



SKU K42802

Operation and Safety Instructions

WARNINGS- IMPORTANT SAFEGUARDS

When using outdoor electrical appliances, basic safety precautions should always be followed, including but not limited to the following:

- Never operate the smoker under overhead construction.
- Do not operate smoker on a wood patio or deck.
- Do not move smoker while in use.
- Always use wood chips, and not pellets, chunks, or lava rock.
- Wood chip loader and wood chip tray **MUST** be in place when using smoker. This minimizes the chance of wood flare ups
- Never add more than ½ cup of woodchips (1 filled chip loader) at a time. Additional chips should not be added until any previously added chips have ceased generating smoke.
- Unplug from outlet when not in use.
- Store in a dry location, protected from the elements.
- Do not cover the smoking racks with metal foil. This will trap heat and cause severe damage to smoker.
- Do not clean the smoker with water hose or sprayer.
- Try not to use an extension cord, unless required and is a Heavy Duty gage that's less than 20 feet long.
- Use of an extension cord can cause loss of energy and appliance may not operate properly.
- Always keep children and pets away from appliance.
- Do **NOT** let children or pets tamper with cord or put in their mouth.
- Allow to cool before removing parts for cleaning and storing.
- Use smoker in an openly ventilated area. Smoke produces carbon monoxide, which can be hazardous.

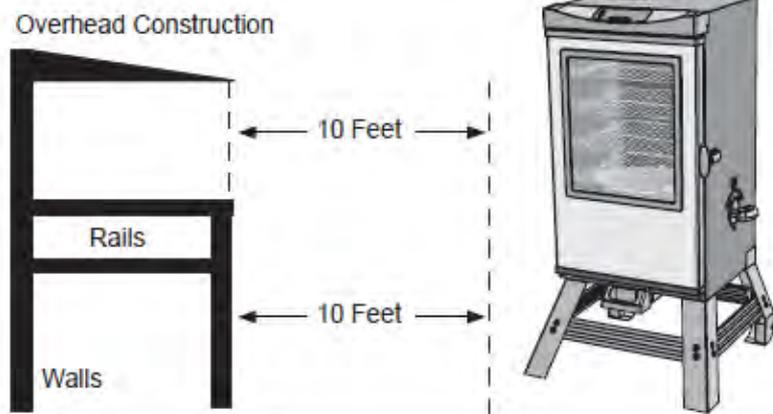
WARNINGS- IMPORTANT SAFEGUARDS – CONT'D

- Do NOT use indoors, appliance is for outdoor use only.
- Do NOT let cord hang over or touch hot surfaces.
- Do NOT use appliance for other than intended use.
- Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended and may cause injury.
- Do NOT operate appliance with a damaged cord, plug, or after appliance malfunctions, or has been damaged in any manner. Contact Masterbuilt Customer Service for assistance 1-800-489-1581.
- Maintain a minimum distance of 10 feet from walls or rails.

