



**ASSEMBLY, CARE & USE MANUAL
WARNING & SAFETY INFORMATION**

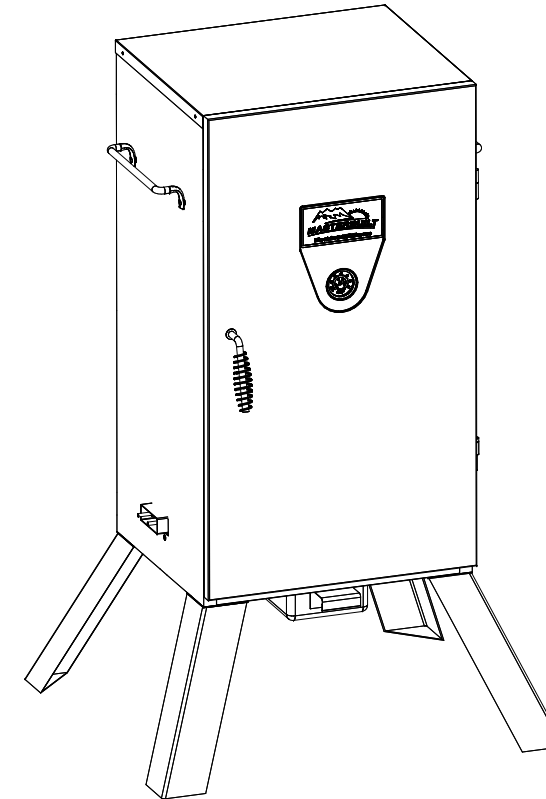
MODEL 20070712 SMOKEHOUSE

THIS PRODUCT IS FOR OUTDOOR USE ONLY ~ HOUSEHOLD TYPE







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

Manual Code: 9007090069 042012-18SS



Approximate assembly time: 30 minutes

Tool needed for assembly: Phillips Head Screwdriver, Adjustable Wrench

 CARBON MONOXIDE HAZARD 	 WARNING 
<p>Burning wood chips gives off carbon monoxide, which has no odor and can cause death.</p> <p>DO NOT burn wood chips 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 unit.</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>Some parts may have sharp edges handle with care.</p>
<p>Failure to follow these warnings and instructions properly could result in personal injury or death.</p>	



GENERAL WARNINGS AND SAFETY INFORMATION



READ ALL INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed including the following:

- 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** move unit across uneven surfaces.
- 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 ON FRONT COVER).
- 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.
- Avoid bumping or impacting electric smoker.
- Never move electric smoker when in use. Allow electric smoker to cool completely before moving or storing.
- Be careful when removing food from electric smoker. All surfaces are **HOT** and may cause burns. Use protective gloves or long, sturdy cooking tools.

WARNINGS & IMPORTANT SAFEGUARDS CONTINUED ON PAGE 2

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.*

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	✓				✓	



GENERAL WARNINGS AND SAFETY INFORMATION



- Do not cover cooking racks with metal foil. This will trap heat and cause severe damage to electric smoker.
- Drip tray is only for use under bottom of electric smoker. Do not put drip tray on cooking racks this may damage electric smoker.
- Wood chip bowl is HOT when electric smoker is in use. Use caution when adding wood.
- To disconnect controller, turn control panel "OFF" then remove plug from outlet.
- Unplug from outlet when not in use and before cleaning. Allow unit to cool completely before adding/removing grates, wood chip bowl or water bowl.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Do not store electric smoker with HOT ashes inside unit. Store only when all surfaces are cold.
- Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended and may cause injury.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Never use electric smoker for anything other than its intended purpose. This unit is not for commercial use.
- Always use electric smoker in accordance with all applicable local, state and federal fire codes.
- 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 will not drape over the counter top or tabletop where it can be pulled by children or tripped over intentionally.
- 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.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Do not clean this product with a water sprayer or the like.

