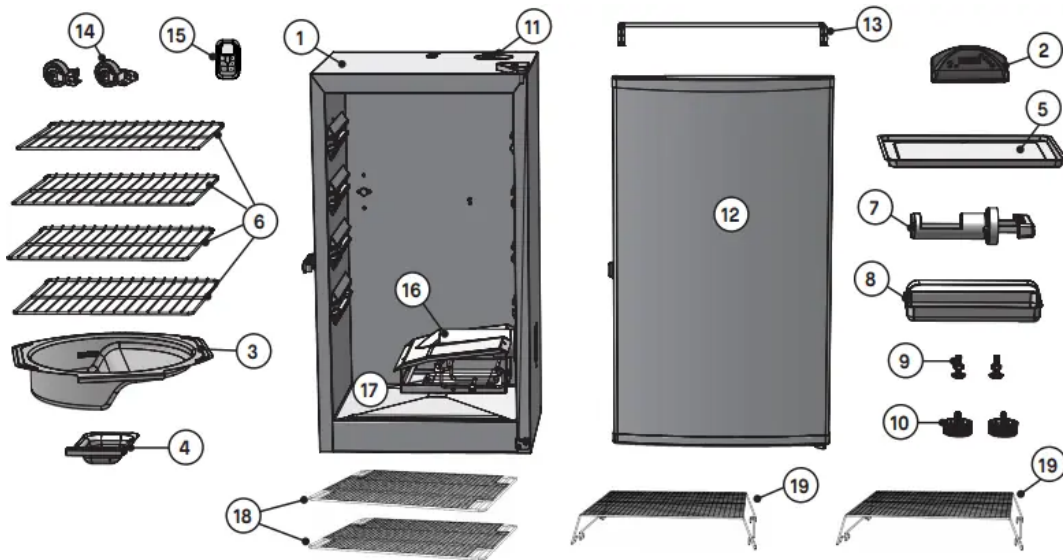


## Parts List

Actual product may differ from picture shown



<b>NO</b>	<b>QTY</b>	<b>DESCRIPTION</b>
1	1	Smoker Body
2	1	Digital Control Panel
3	1	Water Bowl
4	1	Wood Chip Tray
5	1	Drip Pan
6	2/3/4	Rack
7	1	Wood Chip Loader
8	1	Grease Tray
9	2	Adjustable Screw Leg
10	2	Leg Boot
11	1	Air Damper (pre-assembled)
12	1	Door (pre-assembled)
13	1	Rear Handle (If featured)
14	2	Wheels (If featured)
15	1	Remote Control (If featured)
16	1	Wood Chip Housing



17	1	Element
18	2	Chrome Coated Mesh Rack (If featured)
19	2	Chrome Coated Mesh Accessory Rack (If featured)

- Parts that are preassembled at time of purchase should be ordered separately if replacement is needed.

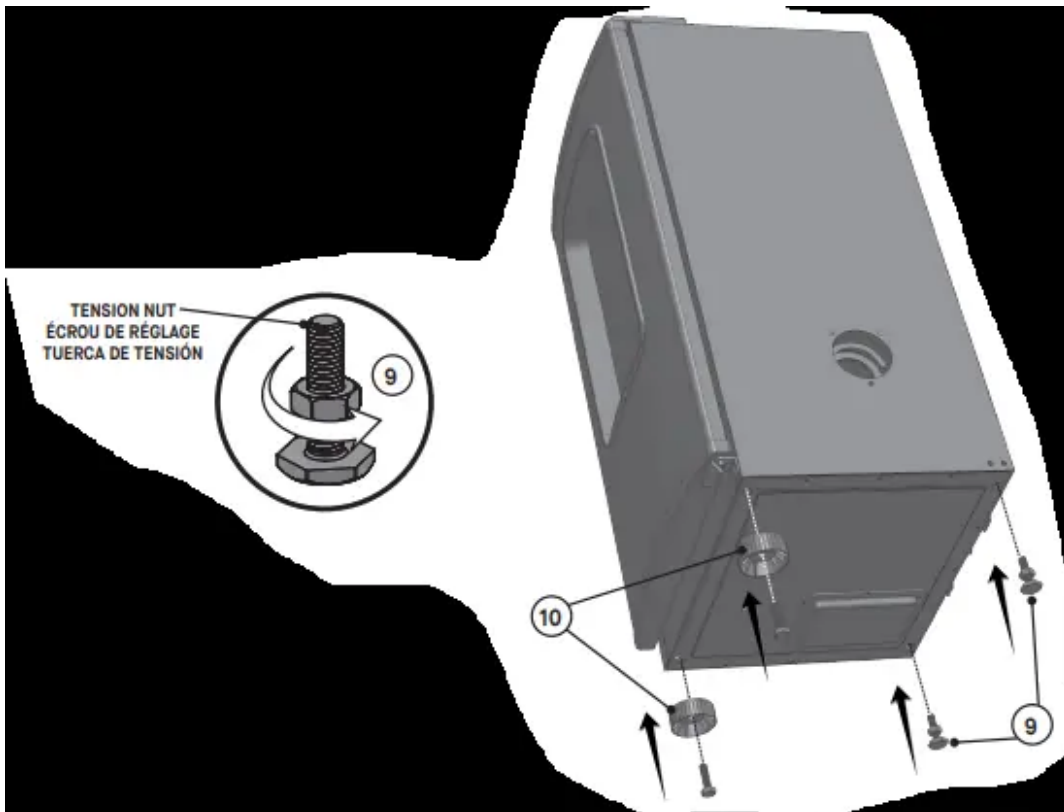
**BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.**

