



MASTERBUILT®

Welcome to the family. Let's get started.

BLUETOOTH DIGITAL ELECTRIC SMOKER

Manual applies to the following model number(s)

MB20073420, MB20079819,

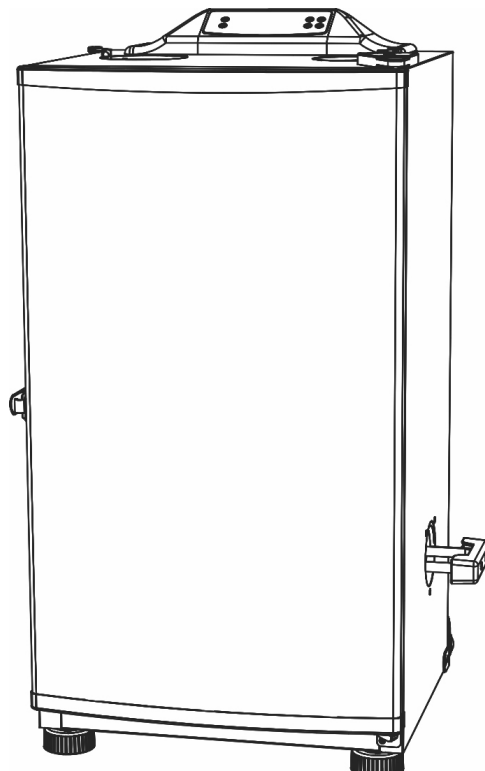
Your model number

Mfg. Date - Serial Number

These numbers are located on the rating label of the smoker.

IMPORTANT

Please record this information immediately and keep in a safe place for future use.



Master it. Masterbuilt.

Manual Code: 9807190038 | 200106-SPS

WARNING

- This manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Keep this manual for future reference.



Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury, or death.



CARBON MONOXIDE HAZARD

- Burning wood chips gives off carbon monoxide which has no odour and 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.



WARNINGS AND IMPORTANT SAFEGUARDS



READ ALL INSTRUCTIONS

- Smoker is for **OUTDOOR USE ONLY**.
- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.
- Never use inside enclosed areas such as patios, garages, buildings or tents.
- Never use inside recreational vehicles or on boats.
- Never operate smoker under overhead construction such as roof coverings, carports, awnings, or overhangs.
- Never use smoker as a heater (**READ CARBON MONOXIDE HAZARD**).
- Maintain a minimum distance of 3 m from overhead construction, walls, rails or other structures.
- Keep a minimum 3 m clearance of all combustible materials such as wood, dry plants, grass, brush, paper, or canvas.
- Keep appliance clear and free from combustible materials such as gasoline and other flammable vapours and liquids.
- Use smoker on a level, non-combustible, stable surface such as dirt, concrete, brick or rock.
- Smoker **MUST** be on the ground. Do not place smoker on tables or counters. Do **NOT** move smoker across uneven surfaces.
- Do not use smoker on wooden or flammable surfaces.
- Do not leave smoker unattended.
- Never use smoker for anything other than its intended use. This smoker is **NOT** for commercial use.
- Keep a fire extinguisher accessible at all times while operating smoker.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to properly assemble or safely operate smoker.
- This smoker can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the smoker in a safe way and understand the hazards involved. Children shall not play with the smoker. Cleaning and user maintenance shall not be made by children without supervision.



WARNINGS AND IMPORTANT SAFEGUARDS

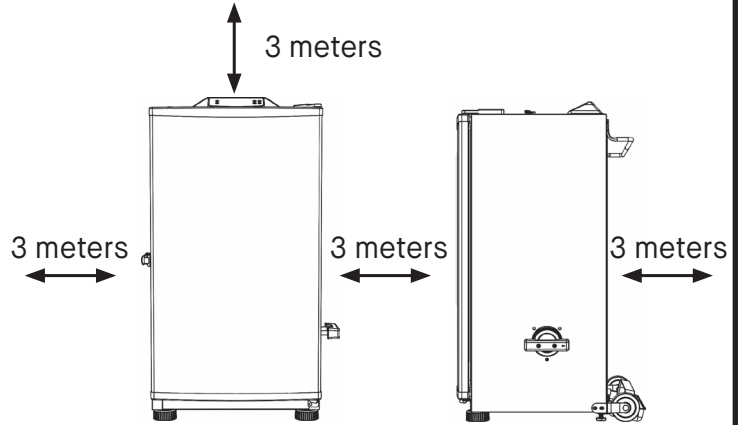


- Do NOT allow anyone to conduct activities around smoker during or following its use until it has cooled.
- Avoid bumping or impacting smoker.
- Never move smoker when in use. Allow smoker to cool completely (below 45°C) before moving or storing.
- The smoker is HOT while in use and will remain HOT for a period of time afterwards and during cooling process. Use CAUTION. Wear protective gloves/mitts.
- Do not touch HOT surfaces. Use handles or knobs.
- Do not use wood pellets.
- Never use glass, plastic or ceramic cookware in smoker. Never place empty cookware in smoker while in use.
- Accessory attachments not supplied by Masterbuilt Manufacturing, LLC are NOT recommended and may cause injury.
- Wood chip tray is HOT when smoker is in use. Use caution when adding wood chips.
- Be careful when removing food from smoker. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Always use smoker in accordance with all applicable local, state and federal fire codes.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Do not store smoker with HOT ashes inside smoker. Store only when all surfaces are cold.
- When using electrical appliances, basic safety precautions should always be followed including the following: 1) Do not plug in electric smoker until fully assembled and ready for use. 2) Use only approved grounded electrical outlet. 3) Do not use during an electrical storm. 4) Do not expose electric smoker to rain or water at anytime.
- To protect against electrical shock do not immerse cord, plug or control panel in water or other liquid.
- Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or has been damaged in any manner. Contact Masterbuilt Customer Service for assistance at 44 20 8049 7450 (UK) or 31 20 299 7500 or 49 2151 4474509 (EU).
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used: 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and 2) The cord should be arranged so that it does not drape over a counter top or tabletop where it can be pulled by children or tripped over unintentionally.
- The extension cord must be a grounding-type 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.
- Do not let cord hang on or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Fuel, such as charcoal briquettes or heat pellets, is not to be used in electric smoker.
- To disconnect, turn control panel OFF then remove plug from outlet.
- Unplug from outlet when not in use and before cleaning. Allow smoker to cool completely before adding/removing racks, drip tray or water bowl.
- Drip pan is only for the bottom of electric smoker. Do not put drip pan on rack. This may damage electric smoker.
- Do not clean this product with a water sprayer or the like.
- Appliance shall not be cleaned with a water jet.
- Store smoker indoors when not in use, out of reach of children.

SAVE THESE INSTRUCTIONS

Structural Proximity and Safe Usage Recommendations

REMINDER: Maintain a minimum distance of 3 meters from rear, sides and top of smoker to overhead construction, walls, rails or other combustible construction. This clearance provides adequate space for proper combustion, air circulation and venting.



WARNING

Electric power cord is a trip hazard.



- Smoker should only be rolled on a smooth surface. Smoker should never be rolled up or down stairs or uneven surfaces. Potential damage to smoker or harm to user may result from failure to follow warnings.



DO NOT RETURN TO RETAILER for assembly assistance, missing or damaged parts. Please contact MASTERBUILT customer service at:

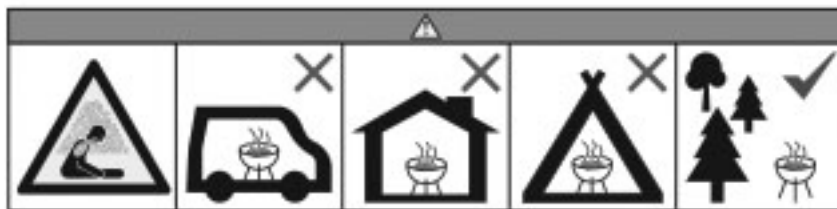
www.masterbuilt.com/pages/support

EU +31 20 299 7500 or +49 2151 4474509

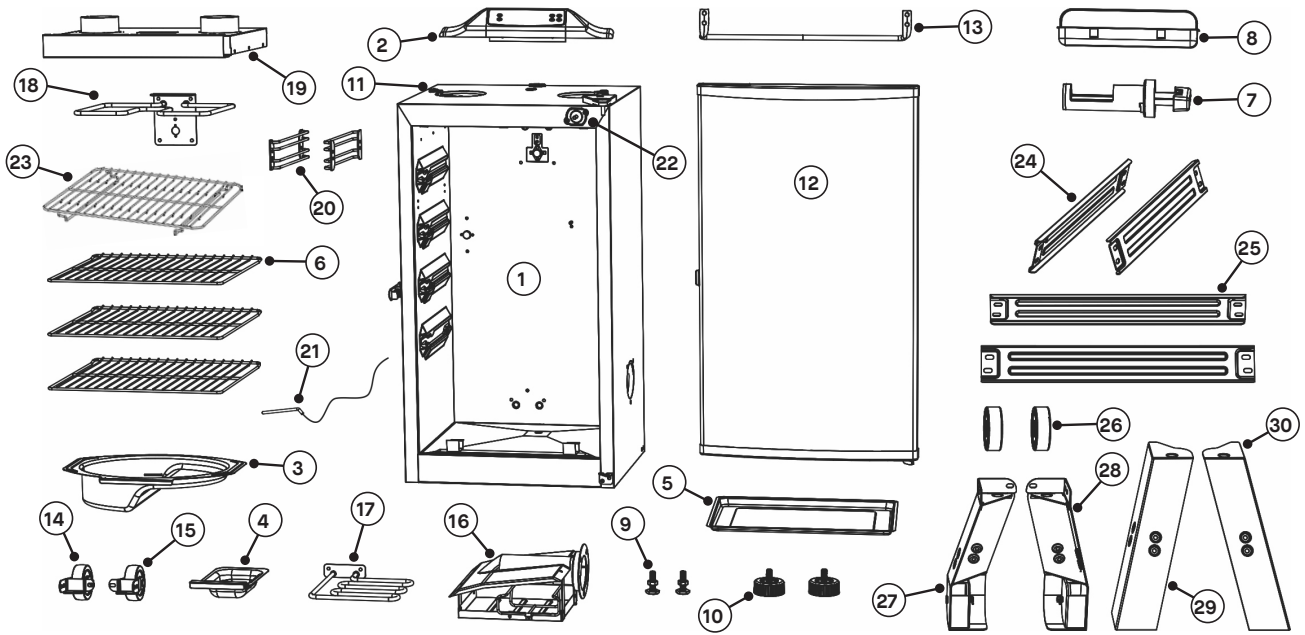
UK +44 20 8049 7450

Please have the model number and serial number available. These numbers are located on the silver rating label on the smoker.