SAVE THESE INSTRUCTIONS



WARNING



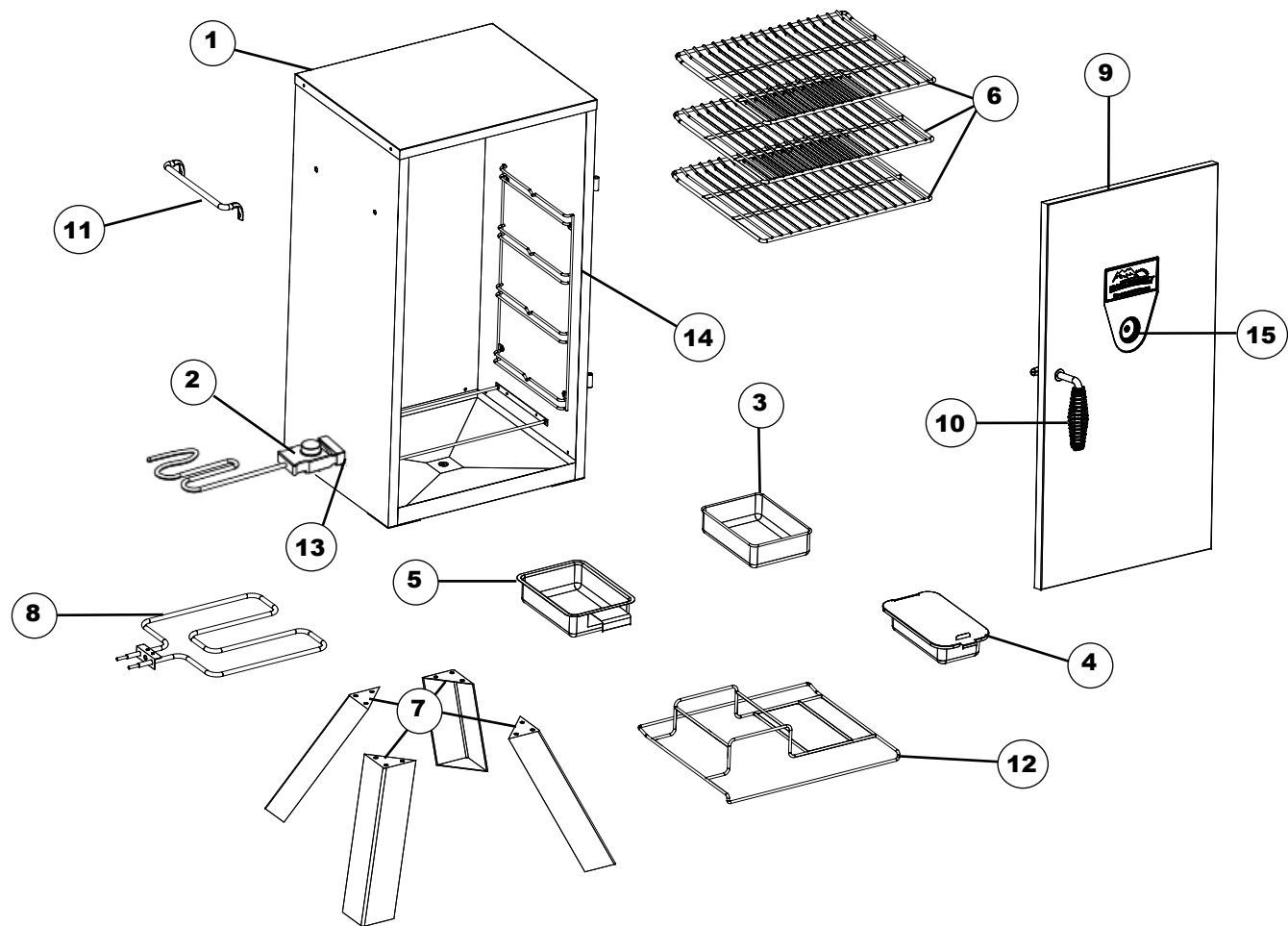
COMBUSTION BY-PRODUCT PRODUCED WHEN USING THIS PRODUCT CONTAINS CHEMICALS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS, OTHER REPRODUCTIVE HARM, OR CANCER.