STRUCTURAL PROXIMITY AND SAFETY USAGE RECOMMENDATIONS

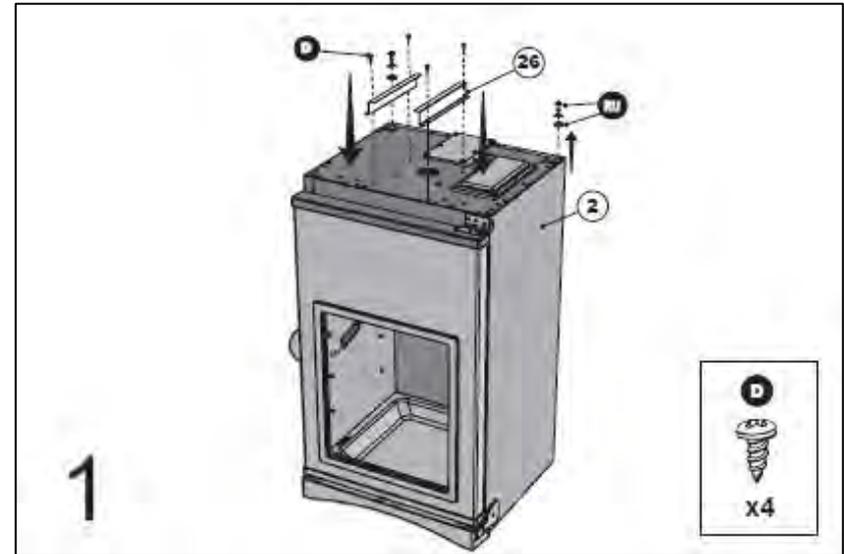
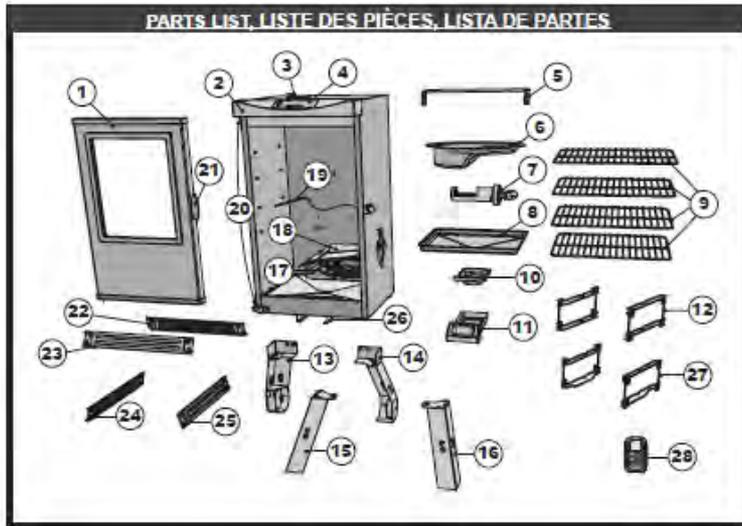
REMINDER:
NEVER OPERATE THIS SMOKER UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FEET FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS.

WARNING:
ELECTRIC POWER CORD IS A TRIP HAZARD

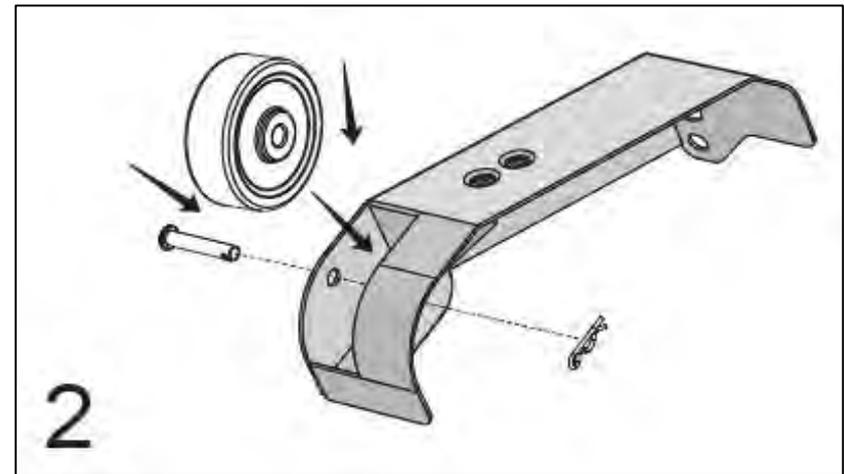
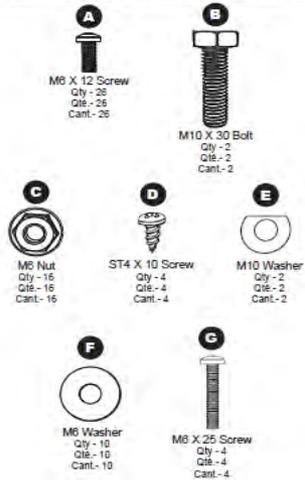


The diagram illustrates the required clearance for the smoker. On the left, a vertical structure is shown with three sections: 'Overhead Construction' at the top, 'Rails' in the middle, and 'Walls' at the bottom. On the right is a side view of the smoker. Two horizontal double-headed arrows, each labeled '10 Feet', indicate the required clearance between the smoker and the 'Overhead Construction' and 'Rails' sections of the structure.

