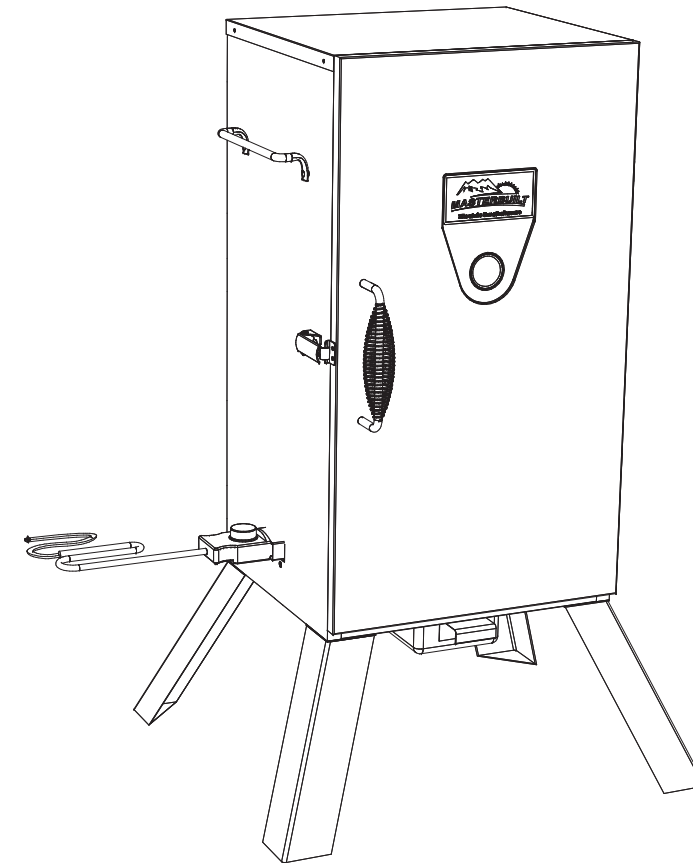


Masterbuilt Manufacturing, Inc
 1 Masterbuilt Court
 Columbus, Georgia 31907
 Customer Service 1-800-489-1581



**ASSEMBLY, CARE & USE MANUAL
 WARNING & SAFETY INFORMATION
 MODELS 20070210, 20070410 SMOKEHOUSE
 THIS PRODUCT IS FOR OUTDOOR USE ONLY ~ HOUSEHOLD TYPE**

Manual Code: 9007090069 082412-04JH



Tools required for assembly: Phillips Head Screwdriver.

⚠ CARBON MONOXIDE HAZARD ⚠	⚠ WARNING ⚠
<p>Burning wood gives off carbon monoxide which 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 and safe use of this unit.</p> <p>Read and follow all warnings and instructions before using smoker and during use.</p> <p>Keep this manual for future reference. Some parts may have sharp edges handle with care.</p>
<p>Failure to follow these warnings and instructions properly could result in personal injury or death.</p>	



WARNINGS & IMPORTANT SAFEGUARDS



READ ALL INSTRUCTIONS

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

- For outdoor use only. Do not operate in an enclosed area.
- Unit **MUST** be on the ground. Do not place unit on tables or counters.
- Do not plug in electric smoker until fully assembled and ready for use.
- Use only on properly grounded 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 controller in water or other liquid.
- Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or is dropped or damaged in any manner. Contact Masterbuilt Customer Service for assistance at 1-800-489-1581.
- Keep a fire extinguisher accessible at all times while operating electric smoker.
- Do not let cord touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Keep children and pets away from electric smoker at all times. Do not allow children to use electric smoker. Close supervision is necessary should children or pets be in area where electric smoker is being used.
- Fuel, such as charcoal briquettes or heat pellets, are not to be used in electric smoker.
- Never use electric smoker as a heater (READ CARBON MONOXIDE HAZARD).
- Use electric smoker only on a level, stable surface to prevent tipping.
- Electric smoker is hot while in use and after.
- Electric smoker is HOT while in use and will remain HOT for a period of time afterwards. Use caution.
- Do not touch HOT surfaces.
- Do not allow anyone to conduct activities around electric smoker during or following its use until the unit has cooled. Electric smoker is HOT during operation and remains HOT for a period of time following use.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate electric smoker.

WARNINGS & IMPORTANT SAFEGUARDS CONTINUED ON PAGE 2

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

or complete and return to

Attn: Warranty Registration

Masterbuilt Mfg. Inc.