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.



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.
 These numbers are located on silver label on back of unit.

PARTS LIST



PART NO	QTY	DESCRIPTION	PART NO	QTY	DESCRIPTION
1	1	Smoker Body	9	1	Door
2	1	Analog Controller	10	1	Door Handle
3	1	Water Bowl	11	2	Side Handle
4	1	Wood Chip Bowl w/ Lid	12	1	Wood Chip Grate
5	1	Drip Tray	13	1	Control Panel Support
6	3	Cooking Grate	14	2	Cooking Grate Support
7	4	Leg	15	1	Temperature Gauge
8	1	Element			

RECIPES

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 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 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.

IMPORTANT FACTS ABOUT USING SMOKER

- Maximum temperature will range between 350°F- 400°F (177°C- 204°C) when control panel is set on HI.
- Wood chip bowl **MUST** be in place when using smoker. This minimizes the chance of wood flare ups.
- Wood chips must be used in order to produce smoke and create the smoke flavor. See “Wood Smoking Guide for Meats” section in this manual.
- Check drip tray often during cooking. Empty drip tray before it gets full. Drip tray may need to be emptied periodically during cooking.
- 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.
- Do not leave old wood ashes in the wood tray. Once ashes are cold empty tray. Tray should be cleaned out prior to and after each use to prevent ash buildup.
- 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. To minimize smoke loss around door, door latch can be adjusted to further tighten door against body.

HOW TO CLEAN SMOKER

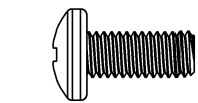
For cooking grates, water bowl and drip tray use a mild dish detergent. Rinse and dry thoroughly.

For wood chip bowl, clean frequently to remove ash build up, residue and dust.

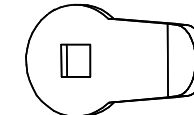
For the interior and exterior of smoker simply wipe down with a damp cloth. Do not use a cleaning agent. Make sure to dry thoroughly.

ALWAYS MAKE SURE UNIT IS UNPLUGGED AND COOL TO THE TOUCH BEFORE CLEANING AND STORING.

