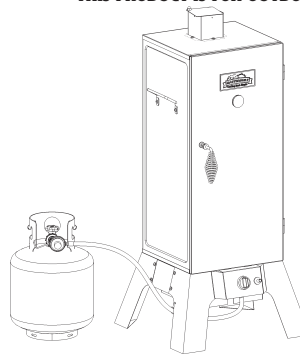




Masterbuilt Manufacturing, Inc
 A Georgia Company
 450 Brown Avenue
 Columbus, Georgia 31906
 Customer Service 1-800-489-1581







Cooking Made Simple
ASSEMBLY, CARE & USE MANUAL
WARNING & SAFETY INFORMATION
 MODELS 20050106, 20050107, 20050207, 20050108, 20050208
VERTICAL GAS SMOKER
THIS PRODUCT IS FOR OUTDOOR USE ONLY





(LP Gas Cylinder not included)



Manual Code: 988060016 070928

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

 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>	

 <p>DANGER</p> <p>If you smell gas:</p> <ol style="list-style-type: none"> 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. 	 <p>DANGER</p> <ol style="list-style-type: none"> 1. Never operate this appliance unattended. 2. Never operate this appliance within 10 feet (3m) of any structure, combustible material or other gas cylinder. 3. Never operate this appliance within 25 feet (7.5m) of flammable liquids. 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.
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FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

 **GENERAL WARNINGS AND SAFETY INFORMATION** 

- 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.
- 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.
- Keep children and pets away from unit at all times. Do NOT allow children to use unit.
- 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.
- Allow unit to cool below 115°F (45°C) before moving or storing.
- Avoid bumping or impacting unit.
- This unit is HOT while in use and during cooling process. Wear protective gloves/mitts.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to properly assemble or safely operate unit.
- Never use glass, plastic or ceramic cookware in unit.
- Do NOT allow anyone to conduct activities around unit during or following its use until it has cooled.
- Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended.
- Never use unit for anything other than its intended use. This unit is NOT for commercial use.
- Use in accordance with local, state and federal fire codes.

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 Manufacturing, Inc.

