

**THERMOTEMP PROPANE & XL PROPANE SMOKER  
PROPANE THERMOTEMP ET XL FUMEUR DE PROPANE  
THERMOTEMP PROPANO Y XL PROPANO FUMADOR**



**IMPORTANT! / IMPORTANTE !**

Please record this information immediately and keep in a safe place for future use.

Veuillez noter cette information immédiatement et la conserver dans un endroit sûr pour une utilisation future.

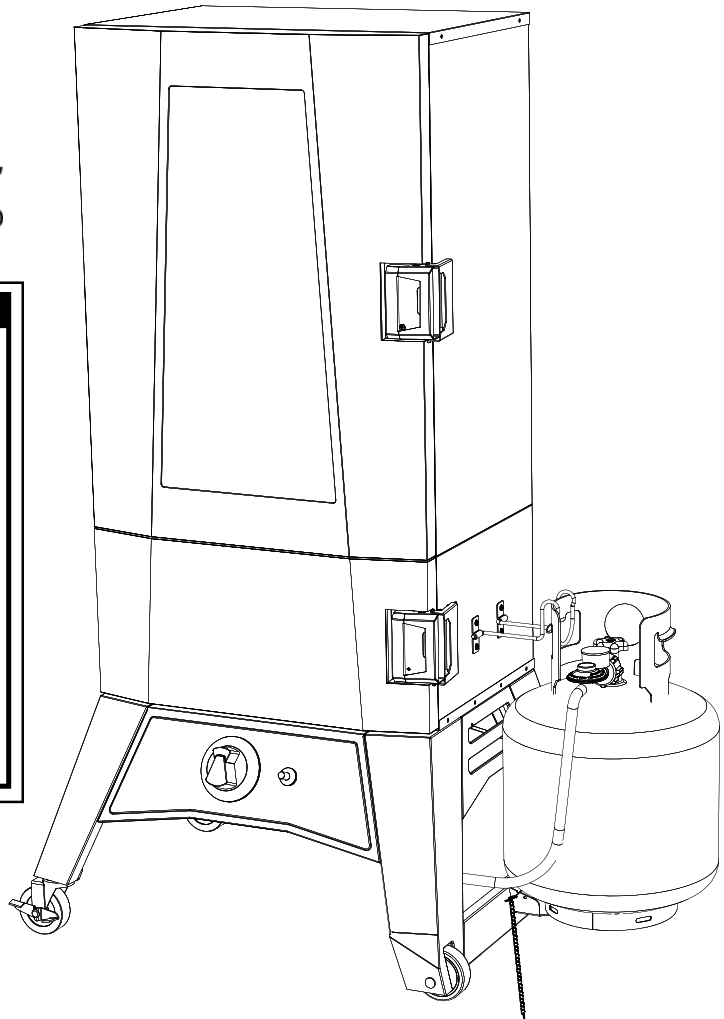
Por favor, registrar esta información inmediatamente y guardar en un lugar seguro para su uso futuro.

Model number / Numéro de modèle / Número de modelo

Mfg. Date - Serial Number / Date de fabrication - Numéro de série / Fecha Fabricado - Número de serie

These numbers are located on the rating label of the unit.  
Le numéro de série se trouve sur la plaque signalétique de l'appareil.  
El número de serie se encuentra en la etiqueta de la unidad.

Manual Code: 9805160024 170208-GB



**THIS PRODUCT IS FOR OUTDOOR HOUSEHOLD USE ONLY.  
ASSEMBLY, CARE & USE MANUAL WARNING & SAFETY INFORMATION**

**CE PRODUIT EST DESTINÉ À UN USAGE EXTÉRIEUR SEULEMENT.  
MANUEL D'ASSEMBLAGE, D'ENTRETIEN ET D'UTILISATION – AVERTISSEMENTS ET  
RENSEIGNEMENTS CONCERNANT LA SÉCURITÉ**

**ESTE PRODUCTO ES SOLAMENTE PARA USO EN EXTERIORES.  
INFORMACIÓN DE ADVERTENCIAS Y SEGURIDAD DEL MANUAL DE ENSAMBLAJE, CUIDADO Y USO**

Tools needed for assembly: Adjustable Wrench and Phillips Head Screwdriver  
Approximate assembly time: 35 minutes \*Actual product may differ from picture shown

Outils nécessaires pour l'assemblage : clé ajustable et tournevis cruciforme  
Temps nécessaire pour l'assemblage : environ 35 minutes \* Le produit réel peut différer de l'illustration

Herramientas requeridas para el ensamblaje: Llave ajustable y destornillador Phillips o en cruz  
Tiempo aproximado de ensamblaje: 35 minutos \*El producto real puede ser distinto de la imagen mostrada



**CARBON MONOXIDE HAZARD**



Burning wood chips gives off carbon monoxide, which has no odor and can cause death.  
**DO NOT** burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.  
**USE ONLY OUTDOORS** where it is well ventilated.



**DANGER**



**IF YOU SMELL GAS:**

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open/remove door.
4. If odor continues, keep away from the appliance and immediately call your Fire Department.



**WARNING**



This manual contains important information necessary for the proper assembly and safe use of the appliance.  
**Read and follow all warnings and instructions before assembling and using the appliance.**  
**Follow all warnings and instructions when using the appliance.**  
**Keep this manual for future reference.**



**Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury, or death.**



**DANGER**



1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3.0m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 feet (7.5m) of any flammable liquid.
4. If fire should occur, keep away from appliance and immediately call your fire department. Do not attempt to extinguish an oil/grease fire with water.



**WARNING**

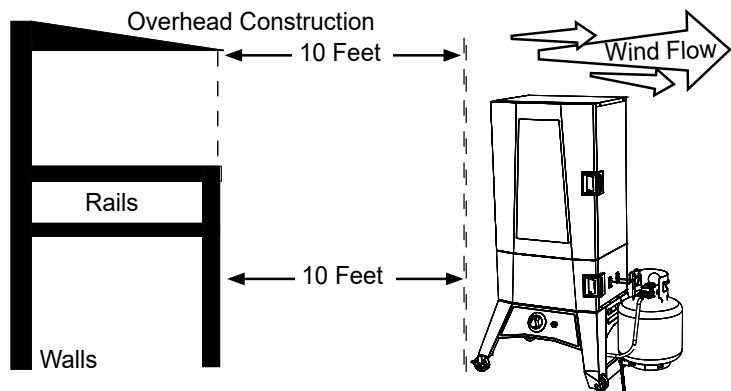


**CALIFORNIA PROPOSITION 65**

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 known to the State of California to cause cancer, birth defects or other reproductive harm.

**STRUCTURAL PROXIMITY AND SAFETY USAGE RECOMMENDATIONS**

Before using smoker check wind direction and place cylinder **DOWNWIND**. This is necessary so that cylinder supply system is arranged for vapor withdrawal.



**WARNING: HOSE IS A TRIP HAZARD THAT COULD CAUSE SUPPLY CYLINDER TO TIP**





## **GENERAL WARNINGS AND SAFETY INFORMATION**



### **READ ALL INSTRUCTIONS**

- Always use unit in accordance with all applicable local, state and federal fire codes.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- Never operate unit under overhead construction such as roof coverings, carports, awnings, or overhangs.
- Unit is for **OUTDOOR USE ONLY**.
- Never use inside enclosed areas such as patios, garages, buildings or tents.
- Never use inside or on recreational vehicles or boats.
- 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.
- Never use unit for anything other than its intended use. This unit is **NOT** for commercial use.
- Accessory attachments not supplied by Masterbuilt Manufacturing, LLC are **NOT** recommended and may cause injury.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to properly assemble or safely operate unit.
- Keep a fire extinguisher accessible at all times while operating unit.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
- Use unit on a level, non-combustible, stable surface such as dirt, concrete, brick or rock. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Unit **MUST** be on the ground. Do not place unit on tables or counters. Do **NOT** move unit across uneven surfaces.
- Do not use unit on wooden or flammable surfaces.
- Keep unit clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Do not leave unit unattended.
- 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.
- Never use glass, plastic or ceramic cookware in unit. Never place empty cookware in unit while in use.
- Never move unit when in use. Allow unit to cool completely (below 115°F (45°C)) before moving or storing.
- Store only when fire is completely out and all surfaces are cold.
- Never use unit as a heater (**READ CARBON MONOXIDE HAZARD**).
- 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.
- Be careful when removing food from unit. All surfaces are **HOT** and may cause burns. Use protective gloves/mitts or long, sturdy cooking tools for protection from hot surfaces or splatter from cooking liquids.
- **DO NOT** bump or impact the unit to prevent personal harm, damage to unit or spillage/splashing of hot cooking liquid.
- Do not touch **HOT** surfaces
- Unit is hot during use. To avoid burns, keep face and body away from door, lid and vents. Steam and hot air are expelled during use.
- Air dampers are **HOT** while the unit is in use and during cooling; wear protective gloves when adjusting.
- Unit has an open flame. Keep hands, hair, and face away from burner flame. Do **NOT** lean over burner when lighting. Loose hair and clothing may catch fire.
- **DO NOT** obstruct flow of combustion and ventilation.
- Do not cover cooking racks with metal foil. This will trap heat and may cause damage to the unit.
- Installation of unit must conform with local codes or in the absence of local codes, with National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gasses, ANSI/NFPA 58 or CSA B149.1, Natural Gas Installation Code; Propane Storage and Handling, CSA B149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series as applicable.
- Before each use inspect gas hose for signs of damage.
- Keep fuel supply hose away from any heated surface.

**WARNINGS & IMPORTANT SAFEGUARDS  
CONTINUED ON PAGE 4**



## **GENERAL WARNINGS AND SAFETY INFORMATION**



# **WARNINGS & IMPORTANT SAFEGUARDS CONTINUED FROM PAGE 3**

- Keep fuel supply hose away from unit while in operation.
- Regulator and hose assembly supplied with unit **MUST** be used. For replacement parts, if needed, contact Masterbuilt Customer Service at 1-800-489-1581.
- Use 20LB (9kgs) gas cylinder that has protective collar (cylinder not included with unit).
- Keep ventilation openings of cylinder enclosure free and clear of debris.
- LP gas cylinder being used must be constructed and marked in accordance with specifications for LP gas cylinders of the US Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation for Dangerous Goods, CAN/CSA-B339.
- Never use gas cylinder if there is evidence of dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. This may be hazardous and cylinder should be taken to a liquid propane supplier to be checked.
- Never attach/disconnect gas cylinder, move or alter gas fittings when unit is in operation.
- Always disconnect gas cylinder from unit when not in use.
- Unit is designed to work with propane gas only. Only use gas cylinders marked propane with this unit.
- This product will **NOT** operate with natural gas.
- When use is complete, always, first turn the smoker control knob **OFF**, then turn the gas cylinder valve **OFF**, and finally disconnect the cylinder.
- Gas **MUST** be turned off at the supply cylinder when not in use.
- Cylinder **MUST** be stored outdoors, out of children's reach and must **NOT** be stored in a building, garage, or any other enclosed area.
- Do **NOT** store spare LP gas cylinder under or near unit. Gas cylinder safety relief valve may overheat allowing gas to release causing fire which may cause death or serious injury.
- Never fill cylinder over 80% full or cylinder may release gas causing fire which may cause death or serious injury.
- Place a dust cap on cylinder valve outlet whenever cylinder is not in use. Only install dust cap provided with cylinder. Other caps or plugs may cause leaks.
- If you smell, hear or see gas escaping, immediately get away from gas cylinder and call the Fire Department. Fire may cause death or serious injury.
- Reference ignition steps before use.
- Never use lighter fluid with propane.
- Wood chips must be used in order to produce smoke and create the smoke flavor.
- Flame disk bowl/ wood chip tray/bowl is **HOT** when unit is in use. Use caution when adding wood.
- 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 upper smoker door(s) unless necessary. Opening smoker door(s) causes heat to escape, which may cause extended cooking time and may cause wood to flare up. Closing the door(s) will re-stabilize the temperature and stop flare up.
- 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(s), door latch(s) can be adjusted to further tighten door seal against body.
- To adjust door handle/latch, loosen the two screws that mount the door hook to the smoker body. Slide the door hook forward or rearward as needed to achieve the desired door seal. Then retighten the two door hook screws. Be sure not to set the door handle/latch too tight as it could cause damage to the unit and make it difficult to operate. The door should be adjusted so that it closes completely.
- 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 insure that meat is completely cooked use a meat thermometer to test internal temperature.
- Do not use wood pellets.
- Food needs to be in the center of smoking racks. This allows food drippings to go into the water bowl.
- Do not leave old wood or ashes in the flame disk bowl/woodchip tray/bowl. Once ashes are cold, empty bowl/tray. Bowl/tray should be cleaned out prior to, and after each use to prevent ash and residue buildup.
- 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.