- Assemble on a clean flat surface.
  - Tools needed: Adjustable wrench, Phillips head screwdriver
  - Approximate assembly time: 25 minutes
  - Actual product may differ from picture shown.
- It is possible that some assembly steps have been completed in the factory.

**Assembly**

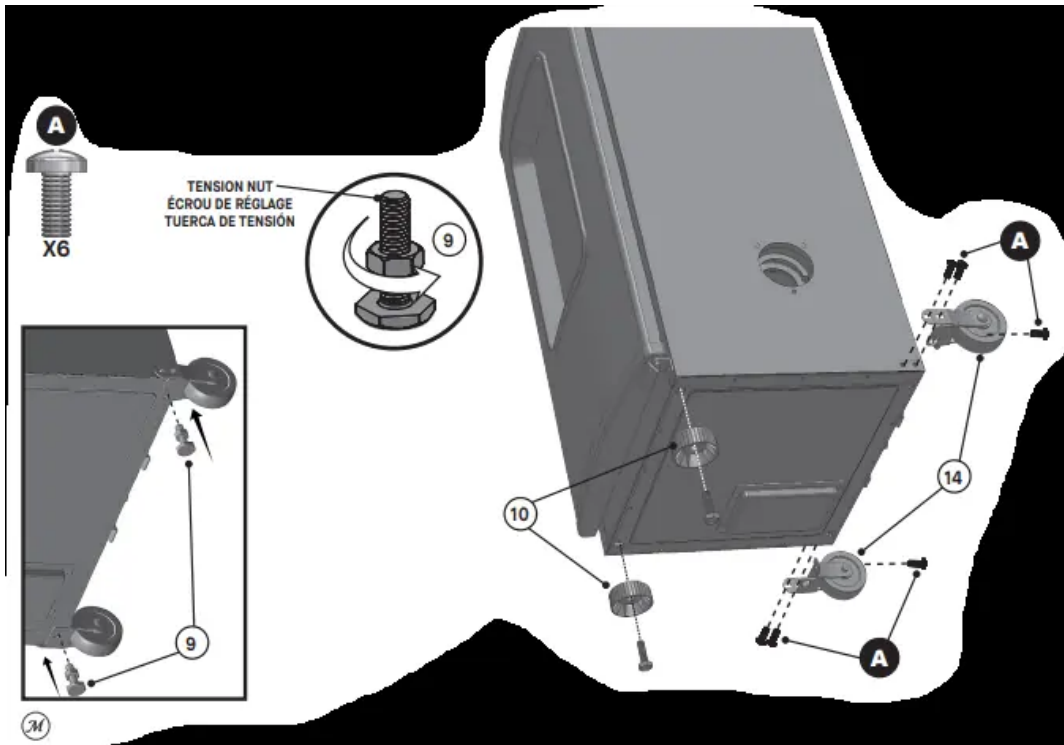
**1**

**MODELS WITHOUT WHEELS**

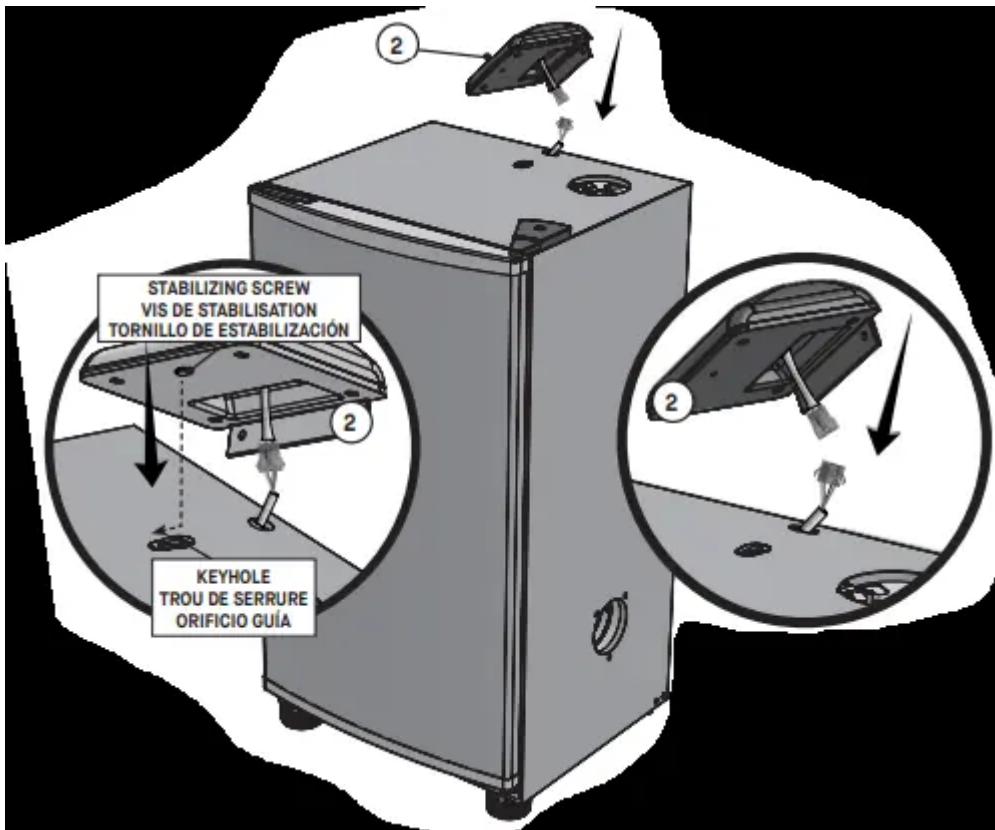


1

MODELS WITH WHEELS

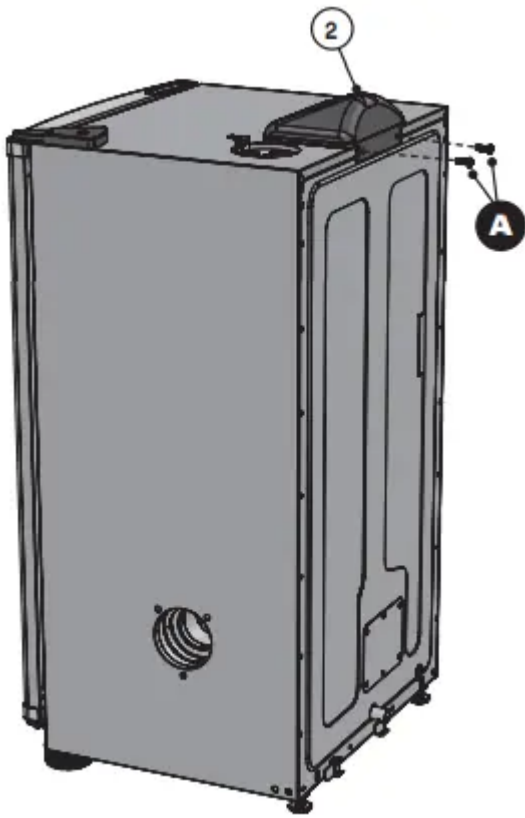


2



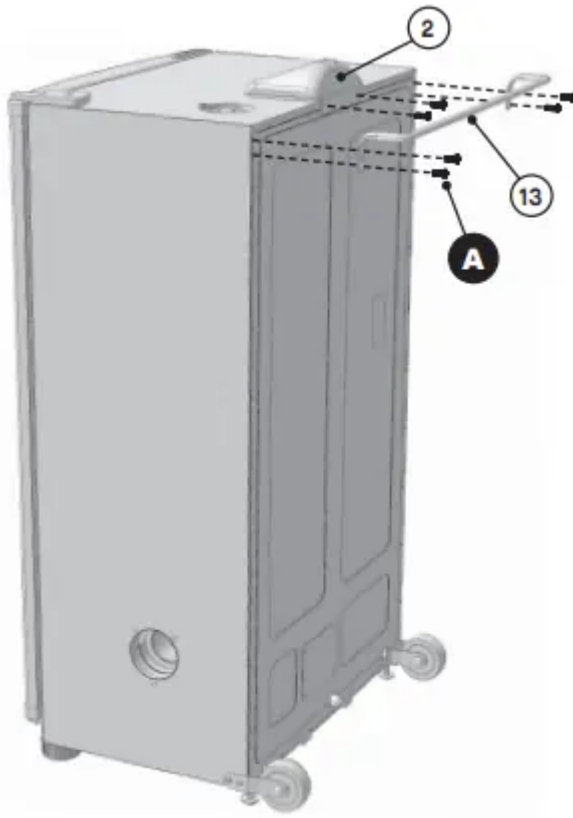
If your smoker and controller feature 2 wires, connect both wires.