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: _____

SMOKING CHART							
ITEM	SIZE	TEMP	CHARCOAL	WATER	WOOD CHIPS	COOKING TIME	INTERNAL TEMP
BEEF							
Pot Roast (arm, top, chuck, blade)	4 - 5 lbs (1.8-2.3kgs)	200°F (93°C)	7 - 8 lbs (3.2-3.6kgs)	3 - 4 qts (2.8-3.8l)	2 - 3 cups (0.56-0.83l)	3 - 4 hrs	140°F (60°C) Rare 160°F (71°C) Medium 170°F (77°C) Well Done
Brisket	3 - 4 lbs (1.4-1.8kgs)	200°F (93°C)	7 - 8 lbs (3.2-3.6kgs)	4 qts (3.8l)	3 cups (0.83l)	3 - 4.5 hrs	170°F (77°C) Well Done
PORK							
Loin Roast, bone in	3 - 4 lbs (1.4-1.8kgs) 5 - 7 lbs (2.3-3.2kgs)	200°F (93°C)	8 lbs (3.6kgs) 8 lbs (3.6kgs)	4 qts (3.8l) 6 qts (5.7l)	2 cups (0.56l) 3 cups (0.83l)	3.5 - 4.5 hrs 5 - 7 hrs	170°F (77°C) Well Done
Loin Roast, boneless	3 - 5 lbs (1.4-2.3kgs)	200°F (93°C)	10 lbs (4.6kgs)	4 - 5 qts (3.8-4.7l)	3 cups (0.83l)	3.5 - 5.5 hrs	170°F (77°C) Well Done
Spare Ribs	4 - 6 lbs (1.8-2.7kgs) 7 - 10 lbs (3.2-4.6kgs)	200°F (93°C)	8 - 10 lbs (3.6-4.6kgs) 10 lbs (4.6kgs)	4 qts (3.8l) 5 - 6 qts (4.7-5.7l)	3 cups (0.83l) 3 cups (0.83l)	2.5 - 3.5 hrs 3.5 - 5 hrs	Well done when meat pulls away from bone
POULTRY							
Chicken- 2 whole	2 - 3 lbs ea (0.9-1.4kgs)	200°F (93°C)	5 - 7 lbs (2.3-3.2kgs)	3 - 4 qts (2.8-3.8l)	2 cups (0.56l)	2.5 - 3.5 hrs	180°F (82°C) (Leg moves easily in joint)
Turkey	8 - 10 lbs (3.6-4.6kgs) 11 - 13 lbs (5.0-5.9kgs)	200°F (93°C)	8 lbs (3.6kgs) 8 - 10 lbs (3.6-4.6kgs)	5 qts (4.7l) 6 qts (5.7l)	3 cups (0.83l) 3 cups (0.83l)	4 - 6 hrs 6 - 7.5 hrs	185°F (85°C) (Leg moves easily in joint)
SEAFOOD							
Salmon	6 - 7 lbs (2.7-3.2kgs)	200°F (93°C)	10 lbs (4.6kgs)	5 - 6 qts (4.7-5.7l)	3 cups (0.83l)	4 - 6.5 hrs	Flesh white, flakes when forked
Fish Fillets	Full Grate	200°F (93°C)	5 lbs (2.3kgs)	3 qts (2.8l)	1 - 2 cups (0.28-0.56l)	1.5 - 2.5 hrs	
Shrimp, Clams, Crab Legs	Full Grate	200°F (93°C)	5 lbs (2.3kgs)	3 qts (2.8l)	1 - 2 cups (0.28-0.56l)	1 - 2 hrs	Shrimp pink Shells open
WILD GAME							
Quail, Dove etc.	12 - 16 birds	200°F (93°C)	7 - 10 lbs (3.2-4.6kgs)	4 qts (3.8l)	2 - 3 cups (0.56-0.83l)	2 - 4 hrs	Leg moves easily in joint
Pheasant, Duck, etc.	5 - 7 lbs (2.3-3.2kgs)	200°F (93°C)	8 - 10 lbs (3.6-4.6kgs)	4 - 5 qts (3.8-4.7l)	2 - 3 cups (0.56-0.83l)	4 - 5 hrs	180-185°F (82-85°C) Well Done

GENERAL WARNINGS AND SAFETY INFORMATION continued

- Use 20LB (9kgs) gas cylinder that has protective collar (cylinder not included with 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 Gases, 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.
- 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.
- Always perform soapy water test (see "Soapy Water Test Instructions" in this manual) EVERY TIME you use unit.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- Before each use inspect gas hose for signs of damage.
- Always disconnect gas cylinder from unit when not in use.
- Never attach/disconnect gas cylinder, move or alter gas fittings when unit is in operation.
- 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.
- Regulator and hose assembly supplied with unit MUST be used. For replacement parts, if needed, contact Masterbuilt Customer Service at 1-800-489-1581.
- When lighting burner remove all smoker parts to prevent explosion from gas build up.
- If burner does not ignite, turn off regulator control valve first, then gas cylinder, and wait 5 minutes. After time is up, repeat burner lighting steps.
- Keep fuel supply hose away from unit while in operation.
- Keep fuel supply hose away from any heated surface
- Do NOT obstruct flow of combustion and ventilation. Keep ventilation openings of cylinder enclosure free and clear of debris.
- When use is complete, always turn regulator control valve OFF first, then gas cylinder valve OFF.
- Gas MUST be turned off at the supply cylinder when not in use.
- 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.
- 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.
- 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.
- Cylinder MUST be stored outdoors, out of children's reach and must NOT be stored in a building, garage, or any other enclosed area.
- This appliance is not for frying turkeys.

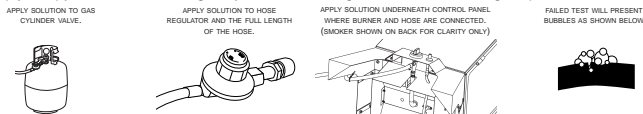
SOAPY WATER TEST WARNINGS & PROCEDURES

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 smoker away from open flames, sparks or lit cigarettes.
- Smoker 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.
- Never use an open flame to test for gas leaks.

