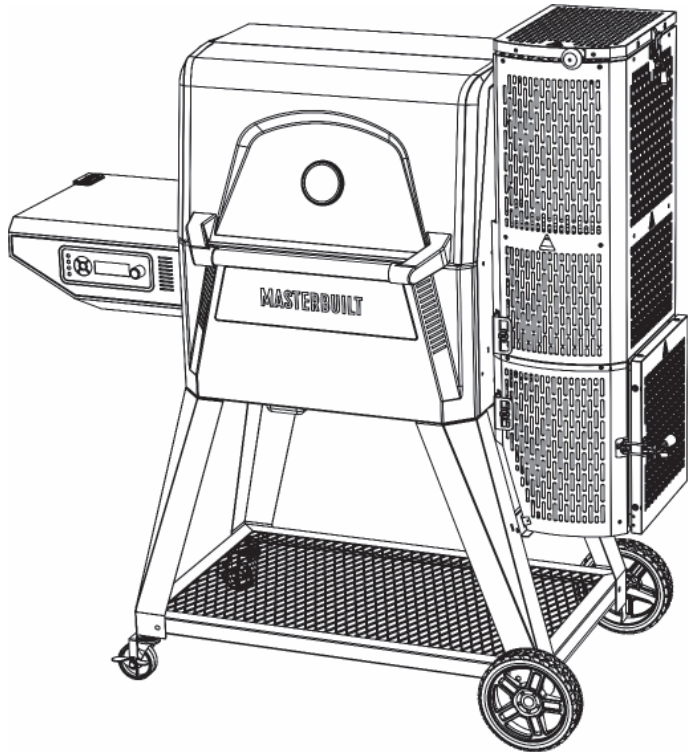




MASTERBUILT®

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



GRAVITY SERIES™ 560

Digital Charcoal Grill + Smoker
Gril 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

MB20040220

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

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

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

IMPORTANT | IMPORTANTE

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

Veuillez noter cette information immédiatement et la 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: 9804190016 190429-GSB



Master it. Masterbuilt.



WARNING



- This manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Keep this manual for future reference.



Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury, or death.



CARBON MONOXIDE HAZARD



- Burning wood chips, wood chunks, wood pellets, charcoal and propane gives off carbon monoxide, which has no odor and can cause death.
- DO NOT burn wood chips, wood chunks, wood pellets, charcoal or propane inside homes, vehicles, tents, garages or any enclosed areas.
- USE ONLY OUTDOORS where it is well ventilated.



WARNINGS AND IMPORTANT SAFEGUARDS



READ ALL INSTRUCTIONS

- Always use grill in accordance with all applicable local, state, and federal fire codes.
- Before each use check all nuts, screws, and bolts to make sure they are tight and secure.
- Never operate grill under overhead construction such as roof coverings, carports, awnings, or overhangs.
- Grill is for OUTDOOR HOUSEHOLD USE ONLY.
- Never use inside enclosed areas such as patios, garages, buildings, or tents.
- Never use inside or on recreational vehicles or boats.
- 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.
- Never use grill for anything other than its intended use. This grill is NOT for commercial use.
- Accessory attachments not supplied by Masterbuilt Manufacturing, LLC are NOT recommended and may cause injury.
- Use of alcohol, prescription, or non-prescription drugs may impair user's ability to properly assemble or safely operate grill.
- Keep a fire extinguisher accessible at all times while operating grill.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- Use grill on a level, non-combustible, stable surface such as dirt, concrete, brick, or rock. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Grill MUST be on the ground. Do not place grill on tables or counters. DO NOT move grill across uneven surfaces.
- Do not use grill on wooden or flammable surfaces.
- Keep grill clear and free from combustible materials such as gasoline and other flammable vapors and liquids.



WARNINGS AND IMPORTANT SAFEGUARDS



- Do not leave grill unattended.
- Keep children and pets away from grill at all times. Do NOT allow children to use grill. Close supervision is necessary when children or pets are in the area where grill is being used.
- Do NOT allow anyone to conduct activities around grill during or following its use until it has cooled.
- Never use glass, plastic, or ceramic cookware in grill. Never place empty cookware in grill while in use.
- Never move grill when in use. Allow grill to cool completely (below 115°F (45°C)) before moving or storing.
- Do not store grill with hot ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
- Never use grill as a heater (READ CARBON MONOXIDE HAZARD).
- The grill is HOT while in use and will remain HOT for a period of time afterwards and during cooling process. Use CAUTION. Wear protective gloves/mitts.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves/mitts or long, sturdy, cooking tools for protection from hot surfaces or splatter from cooking liquids.
- DO NOT bump or impact the grill to prevent personal harm, damage to grill, or spillage/splashing of hot cooking liquid.
- Do not touch HOT surfaces
- Grill is hot during use. To avoid burns, keep face and body away from door(s) and vents. Steam and hot air are expelled during use.
- Hopper heat shield, hopper lid and latch, hopper ash door and latch are HOT while the grill is in use and during cooling. Wear protective gloves when working with and around these components.
- Grill has an open flame. Keep hands, hair, and face away from flame. Do NOT lean over grill when lighting. Loose hair and clothing may catch fire.
- DO NOT obstruct flow of combustion and ventilation.
- Do not cover cooking racks with metal foil. This will trap heat and may cause damage to the grill.
- Never leave HOT coals or ashes unattended.
- Do not remove ashes while ashes and charcoal are HOT.
- Keep hands, hair, and face away from the burning charcoal. Be careful of loose hair and clothing during operation as they could catch fire.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood or charcoal.
- Never use charcoal lighting fluid, gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode causing injury or death. Always follow specific lighting instructions for this grill.
- Never overfill charcoal hopper. This can cause serious injury as well as damage to the grill.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water, and discarding in a non-combustible container.
- When using electrical appliances, basic safety precautions should always be followed including the following: 1) Do not plug in the appliance until fully assembled and ready for use. 2) Use only approved grounded electrical outlet. 3) Do not use during an electrical storm. 4) Do not expose appliance to rain or water at any time.
- To protect against electrical shock do not immerse cord, plug or control panel in water or other liquid.
- Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or has been damaged in any manner. Contact Masterbuilt Customer Service for assistance at 1-800-489-1581.
- Extension cords may be used if care is exercised in their use.



WARNINGS AND IMPORTANT SAFEGUARDS



- If an extension cord is used: 1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance; and 2) the cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.
- 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.
- Do not let cord hang on or touch hot surfaces.
- Do not place cord on or near a gas or electric burner or in a heated oven.
- To disconnect, turn controller “OFF” then remove plug from outlet.
- Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before adding/removing internal components.
- Do not clean this product with a water sprayer or the like.
- Grill should only be rolled on smooth surface.
- Grill should never be rolled up/down stairs or uneven surface.
- Potential damage to grill or harm to user may result from failure to follow warnings.
- Never open hopper during use. If it is necessary to refill charcoal during use follow the specific reload instructions for this grill and always wear protective gloves.
- Never operate the grill with the temperature probe removed. This can cause the grill to overheat.
- Install shutdown slides after every use.
- Remove heat intake and air intake slides before every use.
- Never operate the grill with the heat intake and air intake slides installed in the grill. This can damage the grill.

SAFETY FEATURES

Lid Switch – *Prevents grill from overheating.*

- If the set temperature is **above** 350°F (175°C) the controller will regulate the grill temperature to 350°F (175°C) when the grill lid is opened. Once the lid is closed the grill will return to the set temperature.
- If the set temperature is **below** 350°F (175°C) the controller will continue to regulate the grill at the set temperature when the grill lid is opened.

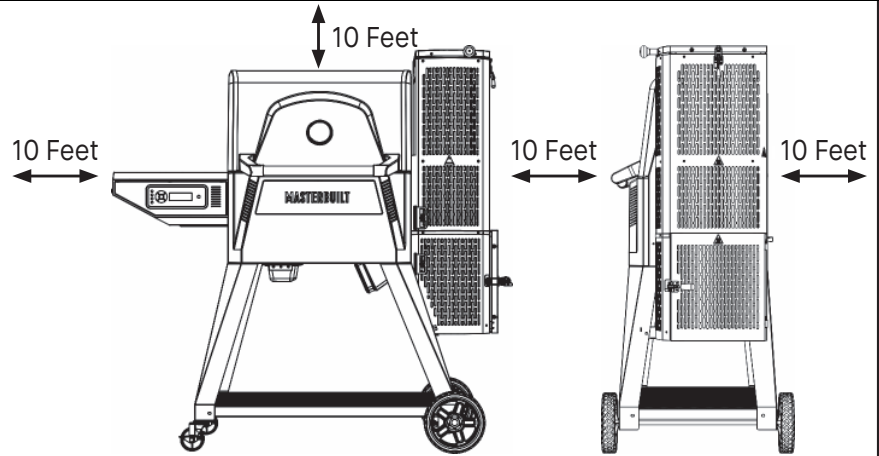
Hopper Switches – *Reduces chimney effect when hopper is opened.*

1. Hopper Lid Switch: The fan will stop when the hopper lid is opened. The fan will restart when the hopper lid is closed.
2. Hopper Ash Door Switch: The fan will stop when the hopper ash door is opened. The fan will restart when the hopper ash door is closed.

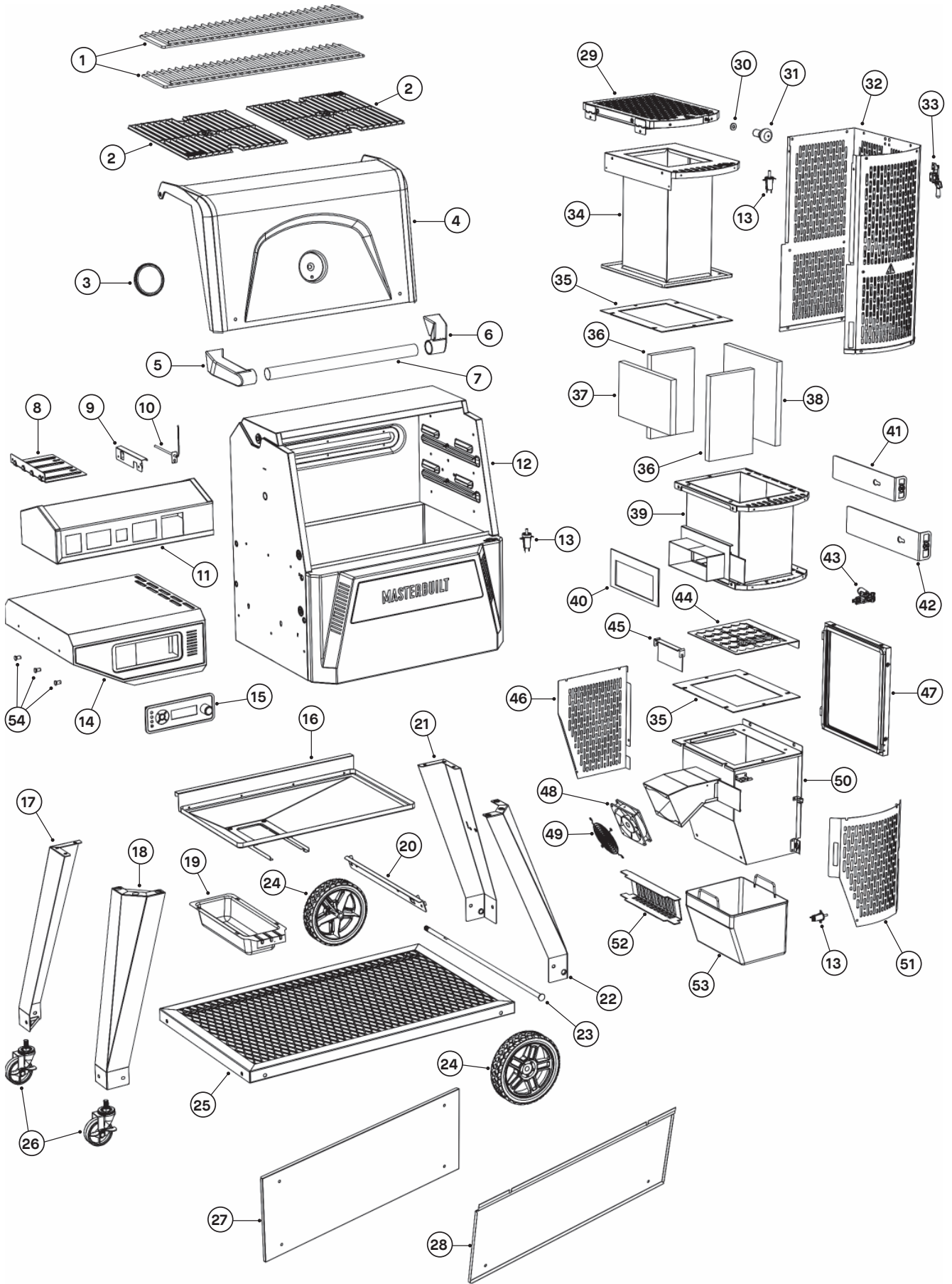
SAVE THESE INSTRUCTIONS

Structural Proximity and Safe Usage Recommendations

REMINDER: Maintain a minimum distance of 10 feet from rear, sides and top of grill to overhead construction, walls, rails or other combustible construction. This clearance provides adequate space for proper combustion, air circulation and venting.



