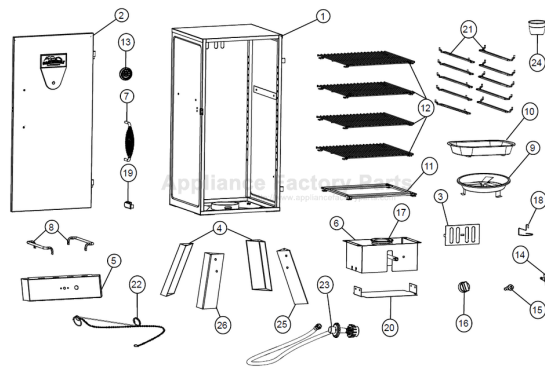


This Owner's Manual is provided and hosted by [Appliance Factory Parts](http://ApplianceFactoryParts.com).



MASTERBUILT 20050311 Owner's Manual

[Shop genuine replacement parts for MASTERBUILT
20050311](#)







[Find Your MASTERBUILT Grill Parts - Select From 589 Models](#)

----- Manual continues below -----



Masterbuilt Manufacturing, Inc.
1 Masterbuilt Ct.
Columbus, GA 31907
Customer Service 1-800-489-1581
www.masterbuilt.com

 DANGER 	 DANGER 
<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. 	<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.
<p>FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.</p>	

 **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 (46°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.

PORK OR BABY BACK RIBS

2-4 lbs Pork or Baby Back Ribs
½ tbsp Salt
¼ cup Brown sugar
2 ½ tbsp Chili powder
1 ½ tbsp Ground cumin
2 tsp Cayenne pepper
2 tsp Black pepper (freshly ground)
2 tsp Garlic Powder
2 tsp Onion Powder
Hickory Chips

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

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

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

Cook for an additional 1- 1 ½ hours.

HONEY CURED SMOKED SALMON

1 qt water
½ cup salt
¾ cup honey
¼ cup golden rum
¼ cup lemon juice
10 cloves
10 allspice berries
1 bay leaf
1 large fillet of salmon
Hickory or Apple Chips

Combine all of the ingredients except salmon to make a brine. Place the salmon, skin side up, in a baking dish and cover with brining liquid. Allow fish to brine for two hours. Rinse salmon in cold water and pat dry.

Place salmon on a drying rack (or grill rack that you will use to smoke the salmon on) and allow to air dry for at least 1 hour. Smoke the salmon skin side down for about 1-1 ½ hours at 160°F (71°C).

MAPLE GLAZED HAM

5-7 lbs Ham Shank or Butt (Fully cooked, bone in)
1 ½ cup Maple syrup
1 tsp Ginger
¼ tsp Nutmeg
½ tsp Allspice
16 whole Cloves
1 can Pineapple slices (canned)
1 jar Maraschino Cherries
Hickory or Mesquite Chips

Remove thick skin and trim fat leaving no more than ½" thick covering on ham. Score ham. Combine syrup, ginger, nutmeg, and allspice in a small bowl. Place ham in large dish and baste with syrup mixture. Let ham stand in syrup mixture for 1 or 2 hours basting frequently until at room temperature.

When ready to smoke remove ham from dish and stud with cloves. Place ham in preheated 225°F (107°C) smoker. Cook for about 2-3 hours. Baste with syrup mixture at least 2 times during cooking time. Before last hour of smoking decorate ham with canned pineapple and cherries and baste. Internal temperature of ham should be at 130°F-140°F (54°C-60°C) when heated thru.

SMOKED CORNISH HEN & WILD RICE

2 Cornish Game Hens
¼ cup Green Onion (chopped)
3 tbsp Butter
1 cup Wild Rice (cooked)
¼ cup Pecans or Walnuts (chopped)
½ cup Lime Marmalade
¼ cup Orange juice
Salt
Hickory Chips

Rinse and pat dry each hen. Season cavities with salt. Sautee onions in 1 tbsp butter. Stir in rice and chopped nuts.

Stuff hens with rice mixture. Close with skewers or kitchen string. Melt remaining 2 tbsp of butter in small saucepan. Add marmalade and orange juice blending until smooth. Brush hens with marmalade mixture.

