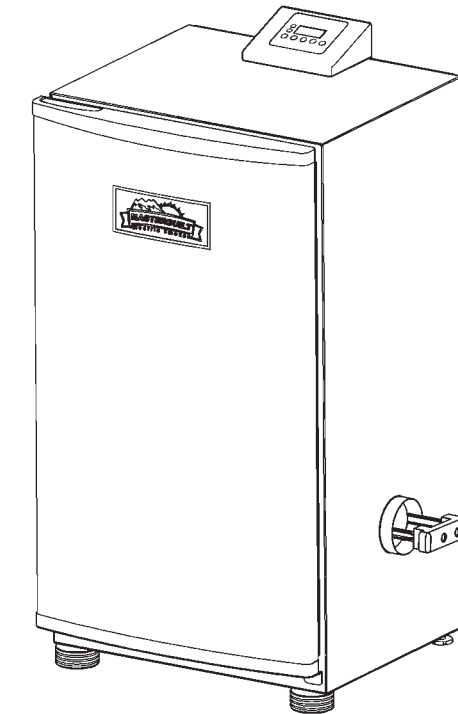


Distributed By:  
 Masterbuilt Manufacturing, Inc  
 450 Brown Avenue  
 Columbus, Georgia 31906  
 Customer Service 1-800-489-1581







**ASSEMBLY, CARE & USE MANUAL  
 WARNING & SAFETY INFORMATION  
 MODELS ESQ30B & ESQ30S DIGITAL SMOKEHOUSE  
 THIS PRODUCT IS FOR OUTDOOR USE ONLY**



Manual Code:

Tools required for assembly: Phillips Head Screwdriver.

 <b>CARBON MONOXIDE HAZARD</b> 	 <b>WARNING</b> 
<p>Burning wood gives off carbon monoxide which can cause death.</p> <p><b>DO NOT</b> 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>Failure to follow these warnings and instructions properly could result in personal injury or death.</p>	



## 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 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 over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Never leave electric smoker unattended while in use.
- 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, 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 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**

## WARRANTY INFORMATION

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.

**COMPLETE & RETURN TO**

**ATTN: WARRANTY REGISTRATION**

**Masterbuilt Outdoor Products**

**450 Brown Avenue, Columbus, GA 31906**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City, State/Province, Postal Code: \_\_\_\_\_

Phone Number: \_\_\_\_\_ E-Mail Address: \_\_\_\_\_

Model Number: \_\_\_\_\_ Serial Number: \_\_\_\_\_

Purchase Date: \_\_\_\_\_ Place of Purchase: \_\_\_\_\_

**MASTERBUILT SMOKIN' RECIPES continued**

**SMOKED HAMBURGER JERKY**

**INGREDIENTS:**  
 Ground beef (lean) 2 lbs  
 Ginger (grated) 2 tsp  
 Allspice 1 tbs  
 Sugar 4 tbs  
 Garlic (minced) 1 clove  
 Soy sauce 1/2 cup

**SUGGESTED WOOD FOR SMOKING:**  
 Hickory or Mesquite chips

**INSTRUCTIONS:**  
 Press hamburger meat into flat strips 5" long by 1 1/2" wide and 1/4" 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. Cook for 4 hours.

**VENISON JERKY**

**INGREDIENTS:**  
 Brown sugar 1/2 cup  
 Worcestershire 1/2 cup  
 Garlic salt 1/2 tsp  
 Soy sauce 1/2 cup  
 Dry mustard 1/2 tsp  
 Salt 1/4 cup  
 Pepper dash  
 Water 3 cups

**SUGGESTED WOOD FOR SMOKING:**  
 Hickory or Mesquite chips

**INSTRUCTIONS:**  
 Cut meat into 1/4" to 1/2" thick strips about 5" long and 1 1/2" wide. 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. 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. 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
<b>Hickory</b> Pungent, smoky, bacon-like flavor	✓	✓	✓	✓	✓	
<b>Mesquite</b> Sweet and delicate flavor	✓			✓		✓
<b>Alder</b> Delicate, wood smoke flavor	✓	✓			✓	
<b>Pecan</b> Bold and hearty flavor	✓	✓			✓	
<b>Maple</b> Sweet, subtle flavor	✓				✓	
<b>Apple</b> Sweet, delicate flavor	✓	✓			✓	
<b>Cherry</b> Sweet, delicate flavor	✓				✓	

