



MASTERBUILT®

Rest assured, we're here to help.
Rassurez-vous, nous sommes là pour vous aider.
Tenga la seguridad de que estamos aquí para ayudarle.

Customer Service
Service à la clientèle
Servicio de atención al cliente

[masterbuilt.com/pages/support](https://www.masterbuilt.com/pages/support)

Masterbuilt Manufacturing, LLC

1 Masterbuilt Court | Columbus, GA | 31907

@masterbuilt



1.800.489.1581

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



MASTERBUILT®

Welcome to the family. Let's get started.
Bienvenue à la famille. Commençons.
Bienvenido a la familia. Empecemos.

GRAVITY SERIES™ 1050

Digital Charcoal Grill + Smoker
Grill au charbon + Fumoir numériques
Parrilla de carbón vegetal digital + Ahumador

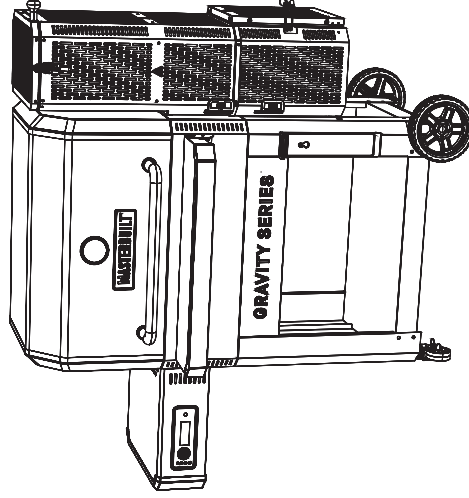
Manual applies to the following model number(s)
Le manuel s'applique aux numéros de modèle suivants
El manual se aplica a los siguientes números de modelo

MB200041220

Your model number | Votre numéro de modèle | Su número de modelo

Mfg. Date - Serial Number | Date de fabrication - Numéro de série | Fecha de fabricación - Número de serie

*These numbers are located on the rating label of the grill.
Ces numéros se trouvent sur la plaque signalétique du grill.
Estos números se ubican en la etiqueta posterior de la parrilla.*



Two people recommend for assembly
Deux personnes sont recommandées
pour l'assemblage
Se recomienda ensamblarlo entre dos
personas.

IMPORTANT | IMPORTANTE

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

S'il vous plaît noter cette information immédiatement et 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.

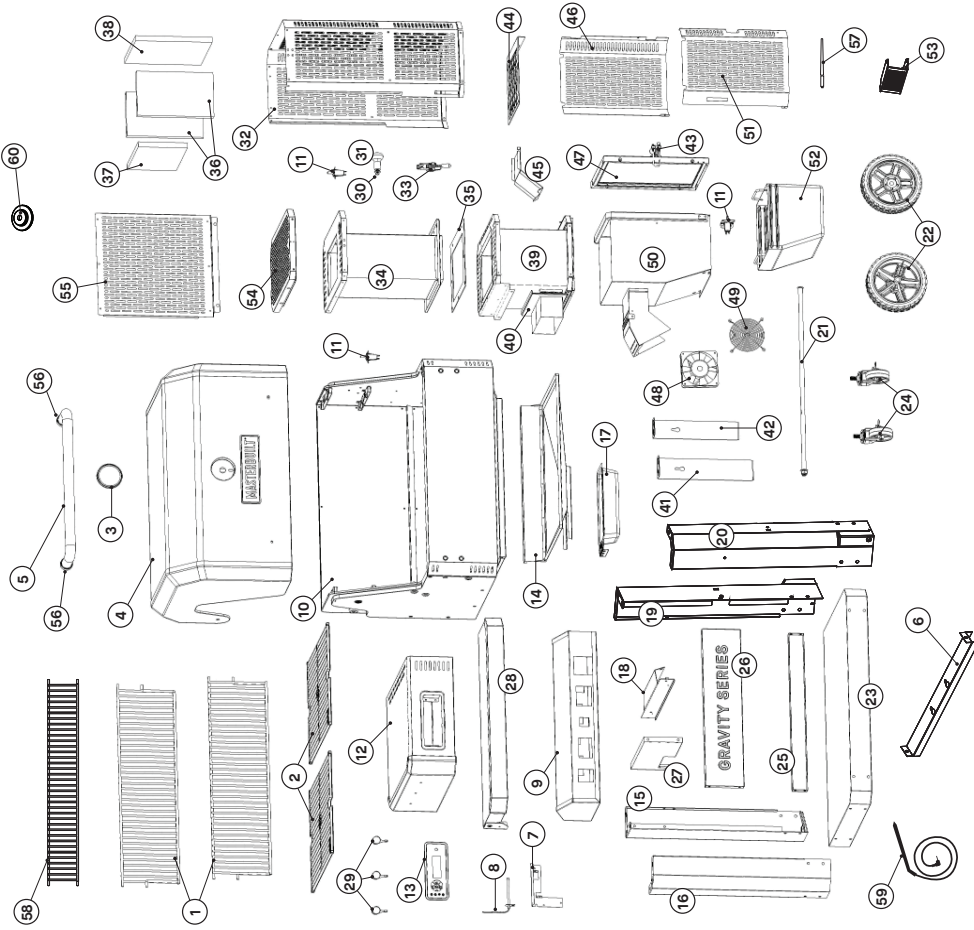
Manual Code / Código del manual: 9904190248 200317-GH