Place hens on grate in 225°F (107°C) pre-heated smoker and cook for 2-2 ½ hours. Brush with remaining glaze before serving

SOAPY WATER TEST WARNINGS & PROCEDURES

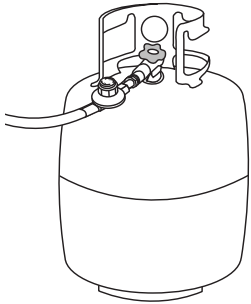
WARNINGS

- 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.

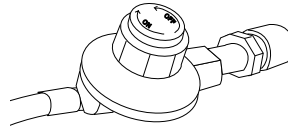
PREPARATION:

- 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.

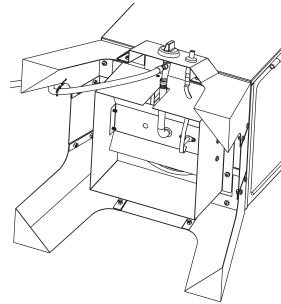
Apply solution to gas cylinder valve



Apply solution to hose regulator and the full length of the hose

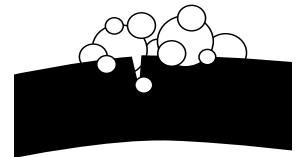


Apply solution underneath control panel where burner and hose are connected



(Smoker shown on back for clarity only)

Failed test will present bubbles as shown below.



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.

SMOKING CHART

ITEM	SIZE	TEMP	CHARCOAL	WATER	WOOD CHIPS	COOK 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) Med 170°F (77°C) Well
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)	200°F (93°C)	8 lbs (3.6kgs)	4 qts (3.8l)	2 cups (0.56l)	3.5 - 4.5 hrs	170°F (77°C) Well Done
	5 - 7 lbs (2.3-3.2kgs)	200°F (93°C)	8 lbs (3.6kgs)	6 qts (5.7l)	3 cups (0.83l)	5 - 7 hrs	
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)	200°F (93°C)	8 - 10 lbs (3.6-4.6kgs)	4 qts (3.8l)	3 cups (0.83l)	2.5 - 3.5 hrs	Well done when meat pulls away from bone
	7 - 10 lbs (3.2-4.6kgs)	200°F (93°C)	10 lbs (4.6kgs)	5 - 6 qts (4.7-5.7l)	3 cups (0.83l)	3.5 - 5 hrs	
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)	200°F (93°C)	8 lbs (3.6kgs)	5 qts (4.7l)	3 cups (0.83l)	4 - 6 hrs	185°F (85°C) (Leg moves easily in joint)
	11 - 13 lbs (5.0-5.9kgs)	200°F (93°C)	8 - 10 lbs (3.6-4.6kgs)	6 qts (5.7l)	3 cups (0.83l)	6 - 7.5 hrs	
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	Flesh white, flakes when forked
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