**! WARNINGS & IMPORTANT SAFEGUARDS continued !**

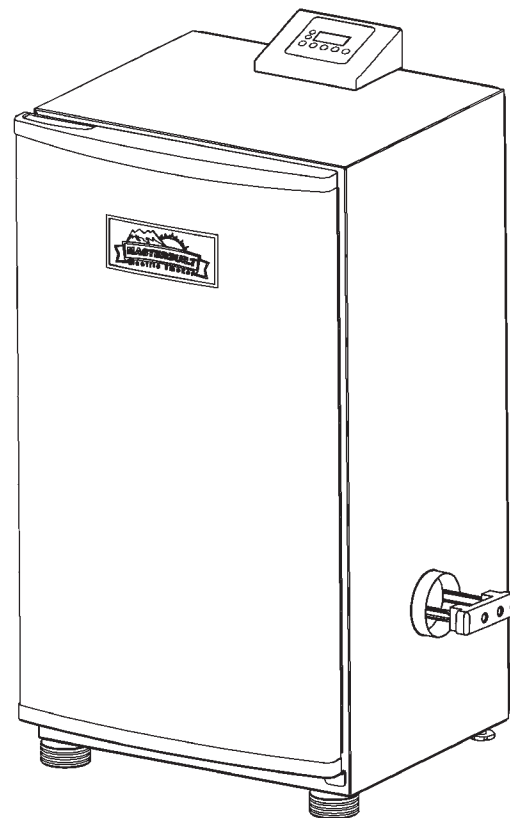
- Avoid bumping or impacting electric smoker.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Never move electric smoker when in use. Allow electric smoker to cool completely before moving or storing.
- Be careful when removing food from electric smoker. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Do not cover cooking racks with metal foil. This will trap heat and cause severe damage to electric smoker.
- Drip tray is only for the bottom of electric smoker. Do not put drip tray on cooking racks this may damage electric smoker.
- Wood tray is HOT when electric smoker is in use. Use caution.
- To disconnect, 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 putting on or taking off parts.
- 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 Outdoor Products are not recommended and may cause injury.
- 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.

**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.

**PARTS LIST**



ITEM NO.	QUANTITY	DESCRIPTION	ITEM NO.	QUANTITY	DESCRIPTION
1	1	Smoker Body	6	3	Cooking Grates
2	1	Digital Control Panel	7	2	Adjustable Screw Leg (premounted)
3	1	Water Bowl	8	2	Leg Boot (premounted)
4	1	Wood Chip Loader	9	1	Heating Element (premounted)
5	1	Drip Tray	10	2	Cooking Grate Support Rack (premounted)

**REPLACEMENT PARTS LIST**

ITEM NO.	DESCRIPTION	ITEM NO.	DESCRIPTION
990050047	Door Kit	910050029	Cooking Grate
990050048	Digital Control Panel Kit	910050030	Water Bowl
990050049	Cooking Grate Support Rack Kit	910050023	Wood Chip Loader
990050050	Wood Chip Holder Kit	910050031	Drip Trap
990050051	Element Kit	910050006	Adjustable Screw Leg
990050052	Body Kit	910050009	Leg Boot

**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 continued**

**SMOKED STUFFED SALMON**

Servings for 4

**INGREDIENTS:**

- Salmon (drawn) 4 - 5 lbs
- Oil 3 tbs
- Green onion (chopped) ¼ cup
- Tomato ( peeled and chopped) 1 cup
- Dill (fresh and chopped) ¼ cup
- Bread cubes (dry) ½ cup
- Celery (chopped) ¼ cup
- Salt ¼ tsp
- Lemon pepper ½ tsp
- Garlic (minced) 1 clove

**SUGGESTED WOOD FOR SMOKING:**

Hickory chips

**INSTRUCTIONS:**

Prepare salmon and brush with oil. Combine remaining ingredients in a small bowl. Stuff salmon with mixture. Place salmon on a sheet of heavy aluminum foil that has been doubled and greased. Place in smoker at 225°F and cook for 3 to 4 hours. Make sure there is room on either side of foil to allow airflow inside smoker.

