

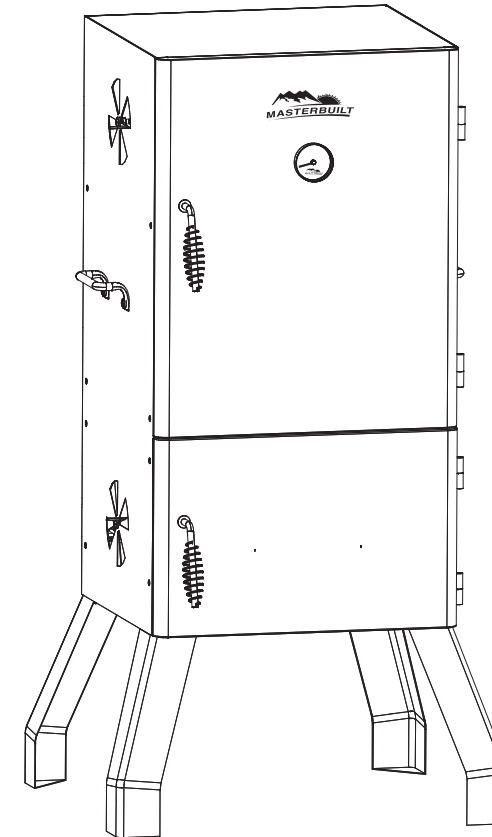


Masterbuilt Manufacturing, Inc.
 1 Masterbuilt Court
 Columbus, Georgia 31907
 Customer Service 1-800-489-1581







ASSEMBLY, CARE & USE MANUAL
WARNING & SAFETY INFORMATION
CHARCOAL SMOKER MODEL 20060112
THIS PRODUCT IS FOR OUTDOOR USE ONLY

Manual Code: 9806100001 071211-04JH



Approximate assembly time: 25 minutes

Tools required for assembly: Adjustable Wrench, Phillips Head Screwdriver.

 CARBON MONOXIDE HAZARD 	 WARNING 
<p>Burning charcoal gives off carbon monoxide, which has no odor and can cause death.</p> <p>DO NOT burn charcoal inside homes, vehicles, tents, garages or any enclosed areas.</p> <p>Use only outdoors where it is well ventilated.</p>	<p>This manual contains important information necessary for the proper and safe use of this smoker.</p> <p>Read and follow all warnings and instructions before using smoker and during use.</p> <p>Keep this manual for future reference.</p>
<p>Failure to follow these warnings and instructions properly could result in fire or explosion, which could cause property damage, personal injury, or death.</p>	



GENERAL WARNING AND SAFETY INFORMATION



- Keep a fire extinguisher accessible at all times while operating smoker.
- Never leave smoker unattended while in use.
- Never use inside an enclosed area such as a patio, garage, building or tent.
- Never use inside a vehicle, not even a recreational vehicle such as a motor home, camper or truck bed.
- Never operate this smoker under any overhead construction such as roof coverings, carports, awnings or overhangs.
- Maintain a minimum distance of 10 ft (3m) from all structures.
- Keep area clear of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.
- Never operate this smoker within 25 ft (8m) of flammable liquids.
- Never operate this smoker within 10 ft (3m) of a gas cylinder.
- Never use this smoker as a heater (READ CARBON MONOXIDE HAZARD).
- Use this smoker only on a stable, level surface to prevent tipping.
- Use on non-combustible surfaces such as dirt, concrete, brick or rock.
- Keep children and pets away from smoker at all times. Do not allow children to use smoker.
- Only use charcoal lighting fluid. Never use gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode causing injury or death.
- Smoker is HOT while in use and will remain HOT for a period of time afterwards. Do not touch any part of the smoker without wearing protective gloves.
- Never move smoker when in use. Allow smoker to cool completely before moving or storing.
- Never leave HOT coals or ashes unattended.
- Do not store smoker with HOT ashes or charcoal inside smoker. Store only when fire is completely out and all surfaces are cold.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended.
- Never use this product for anything other than its intended purpose. This smoker is not for commercial use.
- Always use this smoker in accordance with all applicable local, state and federal fire codes.



WARNING



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

The materials used in this product may contain lead a chemical known to the State of California to cause birth defects and other reproductive harm.

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.



Go Online www.masterbuilt.com
or complete and return to
Attn: Warranty Registration
Masterbuilt Mfg. Inc.
1 Masterbuilt Court - Columbus, GA 31907

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 unit.*

RECIPES

SMOKED TURKEY

Serves 6-8

10-14 lbs Turkey
1 tbsp Salt
2 tbsp Sugar
1 Apple (cored, peeled, and quartered)
2 medium Onion (quartered)
4 Celery Stalks with Leaves

SUGGESTED WOOD FOR SMOKING:
Hickory or Apple chips

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. Preheat smoker to 225 degrees. Place turkey on grate and cook for about 8-12 hours or until inner thigh temperature reaches 180 degrees. Before serving, cover turkey and chill or let stand 20 minutes before carving.