Master it. Masterbuilt.

Maitrisez-le. Masterbuilt.

Domínalo. Masterbuilt.

Parts Diagram | Diagramme des pieces | Diagrama de partes



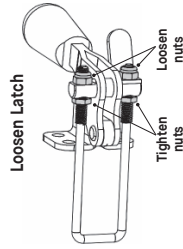
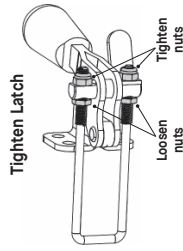
Troubleshooting

SYMPTOM	CAUSE	POSSIBLE SOLUTION
Controller not ON.	Power not ON.	Press the power button on the controller.
	Not plugged in.	Plug controller into power supply and power supply into wall outlet.
	Circuit breaker tripped.	Check wall outlet circuit breaker and reset if tripped.
Fan not ON.	Controller malfunction.	Call Masterbuilt Customer Service.
	Temperature in cabinet has reached the set temperature.	Once the set temperature is reached the fan will turn off. Once the temperature falls below the set temperature the fan will restart. The fan will continue adjusting itself automatically to maintain the set temperature.
Hopper lid open.	Hopper lid open.	For safety, the hopper is equipped with shut-off switches to prevent the fan from stoking the fire when these doors are open. Closing the doors will engage the switches, allowing the fan to continue normal operation.
	Ash door open.	
	Fan disconnected from controller.	Check that connection is fully seated.
	Fan disconnected from wiring harness.	
	Hopper lid switch disconnected.	
Controller temperature inaccurate.	Ash door switch disconnected.	
	Err 3	See below.
	Temperature probe not fully plugged in.	Check that connection is fully seated.
	Temperature probe is dirty.	Carefully clean temperature probe.
	Shutdown slides not removed.	Remove shutdown slides.
	Low charcoal.	Refill hopper with charcoal.
	Grill lid open.	Close grill lid.
	Fan not on.	See "Fan not ON."
	Loose seal at hopper lid.	Tighten hopper lid latch.
	Loose seal at ash door.	Tighten ash door latch.
Excessive smoke leaking from hopper.	Loose seal between top and middle hopper sections.	After hopper is cold, remove heat shield and tighten screws between top and middle hopper sections.
	Temperature probe not fully plugged in.	1. Check that connection is fully seated. 2. Unplug controller from power supply, wait 10 seconds and reconnect.
Err 1	Meat probe malfunction.	Call Masterbuilt Customer Service.
	Grill overheated.	1. Turn off grill. 2. Check for cause of overheat. • Grease fire. • Fan malfunction. 3. Restart grill.
Err 2	Err 3	Call Masterbuilt Customer Service.
Err 4	Charcoal failed to ignite.	1. Ensure shutdown slides are removed.
		2. Ensure hopper lid and ash door are fully closed.
		3. Ensure charcoal is not empty.
		4. Ensure old ash from previous use has not blocked up the ash grate. Shake grate to allow all the old charcoal to fall thru it.
		5. Restart grill.
Err 5	Meat Probe Temp above 300°F.	1. Using protective gloves, remove meat probe from grill.
		2. Unplug from controller.
		3. Allow meat probe to cool.
Poor Wifi connection	Weak signal.	1. Angle the antenna on back of controller to point at the ground

Operating Instructions

LATCH ADJUSTMENT

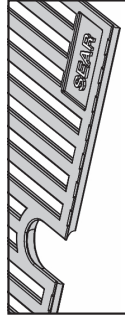
The hopper lid and door latches may require adjustment to ensure a proper seal and to prevent excessive smoke leakage. Loosen the latches slightly if they require excessive pressure to close. Tighten the latches slightly if there is excessive smoke leakage.