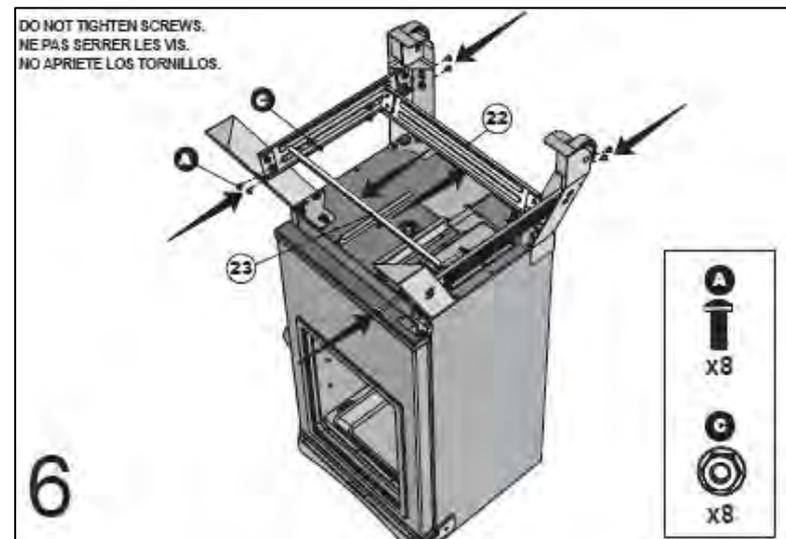
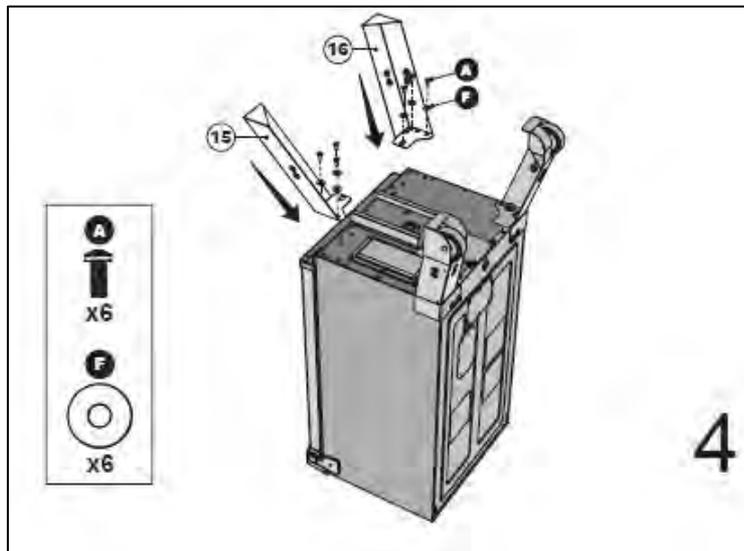
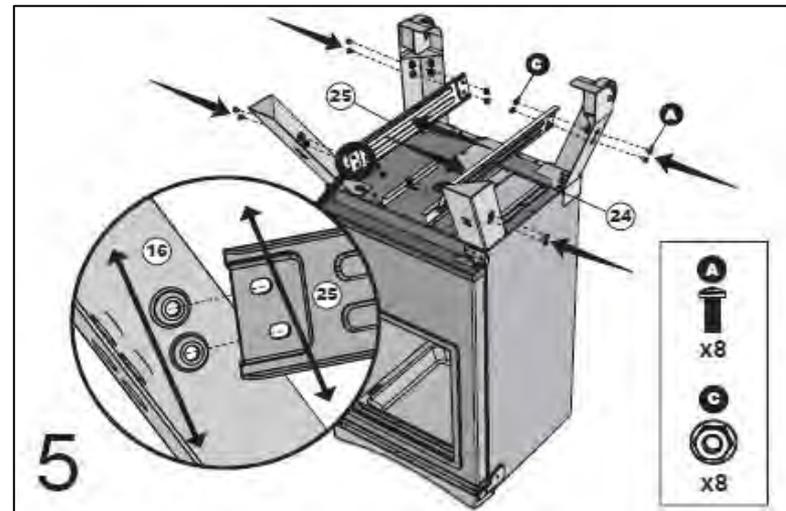
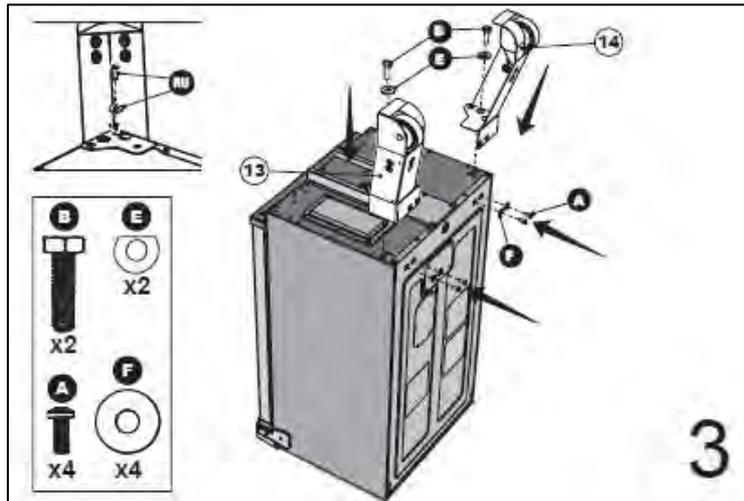
ASSEMBLY INSTRUCTIONS



