CARBON MONOXIDE HAZARD

Burning wood gives off carbon monoxide which can cause death.

DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.

Use only outdoors where it is well ventilated.

WARNING

This manual contains important information necessary for the proper and safe use of this unit.

Read and follow all warnings and instructions before using smoker and during use.

Keep this manual for future reference.

Some parts may have sharp edges handle with care.

Failure to follow these warnings and instructions properly could result in personal injury or death.
LIMITED WARRANTY INFORMATION

Masterbuilt warrants its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 90 days from the date of original retail purchase.

Masterbuilt warranty does not cover paint finish as it may burn off during normal use. Masterbuilt warranty does not cover rust of the unit.

Masterbuilt requires reasonable proof of purchase for warranty claims and suggests that you keep your receipt. Upon the expiration of such warranty, all such liability shall terminate.

Within the stated warranty period, Masterbuilt, at its discretion, shall repair or replace defective components free of charge with owner being responsible for shipping. Should Masterbuilt require return of component(s) in question for inspection Masterbuilt will be responsible for shipping charges to return requested item.

This warranty excludes property damage sustained due to misuse, abuse, accident, damage arising out of transportation, or damage incurred by commercial use of this product.

This expressed warranty is the sole warranty given by Masterbuilt and is in lieu of all other warranties, expressed or implied including implied warranty, merchantability, or fitness for a particular purpose. Neither Masterbuilt nor the retail establishment selling this product, has authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

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

WARNINGS & IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

• For outdoor use only. Do not operate in an enclosed area.
• Unit MUST be on the ground. Do not place unit on tables or counters.
• Do not plug in electric smoker until fully assembled and ready for use.
• Use only on properly grounded outlet.
• Do not use during an electrical storm.
• Do not expose electric smoker to rain or water at anytime.
• To protect against electrical shock do not immerse cord, plug or controller in water or other liquid.
• Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or is dropped or damaged in any manner. Contact Masterbuilt Customer Service for assistance at 1-800-489-1581.
• Keep a fire extinguisher accessible at all times while operating electric smoker.
• Do not let cord touch hot surfaces.
• Do not place on or near a hot gas or electric burner, or in a heated oven.
• Keep children and pets away from electric smoker at all times. Do not allow children to use electric smoker. Close supervision is necessary should children or pets be in area where electric smoker is being used.
• Fuel, such as charcoal briquettes or heat pellets, are not to be used in electric smoker.
• Never use electric smoker as a heater (READ CARBON MONOXIDE HAZARD).
• Use electric smoker only on a level, stable surface to prevent tipping.
• Electric smoker is hot while in use and after.
• Electric smoker is HOT while in use and will remain HOT for a period of time afterwards. Use caution.
• Do not touch HOT surfaces.
• Do not allow anyone to conduct activities around electric smoker during or following its use until the unit has cooled. Electric smoker is HOT during operation and remains HOT for a period of time following use.
• The use of alcohol, prescription or non-prescription drugs may impair the user’s ability to properly assemble or safely operate electric smoker.

WARNINGS & IMPORTANT SAFEGUARDS CONTINUED ON PAGE 2
WARNING

WARNINGS & IMPORTANT SAFEGUARDS continued

• Avoid bumping or impacting electric smoker.

• Never move electric smoker when in use. Allow electric smoker to cool completely before moving or storing.

• Be careful when removing food from electric smoker. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.

• Do not cover cooking racks with metal foil. This will trap heat and cause severe damage to electric smoker.

• Drip tray is only for the bottom of electric smoker. Do not put drip tray on cooking racks this may damage electric smoker.

• Wood chip bowl is HOT when electric smoker is in use. Use caution when adding wood.

• To disconnect, turn controller “OFF” then remove plug from outlet.

• Remove plug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling.

• Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.

• Do not store electric smoker with HOT ashes inside unit. Store only when all surfaces are cold.

• Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended and may cause injury.

• Never use electric smoker for anything other than its intended purpose. This unit is not for commercial use.

