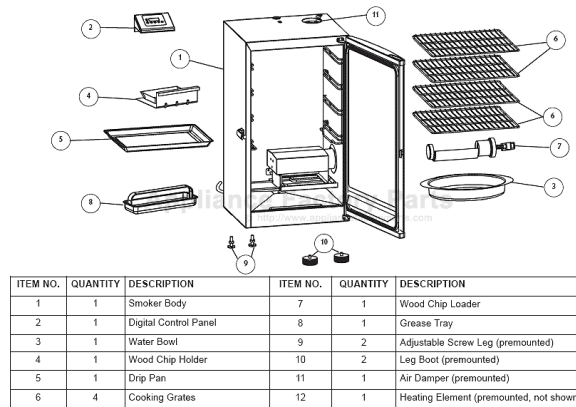


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MASTERBUILT 72070206 Owner's Manual

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----- Manual continues below -----

Masterbuilt Manufacturing, Inc
450 Brown Avenue
Columbus, Georgia 31906
Customer Service 1-800-489-1581



WARNINGS & IMPORTANT SAFEGUARDS



READ ALL INSTRUCTIONS.

- 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 approved grounded electrical 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 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 1-800-489-1581.
- Keep a fire extinguisher accessible at all times while operating electric smoker.
- Do not let cord hang 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 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

MASTERBUILT SMOKIN' RECIPES continued

SMOKED HAMBURGER JERKY

INGREDIENTS:

Ground beef (lean)	2 lbs (0.91 kg)
Ginger (grated)	2 tsp
Allspice	1 tbs
Sugar	4 tbs
Garlic (minced)	1 clove
Soy sauce	½ cup

SUGGESTED WOOD FOR SMOKING:

Hickory or Mesquite chips

INSTRUCTIONS:

Press hamburger meat into flat strips 5" (13cm) long by 1 ½" (4cm) wide and ¼" (6mm) thick. Place one layer of hamburger strips in dish for marinating. Combine all marinade ingredients in a small bowl until blended well. Sprinkle marinade over meat, soaking well. Turn meat over and again sprinkle with marinade. Add layers of hamburger strips to marinating dish and repeat sprinkling process until both are used. Cover tightly and let marinate in refrigerator for 6 to 10 hours. Rotate meat layers occasionally during this time. Place in smoker at 140°F (60°C). Cook for 4 hours.

VENISON JERKY

INGREDIENTS:

Venison	2 lbs (0.91kg)
Brown sugar	½ cup
Worcestershire	⅓ cup
Garlic salt	½ tsp
Soy sauce	½ cup
Dry mustard	½ tsp
Salt	¼ cup
Pepper	dash
Water	3 cups

SUGGESTED WOOD FOR SMOKING:

Hickory or Mesquite chips

INSTRUCTIONS:

Cut meat into ¼" to ½" (6-13mm) thick strips about 5" (13cm) long and 1 ½" wide (4cm). Combine all marinade ingredients in a small bowl until blended well. Marinate meat for 6 to 8 hours. Dry and place in smoker at 140°F (60°C). Smoke for 12 to 16 hours.

SMOKE SAUSAGE

INGREDIENTS:

Fresh Pork or Beef sausage
Seasonings to taste

SUGGESTED WOOD FOR SMOKING:

Hickory or Mesquite chips

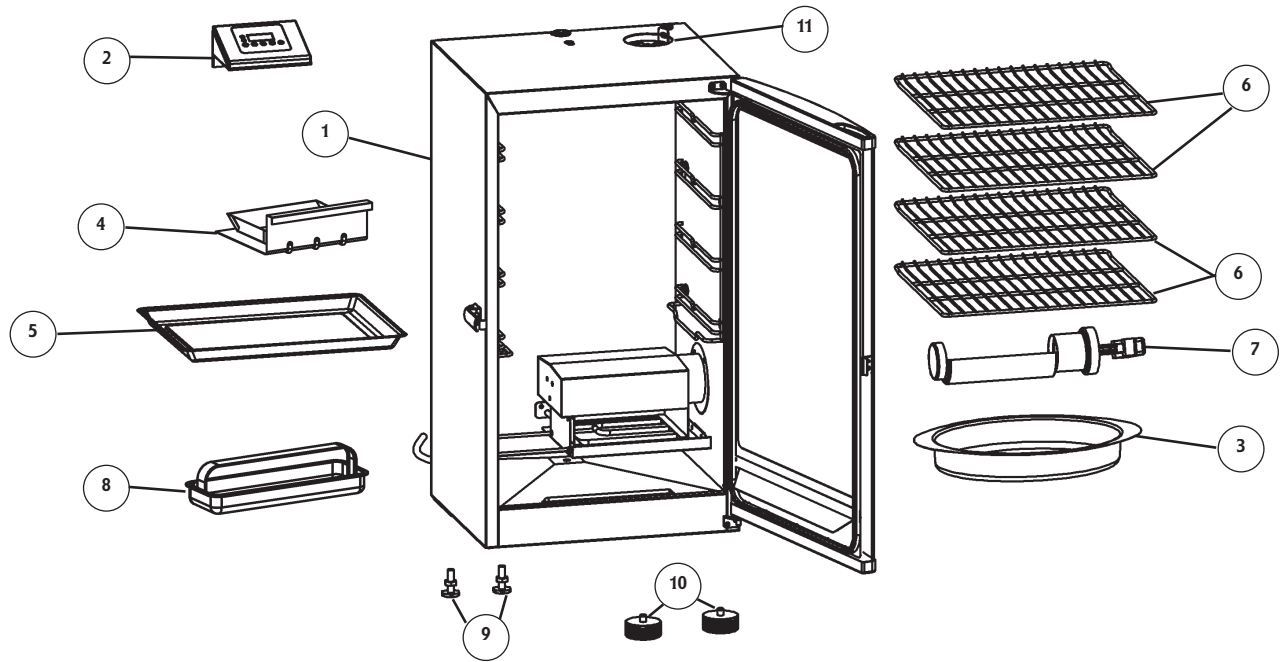
INSTRUCTIONS:

Place sausage in smoker at 150°F (65.5°C). Smoke for 5 to 6 hours or until outside casings begin to dry and change to a red color.

WOOD SMOKING GUIDE FOR MEATS

WOOD FLAVOR	POULTRY	FISH	HAM	BEEF	PORK	LAMB
Hickory Pungent, smoky, bacon-like flavor	✓	✓	✓	✓	✓	
Mesquite Sweet and delicate flavor	✓			✓		✓
Alder Delicate, wood smoke flavor	✓	✓			✓	
Pecan Bold and hearty flavor	✓	✓			✓	
Maple Sweet, subtle flavor	✓				✓	
Apple Sweet, delicate flavor	✓	✓			✓	
Cherry Sweet, delicate flavor	✓				✓	

PARTS LIST



ITEM NO.	QUANTITY	DESCRIPTION	ITEM NO.	QUANTITY	DESCRIPTION
1	1	Smoker Body	7	1	Wood Chip Loader
2	1	Digital Control Panel	8	1	Grease Tray
3	1	Water Bowl	9	2	Adjustable Screw Leg (premounted)
4	1	Wood Chip Holder	10	2	Leg Boot (premounted)
5	1	Drip Pan	11	1	Air Damper (premounted)
6	4	Cooking Grates	12	1	Heating Element (premounted, not shown)

REPLACEMENT PARTS LIST

ITEM NO.	DESCRIPTION	ITEM NO.	DESCRIPTION
990050152	Door Kit-70070106 (Black)	910060061	Door Seal
990060228	Door Kit-72070106/72070206 (Green)	990050053	Element Support Rack Kit
990060153	Digital Control Panel Kit	910050029	Cooking Grate
990060179	Digital Control Panel Kit-NWTF	910050030	Water Bowl
990050049	Cooking Grate Support Rack Kit	910050023	Wood Chip Loader
990050050	Wood Chip Holder Kit	910050031	Drip Pan
990050051	Element Kit	910060047	Grease Tray
990060230	Body Kit -70070106 (Black)	910050006	Adjustable Screw Leg
990060180	Body Kit-72070106/72070206 (Green)	910050009	Leg Boot
990060221	Air Damper Kit	988060024	Instruction Manual
990050222	Door Latch Kit	998050010	Hardware Kit

STOP!

DO NOT RETURN TO RETAILER

For Assembly Assistance, Missing or Damaged Parts

Call: MASTERBUILT Customer Service at 1-800-489-1581

MASTERBUILT SMOKIN' RECIPES

PORK OR BABY BACK RIBS

Servings for 4-6

INGREDIENTS:

Ribs	2-4 lbs (0.91-1.8 kgs)
Sugar	½ cup
Salt	½ cup
Brown sugar	¼ cup
Chili Powder	2 ½ tbs
Ground Cumin	1 ½ tbs
Cayenne Pepper	2 tsp
Black Pepper (freshly ground)	2 tsp
Garlic Powder	2 tsp
Onion Powder	2 tsp

SUGGESTED WOOD FOR SMOKING:

Hickory chips

INSTRUCTIONS:

Mix ingredients and rub mixture on meat 2 hours before cooking. Allow meat to reach room temperature. Cook ribs for 3 hours at 225°F (107°C) in smoker using hickory chips during first 2 hours. After 3 hours remove ribs and wrap in heavy foil. Cook for an additional 1 to 1 ½ hours. Serve.