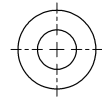
HARDWARE LIST



(A)
1/4-20x1/2
Phillips Hex Screw
Qty: 16



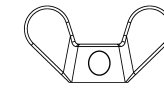
(B)
Door Latch
Qty: 1



(C)
M10
Flat Washer
Qty: 1



(D)
M5
Lock Nut
Qty-1



(E)
Wing Nut
(packed with temperature gauge)
Qty: 1

REPLACEMENT PARTS LIST

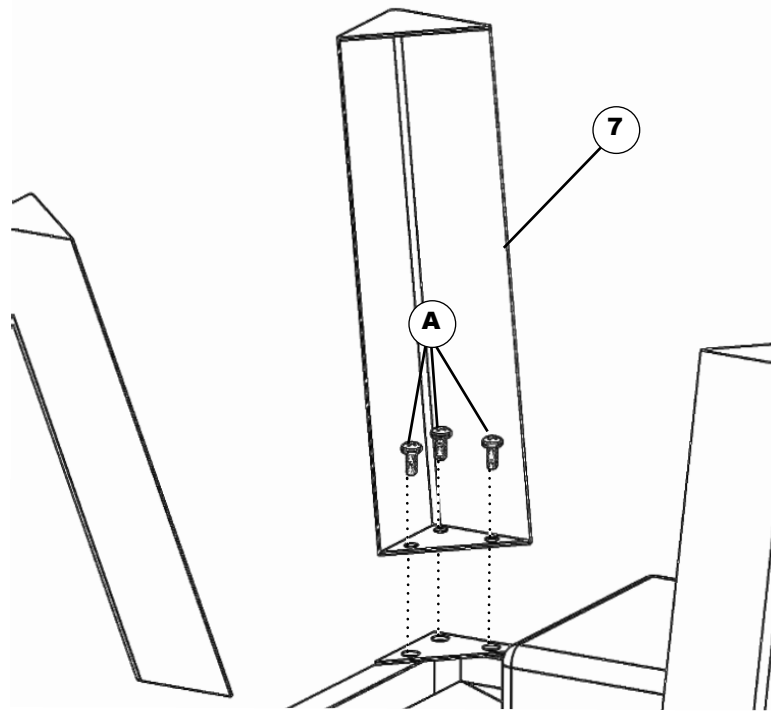
PART NO	REPLACEMENT PART	ITEM NO
1	Body Kit - Black	9907090022
2	Analog Control w/ Power Cord	9007090063
3	Water Bowl	9007090067
4	Wood Chip Bowl w/ Lid	9007090065
5	Drip Tray	9007090068
6	Cooking Grate	9007090066
7	Leg Kit	9907090027
8	Element w/ Screws	9007090064
9	Door Kit - Pewter	9907120031
10	Door Handle Kit	9907120032
11	Side Handle Kit	9907090031
12	Wood Chip Grate	9007090078
13	Control Panel Support Kit	9907090024
14	Cooking Grate Support Rack Kit	9907090023
15	Temperature Gauge Kit	9907090034
	Drip Tray Support Kit	9907090025
	Fish/Veggie Mat	9007120056
	Smoker Cover	9007120057
	Hardware Kit	9907120033
	Instruction Manual	9007090069



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ASSEMBLY

- BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.
- ASSEMBLE UNIT ON A CLEAN, FLAT SURFACE.
- TOOL NEEDED: PHILLIPS HEAD SCREWDRIVER



Step 1
Carefully position grill as shown.

Attach leg (7) to bottom of smoker body (1) using screws (A).

Repeat step for remaining legs.