Parts Diagram | Diagramme des pieces | Diagrama de partes



Parts List

NO.	QTY.	DESCRIPTION	NO.	QTY.	DESCRIPTION
1	2	Smoking Rack	29	1	Hopper Lid Assembly
2	2	Smoke and Sear Grate	30	1	Hopper Lid Handle Washer
3	1	Temperature Gauge	31	1	Hopper Lid Handle
4	1	Lid Assembly	32	1	Hopper Heat Shield - Top
5	1	Handle Mount, Left	33	1	Hopper Lid Latch
6	1	Handle Mount, Right	34	1	Hopper Assembly - Top
7	1	Handle Tube	35	2	Hopper Gasket
8	1	Heat Manifold Support	36	2	Front/Rear Fire Brick
9	1	Temperature Probe Bracket	37	1	Left Fire Brick
10	1	Temperature Probe	38	1	Right Fire Brick
11	1	Heat Manifold Assembly	39	1	Hopper Assembly - Middle
12	1	Body Assembly	40	1	Grill Heat Intake Fiber Spacer
13	3	Lid/Door Switch	41	1	Heat Intake Slide (Large)
14	1	Side Shelf Assembly	42	1	Air Intake Slide (Small)
15	1	Controller Assembly	43	1	Hopper Door Latch
16	1	Bottom Tray Assembly	44	1	Charcoal Grate Assembly
17	1	Left Rear Leg Assembly	45	1	Air Intake Flap/Bracket
18	1	Left Front Leg Assembly	46	1	Hopper Heat Shield - Bottom Rear
19	1	Grease Tray	47	1	Hopper Door Assembly
20	1	Hopper/Cart Support	48	1	Fan
21	1	Right Rear Leg	49	1	Fan Guard
22	1	Right Front Leg	50	1	Hopper Assembly - Bottom
23	1	Wheel Axle with Lock Nut	51	1	Hopper Heat Shield - Bottom Front
24	2	8" Wheel	52	1	Grill Heat Intake Grate
25	1	Bottom Shelf Assembly	53	1	Ash Tray Assembly
26	2	3" Caster	54	3	Tool Hanger
27	1	Rear Inner Liner		1	Meat Probe - <i>not pictured</i>
28	1	Front Inner Liner		1	Power Cord/Plug - <i>not pictured</i>

- **BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.**
- Assemble on a clean flat surface.
- Tools needed: Phillips head screwdriver, adjustable wrench, 19mm socket wrench.
- Approximate assembly time: 1 hour, 15 minutes.
- Actual product may differ from picture shown.
- It is possible that some assembly steps have been completed in the factory.



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

Liste des pieces

NO.	QTY.	DESCRIPTION	NO.	QTY.	DESCRIPTION
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6	1	Handle Mount, Right	34	1	Hopper Assembly - Top
7	1	Handle Tube	35	2	Hopper Gasket
8	1	Heat Manifold Support	36	2	Front/Rear Fire Brick
9	1	Temperature Probe Bracket	37	1	Left Fire Brick
10	1	Temperature Probe		1	Right Fire Brick
11	1	Heat Manifold Assembly		1	Hopper Assembly - Middle
12	1	Body Assembly		1	Grill Heat Intake Fiber Spacer
13	3	Lid/Door Switch		1	Heat Intake Slide
14	1	Side Shelf Assembly		1	Air Intake Slide
15	1	Controller Assembly	43	1	Hopper Door Latch
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27	1	Rear Inner Liner		1	Meat Probe - <i>not pictured</i>
28	1	Front Inner Liner		1	Power Cord/Plug - <i>not pictured</i>

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FRENCH



Lista de partes

NO.	QTY.	DESCRIPTION	NO.	QTY.	DESCRIPTION
1	2	Smoking Rack	29	1	Hopper Lid Assembly
2	2	Smoke and Sear Grate	30	1	Hopper Lid Handle Washer
3	1	Temperature Gauge	31	1	Hopper Lid Handle
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• **BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.**

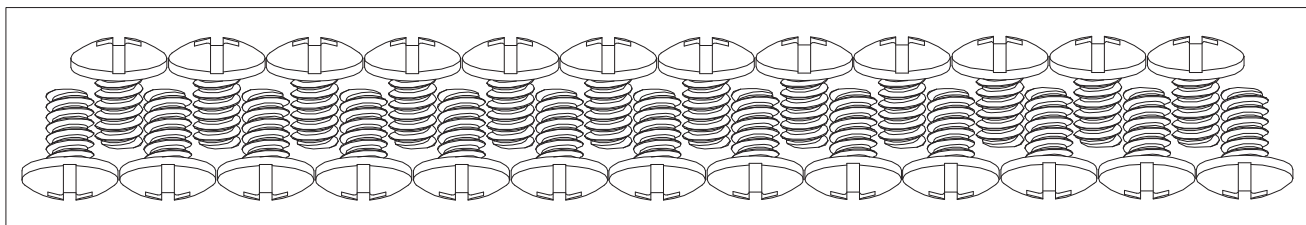
- Assemble on a clean flat surface.
- Tools needed: Phillips head screwdriver, adjustable wrench, 19mm socket wrench.
- Approximate assembly time: 1 hour, 15 minutes.
- Actual product may differ from picture shown.
- It is possible that some assembly steps have been completed in the factory.



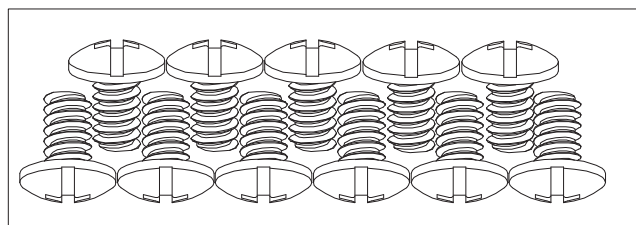
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SPANISH

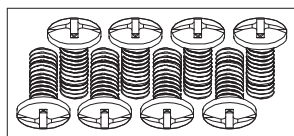
A



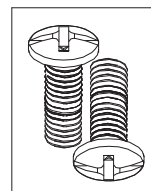
A



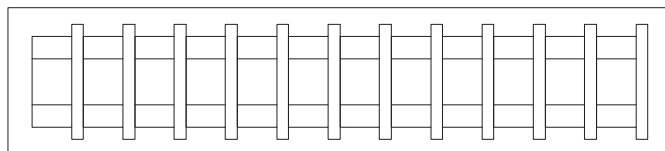
B



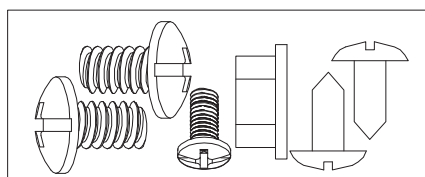
C



D



Extra Hardware • Quincaillerie supplémentaire
Accesorios adicionales



KEY	QTY.	DESCRIPTION
A	36	M6x15 Screw
B	8	M4x10 Screw
C	2	M5x12 Screw
D	12	M6 Hex Nut

KEY	QTY.	DESCRIPTION
A	36	M6x15 Screw
B	8	M4x10 Screw
C	2	M5x12 Screw
D	12	M6 Hex Nut

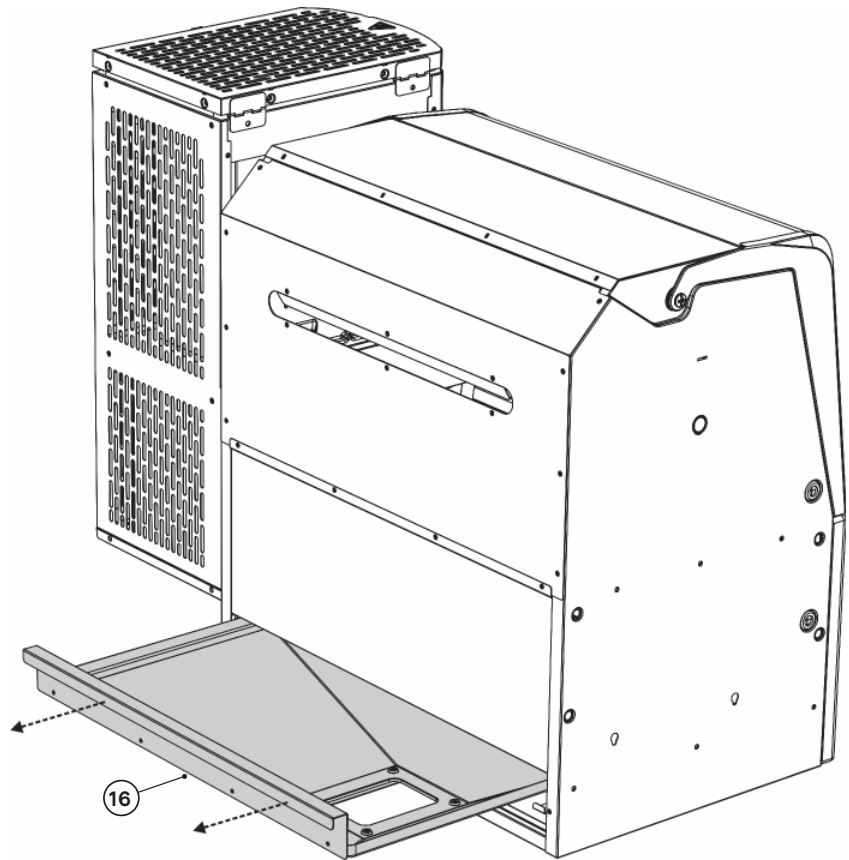
FRENCH

KEY	QTY.	DESCRIPTION
A	36	M6x15 Screw
B	8	M4x10 Screw
C	2	M5x12 Screw
D	12	M6 Hex Nut

SPANISH

1

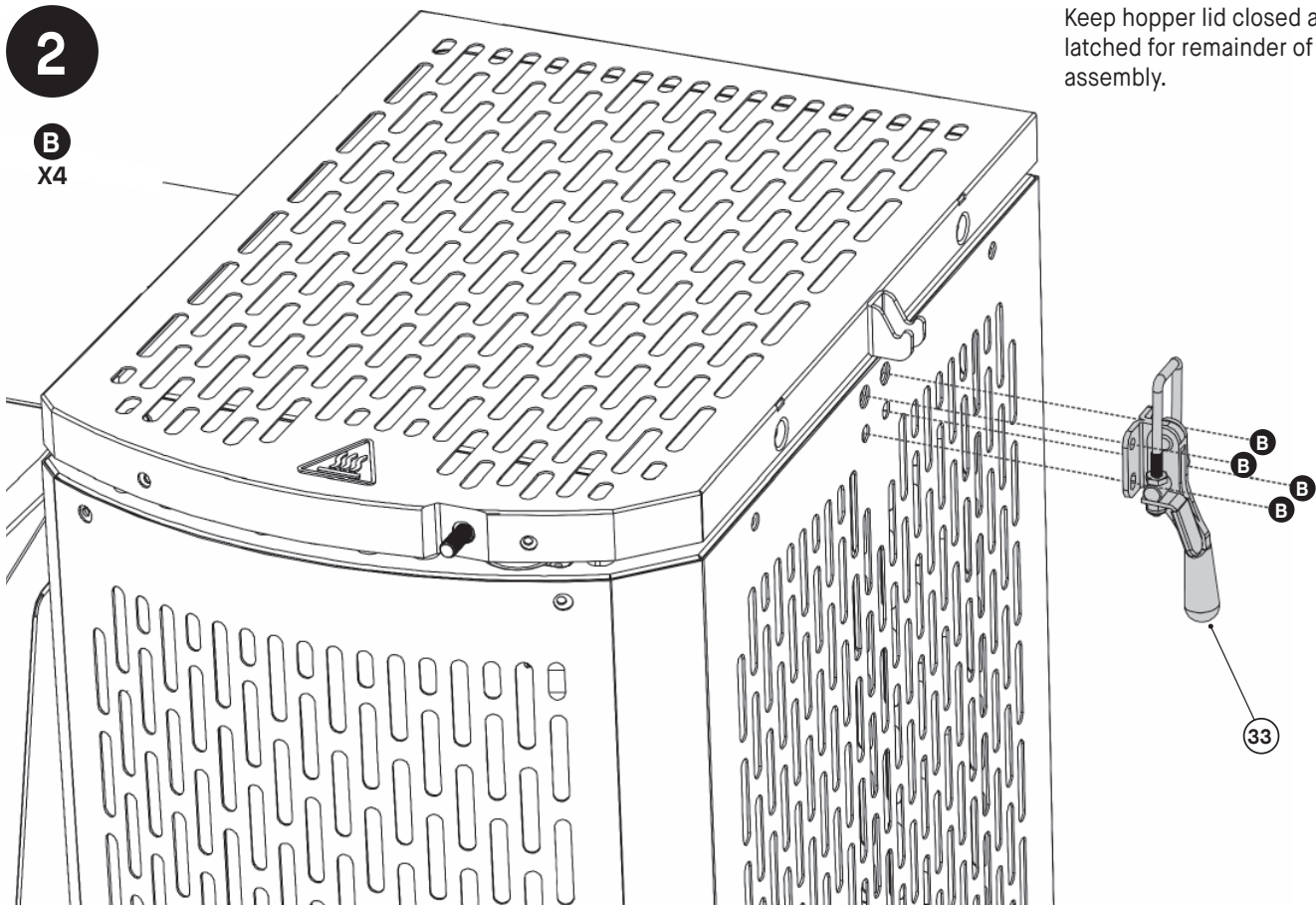
Remove bottom tray and all components from inside of grill before beginning assembly.



