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MASTERBUILT 20078215 Owner's Manual

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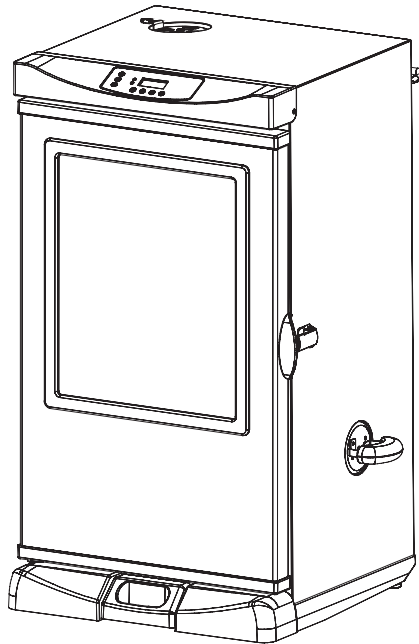
SPORTSMAN ELITE

THIS PRODUCT IS FOR OUTDOOR USE ONLY

ASSEMBLY, CARE & USE MANUAL

WARNING & SAFETY INFORMATION





30" DIGITAL ELECTRIC SMOKER MODEL 20078215



(Model 20078215 220-240 V, 50 Hz, 800 W, class I)

Tools needed for assembly: Adjustable Wrench and Phillips Head Screwdriver

Approximate assembly time: 25 minutes *Actual product may differ from picture shown

 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 assembly and safe use of the appliance.</p> <p>Read and follow all warnings and instructions before assembling and using the appliance.</p> <p>Follow all warnings and instructions when using the appliance.</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>	



WARNING



CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.



GENERAL WARNINGS AND SAFETY INFORMATION



READ ALL INSTRUCTIONS

- Unit is for **OUTDOOR USE ONLY**.
- Never use inside enclosed areas such as patios, garages, buildings or tents.
- Never use inside recreational vehicles or on boats.
- Never operate unit under overhead construction such as roof coverings, carports, awnings, or overhangs.
- Never use unit as a heater (**READ CARBON MONOXIDE HAZARD ON FRONT COVER**).
- Maintain a minimum distance of 10ft (3m) from overhead construction, walls, rails or other structures.
- Keep a minimum 10ft (3m) 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 vapors and liquids.
- Use unit on a level, non-combustible, stable surface such as dirt, concrete, brick or rock.
- Unit **MUST** be on the ground. Do not place unit on tables or counters. Do **NOT** move unit across uneven surfaces.
- Avoid using unit on wooden or flammable surfaces.
- Do not leave unit unattended.
- Never use unit for anything other than its intended use. This unit is **NOT** for commercial use.
- The appliance must be located underside the awning or similar appliance when working normally.
- The appliance should be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.
- The supply cord should be regularly examined for signs of damage and the appliance is not to be used if the cord is damaged.
- Keep a fire extinguisher accessible at all times while operating unit.
- 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 unit.
- Keep children and pets away from unit at all times. Do **NOT** allow children to use unit. Close supervision is necessary should children or pets be in area where unit is being used.
- Do **NOT** allow anyone to conduct activities around unit during or following its use until it has cooled.
- Avoid bumping or impacting unit.
- Never move unit when in use. Allow unit to cool completely (below 115°F (45°C)) before moving or storing.
- The unit 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.
- Do not use wood pellets.
- Never use glass, plastic or ceramic cookware in unit. Never place empty cookware in unit while in use.
- Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are **NOT** recommended and may cause injury.
- Wood tray is **HOT** when unit is in use. Use caution when adding wood.
- Be careful when removing food from unit. All surfaces are **HOT** and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Always use unit in accordance with all applicable local, state and federal fire codes.
- Do not lift unit by rear handle.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Do not store unit with **HOT** ashes inside unit. Store only when all surfaces are cold.

**WARNINGS & IMPORTANT SAFEGUARDS
CONTINUED ON PAGE 2**



GENERAL WARNINGS AND SAFETY INFORMATION



WARNINGS & IMPORTANT SAFEGUARDS CONTINUED FROM PAGE 1

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

- 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.
- 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 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 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, are 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 unit to cool completely before adding/removing grates, tray or water bowl.
- Drip tray is only for the bottom of electric smoker. Do not put drip tray on rack this may damage electric smoker.
- Do not cover racks with metal foil. This will trap heat and cause severe damage to electric smoker.
- Do not clean this product with a water sprayer or the like.

SAVE THESE INSTRUCTIONS

STRUCTURAL PROXIMITY AND SAFETY USAGE RECOMMENDATIONS

REMINDER:

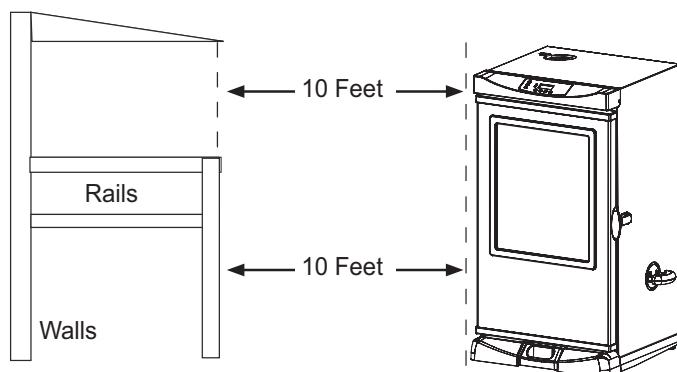
NEVER OPERATE THIS SMOKER UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FEET FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS.



WARNING:
ELECTRIC POWER CORD IS
A TRIP HAZARD



Overhead Construction



LET'S GET STARTED!

- This is a slow smoker... allow sufficient time for cooking. Smoker is for **OUTDOOR USE ONLY**.
- “Pre-season” smoker prior to first use. See page 12.
- Pre-heat smoker for 30 to 45 minutes at max 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 utilizing cooking pans, place pans on center of rack to ensure even cooking. Never use glass, plastic or ceramic cookware in unit. Please see manual for more detail.
- Close air damper on side of unit to retain moisture and heat. If cooking foods such as fish or jerky, open air damper to release moisture.
- Store smoker in a dry area after use.
- Extreme cold temperatures may extend cooking times.
- CLEAN AFTER EVERY USE. This will extend the life of your smoker and prevent mold and mildew.

ENJOY!

HOW TO CLEAN SMOKER

For racks, rack supports, 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.

