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MASTERBUILT 20070610 Owner's Manual

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



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

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

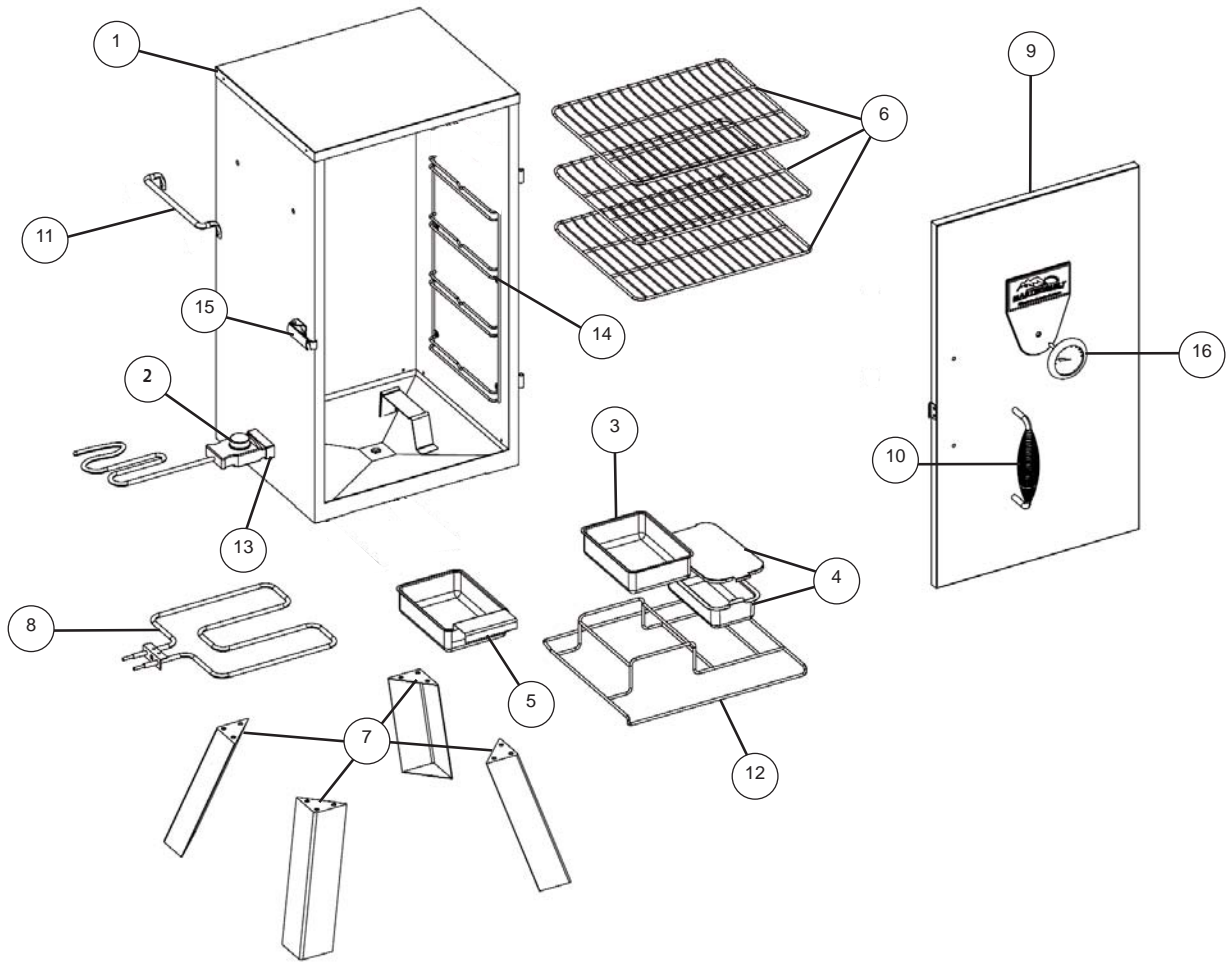
PART*	ITEM NO.	DESCRIPTION	PART*	ITEM NO.	DESCRIPTION
9	9907090019	Door Kit	6	9007090066	Cooking Grate
1	9907090022	Body Kit	12	9007090078	Wood Chip Grate
13	9907090024	Control Panel Support Kit	3	9007090067	Water Bowl
14	9907090023	Cooking Grate Support Rack Kit	5	9007090068	Drip Tray
7	9907090027	Leg 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

STOP!