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: _____

WOOD SMOKING GUIDE FOR MEATS

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



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

PARTS LIST

PART*	ITEM NO.	DESCRIPTION	PART*	ITEM NO.	DESCRIPTION
9	9907090019	Door Kit	6	9007090066	Cooking Grate
1	9907090022	Body Kit	12	9007090078	Wood Chip Grate
13	9907090024	Control Panel Support Kit	3	9007090067	Water Bowl
14	9907090023	Cooking Grate Support Rack Kit	5	9007090068	Drip Tray
7	9907090027	Leg Kit	10	9907090021	Door Handle Kit
15	990050222	Door Latch Kit	11	9907090031	Side Handle Kit
2	9007090063	Analog Controller	16	9907090034	Temperature Gauge Kit
8	9007090064	Element		9907090026	Hardware Pack
4	9007090065	Wood Chip Bowl Kit		9007090069	Instruction Manual

* SEE PAGE 3 FOR PARTS LIST



WARNINGS & IMPORTANT SAFEGUARDS continued



- Avoid bumping or impacting electric smoker.
- Never move electric smoker when in use. Allow electric smoker to cool completely before moving or storing.
- Be careful when removing food from electric smoker. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Do not cover cooking racks with metal foil. This will trap heat and cause severe damage to electric smoker.
- Drip tray is only for the bottom of electric smoker. Do not put drip tray on cooking racks this may damage electric smoker.
- Wood chip bowl is HOT when electric smoker is in use. Use caution when adding wood.
- To disconnect, turn controller "OFF" then remove plug from outlet.
- Remove plug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Do not store electric smoker with HOT ashes inside unit. Store only when all surfaces are cold.
- Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended and may cause injury.
- Never use electric smoker for anything other than its intended purpose. This unit is not for commercial use.
- Always use electric smoker in accordance with all applicable local, state and federal fire codes.
- Longer extension cords are available and may be used if care is exercised in their use.
- If a longer extension cord is used the marked rating should be at least as great as the electrical rating of the appliance.
- 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.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Do not clean this product with a water spray or the like.

SAVE THESE INSTRUCTIONS.



WARNING



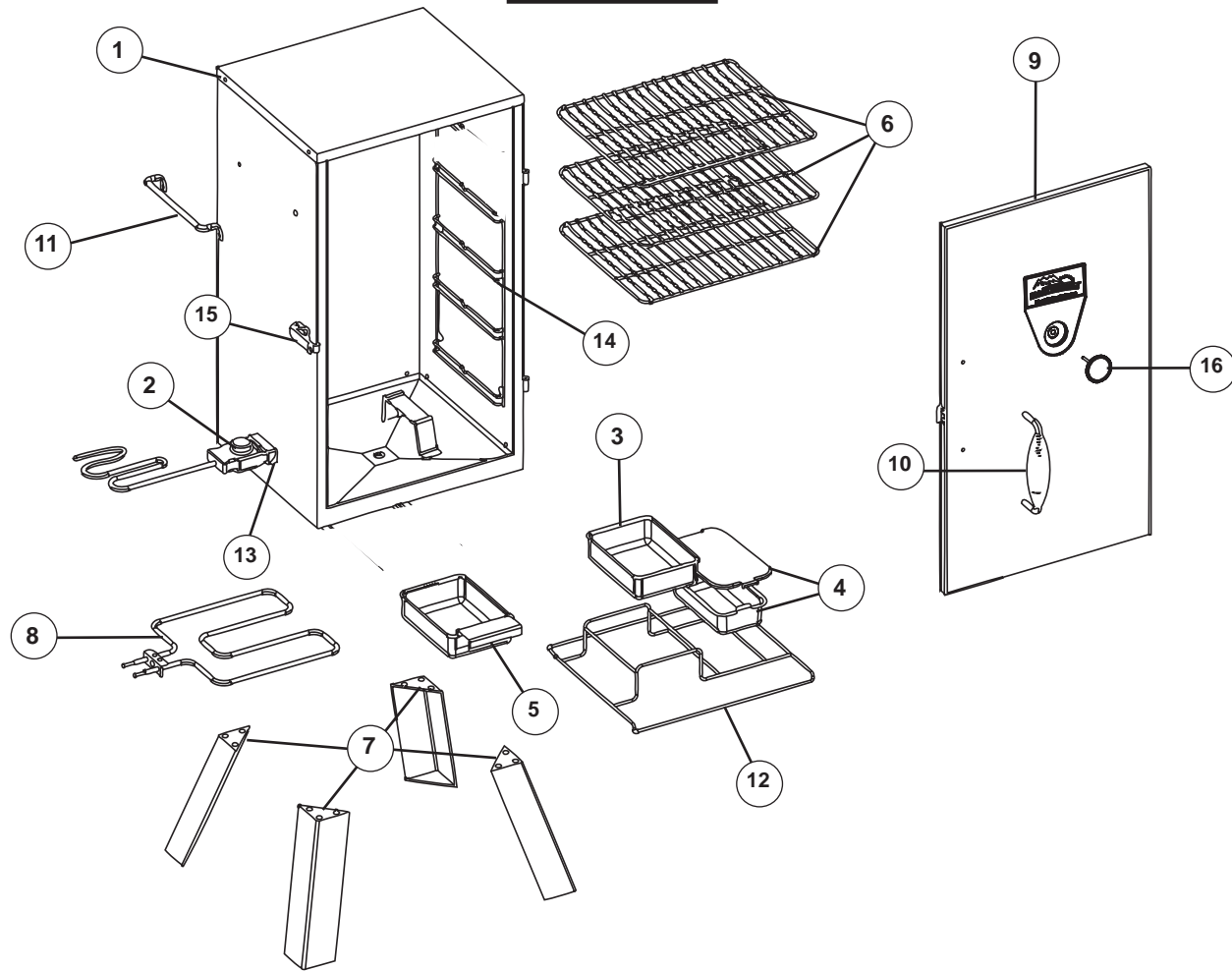
Combustion by-product produced when using this product contains chemicals known to the State of California to cause birth defects, other reproductive harm, or cancer.