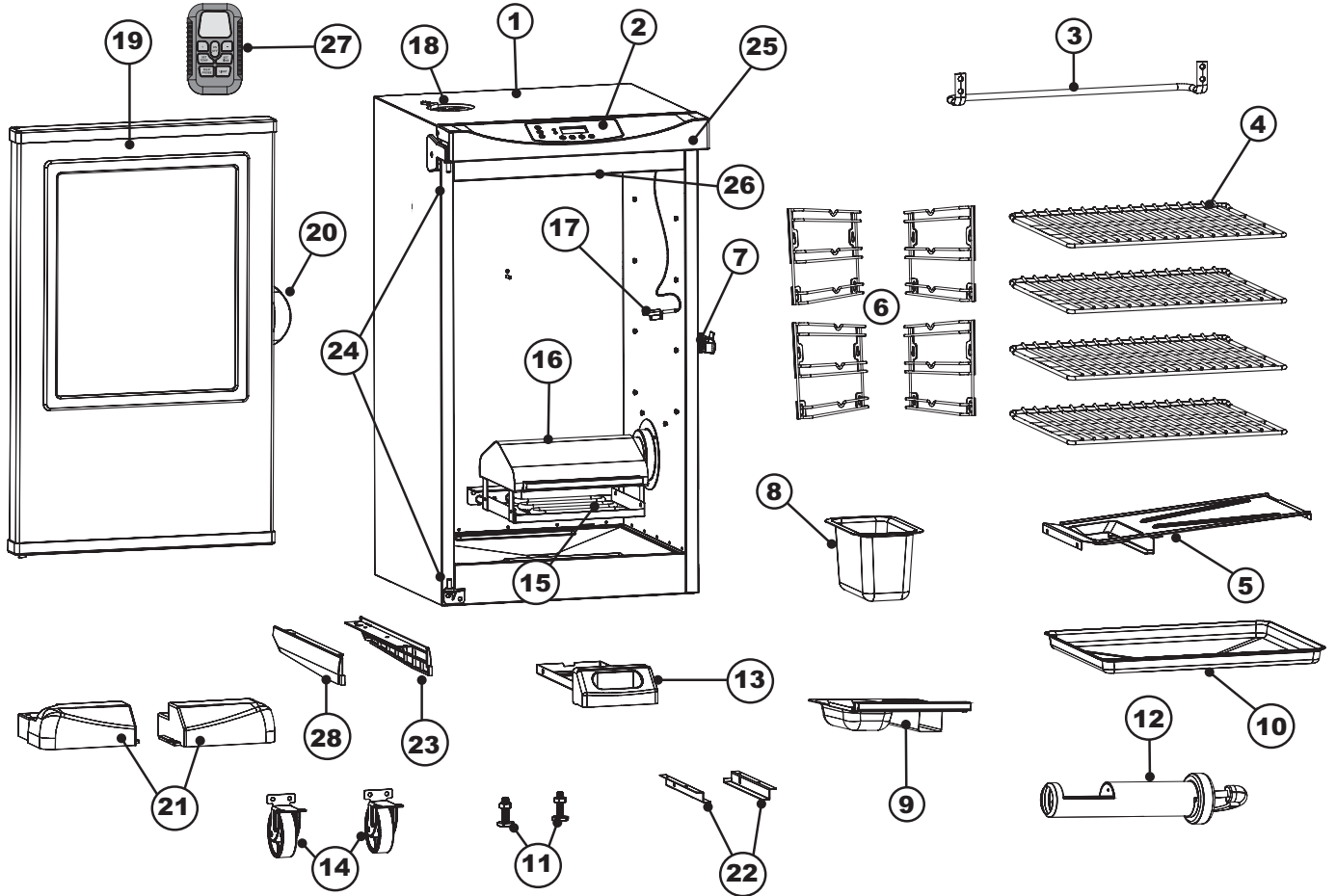
For the interior and exterior of smoker simply wipe down with a damp cloth. Do not use a cleaning agent. Make sure to dry thoroughly.

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



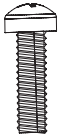
DO NOT RETURN TO RETAILER For Assembly Assistance, Missing or Damaged Parts
 Call: Misty Gully Customer Service at 0408028263.
 Please have Model Number and Serial Number available when calling.
 These numbers are located on silver label on back of unit.

PARTS LIST



PART NO	QUANTITY	DESCRIPTION	PART NO	QUANTITY	DESCRIPTION
1	1	Smoker Body	15	1	Element
2	1	Control Panel	16	1	Wood Chip Housing
3	1	Rear Handle	17	1	Meat Probe
4	4	Rack	18	1	Air Damper
5	1	Drip Deflector	19	1	Smoker Door
6	4	Rack Supports	20	1	Door Handle
7	1	Door Latch	21	2	Front Feet
8	1	Water Bowl	22	2	Grease Tray Bracket
9	1	Wood Chip Tray	23	1	Side Panel (right)
10	1	Drip Pan	24	1	Door Hinge
11	2	Adjustable Screw Leg	25	1	Control Panel Housing
12	1	Wood Chip Loader	26	1	LED Light
13	1	Grease Tray	27	1	Remote Control
14	2	Wheel	28	1	Side Panel (left)

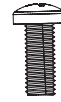
HARDWARE LIST



(A)
M6x25
Screw
Qty: 16



(B)
ST4x10
Screw
Qty: 12



(C)
M6 X 9
Qty-8

REPLACEMENT PARTS LIST

REPLACEMENT PART	ITEM NO
Body Kit, Black	9907140022
Digital Smoker Control	9007140013
Rear Handle Kit	9907120015
Rack	9007120002
Drip Deflector Pan	9907120040
Rack Support	9007130018
Door Latch Kit, Black	9907120004
Water Bowl	9007120004
Wood Chip Tray	9007130026
Drip Pan	9007120009
Adjustable Screw Leg	910050006
Wood Chip Loader	9007130028
Grease Tray	9007140011
Wheel Kit	9907120017
Element Kit, 800 Watt	9907120011
Wood Chip Kit	9907130009
Meat Probe Kit	9907140024
Air Damper Kit	990060221
30" Door Kit, SS	9907120001
Door Handle Kit	9907120012
Right Front Foot Kit	9907120006
Left Front Foot Kit	9907120007
Grease Tray Bracket Kit	9907140019
Right Trim Panel Kit	9907120009
Left Trim Panel Kit	9907120010
Door Hinge Kit	9907120013
Hinge Cover Kit	9907120008
Control Panel Housing Kit	9907120002
LED Light Kit	9907140016
Digital Remote	9007120008
Power Circuit Board Kit	9907140014
High Temperature Limiter Kit	9907140015
Hardware Kit	9907140020
Instruction Manual	9807140109
Troubleshooting Guide	9807140122



DO NOT RETURN TO RETAILER For Assembly Assistance, Missing or Damaged Parts
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ASSEMBLY