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



Parts List



NO	QTY	DESCRIPTION	NO	QTY	DESCRIPTION
1	1	Smoker Body	14	1	Left Rear Wheel
2	1	Digital Control Panel	15	1	Right Rear Wheel
3	1	Water Bowl	16	1	Wood Chip Housing (preassembled)
4	1	Wood Chip Tray	17	1	Main Element (preassembled)
5	1	Drip Pan	18	1	Grill + Finish Element (preassembled)
6	3	Rack	19	1	Grill + Finish Heat Shield (preassembled)
7	1	Wood Chip Loader	20	2	Rack Support (preassembled)
8	1	Grease Tray	21	1	Meat Probe
9	2	Adjustable Screw Leg	22	1	Door Switch (preassembled)
10	2	Leg Boot	23	1	Notched Rack
11	2	Air Damper (preassembled)	-	-	Non-stick Pan (sold seperately)
12	1	Door (preassembled)	-	-	Disposable Pan (sold seperately)
13	1	Rear Handle			
Models with legs			Models with legs		
24	2	Side Brace	28	1	Right Rear Leg
25	2	Cross Brace	29	1	Left Front Leg
26	2	Wheel	30	1	Right Front Leg
27	1	Left Rear Leg			

Hardware List

Models without legs



E

M5x14
Qty.-12

Models with legs



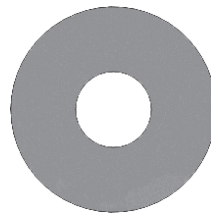
A

M6x12
Qty.-16



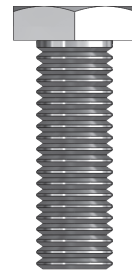
B

M6 Flange Nut
Qty.-16



C

M10 Flat Washer
Qty.-4



D

M10x30 Bolt
Qty.-4



E

M5x14
Qty.-12

• **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.

How to purchase smoking wood chip

We advise to purchase wood chips from below websites and brands:
open the following URL search: smoking wood chip select the brand recommended below
Germany:

<https://www.amazon.de/>
brand: Axtschlag/Jack Daniels /Grill Republic/Feuer & Flamme/Grillart

UK:
<https://www.amazon.co.uk/>
brand: Weber/Chipsi Extra/SWB/Pro Smoke/Charcoal Companion

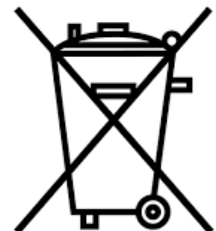
France:
<https://www.amazon.fr/>
brand:Hickory/Grillgold/Muurikka /RAUCH ZEICHEN/Sixt



WARNING



Wood chip must be pure natural wood, it shall not contain other additives.

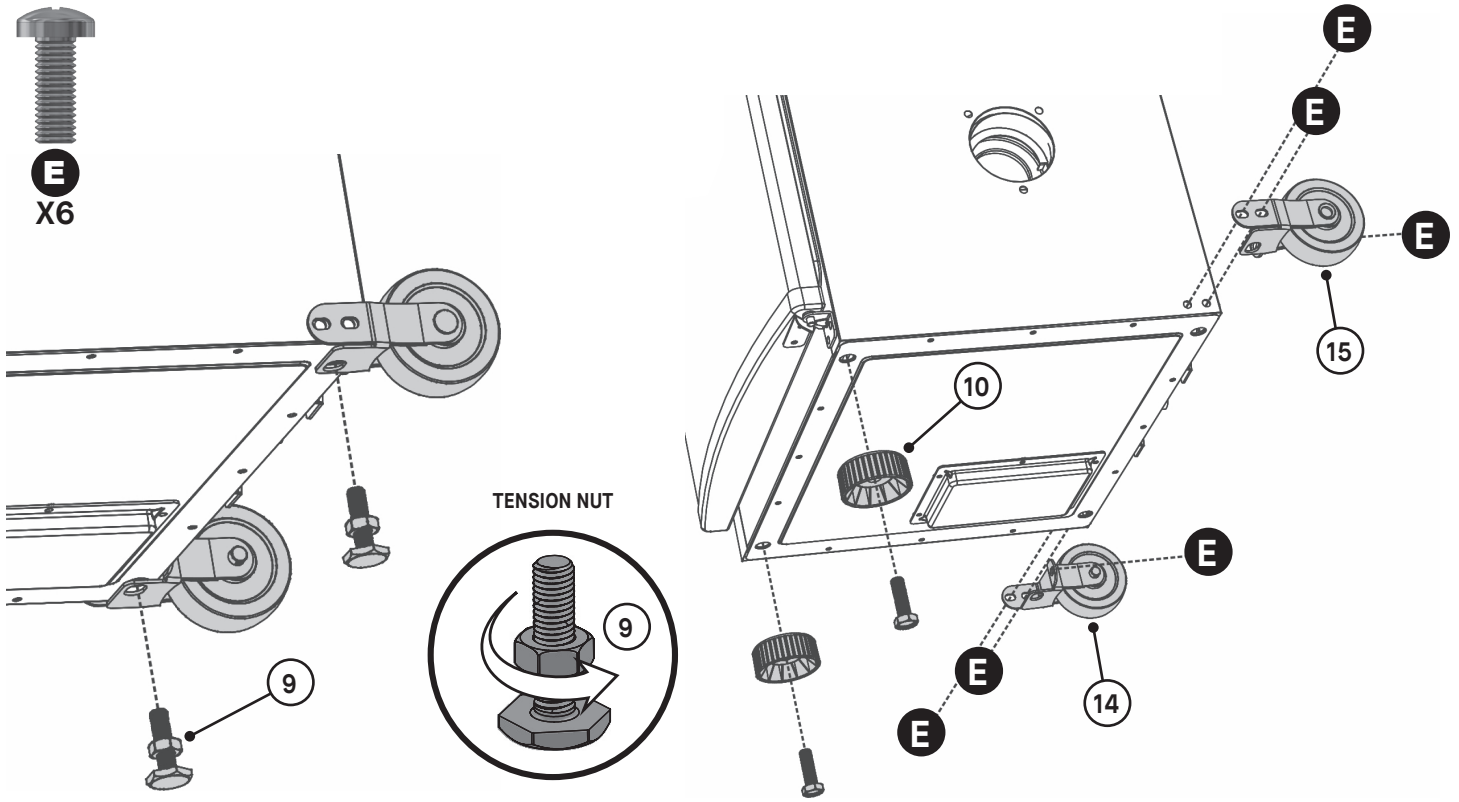


Assembly

1

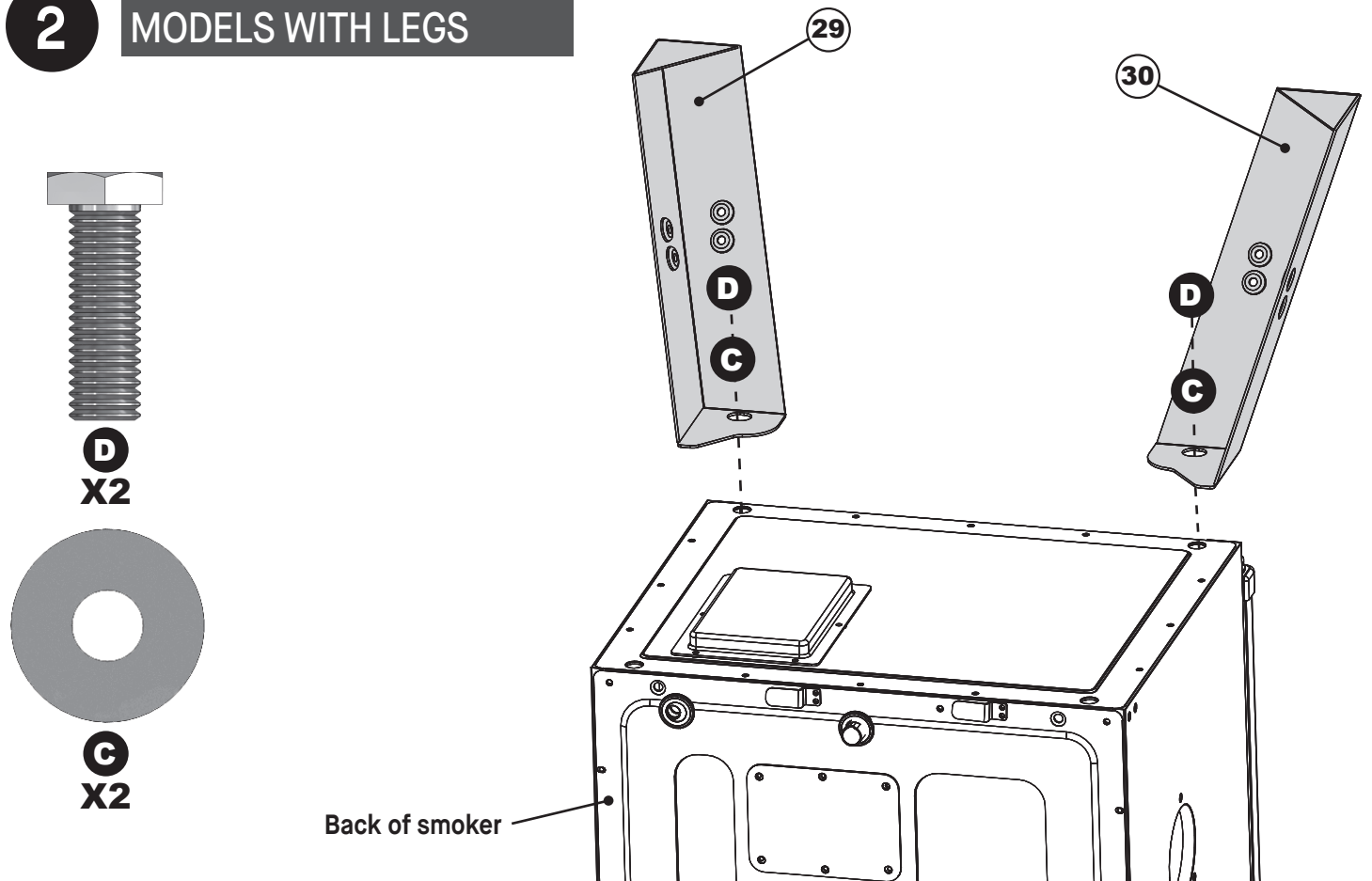
MODELS WITHOUT LEGS

Upon completion of this step, skip to step 7 to continue assembly. If your model features legs, begin assembly at step 2.