The materials used in this product may contain lead a chemical known to the State of California to cause birth defects and other reproductive harm.

STOP!

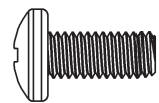
DO NOT RETURN TO RETAILER
 For Assembly Assistance, Missing or Damaged Parts
 Call: MASTERBUILT Customer Service at 1-800-489-1581 or
 EMAIL us at Customerservice@masterbuilt.com.

PARTS LIST



PART NO.	QUANTITY	DESCRIPTION	PART NO.	QUANTITY	DESCRIPTION
1	1	Smoker Body	9	1	Door
2	1	Analog Controller	10	1	Door Handle
3	1	Water Bowl	11	2	Side Handle
4	1	Wood Chip Bowl w/ Lid	12	1	Wood Chip Grate
5	1	Drip Tray	13	1	Control Panel Support
6	3	Cooking Grate	14	2	Cooking Grate Support
7	4	Leg	15	1	Door Latch
8	1	Element	16	1	Temperature Gauge

HARDWARE LIST



(A)
 1/4-20x1/2
 Phillips Hex Screw
 Qty: 16



(B)
 M6x38
 Phillips Hex Screw
 Qty: 2



(C)
 Wing Nut
 (packed with temperature gauge)
 Qty: 1

MASTERBUILT SMOKIN' RECIPES

SMOKED STUFFED SALMON
 Servings for 4

- INGREDIENTS:**
- Salmon (drawn) 4 - 5 lbs (1.8-2.2 kgs)
 - Oil 3 tbs
 - Green onion (chopped) 1/4 cup
 - Tomato (peeled and chopped) 1 cup
 - Dill (fresh and chopped) 1/4 cup
 - Bread cubes (dry) 1/2 cup
 - Celery (chopped) 1/4 cup
 - Salt 1/4 tsp
 - Lemon pepper 1/2 tsp
 - Garlic (minced) 1 clove

SUGGESTED WOOD FOR SMOKING:
 Hickory chips

INSTRUCTIONS:
 Prepare salmon and brush with oil. Combine remaining ingredients in a small bowl. Stuff salmon with mixture. Place salmon on a sheet of heavy aluminum foil that has been doubled and greased. Place in smoker at 225°F (107°C) and cook for 3 to 4 hours. Make sure there is room on either side of foil to allow airflow inside smoker.

SMOKED TUNA
 Servings for 4

- INGREDIENTS:**
- Tuna steaks-1" thick (2.5cm) 4
 - Sugar 1 1/8 cups
 - Salt 3/8 cup
 - Pepper 1 tsp
 - Garlic (granulated) 1/4 tsp
 - Prague powder #1 1/4 tsp
 - Honey 1 cup
 - Water 1 gal (3.8L)

SUGGESTED WOOD FOR SMOKING:
 Hickory or apple chips

INSTRUCTIONS:
 Mix above ingredients until dissolved in water. Place in smoker at 140°F (60°C) and cook for about 7 hours using water mixture in water bowl.



SMOKED FISH
 Servings for 4

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

SUGGESTED WOOD FOR SMOKING:
 Hickory or pecan chips

INSTRUCTIONS:
 Salt and pepper fish to taste. Mix above ingredients with water for use in water bowl. Layer fish on greased cooking rack and place in smoker at 140°F (60°C). Cook for about 2 hours.

SMOKED TROUT
 Servings for 6

- INGREDIENTS:**
- Trout fillets 4 - 6
 - Water 2 cups
 - Soy sauce 1/4 cup
 - Teriyaki sauce 1/4 cup
 - Salt 1/2 cup
 - Lemon pepper 1 tsp
 - Garlic salt
 - Dill seed

SUGGESTED WOOD FOR SMOKING:
 Hickory, alder or apple chips

INSTRUCTIONS:
 Mix recommended amounts of water, soy sauce, teriyaki sauce and salt with other ingredients to your liking in a small container. Place fillets into marinade, cover and let soak in refrigerator overnight. Smoke for 3 to 4 hours or until meat is flaky and dry in smoker at 225°F (107°C).

SMOKED SUMMER VEGETABLES
 Servings for 4-6

- INGREDIENTS:**
- Summer Squash
 - Zucchini
 - Onion
 - Mushrooms
 - French Cut Green Beans

SUGGESTED WOOD FOR SMOKING:
 Hickory or apple wood chips

INSTRUCTIONS:
 Rinse and thinly slice summer squash, zucchini and onion. Mix all vegetables together. Form cup shaped containers using heavy duty aluminum foil. Place about 1 cup of vegetable mix in each foil cup. Season to taste with your favorite herbs and spices. Pinch top of foil cups together. To allow smoke penetration put a couple of small holes around top of each vegetable cup. Place foil cups in smoker at 220°F (104°C) for 1 hour. Serve.