SMOKED SUMMER VEGETABLES

Serves 4-6

Summer Squash
Zucchini
Onion
Mushrooms
French Cut Green Beans

SUGGESTED WOOD FOR SMOKING:
Hickory or Apple wood chips

Rinse and thinly slice summer squash, zucchini and onion. Mix all the vegetables together. Form cup shaped containers using heavy duty aluminum foil. Place about 1 cup of vegetable mix in each cup. Season to taste with your favorite herbs and spices. Pinch top of foil cups together. To allow smoke penetration a couple small holes around the top of each vegetable cup. Place foil cups in smoker at 220 degrees for 1 hour. Serve.

SMOKED PORK BUTT

Serves 6

7 lbs Fresh Pork Butt
½ tsp Salt
¼ cup Brown Sugar
2 tbsp Chili Powder

SUGGESTED WOOD CHIPS FOR SMOKING:
Apple Chips

Mix ingredients and rub onto pork butt. Cook pork butt for 5 hours in 225 degree pre heated smoker using apple wood chips during the 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 degrees. Serve.

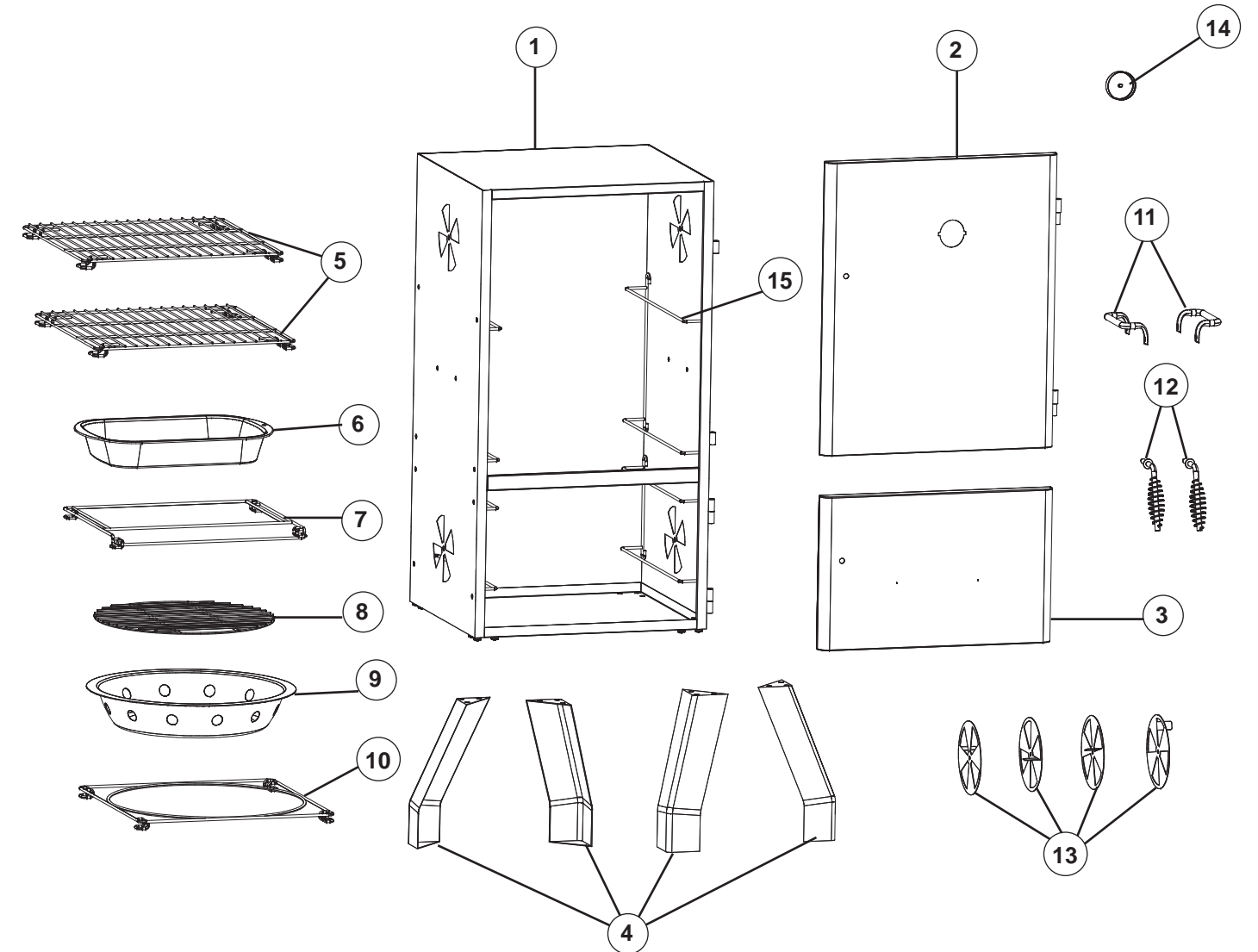
VENISON JERKY

½ cup Brown Sugar
1/8 cup Worcestershire
½ tsp Garlic Salt
½ cup Soy Sauce
½ tsp Dry Mustard
¼ tsp Salt
Dash of Pepper
3 cups Water

SUGGESTED WOOD FOR SMOKING:
Hickory or mesquite chips

Cut meat into ¼" to ½" thick strips about 5" long and 1 ½" wide. Combine all marinating ingredients in a small bowl until blended well. Marinate meat for 6 to 8 hours. Dry and place in pre-heated smoker at 140 degrees. Smoke for 12 to 16 hours.