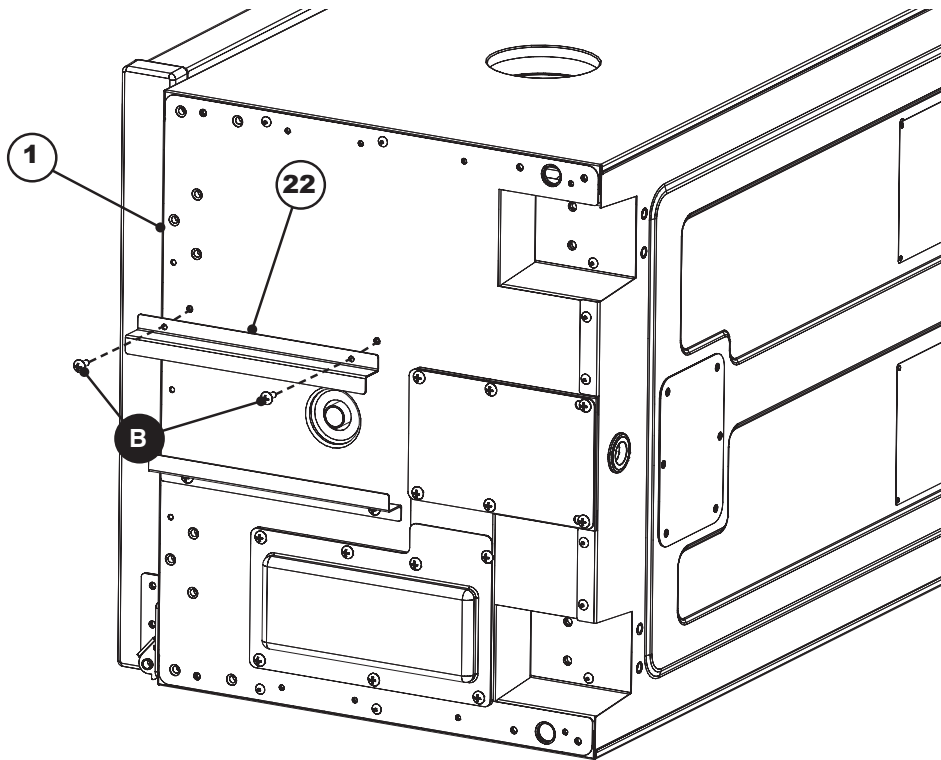
STEP 1

Remove all components on inside of smoker before beginning assembly.

Carefully position smoker on side as shown. Alternatively, the smoker can be positioned upside down for assembly. However, make sure styrofoam packaging remains on top to prevent damage to control panel.

Attach grease tray bracket (22) to bottom of smoker body (1) using screws (B).

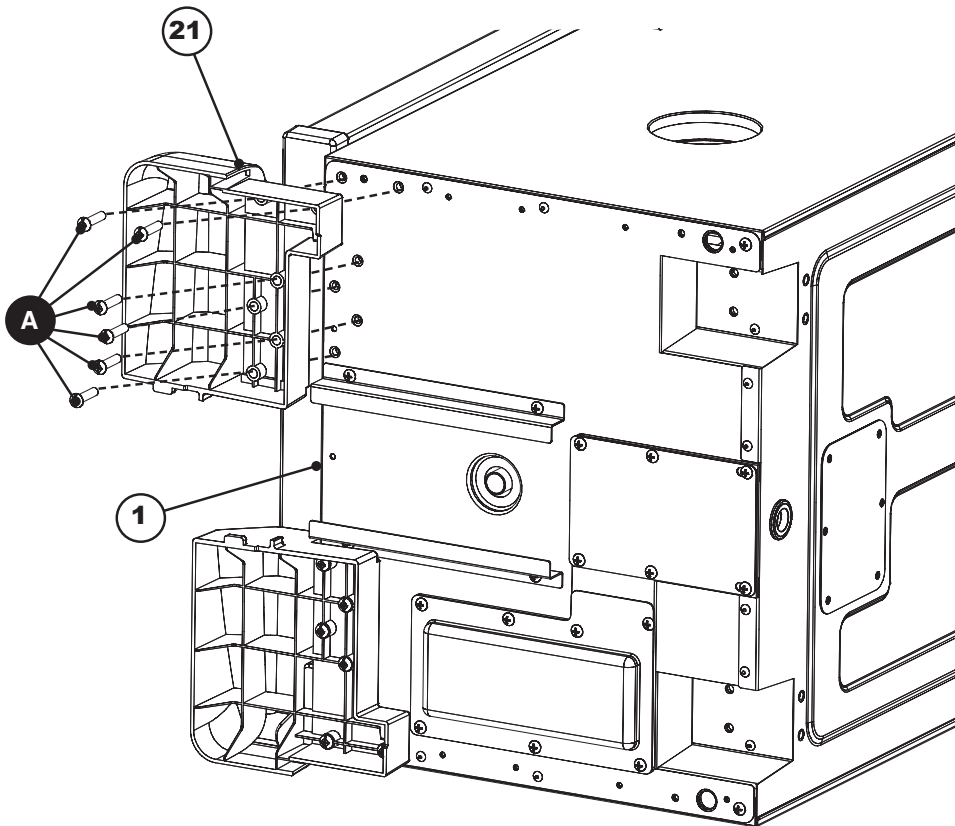
Repeat step for remaining grease tray bracket.



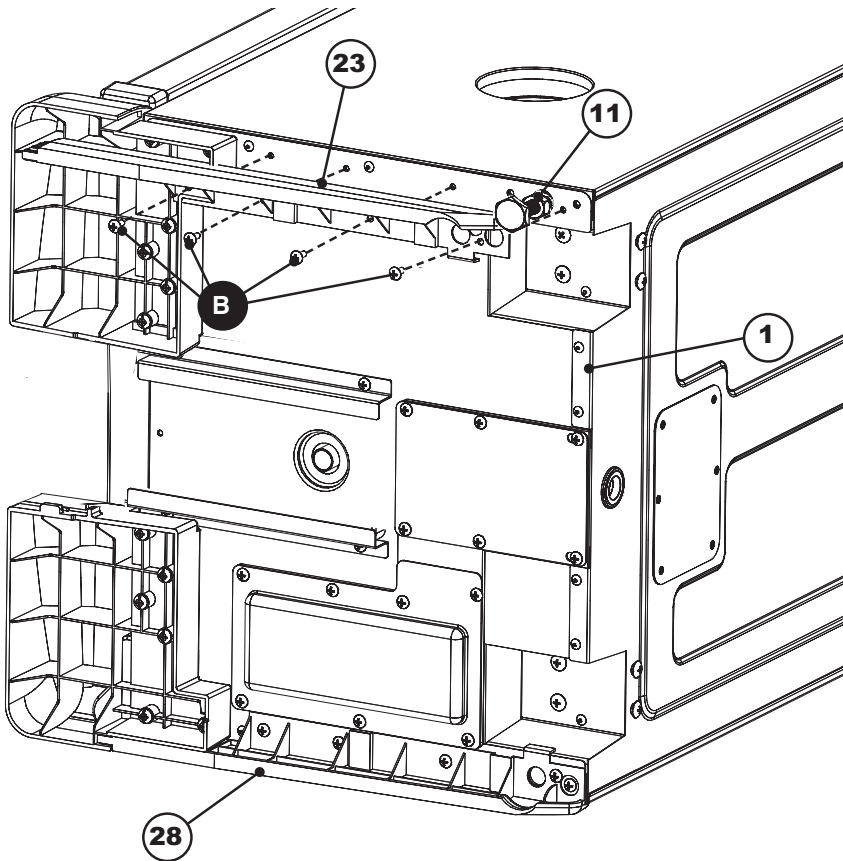
STEP 2

Secure front foot (21) to bottom of smoker body (1) using screws (A).