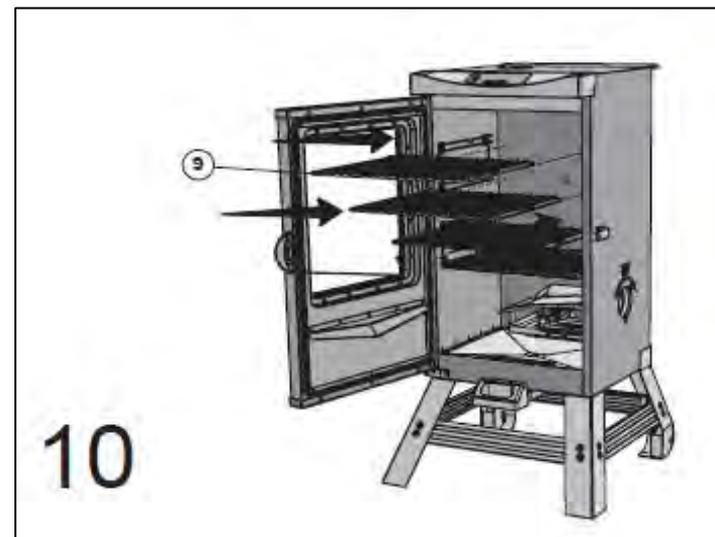
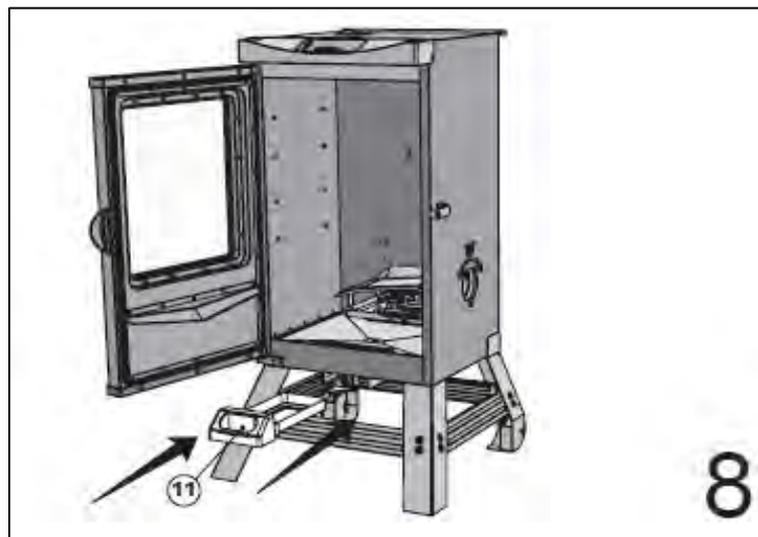
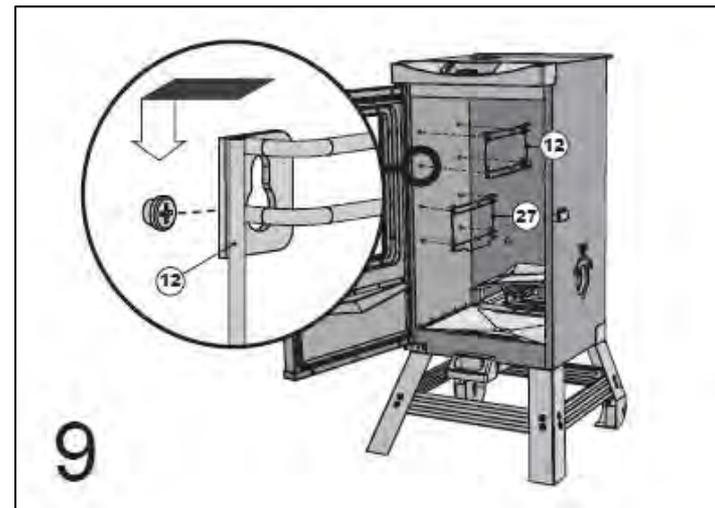
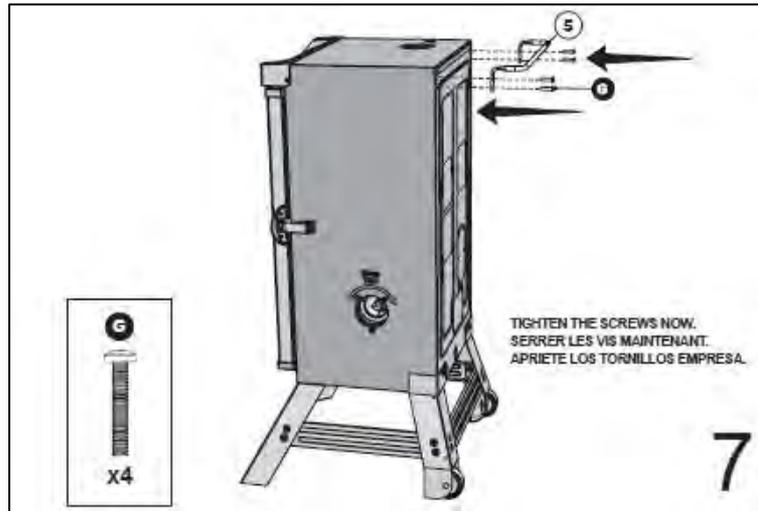
HARDWARE LIST, LISTE DE MATÉRIEL, LISTA DE HARDWARE