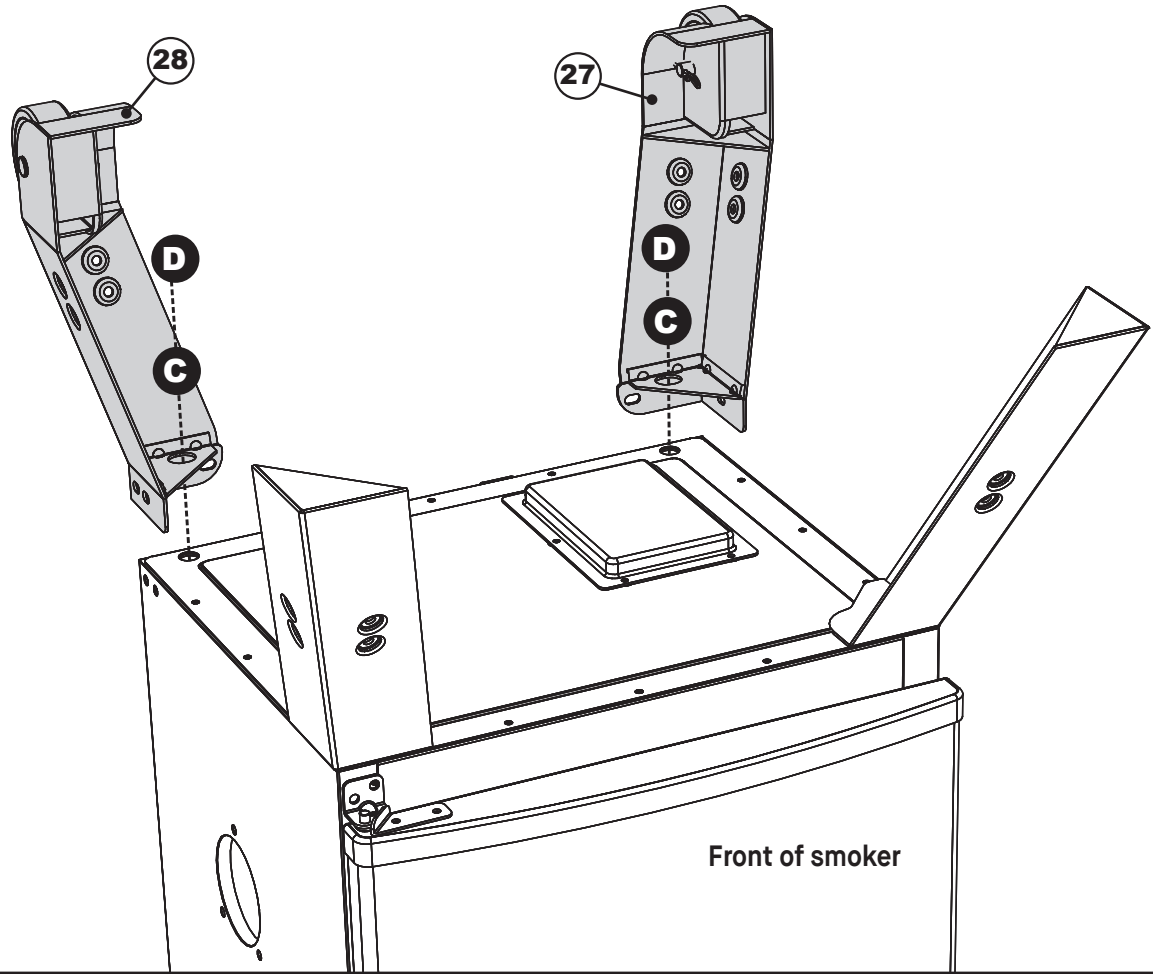
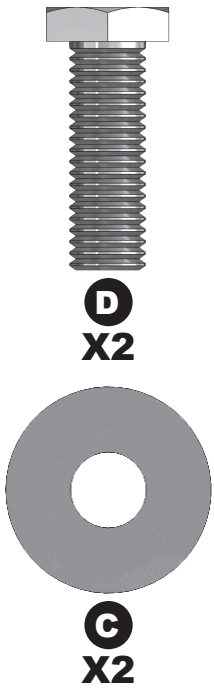
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MODELS WITH LEGS

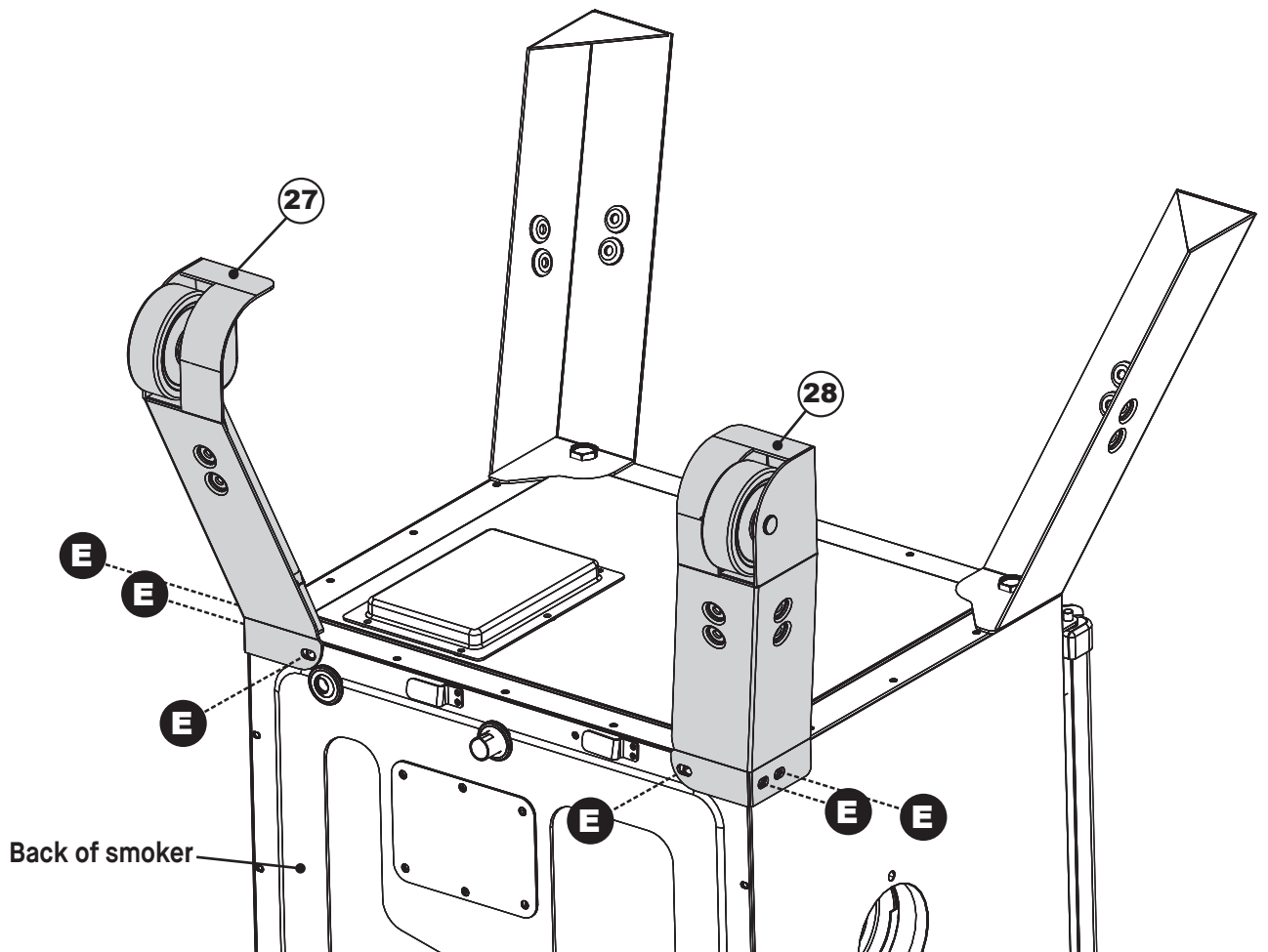


Assembly

3



4



Assembly

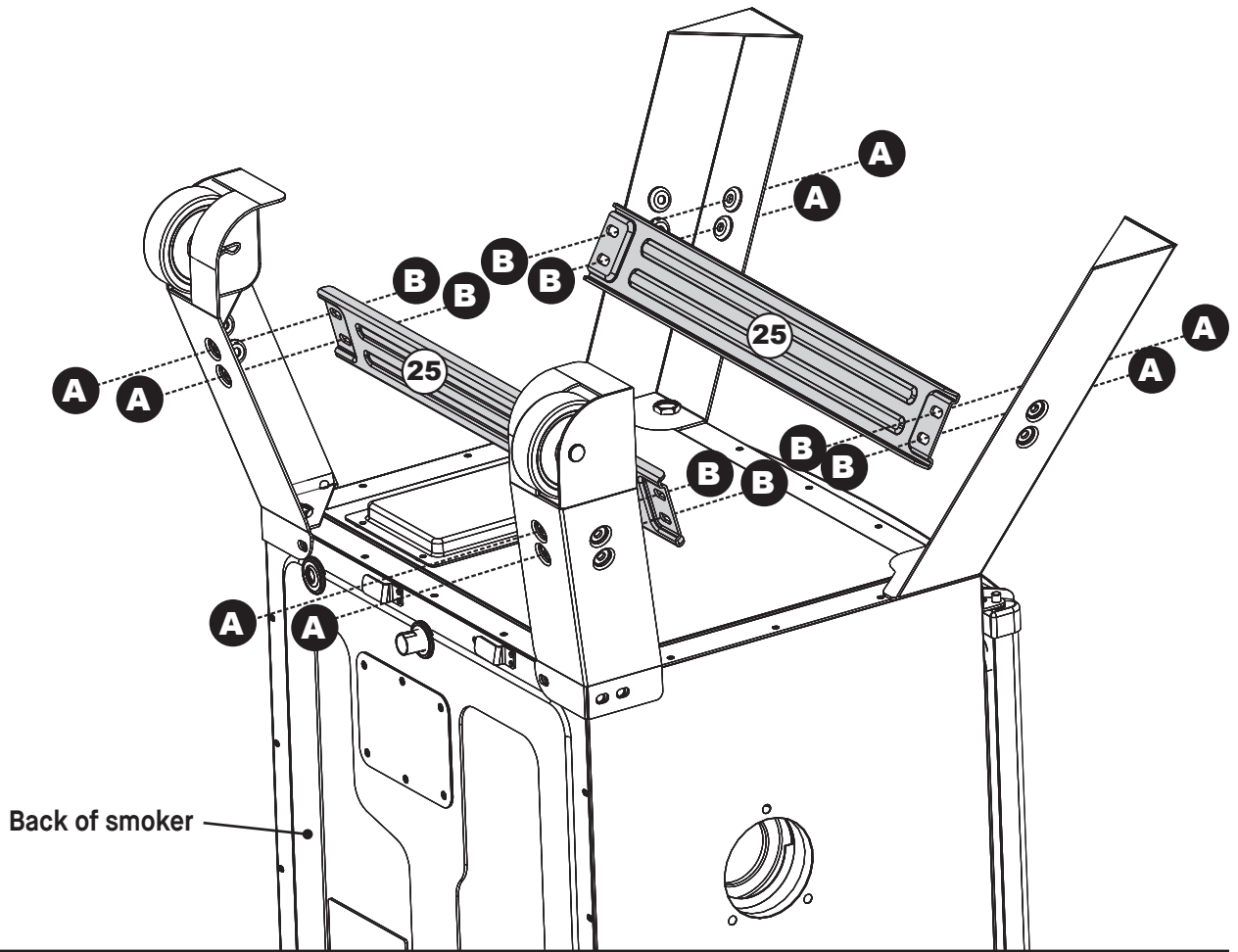
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A
X8