Repeat step on opposite side for remaining front foot.



ASSEMBLY

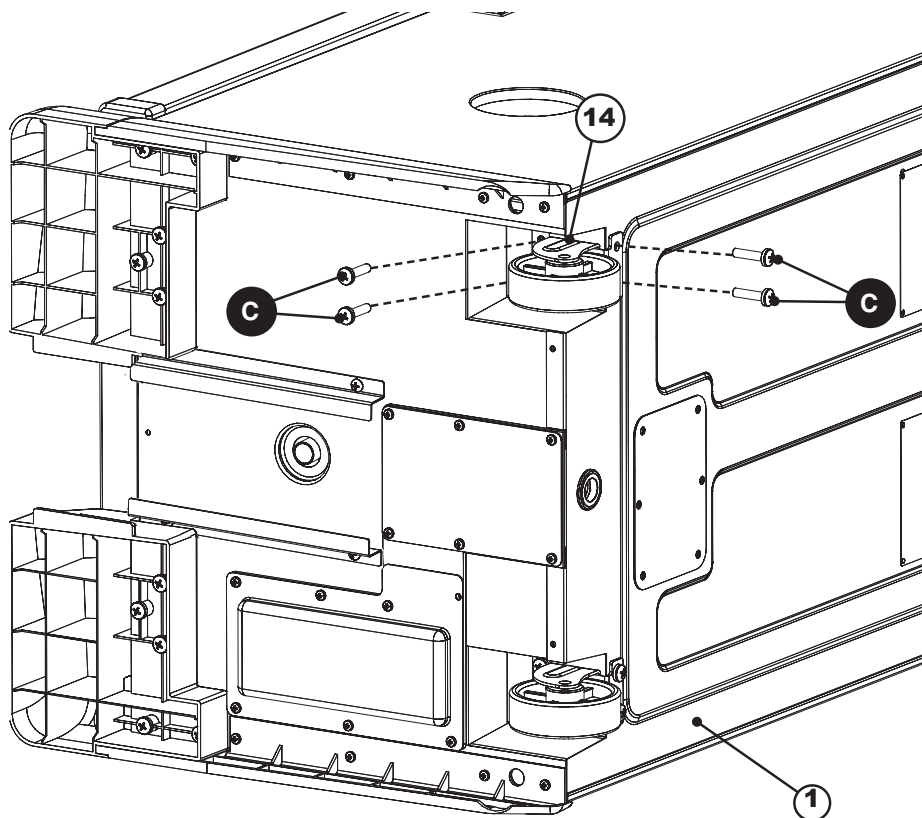


STEP 3

Remove adjustable screw leg (11). Set aside to be used in Step 5.

Attach right side panel (23) to smoker body (1) using screws (B) as shown.

Repeat step on opposite side for remaining left side panel (28).

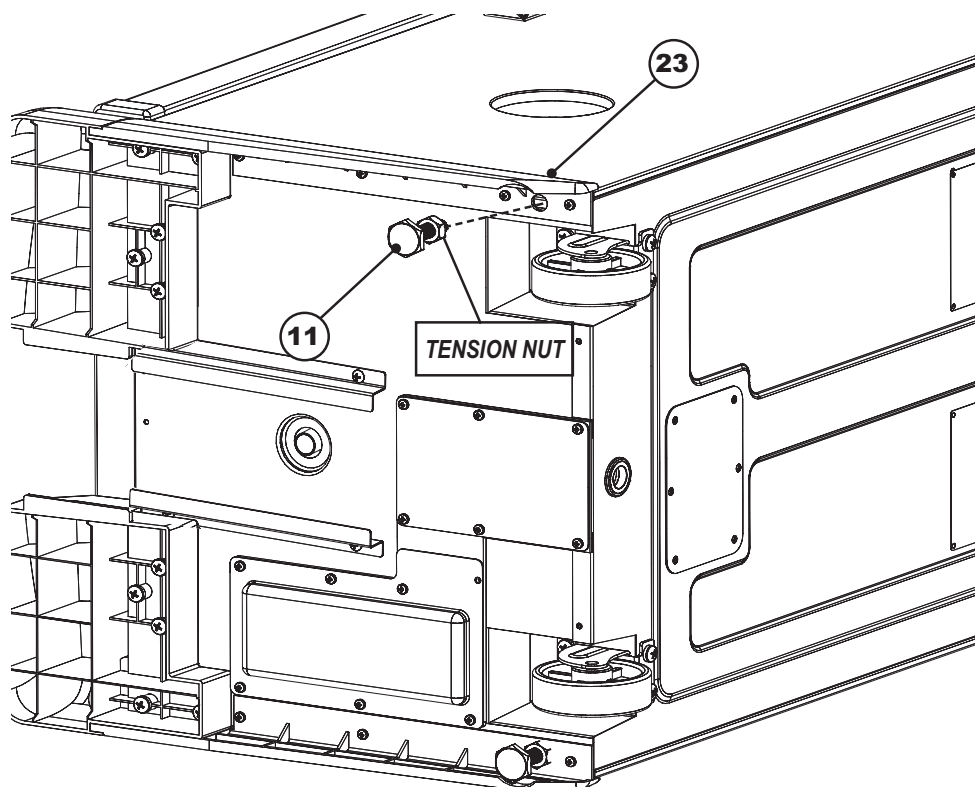


STEP 4

Position wheel (14) on bottom of smoker body (1) as shown. Secure using screws (C).

Repeat step on opposite side for remaining wheel.