Preparation:

- Remove any cookware from smoker.
- Make sure regulator and gas cylinder valve to 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.



Testing Gas 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 OFF and retighten fitting. Repeat test.

Testing Regulator and Hose:

- AFTER gas cylinder valve has passed Soapy Water Test, turn gas cylinder valve ON, open regulator control valve one full turn and check for bubbles at valve location, along full length of hose and at burner connection. DO NOT LEAVE GAS ON MORE THAN 12 SECONDS. If bubbles appear, stop, turn regulator valve OFF, turn gas cylinder 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 cooker.

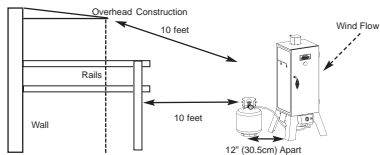
DURING ANY PORTION OF SOAPY WATER TEST IF BUBBLES CONTINUE TO APPEAR, STOP, DO NOT USE UNIT. CONTACT LOCAL PROPANE DEALER OR MASTERBUILT CUSTOMER SERVICE @ 1-800-489-1581.

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

PLACEMENT OF APPLIANCE FOR SAFETY

Before using smoker check wind direction & place cylinder UPWIND, upright 12" (30.5cm) away from unit. This is necessary so that cylinder supply system is arranged for vapor withdrawal.

WARNING: HOSE IS A TRIP HAZARD



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.

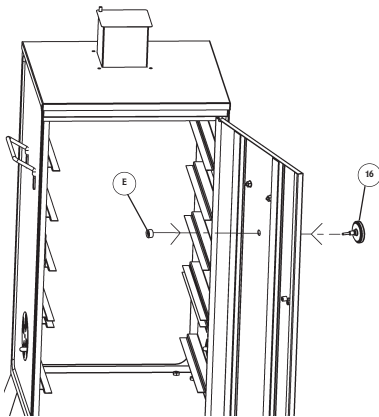
SAFE STORAGE AND MAINTENANCE

- Inspect all hardware in assembled parts for tightness on a regular basis to insure unit is in safe working condition.
- ALWAYS allow unit to cool completely before handling.
- Clean unit, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of unit with damp rag. DO NOT use oven cleaner.
- ALWAYS cover and store cold unit in a protected area.
- Unit is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint.
- NEVER USE PAINT ON INSIDE SURFACES OF UNIT.

WOOD SMOKING GUIDE FOR MEATS

WOOD FLAVOR	POULTRY	FISH	HAM	BEEF	PORK	LAMB
Hickory <small>Pungent, smoky, bacon-like flavor</small>	✓	✓	✓	✓	✓	
Mesquite <small>Sweet and delicate flavor</small>	✓			✓		✓
Alder <small>Delicate, wood smoke flavor</small>	✓	✓			✓	
Pecan <small>Bold and hearty flavor</small>	✓	✓			✓	
Maple <small>Sweet, subtle flavor</small>	✓				✓	
Apple <small>Sweet, delicate flavor</small>	✓	✓			✓	
Cherry <small>Sweet, delicate flavor</small>	✓				✓	

- 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.
- Lifting grill lid during cooking process may extend cooking time due to heat loss.

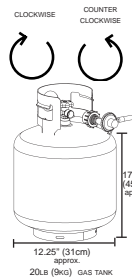


STEP 9.
Insert temperature gauge (16) and secure with nut (E) as shown.

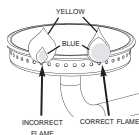
!
WARNING
!

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.