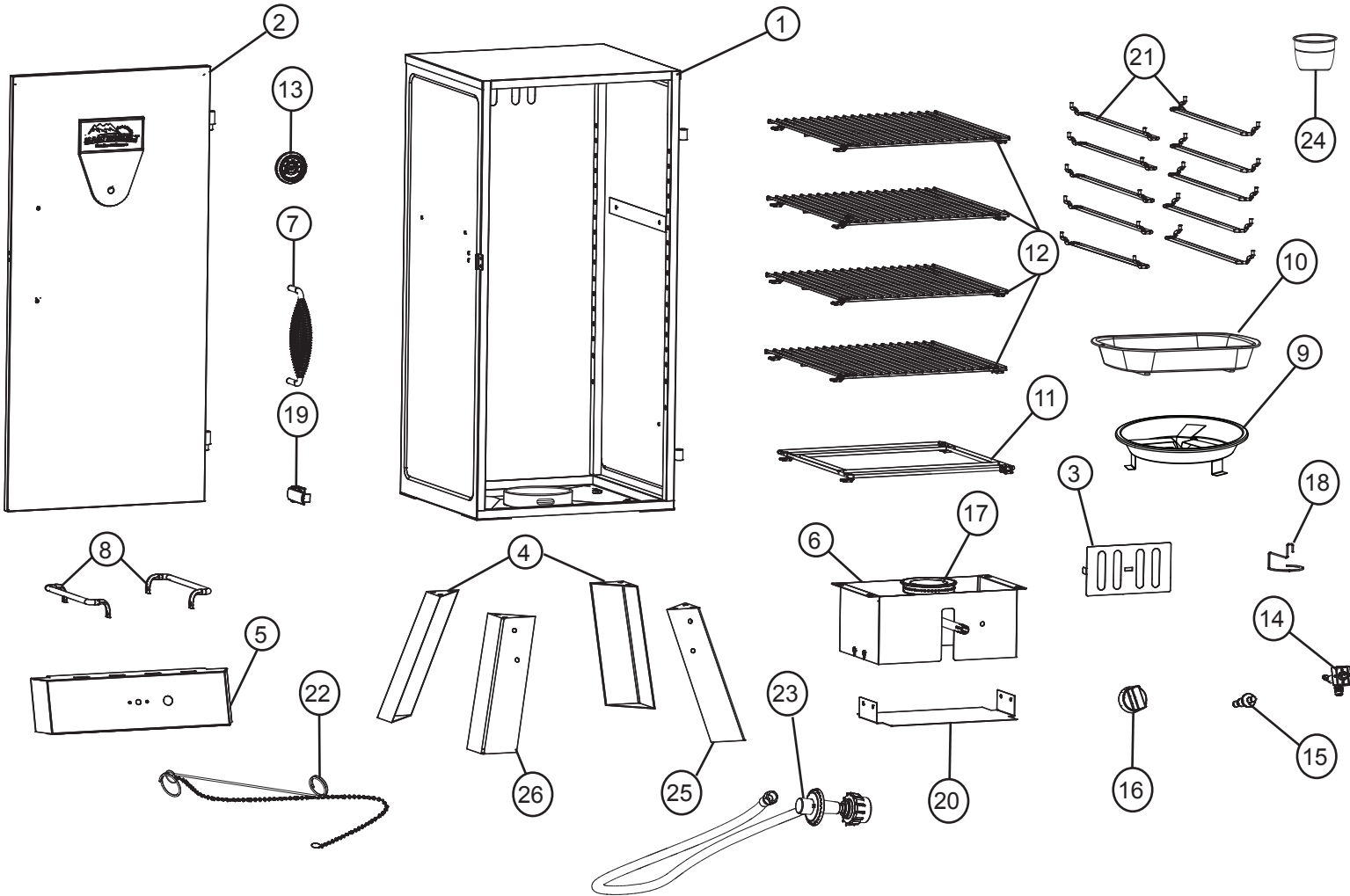
- When outside temperature is cooler than 65°F (18°C) and/or altitude is above 3,500 feet (1067m), additional cooking time may be required. To insure that meat is completely cooked use a meat thermometer to test internal temperature.
- Opening smoker door during cooking process may extend cooking time due to heat loss.