## **SAVE THESE INSTRUCTIONS**

## SMOKER OPERATION - READ & FOLLOW ALL INSTRUCTIONS CAREFULLY

### GETTING STARTED

- Pre-season unit prior to first use. See **PRE-SEASON INSTRUCTIONS**.
- Before starting the unit, see **ADDING WOOD CHIPS**.
- This smoker is equipped with door stops that will hold the door open during loading and unloading of food.
- Food amount or volume and ambient temperature may affect smoker temperature. Make adjustments as necessary to achieve desired smoking temperature.

**CAUTION** - All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools when loading/unloading food or racks, and when adding wood chips or water.

### 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. Perform soapy water test, see **SOAPY WATER TEST WARNINGS AND PROCEDURES**.
2. Using a napkin or cloth, rub a light coat of cooking oil on smoking racks and inside smoker door. Make sure water pan is in place with **NO WATER**.
3. Fill wood chip tray with up to 1 cup (0.24l) of wood chips and light smoker. Close door.
4. Start smoker, set to 350°F (177°C) and let the smoker burn for about 1 hour.
5. Allow unit to cool **COMPLETELY**.
6. Reapply light coat of cooking oil on smoking racks and inside of smoker door.
7. Restart smoker and burn for 20 minutes.
  - **Cure your smoker periodically to prevent excessive rust.**

### ADDING WOOD CHIPS

1. You may use dry or pre-soaked wood chips in your smoker. Dry chips will burn faster and produce more intense smoke. Chips pre-soaked in water (for approximately 30 minutes) will burn slower and produce a less intense smoke.
2. Before starting unit, place up to 1 cup (0.24l) of wood chips in wood chip tray.
3. **DO NOT ADD MORE THAN 1 CUP (0.24l) OF WOOD CHIPS AT A TIME. Never use wood chunks or wood pellets.**
4. Place additional wood chips in smoker as needed to achieve desired smoke flavor.
  - **Wood chips must be used in order to produce smoke and create the smoke flavor.**

### OPERATING INSTRUCTIONS

1. To start smoker see **IGNITION INSTRUCTIONS**.
2. With protective gloves on, place water bowl in position. Pour 1 inch of water, juice, or vinegar into water bowl. This will add flavor and moisture to food and prevent it from drying out.
3. **DO NOT** cover racks with aluminum foil as this will not allow heat to circulate properly.
4. Pre-heat smoker to desired temperature for approximately 20 minutes.
5. Place food in the smoker, position on the center of the smoking rack.
6. **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.
7. For best results, rotate racks between the top and bottom positions during cooking.
8. Adjust smoker settings, control knob and air damper, to desired cooking temperature.
  - Close air damper on unit to retain moisture and heat. If cooking foods such as fish or jerky, open air damper to release moisture.
9. If wood chips do not smoke on low setting, open bottom door slightly for approximately 2 minutes. This will allow the cabinet temperature to fall which will cause the burner to adjust to a larger flame and will begin the smoking process.
10. Use caution when cooking on windy days to ensure the flame does not blow out. If you suspect or experience a flame blow out, first open the door to check the flame and follow the **IGNITION INSTRUCTIONS** to re-ignite the burner if needed. Adjust the smoker control knob setting for a higher flame to prevent further blow outs.  
Never ignite smoker with the door closed.
11. Extreme cold temperatures may extend cooking times.
12. Once cooking is complete turn unit OFF, see **IGNITION INSTRUCTIONS** for turning off unit, remove the gas cylinder and then follow **CLEANING and STORING INSTRUCTIONS**. **CLEAN AFTER EVERY USE**. This will extend the life of your smoker and prevent mold and mildew.

**OPERATING TIP** - When changing the temperature from a higher temperature setting to a lower temperature setting allow the unit to stabilize between temperature changes for 5 minutes before opening and closing the door(s). During this transition period the flame is vulnerable to potential blow outs, under certain conditions, because the pressure inside the burner is reduced while the temperature sensor is adjusting to the lower temperature. For example, changing from 275°F (135°C) down to 225°F (107°C).

### CLEANING and STORING INSTRUCTIONS

- **ALWAYS MAKE SURE UNIT IS COOL TO THE TOUCH BEFORE CLEANING AND STORING.**
- Be sure to clean smoker after each use. Make sure the gas cylinder has been turned off and removed.
- For rack supports, racks, water bowl, and drip pan use a mild dish detergent. Rinse and dry thoroughly.
- For woodchip tray 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, exterior and door seal of the unit simply wipe down with a damp cloth after each use to keep unit in proper working condition. Do not use a cleaning agent. Make sure to dry thoroughly.
- After cleaning, store smoker in a covered and **DRY AREA**.
- Store only when fire is completely out and all surfaces are cold.
- When not in frequent use and using a cover, remember to check your smoker periodically to avoid possible rust and corrosion due to moisture buildup.

CHECK OUT THE MASTERBUILT WEBSITE FOR MORE TIPS AND RECIPE VIDEOS.



## WARNING



**PERFORM “SOAPY WATER TEST” BEFORE EACH USE. SEE “SOAPY WATER TEST” SECTION IN MANUAL. EXTINGUISH ALL OPEN FLAMES BEFORE CONNECTING REGULATOR TO GAS CYLINDER. TURN GAS OFF AFTER EACH USE.**

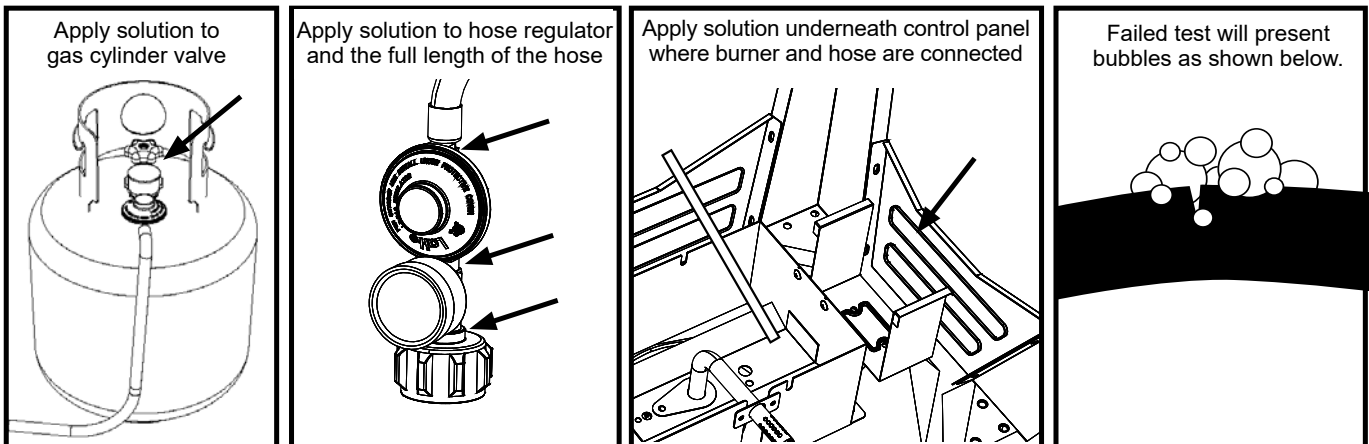
### **SOAPY WATER TEST WARNINGS & PROCEDURES**

#### **WARNINGS**

- Soapy Water Test **MUST** be performed each time gas cylinder is connected to burner/hose or each time it is used.
- Soapy Water Test **MUST** be performed outdoors in well ventilated area.
- When performing Soapy Water Test keep unit away from open flames, sparks or lit cigarettes.
- Never use an open flame to test for gas leaks.

#### **PREPARATION:**

- Remove any cookware and accessories from unit.
- Make sure gas cylinder valve and control knob are turned to the OFF position.
- Prepare soapy water solution: (1) part dish washing liquid (or more if desired), (3) parts water.
- Apply soapy water solution to gas cylinder valve, regulator and hose length up to burner control valve.



#### **TESTING GAS CYLINDER VALVE:**

- Turn gas cylinder valve ON and watch for bubbles. **DO NOT LEAVE GAS ON MORE THAN 12 SECONDS.** If bubbles appear, stop, turn gas cylinder valve OFF and retighten fitting. Repeat test.

#### **TESTING REGULATOR AND HOSE:**

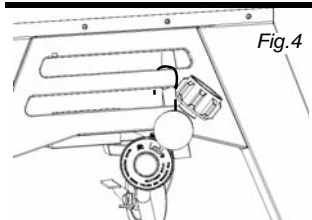
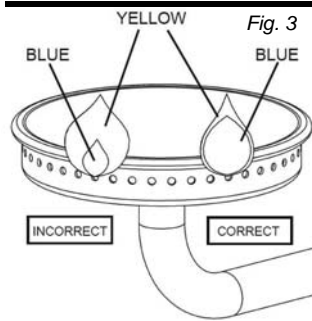
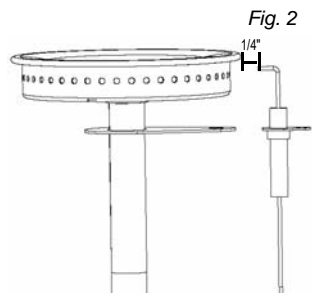
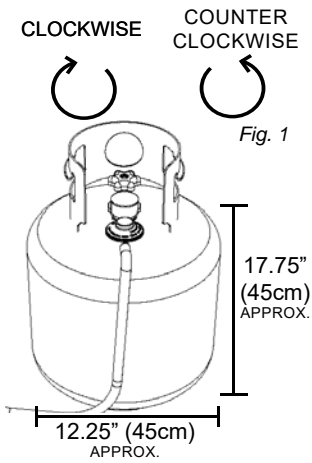
- **AFTER** gas cylinder valve has passed Soapy Water Test, turn gas cylinder valve ON and check for bubbles at regulator location, along full length of hose and at burner control valve. **DO NOT LEAVE GAS ON MORE THAN 12 SECONDS.** If bubbles appear, stop, turn gas cylinder valve OFF and retighten the connection that is leaking gas. If hose is source of leak, **STOP**, do not use unit. Hose must be replaced.
- **WHEN TEST IS COMPLETE, AND THERE ARE NO LEAKS, WAIT MINIMUM OF 5 MINUTES FOR GAS FUMES TO DIMINISH BEFORE LIGHTING SMOKER.**

**DURING ANY PORTION OF SOAPY WATER TEST IF BUBBLES CONTINUE TO APPEAR, STOP, DO NOT USE UNIT. CONTACT LOCAL PROPANE DEALER OR MASTERBUILT CUSTOMER SERVICE AT 1-800-489-1581.**

**Note:** Use 20LB (9kgs) gas cylinder that has a protective collar with this unit. Cylinder NOT included with this unit.

# IGNITION INSTRUCTIONS

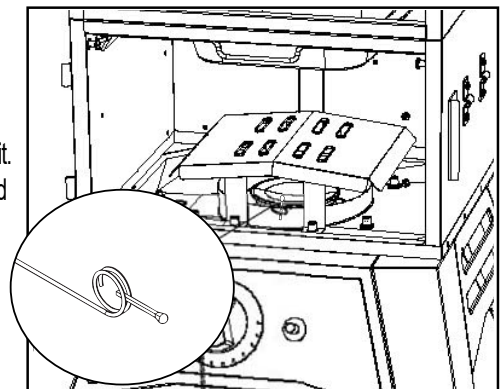
## REGULATOR, BURNER AND GAS VALVE CONNECTION & OPERATION



- Inspect hose before each use. If there are signs of abrasion, wear, cuts, or leaks, the hose must be replaced. **DO NOT USE.**
- Inspect burner before each use. Check burner and burner venturi tube for insects and insect nests. A clogged tube can lead to a fire beneath unit.
- Check to ensure the orifice is centered inside the venturi tube. Failure to properly assemble the valve orifice to the venturi tube can result in gas leak or potential fire at connection. See assembly steps for proper assembly method.
- Check to ensure the igniter pin is properly spaced and aligned to the burner. Igniter pin should be approximately 1/4" from the burner and aligned to the top of a burner port (Fig. 2). Confirm spacing is correct by pressing the igniter button and ensuring spark occurs between igniter pin and burner.
- Connect hose regulator to LP Gas Cylinder
  1. Make sure gas cylinder valve is closed. Turn valve clockwise until it stops.
  2. Make sure control knob on smoker is in the OFF position.
  3. Remove protective cap from gas cylinder and coupling nut if applicable.
  4. Center and insert regulator nipple into valve outlet on gas cylinder (Fig. 1). Turn regulator coupling nut clockwise until it stops. **DO NOT OVER TIGHTEN.**
- Perform Soapy Water Test.
- Before starting lighting procedure make sure the smoker door(s) are open.
- When lighting burner remove all parts inside or on unit to prevent explosion from gas build up.
- To use, turn gas cylinder valve ON, push control knob in, hold and turn counter-clockwise to desired temperature setting. Push igniter button to light, after ignition continue holding control knob in for 5 seconds to activate the flame sensor.
- If ignition does not take place within five seconds, turn control knob to OFF position and wait five minutes and repeat lighting procedures. If ignition still does not occur, see match light instructions.
- Always ensure that smoker door(s) are open before igniting. Gas can accumulate in smoker.
- If flame goes out during cooking, turn control knob OFF, turn gas cylinder valve OFF, wait 5 minutes, then open door(s) and wait 5 additional minutes before repeating ignition instructions above.
- Control knob sets the smoker to a desired temperature. Push control knob in and turn clockwise to shut flame off.
- Visually check burner flame (Fig. 3). A **CORRECT FLAME** should be blue with a small amount of yellow at the tip. An **INCORRECT FLAME** is excessively yellow and irregular. If an incorrect flame occurs, turn control knob to OFF position, turn OFF gas cylinder valve, allow unit to cool and then clean burner. Let burner completely dry before re-lighting.
- After use turn control knob OFF, then turn gas cylinder valve OFF and disconnect tank.
- Type 1 Regulators will have a hook (Fig. 4). The Regulator Hook is used to keep the regulator off the ground when removed from the LP cylinder. Attach to unit as shown in image.