B
X8



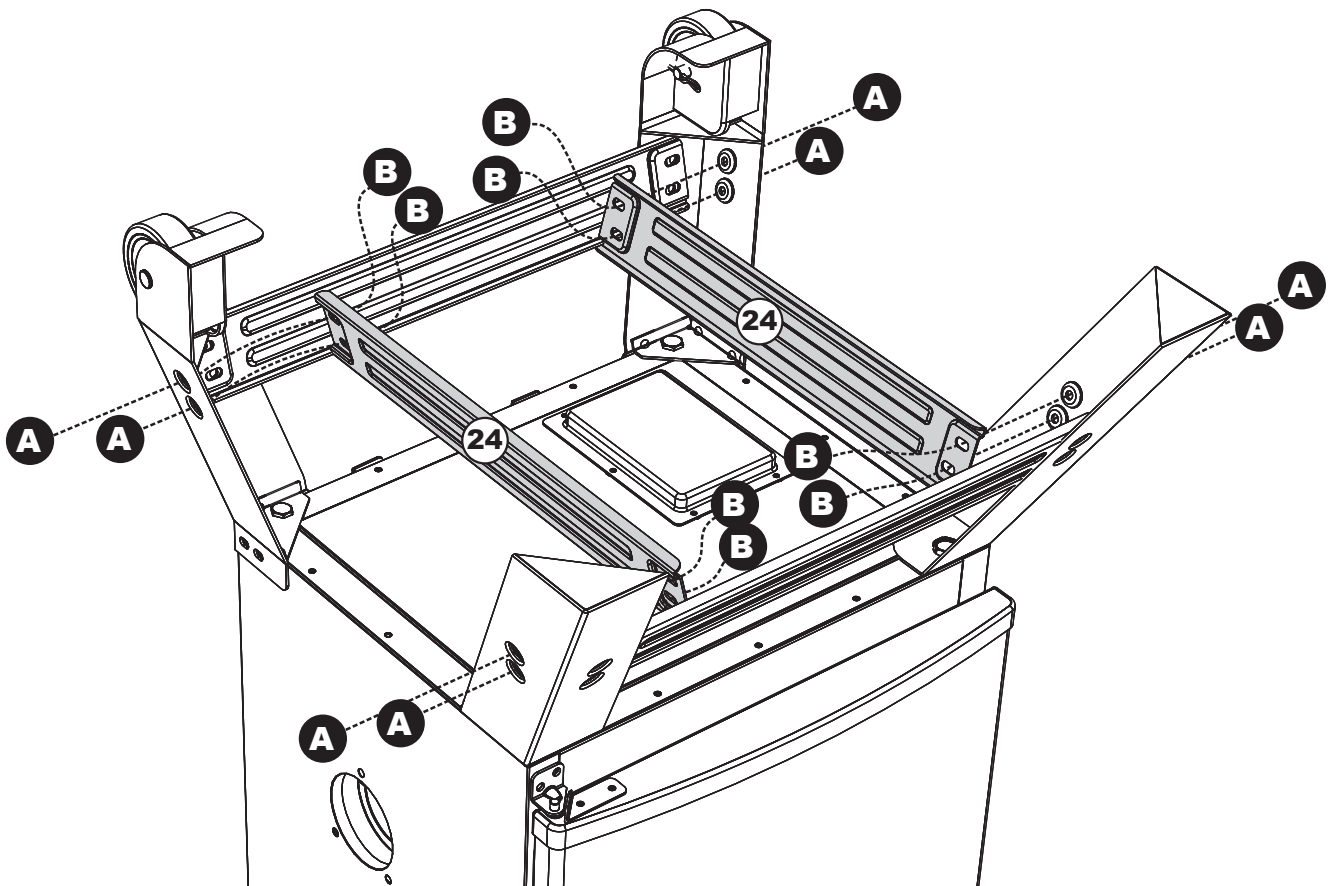
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A
X8