PARTS LIST



PART NO	QUANTITY	DESCRIPTION	PART NO	QUANTITY	DESCRIPTION
1	1	Smoker Body	9	1	Charcoal Bowl
2	1	Large Door	10	1	Charcoal Bowl Holder
3	1	Small Door	11	2	Body Handle
4	4	Leg	12	2	Door Handle
5	2	Cooking Grate	13	4	Air Damper
6	1	Water Pan	14	1	Temperature Gauge
7	1	Water Pan Rack	15	8	Grate Support
8	1	Charcoal Grate			



DO NOT RETURN TO RETAILER For Assembly Assistance, Missing or Damaged Parts
Call: MASTERBUILT Customer Service at 1-800-489-1581.
Please have Model Number and Serial Number available when calling.
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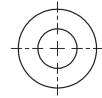
HARDWARE LIST



(A)
M6x12
Phillips Screw
Qty-20



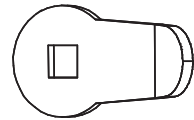
(B)
M6
Lock Nut
Qty-4



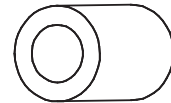
(C)
M8
Flat Washer
Qty-2



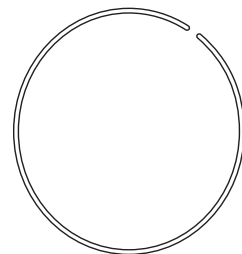
(D)
#8-32
Lock Nut
Qty-2



(E)
Door Latch
Qty-2



(F)
Handle Bushing
Qty-2



(G)
Retainer Clip
(packaged with temperature gauge)
Qty: 1

SMOKING CHART

ITEM	SIZE	TEMP	WOOD CHIPS	COOK TIME	INTERNAL TEMP
BEEF					
Pot Roast (arm, top, chuck, blade)	4 - 5 lbs (1.8-2.3kgs)	225°F (107°C)	2 cups (0.47l)	3 - 5 hrs	140°F (60°C) Rare 160°F (71°C) Med 170°F (77°C) Well
Brisket	6-10lbs (2.7-4.5kgs)	225°F (107°C)	3 cups (0.83l)	6-8 hrs	170°F (77°C) Well Done
PORK					
Loin Roast (bone in)	4-5lbs (1.8-2.3kgs)	225°F (107°C)	2 cups (0.56l)	5 hrs	165°F (74°C) Well Done
Loin Roast (boneless)	3 - 5 lbs (1.4-2.3kgs)	225°F (107°C)	1 cup (0.24l)	2.5 - 4 hrs	165°F (74°C) Well Done
Spare Ribs	4 - 6 lbs (1.8-2.7kgs)	225°F (107°C)	2 cups (0.56l)	3 - 4.5 hrs	165°F (74°C) Well Done
POULTRY					
Chicken (2 whole)	2 - 3 lbs ea (0.9-1.4kgs)	225°F (107°C)	1 cup (0.24l)	2.5 - 3.5 hrs	165°F (74°C) Well Done
Turkey	11 - 14 lbs (5.0-6.4kgs)	225°F (107°C)	2 cups (0.83l)	6 - 7.5 hrs	165°F (74°C) Well Done
SEAFOOD					
Salmon Steaks	2 - 4 lbs ea (0.9-1.8kgs)	225°F (107°C)	1 cup (0.24l)	1 - 2 hrs	145°F (63°C)
Fish Fillets	2 - 4 lbs ea (0.9-1.8kgs)	225°F (107°C)	1 cup (0.24l)	1 - 2 hrs	145°F (63°C)
Shrimp, Clams, Crab Legs	5 lbs (2.3kgs)	225°F (107°C)	1 cup (0.24l)	1 - 2 hrs	145°F (63°C)
WILD GAME					
Quail, Dove, etc.	12 - 16 birds	225°F (107°C)	1 cup (0.24l)	1.5 - 2.5 hrs	165°F (74°C)
Pheasant, Duck, etc.	5 - 7 lbs (2.3-3.2kgs)	225°F (107°C)	1 cup (0.24l)	2.5 - 3.5 hrs	165°F (74°C)