## MATCH LIGHT INSTRUCTIONS

1. Read all instructions and warnings before lighting.
2. Check control knob and gas cylinder valve to be certain it is in OFF position before connecting to gas cylinder.
3. Perform soapy water test before each use.
4. Open door(s) during lighting and/or remove all accessories and cooking vessels from in/on or unit.
5. Turn gas cylinder valve ON, push control knob in, hold and turn counter-clockwise to desired temperature setting, after ignition continue holding control knob in for 5 seconds to activate the flame sensor.
6. Place a long, lit fireplace match stick close enough to burner to ignite.
7. If ignition does not take place within five seconds, turn control knob to OFF position and wait five minutes and repeat match light instructions.
8. After each use, first turn control knob off, then gas cylinder valve off. Always allow unit to cool completely before touching, moving or storing.





# WARNING

In the event of a gas leak that cannot be stopped, or if a fire occurs due to a gas leak, contact the fire department.

## TROUBLESHOOTING GUIDE

Symptom	Cause	Possible Solution
Gas leaking from cracked, cut or burned hose	Damaged hose	Turn off gas at LP cylinder.
		Replace hose.
		Contact Masterbuilt at 1.800.489.1581.
Gas leaking from LP cylinder	Failure due to rust or mishandled equipment	Replace LP cylinder.
Gas leaking from gas cylinder valve	Failure of valve due to rust, mechanical failure or mishandled equipment	Turn off gas cylinder valve and return cylinder to gas provider/supplier.
Gas leaking between LP cylinder and regulator connection	Improper installation, connection not tight enough, damaged threads or bad rubber seal	Turn off gas cylinder valve, then re-attach regulator to cylinder.
		Turn off gas cylinder valve and return cylinder to gas provider/supplier.
		Visually inspect rubber seal for damage.
Fire under control panel	Fire in tube of burner due to burner blockage	Turn off both smoker control knob and gas cylinder valve. Once the fire is out and burner has cooled, remove and inspect burner for spiders, nests, rust or other debris.
Grease fire or excessive/continuous flame	Grease build up on or around burner area	Turn off both smoker control knob and gas cylinder valve. Allow flames to extinguish and time for unit to cool down. Clean grease/food particles from/around burner or burner area and surrounding surfaces.
Flame does not remain lit after igniting*	Flame sensor wire is loose	Turn off gas. Disconnect LP cylinder. Tighten flame sensor wire to valve.
Low flame output*	Out of fuel	Refill or replace with full LP cylinder.
Flames blow out*	Low on LP gas	Refill LP cylinder.
Flare-up	Excessive grease buildup	Clean burner and inside unit.
	Excessive fat on meat	Trim fat off of meat.
	Cooking temperature too high	Adjust or lower temperature accordingly.
Persistent grease fire	Grease trapped by food buildup around burner system	Turn smoker control knob and gas cylinder valve off. Allow fire to extinguish and the unit to cool down. Once cool, remove and clean parts.
Flashback (fire in burner tube)	Burner and/or burner tube has blockage	Turn smoker control knob and gas cylinder valve off. Clean burner and/or burner tube.
Slower than expected cooking times*	Valve not properly aligned to burner	Check to see if valve is centered in burner tube.

\* Also see Troubleshooting solutions: "Causes" Low or No Flow/Vapor lock/Excess flow below.

## TROUBLESHOOTING SOLUTIONS: "CAUSES" LOW OR NO FLOW/VAPOR LOCK/EXCESS FLOW

Symptom	Cause	Possible Solution
Burner doesn't light after pressing ignitor button	Low/no gas flow	<ol style="list-style-type: none"> <li>Turn smoker control knob to "Off" position.</li> <li>Turn gas cylinder valve knob to OFF.</li> <li>Disconnect regulator from cylinder to relieve vapor lock.</li> <li>Reconnect regulator to cylinder by hand turning until tight.</li> <li>Slightly open the gas cylinder valve slowly and then open further by turning 1 full turn.</li> <li>You are now ready to light the smoker.</li> <li>Turn the smoker control knob to high and light with ignitor.</li> </ol>
	Vapor lock at coupling nut to LP cylinder	
Low flame output	Excess flow valve tripped	
	Vapor lock at coupling nut/LP cylinder connection	
Flames blow out	Excess flow valve tripped	
Slower than expected cooking times	Vapor lock	

## FAQ

• **Was the temperature setting of the unit adjusted from a higher setting to a lower setting? For example, was the unit at 275 and changed to 225?**

If yes, was the unit allowed to stabilize for 5 minutes at the new temperature setting before opening/closing the door(s)? If no, allow the unit to stabilize between set point changes for 5 minutes before opening and closing the door(s). During this transition period the flame is vulnerable to potential blow outs, under certain conditions, because the pressure inside the burner is reduced while the temperature sensor is adjusting to the lower set point.

• **Is the vent open?**

If no, open the vent to allow more heat to exit the unit. This will cause the unit to require more heat input to maintain its set point which will cause the unit to increase the flame height creating a stronger flame.

• **Is the water bowl filled?**

If no, fill the water bowl. This will cause the unit to require more heat input to maintain its set point which will cause the unit to increase the flame height creating a stronger flame.

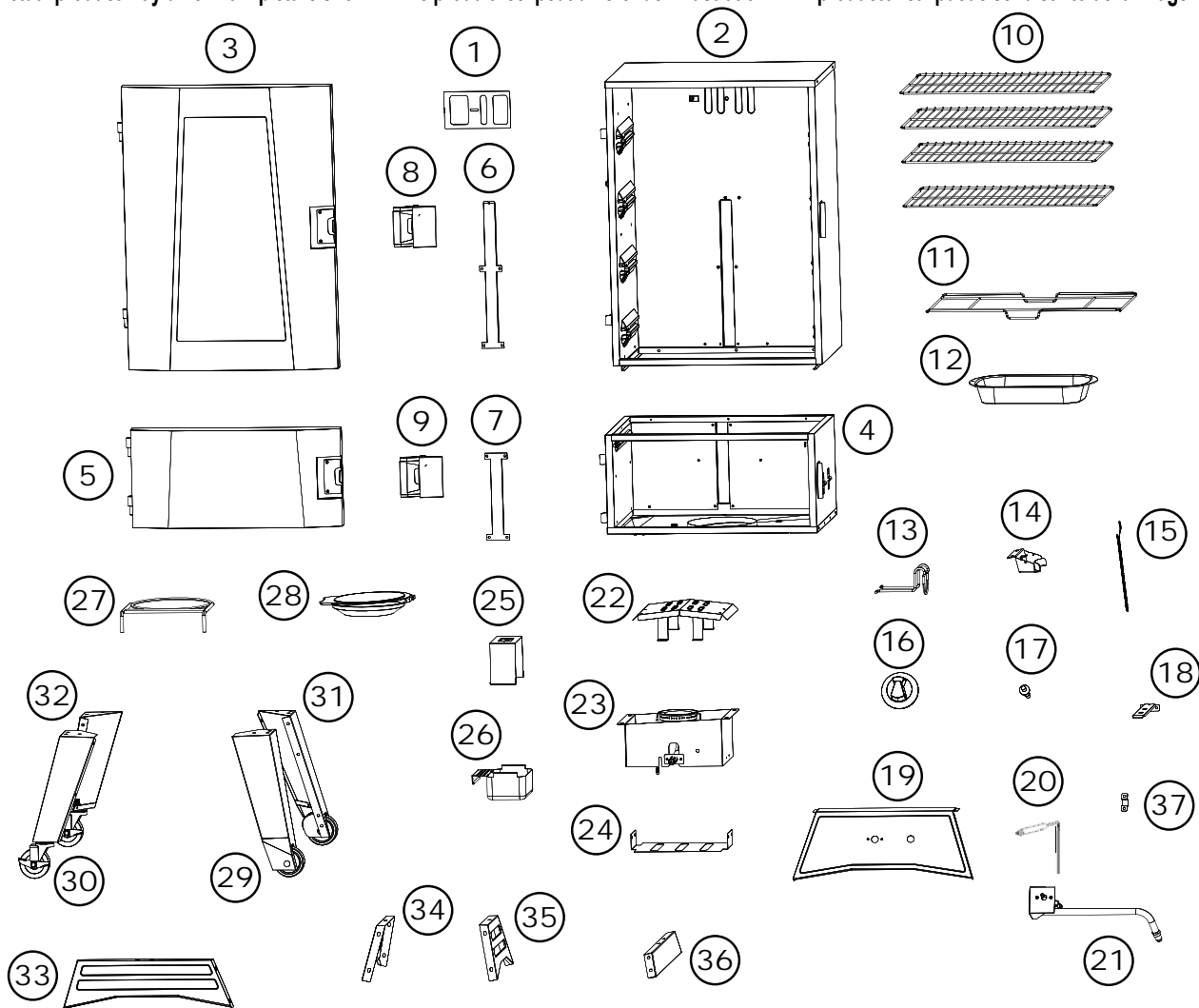
• **Is outside wind greater than 5mph?**

If yes, and all the above solutions did not improve the performance, raise the set point of the unit in order to cook in those conditions.



## PARTS LIST, LISTE DES PIÈCES, LISTA DE PARTES

Actual product may differ from picture shown • Le produit réel peut différer de l'illustration • El producto real puede ser distinto de la imagen mostrada



## HARDWARE LIST, LISTE DE MATÉRIEL, LISTA DE HARDWARE



**(A)**  
M6x12  
Qty-45  
Quantité-45  
Cant.-45



**(B)**  
M5x10  
Qty-4  
Quantité-4  
Cant.-4



**(C)**  
M4.2x8  
Qty-15  
Quantité-15  
Cant.-15



**(D)**  
M4x8  
Qty-6  
Quantité-6  
Cant.-6



**(E)**  
M6 Lock  
Qty-1  
Quantité-1  
Cant.-1



**(F)**  
M6  
Qty-22  
Quantité-22  
Cant.-22



**(G)**  
M5x10  
Qty-2  
Quantité-2  
Cant.-2

- BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.
- ASSEMBLE UNIT ON A CLEAN, FLAT SURFACE.

• TOOLS NEEDED: Adjustable Wrench, Phillips Head Screwdriver

\*\* It is possible that some assembly steps have been completed in the factory. \*\*

- AVANT L'ASSEMBLAGE, LIRE ATTENTIVEMENT TOUTES LES INSTRUCTIONS.
- ASSEMBLER L'APPAREIL SUR UNE SURFACE PLANE ET PROPRE.

• OUTILS NÉCESSAIRES : TOURNEVIS CRUCIFORME.

\*\*Il est possible que certaines étapes d'assemblage aient été effectuées en usine.\*\*

- ANTES DEL ENSAMBLAJE LEA TODAS LAS INSTRUCCIONES CUIDADOSAMENTE.
- ENSAMBLE LA UNIDAD EN UNA SUPERFICIE LIMPIA Y PLANA.

• HERRAMIENTA NECESARIA: DESTORNILLADOR EN CRUZ.