**3** MODELS WITHOUT REAR HANDLE

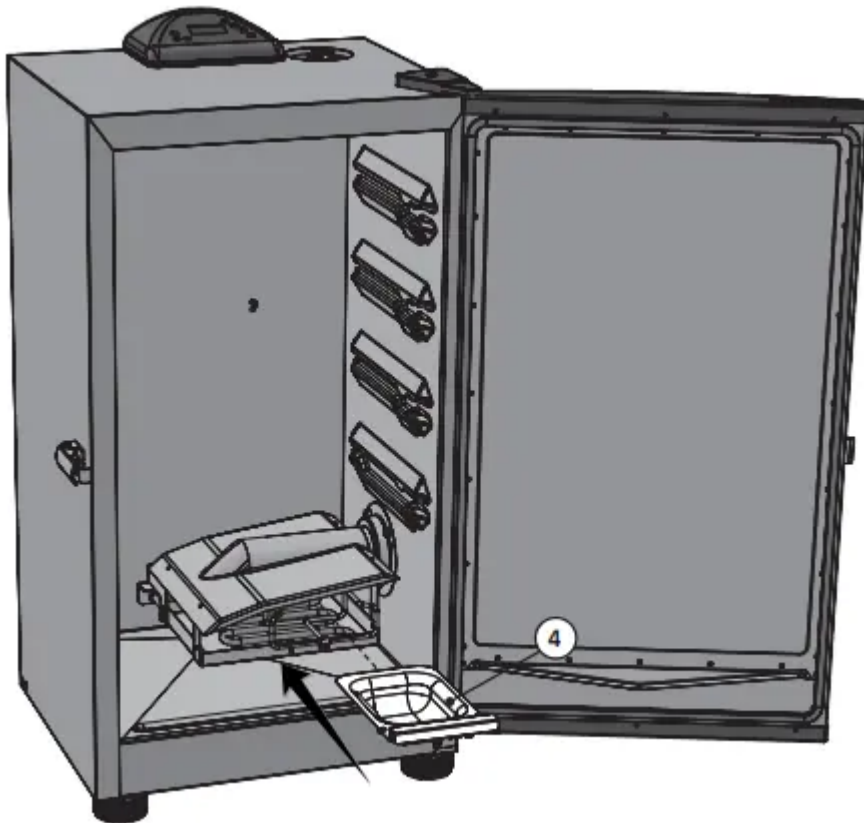


**3** MODELS WITH REAR HANDLE

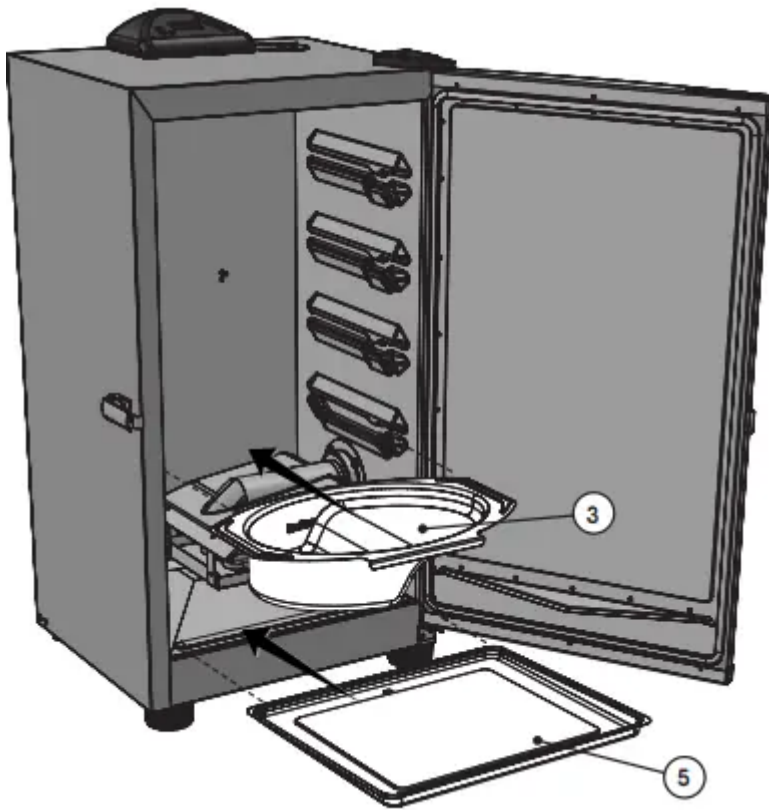




**4**

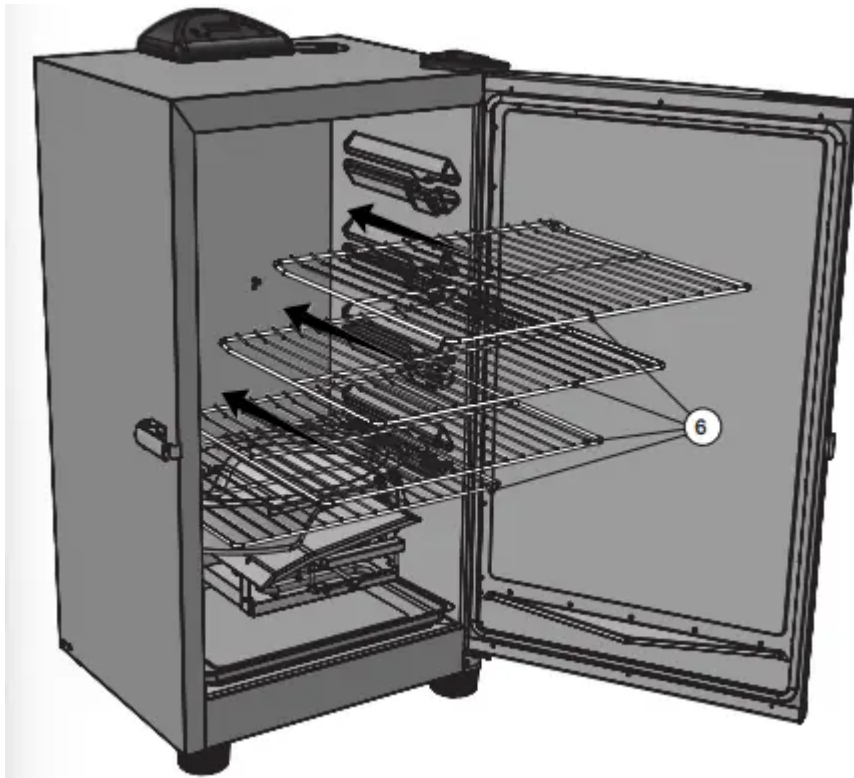


5

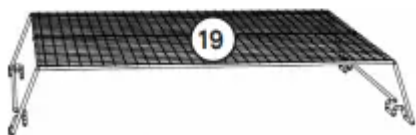