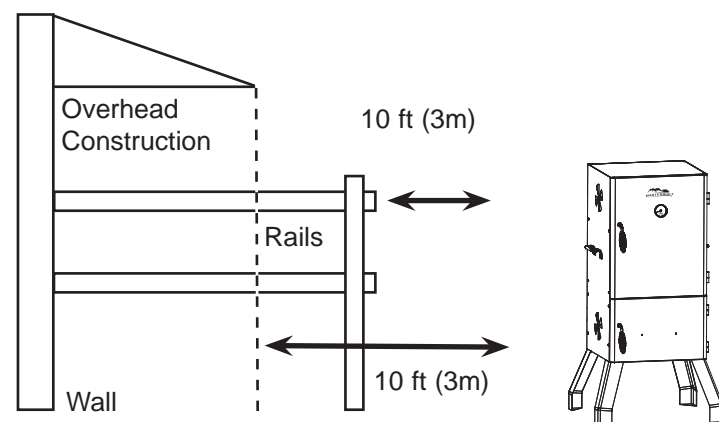
- When outside temperature is cooler than 65°F (18°C) and/or altitude is above 3,500 feet (1067m), additional cooking time may be required. To ensure that meat is completely cooked use a meat thermometer to test internal temperature.

- Opening smoker door during cooking process may extend cooking time due to heat loss.

SMOKER OPERATION CAUTIONS

- Avoid bumping or impacting smoker.
- Keep your hands, hair and face away from burning charcoal.
- Use protective gloves when handling this smoker or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood chips or charcoal.
- Do not allow anyone to conduct activities around this smoker during or following its use until the unit has cooled. This smoker is HOT during operation and remains HOT for a period of time following its use.
- Fatty foods like hamburgers can have excess grease that can cause flare ups. When cooking fatty foods, use caution when opening door and during cooking to avoid being burned.
- Be careful when removing food from smoker. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Never use glass, plastic or ceramic cookware in this smoker.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate this smoker.
- Do not remove charcoal bowl while ashes and charcoal are HOT.
- Air dampers are HOT while the smoker is in use and during cooling; wear protective gloves when adjusting.
- Never overfill charcoal bowl. This can cause serious injury, as well as damage the unit.
- Only use charcoal lighting fluid, never use gasoline, alcohol or other highly volatile fluids to ignite the charcoal. These fluids can explode causing injury or death.

REMINDER: NEVER OPERATE THIS SMOKER UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FT (3M) FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS. SEE DIAGRAM BELOW.



REPLACEMENT PARTS LIST

Model 20060112		
PART NO	REPLACEMENT PART	ITEM NO
1	Body Kit	9906100001
2	Large Door	9006100003
3	Small Door	9006100004
4	Leg Kit	9905100014
5	Cooking Grate	9005100034
6	Water Pan	9005100009
7	Water Pan Rack	9005100035
8	Charcoal Grate	9006100006
9	Charcoal Bowl	9006100005
10	Charcoal Bowl Holder	9006100007
11	Body Handle Kit	9905100028
12	Door Handle Kit	9905100015
13	Air Damper Kit	990050018
14	Temperature Gauge Kit	9904100056
15	Grate Support Kit	9907100022
	Hardware Kit	9906100003
	Instruction Manual	9806100001



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ASSEMBLY INSTRUCTIONS

Before assembly read instructions carefully.