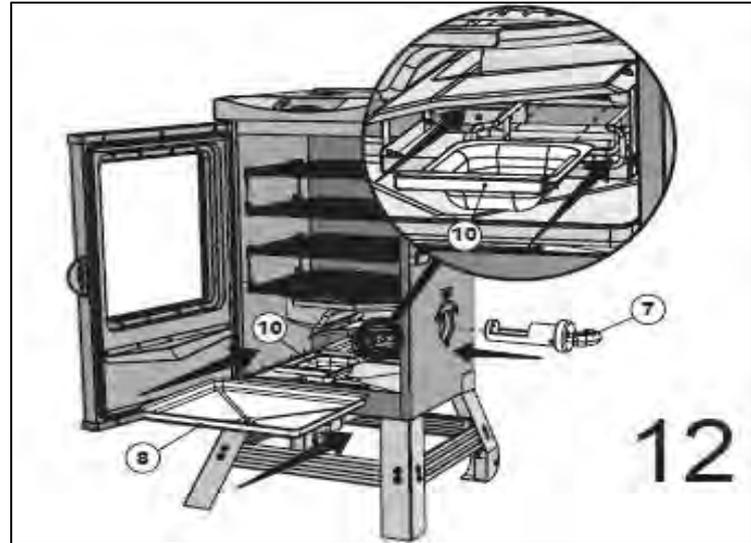
ASSEMBLY INSTRUCTIONS – CONT'D



ASSEMBLY INSTRUCTIONS – CONT'D



ASSEMBLY INSTRUCTIONS – CONT'D



OPERATING INSTRUCTIONS

HOW TO USE CONTROL PANEL & REMOTE CONTROL



Note: Direct sunlight may interfere with ability to read LED display, block light if needed.

To set temperature:

- Press ON button.
- Press SET TEMP button once-LED display will blink.
- Use +/- to set temperature.
- 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 +/- to set hours.
- Press SET TIME button again to lock in hours. The minutes LED will start blinking.
- Use +/- to set minutes.
- Press SET TIME to lock in minutes and start cook cycle.

Heat will turn off when time has expired.