6

Number of racks may vary depending on model.

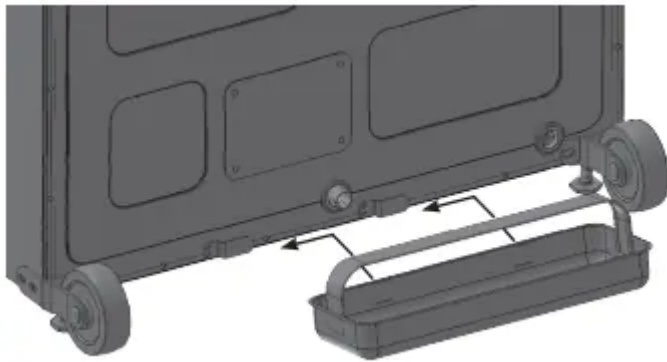


(If featured / Si fournie / Si se proporciona)

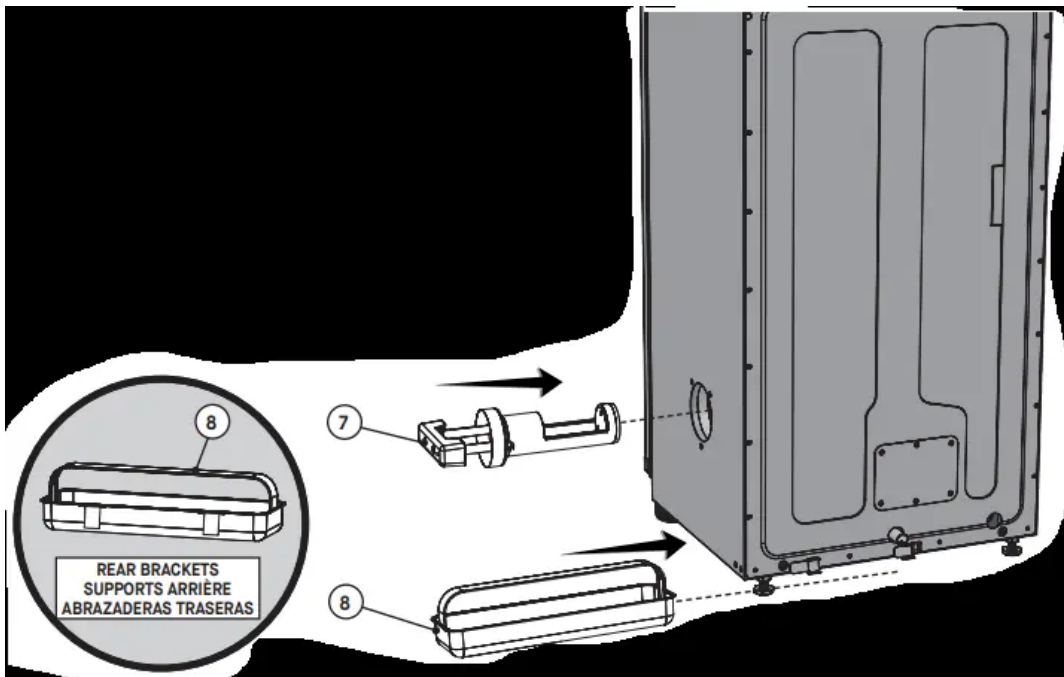


(If featured / Si fournie / Si se proporciona)