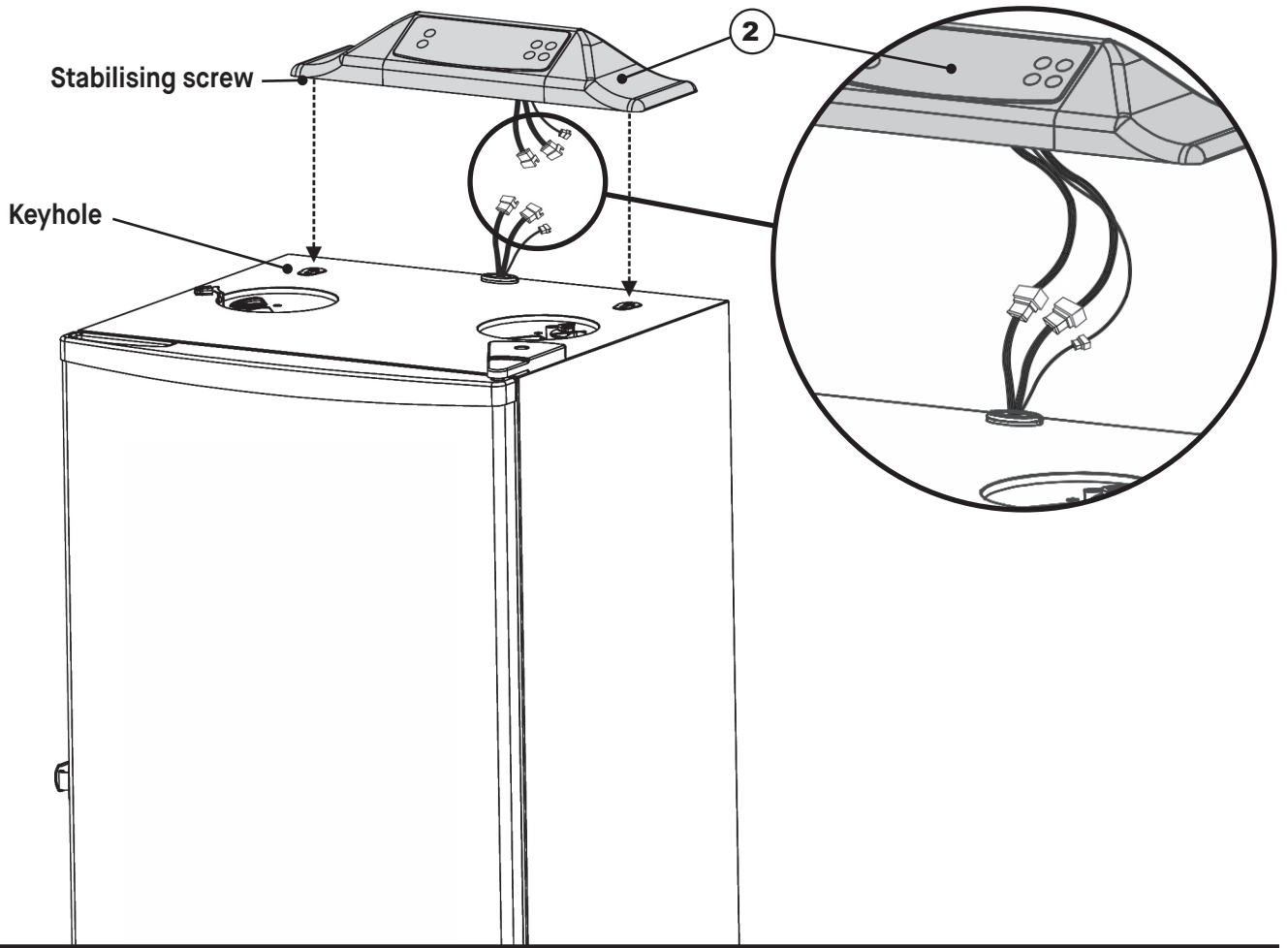


B
X8

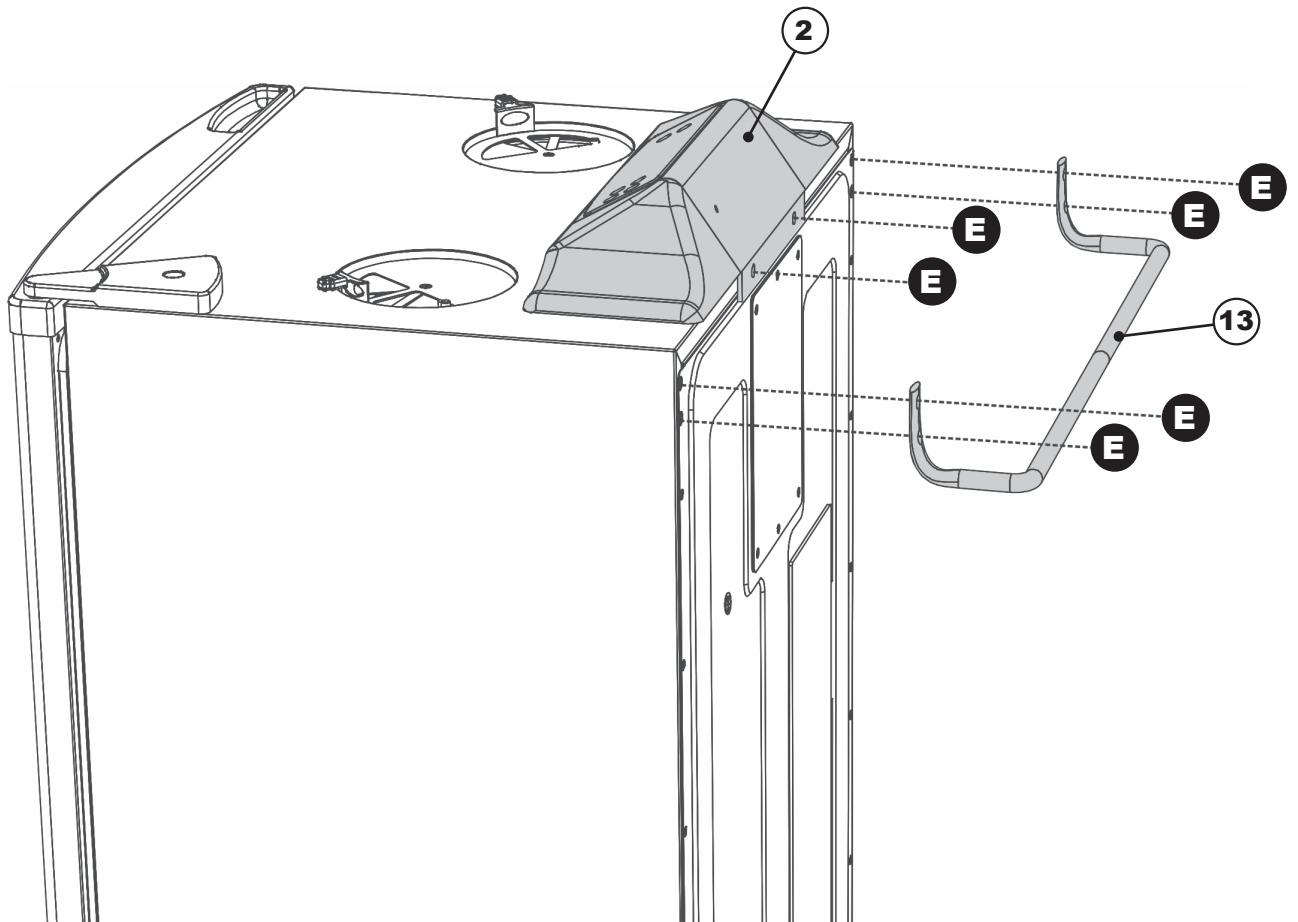


Assembly

7

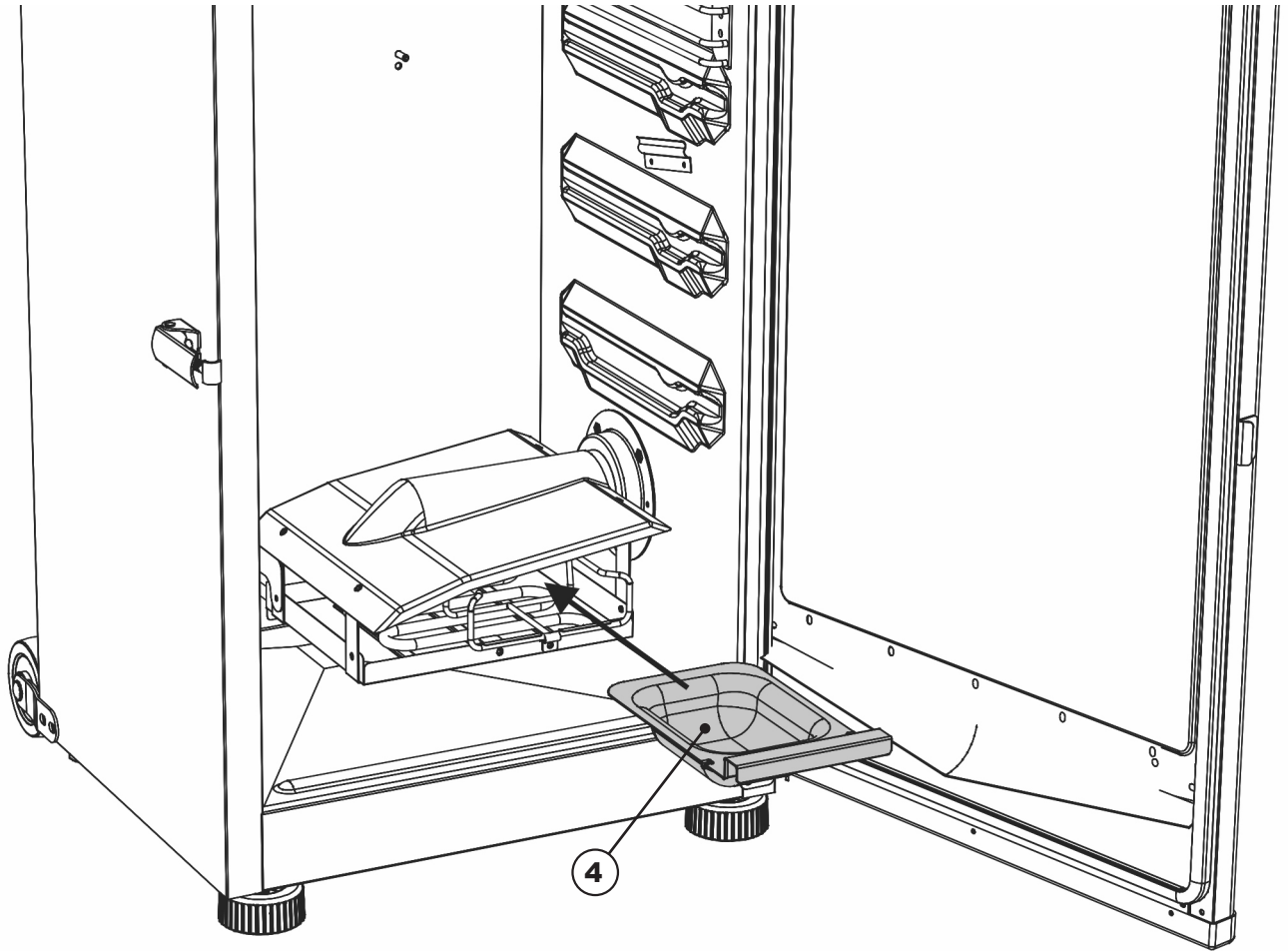


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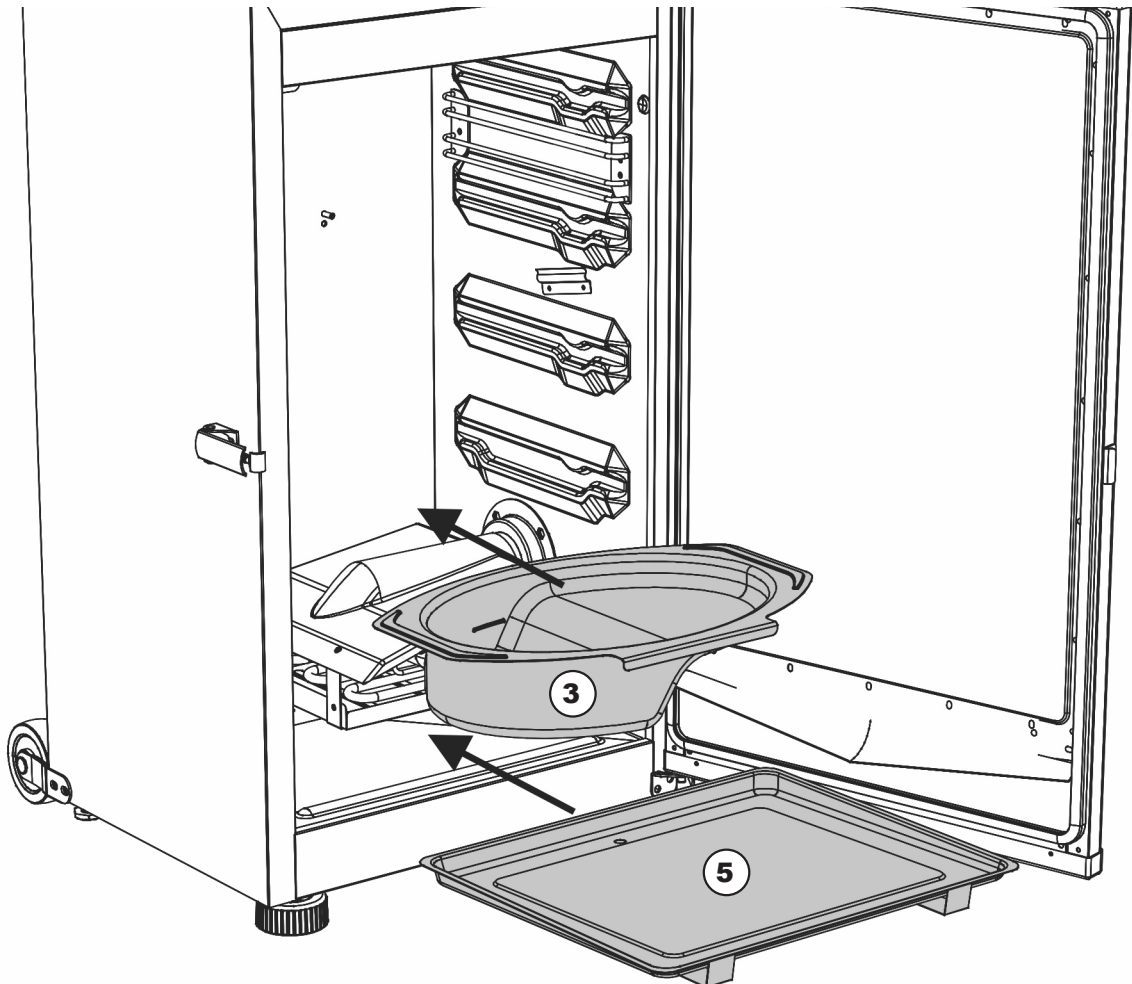


Assembly

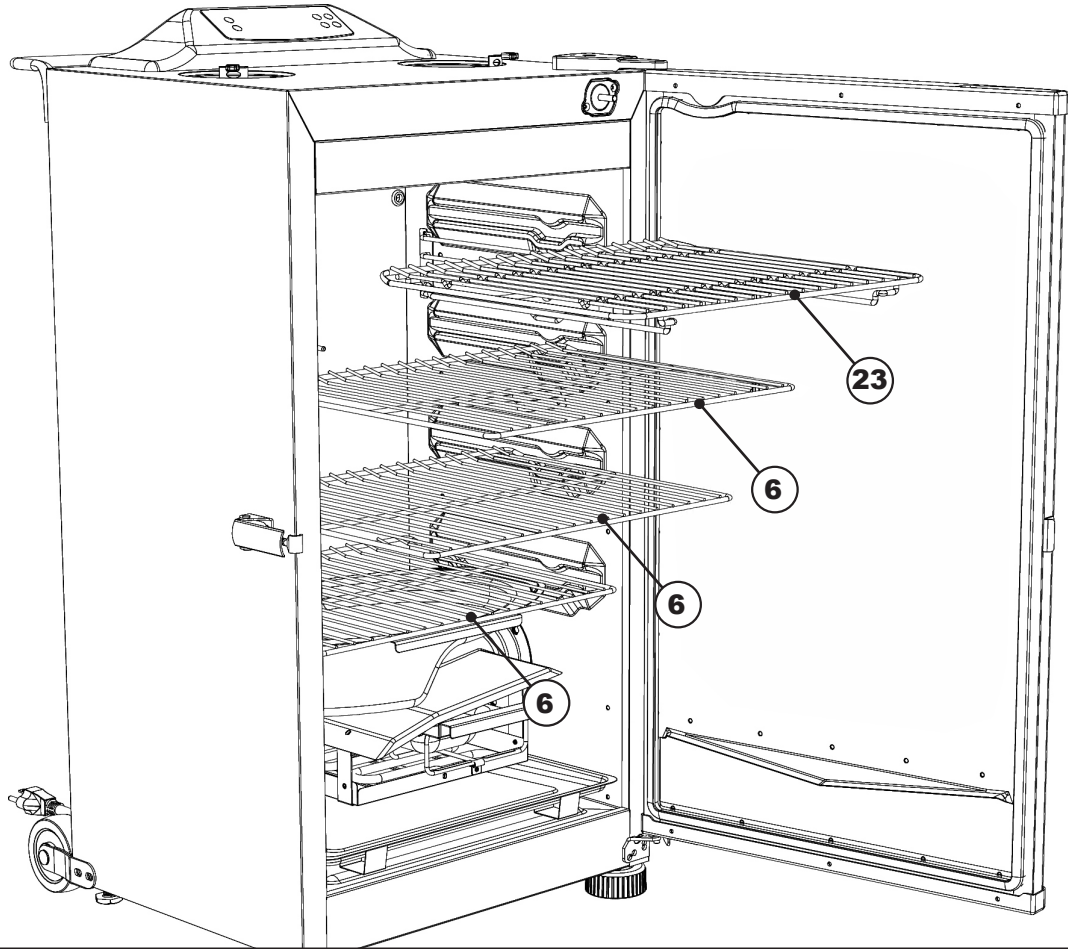
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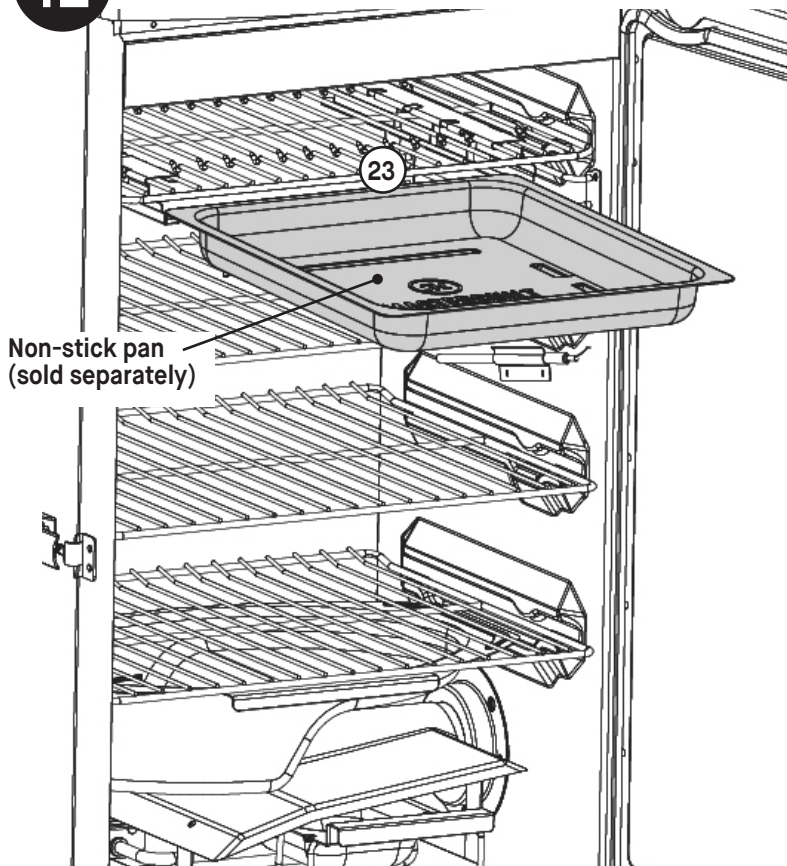
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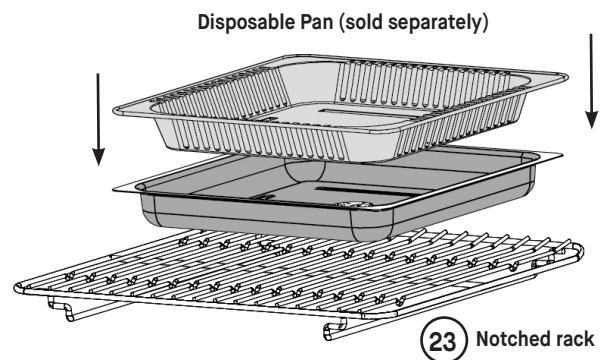
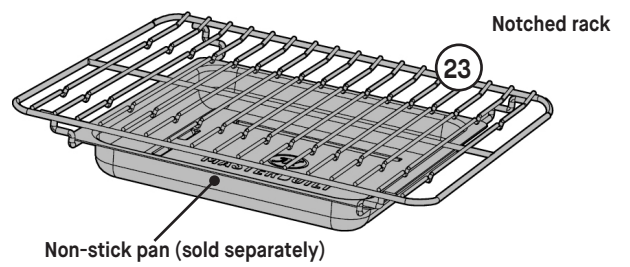
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12