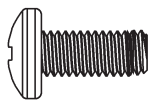
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 EMAIL us at Customerservice@masterbuilt.com.

PARTS LIST

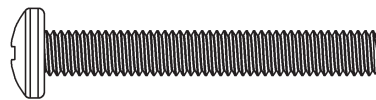


PART NO.	QUANTITY	DESCRIPTION	PART NO.	QUANTITY	DESCRIPTION
1	1	Smoker Body	9	1	Door
2	1	Analog Controller	10	1	Door Handle
3	1	Water Bowl	11	2	Side Handle
4	1	Wood Chip Bowl w/ Lid	12	1	Wood Chip Grate
5	1	Drip Tray	13	1	Control Panel Support
6	3	Cooking Grate	14	2	Cooking Grate Support
7	4	Leg	15	1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

HARDWARE LIST



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



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



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

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	

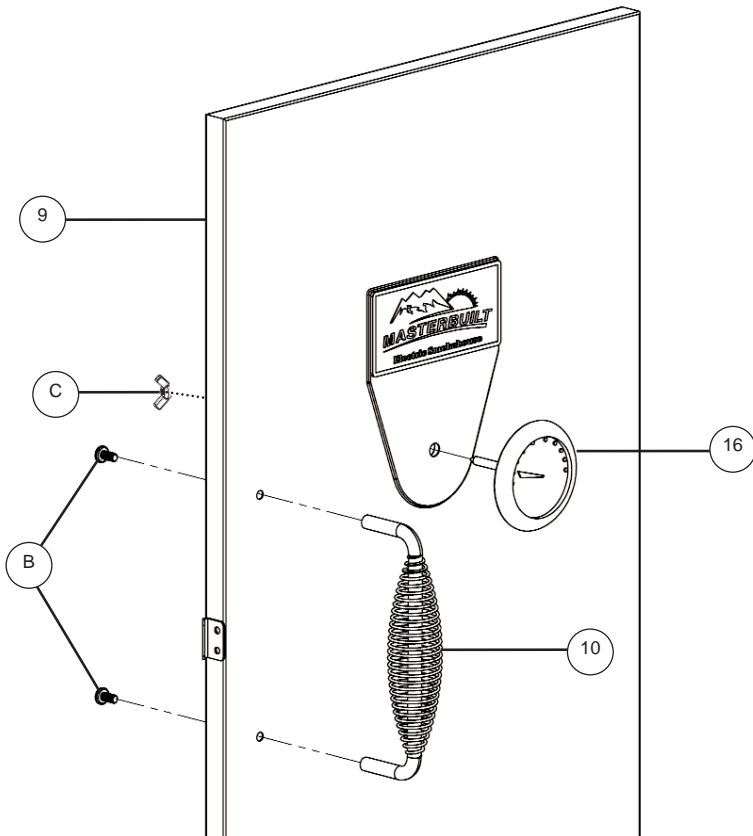
SUGGESTED WOOD FOR SMOKING:

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.