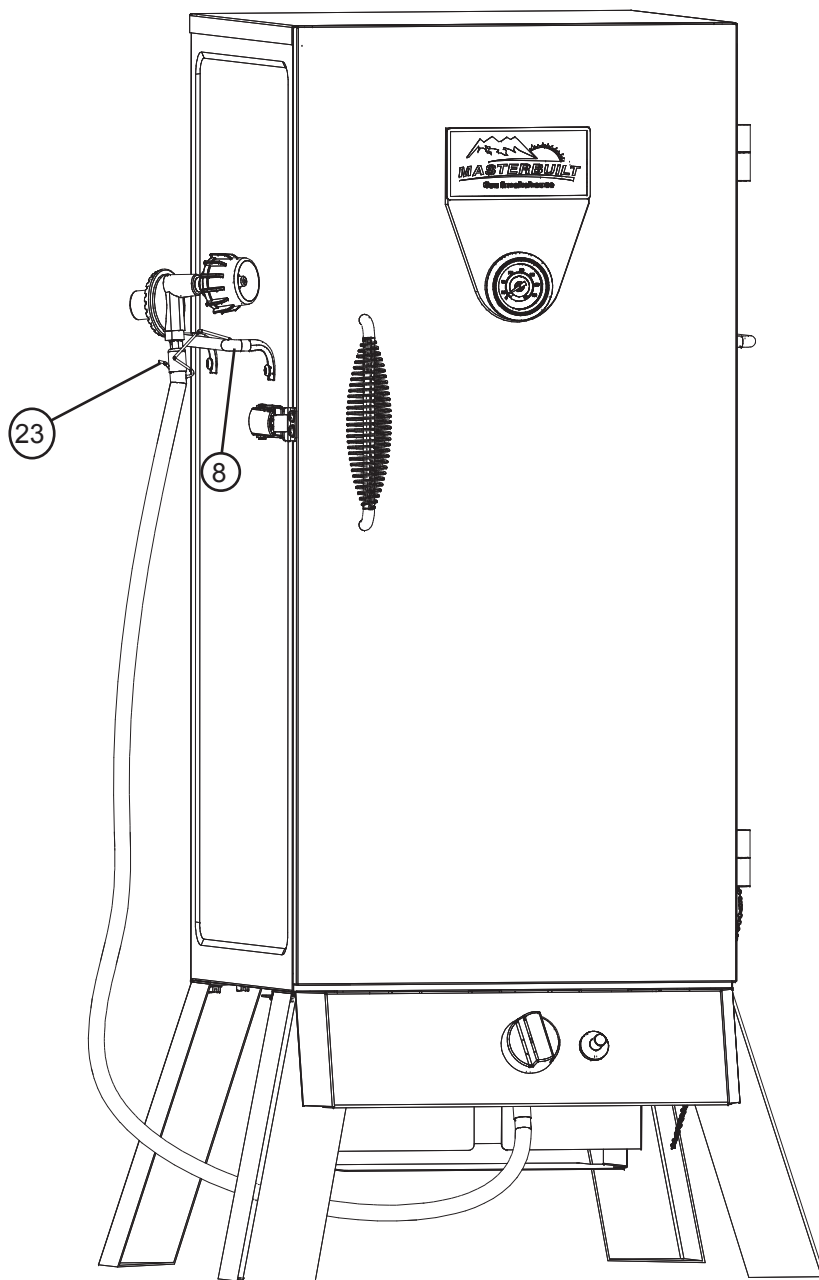
DO NOT RETURN TO RETAILER

For Assembly Assistance, Missing or Damaged Parts
Call: MASTERBUILT Customer Service at 1-800-489-1581.

PARTS LIST



PART NO	QUANTITY	DESCRIPTION	PART NO	QUANTITY	DESCRIPTION
1	1	Smoker Body	14	1	Valve (pre-assembled)
2	1	Smoker Door	15	1	Ignitor (pre-assembled)
3	1	Air Damper	16	1	Control Knob (pre-assembled)
4	2	Rear Legs	17	1	Burner (pre-assembled)
5	1	Control Panel	18	1	Grease Clip
6	1	Burner Box	19	1	Door Latch
7	1	Door Handle	20	1	Heat Shield
8	2	Body Handle	21	10	Cooking Grate Support
9	1	Flame Disk Bowl	22	1	Matchstick w/Chain (pre-assembled)
10	1	Water Bowl	23	1	Regulator/Hose
11	1	Water Bowl Holder	24	1	Grease Cup
12	4	Cooking Grate	25	1	Right Front Leg
13	1	Temperature Gauge	26	1	Left Front Leg



STEP 13

When not in use, hang regulator/hose (23) on body handle (8) as shown.