7

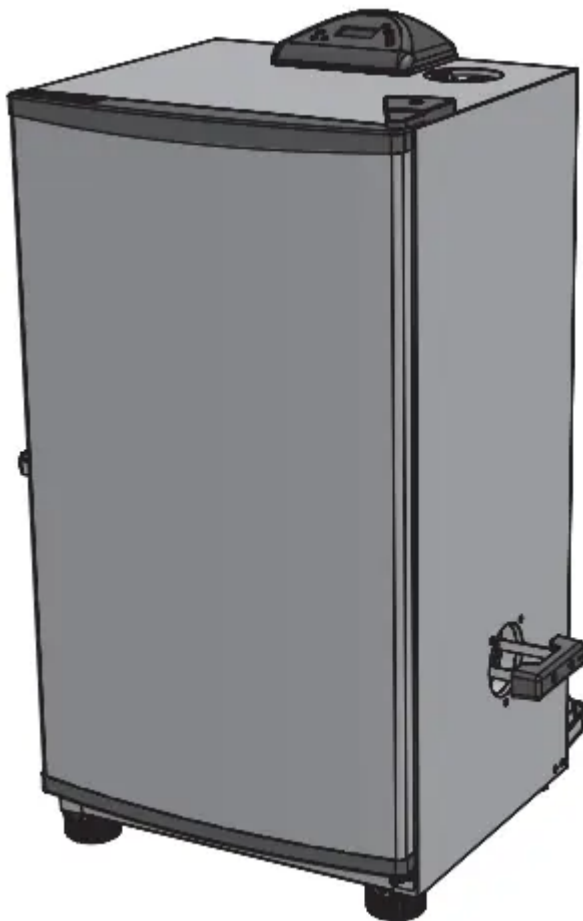


Right to left installation for models with wheels.

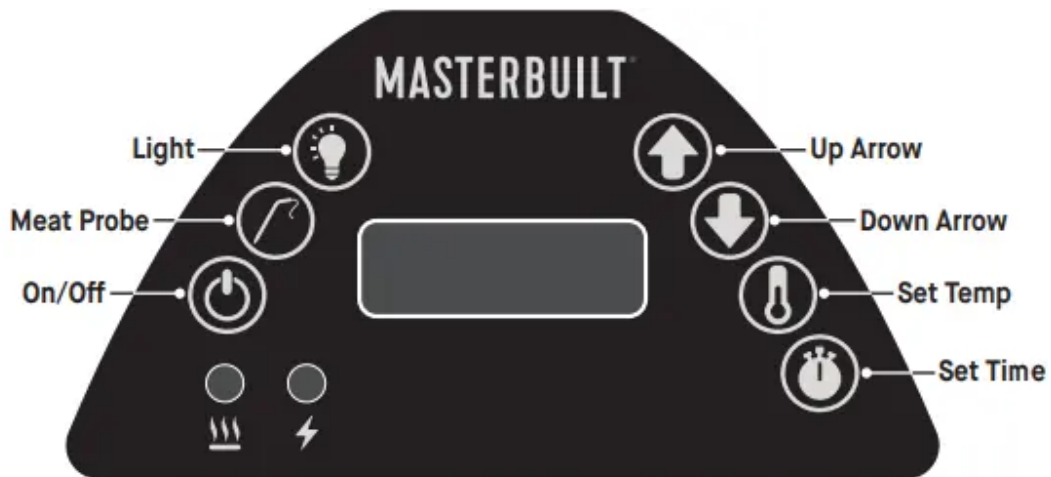


Left to right installation for models without wheels.

8



## Operating Instructions



**Note:** Direct sunlight may interfere with ability to read LED display. Block light if necessary

### CONTROL PANEL

To set temperature:

- Press ON/OFF button.

- Press SET TEMP button once-LED display will blink.
- Use up or down arrows to set temperature. Maximum temperature setting is 275°F (135°C).
- Press SET TEMP button again to lock in temperature.

**Note:** Heating will not begin until timer is set.

**To set timer:**

- Press SET TIME button once-LED display for hours will blink.
- Use up or down arrows to set hours.
- Press SET TIME button again to lock in hours. The minutes LED will start blinking.
- Use up or down arrows to set minutes.
- Press SET TIME to lock in minutes and start cook cycle. Heat will turn off when time has expired.

**NOTE:** When outside temperature is cooler than 65°F (18°C) and/or altitude is above 3,500 feet (1067m), additional cooking time may be required. To ensure that meat is completely cooked use a meat thermometer to test internal temperature or use meat probe, if featured.

**To use meat probe (If featured):**

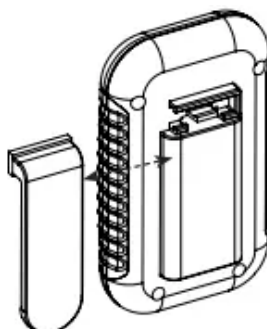
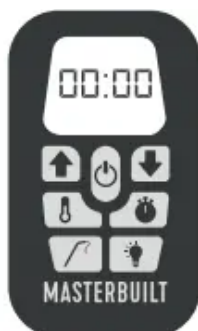
- Insert meat probe into center of meat to get most accurate reading.
- Press and hold MEAT PROBE button-LED display will show internal temperature of meat.
- Once MEAT PROBE button is released-LED display will return to set temperature or set time.