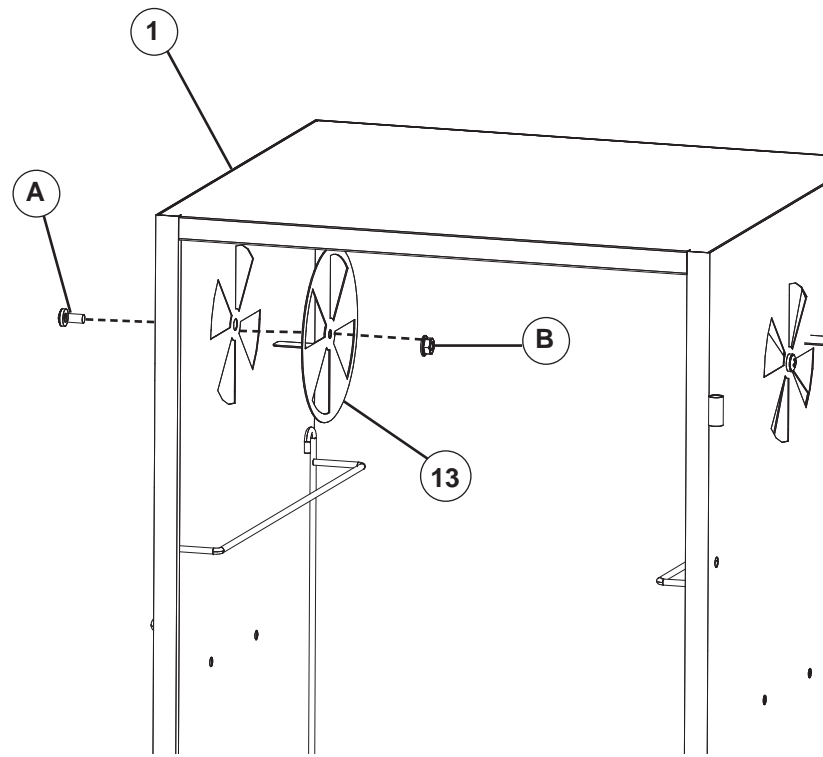
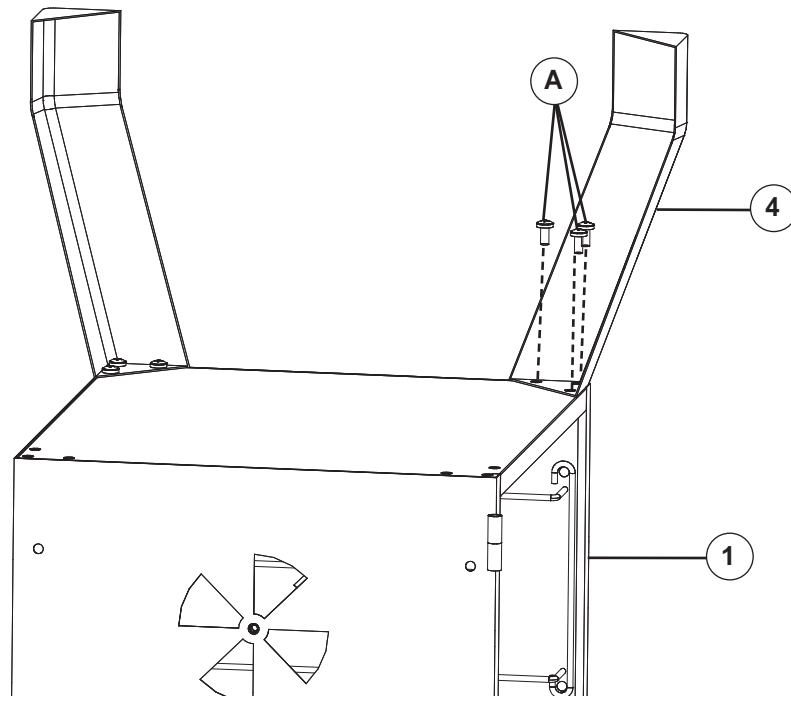
Tools needed for assembly:

Adjustable Wrench
Phillips Head Screwdriver

Assemble smoker on a clean, flat surface.

STEP 1
Attach leg (4) to smoker body (1) using screws (A).

Repeat step for remaining legs.



Do not fully tighten air dampers. They should move freely.

STEP 2
Attach air damper (13) to smoker body (1) using screw (A) and nut (B).

Repeat step for remaining air dampers.

CHARCOAL SMOKER OPERATION

CHARCOAL SMOKING

Note: Be sure to remove cooking grates, water pan rack, and water pan before lighting charcoal.

1. Position charcoal bowl holder and charcoal bowl in place.
2. Fill charcoal bowl with up to 8lbs (3.6kgs) of charcoal. Stack briquets in a pyramid.
3. Add lighter fluid following directions on fluid container. Before lighting, place lighter fluid at least 25 ft (8m) away from unit. Do not lean into unit when lighting charcoal. Light charcoal. LEAVE DOOR OPEN.
4. In about 15 minutes, flames will die out and briquets will begin to ash over. Once the briquets are completely ashed over, spread briquets in a single layer.
5. With protective gloves on, carefully place charcoal grate on top of charcoal bowl.
6. Insert water pan rack and water pan. Pour 1 inch of water, juice or vinegar into water pan. This will add flavor and moisture to food and prevent it from drying out.
7. Insert cooking grates into smoker. Position food in center.

- **Never use gasoline to light charcoal.**
- **Overfilling charcoal bowl can cause serious injury and damage the unit.**
- **Never add additional lighter fluid once charcoal has ignited.**
- **Hot coals should not be left unattended.**
- **Unit is hot. Use protective gloves and long, sturdy cooking utensils.**

USING WOOD CHIPS

Note: Wait for briquets to ash over before adding any wood chips.

1. Pre-soak wood chips in water for at least 30 minutes.
 2. With protective gloves on, carefully slide charcoal bowl holder out halfway, and place 1-2 cups (0.24l-0.56l) of wood chips on top of charcoal grate. Never use more than 2 cups (0.56l) of wood chips at a time. Never use wood chunks.
- **Wood chips must be used in order to produce smoke and create the smoke flavor.**
 - **Food needs to be in the center of cooking racks. This allows food drippings to go into the water pan.**
 - **This is a smoker. There will be a lot of smoke produced when using wood chips. Smoke will escape through seams and turn the inside of smoker black. This is normal.**
 - **Do not open smoker door unless necessary. Opening smoker door causes heat to escape and may cause wood to flare up. Closing the door will re-stabilize the temperature and stop flare up.**
 - **When door is opened, sometimes a flare up may occur. Should wood chips flare up immediately close door, wait for wood chips to burn down then open door again.**
 - **Do not leave old wood or charcoal ashes in the charcoal bowl. Charcoal bowl should be cleaned out prior to each use to prevent ash buildup.**