ASSEMBLY

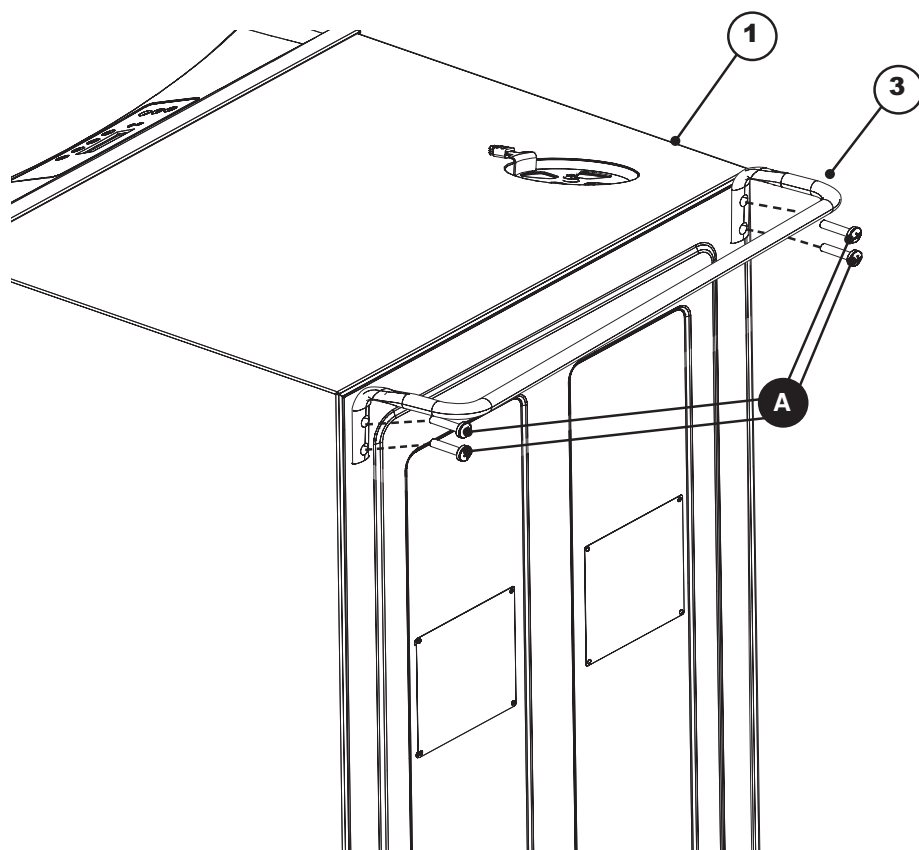


STEP 5

Insert adjustable screw leg (11) through bottom of side panel (23) as shown, and into smoker body.

Repeat step on opposite side for remaining adjustable screw leg.

Note: When unit is upright, set adjustable screw leg height by turning clockwise/ counterclockwise, so that smoker is level. Once level, secure leg positions by tightening tension nuts.



STEP 6

Carefully position smoker as shown.

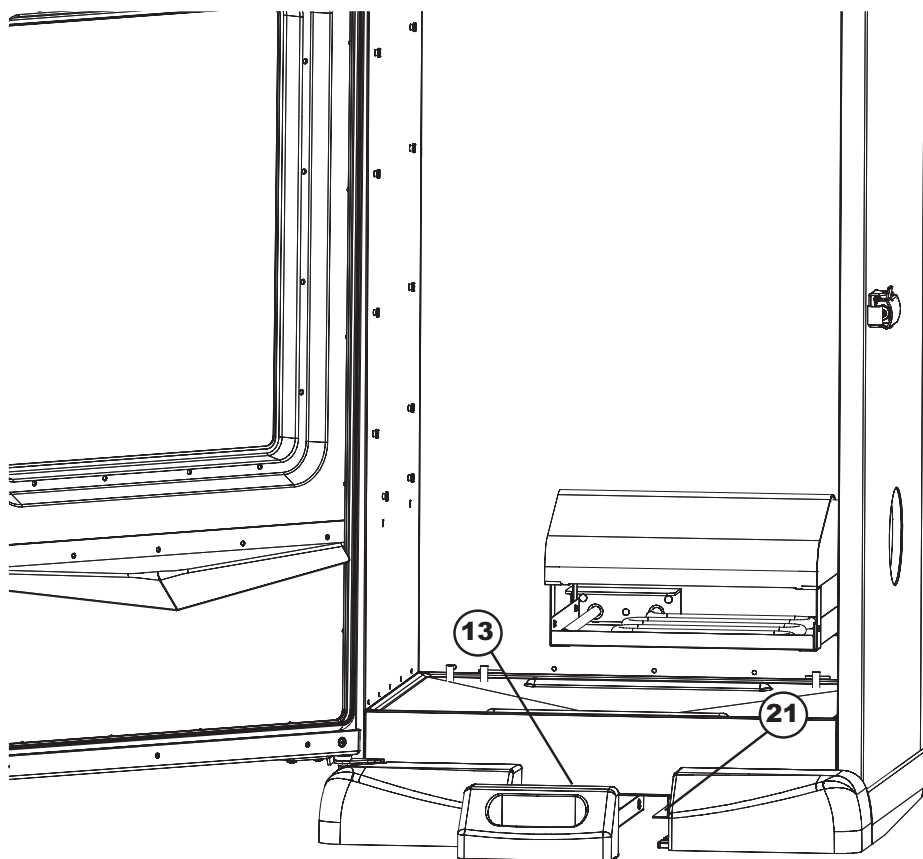
Attach rear handle (3) to back of smoker body (1) using Phillips screws (A) as shown.

Note: Do not lift unit by rear handle.

ASSEMBLY

STEP 7

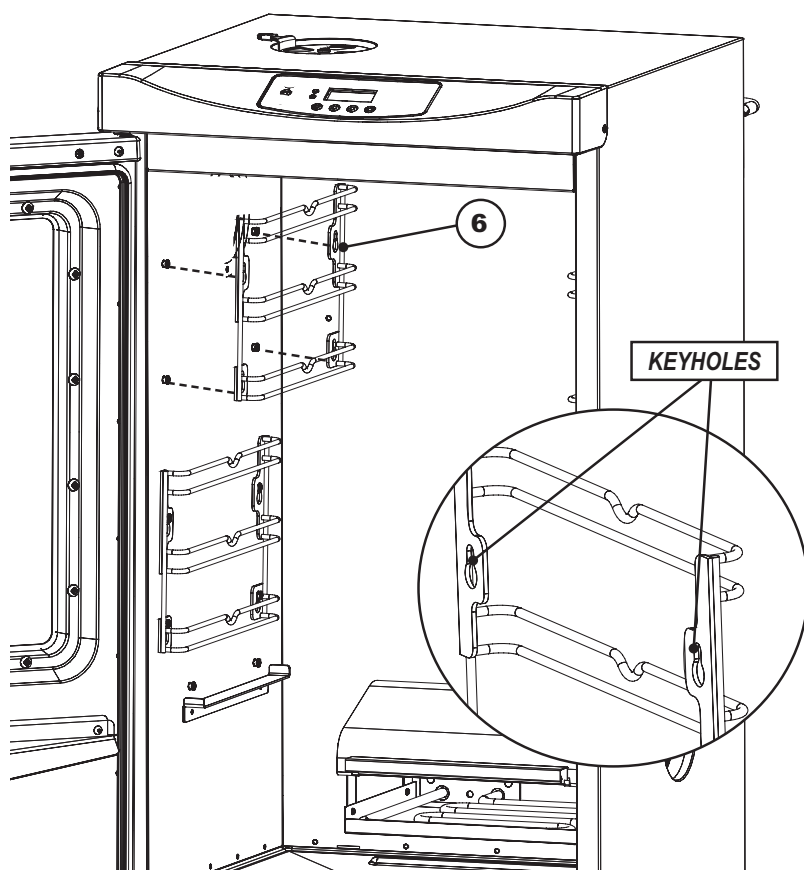
Slide grease tray (13) onto grease tray brackets (21).



STEP 8

Align keyholes on rack supports (6) with studs on the inside of smoker body as shown. Press rack support down to secure in place.

Repeat step for remaining rack supports on both sides.