SMOKER IS READY FOR USE

ASSEMBLY

- BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.
- ASSEMBLE UNIT ON A CLEAN, FLAT SURFACE.
- TOOLS NEEDED: ADJUSTABLE WRENCH, PHILLIPS HEAD SCREWDRIVER

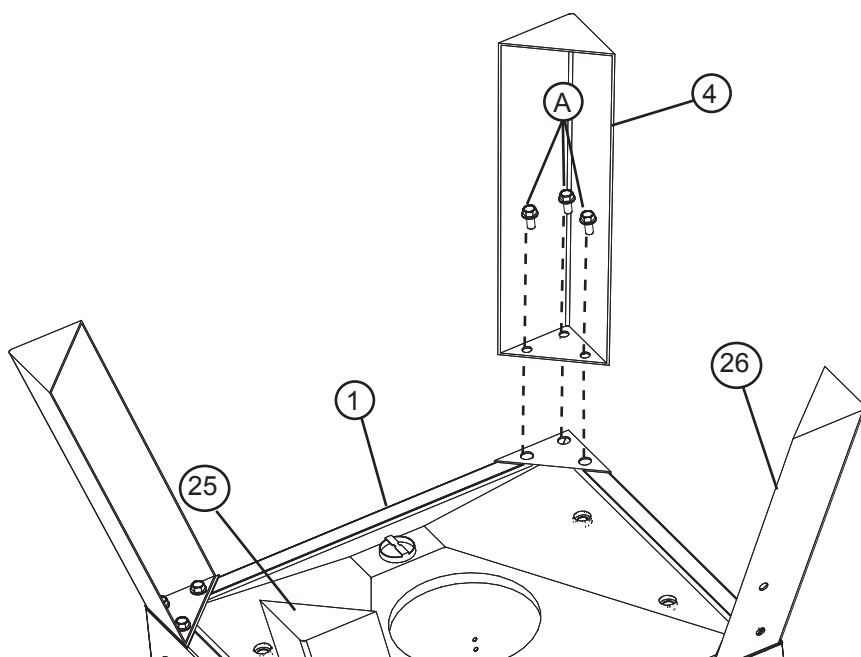
Carefully position grill as shown.

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

STEP 1

Attach rear legs (4), right front leg (25) and left front leg (26) to bottom of smoker body (1) using philips screws (A).

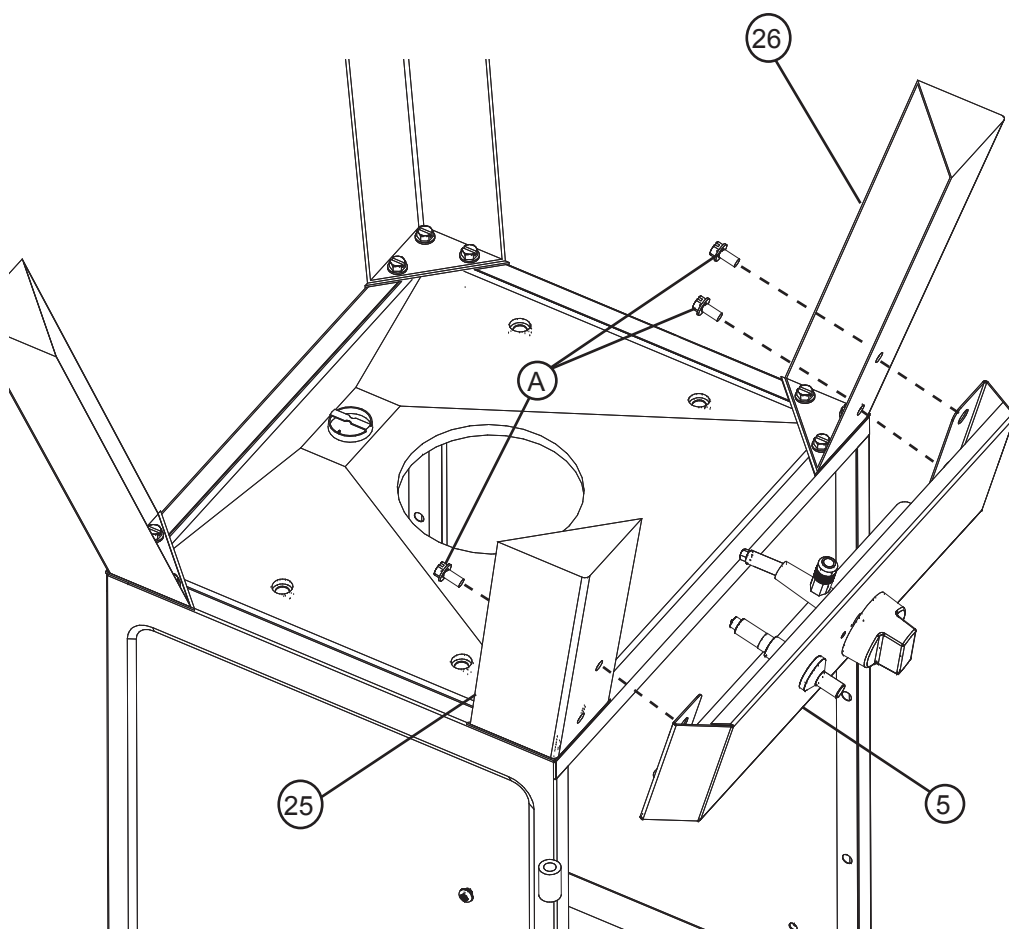
Do not fully tighten screws yet.



