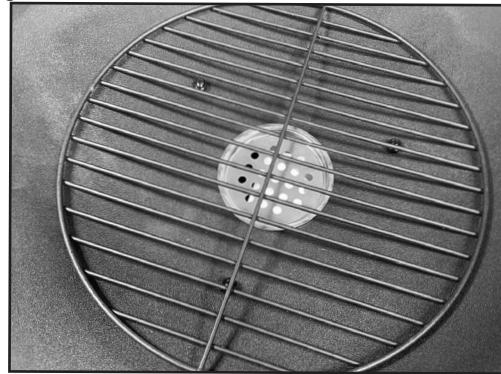


Figure 9

8. Align the four holes in the **Rotational Crank (G)** with the four holes on the flat rectangular square panel located on the side of the fire bowl as shown by Fig.10. Place a flat washer onto a phillips head bolt and screw the bolt into the hole on the rotational crank. Do not securely tighten until all four bolts and flat washers are in position. Repeat the above step for the remaining three bolts and flat washers. Once all four bolts and flat washers have been installed, tighten securely with a phillips head screwdriver as shown by Fig.11. See below Fig. 12 for completed Rotational Crank Installation.



Figure 10



Figure 11



Figure 12

9. Locate the **Stainless Steel Warmer Grill Grate Rod (I)** and insert this rod into the square hole sleeve opposite the rotational crank along the fire bowl rim shown in Fig.13. Insert the warmer grill grate rod into the square hole with the round head on the rod pointing up as in Fig.14. Make sure the height adjustment dimples and adjustment arm are pointed to the outside of the grill. A wing bolt must be tightened into the dimples on the outside of square hole sleeve and into one of the height adjustment holes to secure the warmer grate rod in place.



Figure 13

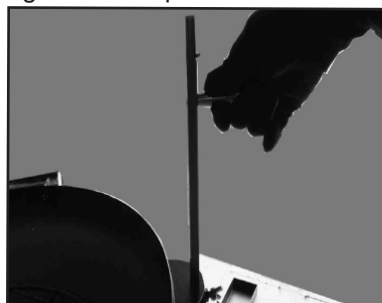


Figure 14



Figure 15

10. Screw one of the **Stainless Steel Grill Grate Handles (J)** onto the threaded rod located above the placement sleeve on the side of the **Large Round Grill Grate (K)** as shown in Fig.16. Then screw the remaining grill grate handle (**J**) onto the **Smaller Diamond Shaped Warmer Grill Grate (L)**. See Fig.17.



Figure 16



Figure 17

11. Position the placement sleeve located on the side of the large round grill grate over the round head of the rotational crank as in Fig.18. The grill grate should be placed directly over the bowl. Now press firmly down to ensure that the grill grate is pushed into the correct position on the rod. Once grate is on the rotational shaft securely, a wing bolt must be screwed into the hole on the side of the placement sleeve. Make sure to screw this wing bolt in very tightly. It prevents the grill grate from overextending to prevent the grill from becoming unbalanced during use. See Fig.19.



Figure 18



Figure 19

Repeat the above steps to secure the smaller diamond shaped warmer grill grate onto the stainless steel warmer grate support rod. All of the supplied wing bolts should now have been used. See Fig. 20&21.



Figure 20



Figure 21

12. Locate the **Cutting Board (M)**. See Picture at Bottom of Page. The cutting board top should have the Mr. Outdoors® Cookout logo engraved into the cutting area. Hang the cutting board onto the fire bowl by placing the U-clips of the cutting board support arms over the edge of the fire bowl. The intended position for the cutting board is to the right of the rotational crank, between the rotational crank and the fire bowl handle. This should be on the side of the fire bowl located over the ash tray. The cutting board should sit flush with the top of the fire bowl as shown in Fig.22 Below.

13. Locate the **Utensil Rack (N)** and hang this on the fire bowl by hanging the notched sections on the utensil rack arms over the edge of the fire bowl. See Fig.23 at Bottom of Page. See Page 4 Package Contents Diagram for Further Reference.

14. Insert the **Ash Tray (O)** into the ash tray slot in the center support collar with ashtray side rails as shown in Fig. 24 at the Bottom of th Page. Slide the ash tray on the slide rails. Ash tray will get extremely hot, do not attempt to dump ash tray during use. Wait to handle ash tray until all flames have been extinguished and all ashes have cooled.