• Always use electric smoker in accordance with all applicable local, state and federal fire codes.

• Longer extension cords are available and may be used if care is exercised in their use.

• If a longer extension cord is used the marked rating should be at least as great as the electrical rating of the appliance.

• The extension cord must be a grounding 3-wire cord.

• Outdoor extension cords must be used with outdoor use products and are marked with suffix "W" and with the statement "Suitable for Use with Outdoor Appliances.

• CAUTION - To reduce the risk of electric shock, keep extension cord connection dry and off the ground.

• Extreme caution must be used when moving an appliance containing hot liquids.

• Do not clean this product with a water spray or the like.

SAVE THESE INSTRUCTIONS.

WARNING

Combustion by-product produced when using this product contains chemicals known to the State of California to cause birth defects, other reproductive harm, or cancer.

The materials used in this product may contain a chemical known to the State of California to cause birth defects and other reproductive harm.
SMOKED STUFFED SALMON
Servings for 4

INGREDIENTS:
- Salmon (drawn) 4 - 5 lbs (1.8-2.2 kgs)
- Oil 3 tbs
- Green onion (chopped) 1/4 cup
- Tomato (peeled and chopped) 1 cup
- Bread cubes (dry) 1/2 cup
- Celery (chopped) 1/4 cup
- Salt 1/2 tsp
- Lemon pepper 1/2 tsp
- Garlic (minced) 1 clove

SUGGESTED WOOD FOR SMOKING:
- Hickory chips

INSTRUCTIONS:
Prepare salmon and brush with oil. Combine remaining ingredients in a small bowl. Stuff salmon with mixture. Place in smoker at 225°F (107°C) and cook for 3 to 4 hours. Make sure there is room on either side of foil to allow airflow inside smoker.

SMOKED TROUT
Servings for 6

INGREDIENTS:
- Trout fillets 4 - 6
- Water 2 cups
- Soy sauce 1/4 cup
- Teriyaki sauce 1/4 cup
- Salt 1 tsp
- Lemon pepper 1 tsp
- Garlic salt
- Dill seed

SUGGESTED WOOD FOR SMOKING:
- Hickory, alder or apple chips

INSTRUCTIONS:
Mix recommended amounts of water, soy sauce, teriyaki sauce and salt with other ingredients to your liking in a small bowl. Place in smoker at 225°F (107°C). Smoke for 3 to 4 hours or until meat is flaky and dry in smoker at 225°F (107°C).

SMOKED TUNA
Servings for 4

INGREDIENTS:
- Tuna steaks-1" thick (2.5cm) 4
- Sugar 1/8 cup
- Salt 3/8 cup
- Pepper 1 tsp
- Garlic (granulated) 1/4 cup
- Prague powder #1 1/2 tsp
- Honey 1 cup
- Water 1 gal (3.8L)

SUGGESTED WOOD FOR SMOKING:
- Hickory or apple chips

INSTRUCTIONS:
Mix above ingredients until dissolved in water. Place in smoker at 140°F (60°C) and cook for about 7 hours using water mixture in water bowl.

SMOKED FISH
Servings for 4

INGREDIENTS:
- Fish fillets or whole fish 4
- White wine (dry) 1 cup
- Parsley (dried) 1 tbs
- Lemon (cut up) 1 small
- Cayenne pepper

SUGGESTED WOOD FOR SMOKING:
- Hickory or pecan chips

INSTRUCTIONS:
Salt and pepper fish to taste. Mix above ingredients with water for use in water bowl. Layer fish on greased cooking rack and place in smoker at 140°F (60°C). Cook for about 2 hours.

SMOKED SUMMER VEGETABLES
Servings for 4-6

INGREDIENTS:
- Summer Squash
- Zucchini
- Onion
- Mushrooms
- French Cut Green Beans

SUGGESTED WOOD FOR SMOKING:
- Hickory or apple wood chips

INSTRUCTIONS:
Rinse and thinly slice summer squash, zucchini and onion. Mix all vegetables together. Form cup-shaped containers using heavy duty aluminum foil. Place about 1 cup of vegetable mix in each foil cup. Season to taste with your favorite herbs and spices. Pinch top of foil cups together. Allow smoke penetration put a couple of small holes around top of each vegetable cup. Place foil cups in smoker at 225°F (104°C) for 1 hour. Serve.