\*\*Algunos pasos del ensamblaje pueden ya estar completados debido a un preensamblaje en fábrica.\*\*

## PARTS LIST, LISTE DES PIÈCES, LISTA DE PARTES

NO/N°/NO	QTY/QTÉ./CANT.	DESCRIPTION	DESCRIPTION	DESCRIPCIÓN
1	1	Air Damper	Clapet d'aération	Regulador de aire
2	1	Top Smoker Body	Top fumeur de corps	Cuerpo superior Fumador
3	1	Top Smoker Door	Porte fumeur Top	Puerta superior fumador
4	1	Bottom Smoker Body	Corps de fumeur en bas	Parte inferior del ahumador
5	1	Bottom Smoker Door	Porte fumeur fond	La puerta del ahumador inferior
6	1	Top Cabinet Temperature Sensor Cover	Armoire supérieure couvercle du capteur de température	Cubierta del sensor de temperatura superior del gabinete
7	1	Bottom Cabinet Temperature Sensor Cover	Armoire inférieure couvercle du capteur de température	Cubierta del sensor de temperatura del fondo del gabinete
8	1	Top Door Handle	Poignée de porte Top	Manija de la puerta superior
9	1	Bottom Door Handle	Poignée de porte en bas	Manija de la puerta inferior
10	4	Smoking Rack	Étagère fumeurs	Estante de fumadores
11	1	Water Bowl Rack	Support du réservoir d'eau	Sostenedor de la bandeja de agua
12	1	Water Bowl	Réservoir d'eau	Bandeja de agua
13	1	Tank Retainer Bracket	Réservoir de retenue Bracket	El tanque de retención del soporte
14	1	Tank Support	Support de réservoir	Soporte de la cisterna
15	1	Match Stick w/Chain	Allumette avec chaîne	Palillo de fósforo con cadena
16	1	Control Knob	Bouton de commande	Perilla de control
17	1	Ignitor	Ignitor	Ignitor
18	1	Cabinet Temperature Sensor Bracket	Cabinet du capteur de température Support	Gabinete soporte del sensor de temperatura
19	1	Control Panel	Panneau de commande	Panel de control
20	1	Cabinet Temperature Sensor	Cabinet du capteur de température	Sensor de temperatura del armario
21	1	Valve Assembly	Assemblée Valve	Conjunto de válvula
22	1	Heat Diffuser	Diffuseur	Difusor de calor
23	1	Burner Box Kit	Ensemble bac à combustion	Kit de la caja del quemador
24	1	Heat Shield	Écran thermique	Protector contra el calor
25	1	Grease Tray Bracket	Support du collecteur de graisse	Soporte de la bandeja de grasa
26	1	Grease Tray	Collecteur de graisse	Bandeja de grasa
27	1	Wood Chip Tray Rack	Claie de copeaux de bois	Estante de la bandeja para astillas de madera
28	1	Wood Chip Tray w/Lid	Bac à copeaux de bois avec couvercle	Bandeja de astillas de madera con tapa
29	1	Right Front Leg	Droite Jambe Avant	Frente de la pierna derecha
30	1	Left Front Leg	Jambe avant gauche	Pierna izquierda Frente
31	1	Right Rear Leg	Patte arrière droite	Pata trasera derecha
32	1	Left Rear Leg	Jambe arrière gauche	Pata trasera izquierda
33	1	Rear Leg Brace	Arrière attelle	Paréntesis de la pierna trasera
34	1	Left Side Leg Brace	Jambe renfort latéral gauche	Abrazadera del lado izquierdo de la pierna
35	1	Right Side Leg Brace	Jambe accolade côté droit	Lado derecho pierna ortopédica
36	1	Tank Leg Brace	Réservoir d' attelle jambe	Refuerzo de las patas del tanque
37	1	Gas Manifold Bracket	Support de collecteur de gaz	Soporte de colector de gas

! **WARNING, AVERTISSEMENT!, ¡ADVERTENCIA!** !

<ul style="list-style-type: none"> <li>• Smoker should only be rolled on smooth surface.</li> <li>• Ne faire rouler le fumoir que sur une surface lisse.</li> <li>• El ahumador solo debe empujarse sobre una superficie lisa.</li> </ul>	<ul style="list-style-type: none"> <li>• Smoker should never be rolled up/down stairs or uneven surface.</li> <li>• Ne jamais faire rouler le fumoir dans des escaliers ou sur une surface inégale.</li> <li>• El ahumador nunca debe empujarse escaleras arriba/abajo o sobre superficies desiguales.</li> </ul>
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**• Potential damage to smoker or harm to user may result from failure to follow warnings.**

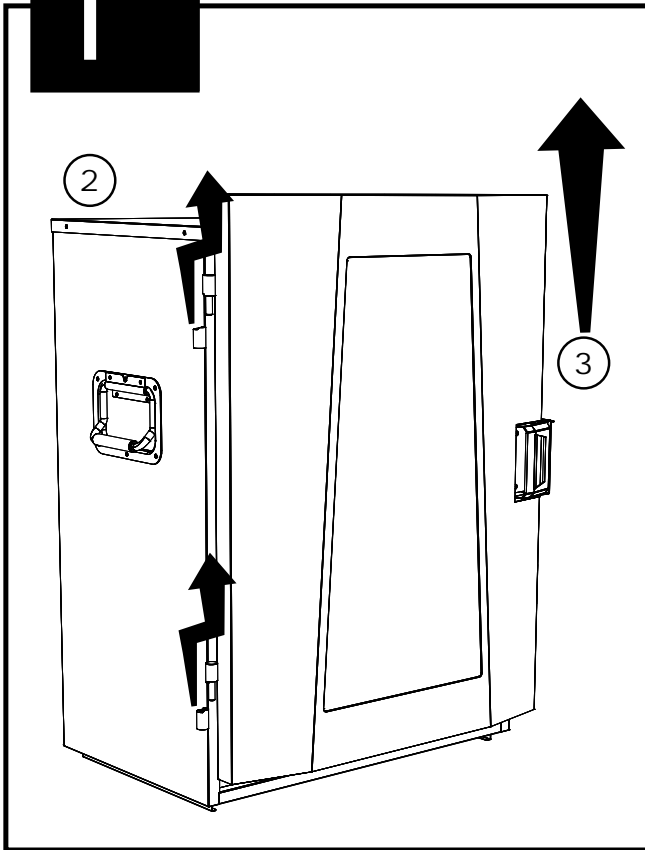
**• Si les avertissements ne sont pas respectés, des dommages au fumoir ou des blessures à l'utilisateur pourraient s'en suivre.**

**• El daño potencial al ahumador o daño a algún usuario pueden ser el resultado de no seguir las advertencias.**

# ASSEMBLY, ASSEMBLAGE, ENSAMBLAJE

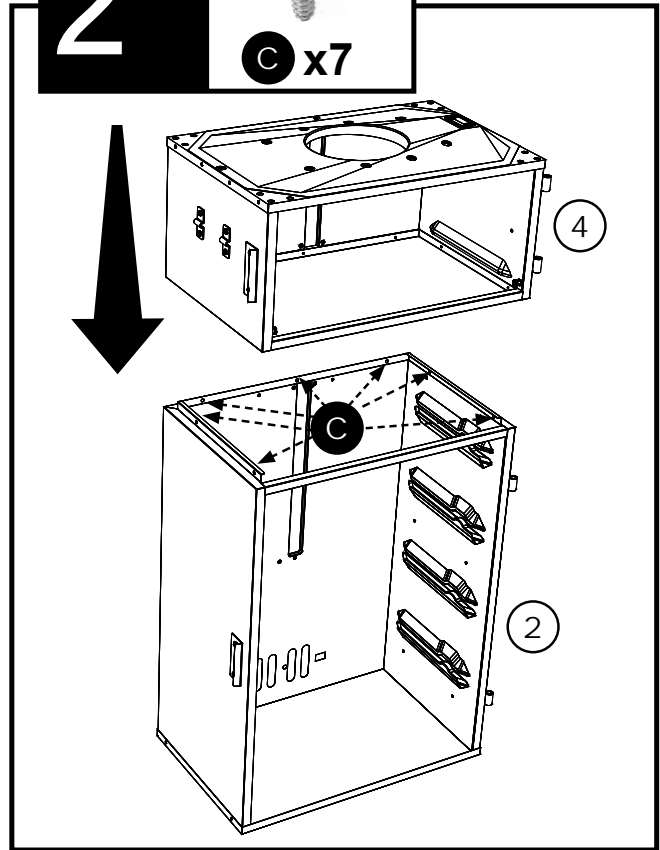
Actual product may differ from picture shown • Le produit réel peut différer de l'illustration • El producto real puede ser distinto de la imagen mostrada