Figure 22

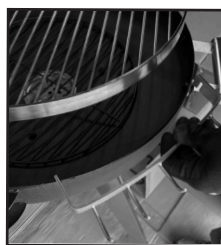


Figure 23

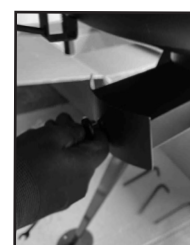


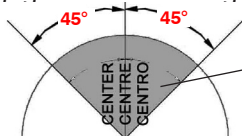
Figure 24

15. Go to the **Use and Care** section of this manual for further instructions.



## USE & CARE BEFORE USING YOUR GRILL

1. Read entire instruction manual before assembling your grill.
2. Wash the grill grates before first use with warm soapy water.
3. Test that both grill grates are properly installed above the fire bowl by rotating the grill grates out from left to right to ensure that the stopping mechanism is engaged and that the grill grates do not rotate more than 45 degrees to the left of center and 45 degrees to the right of center.



GRAY AREA REPRESENTS THE APPROPRIATE ROTATIONAL AREA OF THE GRILL GRATES (45° TO THE LEFT AND RIGHT OF CENTER)

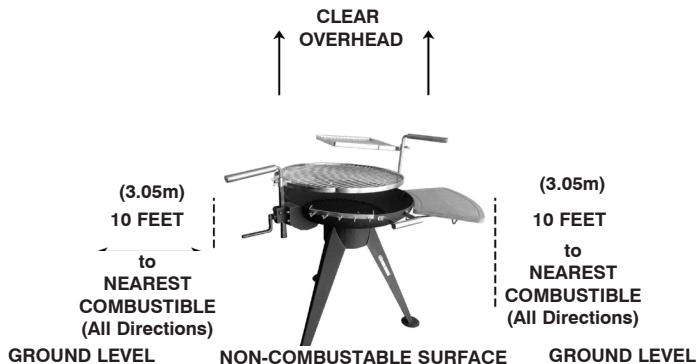
If the stopping mechanisms do not engage the grill grates, make sure the grill grates are pushed down all the way on the appropriate rods and re-tighten the wing bolts. Retest the grill grates to ensure that stopping mechanisms now engage the grill grates and allow only the appropriate 45 degrees of rotation. If this problem can not be fixed by re-installing the grill grate(s) and wing bolt(s) **DO NOT USE THE GRILL**. Please contact Metal Fusion, Inc. at 800-783-3885 M-F 7:30 - 3:00 CST.

### **WARNING GRATE AND GRILL GRATE CAPACITIES**

Abide by the following maximum weight capacities: **The below weight capacities are rated for the maximum weight that the grill grates can withstand when rotated to the maximum rotational position allowed. When rotating grill grates the maximum rotational weight capacity ratings below must be followed for safe use.**

- MOC3822 Grill - Warmer Grill Grate (Upper Diamond Grate) - 18 lbs. (8.16 kg)
- 22" (55.88 cm) Grill Grate (Lower Round Grate) - 18 lbs. (8.16 kg)

### Proper Placement



## LIGHTING AND OPERATING YOUR GRILL

**REFER TO THE ASSEMBLY DIAGRAM ON PAGE 4 & PARTS LIST ON PAGE 5 TO REFERENCE THE PARTS LISTED**

1. This is an ATTENDED appliance. Do NOT leave this grill unattended when hot or in use. Exercise the same care and caution you would with an open fire. Never use in high winds. Completely extinguish fire before leaving the grill. Keep children and pets away from the appliance at all times.
2. The ash tray **(O)** catches the ashes during grilling. Do not operate the grill without the built in ash tray. **Caution!** The ash tray will be very hot. Do not remove the ash tray during use. It heats up and is very hot, and must be completely cooled before being removed.
3. **If using fire starters**, lay 2-3 fire starters on top of charcoal grate **(F)** in the center of **(C)** fire bowl. Follow all manufacturer's instructions supplied with the fire starters. Add a maximum layer of 8 lb (3.63 kg) of charcoal to the center of the grill. Light the fire starters with a match or multipurpose lighter. Allow it to burn until the coals are half gray. With a long handled, fire resistant tool, spread the coals evenly on the charcoal grate **(F)**. If a warm and cool side is desired, push charcoal to one side of the charcoal grate. Never pour flammable liquids onto the lit charcoal.
- If using a chimney starter**, follow the manufacturer's instructions on the starter and the charcoal. Set on top of charcoal grate **(F)** in the center of **(C)** fire bowl. Stuff the bottom of the chimney starter with paper or fire starter. Let burn until flames come out of the top and the charcoal at the top is beginning to ash over. Dump on the center of charcoal grate **(F)**. Allow it to burn until the coals are half gray. With a long handled, fire resistant tool, spread the coals evenly on the charcoal grate **(F)**. If a warm and cool side is desired, push charcoal to one side of the charcoal grate. Never pour flammable liquids onto the lit charcoal.
- If using lighter fluid**, stack a maximum layer of 6.6 lb (3 kg) of charcoal briquets on top of charcoal grate **(F)** in the center of **(C)** fire bowl. Saturate with lighter fluid according to the manufacturer's instructions. Never use gasoline or kerosene.