2

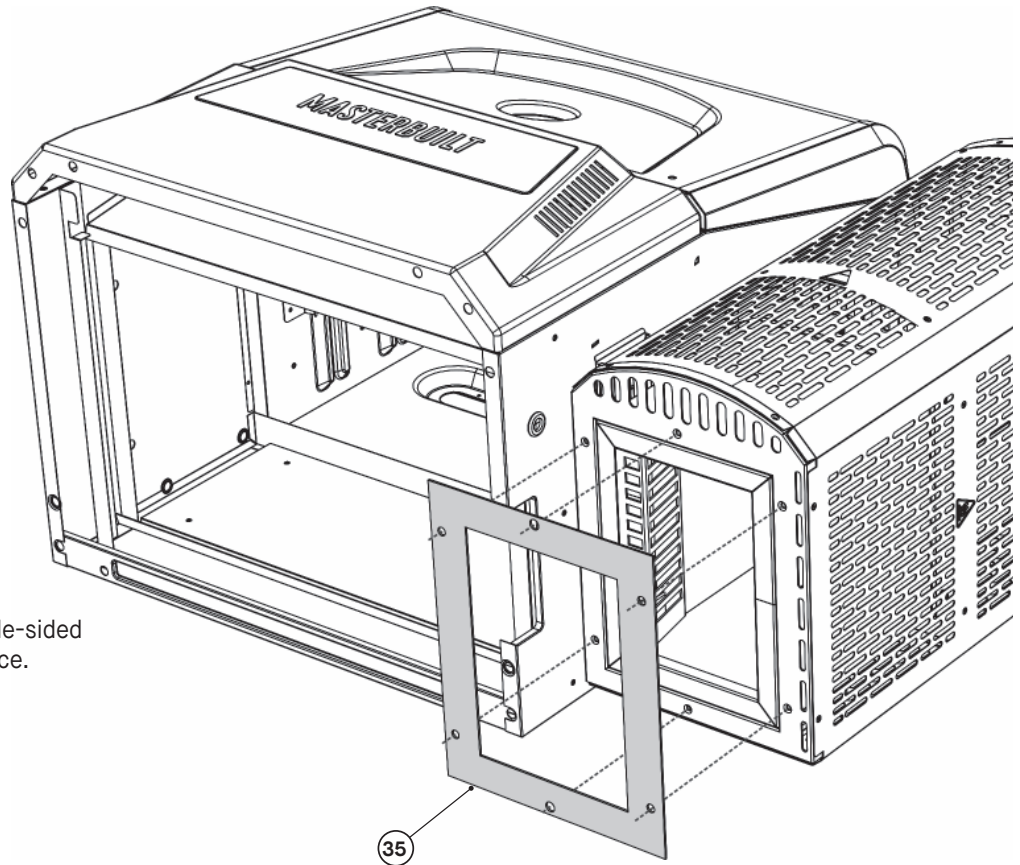
B
X4

Keep hopper lid closed and latched for remainder of assembly.



3

Lay grill on it's back on a protective surface to avoid scratches.

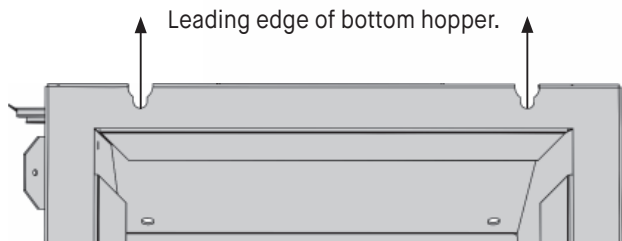
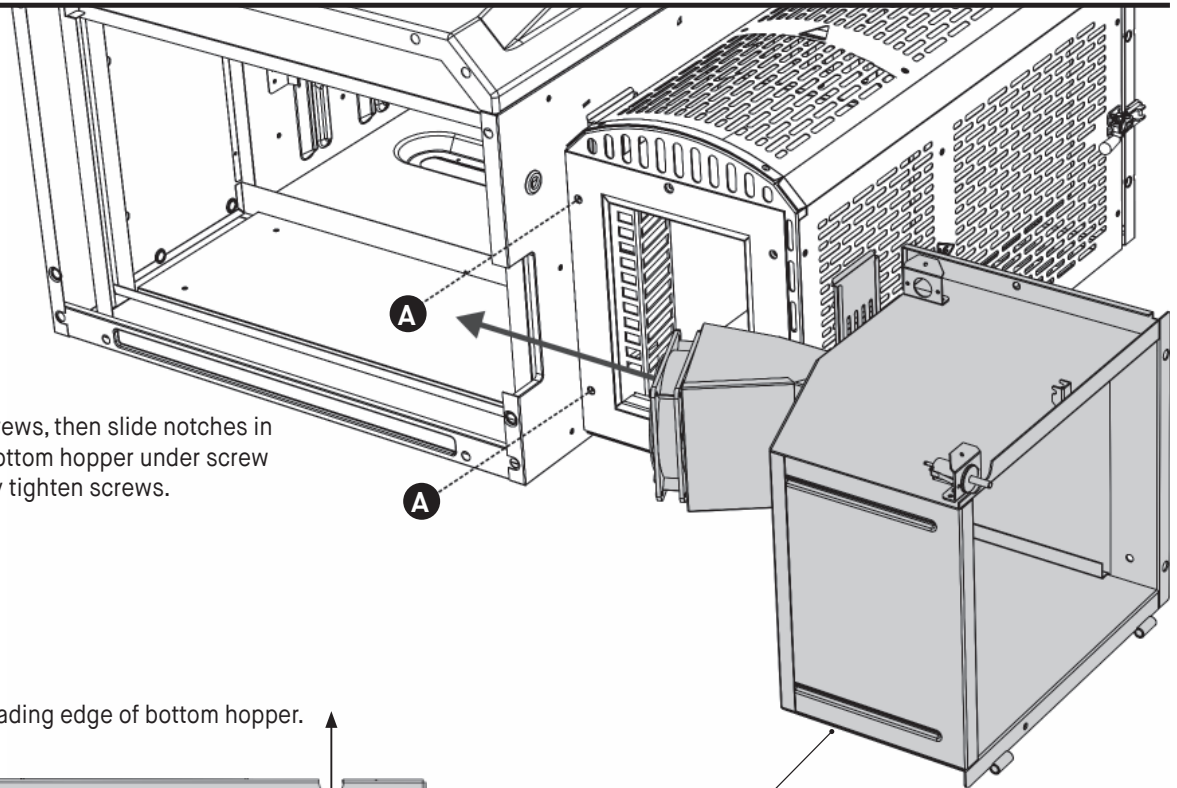


HINT: Use several pieces of double-sided tape to hold hopper gasket in place.

4

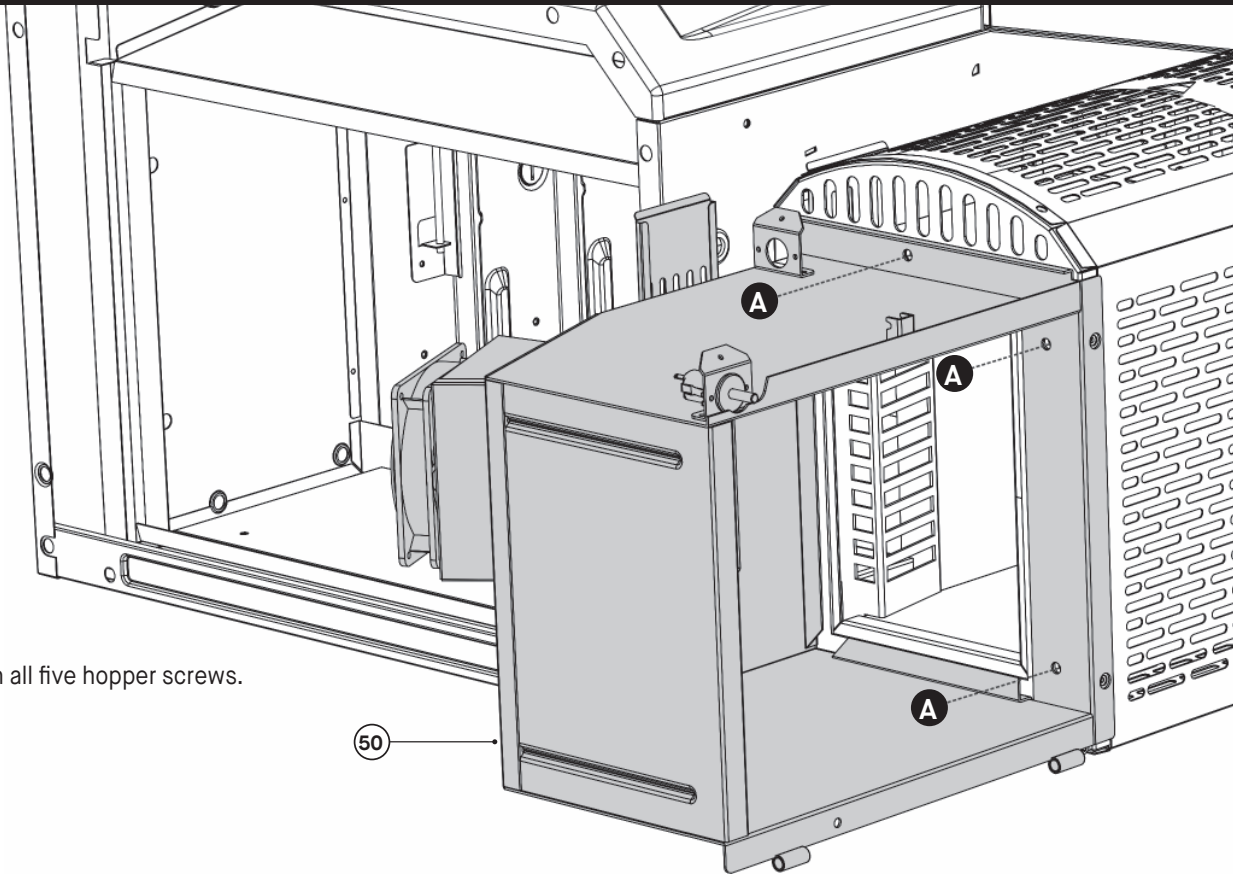
A
X2

Partially install screws, then slide notches in leading edge of bottom hopper under screw heads. Do not fully tighten screws.



5

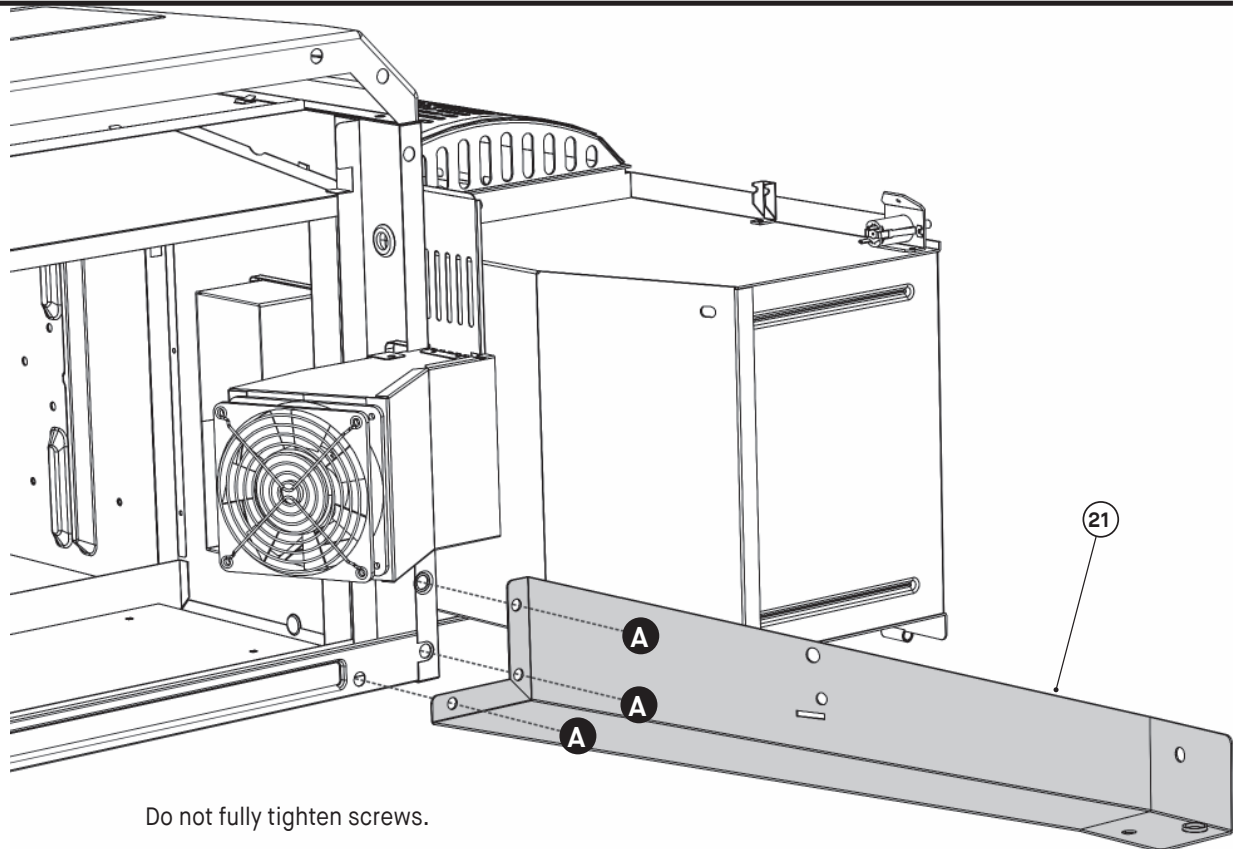
A
X3



Fully tighten all five hopper screws.