SMOKE + SEAR GRATES

Your grill features Smoke + Sear cast-iron cooking grates for low and slow smoking or high-heat searing. Simply flip the grates to the side that coincides with your method of cooking.

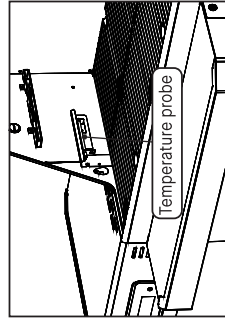
Note: Never flip while grill is on or hot.



CLEANING AND STORAGE

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

- Inspect hardware and assembled parts on a regular basis to ensure grill is in safe working condition.
- Clean grill and cooking/smoking grates with mild dish detergent. Wipe outside of grill with a damp rag. **DO NOT** use oven cleaner or other cleaning agents. Make sure to dry thoroughly.
- Clean the temperature probe (pictured) periodically with mild dish detergent to ensure accurate grill temperature readings. Make sure to dry thoroughly.
- After ashes are cold, clean ash tray and inside of bottom hopper after every use to remove ash buildup, residue and dust.
- Always empty the ash tray after each use once ashes have completely cooled. This will help prolong the life of the ash tray.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Always cover and store grill in a protected DRY AREA. Store only when fire is out and all surfaces are cold. Store meat probes inside the home.
- When grill is not in frequent use, even when using a grill cover, remember to check your grill periodically to avoid possible rust and corrosion due to moisture buildup.



Parts List

NO.	QTY.	DESCRIPTION	NO.	QTY.	DESCRIPTION
1	2	Smoking/Warming Racks	31	1	Hopper Lid Handle
2	2	Smoke + Sear Grates	32	1	Hopper Heat Shield - Top
3	1	Temperature Gauge	33	1	Hopper Lid Latch
4	1	Lid Assembly	34	1	Hopper Assembly - Top
5	1	Handle Tube	35	1	Hopper Gasket
6	1	Heat Manifold Support	36	2	Front/Rear Fire Brick
7	1	Temperature Probe Bracket	37	1	Left Fire Brick
8	1	Temperature Probe	38	1	Right Fire Brick
9	1	Heat Manifold Assembly	39	1	Hopper Assembly - Middle
10	1	Body Assembly	40	1	Grill Heat Intake Fiber Spacer
11	3	Lid/Door Switch	41	1	Heat Intake Slide (Large)
12	1	Side Shelf Assembly	42	1	Air Intake Slide (Small)
13	1	Controller Assembly	43	1	Hopper Door Latch
14	1	Bottom Tray Assembly	44	1	Charcoal Grate Assembly
15	1	Left Rear Leg Assembly	45	1	Fan Brace
16	1	Left Front Leg Assembly	46	1	Hopper Heat Shield - Bottom Rear
17	1	Grease Tray	47	1	Hopper Door Assembly
18	1	Side RH Leg Brace	48	1	Fan
19	1	Right Rear Leg	49	1	Fan Guard
20	1	Right Front Leg	50	1	Hopper Assembly - Bottom
21	1	Wheel Axle with Lock Nut	51	1	Hopper Heat Shield - Bottom Front
22	2	8" Wheel	52	1	Ash Tray Assembly
23	1	Bottom Shelf Assembly	53	1	Grill Heat Intake Grate
24	2	3" Caster	54	1	Hopper Lid Assembly
25	1	Back Leg Brace	55	1	Hopper Shrouding
26	1	Front Leg Cross Brace	56	2	Lid Handle Base
27	1	Side LH Leg Brace	57	1	Antenna
28	1	Front Shelf Assembly	58	1	Smoking/Warming Rack
29	3	Tool Hanger	59	1	Meat Probe
30	1	Hopper Lid Handle Washer	60	2	Lid Handle Washer

• BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.

- Assemble on a clean flat surface.
- Recommend assembling on cardboard to avoid oil residue on floors or scratches.
- Gloves recommended for assembly. Hopper gasket is fiberglass and will irritate skin.
- Tools needed: Phillips head screwdriver, adjustable wrench, 19mm socket wrench.
- Approximate assembly time: 1 hour, 45 minutes.
- Recommend two people assemble to increase ease and reduce assembly time.
- Actual product may differ from picture shown.
- It is possible that some assembly steps have been completed in the factory.
- **Remove all printed labels from the grill and hopper before use.**



DO NOT RETURN TO RETAILER for assembly assistance, missing or damaged parts. Please contact MASTERBUILT Customer Service at 1-800-489-1581 or www.masterbuilt.com/pages/support. Please have the model number and serial number available. These numbers are located on the silver rating label on the grill.