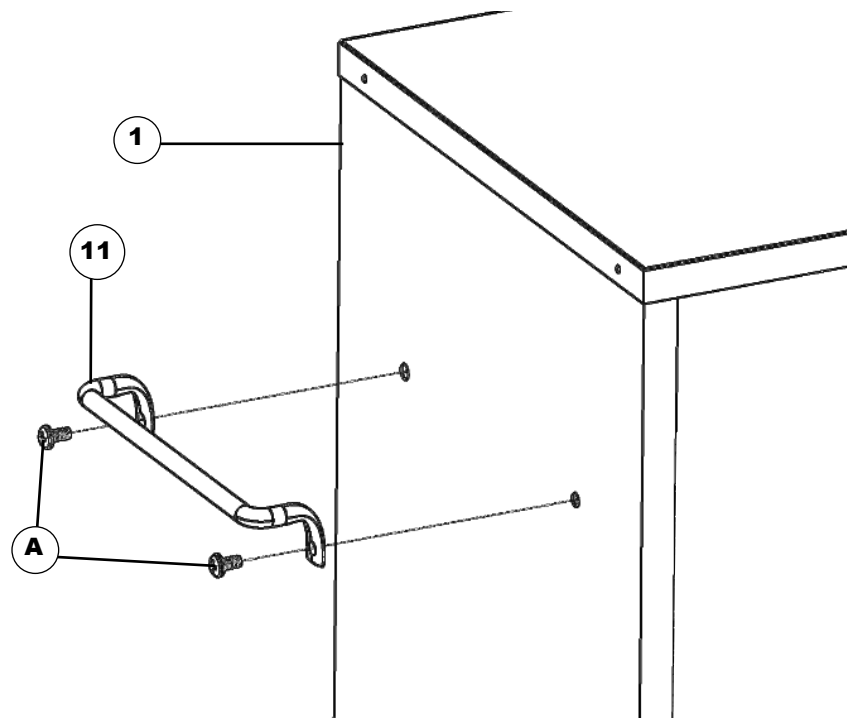
TROUBLESHOOTING GUIDE



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	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
Grease is leaking out of smoker	Drip tray 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
No smoke	No wood chips	Add wood chips See Page 9
Temperature rapidly decreased, or shut down after few hours of use	Faulty control unit	Contact Masterbuilt at 1.800.489.1581
Power light is on, unit isn't heating	Controller/unit malfunctioning	Contact Masterbuilt at 1.800.489.1581
Controller does not adjust heat	Controller/unit malfunctioning	Contact Masterbuilt at 1.800.489.1581

Step 2
Mount side handle (11) to smoker body (1) using screws (A).

Repeat step for opposite side.



TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE BELOW.

USDA* Safe Minimum Internal Temperatures	
Fish	145°F (63°C)
Pork	160°F (71°C)
Egg Dishes	160°F (71°C)
Steaks and Roasts of Beef, Veal or Lamb	145°F (63°C)
Ground Beef, Veal or Lamb	160°F (71°C)
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F (74°C)
Ground or Pieces Poultry (Chicken Breast, etc.)	165°F (74°C)

* United States Department of Agriculture

OPERATION INSTRUCTIONS



Step 1

Connect controller to smoker body.

Step 2

Plug power cord into an outlet (refer to "Warnings & Important Safeguards" section of manual).

Step 3

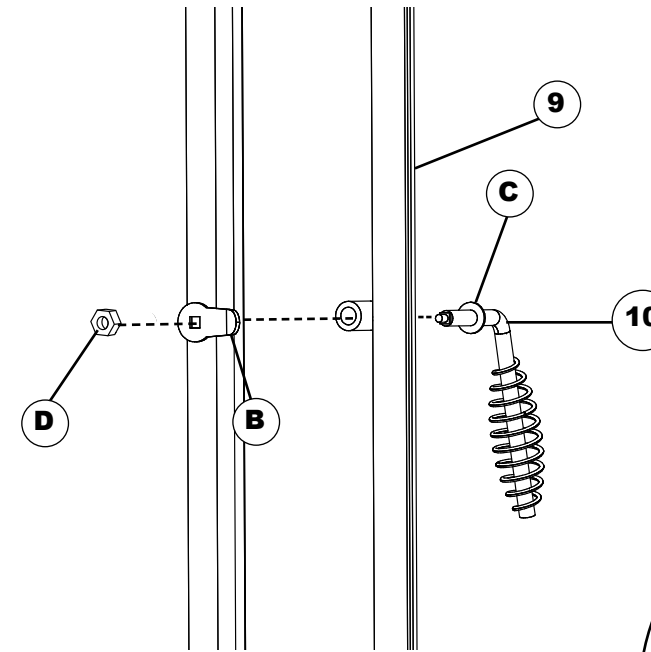
Turn control knob to desired setting. Indicator light will turn off when set temperature is reached.

Note: Temperature gauge on smoker door reflects setting on controller and displays temperature inside unit.

TIPS FOR USING WOOD CHIPS

- Pre-soak wood chips in water for at least 30 minutes.
- Before starting unit, place 1 cup of wood chips in chip loader.
- Never use more than 1 cup of wood chips at a time. Never use wood chunks.
- Wood chips should be level with top rim of wood chip bowl.
- Check wood chip bowl periodically to see if wood has burned down. Add more chips as needed.