STOP!

(A) 1/4-20x1/2 Phillips Hex Screw Qty: 16
(B) 1/4-20x1-1/2 Phillips Hex Screw Qty: 2
(C) Wing Nut (packed with temperature gauge) Qty: 1

PARTS LIST

<table>
<thead>
<tr>
<th>PART NO.</th>
<th>QUANTITY</th>
<th>DESCRIPTION</th>
<th>PART NO.</th>
<th>QUANTITY</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1</td>
<td>Smoker Body</td>
<td>9</td>
<td>1</td>
<td>Door</td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td>Analog Controller</td>
<td>10</td>
<td>1</td>
<td>Door Handle</td>
</tr>
<tr>
<td>3</td>
<td>1</td>
<td>Water Bowl</td>
<td>11</td>
<td>2</td>
<td>Side Handle</td>
</tr>
<tr>
<td>4</td>
<td>1</td>
<td>Wood Chip Bowl w/ Lid</td>
<td>12</td>
<td>1</td>
<td>Wood Chip Grate</td>
</tr>
<tr>
<td>5</td>
<td>1</td>
<td>Dip Tray</td>
<td>13</td>
<td>1</td>
<td>Control Panel Support</td>
</tr>
<tr>
<td>6</td>
<td>3</td>
<td>Cooking Grate</td>
<td>14</td>
<td>2</td>
<td>Cooking Grate Support</td>
</tr>
<tr>
<td>7</td>
<td>4</td>
<td>Leg</td>
<td>15</td>
<td>1</td>
<td>Door Latch</td>
</tr>
<tr>
<td>8</td>
<td>1</td>
<td>Element</td>
<td>16</td>
<td>1</td>
<td>Temperature Gauge w/ Beauty Ring and Wing Nut</td>
</tr>
</tbody>
</table>

HARDWARE LIST

(A) 1/4-20x1/2 Phillips Hex Screw Qty: 16
(B) 1/4-20x1-1/2 Phillips Hex Screw Qty: 2
(C) Wing Nut (packed with temperature gauge) Qty: 1
MASTERBUILT SMOKIN’ RECIPES

SMOKED PORK BUTT

Servings for 4

INGREDIENTS:
- Fresh Pork Butt
- Salt
- Brown sugar
- Chili Powder


SMOKED CORNISH HENS

w/ Wild Rice

Servings for 2

INGREDIENTS:
- Cornish Game Hens
- Green onion (chopped)
- Butter
- Wild rice (cooked)
- Pecan or Walnuts (chopped)
- Lime Marmalade
- Orange juice
- Salt

MAPLE GLAZED HAM

Servings for 6-8

INGREDIENTS:
- Ham shank or butt (fully cooked, bone-in)
- Maple syrup
- Ginger
- Nutmeg
- Pineapple slices
- Marsala or Chablis

ASSEMBLY INSTRUCTIONS


Step 1
Carefully position grill as shown. Attach leg (7) to bottom of smoker body (1) using screws (A). Repeat step for remaining legs.

Step 2
Mount side handle (11) to smoker body (1) using screws (A). Repeat step for opposite side.

SMOKED TURKEY

Servings for 6-8

INGREDIENTS:
- Turkey
- Salt
- Brown sugar
- Cinnamon
- Apple (cored, peeled, and quartered)
- Onion (quartered)
- Celery stalks with leaves

SUGGESTED WOOD FOR SMOKING:
- Hickory or Apple chips

SMOKED FILET MIGNON

Servings for 20

INGREDIENTS:
- Beef Filets
- Olive oil
- Garlic cloves
- Salt
- Ground Pepper

SUGGESTED WOOD FOR SMOKING:
- Mesquite or cherry wood chips

SMOKED PORK BUTT

Servings for 6

INGREDIENTS:
- Fresh Pork Butt
- Salt
- Brown sugar
- Chili Powder

INSTRUCTIONS:
Mix ingredients and rub onto pork butt. Cook pork butt for 5 hours in 220°F (107°C) smoker using apple wood chips during first 3 hours. After 3 hours remove butt and wrap in heavy foil. Cook for an additional 1 to 1 1/2 hours. Internal temperature should be 160°F (71°C). Serve.