REGULATOR, BURNER AND GAS VALVE CONNECTION & OPERATION

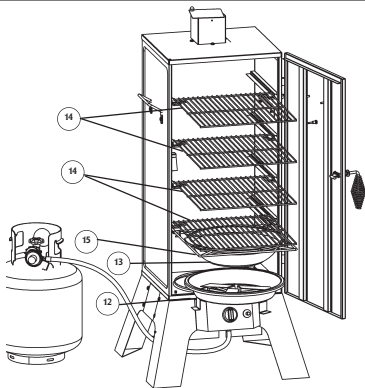
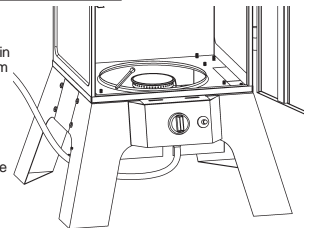


- **Inspect hose before each use.** If there are signs of wear, cuts, or leaks, replace unit. DO NOT USE.
- **Inspect burner before each use.** Check burner and burner ventura tube for insects and insect nests. A clogged tube can lead to a fire beneath appliance.
- Connect hose regulator to LP Gas Cylinder-
 1. Make sure gas cylinder valve is closed. Turn knob 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 as shown in figure on the left. Turn regulator coupling nut clockwise until it stops. DO NOT OVER TIGHTEN.
- Perform Soapy Water Test.
- To use turn gas cylinder ON, turn regulator control valve ON, turn burner control knob clockwise and push ignitor button to light.
- If ignition does not occur, wait one minute and re-try. If ignition still does not occur wait five minutes and then match light.
- After use turn burner control knob OFF, turn regulator control valve OFF, then turn gas cylinder OFF.
- Burner control knob adjusts burner flame. Turn control knob clockwise SLOWLY to increase flame. Turn control knob counter-clockwise to decrease flame and shut flame off.
- Visually check burner flame. 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 burner control knob to "OFF" position, turn off regulator and propane tank. Allow unit to cool and then clean burner. Let burner completely dry before re-lighting.



MATCH LIGHT INSTRUCTIONS

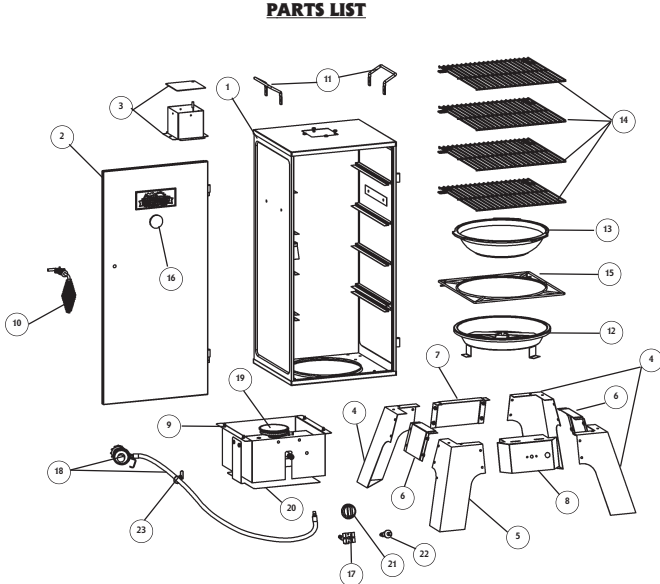
1. Read all instructions and warnings before lighting.
2. Check gas control valve and gas cylinder valve to be certain in OFF position before connecting to gas cylinder. Perform soapy water test before each use.
3. Open door during lighting.
4. Turn gas control valve on, turn gas cylinder valve on.
5. Place a lit fireplace match close enough to burner to ignite
6. After each use, first turn gas control valve off, then gas cylinder valve off. Always allow unit to cool completely before touching, moving or storing.



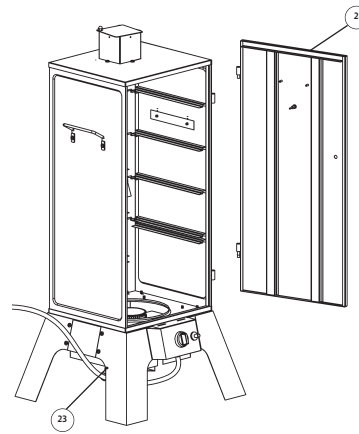
STEP 10.
Place cooking grates (14), water bowl grate (15), water bowl (13) and flame disk bowl (12) inside smoker as shown.