SMOKED CORNISH HENS

w/ Wild Rice

Servings for 2

INGREDIENTS:

Cornish Game Hens	2 hens
Green onion (chopped)	¼ cup
Butter	3 tbs
Wild rice (cooked)	1 cup
Pecans or Walnuts (chopped)	¼ cup
Lime Marmalade	½ cup
Orange juice	¼ cup
Salt	

SUGGESTED WOOD FOR SMOKING:

Hickory chips

INSTRUCTIONS:

Rinse and pat dry each hen. Season cavities with salt. Sauté onions in 1 tbs butter. Stir in rice and chopped nuts. Stuff hens with rice mixture. Close with skewers or kitchen string. Melt remaining 2 tbs of butter in small saucepan. Add marmalade and orange juice blending until smooth. Brush hens with marmalade mixture. Place hens on cooking rack in 225°F (107°C) smoker and cook for 2 to 2 ½ hours. Brush with remaining glaze before serving.

SMOKED FILET MIGNON

Servings for 20

INGREDIENTS:

Beef Filets	4 lbs (1.8 kgs)
Olive oil	2 tbs
Garlic cloves (crushed)	4 cloves
Salt	
Ground Pepper	

SUGGESTED WOOD FOR SMOKING:

Mesquite or cherry wood chips

INSTRUCTIONS:

Season meat with garlic cloves, salt and pepper. Heat olive oil in large frying pan. Sear/brown meat on all sides. This will seal in juices before smoking. Wrap each filet in heavy aluminum foil leaving the tops of each uncovered. Sprinkle a little olive oil on top of each filet. Place foil wrapped filets in 225°F (107°C) smoker and cook 20 to 30 minutes. Medium rare filet will have an internal temperature of 140°F (60°C) when checked with thermometer. Allow meat to cool slightly then carve into ½" slices. Serve at room temperature.

SMOKED PORK BUTT

Servings for 6

INGREDIENTS:

Fresh Pork Butt	7 lbs (3.1kgs)
Salt	½ tsp
Brown sugar	¼ cup
Chili Powder	2 tbs

SUGGESTED WOOD FOR SMOKING:

Apple chips

INSTRUCTIONS:

Mix ingredients and rub onto pork butt. Cook pork butt for 5 hours in 225°F (107°C) smoker using apple wood chips during first 3 hours. After 5 hours remove butt and wrap in heavy foil. Cook for an additional 1 to 1 ½ hours. Internal temperature should be 160°F (71°C). Serve.

MAPLE GLAZED HAM

Servings for 6-8

INGREDIENTS:

Ham shank or butt (fully cooked, bone-in)	5 - 7 lbs (2.2-3.1 kgs)
Maple syrup	1 ½ cup
Ginger	1 tsp
Nutmeg	¼ tsp
Allspice	½ tsp
Cloves	16 whole
Pineapple slices (canned)	1 can
Maraschino Cherries	1 jar

SUGGESTED WOOD FOR SMOKING:

Hickory or Mesquite chips

INSTRUCTIONS:

Remove thick skin and trim fat leaving no more than 1/2" (13mm) thick covering on ham. Score ham. Combine syrup, ginger, nutmeg, and allspice in a small bowl. Place ham in a large dish and baste with syrup mixture. Let ham stand in syrup mixture for 1 to 2 hours basting frequently until ham at room temperature. When ready to smoke remove ham from dish and stud with cloves. Place ham in 225°F (107°C) smoker. Cook for 2 to 3 hours. Baste with syrup mixture at least two times during cooking time. Before last hour of smoking, decorate ham with canned pineapple and cherries and baste. Internal temperature of ham should be at 130°F to 140°F (54-60°C) when heated thru.