6

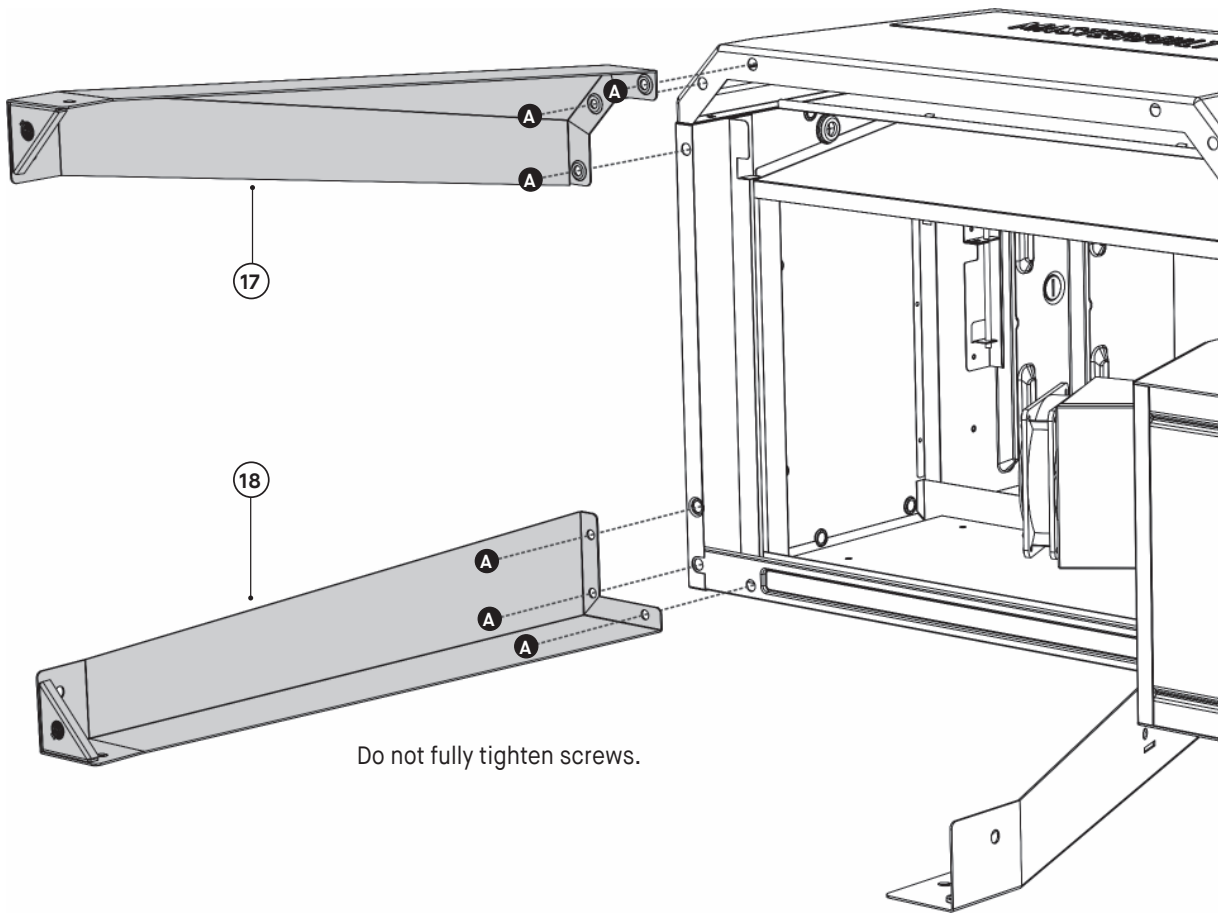
A
X3



Do not fully tighten screws.

7

A
X6

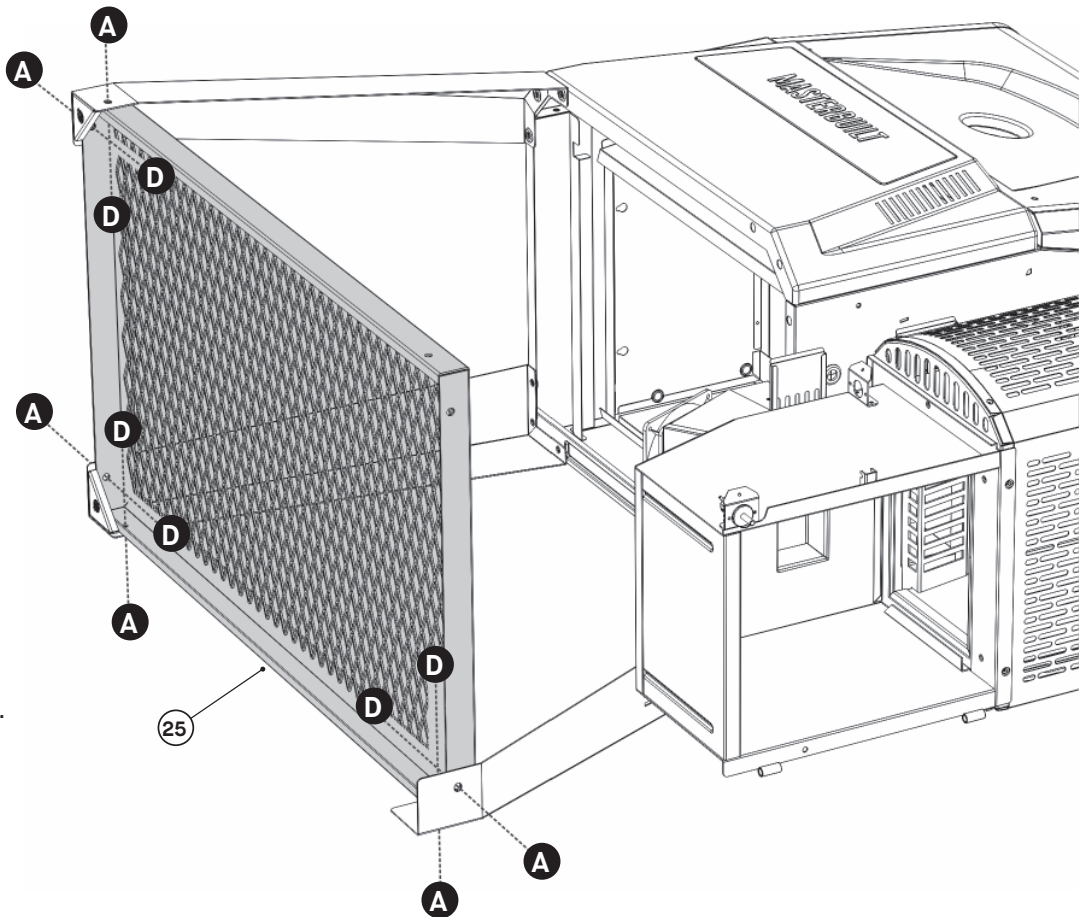


Do not fully tighten screws.

8

A
X6

D
X6



Do not fully tighten screws.

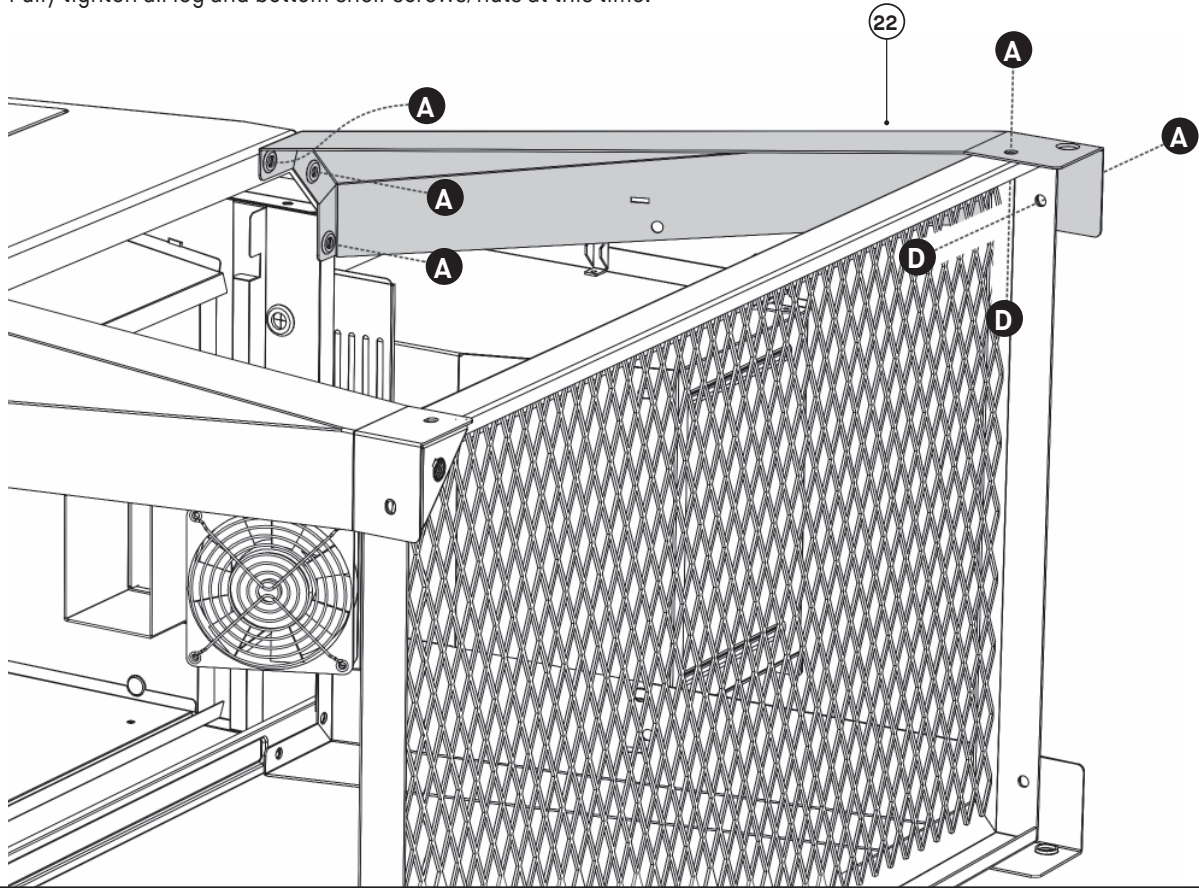
Assembly | Assemblage | Ensamblaje

9

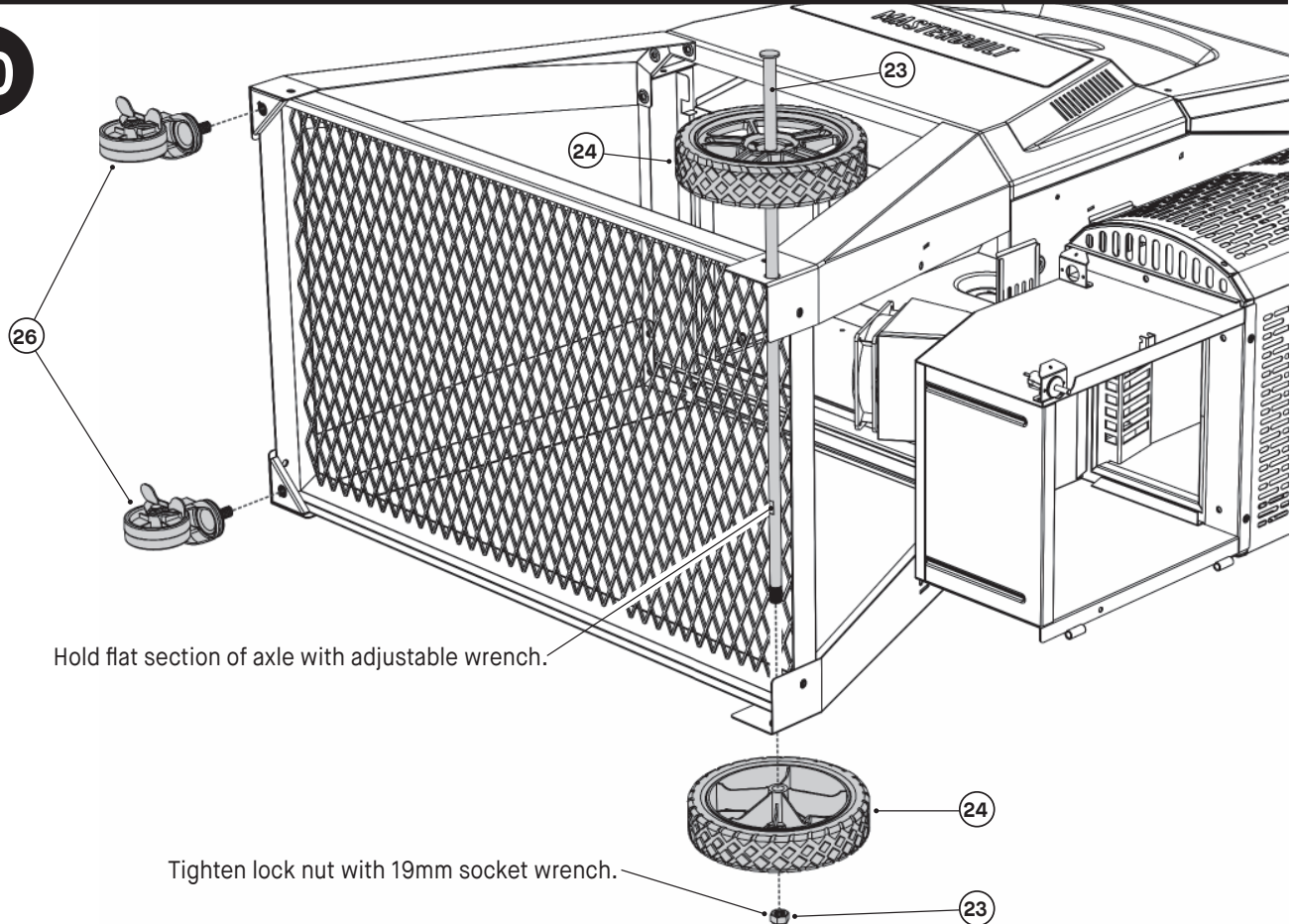
Fully tighten all leg and bottom shelf screws/nuts at this time.