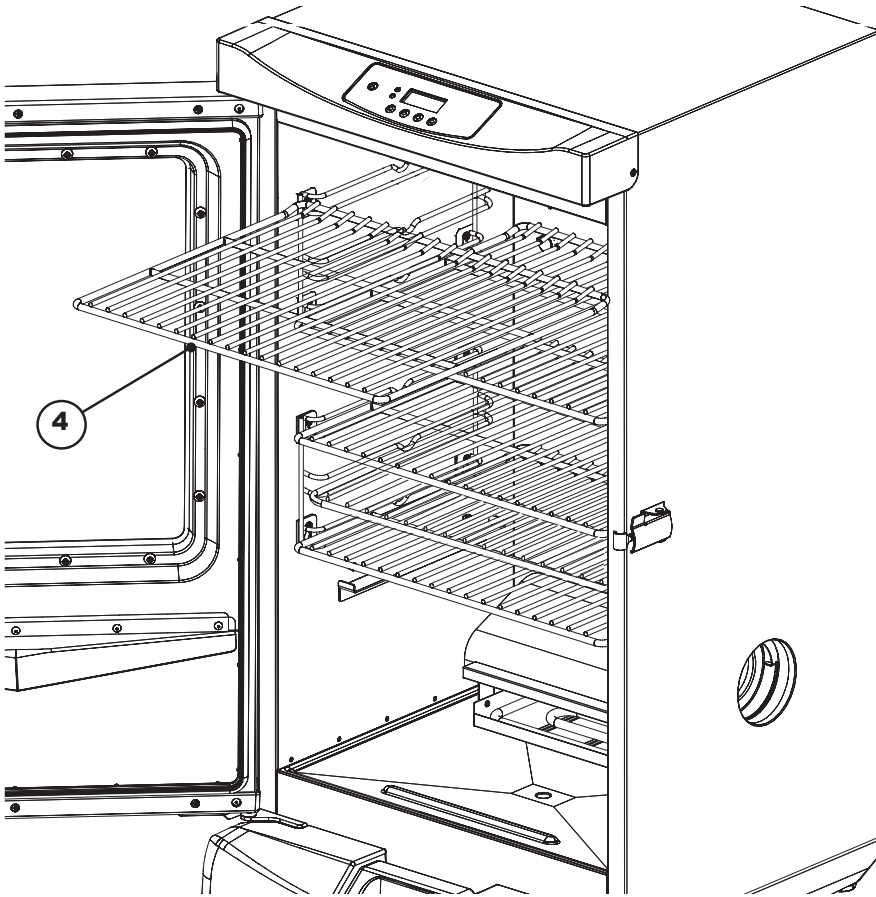


ASSEMBLY

STEP 9

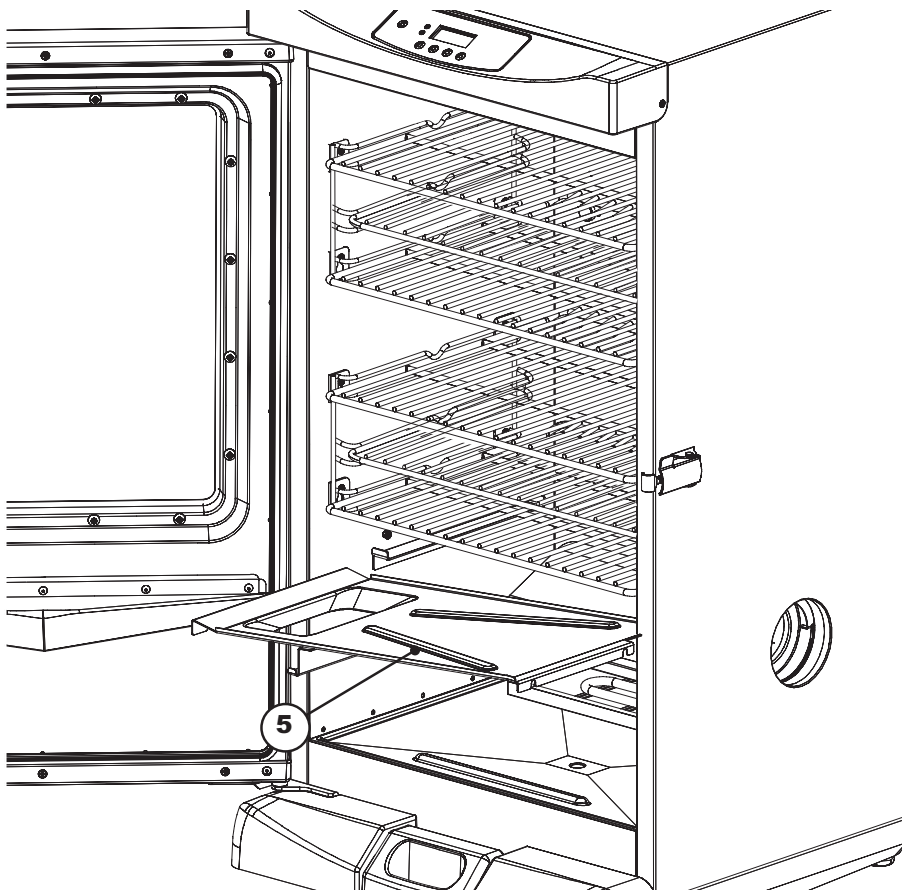
Place racks (4) inside smoker as shown.

Note: Smoker comes with four racks. Six racks shown for illustration purposes only.