## 1



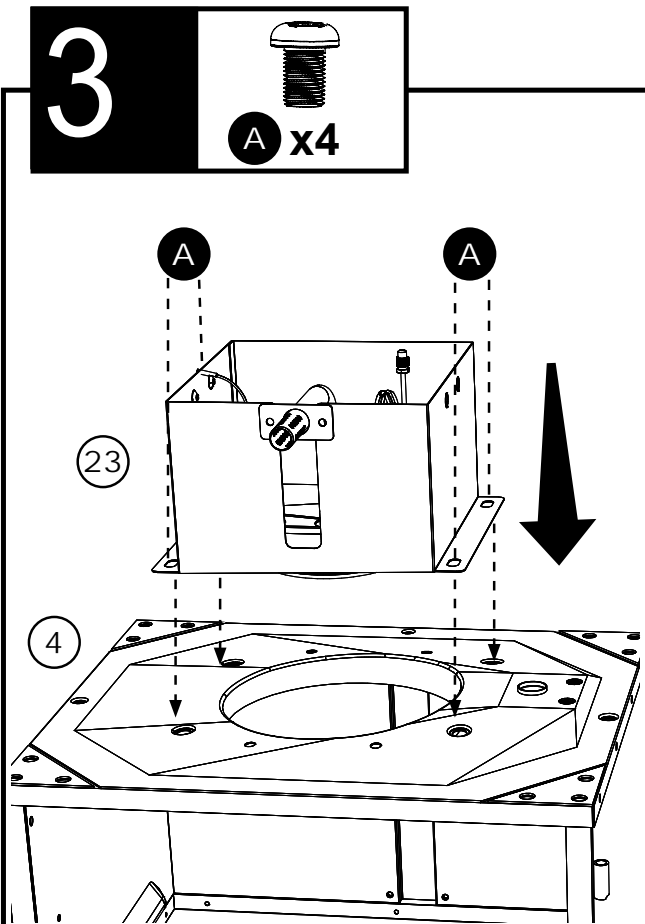
## 2

**C** x7



## 3

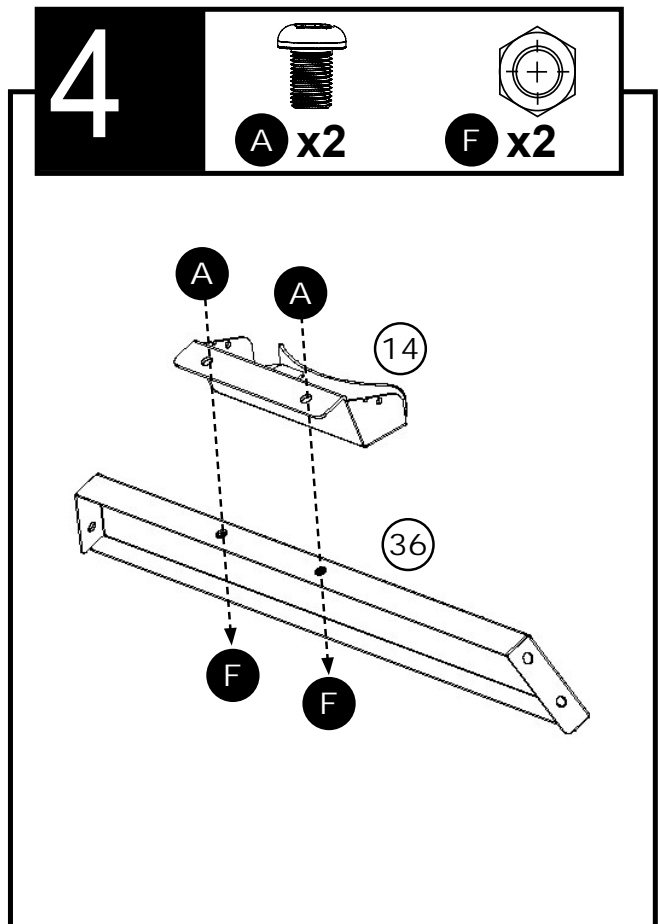
**A** x4



## 4

**A** x2

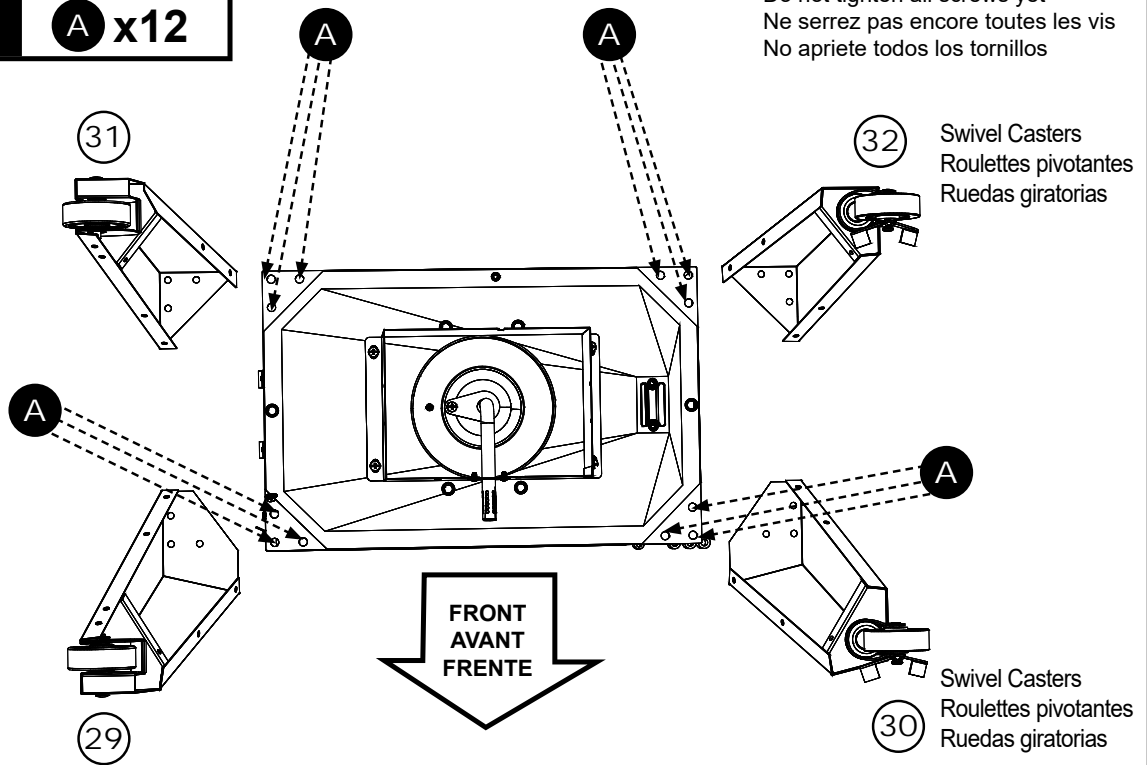
**F** x2



5



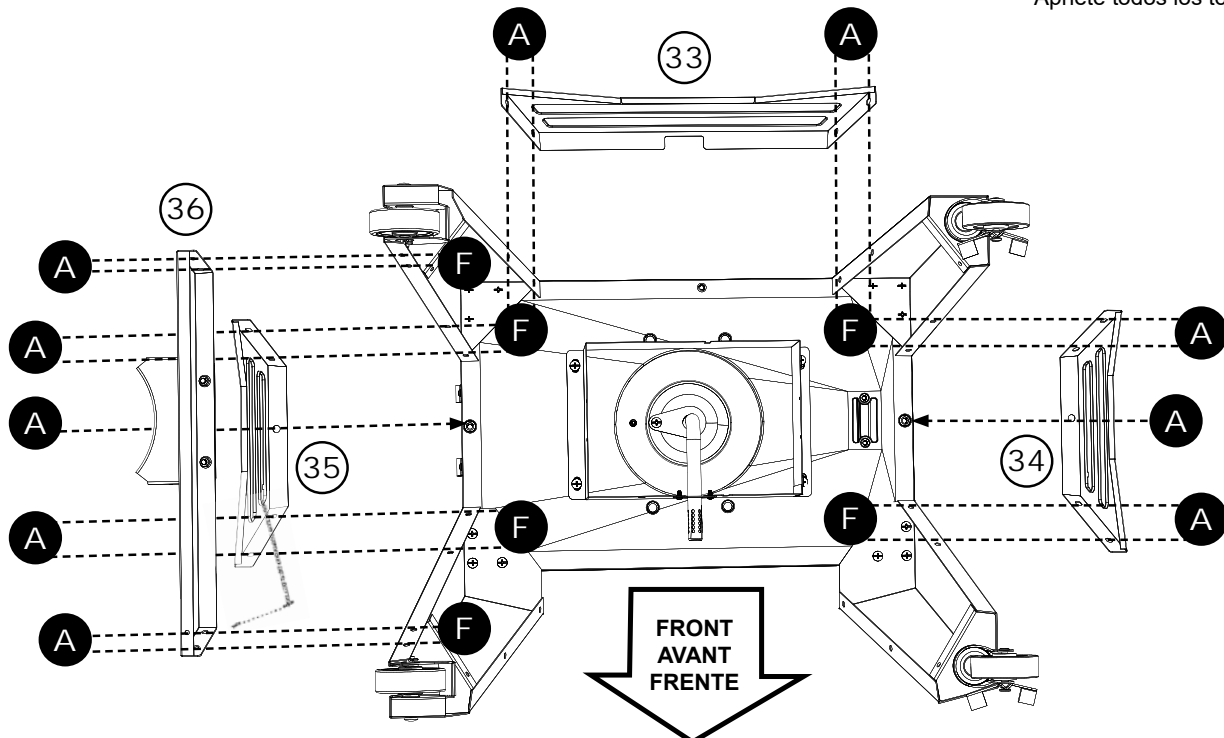
Do not tighten all screws yet  
Ne serrez pas encore toutes les vis  
No apriete todos los tornillos



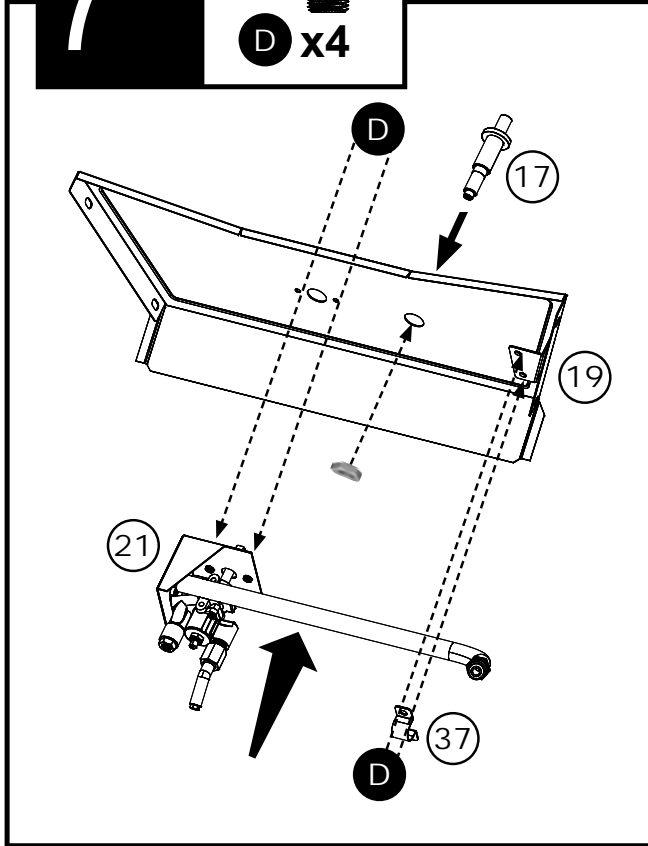
6



Tighten all screws  
Serrer toutes les vis  
Apriete todos los tornillos

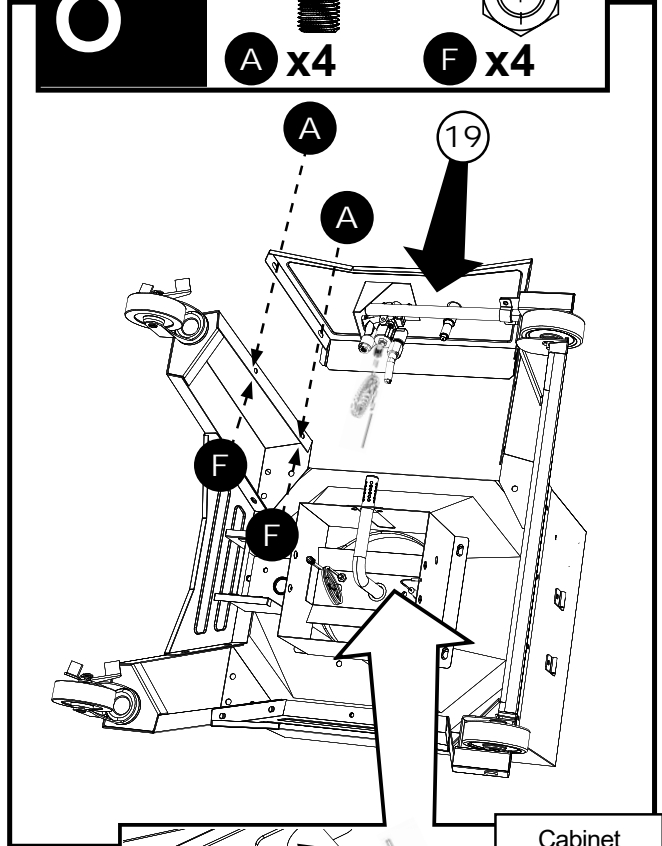
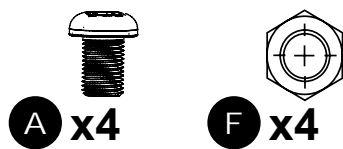


7

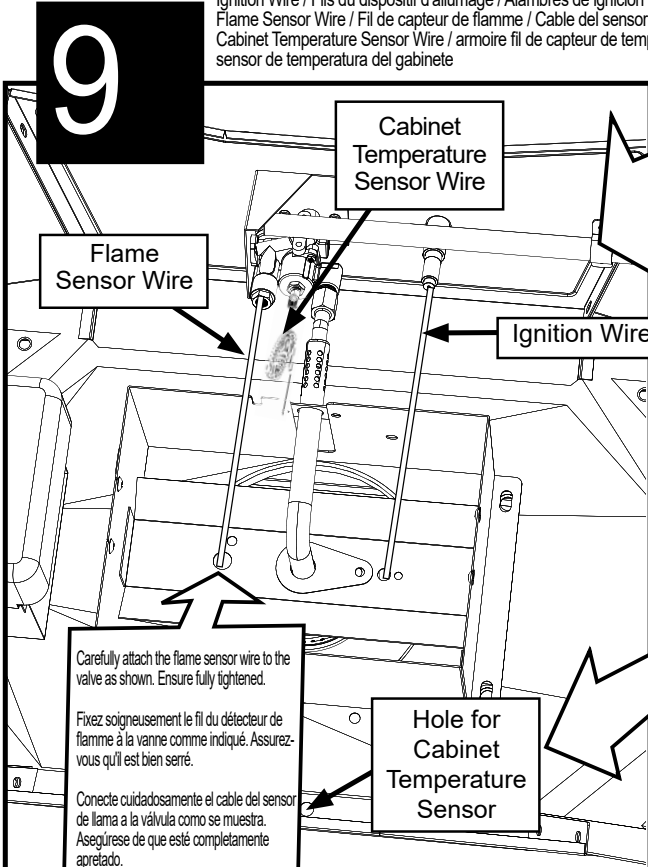


Venturi / Tube de Venturi / Venturi  
 Valve Orifice / Orifice du robinet / Orificios de la válvula  
 Piezo Ignitor / Dispositif d'allumage venturi / Arrancador piezoeléctrico  
 Ignition Wire / Fils du dispositif d'allumage / Alambres de ignición  
 Flame Sensor Wire / Fil de capteur de flamme / Cable del sensor de llama  
 Cabinet Temperature Sensor Wire / armoire fil de capteur de température / cable del sensor de temperatura del gabinete

8

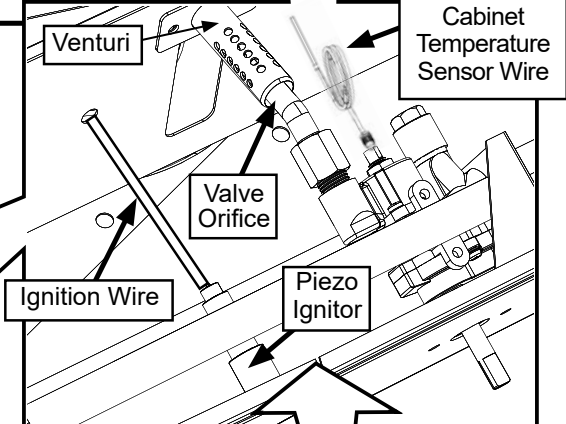


9



Carefully attach the flame sensor wire to the valve as shown. Ensure fully tightened.  
 Fixez soigneusement le fil du détecteur de flamme à la vanne comme indiqué. Assurez-vous qu'il est bien serré.  
 Conecte cuidadosamente el cable del sensor de llama a la válvula como se muestra. Asegúrese de que esté completamente apretado.

Hole for Cabinet Temperature Sensor

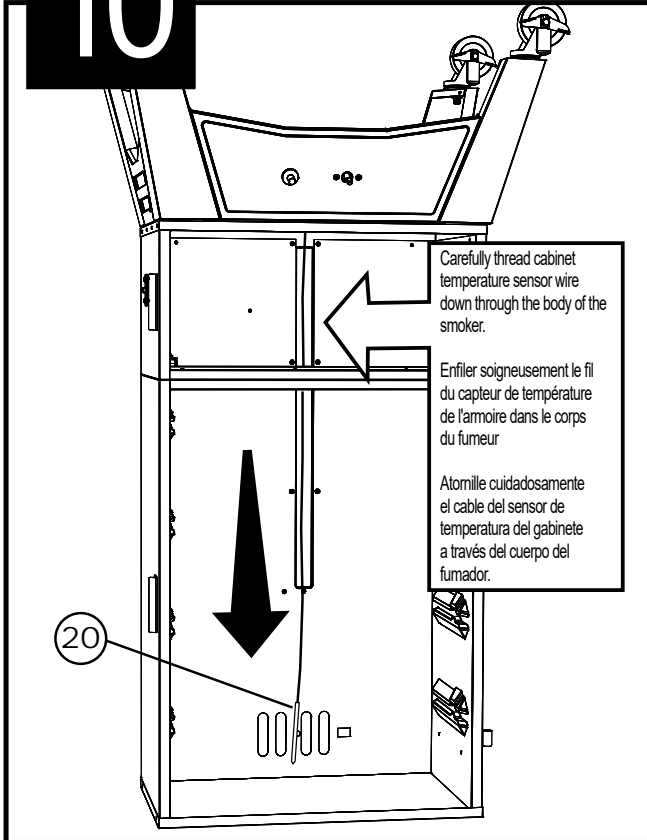


Align venturi over valve orifices and attach ignition wire to piezo ignitor on control panel.  
 En alignant soigneusement le tube de Venturi aux orifices du robinet et en fixant solidement les fils d'allumage au dispositif d'allumage piézo sur le panneau de contrôle.  
 Alinear venturi más orificios de la válvula y una el cable de encendido a encendedor piezoeléctrico en el panel de control.