A
X5

D
X2



10



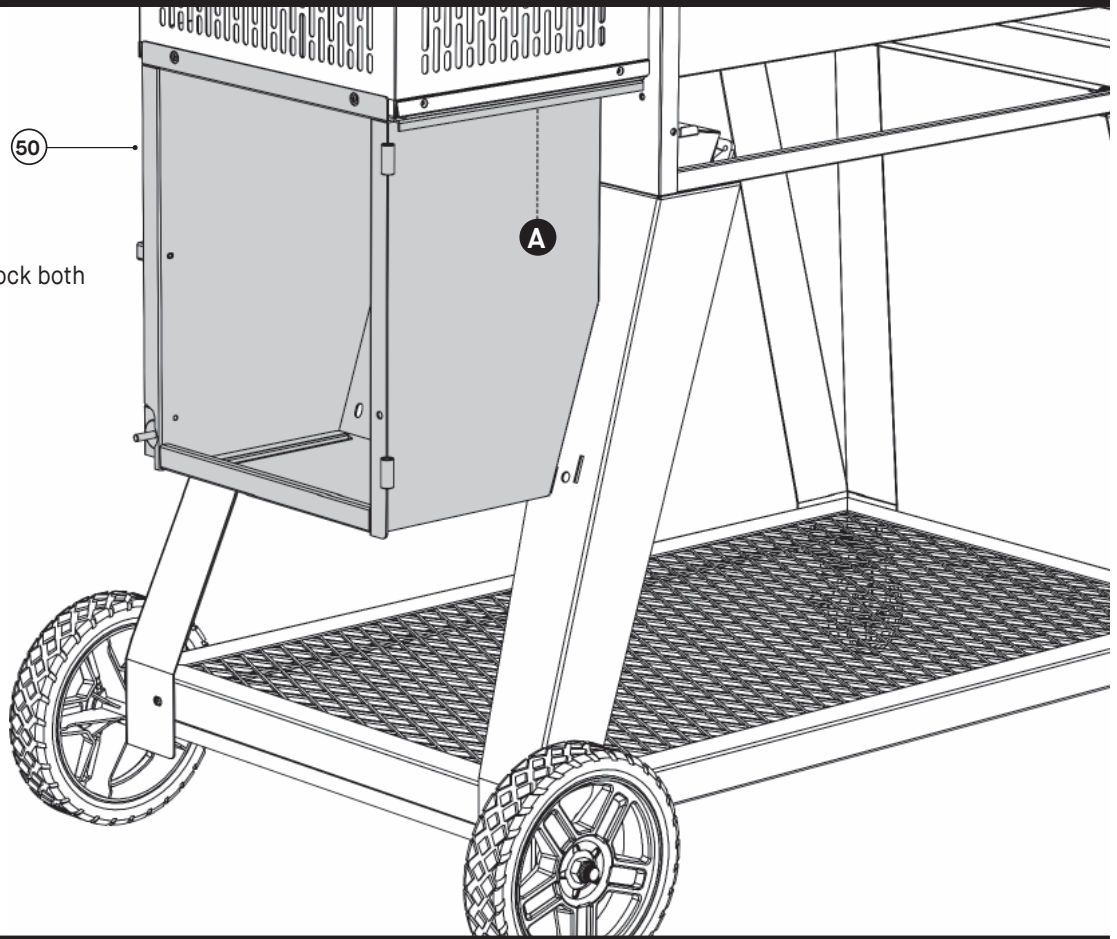
Hold flat section of axle with adjustable wrench.

Tighten lock nut with 19mm socket wrench.

11

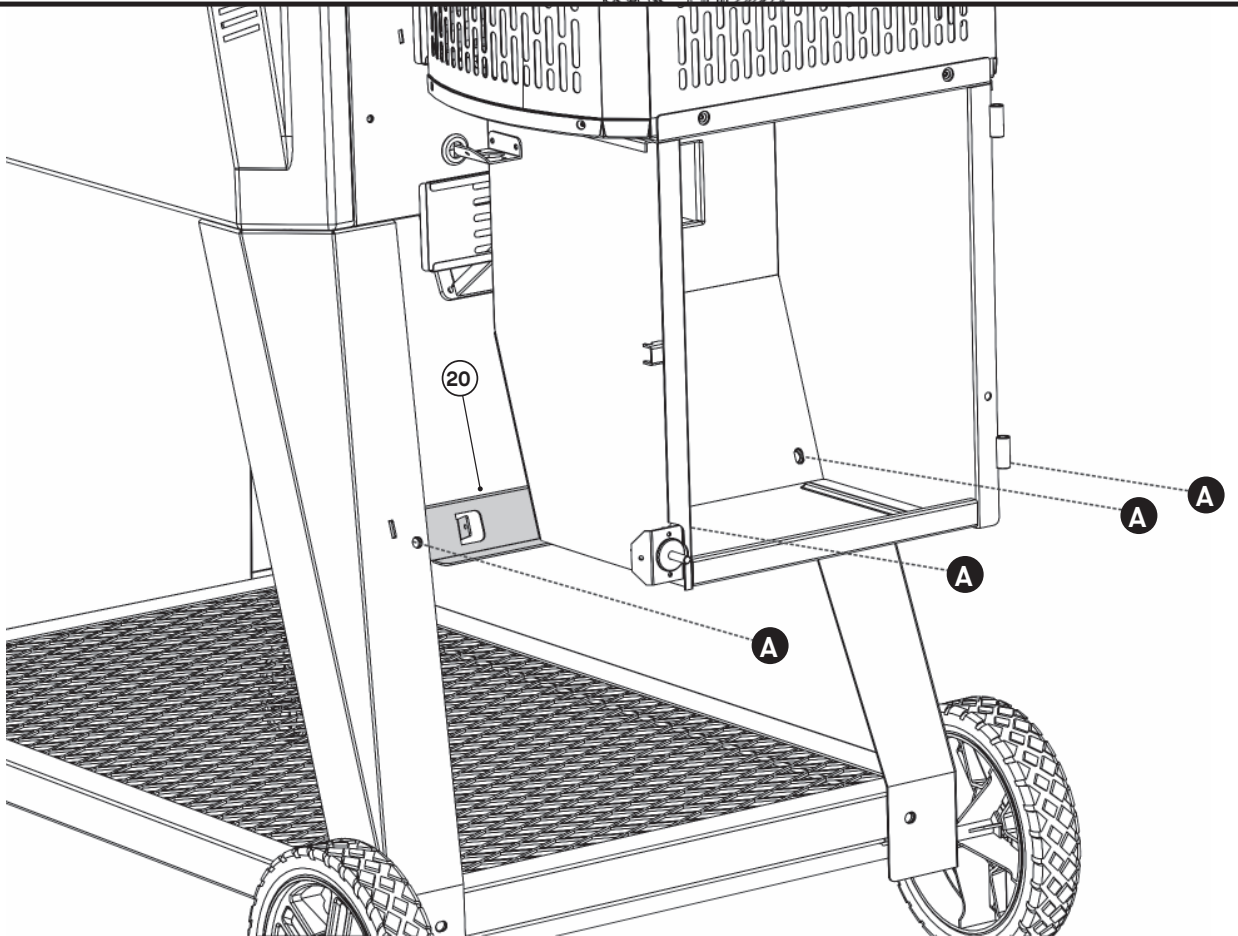
A
X1

Stand grill upright and lock both casters for stability.



12

A
X4

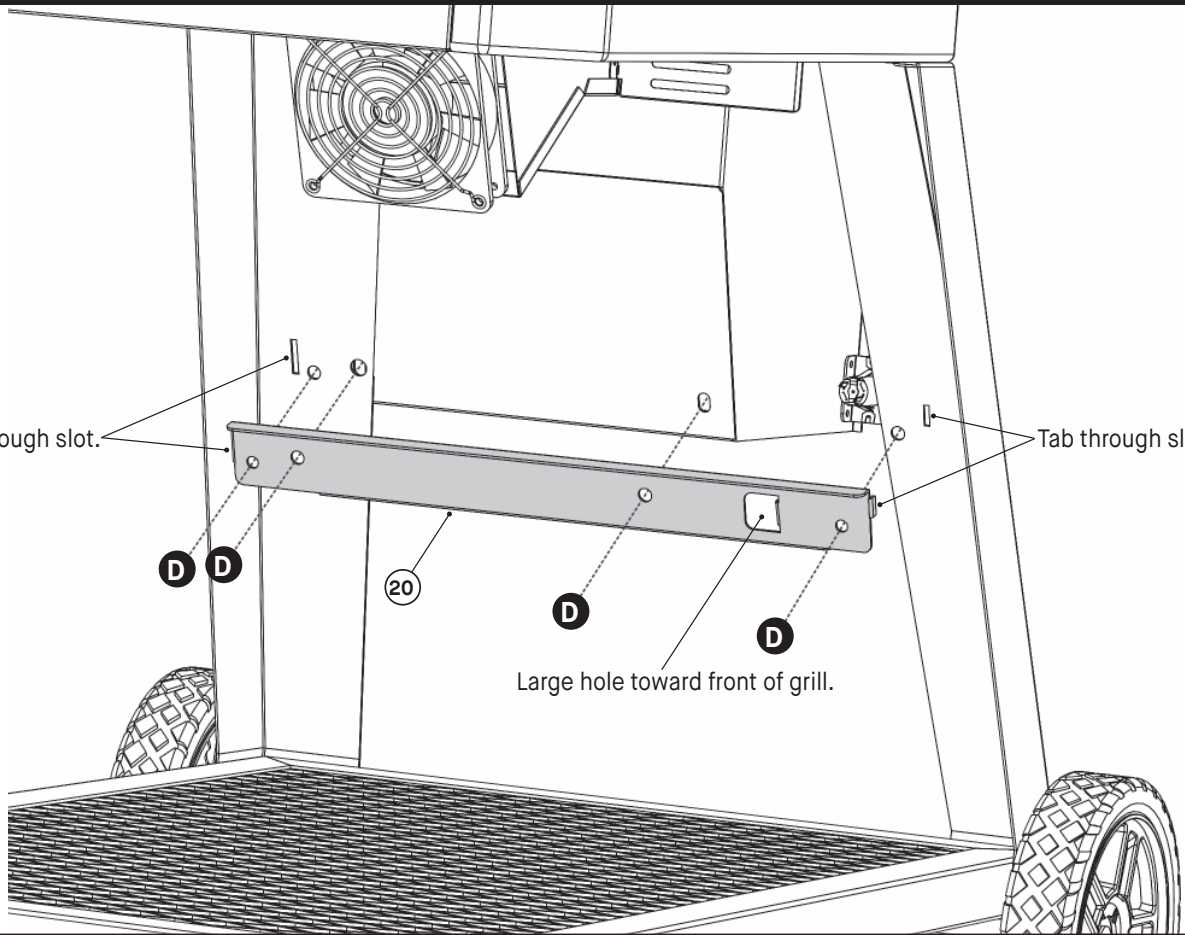


13

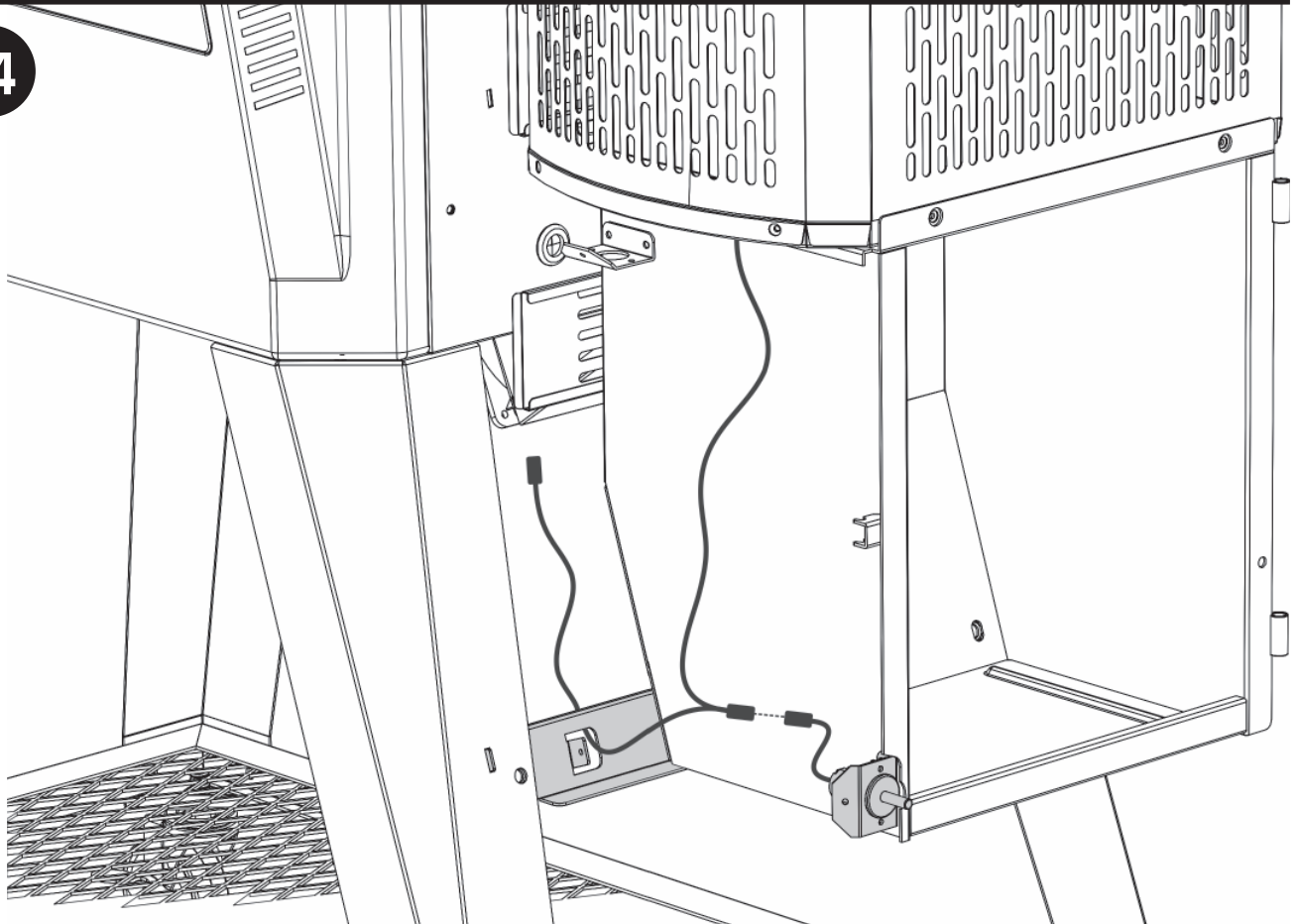
D
X4

Tab through slot.