**SMOKED TROUT**

Servings for 6

**INGREDIENTS:**

- Trout fillets 4 - 6
- Water 2 cups
- Soy sauce ¼ cup
- Teriyaki sauce ¼ cup
- Salt ½ cup
- Lemon pepper 1 tsp
- Garlic salt
- Dill seed

**SUGGESTED WOOD FOR SMOKING:**

Hickory, alder or apple chips

**INSTRUCTIONS:**

Mix recommended amounts of water, soy sauce, teriyaki sauce and salt with other ingredients to your liking in a small container. Place fillets into marinade, cover and let soak in refrigerator overnight. Smoke for 3 to 4 hours or until meat is flaky and dry in smoker at 225°F.



**SMOKED TUNA**

Servings for 4

**INGREDIENTS:**

- Tuna steaks (1" thick) 4
- Sugar 1 ¼ cups
- Salt ¾ cup
- Pepper 1 tsp
- Garlic (granulated) ¼ tsp
- Prague powder #1 ¼ tsp
- Honey 1 cup
- Water 1 gal

**SUGGESTED WOOD FOR SMOKING:**

Hickory or apple chips

**INSTRUCTIONS:**

Mix above ingredients until dissolved in water. Place in smoker at 140°F and cook for about 7 hours using water mixture in water bowl.

**SMOKED FISH**

Servings for 4

**INGREDIENTS:**

- Fish fillets or whole fish 4
- White wine (dry) 1 cup
- Parsley (dried) 1 tbs
- Lemon (cut up) 1 small
- Cayenne pepper

**SUGGESTED WOOD FOR SMOKING:**

Hickory or pecan chips

**INSTRUCTIONS:**

Salt and pepper fish to taste. Mix above ingredients with water for use in water bowl. Layer fish on greased cooking rack and place in smoker at 140°F. Cook for about 2 hours.

## MASTERBUILT SMOKIN' RECIPES continued

### SMOKED CHEESE BREAD

Servings for 4

<b>INGREDIENTS:</b>	
Unsalted butter(room temperature)	1 cup
Anchovy fillets	6
Dried Oregano	1 tsp
Chardonnay (your favorite)	1 tbs
Mozzarella Cheese (shredded)	4 cups
Country Bread ( sliced thick)	1 loaf

SUGGESTED WOOD FOR SMOKING:  
Grape chips

**INSTRUCTIONS:**  
Heat smoker to 200°F and add grape chips for best flavor. Combine first four ingredients in a blender for 1 minute. Spread thin layer of mixture on bread slices. Arrange on foil-lined baking sheet. Make sure there is room on either side of baking sheet to allow airflow inside smoker. Top each slice of bread with hearty handful of cheese. Place in smoker and smoke for 5 to 7 minutes or until cheese is melted. Serve immediately.

### SMOKED CORN ON THE COB

Servings for 6+

<b>INGREDIENTS:</b>	
Corn with husk still on	6 to 12 ears
Olive oil	½ cup
Green Onions (finely chopped)	1 bunch
Salt	
Pepper	

SUGGESTED WOOD FOR SMOKING:  
Hickory or Mesquite chips

**INSTRUCTIONS:**  
Prepare corn by gently pulling back husks on each ear. Remove silk but not husks. Place ears in a large pan and fill with water to cover corn. Let soak for several hours. Remove corn from water. Brush each ear with olive oil and coat with 1 to 2 tsp of green onions. Salt and pepper to taste. Pull husks back over corn. Place corn with husks in 225°F smoker for about 1 ½ hours. Serve with or without husks. Remove husks to eat.