ASSEMBLY

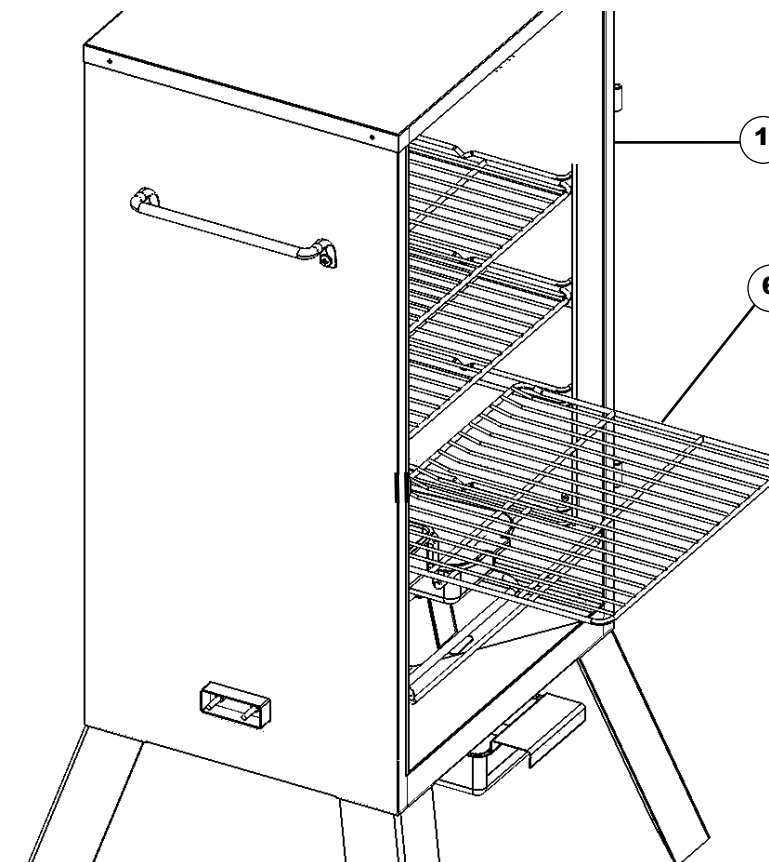
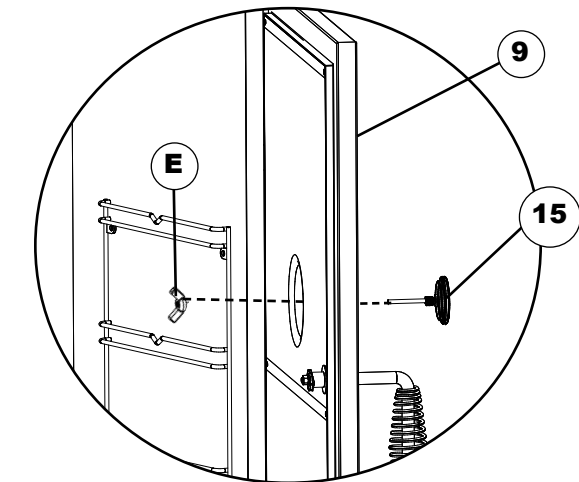


Step 3a

Place washer (C) onto door handle (10). Insert door handle (10) through smoker door (9) as shown. Place door latch (B) onto handle (10) and secure with nut (D).

Step 3b

Insert temperature gauge (15) into door (9) as shown. Secure using wing nut (E).