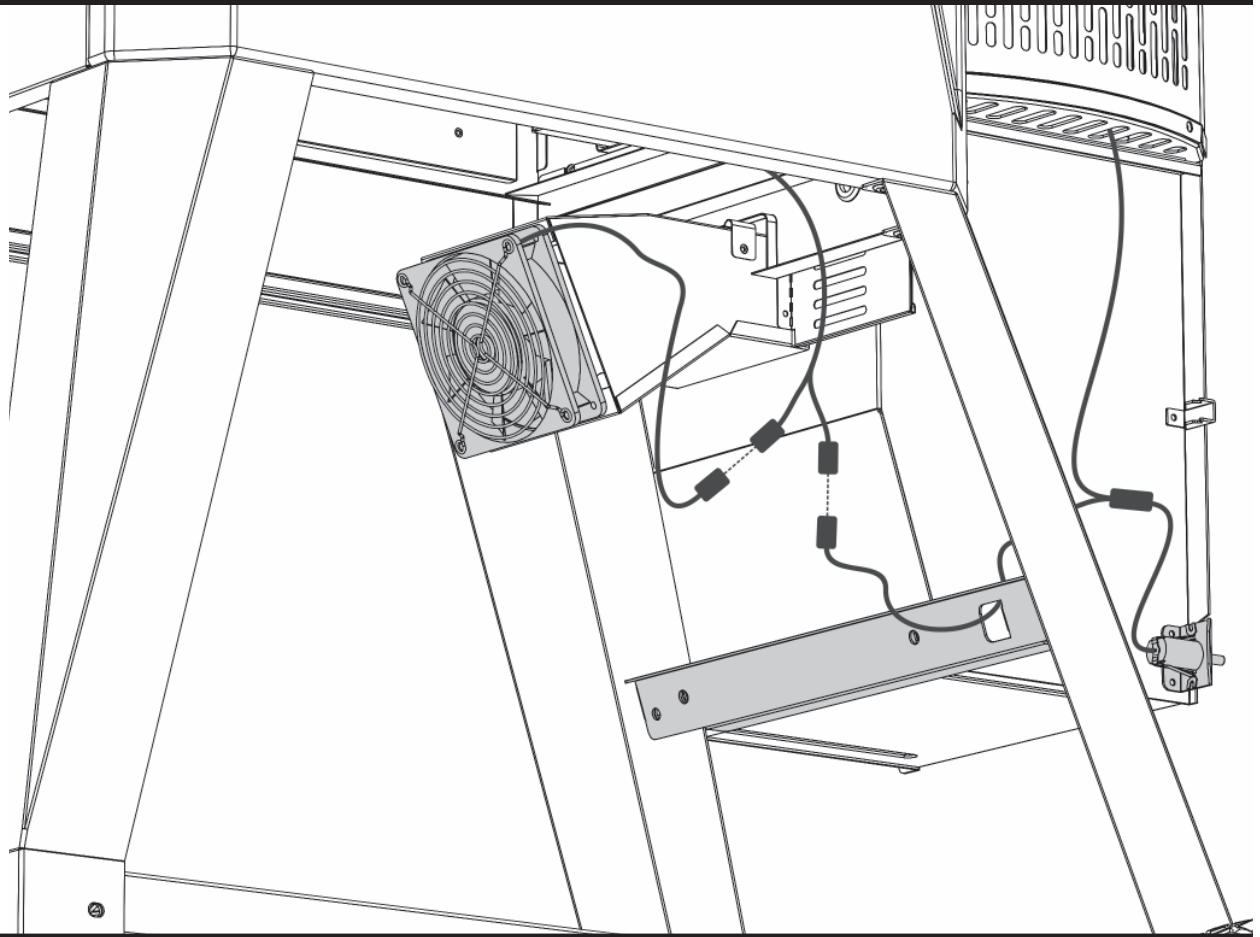
Tab through slot.