### SMOKED SUMMER VEGETABLES

Servings for 4-6

<b>INGREDIENTS:</b>	
Summer Squash	
Zucchini	
Onion	
Mushrooms	
French Cut Green Beans	

SUGGESTED WOOD FOR SMOKING:  
Hickory or apple wood chips

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

### SMOKED TOMATOES

<b>INGREDIENTS:</b>	
Tomatoes (medium)	1 or 2 per person
Extra Virgin Olive Oil	
Salt	
Pepper	
Basil	
Parsley flakes	

**INSTRUCTIONS:**  
Slice off about 1/4 to 1/2 inch from stem end of each tomato. Make another smaller slice at opposite(blossom) end. Make slice so that the tomato will sit flat. Remove any remaining portion of stem. Rub tomatoes with olive oil and drizzle some in stem hole as well. Add salt, pepper, basil and parsley to taste. Place tomatoes on top cooking rack in smoker at 225°F. Smoke for 20 to 30 minutes or until tomatoes become soft. Serve hot.

### SMOKED GARLIC EGGPLANT DIP

Servings for 4-6

<b>INGREDIENTS:</b>	
Eggplant	3
Garlic	1 head
Olive oil	
Kosher or Sea salt	
Parsley (minced)	¼ cup
Pepper	

SUGGESTED WOOD FOR SMOKING:  
Hickory chips

**INSTRUCTIONS:**  
Rinse and dry eggplant. Peel garlic and set aside. If cloves are very large, cut in half. Make several ½" slits in eggplant and stud with garlic. Garlic should not be sticking out from eggplant. Coat eggplant with olive oil and sprinkle with salt. Place eggplant in smoker at 275°F and smoke for 30 to 45 minutes or until eggplant collapse and are soft. When eggplant have become soft, remove, cut in half and scrape flesh and garlic from skin. Mash with fork and mix in enough olive oil to make creamy. Season with salt, pepper and parsley. Serve with pita wedges or flatbread.

### SMOKED POTATOES

Servings for 4-6

<b>INGREDIENTS:</b>	
Potatoes (baking)	4-6
Olive oil	1 tbs
Garlic Salt	1 tsp

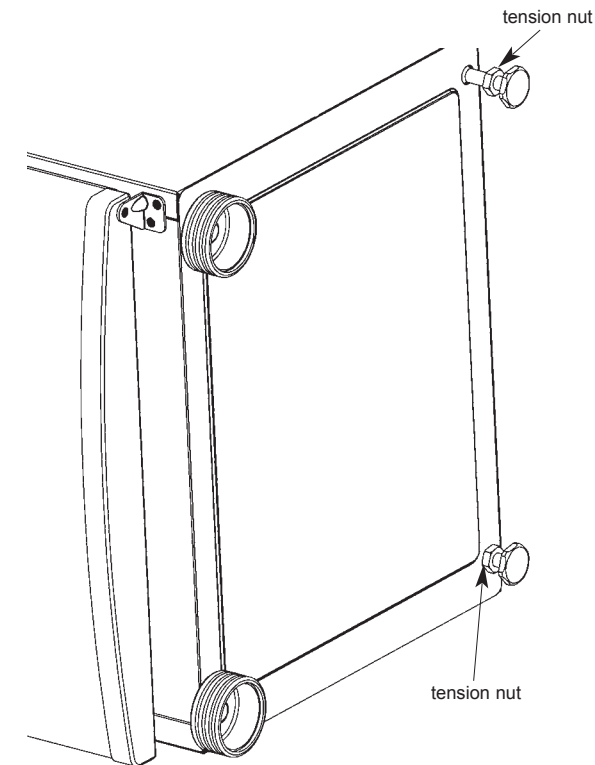
SUGGESTED WOOD FOR SMOKING:  
Hickory chips

**INSTRUCTIONS:**  
Wash and slice potatoes into ½ inch slices. Place on foil. Lightly season with olive oil and garlic salt or substitute your favorite herbs and spices. Place potatoes still on foil on cooking rack in smoker at 225°F for 45 minutes. Make sure there is room on either side of foil to allow airflow inside smoker.Serve.