To use meat probe:

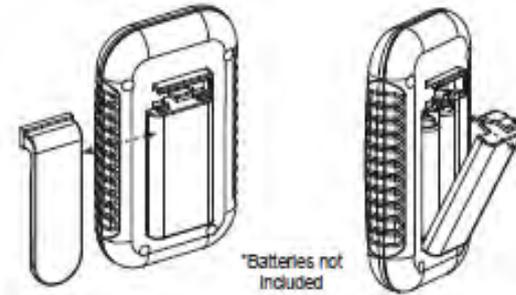
- Insert meat probe into center of meat to get most accurate reading.
- Press and hold MEAT PROBE button-LED display will show internal temperature of meat.
- Once MEAT PROBE button is released-LED display will return to set temperature or set time.

To use light:

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

To RESET control panel:

If control panel shows an error message, turn electric smoker off, unplug unit from outlet, wait ten seconds, plug unit back into outlet, then turn electric smoker on. This will reset control panel.



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 insure proper installation.
- Replace the battery cover.
- Remove batteries before storing remote control.

To test frequency range:

- Turn unit on.
- Use remote to turn light on and off as you move away from unit.
- Remote control is out of frequency range when light will no longer turn on and off.

IMPORTANT

- Do not leave remote control exposed to sunlight for prolonged periods of time.
- Remote control has frequency range of up to 100ft (30m).
- Test frequency range before and during use.

TROUBLESHOOTING

If the remote is not working properly or not interfacing correctly with the controller, it may be due to weak batteries, batteries being incorrectly installed or the remote is not correctly linked to controller.

Possible solutions

- Replace batteries and install according to image in battery housing
- Link remote and controller by:
 - a. Turn Controller & Remote "OFF";
 - b. Press and HOLD "SET TEMP" on controller for 3 seconds.
 - c. 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 press.

OPERATING INSTRUCTIONS – CONT'D

HOW TO USE WOOD CHIP LOADER

How to use wood chip loader:

- Before starting unit, place ½ cup of wood chips in chip loader.
- Never use more than ½ 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. Wood will drop into wood chip tray. Turn handle counterclockwise, to upright position, and leave wood chip loader in place.
- Check wood chip tray periodically to see if wood has burned down by removing wood chip loader and looking into smoker through hole. Add more chips as needed.
- Wood chip loader must be pulled out completely from smoker when checking wood chip level.

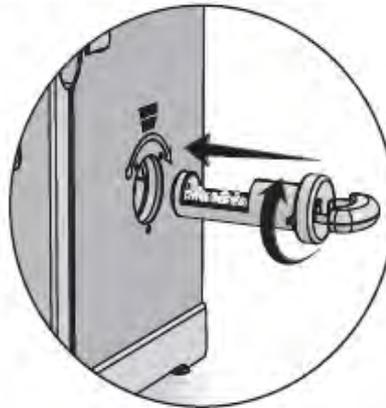
Adding more wood during smoking process:

- 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. Wood will drop into wood chip tray.
- Temperature may spike briefly after wood is added. It will stabilize after a short time. Do not adjust temperature setting.

Caution:

- Keep smoker door closed when adding wood chips.
- Wood chip loader will be HOT even if handle is not.
- Never use wood pellets or wood chunks.

 CAUTION 
When door is opened a flare up may occur. Should 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.



STARTER TIPS

- **FOR BEST RESULTS, READ** the following start up tips before using this product. Remember this is an ELECTRIC unit and has different characteristics than a gas unit.
- **FOR SAFETY**, The smoker has a powerful heating element and may cause circuit breaker to trip. To minimize occurrences operate any additional appliances on separate circuit. Tripping circuit breaker will NOT damage unit or household electrical system.
- **PRE-SEASONING**, must be performed prior to using smoker for the first time.
 - Make sure grates, grease tray and water pan are in place with NO WATER.
 - Set temperature to 275°F (135°C) and run unit for 3 hours.
 - To complete the pre-seasoning, during last 45 minutes, add ½ cup of wood chips in wood chip loader and unload wood chips into the wood chip tray. This amount is equal to the contents of a filled wood chip loader.
 - Shut down and allow to cool.
- **PRE-HEAT** smoker for 30 minutes, or to set temperature before loading food and first round of wood chips.
- **WOOD CHIPS**, For best smoke quality, wood chips should be dry. Use only ½ cup every 45 minutes to 1 hour for at least 3 cycles. For stronger smoke flavor wood chips can be added throughout entire cooking period.
- **WATER** should be in water bowl to prevent food from drying out. Substitutes, such as apple juice can be used.
- **DOOR** should not be opened during cooking 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 any possible flare up.
- **DAMPER** should be at least be a 3rd opened to allow old smoke and moisture to escape. When cooking seafood, open damper fully.