MASTERBUILT SMOKIN' RECIPES

SMOKED PORK BUTT

Servings for 6

INGREDIENTS:

Fresh Pork Butt	7 lbs (3.1kgs)
Salt	½ tsp
Brown sugar	¼ cup
Chili Powder	2 tbs

SUGGESTED WOOD FOR SMOKING:

Apple chips

INSTRUCTIONS:

Mix ingredients and rub onto pork butt. Cook pork butt for 5 hours in 225°F (107°C) smoker using apple wood chips during first 3 hours. After 5 hours remove butt and wrap in heavy foil. Cook for an additional 1 to 1 ½ hours. Internal temperature should be 160°F (71°C). Serve.

MAPLE GLAZED HAM

Servings for 6-8

INGREDIENTS:

Ham shank or butt (fully cooked, bone-in)	5 - 7 lbs (2.2-3.1 kgs)
Maple syrup	1 ½ cup
Ginger	1 tsp

Nutmeg	¼ tsp
Allspice	½ tsp
Cloves	16 whole
Pineapple slices (canned)	1 can
Maraschino Cherries	1 jar

SUGGESTED WOOD FOR SMOKING:

Hickory or Mesquite chips

INSTRUCTIONS:

Remove thick skin and trim fat leaving no more than 1/2" (13mm) thick covering on ham. Score ham. Combine syrup, ginger, nutmeg, and allspice in a small bowl. Place ham in a large dish and baste with syrup mixture. Let ham stand in syrup mixture for 1 to 2 hours basting frequently until ham at room temperature. When ready to smoke remove ham from dish and stud with cloves. Place ham in 225°F (107°C) smoker. Cook for 2 to 3 hours. Baste with syrup mixture at least two times during cooking time. Before last hour of smoking, decorate ham with canned pineapple and cherries and baste. Internal temperature of ham should be at 130°F to 140°F (54-60°C) when heated thru.



SMOKED TURKEY

Servings for 6-8

INGREDIENTS:

Turkey	10 - 14 lbs (4.5-6.3 kgs)
Salt	1 tbs
Sugar	2 tbs
Cinnamon	1-2 tsps
Apple (cored, peeled, and quartered)	1 average
Onion (quartered)	2 medium
Celery stalks with leaves	4 stalks

SUGGESTED WOOD FOR SMOKING:

Hickory or Apple chips

INSTRUCTIONS:

Thaw turkey according to package directions if necessary. Remove giblets and neck. Rinse and pat dry. Sprinkle turkey cavity with salt. Combine sugar and cinnamon in small bowl. Dredge apple in mixture. Stuff apple, onion and celery into cavity. Close with skewers. Tie ends of legs to tail with kitchen string. Lift wing tips up and over the back to tuck under. Set smoker to 225°F (107°C). Place turkey on cooking rack and cook for 8 to 12 hours or until inner thigh temperature reaches 180°F (82°C). Cover turkey and chill or let stand 20 minutes before carving. Serve.

SMOKED CORNISH HENS

w/ Wild Rice

Servings for 2

INGREDIENTS:

Cornish Game Hens	2 hens
Green onion (chopped)	¼ cup
Butter	3 tbs
Wild rice (cooked)	1 cup
Pecans or Walnuts (chopped)	¼ cup
Lime Marmalade	½ cup
Orange juice	¼ cup
Salt	

SUGGESTED WOOD FOR SMOKING:

Hickory chips

INSTRUCTIONS:

Rinse and pat dry each hen. Season cavities with salt. Sauté onions in 1 tbs butter. Stir in rice and chopped nuts. Stuff hens with rice mixture. Close with skewers or kitchen string. Melt remaining 2 tbs of butter in small saucepan. Add marmalade and orange juice blending until smooth. Brush hens with marmalade mixture. Place hens on cooking rack in 225°F (107°C) smoker and cook for 2 to 2 ½ hours. Brush with remaining glaze before serving.

SMOKED FILET MIGNON

Servings for 20

INGREDIENTS:

Beef Filets	4 lbs (1.8 kgs)
Olive oil	2 tbs
Garlic cloves (crushed)	4 cloves
Salt	
Ground Pepper	

SUGGESTED WOOD FOR SMOKING:

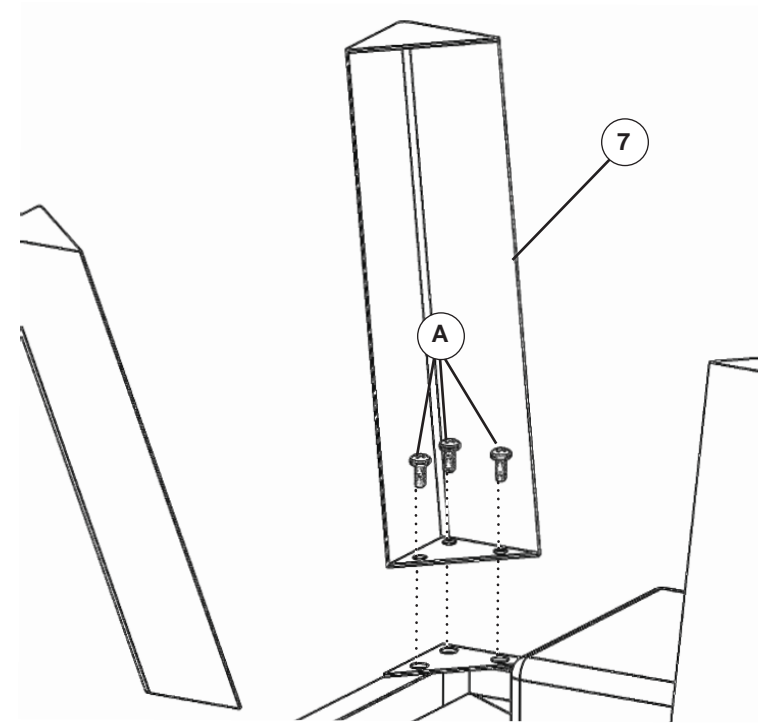
Mesquite or cherry wood chips

INSTRUCTIONS:

Season meat with garlic cloves, salt and pepper. Heat olive oil in large frying pan. Sear/brown meat on all sides. This will seal in juices before smoking. Wrap each filet in heavy aluminum foil leaving the tops of each uncovered. Sprinkle a little olive oil on top of each filet. Place foil wrapped filets in 225°F (107°C) smoker and cook 20 to 30 minutes. Medium rare filet will have an internal temperature of 140°F (60°C) when checked with thermometer. Allow meat to cool slightly then carve into ½" slices. Serve at room temperature.

ASSEMBLY INSTRUCTIONS

Tools required for assembly: Phillips Head Screwdriver.

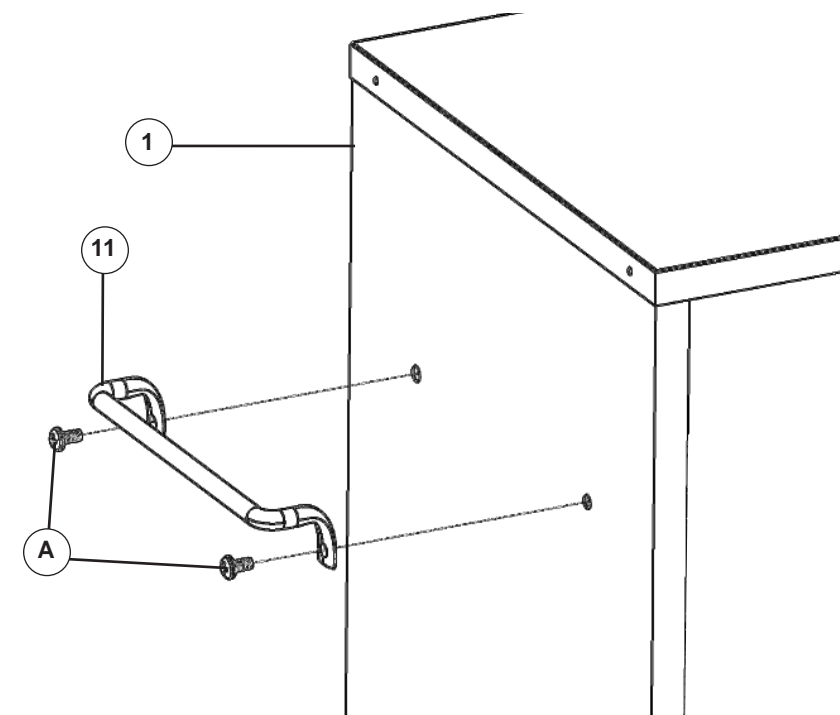


Step 1

Carefully position grill as shown.

Attach leg (7) to bottom of smoker body (1) using screws (A).

Repeat step for remaining legs.



Step 2

Mount side handle (11) to smoker body (1) using screws (A).

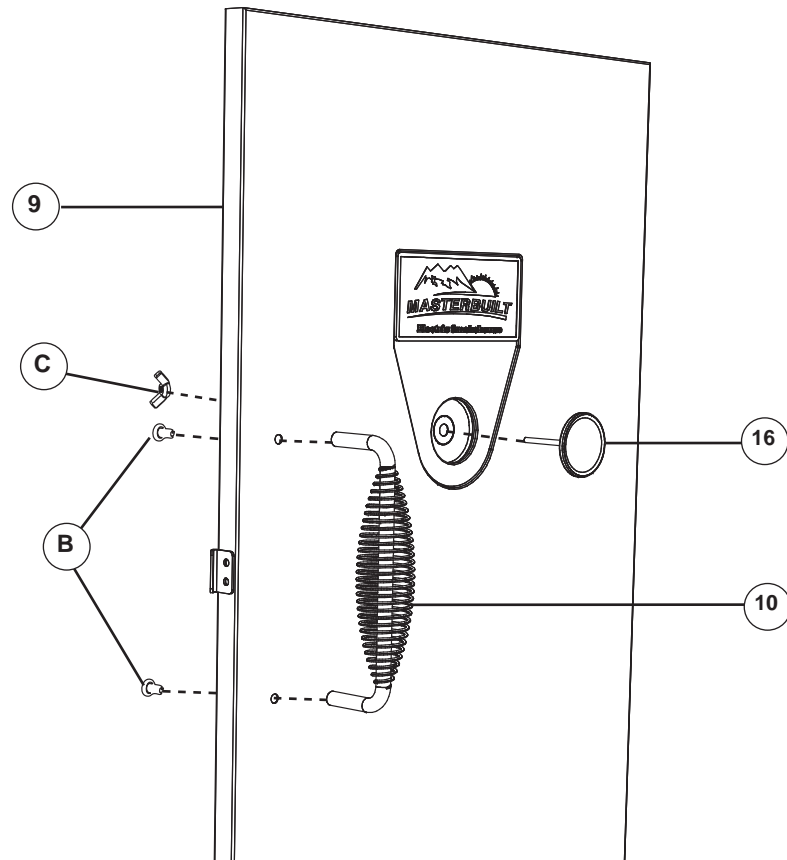
Repeat step for opposite side.