**SERVING SUGGESTIONS:**  
Top with:  
Sour Cream ½ cup  
Shredded Cheddar Cheese ½ cup  
diced green onion or chives ¼ cup  
Bacon Bits ¼ cup

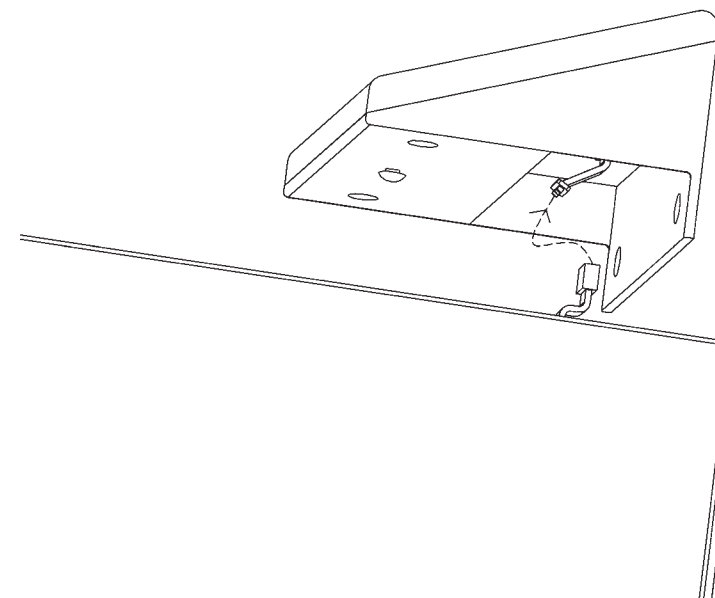
## ASSEMBLY INSTRUCTIONS

Tools required for assembly: Phillips Head Screwdriver.



### Step 1

Adjust feet by turning clockwise/counter-clockwise so that smoker is level when unit is upright. Once level, secure back leg positions with attached tension nuts.



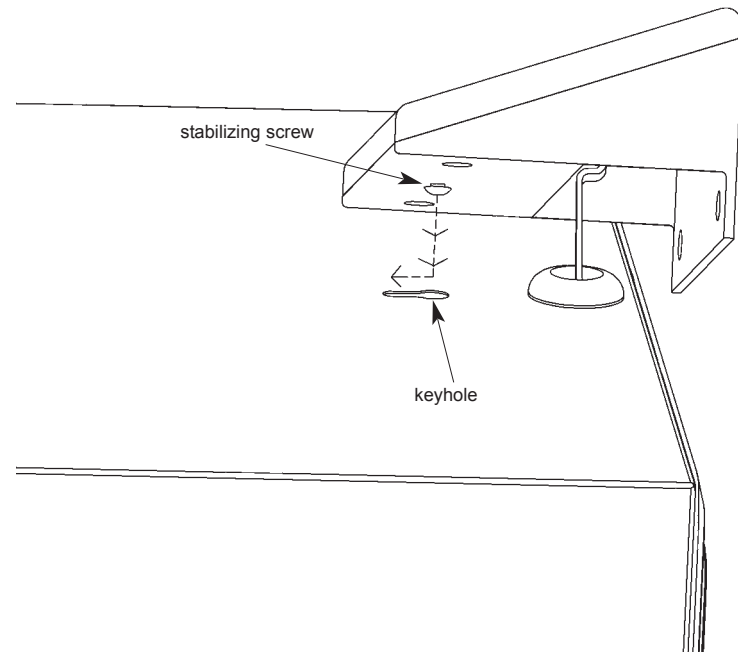
### Step 2

Position control panel to top of smoker.

Join wire connector from control panel to wire connector on smoker as shown.