HOW TO CLEAN UNIT

- Cleaning smoker after each use will prevent mold and rust.
- Always make sure smoker is unplugged and cool to the touch before cleaning and storing.
- A mixture of 50/50 water and vinegar can be used to clean interior of smoker.
- Grates, water bowl, and grease tray are dishwasher safe.
- Dispose of cold ashes by dumping in water, soaking and discarding in a non-combustible container.
- Door seal **MUST** be cleaned with a damp cloth after each use to keep seal in proper working condition.
- Never use a metal brush to clean grates, as this will remove the stainless protective coating.
- **QUICK TIP**, for easier clean up, line water bowl and grease tray with metal foil.
- Empty wood chip tray and wood chip loader, removing ash build up, residue and dust.
- Make sure smoker is fully dried out after cleaning, before sealing door and storing. This will prevent mildew.

COOKING CHART

Meat	Size	Temp	Water	Cooking Time	Internal Temp
BEEF					
Pot Roast (Arm, Top, Chuck, or Blade)	4-5 lbs	225°F (93°C)	1 cup	3 – 4 hrs	170°F (77°C) Well Done
Brisket	3-4 lbs	225°F (93°C)	1 cup	3 – 4.5 hrs	170°F (77°C) Well Done
Beef Jerky	¼ thick	200 – 220°F	½ cup	2 – 4 hrs	should be a dark color inside and out
PORK					
Loin Roast, Bone In	3 – 4 lbs	225°F (93°C)	1 Cup	3.5 – 4.5 hrs	170°F (77°C) Well Done
	5 – 7 lbs			5 – 7 hrs	
Loin Roast, Boneless	3 – 5 lbs	225°F (93°C)	1 Cup	3.5 – 5.5 hrs	170°F (77°C) Well Done
Spare Ribs	4 – 6 lbs	225°F (93°C)	1 Cup	2.5 – 3.5 hrs	Well done when meat pulls away from bone
	7 – 10 lbs			3.5 – 5 hrs	
Ham (Pre-Cooked)	Any	225°F (93°C)	1 Cup	7 mins per lb	160°F
Boston Butt	Any	225°F (93°C)	1 Cup	1 hr per lb	170°F (77°C) Well Done
Bacon (5 lbs pork belly)	4 – 5 lbs	220°F	None	2 – 3 hrs	150°F
Sausage	3 – 4 lbs	225°F (93°C)	None	Approx 2 hrs	155° F (68° C)
POULTRY					
Chicken – 2 Whole	2 – 3 lbs ea.	225°F (93°C)	1 Cup	2.5 – 3.5 hrs	180°F (82°C) Leg moves easily in joint
Turkey	8 – 10 lbs	225°F (93°C)	1 Cup	4 – 6 hrs	165°F, Leg moves easily in joint
	11 – 13 lbs			6 – 7 hrs	
Turkey Breast	2 – 3 lbs	225°F (93°C)	1 Cup	40 – 45 mins	165°F
Chicken Breast	Any	225°F (93°C)	1 Cup	30 – 45 mins per lb	165°F
SEAFOOD					
Salmon	3 – 4 Fillets	160°F	½ Cup	Approx 30mins	Flesh is white, and flakes when forked
Fish Fillets	Full Grate	140°F	½ Cup	1.5 – 2.5 hrs	
Shrimp, Clams, and Crab Legs	Full Grate	140° F	½ Cup	1 – 2 hrs	Shrimp Pink / Shells opened
WILD GAME					
Quail, Dove, ect.	12 – 16 birds	225°F (93°C)	1 Cup	2 – 4 hrs	165°F Well Done
Pheasant, Duck, ect.	5 – 7 lbs	225°F (93°C)	1 Cup	4 – 5 hrs	165°F Well Done

When outside temperature is cooler than 50°F and/or altitude is above 3,500 feet (1067m), additional cooking time may be required.