SMOKED TURKEY

Servings for 6-8

INGREDIENTS:

Turkey	10 - 14 lbs (4.5-6.3 kgs)
Salt	1 tbs
Sugar	2 tbs
Cinnamon	1-2 tsps
Apple (cored, peeled, and quartered)	1 average
Onion (quartered)	2 medium
Celery stalks with leaves	4 stalks

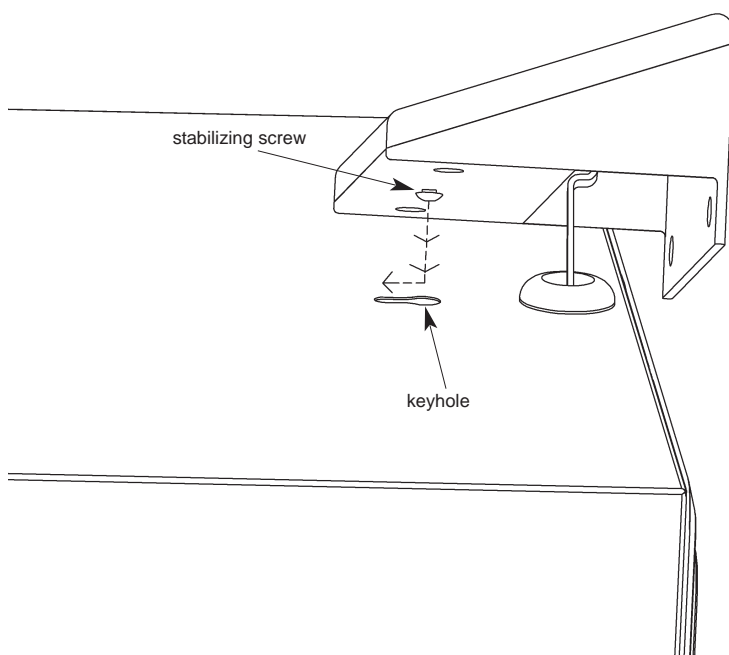
SUGGESTED WOOD FOR SMOKING:

Hickory or Apple chips

INSTRUCTIONS:

Thaw turkey according to package directions if necessary. Remove giblets and neck. Rinse and pat dry. Sprinkle turkey cavity with salt. Combine sugar and cinnamon in small bowl. Dredge apple in mixture. Stuff apple, onion and celery into cavity. Close with skewers. Tie ends of legs to tail with kitchen string. Lift wing tips up and over the back to tuck under. Set smoker to 225°F (107°C). Place turkey on cooking rack and cook for 8 to 12 hours or until inner thigh temperature reaches 180°F (82°C). Cover turkey and chill or let stand 20 minutes before carving. Serve.

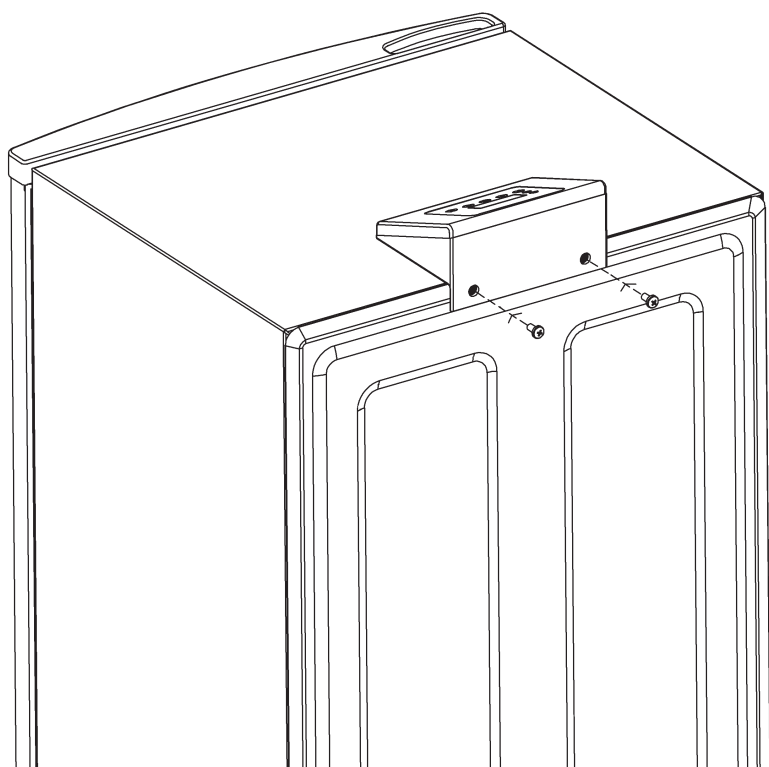
ASSEMBLY INSTRUCTIONS Continued



Step 3

Mount control panel by inserting stabilizing screw head into keyhole as shown.

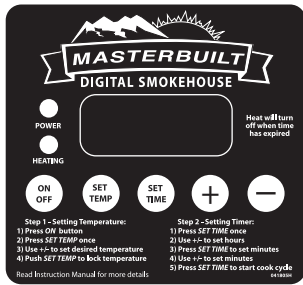
Note: Stabilizing screw may need slight adjustment for snug fit.



Step 4

Secure control panel to smoker with (2) m5X.08x10 panhead screws provided.