SMOKER IS READY FOR USE.

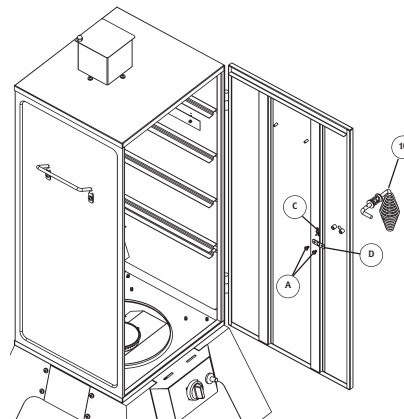
PARTS LIST



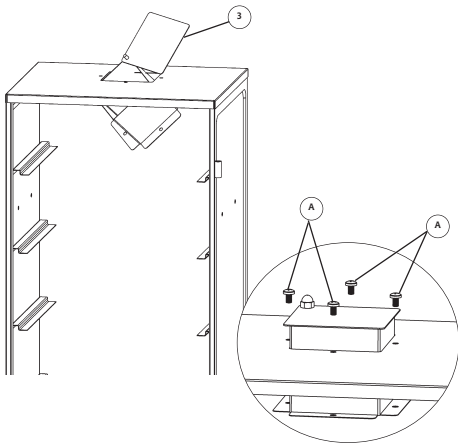
ITEM NO.	QUANTITY	DESCRIPTION	ITEM NO.	QUANTITY	DESCRIPTION
1	1	Smoker Body	13	1	Water Bowl
2	1	Smoker Door	14	4	Cooking Grates
3	1	Smokestack	15	1	Water Bowl Holder
4	3	Leg Frames	16	1	Temperature Gauge
5	1	Leg Frame with hole	17	1	Valve (pre-mounted)
6	2	Small Leg Frame Connector Plates	18	1	Regulator/Hose (pre-mounted)
7	1	Large Leg Frame Connector Plate	19	1	Stainless Steel Burner (pre-mounted)
8	1	Control Panel	20	1	Heat Shield (pre-mounted to burner box)
9	1	Burner Box	21	1	Burner Control Knob (pre-mounted)
10	1	Door Handle	22	1	Auto Ignitor (pre-mounted)
11	2	Body Handles	23	1	Hose Retention Hook (pre-mounted)
12	1	Flame Disk Bowl			



STEP 7.
 Insert pegs of smoker door (2) into smoker body simultaneously.
 Attach hose retention hook (23) to small hole in left front leg. Clip hose into hook.



STEP 8.
 Insert door handle (10) into door. Turn handle and push so handle goes into door up to attached spring.
 Push door handle spring plate (D) over door rod inside smoker and align side holes with holes in smoker door.
 Attach plate to door with screws (A).
 Push spring clip (C) through remaining hole on door handle to secure.



Carefully position grill as shown.

STEP 5.
Slide top of smokestack (3) open as shown. Angle smokestack and push up through hole on top of smoker body.

Attach using screws (A).