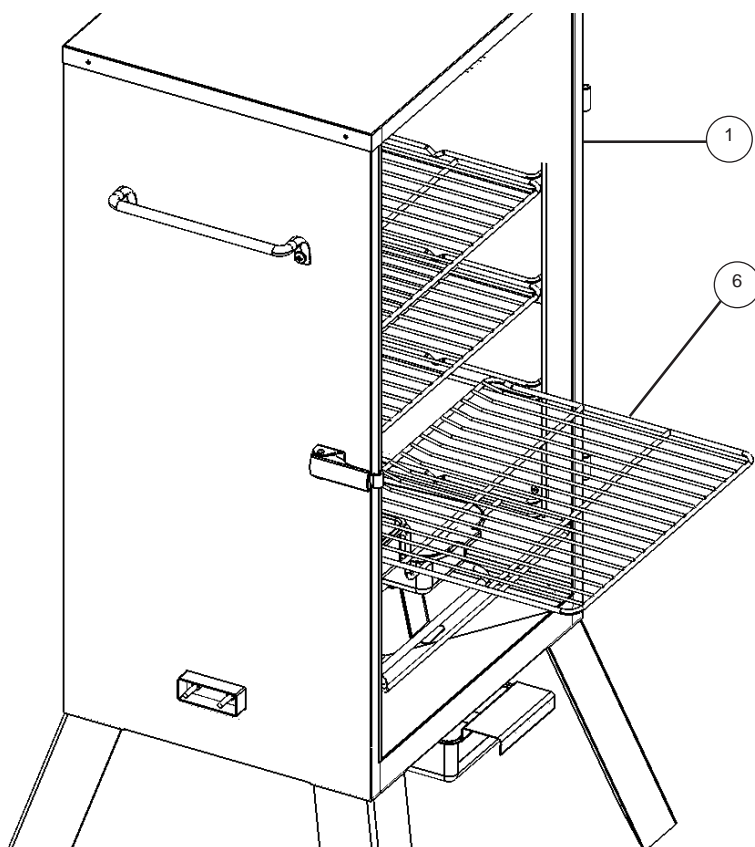
ASSEMBLY INSTRUCTIONS Continued



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).



TROUBLESHOOTING GUIDE



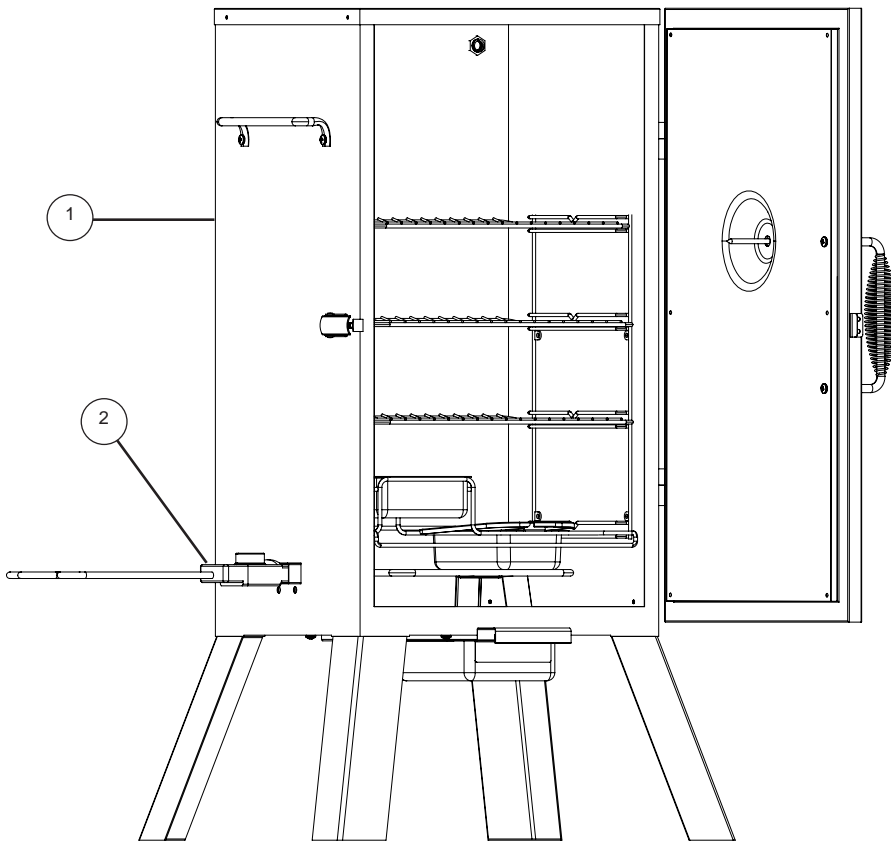
Symptom	Cause	Possible Solution
Power light won't come on	Not plugged into wall	Check wall connection
	House fuse tripped	Make sure other appliances are not operating on the same electrical circuit. Check household fuses.
	Controller malfunctioning	Contact Masterbuilt at 1.800.489.1581
Unit takes excessive 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

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

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.