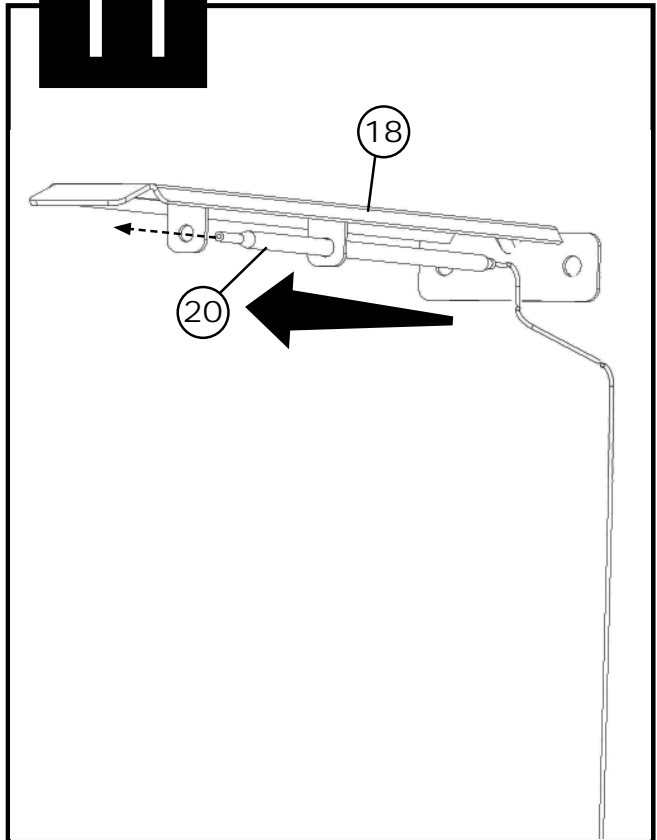
Carefully uncoil the cabinet temperature sensor wire and locate the hole at the back of the smoker body (shown here). **USE EXTREME CARE NOT TO CRIMP OR BREAK THE CABINET TEMPERATURE SENSOR WIRE** (oil filled).  
 Dévisser soigneusement le fil du capteur de température de l'armoire et localiser le trou à l'arrière du corps du fumeur (illustré ici). **UTILISEZ UN TRAITEMENT EXTRÊME POUR NE PAS SERTIR NI DÉBARRER LE FIL DU CAPTEUR DE TEMPÉRATURE** (rempli d'huile).  
 Desenrolle cuidadosamente el cable del sensor de temperatura del gabinete y localice el agujero en la parte posterior del cuerpo del fumador (mostrado aquí). **UTILICE UN EXTREMO CUIDADO PARA NO PIRAR O ROMPER EL ALAMBRE DEL SENSOR DE TEMPERATURA DEL GABINETE** (lleno de aceite).

**CAUTION:** Over bending the cabinet temperature sensor wire could result in damage.  
**ATTENTION:** Au cours de la flexion de l'armoire température fil du capteur pourrait entraîner une rupture.  
**PRECAUCIÓN:** Durante la flexión del cable del sensor de temperatura del gabinete podría producirse una ruptura.