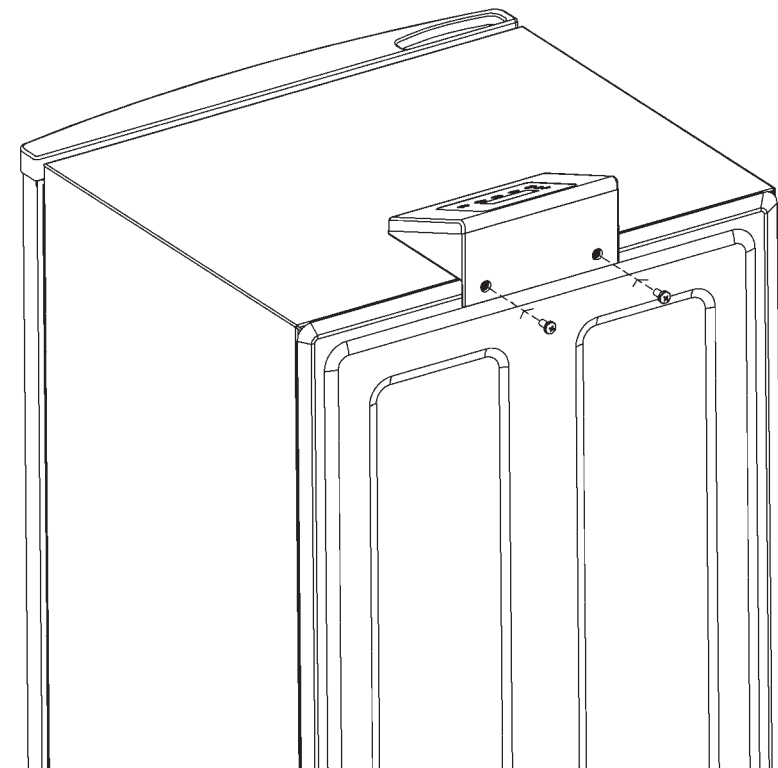
## ASSEMBLY INSTRUCTIONS Continued



### 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.

## MASTERBUILT SMOKIN' RECIPES

### PORK OR BABY BACK RIBS

Servings for 4-6

<b>INGREDIENTS:</b>	
Ribs	2-4 lbs
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 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

<b>INGREDIENTS:</b>	
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 smoker and cook for 2 to 2 ½ hours. Brush with remaining glaze before serving.

### SMOKED FILET MIGNON

Servings for 20

<b>INGREDIENTS:</b>	
Beef Filets	4 lbs
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 smoker and cook 20 to 30 minutes. Medium rare filet will have an internal temperature of 140°F when checked with thermometer. Allow meat to cool slightly then carve into ½" slices. Serve at room temperature.

### SMOKED PORK BUTT

Servings for 6

<b>INGREDIENTS:</b>	
Fresh Pork Butt	7 lbs
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 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. Serve.

### MAPLE GLAZED HAM

Servings for 6-8

<b>INGREDIENTS:</b>	
Ham shank or butt (fully cooked, bone-in)	5 - 7 lbs
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" 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 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 when heated thru.



### SMOKED TURKEY

Servings for 6-8

<b>INGREDIENTS:</b>	
Turkey	10 - 14 lbs
Salt	1 tbs
Sugar	2 tbs
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. Place turkey on cooking rack and cook for 8 to 12 hours or until inner thigh temperature reaches 180°F. Cover turkey and chill or let stand 20 minutes before carving. Serve.

## IMPORTANT FACTS ABOUT USING SMOKER

- Maximum temperature setting is 275°F.
- 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.
- Food needs to be in the center of cooking racks. This allows food drippings to go into the water bowl.
- 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.
- Cooking temperature dictates how fast wood burns. Low temperatures will cause a slow burn, high temperatures will cause a fast burn.
- 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 ashes in the wood tray. Tray should be cleaned out prior to each use to prevent ash buildup.