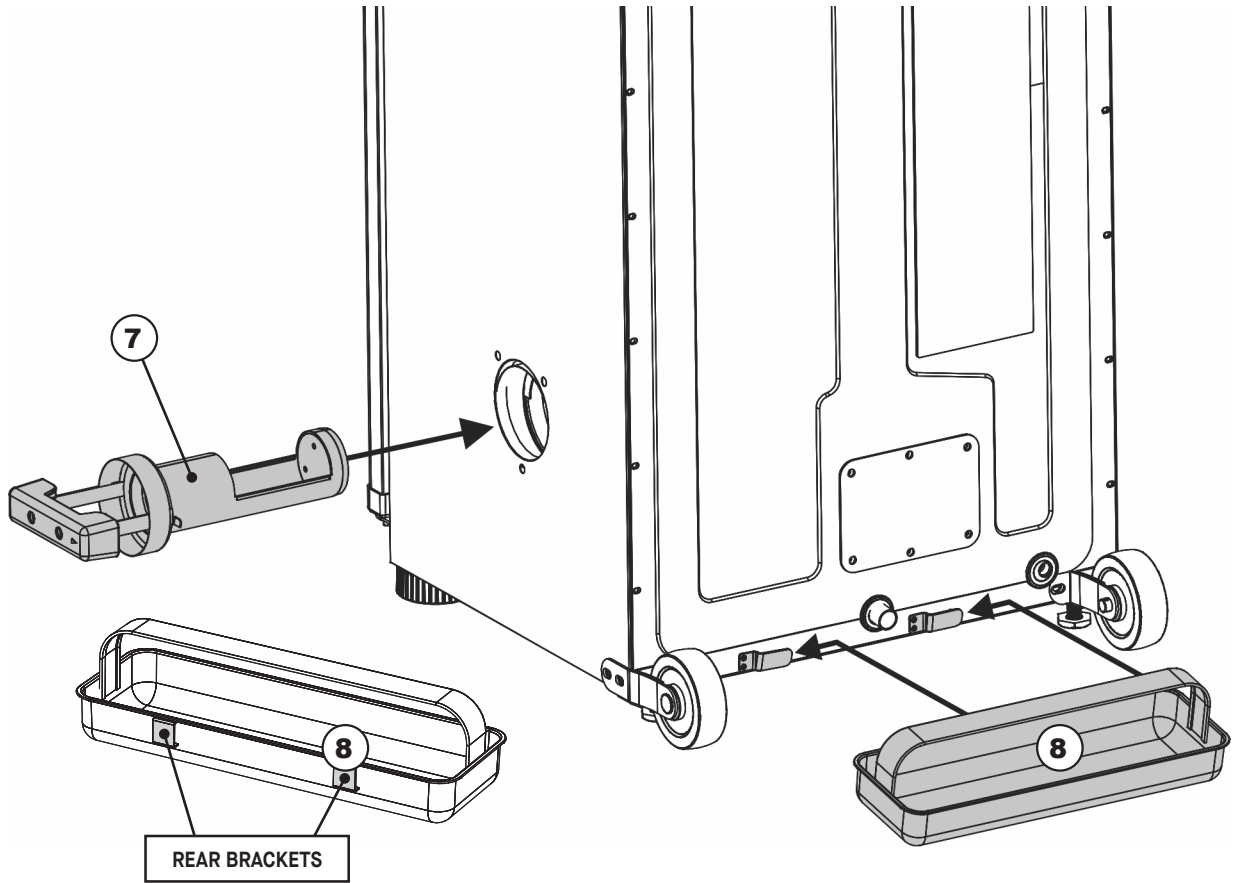


The non-stick pan, sold separately, can be used under notched rack (23) by hanging it from the bottom of the notched rack. The non-stick pan may also be placed on top of the notched rack.

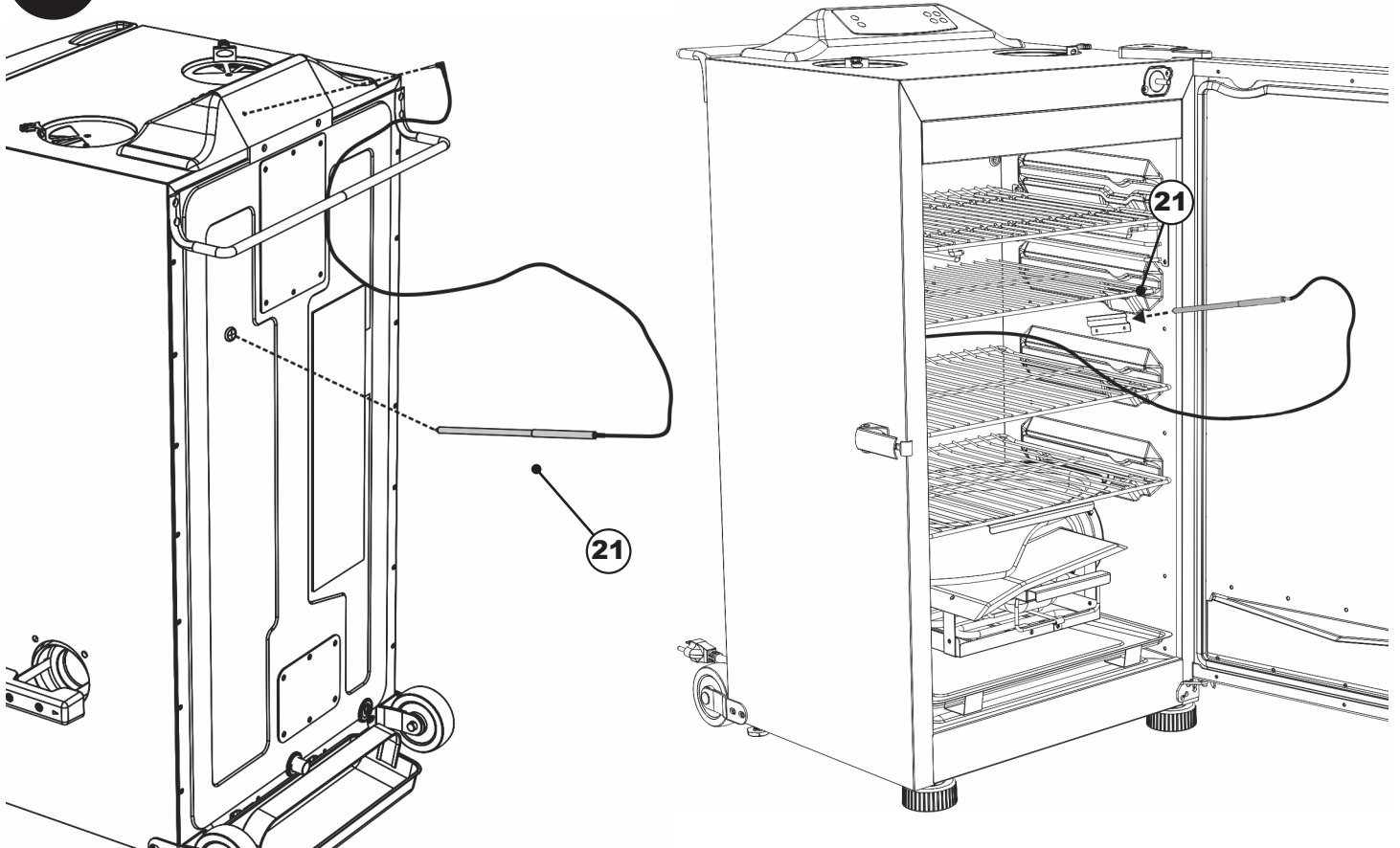


Items sold separately are available at masterbuilt.com

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Operating Instructions



CONTROL PANEL

To set temperature for smoking:

- Press ON/OFF button . LED will display temperature/meat probe/time in sequence.
 - Press the SET TEMP button once. LED will display boTM (bottom element).
 - Press the SET TEMP button again to select the bottom element.
 - Press the UP or DOWN arrows to select temperature. The maximum temperature setting is 135°C.
 - Press the SET TEMP button again to lock in the temperature.
 - The bottom element icon will illuminate to indicate temperature has been set.