Note: Do not over tighten.



CONTROL PANEL OPERATING INSTRUCTIONS

It is not necessary to pre-heat this unit.

Note: Direct sunlight may interfere with reading 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:

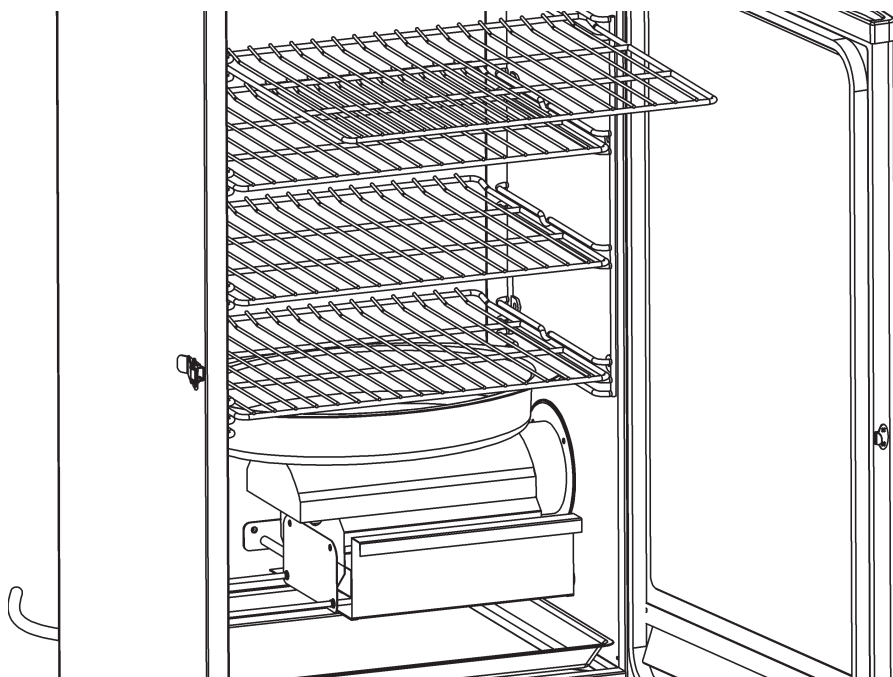
- Press SET TIME button once-LED display for hours will blink.
- Use +/- to set hours.
- Press SET TIME button again to lock in hours. The minutes LED will start blinking.
- Use +/- to set minutes.
- Press SET TIME to lock in minutes and start cook cycle.

Heat will turn off when time has expired.

To RESET control panel:

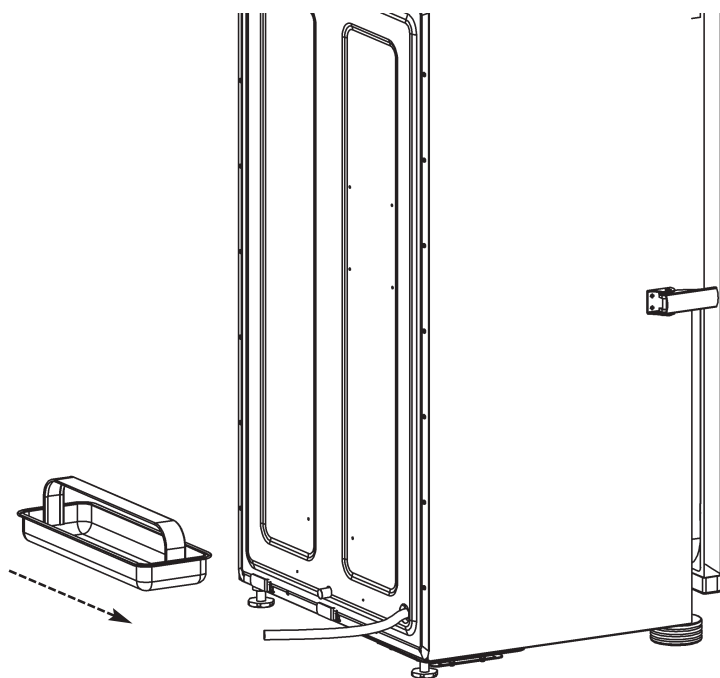
If control panel shows an error message, turn electric smoker off, unplug unit from outlet, wait ten seconds, plug unit back into outlet, then turn electric smoker on. This will reset control panel.

ASSEMBLY INSTRUCTIONS Continued



Step 7

Slide cooking racks onto guides inside smoker.



Step 8

Slide brackets on back of grease tray onto tabs on back of smoker body until grease tray stops.

Smoker is ready to use.