SMOKED CORNISH HENS

w/ Wild Rice

Servings for 2

INGREDIENTS:
- Cornish Game Hens
- Green onion (chopped)
- Butter
- Wild rice (cooked)
- Pecan or Walnuts (chopped)
- Lime Marmalade
- Orange juice
- Salt

INSTRUCTIONS:
Mount side handle (11) to smoker body (1) using screws (A).

Repeat step for opposite side.

SMOKED CORNISH HENS

w/ Wild Rice

Servings for 2

INGREDIENTS:
- Cornish Game Hens
- Green onion (chopped)
- Butter
- Wild rice (cooked)
- Pecan or Walnuts (chopped)
- Lime Marmalade
- Orange juice
- Salt

INSTRUCTIONS:
Mount side handle (11) to smoker body (1) using screws (A).

Repeat step for opposite side.
Step 3
Insert temperature gauge (16) stem through hole in smoker door (9) as shown. Secure with wing nut (C).
Mount door handle (10) to smoker door (9) using screws (B).

Step 4
Slide cooking grates (6) onto guides inside smoker body (1).

SOME PARTS NOT SHOWN FOR CLARITY.

IMPORTANT FACTS ABOUT USING SMOKER
- Maximum temperature will range between 350°F - 400°F (177°C - 204°C) when control panel is set on HI.
- Wood chip bowl MUST be in place when using smoker. This minimizes the chance of wood flare ups.
- Wood chips must be used in order to produce smoke and create the smoke flavor. See “Wood Smoking Guide for Meats” section in this manual.
- Check drip tray often during cooking. Empty drip tray before it gets full. Drip tray may need to be emptied periodically during cooking.
- Do not open smoker door unless necessary. Opening smoker door causes heat to escape and may cause wood to flare up. Closing the door will re-stabilize the temperature and stop flare up.
- Do not leave old wood ashes in the wood tray. Once ashes are cold empty tray. Tray should be cleaned out prior to and after each use to prevent ash buildup.
- This is a smoker. There will be a lot of smoke produced when using wood chips. Smoke will escape through seams and turn the inside of smoker black. This is normal. To minimize smoke loss around door, door latch can be adjusted to further tighten door against body.

HOW TO CLEAN SMOKER
For cooking grates, water bowl and drip tray use a mild dish detergent. Rinse and dry thoroughly.
For wood chip bowl, clean frequently to remove ash build up, residue and dust.
For the interior and exterior of smoker simply wipe down with a damp cloth. Do not use a cleaning agent. Make sure to dry thoroughly.

ALWAYS MAKE SURE UNIT IS UNPLUGGED AND COOL TO THE TOUCH BEFORE CLEANING AND STORING.
**ASSEMBLY INSTRUCTIONS Continued**