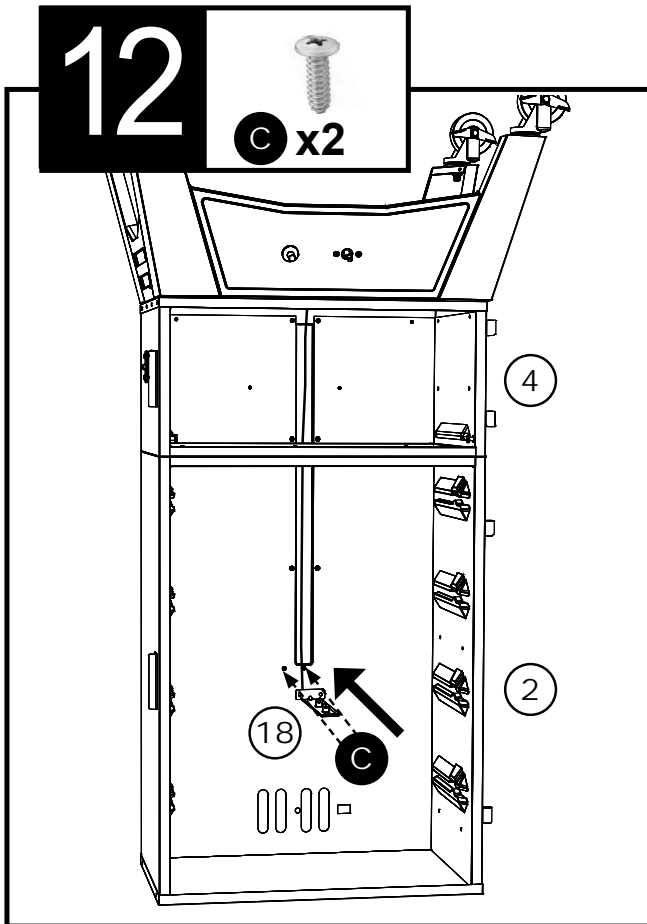
10



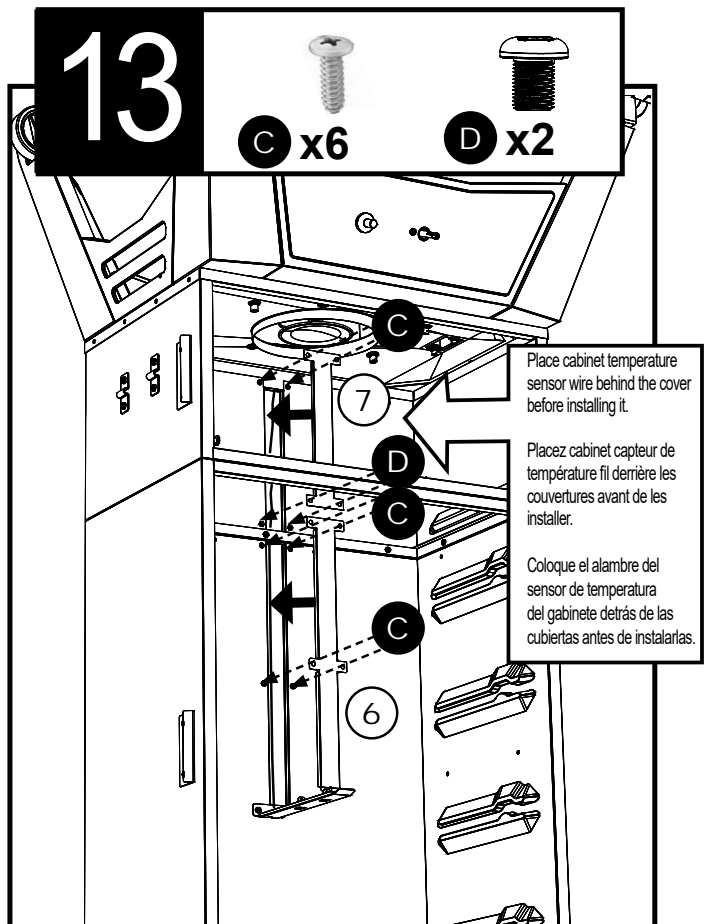
11



12



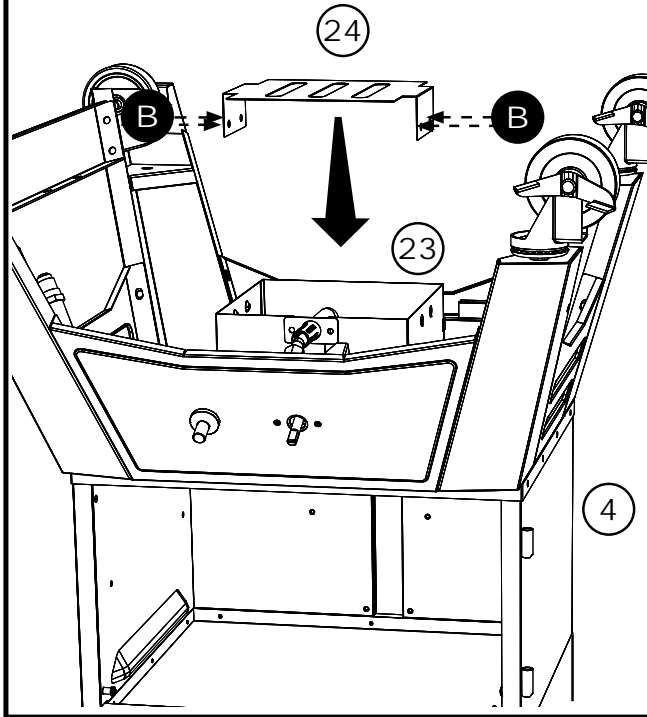
13



14



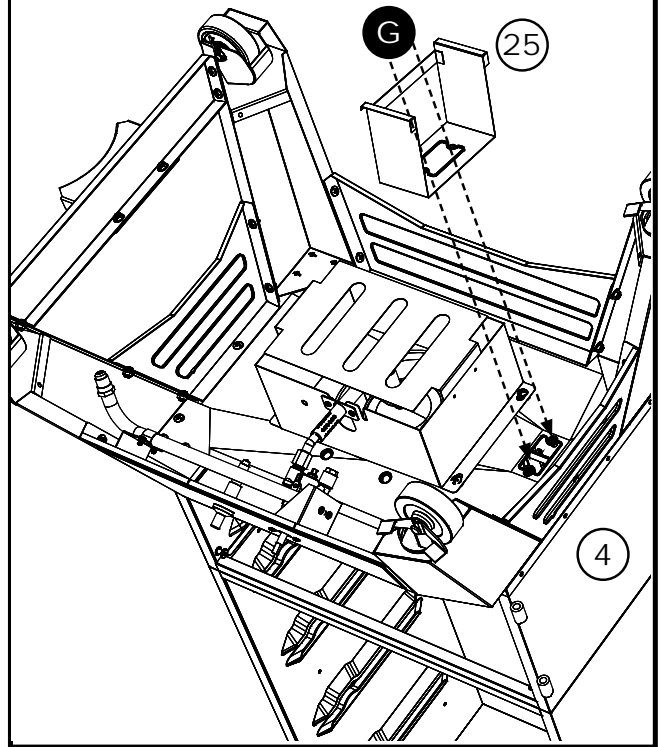
B  
x4



15



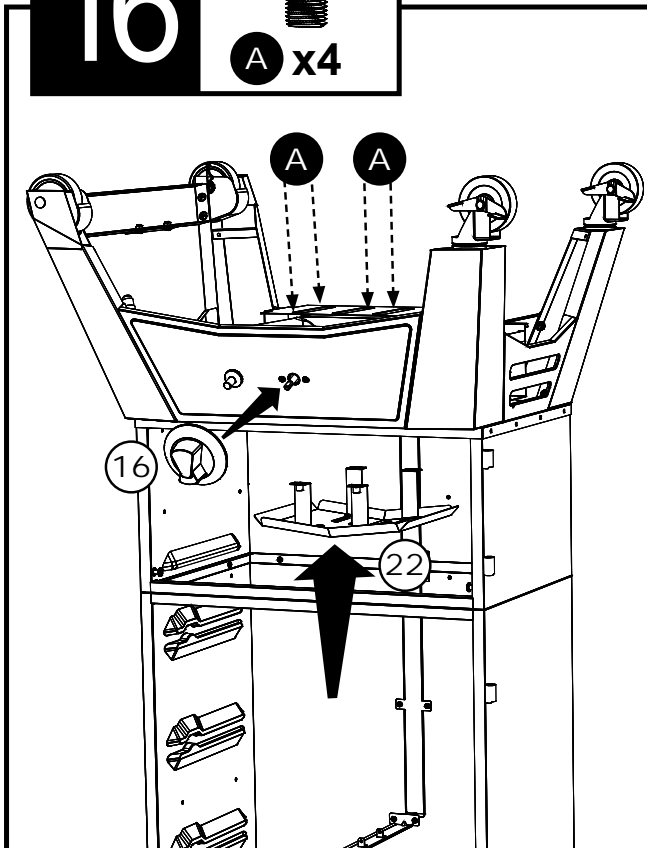
G  
x2



16

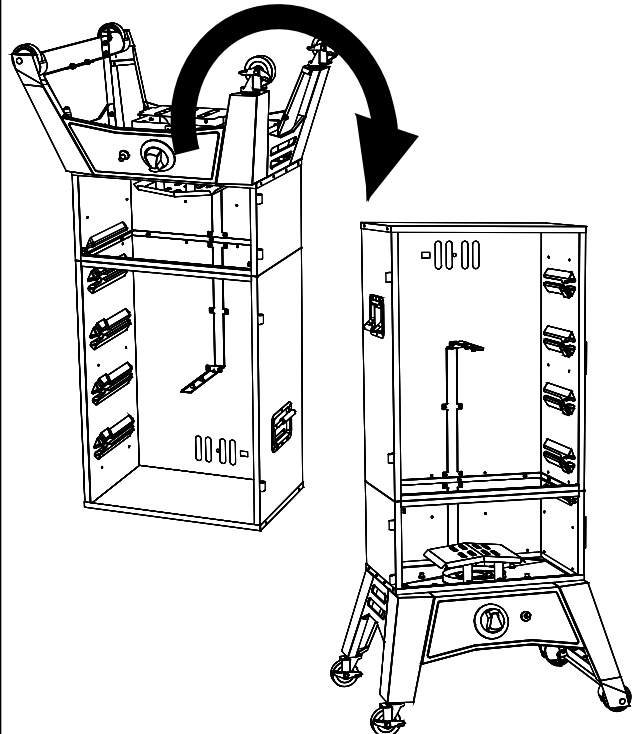


A  
x4

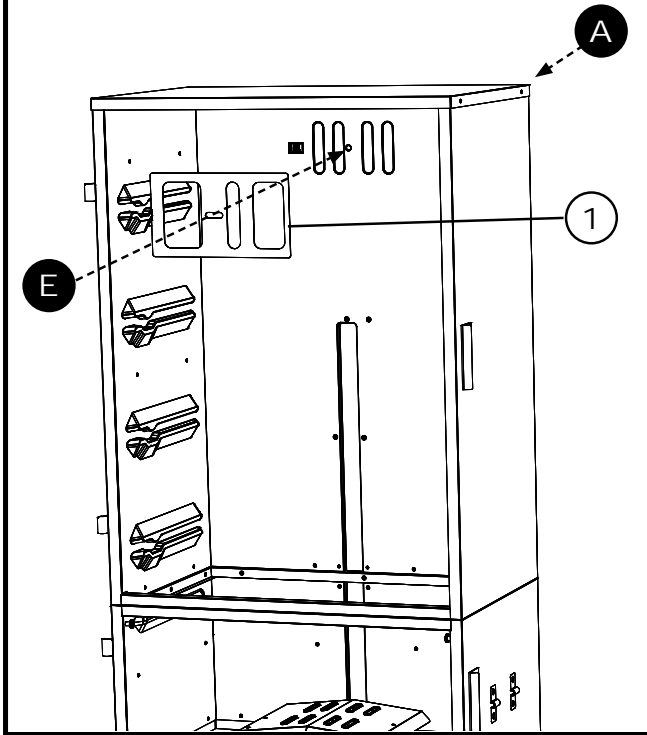
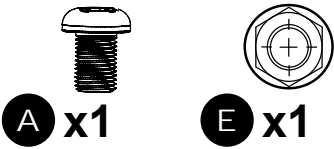


17

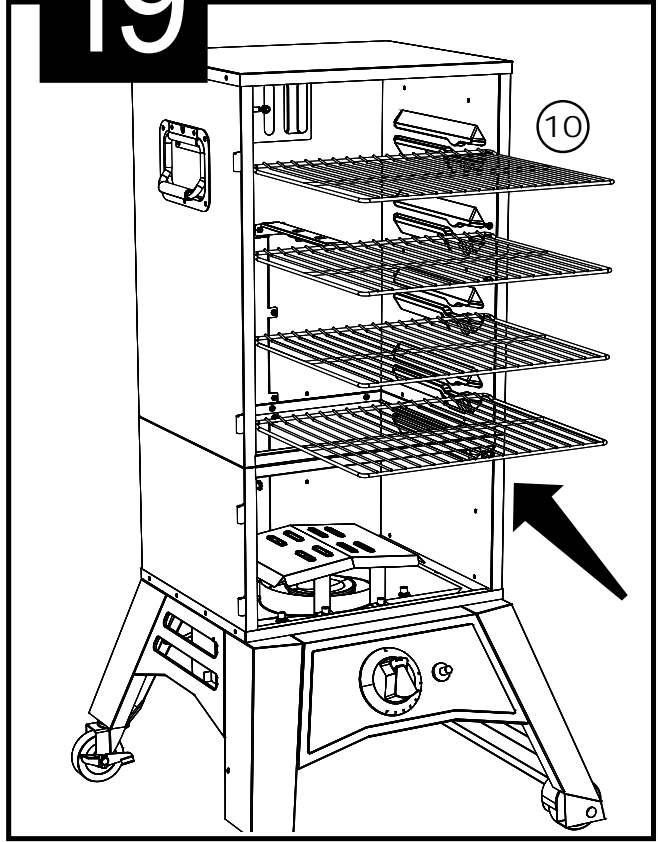
Turn smoker over onto legs  
Retournez le fumeur sur les jambes  
Convierte al fumador en las piernas



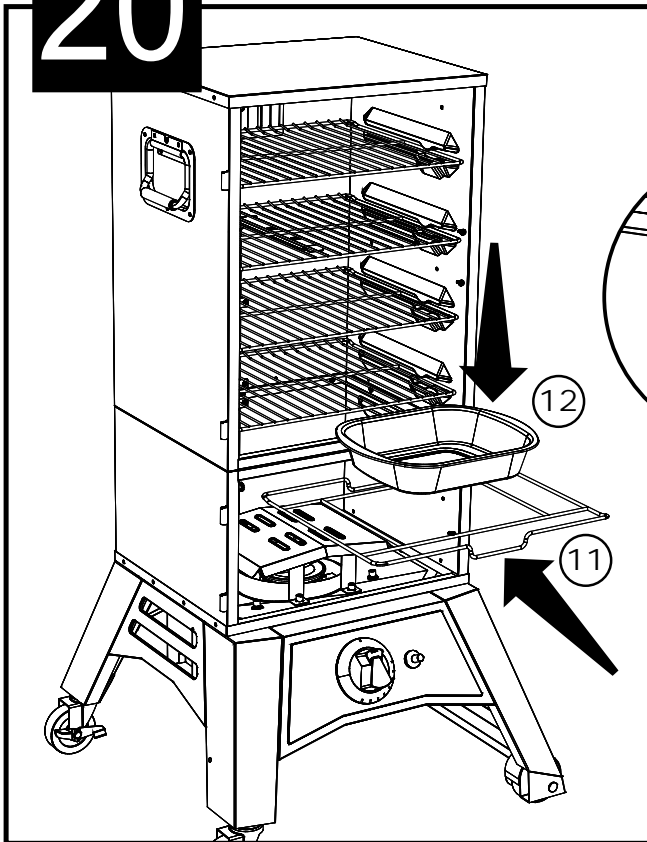
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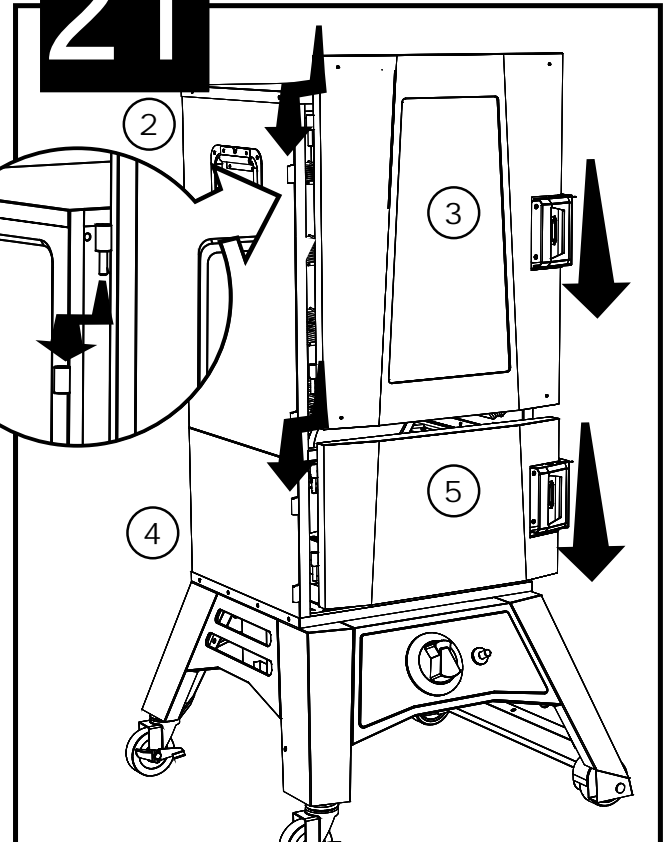
19