To insure that meat is completely cooked use a meat thermometer to test internal temperature.

TROUBLESHOOTING GUIDE

SYMPTOM	CAUSE	POSSIBLE SOLUTION
Power light won't come on	Not plugged into wall	Check wall connection
	House fuse tripped	Make sure other appliances are not operating on the same electrical circuit. Check household fuses.
	Controller malfunctioning	Contact Masterbuilt at 1.800.489.1581
Unit takes excessive amount of time to heat up (longer than 60-70 min)	Unit plugged into an extension cord	Set unit so an 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 unit
	Excess grease or oil build-up in unit	Clean unit
	Drain tube is not draining	Check drain tube
No smoke	No wood chips	Add wood chips
Temperature rapidly decreased or shut down after few hours of use	Faulty control unit	Contact Masterbuilt at 1.800.489.1581
Controller displaying error message	Controller malfunctioning	Contact Masterbuilt at 1.800.489.1581
Power light is on, unit isn't heating	Controller not programmed properly	Turn off and repeat set up procedure
Controller does not adjust heat	Controller/unit malfunctioning	Contact Masterbuilt at 1.800.489.1581
Meat probe temperature does not show on display	Probe malfunctioning	Contact Masterbuilt at 1.800.489.1581
Remote will not control smoker	Batteries are weak or installed wrong	Refer to page 13 instructions
	Remote is not linked properly to controller	
	Remote malfunctioning	Contact Masterbuilt at 1.800.489.1581

FREQUENTLY ASKED QUESTIONS

- **Why is my smoker not heating?**
 - Make sure you are following the operating instruction properly, and timely. Delayed input into the controller can cause it to time out. If you are still having issue with the element not heating, you may require a replacement, and need to contact Masterbuilt Customer Service.

- **Do Long Cooking Sessions cause the element to burn out?**
 - Not under normal household use.

- **Can I used my smoker in a garage or screen room?**
 - We recommend to only use outdoors where it is well ventilated. The burning of the wood chips gives off carbon monoxide, which has no odor and can cause death.

- **Can I use my smoker in the rain?**
 - The smoker is electrical and should not be used in any inclement weather such as rain, snow, hail or storm of any type. The smoker should not be exposed to moisture, so to protect it from electrical shock.

- **How do I use my meat probe?**
 - Insert the meat probe into the thickest part of the meat when first placing it into the smoker. To read the temperature of your meat, press the meat probe button. When removing the probe, use a oven mitt, and pull from end of probe stick. Never pull probe out by wire.

- **Why is my meat turning out dry?**
 - Make sure you are adding water to the water bowl when placing meat into the smoker. For more tender meat, you can double wrap the meat in foil ½ way through the cooking time.

- **Why don't I have a good smoke ring?**
 - For a more defined smoke ring, add wood chips (1/2 cup every 45 minutes – 1 hour) throughout entire cooking time.

FREQUENTLY ASKED QUESTIONS – CONT'D

- **Why doesn't my smoker produce smoke at 150 Degrees?**
 - Wood does not naturally start to smoke until it reaches 180 Degrees. Smoking at lower temperatures would require a Cold Smoker attachment.

- **Why does my smoker's controller shut off when trying to use the wireless remote?**
 - You can only use one or the other as your master controller. If you plan on using your wireless remote, you'll need to turn the smoker on with it, and set your time and temp.

- **Why does my meat probe read a different temperature than my internal temperature gage?**
 - The meat probe is designed to measure internal meat temperature and will not provide a accurate reading for air temperature.

- **Why is there a variance in temperature inside of my smoker?**
 - Heat moves throughout the smoker and circulates. This will cause a variance in temperature, with warm and cold spots throughout. Since the elements kicks on and off to maintain temperature, it is normal to sometimes see a 20 degree variance to the preset temperature.

LIMITED WARRANTY

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.

Masterbuilt's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/ purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

California residents only: Notwithstanding this limitation of warranty, the following specific restrictions apply; if service, repair, or replacement of the product is not commercially practical, the retailer selling the product or Masterbuilt will refund the purchase price paid for the product, less the amount directly attributable to use by the original buyer prior to the discovery of the nonconformity. Owner may take the product to the retail establishment selling this product in order to obtain performance under warranty.

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