14

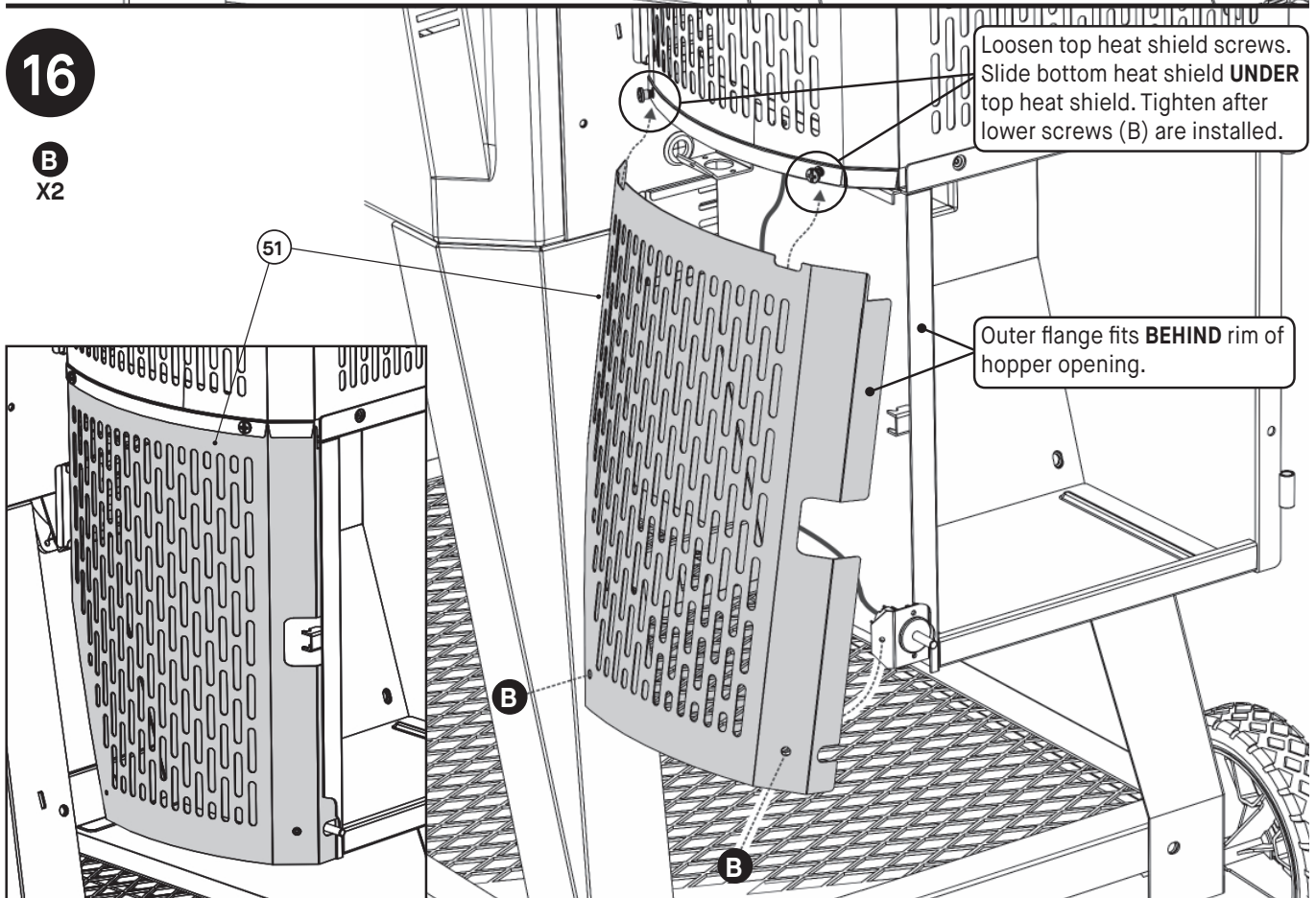


15



16

B
X2

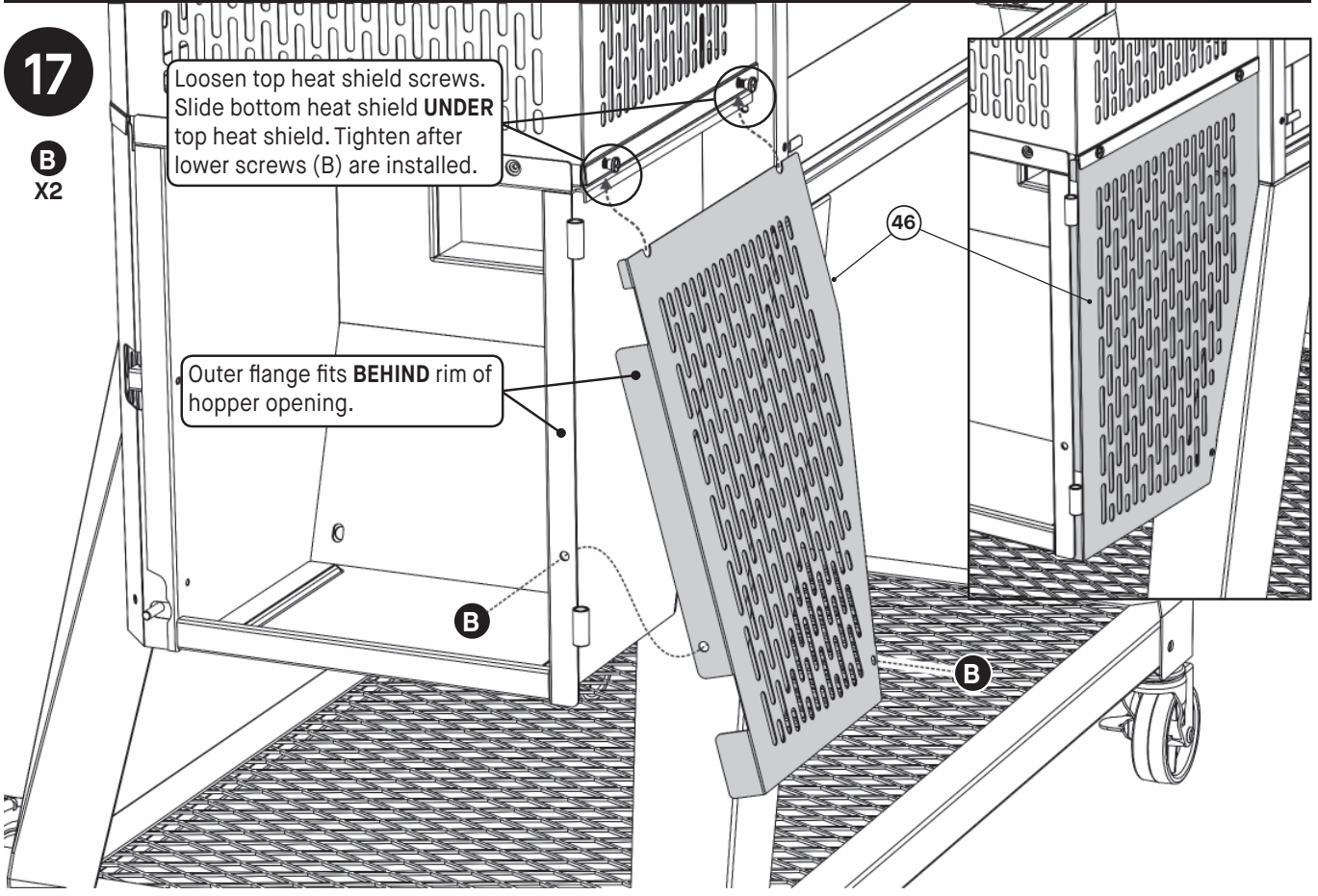


17

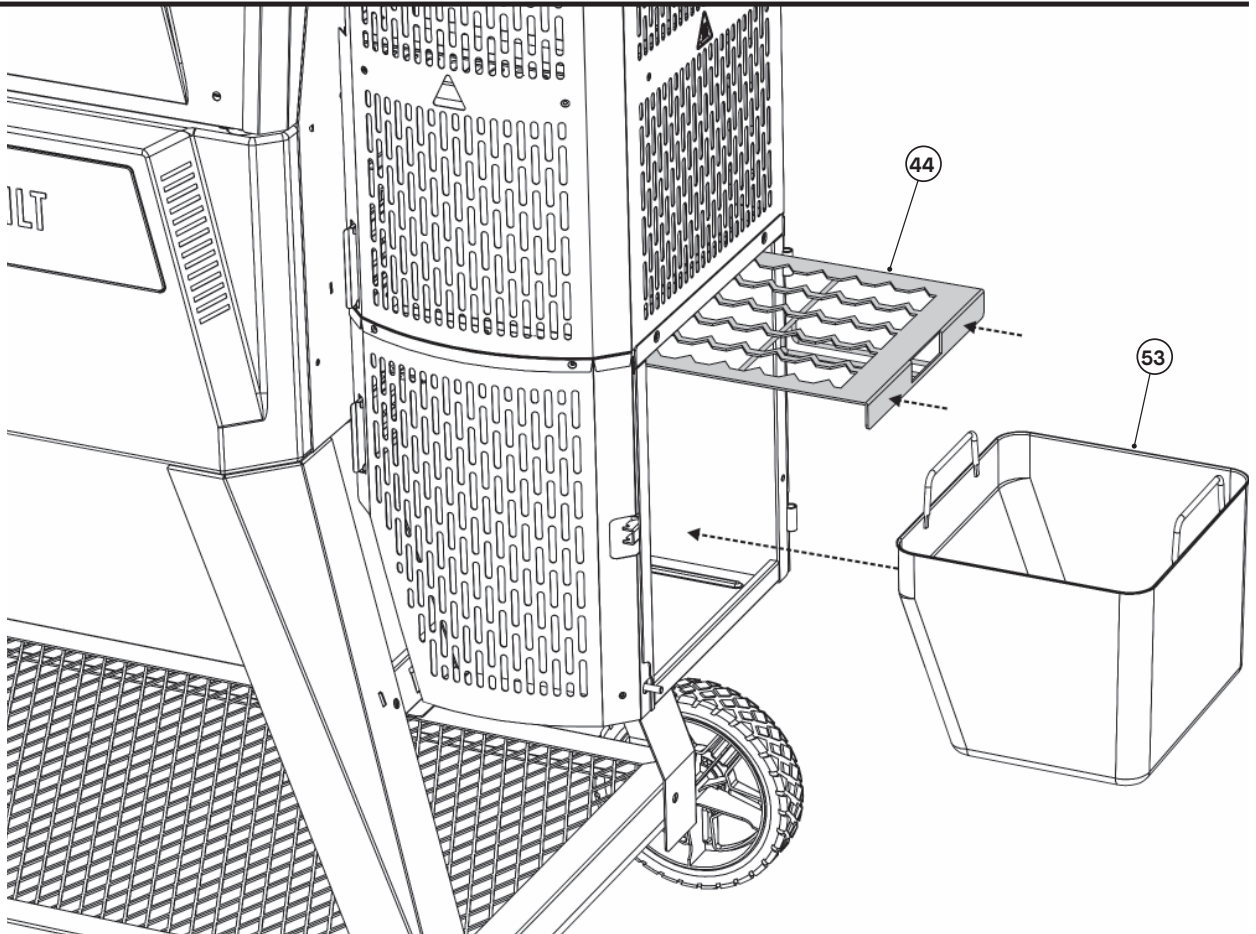
B
X2

Loosen top heat shield screws.
Slide bottom heat shield **UNDER**
top heat shield. Tighten after
lower screws (B) are installed.

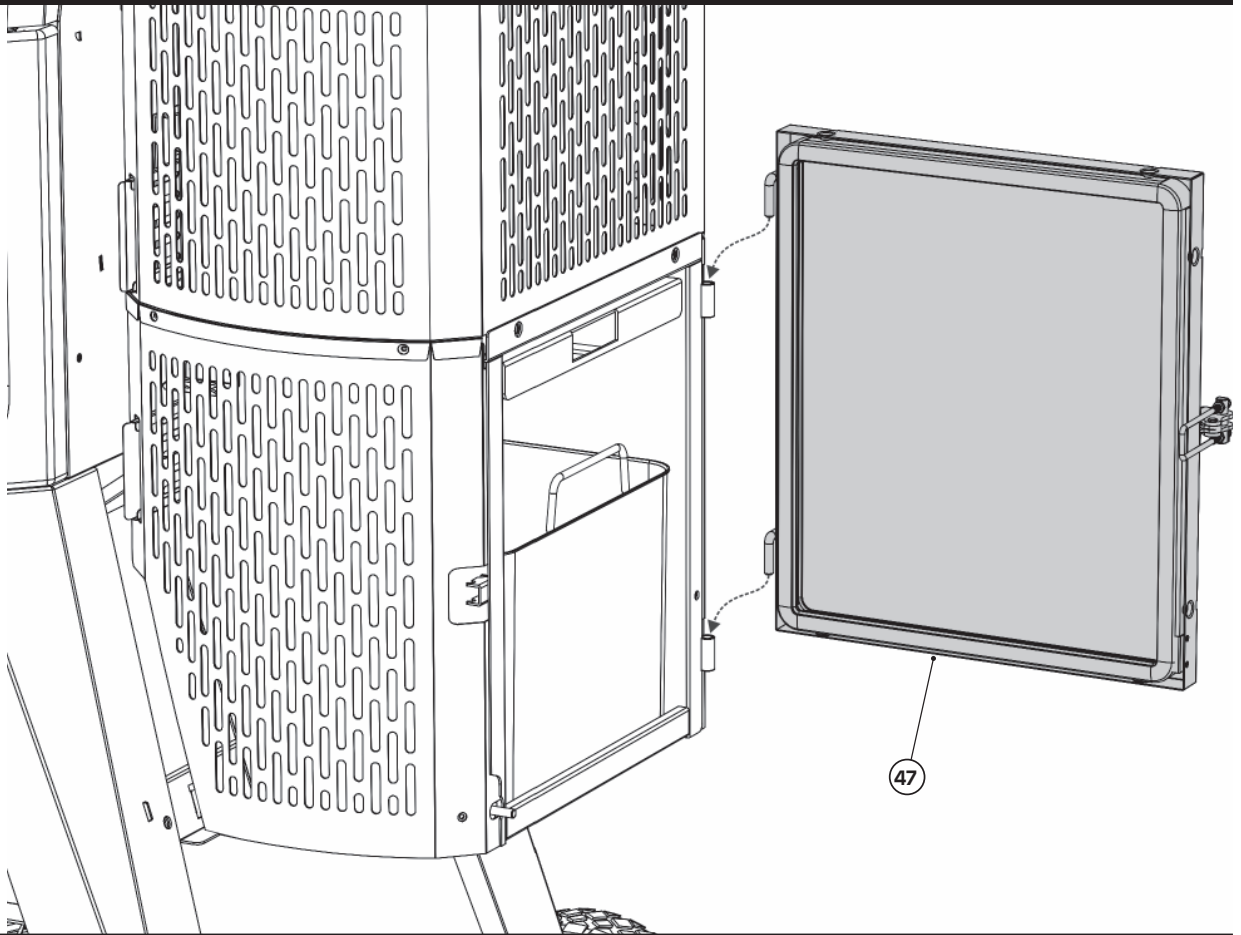
Outer flange fits **BEHIND** rim of
hopper opening.



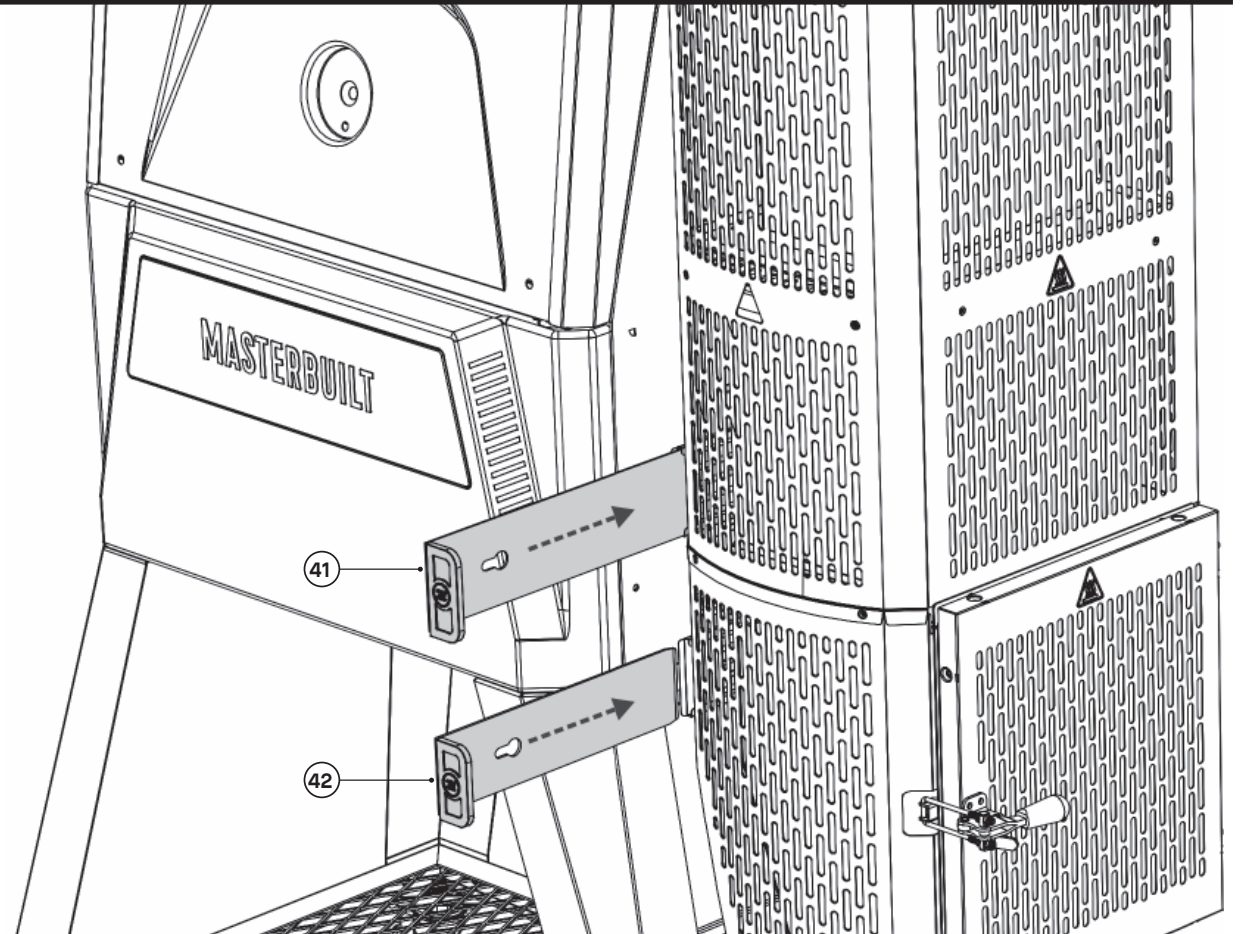
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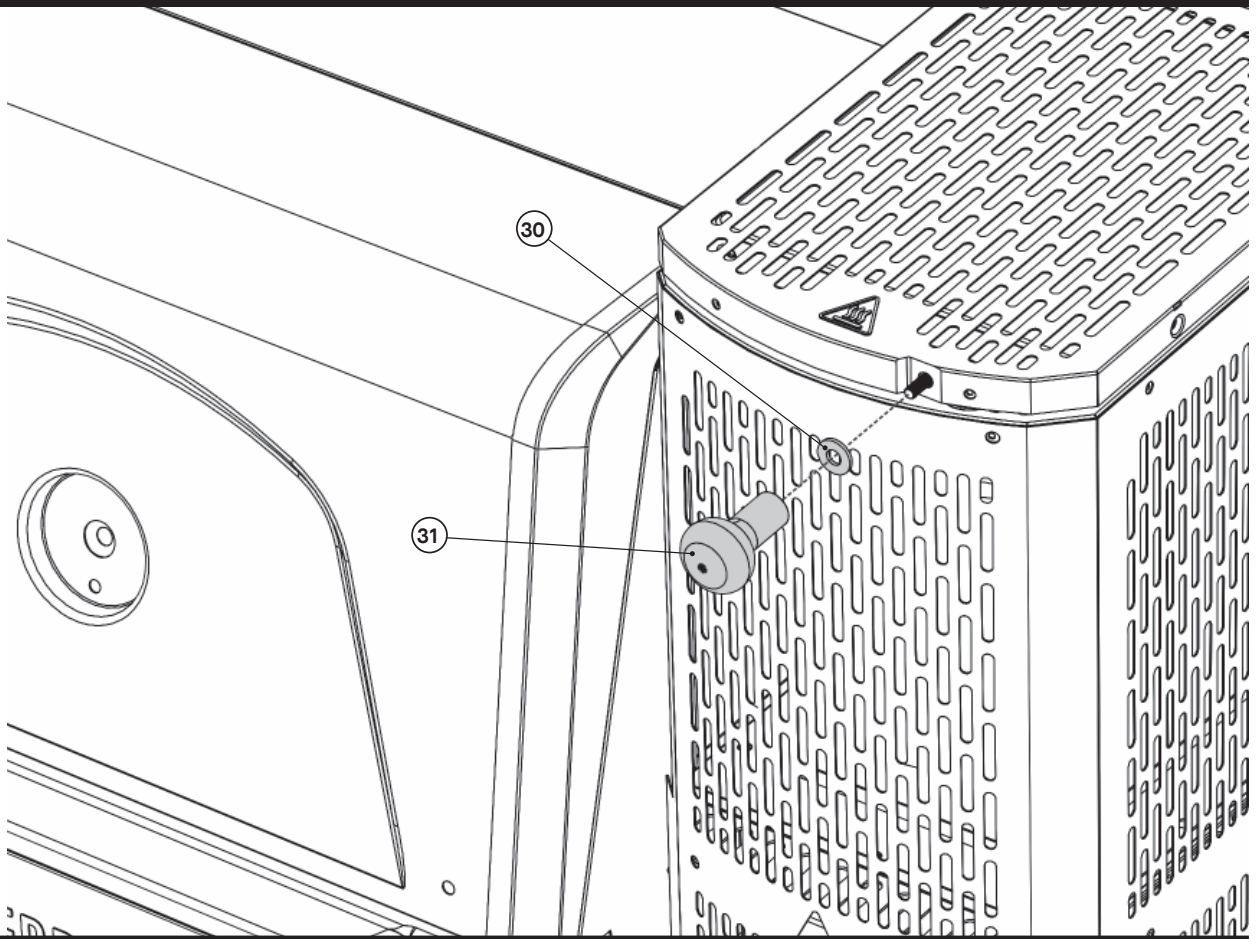
19