ASSEMBLY INSTRUCTIONS Continued

Step 3

Insert temperature gauge (16) stem through hole in smoker door (9) as shown. Secure with wing nut (C).

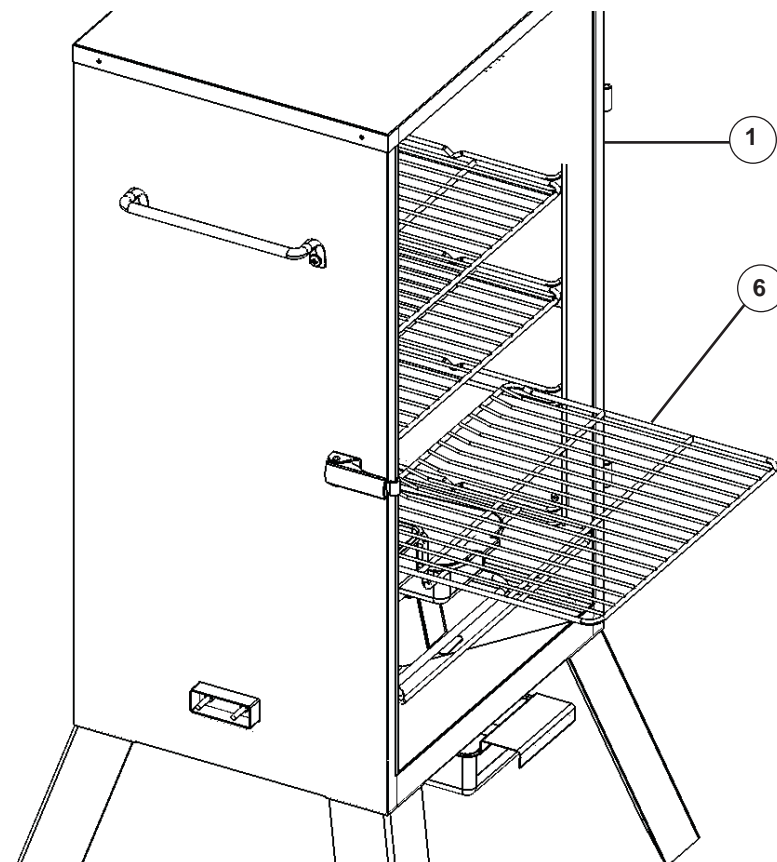
Mount door handle (10) to smoker door (9) using screws (B).



SOME PARTS NOT SHOWN FOR CLARITY.

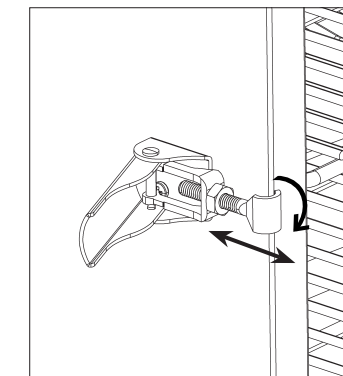
Step 4

Slide cooking grates (6) onto guides inside smoker body (1).



IMPORTANT FACTS ABOUT USING SMOKER

- Maximum temperature will range between 350°F- 400°F (177°C- 204°C) when control panel is set on HI.
- Wood chip bowl **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. See "Wood Smoking Guide for Meats" section in this manual.
- Check drip tray often during cooking. Empty drip tray before it gets full. Drip 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 tray. Once ashes are cold empty tray. Tray should be cleaned out prior to and after each use to prevent ash buildup.
- 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 against body.



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 cooking grates, water bowl and drip tray use a mild dish detergent. Rinse and dry thoroughly.

For wood chip bowl, clean frequently to remove ash build up, residue and dust.

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 UNPLUGGED AND COOL TO THE TOUCH BEFORE CLEANING AND STORING.