**Step 5**
Place wood chip bowl (4) and water bowl (3) into wood chip grate (12) as shown.

**Note:** Wood chip bowl and water bowl MUST be in place when using smoker. This minimizes the chance of wood flare ups.

**Step 6**
Slide drip tray (5) onto grooves under smoker body (1).

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**TROUBLESHOOTING GUIDE**

<table>
<thead>
<tr>
<th>Symptom</th>
<th>Cause</th>
<th>Possible Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power light won't come on</td>
<td>Not plugged into wall</td>
<td>Check wall connection</td>
</tr>
<tr>
<td></td>
<td>House fuse tripped</td>
<td>Make sure other appliances are not operating on the same electrical circuit. Check household fuses.</td>
</tr>
<tr>
<td></td>
<td>Controller malfunctioning</td>
<td>Contact Masterbuilt at 1.800.489.1581</td>
</tr>
<tr>
<td>Unit takes excessive amount of time to heat up</td>
<td>Unit plugged into an extension cord</td>
<td>Set unit so an extension cord does not have to be used</td>
</tr>
<tr>
<td></td>
<td>Door not closed properly</td>
<td>Close door and fasten latch securely</td>
</tr>
<tr>
<td></td>
<td>Controller malfunctioning</td>
<td>Contact Masterbuilt at 1.800.489.1581</td>
</tr>
<tr>
<td>Grease is leaking out of smoker</td>
<td>Drip tray not in place</td>
<td>Reposition so hole lines up with drain hole in bottom of unit</td>
</tr>
<tr>
<td></td>
<td>Excess grease or oil build-up in unit</td>
<td>Empty unit</td>
</tr>
<tr>
<td>No smoke</td>
<td>No wood chips</td>
<td>Add wood chips See Page 8</td>
</tr>
<tr>
<td>Temperature rapidly decreased, or shut down after few hours of use</td>
<td>Faulty control unit</td>
<td>Contact Masterbuilt at 1.800.489.1581</td>
</tr>
<tr>
<td>Power light is on, unit isn't heating</td>
<td>Controller/unit malfunctioning</td>
<td>Contact Masterbuilt at 1.800.489.1581</td>
</tr>
<tr>
<td>Controller does not adjust heat</td>
<td>Controller/unit malfunctioning</td>
<td>Contact Masterbuilt at 1.800.489.1581</td>
</tr>
</tbody>
</table>

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**TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE BELOW.**

<table>
<thead>
<tr>
<th>Food</th>
<th>Minimum Internal Temperature (°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish</td>
<td>145°F (63°C)</td>
</tr>
<tr>
<td>Pork</td>
<td>160°F (71°C)</td>
</tr>
<tr>
<td>Egg Dishes</td>
<td>160°F (71°C)</td>
</tr>
<tr>
<td>Steaks and Roasts of Beef, Veal or Lamb</td>
<td>145°F (63°C)</td>
</tr>
<tr>
<td>Ground Beef, Veal or Lamb</td>
<td>160°F (71°C)</td>
</tr>
<tr>
<td>Whole Poultry (Turkey, Chicken, Duck, etc.)</td>
<td>165°F (74°C)</td>
</tr>
<tr>
<td>Ground or Pieces Poultry (Chicken Breast, etc.)</td>
<td>165°F (74°C)</td>
</tr>
</tbody>
</table>

* *United States Department of Agriculture*
ASSEMBLY INSTRUCTIONS Continued

Step 7
Insert analog controller (2) into side of smoker body (1) as shown.

PRESEASON INSTRUCTIONS
Preseason smoker prior to first use. Make sure water bowl is in place with NO WATER. Set control panel to MED and run unit for 3 hours. Shut down and allow to cool. Some smoke may appear during this time, this is normal. During last 45 minutes, add 1 cup of wood chips in wood chip bowl to complete preseasoning.

SMOKER IS NOW READY FOR USE

CAUTION
When door is opened a flare up may occur. Should wood chips flare up, immediately close door, wait for wood chips to burn down then open door again. Do not spray with water.

OPERATION INSTRUCTIONS

Step 1
Connect controller to smoker body.

Step 2
Plug power cord into an outlet (refer to “Warnings & Important Safeguards” section of manual).

Step 3
Turn control knob to desired setting. Indicator light will turn off when set temperature is reached.

Note: Temperature gauge on smoker door reflects setting on controller and displays temperature inside unit.

TIPS FOR USING WOOD CHIPS
• Pre-soak wood chips in water for at least 30 minutes.
• Before starting unit, place 1 cup of wood chips in chip loader.
• Never use more than 1 cup of wood chips at a time. Never use wood chunks.
• Wood chips should be level with top rim of wood chip bowl.
• Check wood chip bowl periodically to see if wood has burned down. Add more chips as needed.