HARDWARE LIST



(A)
Crosshead
Flange Screw
qty - 34



(B)
Phillips Hex
Head Bolt
qty - 4



(C)
Spring Clip
qty - 1



(D)
Spring Plate
qty - 1



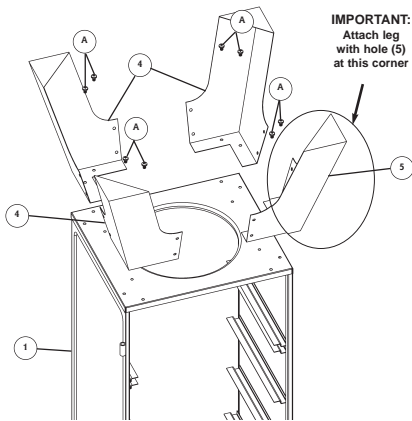
(E)
Knurl Nut
qty - 1

REPLACEMENT PARTS LIST

ITEM NO.	DESCRIPTION
990060160	Body Kit
911060012	Door with Logo Plate
990060161	Leg Frame Kit
990060162	Leg Frame with Hole Kit
990060163	Small Leg Frame Connector Kit
990060164	Large Leg Frame Connector Kit
990060156	Smokestack Kit
990060158	Door Handle Kit
990060157	Body Handle Kit
990060169	Control Panel Kit
990060170	Burner Box Kit
990060232	Heat Shield Kit
990060165	Temperature Gauge Kit
911060003	Cooking Grate
911060004	Water Bowl Holder
911060005	Water Bowl
911060006	Flame Disk Bowl
911060001	Regulator/Hose
911060007	Stainless Steel Burner
911060014	Control Knob
990060328	Ignitor Assembly Kit
990060291	Valve Kit
988060016	Instruction Manual
998060012	Hardware Bag

STOP!

DO NOT RETURN TO RETAILER
For Assembly Assistance, Missing or Damaged Parts
Call: MASTERBUILT Customer Service at 1-800-489-1581



Before assembly read instructions carefully.

Tools needed for assembly:
Phillips Head Screwdriver
Adjustable Wrench

Assemble unit on a clean, flat surface.

Carefully position grill as shown.

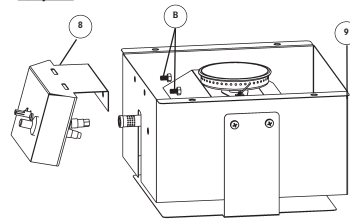
Do not tighten screws all the way. Leg frames may need to be adjusted during assembly.

STEP 1.

Attach leg frames (4, 5) to bottom of smoker body (1) using screws (A). Make sure leg with hole (5) is mounted as shown.

Do not tighten screws yet.

Step 3a

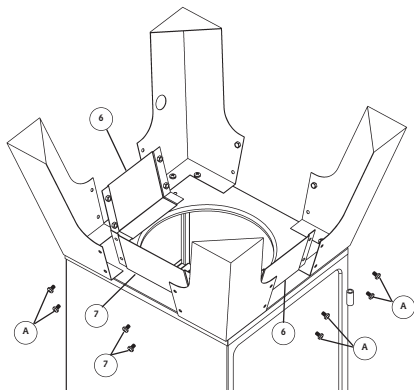


STEP 3a.

Attach burner box (9) to control panel (8) using phillips hexhead bolt (B) as shown. Make sure valve slides inside burner.

STEP 3b.

Firmly attach ignition wire to spark module and back side of piezo ignitor on control panel.



Do not tighten screws all the way. Leg frames may need to be adjusted during assembly.

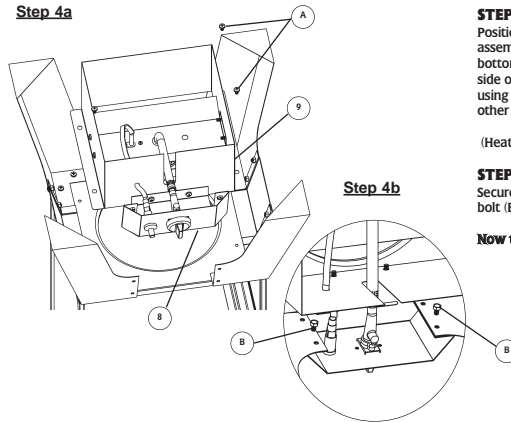
STEP 2.

Attach large leg connector plate (7) to back legs as shown using screws (A).

Attach small leg connector plate (6) on side as shown using screws (A). Repeat on other side.

Do not tighten screws yet.

Step 4a



STEP 4a.

Position control panel/burner box assembly (8, 9) over center hole in bottom of smoker body. Attach one side of burner box to smoker body using screws (A) as shown. Repeat on other side.

(Heat shield not shown for clarity.)

STEP 4b.

Secure control panel to front legs using bolt (B).

Now tighten all screws and bolts down.