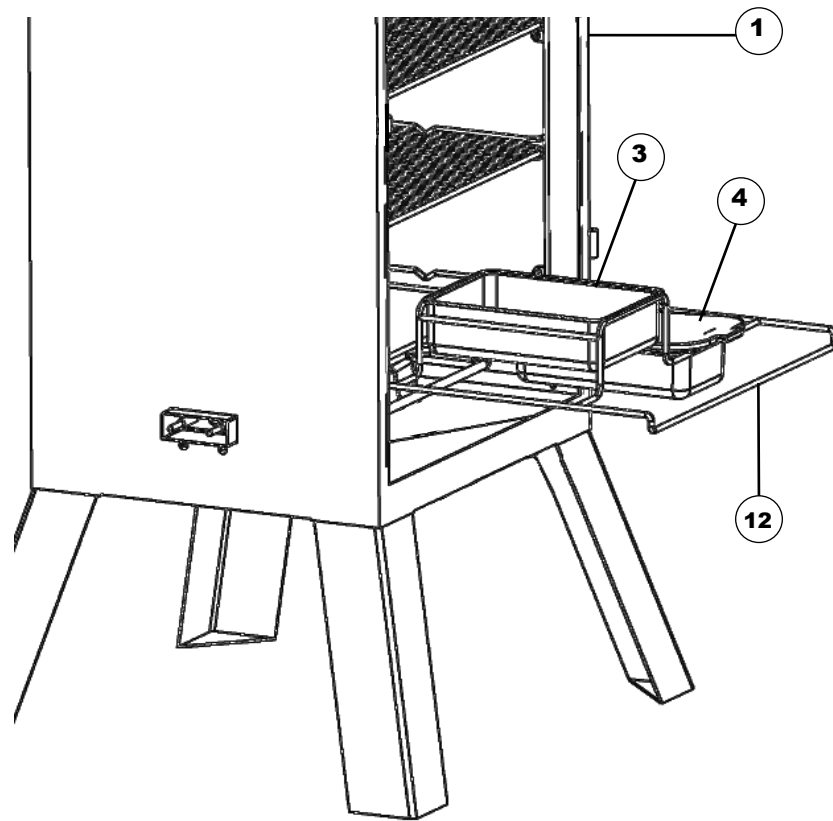


SOME PARTS NOT SHOWN FOR CLARITY.

Step 4

Slide cooking grates (6) onto guides inside smoker body (1).

ASSEMBLY

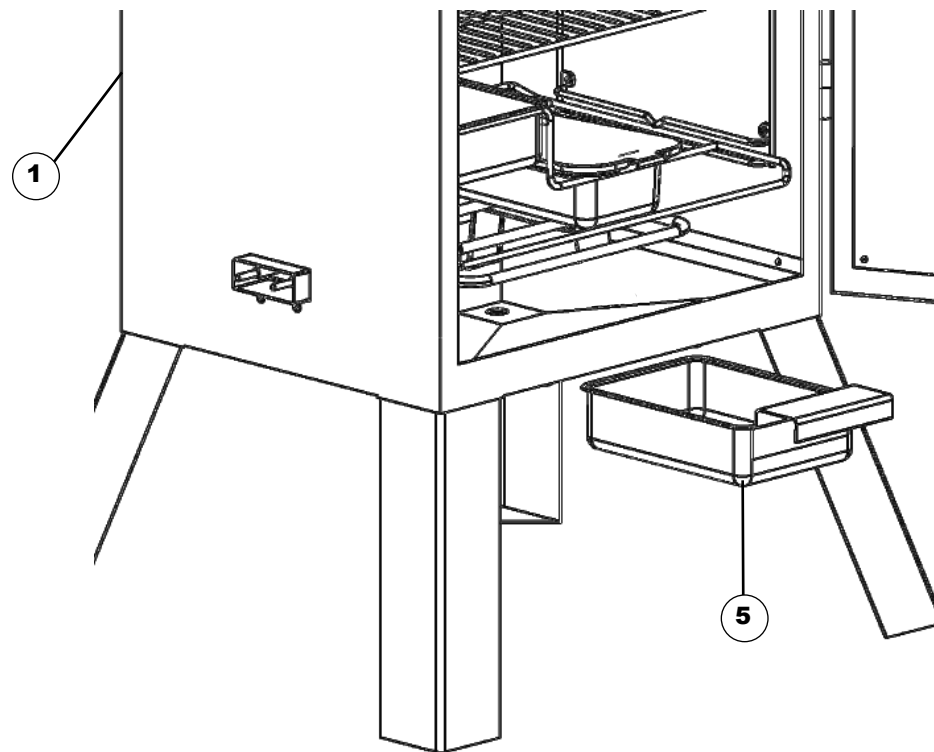


SOME PARTS NOT SHOWN FOR CLARITY.