**To use light (If featured):**

- Press LIGHT button to turn light on.
- Press LIGHT button to turn light off.

**To RESET control panel:**

If control panel displays an error message, turn smoker off and unplug smoker from outlet. Wait ten seconds, plug smoker back into outlet then turn smoker on.



\*Batteries not included

## REMOTE CONTROL (If featured)

### To replace batteries:

- Slide belt clip to the left to remove. Press tab down on battery cover and pull out.
- Install 2 AAA alkaline batteries. Check positive (+) and negative (-) symbols on the case and battery to ensure proper installation. Replace the battery cover.
- Remove batteries before storing remote control.

### To test frequency range:

- Turn smoker on. Use remote to turn light on and off as you move away from smoker.
- Remote control is out of frequency range when light will no longer turn on and off. Remote control has frequency range of up to 100ft (30m). Test frequency range before and during use.

**IMPORTANT:** Do not leave remote control exposed to sunlight for prolonged periods of time.

**Troubleshooting:** If the remote is not working properly or not interfacing correctly with the controller, it may be due to weak batteries, incorrect battery installation or the remote is not correctly linked to controller.

### Possible solutions:

- Replace batteries and install according to image in battery housing.
- Link controller and remote:
  1. Turn controller and remote ON.
  2. Press and hold SET TEMP on controller for 3 seconds.
  3. On the remote, press MEAT PROBE, LIGHT, MEAT PROBE, LIGHT (all buttons must be pressed within 5 seconds of each other). A short beep will occur after each button is pressed.

### CAUTION

- Keep batteries away from small children. If battery is swallowed consult a physician immediately.
- Be sure to insert batteries correctly. Improper installation may result in leaks and/or possible explosion.
- Do not mix alkaline, standard (carbon-zinc), or rechargeable (ni-cad, ni-mh, etc) batteries.
- Do not mix old and new batteries.
- Do not dispose of batteries in fire.

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

### **FCC Warning**

Warning: Changes or modifications to this smoker not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

### **FCC Statement**

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

1. Reorient or relocate the receiving antenna.
2. Increase the separation between the equipment and receiver.
3. Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
4. Consult the dealer or an experienced radio/TV technician for help.

### **PRE-SEASONING**

PRE-SEASON SMOKER PRIOR TO FIRST USE. Some smoke may appear during this time, this is normal.

1. Make sure water bowl is in place WITHOUT WATER.
2. Set temperature to 275°F (135°C) and run smoker for 3 hours.
3. Add 1/2 cup of wood chips to the wood chip loader during the last 45 minutes to complete pre-seasoning.
4. Shut down and allow to cool.

### **LOADING FOOD INTO SMOKER**

- Pre-heat smoker for 30 to 45 minutes at desired cooking temperature before loading food.

- DO NOT cover racks with aluminum foil as this will not allow heat to circulate properly.
- Do not overload smoker with food. Extra large amounts of food may trap heat, extend cooking time and cause uneven cooking. Leave space between food on racks and smoker sides to ensure proper heat circulation. If utilizing cooking pans, place pans on center of rack to ensure even cooking.
- Do not open smoker door unless necessary. Opening smoker door causes heat to escape, may extend cooking time, and may cause wood chips to flare up. Closing the door will re-stabilize the temperature and stop flare up.
- 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, the door latch can be adjusted to further tighten the door seal against the body.
- To adjust door latch, loosen hex nut on door latch. Turn hook clockwise to tighten as shown. Secure hex nut firmly against door latch (see diagram).
- Check grease tray often during cooking. Empty grease tray before it gets full. Grease tray may need to be emptied periodically during cooking.



## WOOD CHIP LOADER

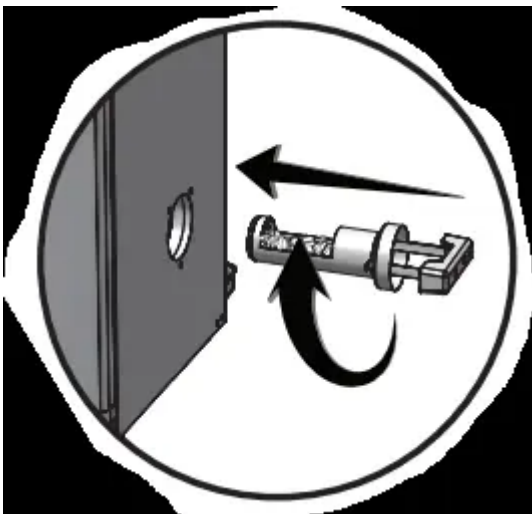
- Wood chip loader and wood chip tray **MUST** be in place when using smoker. This minimizes the chance of wood flare ups.
- Wood chips must be used in order to produce smoke and create the smoke flavor.
- Before starting smoker, place  $\frac{1}{2}$  cup of wood chips in chip loader. Never use more than  $\frac{1}{2}$  cup of wood chips at a time. Never use wood chunks or wood pellets.