### **WARNING**

**FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**

**IMPORTANT:** When using liquid starters always check the ash tray before lighting. Fluid can collect in the ash tray and could ignite, resulting in a fire below the bowl. Remove any starting fluid from the ash tray before lighting charcoal. Using a match or multipurpose lighter, light the pyramid of coals in several places and allow it to burn until the coals are half gray. With a long handled, fire resistant tool, spread the coals evenly on the charcoal grate **(F)**. If a warm and cool side is desired, push charcoal to one side of charcoal grate. Never pour flammable liquids onto the lit charcoal.

4. Once the flames have subsided, place the round grill grate **(K)** directly over the fire bowl **(C)** and carefully add food using long handled, heat resistant tools. Do not swing the round grill grate **(K)** above the lit charcoal and add food until the flames have disappeared. The grill, charcoal and cooked food will be very hot. Any contact with the grill can cause serious burns during operation. Wear BBQ or kitchen gloves at all times. Only use long handled, heat resistant barbeque tools and utensils. Do not wear clothes with loose sleeves. **NEVER MOVE THE GRILL WHILE IT IS IN USE OR CONTAINS HOT ASHES.**

5. Cutting board **(M)** can be used for convenience to place food on either during preparation for cooking or after cooking is completed. Make sure not to allow cooked food to come in contact with raw food.

6. Place the cooked food on the smaller diamond shaped warmer grill grate **(L)** to keep it warm. The warming grill grate can be adjusted in height. **Remove food and pots from the diamond shaped warmer grill grate before adjusting the height.** Loosen the wing bolt to adjust the rod up or down to the desired adjustment hole setting. **When adjusting height always use the height adjustment arm of the stainless steel warmer grill grate rod (I).** After setting the preferred height, tighten the wing bolt securely to hold rod in place.

7. Use the utensil rack **(N)** to hang the long handled, heat resistant tools and utensils. The maximum loading of the utensil bar must not exceed 2.2 lb (1 kg).

8. If using grill on a non combustibile surface like shell, rock, or clay that will allow you to drive stakes through it, drive Grill Stakes - **(P)**, through holes on feet for added stability.



## **MAINTENANCE & STORAGE**

1. Make sure ashes have cooled before moving. Ashes should be placed in a non-combustible container after use. Clean ashes out of grill after each use.
2. Wash the grill grate with mild soapy water. Do not use strong solvents or scouring pads as they can damage the surface of your grill and leave abrasive marks.
3. Dry the product with a non-abrasive rag to make sure the product is free of moisture.
4. Cover all clean, dry grill components with a water resistant cover. Store in dry, cool area.

**NOTES:**

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### **▲WARNING**

**FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS COULD RESULT IN FIRE, EXPLOSION, BURN HAZARD OR CARBON MONOXIDE POISONING WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**

**OWNER'S REGISTRATION**



Dear Customer,

Thank you for purchasing a Mr. Outdoors® Cookout! Please take a moment to fill out your registration form and return it to us. We are always happy to hear suggestions and comments from our customers about our products. Completion of this registration allows us to contact you if the need arises. Please keep your receipt with your instruction manual. It will be necessary as a proof of purchase for us to help you if there is a problem with your cooker.

Name: \_\_\_\_\_

E-Mail: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Telephone: \_\_\_\_\_

Model# \_\_\_\_\_

Date of Purchase \_\_\_\_\_

Place of Purchase \_\_\_\_\_

Price Paid \_\_\_\_\_

Was this a gift \_\_\_\_\_ or did you \_\_\_\_\_ purchase it yourself?

\_\_\_\_\_

\_\_\_\_\_

Comments:

\_\_\_\_\_

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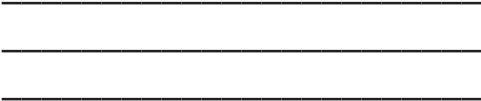
A SATISFIED CUSTOMER IS OUR MAIN GOAL. If you have any questions or problems, please call us at 1-800-783-3885 before returning the product to the point of purchase. Please have your receipt available when calling.

CUT HERE

**THANK YOU,  
ENJOY YOUR COOKING EXPERIENCE.**

TAPE HERE

FOLD



Place  
Stamp  
Here

**METAL FUSION, INC.**  
712 St. George Avenue  
Jefferson, LA 70121

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