## HOW TO CLEAN SMOKER

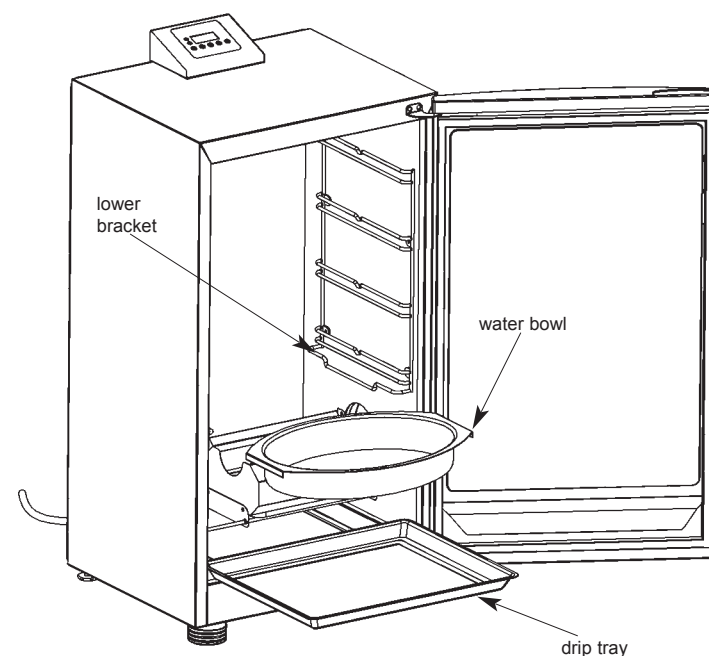
For cooking racks, water bowl, and drip tray use a mild dish detergent. Rinse and dry thoroughly. You may choose to coat cooking racks and water bowl with cooking oil or cooking spray for ease of clean up.

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.

Magnetic door seal and inside seam that seal attaches to MUST be cleaned after each use to keep magnetic seal in proper working condition.

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

## ASSEMBLY INSTRUCTIONS Continued

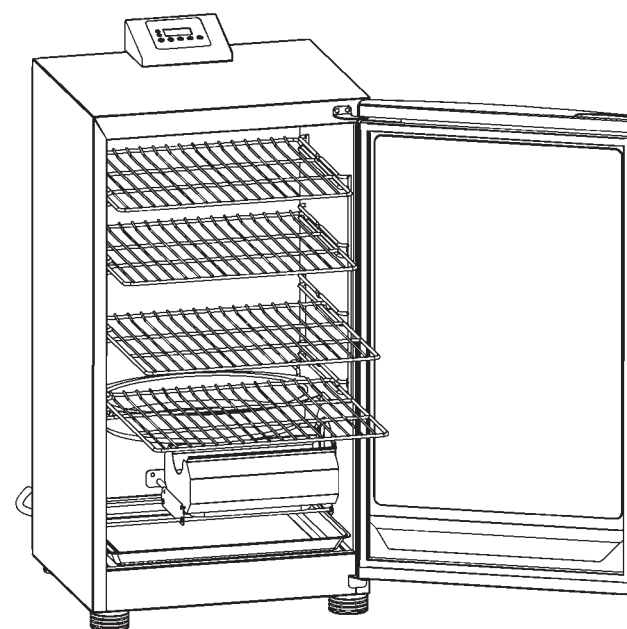


### **Step 5**

Place water bowl onto lower bracket inside smoker.

Place drip tray inside smoker below heating element as shown.

**Note:** Water bowl must always be in place during smoking process, even if there is no water or other liquid in bowl. Bowl will prevent food from dripping onto wood chips.