STEP 2

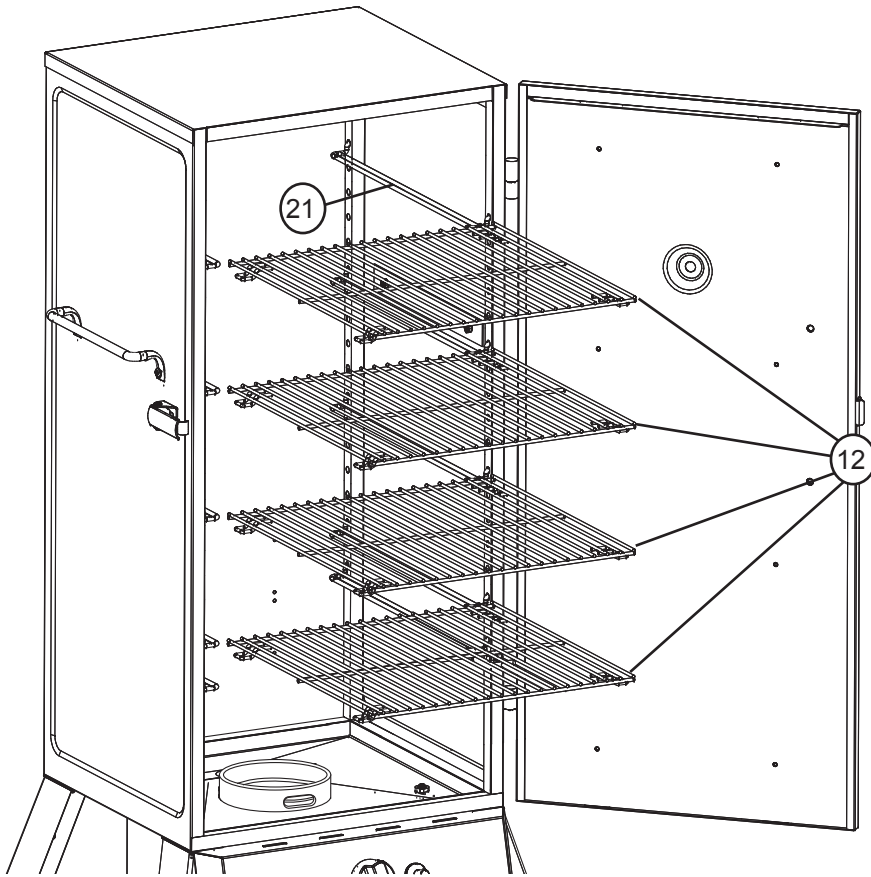
Attach control panel (5) to right front leg (25) as shown using philips screws (A).

Repeat on opposite side attaching control panel (5) to left front leg (26).