To set timer:

- Countdown Timer:
 - Press the SET TIME button once-LED display for hours will blink.
 - Use the UP or DOWN arrows to set hours.
 - Press the SET TIME button again to lock in hours. The minutes LED will start blinking.
 - Use the UP or DOWN arrows to set minutes.
 - Press the SET TIME button to lock in minutes and start the timer.
- Duration (Count-up) Timer:
 - This timer will start counting from 00:00.
 - Press and hold the SET TIME button once - LED display will start counting from 00:00.

NOTE: When outside temperature is cooler than 20°C and/or altitude is above 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.

Grill + Finish Element:

- The Grill + Finish element provides two unique benefits:
 1. Food can be slow-smoked and then positioned under the top broiler element to crisp or caramelize a sauce.
 2. Food can be cooked under the Grill + Finish element quicker than traditional smoking, similar to a broiler in an oven.





Setting the Grill + Finish element:

- Press the SET TEMP button once. LED will display boTM (bottom element).
- Press the UP or DOWN arrows to select ToP (Grill + Finish element) and press SET TEMP again.
- Press the UP or DOWN arrows to select High/Medium/Low.
- Press the SET TEMP button again to lock in the setting.
- The Grill + Finish element icon will illuminate to indicate temperature has been set.


NOTE: A time does not have to be set. The element will begin heating once the temperature is set.

Operating Instructions

To use meat probe:

- Insert meat probe into center of meat to get most accurate reading.
- Press the UP or DOWN arrows   to stop LED flashing sequence at MP 1. LED will display the internal temperature at meat probe.
- Press the UP or DOWN arrows   again to return display to temperature/meat probe/time remaining sequence.

Door switch :

- Your smoker is equipped with a door switch that works in correspondence with Bluetooth.
- If the door is opened during the cook cycle the Bluetooth app will switch to “monitor only” and will not allow you to operate the smoker with your smart device. To enable Bluetooth functionality again, press the Bluetooth button  on the control panel.

To RESET control panel:

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

BLUETOOTH

1. Download the Masterbuilt app from the Apple App Store or Google Play Store onto your smart device(s). For more information go to masterbuilt.com/support/app-requirements.
2. Once the download is complete, open the Masterbuilt app and follow the instructions for pairing your Bluetooth smoker and smart device(s).

Operating Instructions

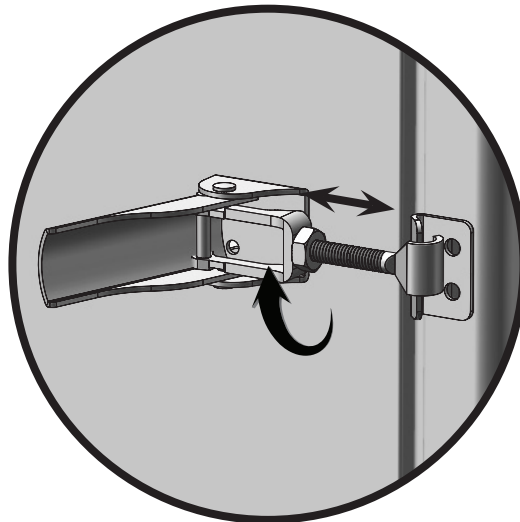
PRE-SEASONING

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

1. Make sure water pan is in place **WITHOUT WATER**.
2. Set temperature to 135°C and run smoker for 3 hours.
3. During last 45 minutes, add 115ml cup of wood chips in wood chip loader and unload wood chips into the wood chip tray to complete pre-seasoning. This amount is equal to the contents of a filled wood chip loader.
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 utilising cooking pans, place pans on centre 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-stabilise 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 minimise 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.



Operating Instructions

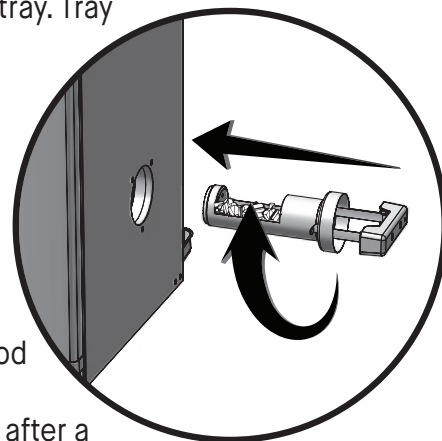
WOOD CHIP LOADER

- Wood chip loader and wood chip tray **MUST** be in place when using smoker. This minimises the chance of wood flare ups.
- Wood chips must be used in order to produce smoke and create the smoke flavour.
- Before starting smoker, place 115ml cup of wood chips in chip loader. Never use more than 115mL 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 135°C. After 8 to 10 minutes, or when wood chips begin to smoulder, 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 115ml 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 stabilise 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

Operating Instructions

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 flavours into your smoked food.

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

CLEANING AND STORAGE

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 mould 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 non-combustible 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

SYMPTOM	CAUSE	POSSIBLE SOLUTION
No power to controller (Does not beep when plugged into outlet).	Not plugged into outlet.	Plug into power source.
	House breaker tripped.	Reset breaker.
	Bad connection at controller.	Unplug connection and reconnect. Reference assembly steps 7 and 8.
	Bad connection at PCB (Power Circuit Board).	Unplug connection and reconnect. Reference PCB access instructions.
	Faulty PCB (Power Circuit Board).	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
	Faulty controller.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
	Faulty body wiring.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
Power indicator not on (controller beeps when plugged in).	Smoker is not powered on.	Press on/off button.
	Faulty controller.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
No display on controller (power light is on).	Controller temperature is below -25 °C.	Remove controller from smoker and bring to temperature above -20° C. Reference controller access instructions.
	Faulty controller.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
Heating indicator is not on.	Temperature and time are not set.	Set temperature and time and wait 60 seconds for heating light to turn on.
	Faulty controller.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
	Faulty body wiring.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
Element is not on.	Bad connection at element.	Check element connection. Reference element access instructions.
	Faulty HTL (High Temp Limit Safety Shut-Off).	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe.
	Faulty element.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
Meat probe does not display on controller.	Meat Probe not connected before smoker was plugged into outlet.	Plug meat probe into meat probe jack and unplug smoker from outlet. Wait 10 seconds and plug smoker back into outlet. The smoker performs a self-check when plugged into outlet to determine the proper information to display.
	Bad connection at meat probe.	Unplug connection and reconnect.
	Faulty meat probe.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
	Faulty controller.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
Meat probe temperature is not accurate.	Perform meat probe temperature verification.	Reference meat probe verification instructions. Meat probe has a +/-5 °C tolerance.
	Faulty meat probe.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
	Faulty controller.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe

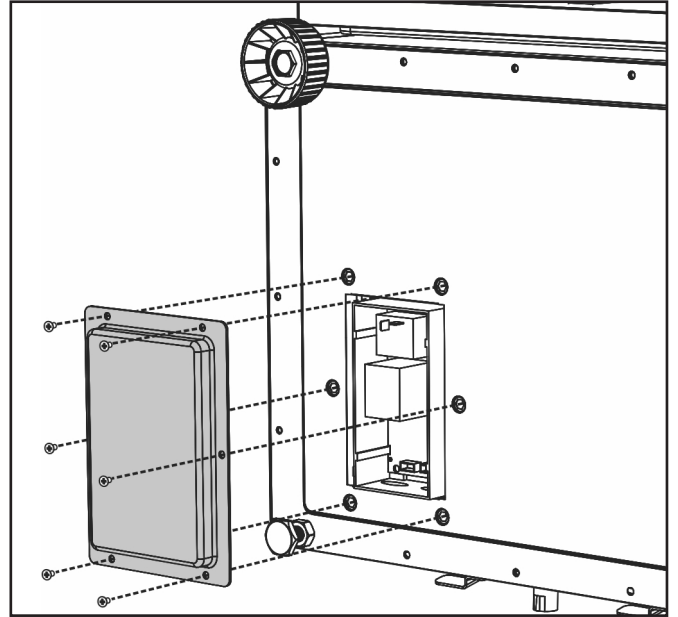
Troubleshooting

SYMPTOM	CAUSE	POSSIBLE SOLUTION
Cabinet temperature is not accurate.	Perform meat probe temperature verification.	Reference meat probe verification instructions. Meat probe has a +/-5°C tolerance.
	Perform cabinet temperature verification.	Reference cabinet temperature verification instructions. Cabinet temperature has a +/-10 °C tolerance of average cabinet temperature.
	Faulty controller.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
Smoker takes excessive amount of time to heat.	Climate.	Temperatures below 20°C may extend heating time.
	Smoker plugged into an extension cord.	Plug smoker directly into power source. Maximum length of extension cord is 8m. Minimum gauge is 12/3.
	Door not closed properly.	Close door and adjust latch so that door seals completely around smoker.
	Water bowl not properly located.	Locate water bowl properly on supports. See assembly steps for proper installation.
	Faulty controller.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
Gap between the door and the smoker.	Improper door alignment.	Adjust door hinges.
	Damaged door seal.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe for replacement door kit.
Grease leaking from smoker.	Door not closed properly.	Close door and adjust latch so door seals completely around smoker.
	Smoker is not level.	Move smoker to a level surface.
	Drip pan is not in proper location.	Align drip pan so that drain hole in pan and smoker bottom align.
	Grease tray is full.	Empty grease tray and reinstall under smoker.
	Drain tube is clogged.	Clean drain tube.
No smoke.	No wood chips.	Add wood chips (See adding wood chips guide).
	Element not staying on long enough to heat chips due to climate.	1. Open vent fully. 2. Open door briefly to allow smoker temperature to drop approximately 5 °C below set temperature then close door.
Controller will not adjust temperature.	Faulty controller.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
Controller will not adjust time.	Faulty controller.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
Error code.	Thermostat probe is damaged/short circuited.	Call Masterbuilt for replacement at +44 20 8049 7450 U.K. or 31 20 299 7500 or 49 2151 4474509 Europe
	Meat probe is damaged/short circuited.	
	Faulty controller.	