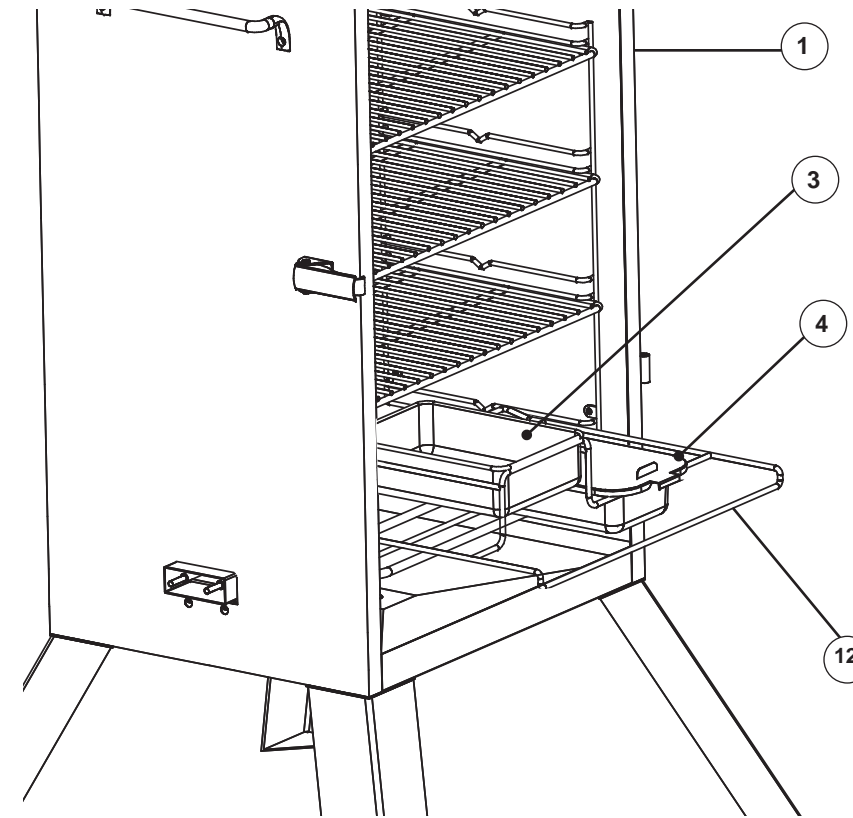


TROUBLESHOOTING GUIDE



Symptom	Cause	Possible Solution
Power light won't come on	Not plugged into wall	Check wall connection
	House fuse tripped	Make sure other appliances are not operating on the same electrical circuit. Check household fuses.
	Controller malfunctioning	Contact Masterbuilt at 1.800.489.1581
Unit takes excessive amount of time to heat up	Unit plugged into an extension cord	Set unit so an extension cord does not have to be used
	Door not closed properly	Close door and fasten latch securely
	Controller malfunctioning	Contact Masterbuilt at 1.800.489.1581
Grease is leaking out of smoker	Drip tray not in place	Reposition so hole lines up with drain hole in bottom of unit
	Excess grease or oil build-up in unit	Clean unit
No smoke	No wood chips	Add wood chips See Page 8
Temperature rapidly decreased, or shut down after few hours of use	Faulty control unit	Contact Masterbuilt at 1.800.489.1581
Power light is on, unit isn't heating	Controller/unit malfunctioning	Contact Masterbuilt at 1.800.489.1581
Controller does not adjust heat	Controller/unit malfunctioning	Contact Masterbuilt at 1.800.489.1581

ASSEMBLY INSTRUCTIONS Continued



SOME PARTS NOT SHOWN FOR CLARITY.

Step 5

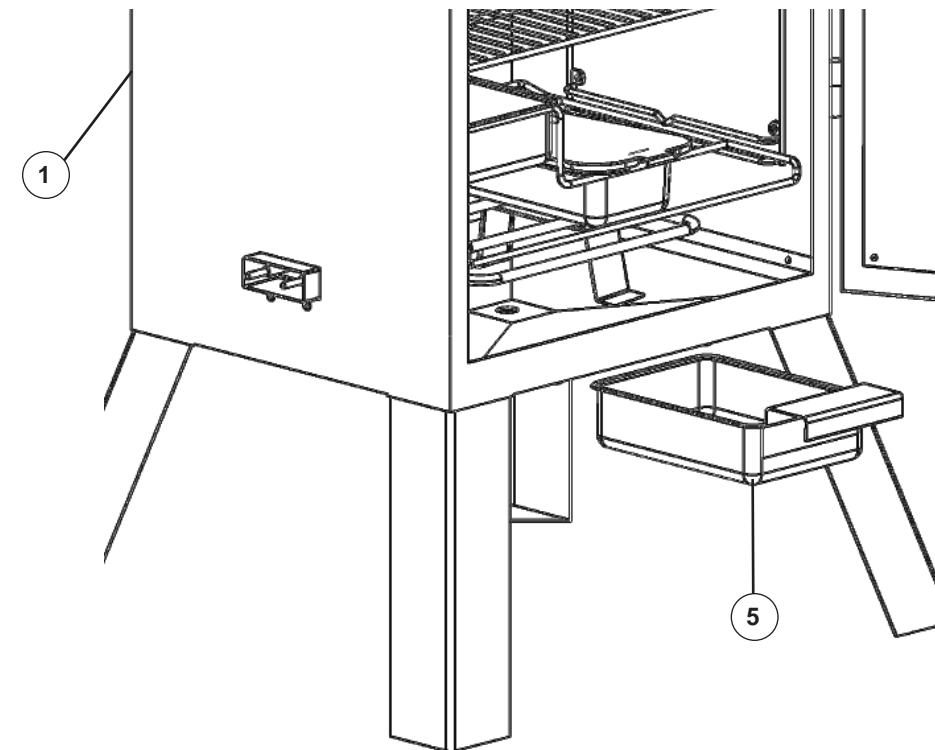
Place wood chip bowl (4) and water bowl (3) into wood chip grate (12) as shown.