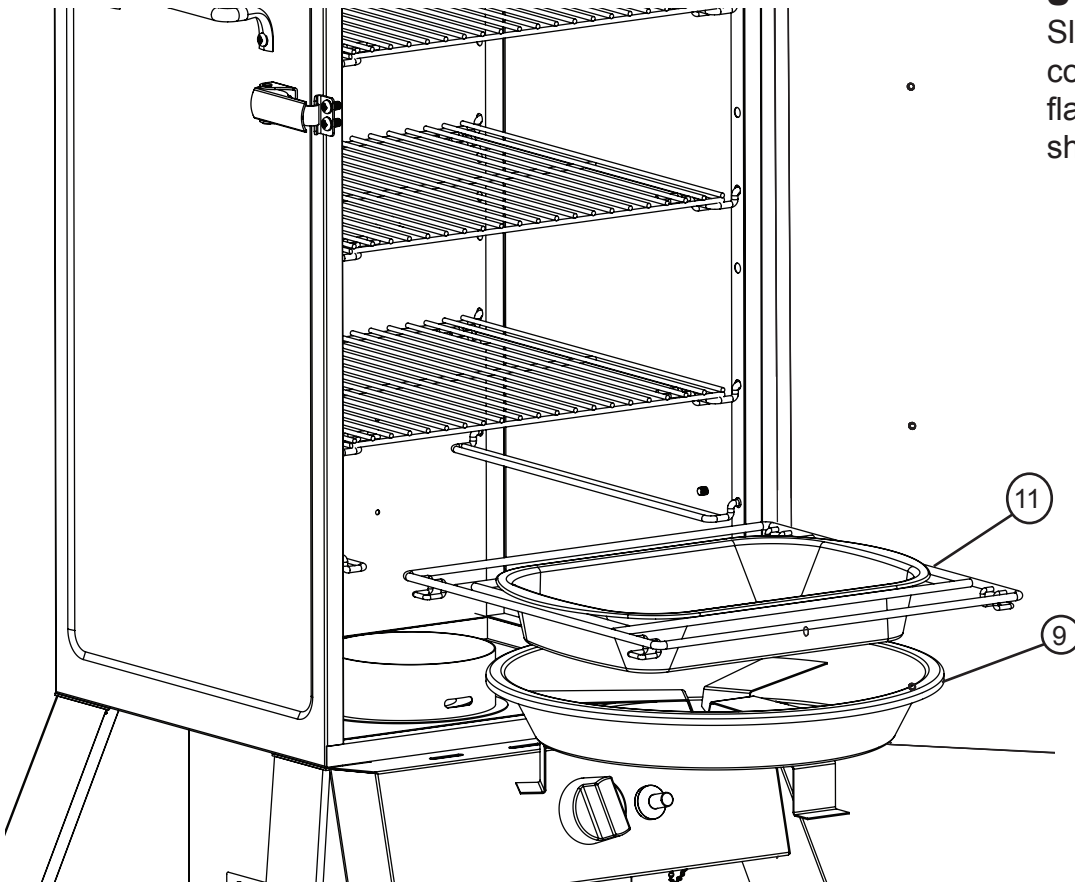
STEP 9

Slide cooking grates (12), onto cooking grate supports (21).