Step 5

Place wood chip bowl (4) and water bowl (3) into wood chip grate (12) as shown.

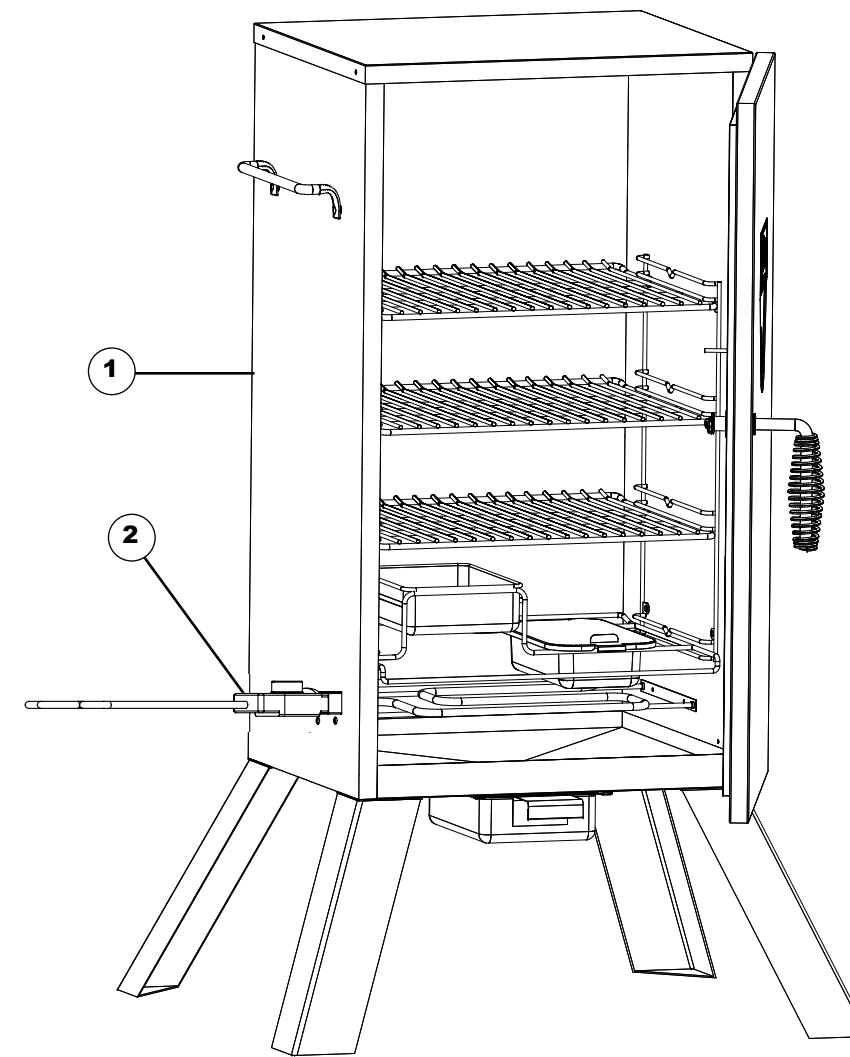
Note: Wood chip bowl and water bowl **MUST** be in place when using smoker. This minimizes the chance of wood flare ups.



Step 6

Slide drip tray (5) onto grooves under smoker body (1).

ASSEMBLY



Step 7

Insert analog controller (2) into side of smoker body (1) as shown.

PRESEASON INSTRUCTIONS

1. Make sure water pan is in place with **NO WATER**.
2. Set control panel to **MED** and run unit for 3 hours.
3. Shut down and allow to cool. Some smoke may appear during this time, this is normal.
4. During last 45 minutes, add 1 cup of wood chips in chip loader to complete preseasoning.

SMOKER IS NOW READY FOR USE



CAUTION



When door is opened 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 spray with water.