Power Circuit Board (PCB) Access

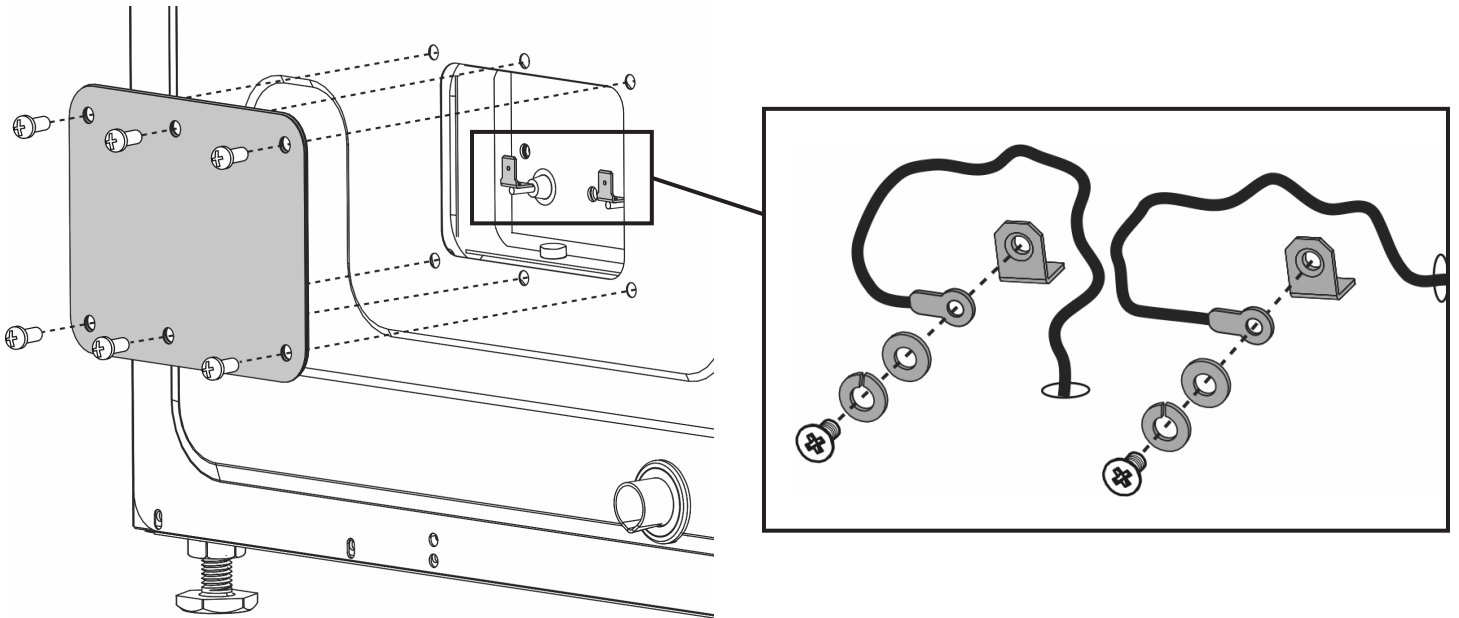
DIRECTIONS:

- Turn the smoker off.
- Unplug the smoker from power source and allow to fully cool.
- Locate the access panel for the power circuit board on the bottom of the smoker.
- Remove the six (6) screws and remove the access panel cover.
- Carefully remove and reconnect each wire **one at a time to ensure that each wire is reconnected to its proper location.** Removal may be easier with the use of pliers.
- Replace the access panel cover and secure with the six (6) screws.



Tool needed for access: Phillips head screwdriver, pliers.

Element Access



Tool needed for access: Phillips head screwdriver.

DIRECTIONS:

- Turn the smoker off.
- Unplug the smoker from power source and allow to fully cool.
- Remove six (6) screws and access panel cover from back of smoker.
- Carefully pull back the protective covering from the two element terminals and ensure that the screw connections are tight and secure.
- Replace the access panel cover and secure with six (6) screws.

Meat Probe Temperature Verification

Low Temperature Test

1. Place meat probe in ice water (temperature of ice water = 0°C) for 5 minutes.
2. Turn on smoker.
3. LED will show the temperature at the probe.
4. Meat probe temperature reading should be 0°C, ±5°C. Acceptable range is within -5°C to 5°C.

High Temperature Test

1. Place meat probe in boiling water (temperature of boiling water = 100°C) for 5 minutes.
2. Turn on smoker.
3. LED will show the temperature at the probe.
4. Meat probe temperature reading should be 100°C, ±5°C. Acceptable range is within 95°C to 105°C.

Cabinet Temperature Verification

1. Place meat probe in centre of middle rack.
2. Turn on smoker.
3. Set controller to 135°C.
4. Allow smoker to reach and stabilise at 135°C.
5. Read the actual cabinet temperature displayed.
6. LED will show the temperature at the probe.
7. Meat probe temperature reading should be ± 10°C of the actual cabinet temperature.

Wood Chips Smoking Guide



POULTRY

Hickory, Mesquite,
Alder, Pecan, Maple,
Apple, Cherry



HAM

Hickory



PORK

Hickory, Alder, Pecan,
Maple, Apple, Cherry



FISH

Hickory, Alder,
Pecan, Apple



BEEF

Hickory, Mesquite



LAMB

Mesquite

Smoking Times and Temperatures

Beef

Beef Ribs	Full Rack	105°C	4-5 hours	80°C
Brisket	2.7-5.3 kg	120°C	1 hour per 0.45 kg	80-85°C
Roast (Chuck, rump, sirloin tip)	1.8-2.2 kg	105°C	3-4 hours	50°C Rare 65°C Medium 75°C Well done

GAME

Item	Size	Temp	Time	Internal Temp
Cornish Game Hens (2 whole)	0.7 kg each	120°C	4 hours	75°C
Dove, Pheasant, Quail	12-16 birds	95°C	2-3 hours	80-85°C Well done
Duck	1.8-2.7 kg	120°C	2½-4 hours	75°C

Pork

Item	Size	Temp	Time	Internal Temp
Baby Back Ribs (unwrapped)	2 slabs	105°C	4 hours	75°C
Baby Back Ribs (wrapped during last 1.5 to 2 hours)	2 slabs	105°C	5-6 hours	75°C
Loin Rib End Roast	1.8-2.7 kg	95°C	4½-7 hours	75°C Well done (Meat should pull away from bone)
Loin Roast (boneless)	1.3-1.8 kg	120°C	2 hours	75°C Well done (Meat should pull away from bone)
Pork Butt (sliced)	1.3-1.8 kg	105°C	1 - 1¼ hours per 0.45 kg	75°C
Pork Butt (pulled)	1.3-1.8 kg	120°C	2½ hours (unwrapped) + 2½ hours (wrapped)	90°C
Short Ribs	1.3-1.8 kg	95°C	2½-3½ hours	75°C

Poultry

Item	Size	Temp	Time	Internal Temp
Chicken Breasts (bone in)	3 count	120°C	1-1½ hours per 0.45 kg	75°C
Chicken Breasts (boneless)	3 count	120°C	45 min. per 0.45 kg	75°C
Chicken Quarters	4 count	120°C	3-3½ hours	75°C
Chicken Thighs	12 count	120°C	2 hours	75°C
Whole Chicken	1.3-2.2 kg	120°C	45 min. to 1 hour 0.45 kg	75°C
Whole Turkey	3.6-5.4 kg	120°C	30-35 min. per 0.45 kg	75°C

Seafood

Item	Size	Temp	Time	Internal Temp
Fish	0.9 kg of fillets	105°C	35-45 minutes	65°C Flakes with a fork
Salmon	0.9-1.3 kg	95°C	2½-3½ hours	65°C Flakes with a fork
Shrimp	Full Grate	105°C	1-2 hours Based on size of shrimp	65°C Will be pink/shells open

Vegetable

Item	Size	Temp	Time	Internal Temp
Asparagus	0.7 kg	120°C	1½ hours	Until tender
Cabbage	Whole	120°C	3-4 hours	Until tender
Green Beans	2 x 0.5 l cans	120°C	2 hours	Until tender
Lima Beans	5.4 kg package	120°C	8 hours	Until tender
Sweet Potatoes	8 large	135°C	1 hour (unwrapped) + 1 hour (wrapped)	Until tender

Pulled Pork Sliders

- 1 pork butt (3.6 kg)
- 4 tbsp of your favourite dry rub
- 6 to 7 heaping tablespoons yellow mustard
- 16 slider rolls, split and toasted
- 2 cups ketchup
- 1/4 cup apple cider vinegar
- 2 tbsp fresh lemon juice
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp garlic pepper

1. In a heavy sauce pan over low heat, combine ketchup, apple cider vinegar, lemon juice, garlic powder, onion powder and garlic pepper then stir well. Simmer, stirring occasionally for 10 to 15 minutes.
2. Season pork butt generously with dry rub seasoning. Place pork in a resealable plastic bag.
3. Spread mustard evenly over butt while inside the bag to avoid mess. Seal bag and refrigerate overnight.
4. Preheat smoker to 105°C.
5. Place butt on middle rack of smoker and smoke for 7 to 8 hours or until internal temperature reaches 85°C.
6. Remove from smoker. Cover with heavy-duty aluminum foil and return to smoker.
7. Increase smoker temperature to 135°C. Smoke for an additional 2 hours or until internal temperature reaches 95°C.
8. Let meat rest inside foil for 30 minutes. Then pull pork, add to slider buns, top with BBQ sauce, serve and enjoy!

Smoked Mac 'N' Cheese

- 1 package elbow macaroni
- 2 cups butter
- 2 cups all-purpose flour
- 3 cups milk
- 1 package cream cheese, cut into large chunks
- 1 tsp salt
- 1/5 tsp black pepper
- 2 cups extra sharp Cheddar cheese, shredded
- 2 cups Gouda cheese, shredded
- 1 cup Parmesan cheese, shredded

1. Load the wood chip tray with one small handful of wood chips and preheat the smoker to 105°C.
2. Cook pasta according to package directions. In a medium saucepan melt butter then whisk flour into the butter. Cook over medium heat for 2 minutes until sauce is bubbly and thick. Whisk in milk and bring to a boil. Cook 5 minutes until thickened. Stir in cream cheese until mixture is smooth. Add salt and pepper.
3. In a large bowl combine 1 cup Cheddar cheese, 1 cup Gouda cheese, Parmesan cheese, pasta and cream sauce. Spoon mixture into a 24 cm x 28 cm aluminum roasting pan coated with non-stick cooking spray. Sprinkle top with remaining Cheddar cheese and Gouda cheese.
4. Place in smoker and cook for 1 hour at 105°C or until brown, bubbly and delicious.

See more recipes at masterbuilt.com/recipes

Masterbuilt 2-Year Limited Warranty

Masterbuilt warrants its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 2 years from the date of original retail purchase. The Masterbuilt warranty does not cover paint finish as it may burn off during normal use. The Masterbuilt warranty does not cover rust. Masterbuilt requires proof of purchase for warranty claim, such as a receipt. Upon the expiration of such warranty, all such liability shall terminate.

Within the stated warranty period, Masterbuilt, at its discretion, shall replace defective components free of charge, with the 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, or damage arising out of transportation.

This express 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 any 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.

The above warranty is also meant to serve as the 2-year European Union guarantee and the time period should run concurrently with Masterbuilt's 2-year commercial warranty.

Visit masterbuilt.com or complete form below and return to:

Attn: Warranty Registration

Masterbuilt Manufacturing, LLC

Laan van Ambacht 2E, 2631RJ Nootdorp, Netherlands

UK Address:

3 Maritime House, The Hart, Farnham, Surrey, GU9 7HW, United Kingdom

Name: _____ Address: _____

City: _____

State/Province: _____

Postal Code: _____ Phone Number: _____

E-mail Address: _____

*Model Number: _____ *Serial Number: _____

Purchase Date: _____ - _____ - _____ Place of Purchase: _____

****Model Number and Serial Number are located on silver label on back of smoker.***



MASTERBUILT®

Rest assured, we're here to help.

Customer Service www.masterbuilt.com/pages/support

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