PRE-SEASON INSTRUCTIONS

Curing your smoker will rid the unit of chemicals and oils left over by the manufacturing process allowing them to burn off. **Pre-season smoker prior to first use.**

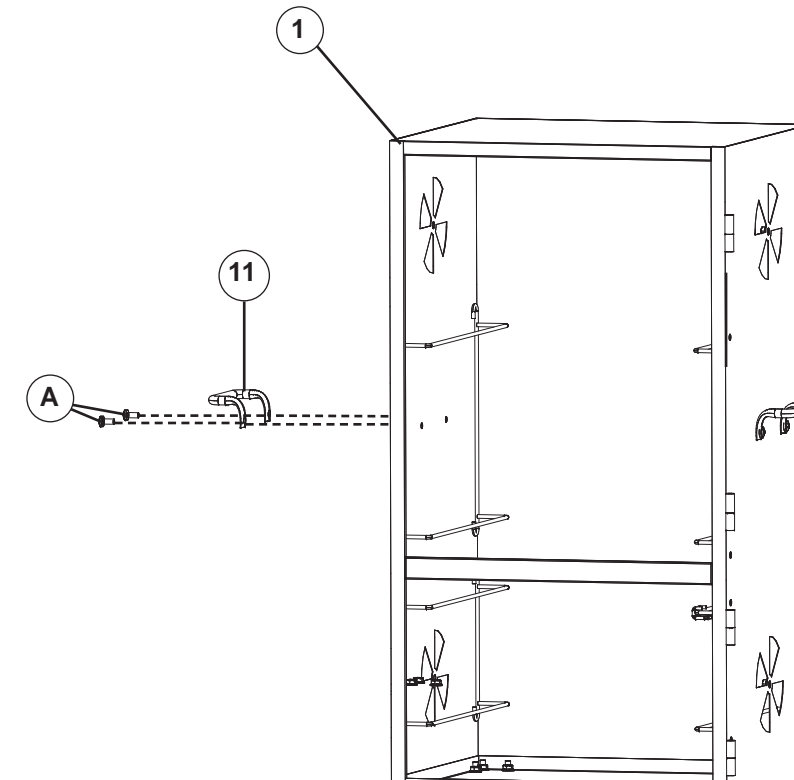
1. Using a napkin or cloth, rub a light coat of cooking oil on cooking grates and inside of smoker door. Make sure water pan is in place with NO WATER.
 2. Fill charcoal bowl with up to 8lbs (3.6kgs) of charcoal and light. Close door.
 3. Let the smoker burn for about 30 minutes. Make sure temperature gets up to 400°F (204°C).
 4. Allow unit to cool completely.
 5. Reapply light coat of cooking oil on cooking grates and inside of smoker door.
 6. Relight smoker and burn the oil for 20 minutes.
- Cure your smoker periodically to prevent excessive rust.

SMOKER IS READY FOR USE

SAFE STORAGE AND MAINTENANCE

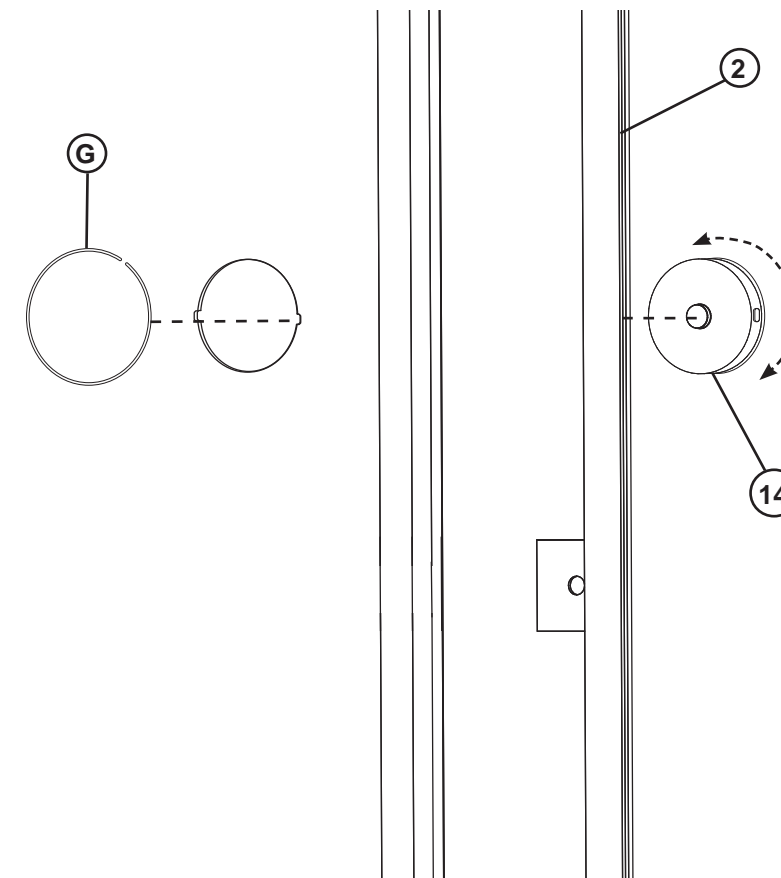
- Inspect hardware and assembled parts on a regular basis to insure smoker is in safe working condition.
- ALWAYS allow smoker to cool completely before handling.
- ALWAYS empty charcoal bowl after use, only when ashes have completely cooled.
- Clean smoker, including special surfaces such as cooking grates, with mild cleaning agents. Wipe outside of smoker with damp cloth. DO NOT use oven cleaner.
- ALWAYS cover and store cold smoker in a protected area.
- Indoor storage of smoker is permissible only if the charcoal has burned to a complete ash AND is cold. Remember to remove cold ashes before storing.
- Smoker is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint, except for stainless steel parts.
- If rusting occurs on the inside surface of smoker, clean area with sandpaper or steel wool, then coat with cooking oil.
- NEVER USE PAINT ON INSIDE SURFACES OF SMOKER.