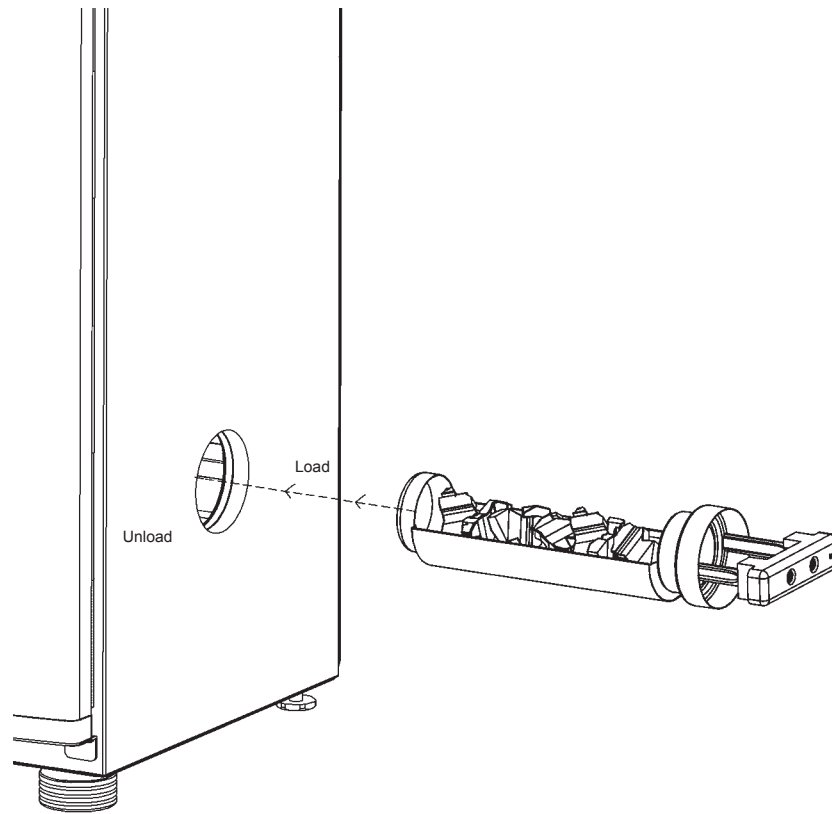
### **Step 6**

Slide cooking racks onto guides inside smoker.

**Smoker is ready to use.**

**Masterbuilt recommends that you season smoker before cooking. See “How to Season Smoker” section in this manual.**

## HOW TO USE WOOD TRAY



Pre-soak wood chips for 30 minutes(optional).

When smoker reaches desired temperature place 1 cup of wood chips in wood tray.

**Never use more than 1 cup of wood chips at a time.**

Insert wood tray into smoker. Wood chips should be level with top rim of wood tray.

Turn handle to "Unload" mark on smoker. Wood will drop onto wood pan.

Check wood tray periodically to see if wood has burned down. Add more chips as needed.

Wood tray must be pulled out completely from smoker when checking wood chip level.

### Adding more wood during smoking process:

**Caution:** Keep smoker door closed when adding wood chips.

**Note:** Wood tray will be HOT even if handle is not.

To add wood, turn handle to "Load" mark on smoker.

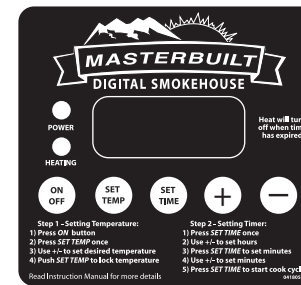
Pull wood tray from smoker.

Place wood chips in wood tray and re-insert into smoker.

Turn handle to "Unload" mark on smoker. Wood will drop onto wood pan.

Temperature may spike briefly when wood is added. It will stabilize after a short time. Do not adjust.

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.



## 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 start to blink.
- Use +/- to set temperature.
- Press SET TEMP button again to lock in temperature.

### To set timer:

- Press SET TIME button once-LED display for hours will start to 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.

### Trouble shooting:

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.

## HOW TO SEASON SMOKER

Seasoning helps remove the new smell and allows the unit to settle.

1. Clean racks, water bowl, and drip tray with mild detergent, rinse clean, place in smoker.
2. Soak 3-4 cups of wood chips for 30 minutes.
3. Set temperature to 200°F for minimum of 2 hours, but not to exceed 4 hours.
4. Place wood chips in wood tray, do not overload (see how to use wood tray on page 6) and insert into smoker.
5. Rotate wood tray to the unload position. Wood will drop onto wood pan inside smoker. Continue to add wood chips throughout seasoning process.
6. When time expires smoker is seasoned and ready to use.