20

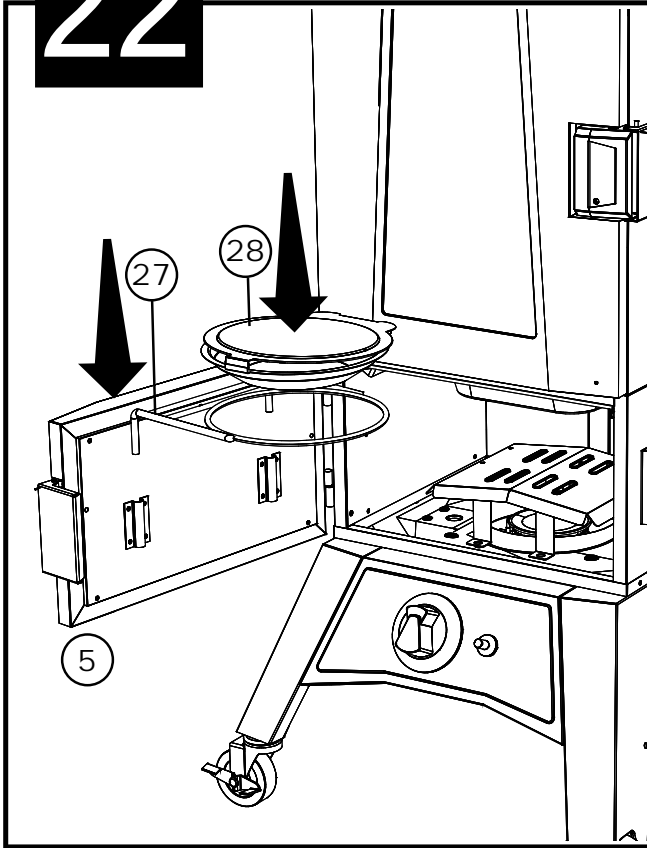


21

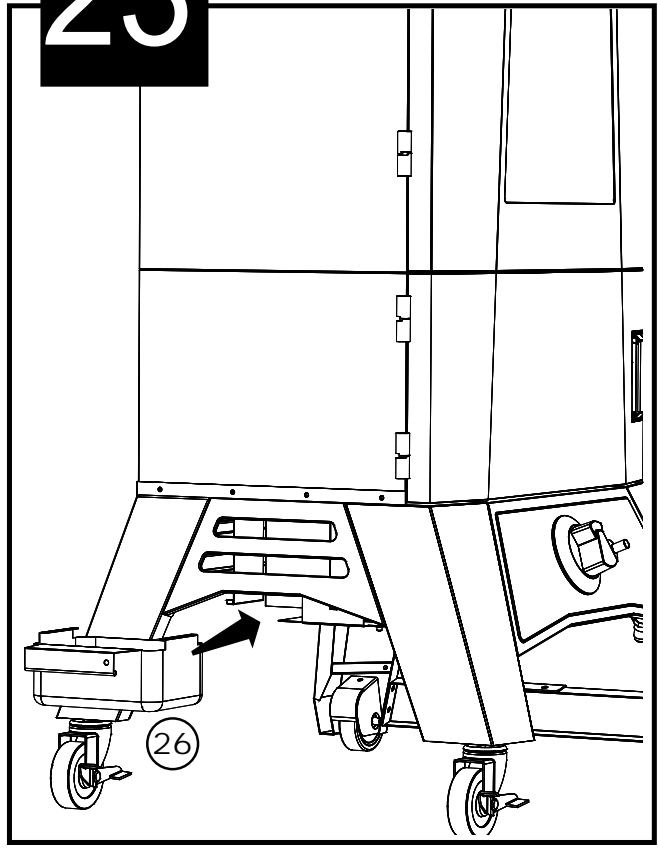




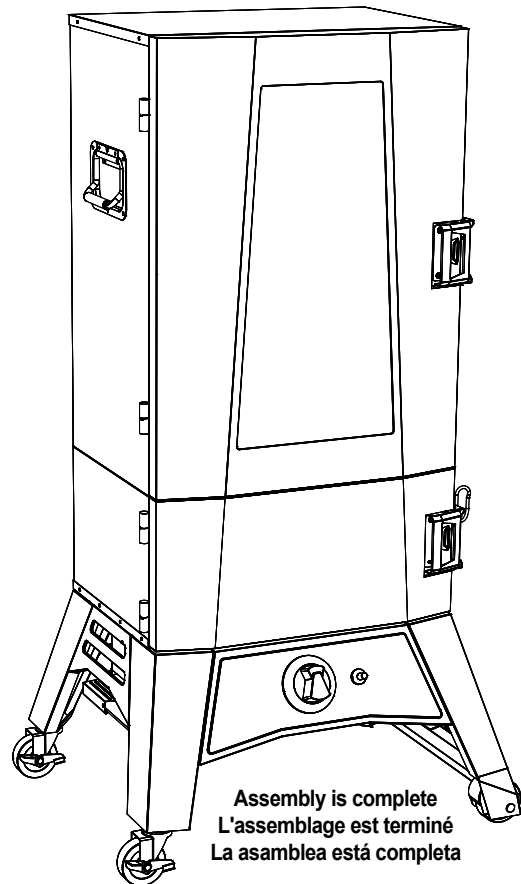
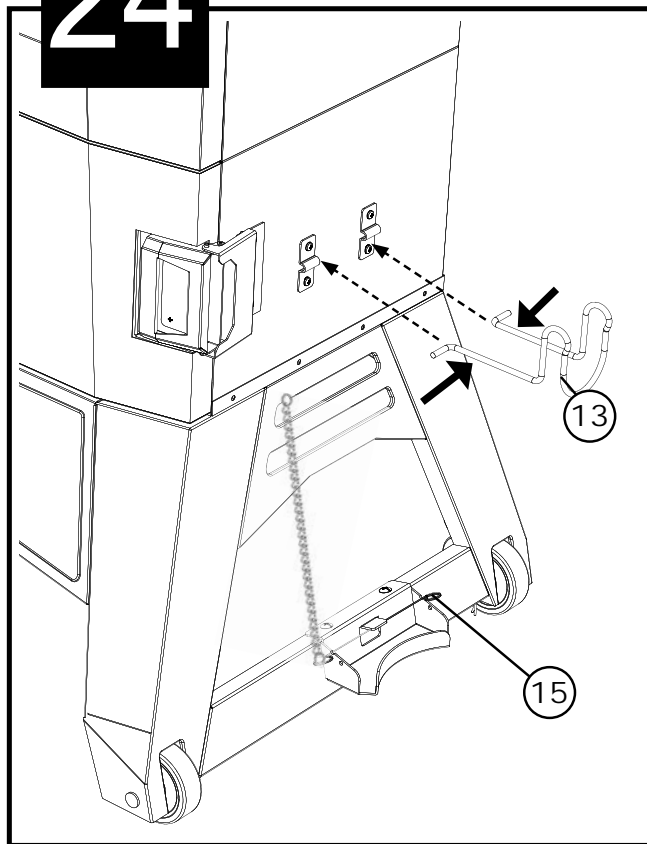
22



23



24



Assembly is complete  
L'assemblage est terminé  
La asamblea está completa

# REPLACEMENT PARTS LIST, LISTE DES PIÈCES DE RECHANGE, LISTA DE PARTES DE REPUESTO

REPLACEMENT PART	PIÈCE DE RECHANGE	REPUESTO	NO/Nº/NO	APPLIES TO ITEM/POUR ARTICLE/ SE APLICA AL ARTÍCULO
Top Smoker Body Kit	Ensemble fumoir	Kit del cuerpo del ahumador	9905160008	20050716, 20050816, 20050916
Top Smoker Body Kit	Ensemble fumoir	Kit del cuerpo del ahumador	9905160038	20051316, 20051416
Bottom Smoker Body Kit	Ensemble fumoir	Kit del cuerpo del ahumador	9905160022	20050716, 20050816, 20050916
Bottom Smoker Body Kit	Ensemble fumoir	Kit del cuerpo del ahumador	9905160045	20051316, 20051416
Top Smoker Door Kit	Ensemble porte principale du fumoir	Kit de la puerta grande del ahumador	9905160013	20050716, 20050916
Top Smoker Door Kit	Ensemble porte principale du fumoir	Kit de la puerta grande del ahumador	9905160009	20050816
Top Smoker Door Kit	Ensemble porte principale du fumoir	Kit de la puerta grande del ahumador	9905160046	20051316, 20051416
Top Smoker Door Kit	Ensemble porte principale du fumoir	Kit de la puerta grande del ahumador	9905160013	20050916
Bottom Smoker Door Kit	Ensemble porte principale du fumoir	Kit de la puerta grande del ahumador	9905160032	20050716, 20050816, 20050916
Bottom Smoker Door Kit	Ensemble porte principale du fumoir	Kit de la puerta grande del ahumador	9905160047	20051316, 20051416
Door Handle Kit	Ensemble poignée de porte principale	Kit del asa de la puerta grande	9905160024	All models, Tous les modèles, Todos los modelos
Right Front Leg Kit	Ensemble pied droit avant	Kit de la pata frontal derecha	9905160010	20050716, 20050816, 20050916
Left Front Leg Kit	Ensemble pied gauche avant	Kit de la pata frontal izquierda	9905160011	20050716, 20050816, 20050916
Right Rear Leg Kit	Ensemble pied droit arrière	Kit de la pata posterior derecha	9905160012	20050716, 20050816, 20050916
Left Rear Leg Kit	Ensemble pied gauche arrière	Kit de la pata posterior izquierda	9905160036	20050716, 20050816, 20050916
Right Front Leg Kit	Ensemble pied droit avant	Kit de la pata frontal derecha	9905160048	20051316, 20051416
Left Front Leg Kit	Ensemble pied gauche avant	Kit de la pata frontal izquierda	9905160049	20051316, 20051416
Right Rear Leg Kit	Ensemble pied droit arrière	Kit de la pata posterior derecha	9905160050	20051316, 20051416
Left Rear Leg Kit	Ensemble pied gauche arrière	Kit de la pata posterior izquierda	9905160051	20051316, 20051416
Left Side Leg Brace Kit	Ensemble support latéral de pied	Kit de la abrazadera de la pata lateral	9905160014	20050716, 20050816, 20050916
Right Side Leg Brace Kit	Ensemble support latéral de pied	Kit de la abrazadera de la pata lateral	9905160023	20050716, 20050816, 20050916
Rear Leg Brace Kit	Ensemble support arrière de pied	Kit de la abrazadera de la pata posterior	9905160015	20050716, 20050816, 20050916
Left Side Leg Brace Kit	Ensemble support latéral de pied	Kit de la abrazadera de la pata lateral	9905160052	20051316, 20051416
Right Side Leg Brace Kit	Ensemble support latéral de pied	Kit de la abrazadera de la pata lateral	9905160053	20051316, 20051416
Rear Leg Brace Kit	Ensemble support arrière de pied	Kit de la abrazadera de la pata posterior	9905160054	20051316, 20051416
Control Panel and HVR Kit	Ensemble panneau de commande	Kit del panel de control	9905160025	20050716, 20050816, 20050916
Control Panel and HVR Kit	Ensemble panneau de commande	Kit del panel de control	9905160055	20051316, 20051416
Burner Box Kit	Ensemble bac à combustion	Kit de la caja del quemador	9905160026	20050716, 20050816, 20050916
Burner Box Kit	Ensemble bac à combustion	Kit de la caja del quemador	9905160057	20051316, 20051416
Air Damper Kit	Clapet d'aération (carré)	Regulador de aire (cuadrado)	9905140008	All models, Tous les modèles, Todos los modelos
Push Button Ignitor Kit	Ensemble assemblage du dispositif d'allumage	Kit de ensamblaje del arrancador	990060328	All models, Tous les modèles, Todos los modelos
Grease Tray Bracket Kit	Ensemble collecteur de graisse	Kit de la bandeja de grasa	9905160044	20050716, 20050816, 20050916
Grease Tray Bracket Kit	Ensemble collecteur de graisse	Kit de la bandeja de grasa	9905160056	20051316, 20051416
Tank Retainer Kit	Ensemble support de rétention de bouteille de gaz	Kit de la abrazadera de retención del tanque	9905160043	All models, Tous les modèles, Todos los modelos
Tank Leg Brace Kit	Ensemble support de rétention de bouteille de gaz	Kit de la abrazadera de retención del tanque	9905160031	All models, Tous les modèles, Todos los modelos
Tank Support Kit	Ensemble support de réservoir	Kit de soporte del tanque de	9903160002	All models, Tous les modèles, Todos los modelos
3" Wheel Kit	Ensemble de 3" roues	3" Juego de Ruedas	9905160037	All models, Tous les modèles, Todos los modelos
Wood Chip Tray Kit	Bac à copeaux de bois avec couvercle	Bandeja de trozos de madera con tapa	9905160033	All models, Tous les modèles, Todos los modelos
Temp Sensor Bracket Kit	Température kit de support de capteur	Kit de soporte de sensor de temperatura	9905160034	All models, Tous les modèles, Todos los modelos
Control Knob Kit	Bouton de contrôle	Perilla de control	9905160042	All models, Tous les modèles, Todos los modelos
Heat Diffuser Kit	Ensemble de diffuseur de chaleur	Kit difusor de calor	9905160040	All models, Tous les modèles, Todos los modelos
3" Locking Swivel Caster	3" verrouillage roulette pivotante	3" de ruedecillas de bloqueo	9905160050	All models, Tous les modèles, Todos los modelos
Wood Chip Tray Rack	Claie de copeaux de bois	Estante de madera bandeja de fichas	9905160021	All models, Tous les modèles, Todos los modelos
Grease Tray	Collecteur de graisse	Bandeja de grasa	9905100069	20050716, 20050816, 20050916
Grease Tray	Collecteur de graisse	Bandeja de grasa	9905140017	20051316, 20051416
Flame Sensor	Détecteur de flamme	Sensor de llama	9905160069	All models, Tous les modèles, Todos los modelos
Smoking Rack	Étagère fumeurs	Estante de fumadores	910050029	20050716, 20050816, 20050916
Accessory Rack	Étagère accessoires	Estante accesorio	9907160171	20050916
Accessory Rack	Étagère accessoires	Estante accesorio	9907160172	20051416
Smoking Rack	Étagère fumeurs	Estante de fumadores	9907120012	20051316, 20051416
Water Bowl Rack	Support du réservoir d'eau	Retenedor de la bandeja de agua	9903160002	20050716, 20050816, 20050916
Water Bowl Rack	Support du réservoir d'eau	Retenedor de la bandeja de agua	9905160205	20051316, 20051416
Water Bowl	Réservoir d'eau	Bandeja de agua	9905160024	20050716, 20050816, 20050916
Water Bowl	Réservoir d'eau	Bandeja de agua	9905100009	20051316, 20051416
Matchstick w/Chain	Allumette avec chaîne	Palillo de fósforo con cadena	990860003	All models, Tous les modèles, Todos los modelos
JMSS Quick Start Guide	JMSS Guide de démarrage rapide	Guía de inicio rápido JMSS	9805160020	20050816
JMSS Recipe Booklet	JMSS livret de recettes	JMSS recetario	9807130053	20050816
Hardware Kit	Ensemble pièces de quincaillerie	Kit de accesorios	9903160001	All models, Tous les modèles, Todos los modelos
Instruction Manual	Manuel de l'utilisateur	Manual de instrucciones	9805160024	All models, Tous les modèles, Todos los modelos

Replacement parts may vary by item number of model. Les pièces de rechange peuvent varier selon le numéro de l'article du modèle. Las piezas de repuesto pueden variar según el número de artículo del modelo.



**DO NOT RETURN TO RETAILER** for assembly assistance, missing or damaged parts.

Please contact MASTERBUILT customer service at 1-800-489-1581 or support.masterbuilt.com. Please have the model number and serial number available. These numbers are located on the silver rating label on the unit.

**NNE PAS RETOURNER AU DÉTAILLANT pour l'assistance d'assemblage, pièces manquantes ou endommagées.** S'il vous plaît contacter le service à la clientèle au 1-800-489-1581 ou MASTERBUILT support.masterbuilt.com. S'il vous plaît avoir le numéro de modèle et le numéro de série. Ces numéros se trouvent sur la plaque signalétique de l'argent sur l'unité.

**NO REGRESE A DISTRIBUIDOR** para ayuda con el montaje, partes faltantes o dañados. Por favor, póngase en contacto con el servicio al cliente al 1-800-489-1581 o MASTERBUILT support.masterbuilt.com. Tenga a mano los números de modelo y número de serie. Estos números se encuentran en la placa de plata en la unidad.

## LIMITED 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.



Go online [www.masterbuilt.com](http://www.masterbuilt.com)  
or complete and return to  
Attn: Warranty Registration  
Masterbuilt Manufacturing, LLC  
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.*



**Masterbuilt Manufacturing, LLC  
1 Masterbuilt Ct.  
Columbus, GA 31907  
Customer Service 1-800-489-1581**

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**Service à la clientèle 1-800-489-1581**

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**Servicio de atención al cliente 1-800-489-1581**

[www.masterbuilt.com](http://www.masterbuilt.com)



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