Note: Wood chip bowl and water bowl **MUST** be in place when using smoker. This minimizes the chance of wood flare ups.

TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE BELOW.

USDA* Safe Minimum Internal Temperatures	
Fish	145°F (63°C)
Pork	160°F (71°C)
Egg Dishes	160°F (71°C)
Steaks and Roasts of Beef, Veal or Lamb	145°F (63°C)
Ground Beef, Veal or Lamb	160°F (71°C)
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F (74°C)
Ground or Pieces Poultry (Chicken Breast, etc.)	165°F (74°C)

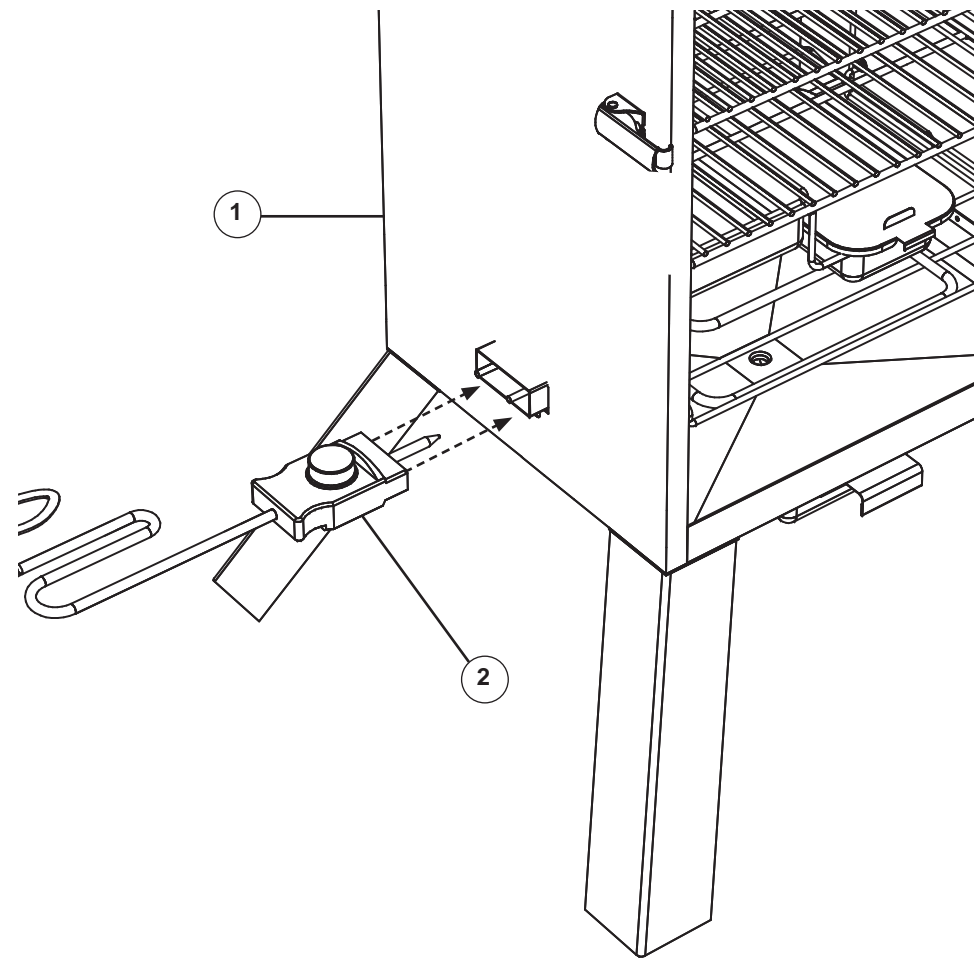
* United States Department of Agriculture



Step 6

Slide drip tray (5) onto grooves under smoker body (1).

ASSEMBLY INSTRUCTIONS Continued



Step 7
Insert analog controller (2) into side of smoker body (1) as shown.

PRESEASON INSTRUCTIONS

Preseason smoker prior to first use. Make sure water bowl is in place with NO WATER. Set control panel to MED and run unit for 3 hours. Shut down and allow to cool. Some smoke may appear during this time, this is normal.

During last 45 minutes, add 1 cup of wood chips in wood chip bowl to complete preseasoning.

SMOKER IS NOW READY FOR USE



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.

OPERATION INSTRUCTIONS



Step 1
Connect controller to smoker body.

Step 2
Plug power cord into an outlet (refer to "Warnings & Important Safeguards" section of manual).

Step 3
Turn control knob to desired setting. Indicator light will turn off when set temperature is reached.

Note: Temperature gauge on smoker door reflects setting on controller and displays temperature inside unit.

TIPS FOR USING WOOD CHIPS

- Pre-soak wood chips in water for at least 30 minutes.
- Before starting unit, place 1 cup of wood chips in chip loader.
- Never use more than 1 cup of wood chips at a time. Never use wood chunks.
- Wood chips should be level with top rim of wood chip bowl.
- Check wood chip bowl periodically to see if wood has burned down. Add more chips as needed.