ASSEMBLY INSTRUCTIONS



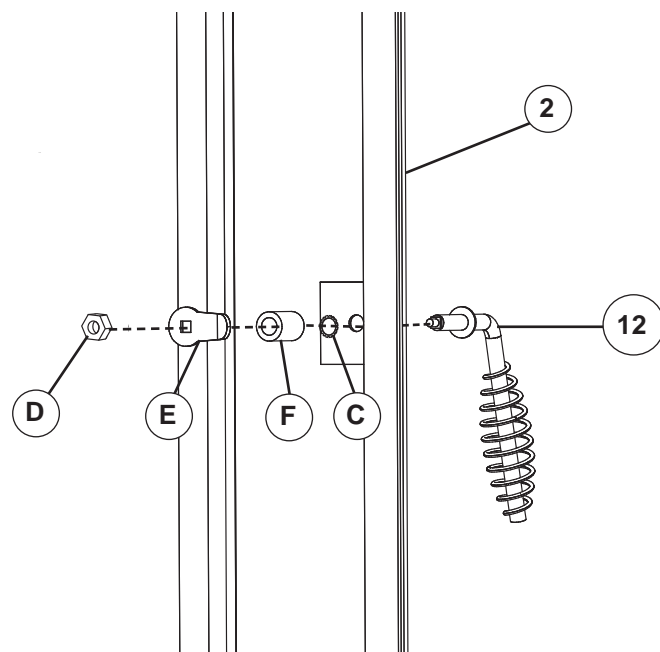
STEP 3
Attach body handle (11) to smoker body (1) using screws (A) as shown.

Repeat step for remaining handle.



STEP 4
Insert temperature gauge (14) through slotted hole in smoker door (2). Secure by turning temperature gauge (14) and lock into place with retainer clip (G).