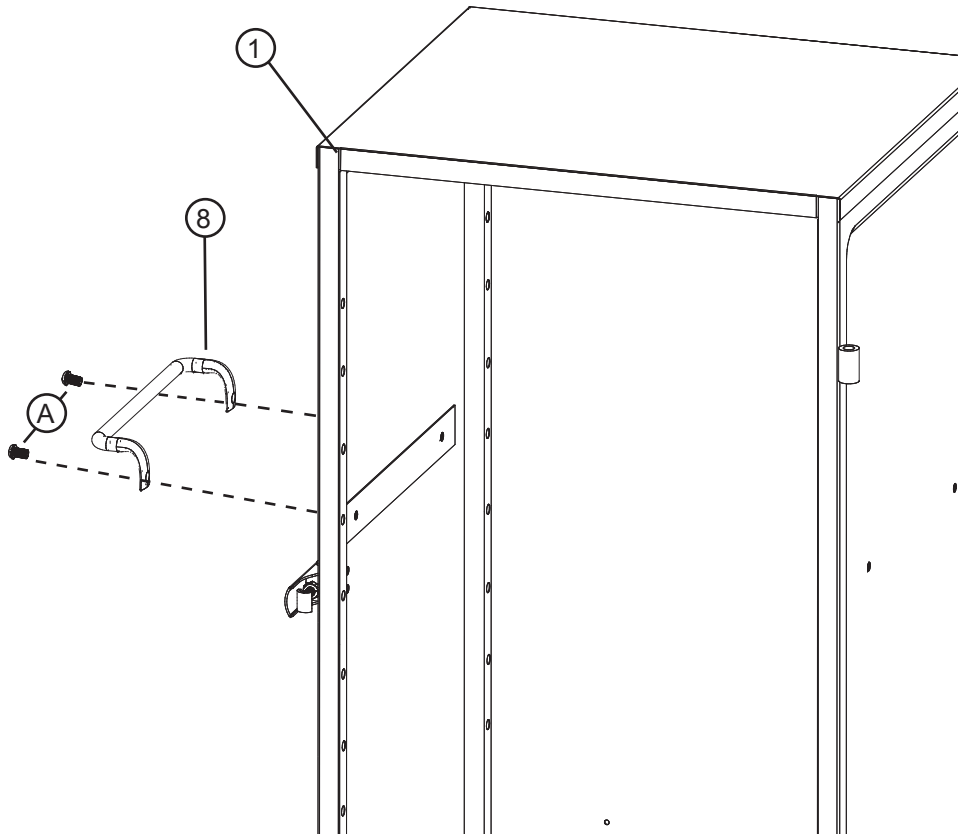


STEP 10

Slide water bowl holder (11) onto cooking grate supports (21). Place flame disk bowl (9) into smoker as shown.

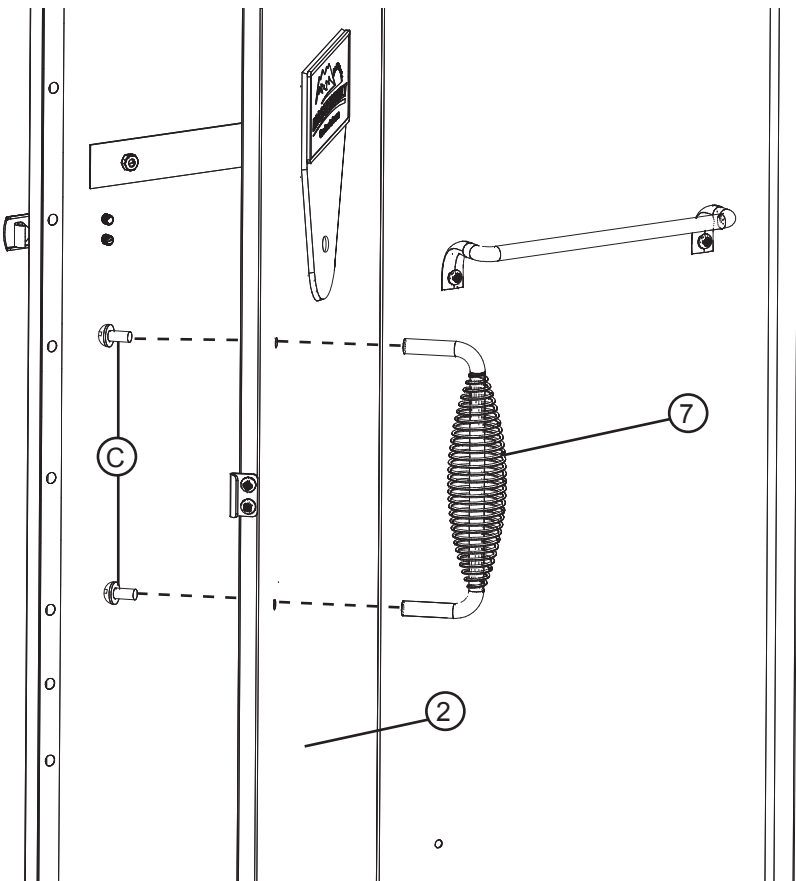


ASSEMBLY



STEP 5

Mount body handle (8) to smoker body (1) using phillips screws (A).



STEP 6

Insert door handle (7) into smoker door (2). Secure using phillips screws (C).