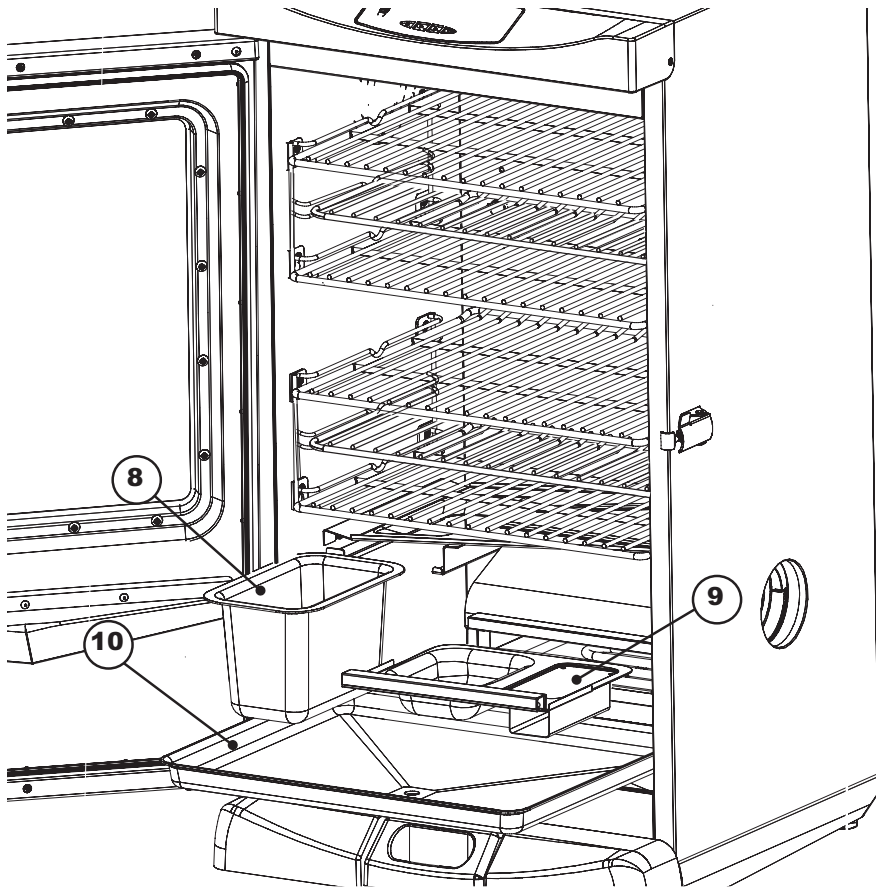


STEP 10

Align keyholes on drip deflector (5) with studs on the inside of smoker body. Press drip deflector down to secure in place.



ASSEMBLY

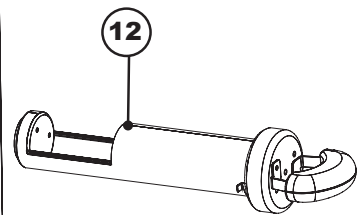


STEP 11

Place water bowl (8), wood chip tray (9), and drip pan (10) inside smoker as shown.

Insert wood chip loader (12) into side of smoker.

Assembly is complete.



PRE-SEASON INSTRUCTIONS

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 with NO WATER.
2. Set temperature to 275°F (135°C) and run unit for 3 hours.
3. To complete pre-seasoning, during last 45 minutes, add 1/2 cup of wood chips in chip loader and unload wood chips into the wood chip tray. This amount is equal to the contents of a filled chip loader.
4. Shut down and allow to cool.

NOTE: Never add more than 1/2 cup (1 filled chip loader) at a time. Additional chips should not be added until any previously added chips have ceased generating smoke.

HOW TO USE WOOD CHIP LOADER

How to use wood chip loader:

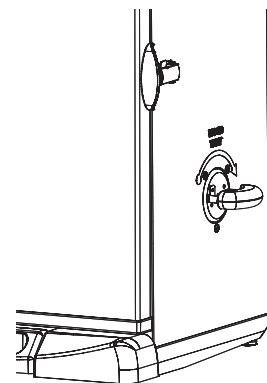
- Before starting unit, place 1/2 cup of wood chips in chip loader.
- Never use more than 1/2 cup of wood chips at a time. Never use wood chunks or wood pellets.
- Insert wood chip loader into smoker. Wood chips should be level with top rim of wood chip loader.
- Turn handle clockwise in direction of arrow mark on smoker to unload wood. Wood will drop into wood chip tray. Turn handle counterclockwise, to the upright position, and leave wood chip loader in place.
- Check wood chip tray periodically to see if wood has burned down by removing wood chip loader and looking into smoker through hole. Add more chips as needed.
- Wood chip loader must be pulled out completely from smoker when checking wood chip level.

Adding more wood during smoking process:

- 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. Wood will drop into wood chip tray.
- Temperature may spike briefly after wood is added. It will stabilize after a short time. Do not adjust temperature setting.

Caution:

- Keep smoker door closed when adding wood chips.
- Wood chip loader will be HOT even if handle is not.
- Never use wood pellets.

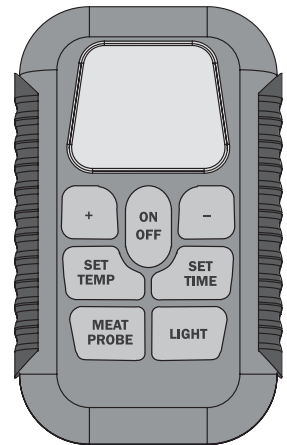
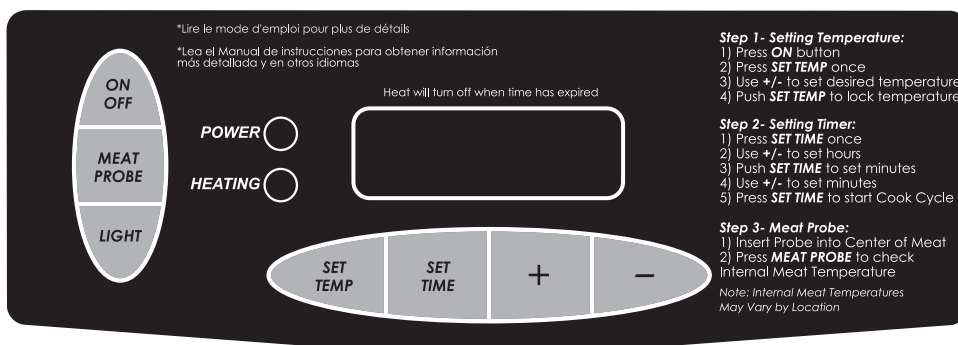


CAUTION



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.

HOW TO USE CONTROL PANEL & REMOTE CONTROL



Note: Direct sunlight may interfere with ability to read 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 use meat probe:

- Insert meat probe into center of meat to get most accurate reading.
- Press and hold MEAT PROBE button-LED display will show internal temperature of meat.
- Once MEAT PROBE button is released-LED display will return to set temperature or set time.

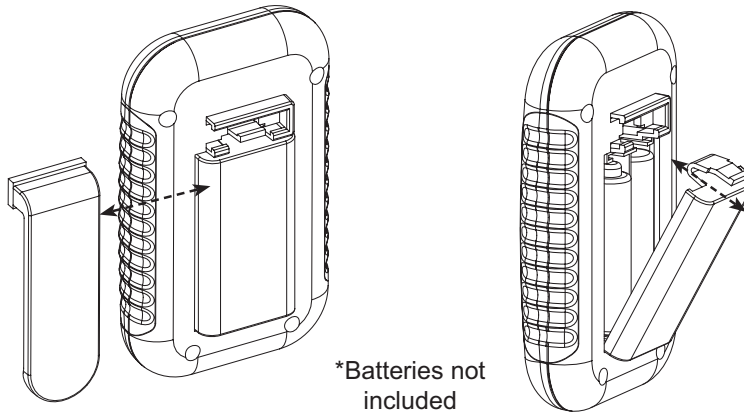
To use light:

- Press LIGHT button to turn light on.
- Press LIGHT button to turn light off.

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.

HOW TO USE CONTROL PANEL & REMOTE CONTROL



To replace batteries:

- Slide belt clip to the left to remove.
- Press tab down on battery cover and pull out.
- Install 2 “AAA” Alkaline batteries. Check positive (+) and negative (-) symbols, on the case and battery, to ensure proper installation.
- Replace the battery cover.
- Remove batteries before storing remote control.