- Insert wood chip loader into smoker. Wood chips should be level with top rim of wood chip loader.
- Turn handle clockwise in direction of arrow mark on smoker to unload wood chips. Wood chips will drop into wood chip tray. Turn handle counterclockwise to upright position and leave wood chip loader in place.
- If wood chips do not smoke on low setting, increase temperature to 275°. After 8 to 10 minutes, or when wood chips begin to smolder, reduce temperature to desired low setting.
- You may use dry or pre-soaked wood chips in your smoker. Dry chips will burn faster and produce more intense smoke. Chips pre-soaked in water (for approximately 30 minutes) will burn slower and produce a less intense smoke.
- Check wood chip tray periodically to see if wood has burned down. Add more chips as needed.
- Do not leave old ashes in the wood chip tray. Once ashes are cold, empty tray. Tray should be cleaned out prior to, and after each use to prevent ash buildup.

#### **ADDING MORE WOOD DURING SMOKING PROCESS:**

**NOTE:** Never add more than ½ cup (1 filled chip loader) at a time. Additional chips should not be added until any previously added chips have ceased generating smoke.

- Pull wood chip loader from smoker.
- Place wood chips in wood chip loader and insert into smoker.
- Turn handle clockwise in direction of arrow mark on smoker to unload wood chips. Wood chips will drop into wood chip tray.
- Temperature may spike briefly after wood chips are added. It will stabilize after a short time. Do not adjust temperature setting.



**CAUTION**

- Keep smoker door closed when adding wood chips. A flare up may occur when door is opened. If wood chips flare up, immediately close door and vent, wait for wood chips to burn down, then open door again. Do not spray with water.
- Wood chip loader will be HOT even if handle is not.
- Never use wood chunks or wood pellets

## **WATER BOWL**

- Wait until smoker reaches desired temperature.
- Fill water bowl to fill line with water or liquids like apple or pineapple juice.
- You may also add slices of fruit, onions or fresh dried herbs into the water to blend different subtle flavors into your smoked food.

**Tip:** For chicken or other foods high in moisture, little or no liquid is needed.

**ALWAYS MAKE SURE SMOKER IS COOL TO THE TOUCH BEFORE CLEANING AND STORING.**

- Be sure to clean smoker after each use. This will extend the life of your smoker and prevent mold and mildew.
- For rack supports, racks, water bowl and drip pan use a mild dish detergent. Rinse and dry thoroughly.
- For wood chip tray and wood chip loader, clean frequently to remove ash build up, residue and dust.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a noncombustible container.
- For the interior, glass in door (if featured), and exterior of smoker, simply wipe down with a damp cloth. Do not use a cleaning agent. Make sure to dry thoroughly.
- After cleaning, store smoker in a covered and dry area.
- Check your smoker periodically to avoid possible rust and corrosion due to moisture buildup.

# Troubleshooting



<b>SYMPTOM</b>	<b>CAUSE</b>	<b>POSSIBLE SOLUTION</b>
Power light won't come on	Not plugged into wall	Check wall connection
	House breaker tripped	Make sure other appliances are not operating on the same electrical circuit. Check household breakers.
	Wire connector on controller not properly connected to smoker	See step 2 on page 16
	Controller malfunctioning	Contact Masterbuilt at 1-800-489-1581
Smoker takes excessive amount of time to heat up (longer than 60-70 min)	Smoker plugged into an extension cord	Set smoker so extension cord does not have to be used
	Door not closed properly	Close door and fasten latch securely
	Controller malfunctioning	Contact Masterbuilt at 1-800-489-1581
There is a gap between the door and the smoker when in use and door latch has no more adjustment	Door alignment	Contact Masterbuilt at 1-800-489-1581
	Damaged door seal	
Grease is leaking out of smoker through door and legs	Drip pan not in place	Reposition so hole lines up with drain hole in bottom of smoker
	Excess grease or oil build-up in smoker	Clean smoker
	Drain tube in back of smoker is not draining	Check drain tube positioning at back of smoker
No smoke	No wood chips	Add wood chips (See page 24)
	Internal wiring issue	

Temperature rapidly decreased, or shut down after a few hours of use		Contact Masterbuilt at 1-800-489-1581
Controller displaying error message	Temperature sensor malfunctioning	Contact Masterbuilt at 1-800-489-1581
Power light is on but smoker isn't heating	Element failure	Contact Masterbuilt at 1-800-489-1581
Controller does not adjust heat	Controller/smoker malfunctioning	Contact Masterbuilt at 1-800-489-1581
Interior light does not come on	Bulb burned out	Replace bulb with 15W-25W bulb made for ovens
	Switch is in off position	Turn switch on
Meat probe temperature does not show on display	Meat probe malfunctioning	Contact Masterbuilt at 1-800-489-1581
Remote will not control smoker	Batteries are weak or installed incorrectly	See instruction on page 21
	Remote is not linked properly to controller	
	Remote malfunctioning	Contact Masterbuilt at 1-800-489-1581

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.