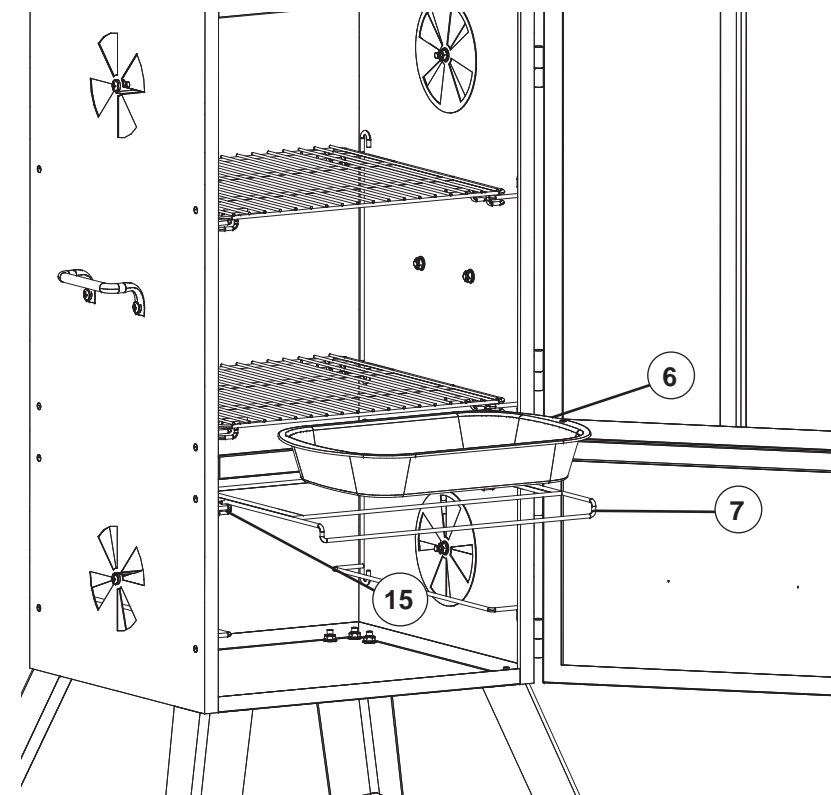
ASSEMBLY INSTRUCTIONS



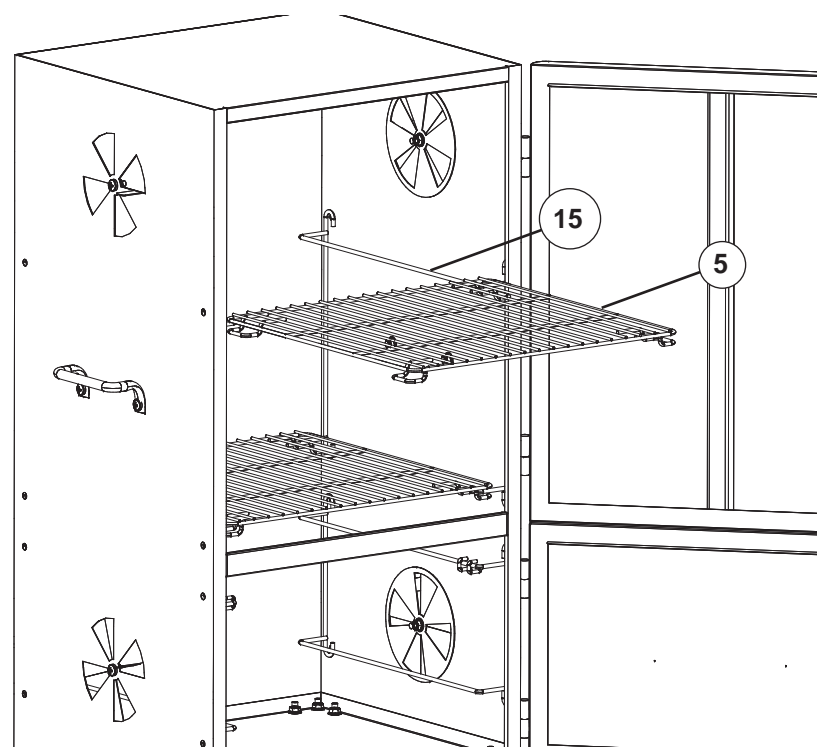
STEP 5
Insert door handle (12) through smoker door (2). Place washer (C), handle bushing (F), and door latch (E) onto handle. Secure with nut (D).

Repeat step for small door (3) handle assembly.

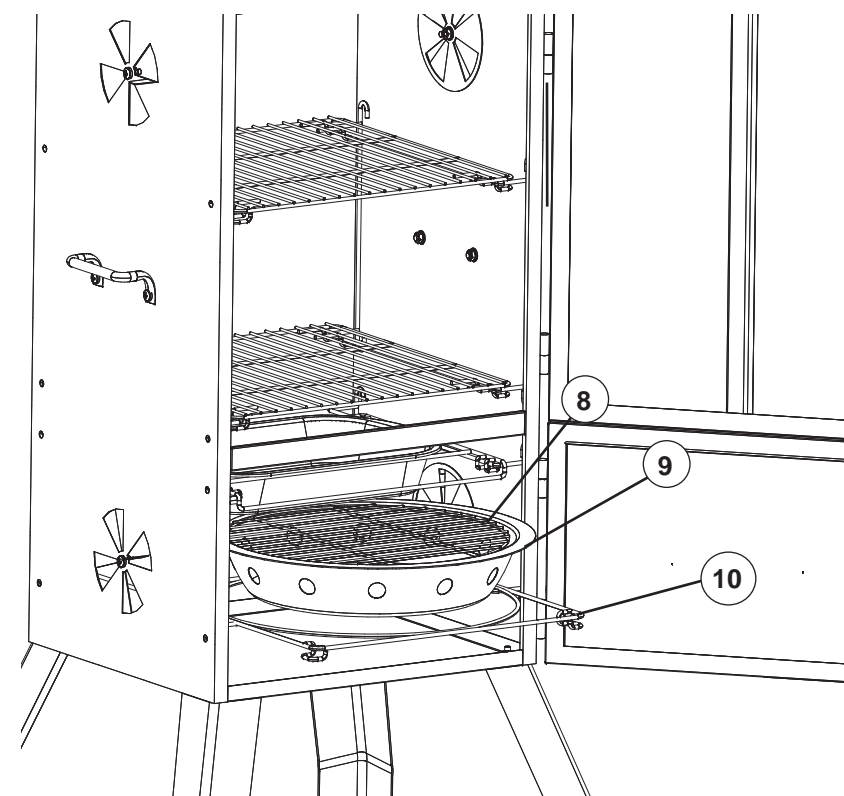
ASSEMBLY INSTRUCTIONS



STEP 7
Slide water pan rack (7) onto grate support (15) as shown. Insert water pan (6) into water pan rack (7).



STEP 6
Slide cooking grate (5) onto grate support (15) as shown.



STEP 8
Slide charcoal bowl holder (10) onto grate support. Place charcoal grate (8) onto charcoal pan (9). Insert charcoal bowl (9) into charcoal bowl holder (10).