To test frequency range:

- Turn unit on.
- Use remote to turn light on and off as you move away from unit.
- Remote control is out of frequency range when light will no longer turn on and off.

IMPORTANT

- Do not leave remote control exposed to sunlight for prolonged periods of time.
- Remote control has frequency range of up to 100ft (30m).
- Test frequency range before and during use.

TROUBLESHOOTING

If the remote is not working properly or not interfacing correctly with the controller, it may be due to weak batteries, batteries being incorrectly installed or the remote is not correctly linked to controller.

Possible solutions

- Replace batteries and install according to image in battery housing.
- Link remote and controller by:
 - a. Turn Controller & Remote “OFF”.
 - b. Press and HOLD “SET TEMP” on controller for 3 seconds.
 - c. On the Remote press “MEAT PROBE”, “LIGHT”, “MEAT PROBE”, “LIGHT” (*all buttons must be pressed within 5 seconds of each other*) A short beep will occur after each button press.



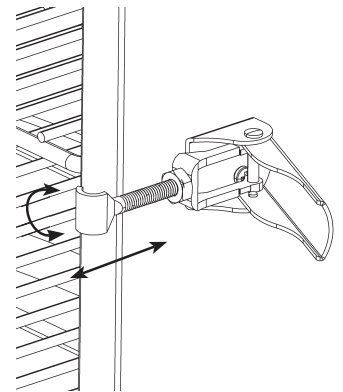
CAUTION



- Keep batteries away from small children. If battery is swallowed consult a physician immediately.
- Be sure to insert batteries correctly. Improper installation may result in leaks and/or possible explosion.
- Do not dispose of batteries in fire.
- Do not mix old and new batteries.
- Do not mix alkaline, standard (carbon-zinc), or rechargeable (ni-cad, ni-mh, etc) batteries.

IMPORTANT FACTS ABOUT USING SMOKER

- Maximum temperature setting is 275°F (135°C).
- Do NOT move unit across uneven surfaces.
- Rear handle is NOT for lifting.
- Wood chip loader and wood chip tray 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.
- Check grease tray often during cooking. Empty grease tray before it gets full. Grease 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 chip tray. Once ashes are cold, empty tray. Tray should be cleaned out prior to, and after each use to prevent ash buildup.
- Glass in door is tempered and will not break under normal operation.
- 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 seal against body.
- Opening smoker door during cooking process may extend cooking time due to heat loss.
- 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.
- To adjust door latch, loosen hex nut on door latch. Turn hook clockwise to tighten as shown. Secure hex nut firmly against door latch.



HOW TO CLEAN SMOKER

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, meat probe, and exterior of smoker simply wipe down with a damp cloth. Do not use a cleaning agent. Make sure to dry thoroughly.

Door seal and inside seam that seal attaches to MUST be cleaned with a damp cloth after each use to keep seal in proper working condition.

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

MASTERBUILT SMOKIN' RECIPES

MAPLE GLAZED HAM

5-7 lbs Ham Shank or Butt (fully cooked, bone in)
1 1/2 cup Maple Syrup
1 tsp Ginger
1/4 tsp Nutmeg
1/2 tsp Allspice
16 whole Cloves
1 can Pineapple Slices (canned)
1 jar Maraschino Cherries
Hickory or Mesquite Chips



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 large dish and baste with syrup mixture. Let ham stand in syrup mixture for 1 or 2 hours basting frequently until at room temperature.

When ready to smoke remove ham from dish and stud with cloves. Place ham in preheated 225°F (107°C) smoker. Cook for about 2-3 hours. Baste with syrup mixture at least 2 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-140°F (54°C-60°C) when heated thru.

Pork or Baby Back Ribs

2-4 lbs Pork or Baby Back Ribs
1/2 tbsp Salt
1/4 cup Brown Sugar
2 1/2 tbsp Chili Powder
1 1/2 tbsp Ground Cumin
2 tsp Cayenne Pepper
2 tsp Black Pepper (freshly ground)
2 tsp Garlic Powder
2 tsp Onion Powder
Hickory Chips



Mix ingredients and rub mixture on meat for 2 hours before cooking. Allow meat to reach room temperature.

Cook ribs for 3 hours at 225°F (107°C) in preheated smoker using hickory chips during the rest 2 hours.

After 3 hours remove the ribs and wrap in heavy foil.

Cook for an additional 1- 1 1/2 hours.

SMOKED RED SNAPPER

Ingredients

1 1/2 lb Red Snapper Filet (skin on)
2 tbs Olive Oil
1 tbs Brown Sugar
1 tbs Garlic, Chopped
1 tsp Pepper Black-freshly ground
1 tbs Maple Syrup
6 oz Moistened Wood Chips for smoking
1 foil Pie Plate



Brine

2 qts Water
12 oz Kosher Salt-approx
2 tbs. Brown Sugar
1 tbs Garlic, granulated

Prepare the brine by dissolving enough salt in cold water to float an egg. (The amount given is approx.) Add the sugar and the granulated garlic.

Brine the fish for one hour. (You can use frozen red snapper and put in the brine for about 2-2 1/2 hours.) Combine the olive oil, brown sugar, garlic and pepper to make a rub. Rub the mixed dry ingredients into the fish. Oil the skin side of the fish lightly, so it won't stick to the smoking racks. Smoke the fish for 60-75 minutes, depending on thickness at 225°F (107°C). Optional: Paint the fish with maple syrup for glaze before serving.

LIMITED WARRANTY

Masterbuilt USA 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. An Australian 12 month warranty applies as standard.

The following warranty clauses and exclusions apply.

- 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 warranty does not cover the meat probe. The probe is replaceable.
- This appliance must be kept under cover when in use. It must not be housed in an exposed area. The smoker must be kept dry. Allowing your smoker to get wet will void the warranty.
- Masterbuilt & Misty Gully 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/Misty Gully, at its discretion, shall repair or replace defective components free of charge with the **owner being responsible for shipping the smoker to Misty Gully service department**. Once the smoker has been assessed and a fault is proven Misty Gully will repair the smoker and will be responsible for the cost of shipping to return the smoker to the customer. If no fault is discovered the customer will be responsible for the return shipping as well.
- In many cases any problems will be solved by replacing the defective component, this can usually be sorted out by going through a troubleshooting process. Should the customer not wish to pay the shipping of the complete smoker to Misty Gully we are happy to send the required part to the customer free of charge for fitting by a qualified electrician for the cost of the postage.

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. If a returned smoker is found to be in a condition of misuse, has not been kept clean or has been modified in some way the warranty will be void.

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 & Misty Gully's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/ purchaser.

PLEASE CONTACT MISTY GULLY SERVICE DEPARTMENT VIA THE CONTACT US PAGE ON THE WEBSITE, VIA EMAIL MASTERBUILT@MISTYGULLY.COM.AU OR PHONE 0408028263 WITH FULL DETAILS ON THE PROBLEM AND WHAT YOU HAVE TRIED TO RECTIFY IT.



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