20

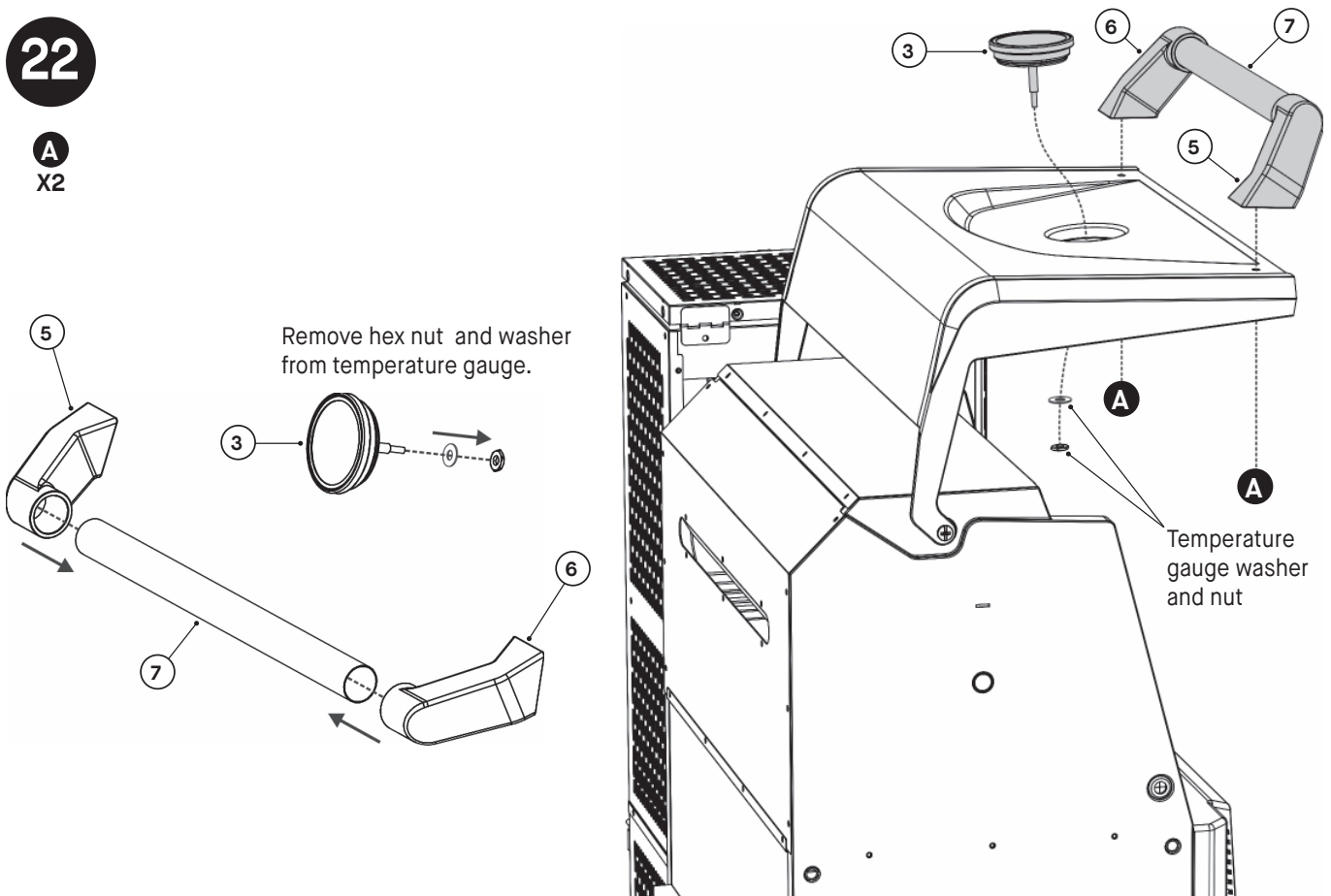


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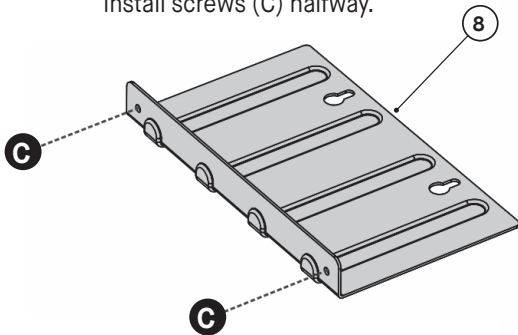
A
X2



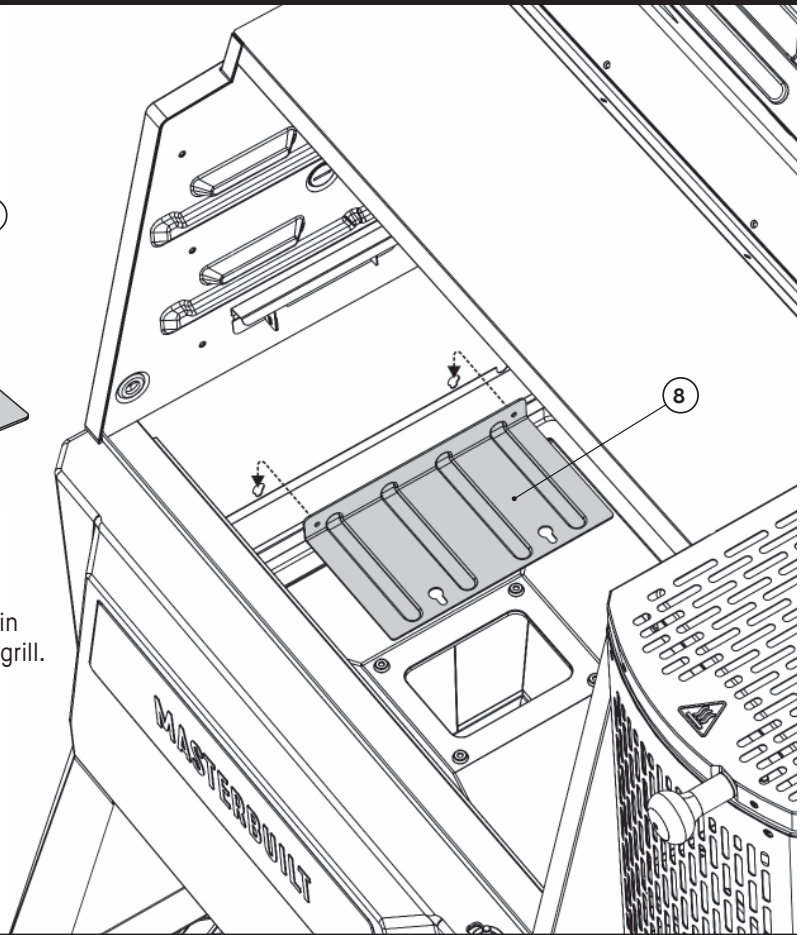
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C
X2

Install screws (C) halfway.



Insert screw head through holes in grill wall. Tighten from outside of grill.

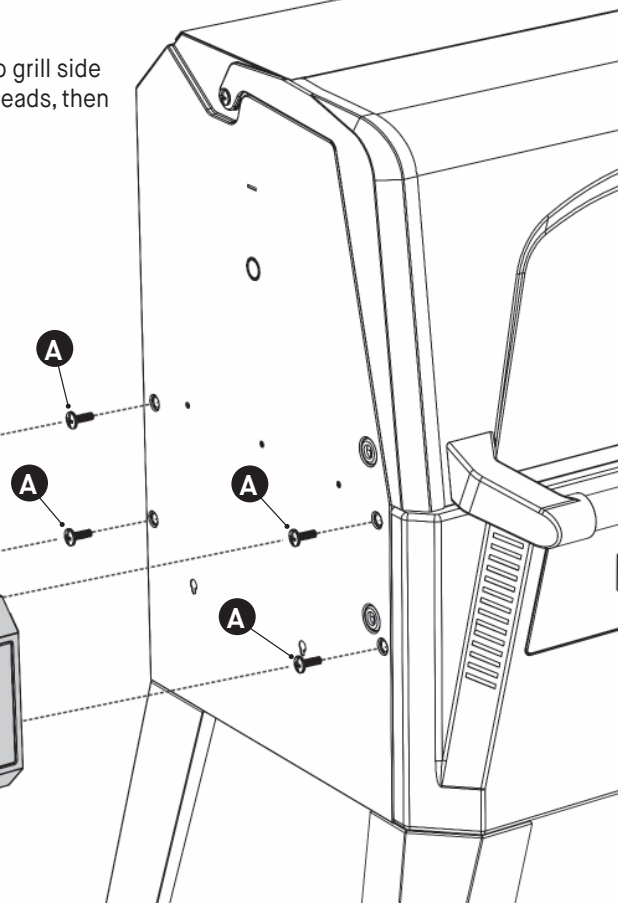
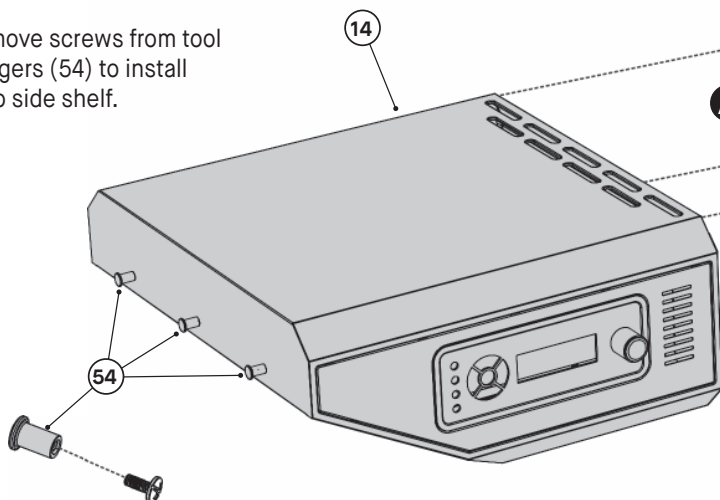


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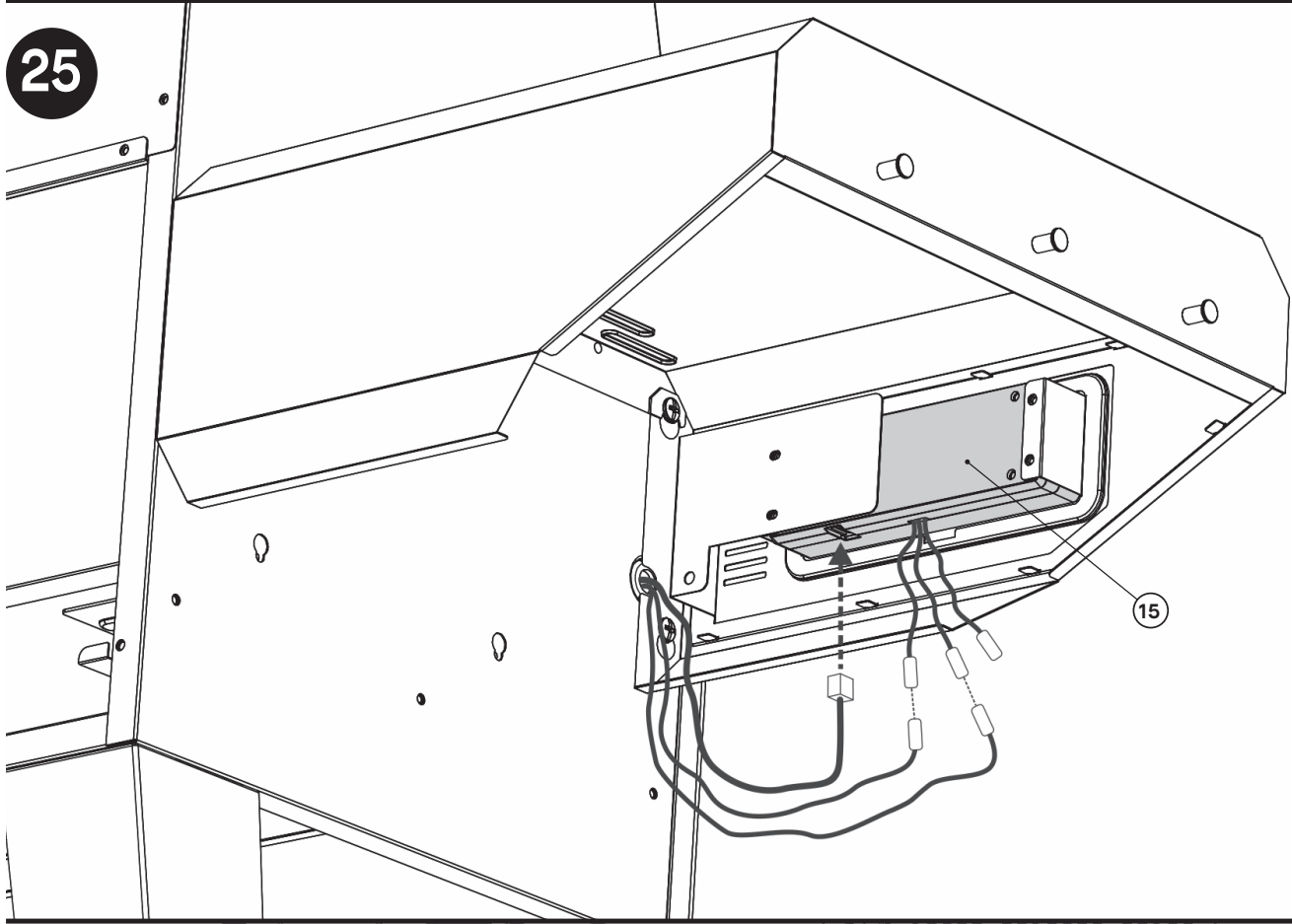
A
X4

Install screws (A) halfway into grill side wall. Place shelf over screw heads, then tighten screws.

Remove screws from tool hangers (54) to install onto side shelf.

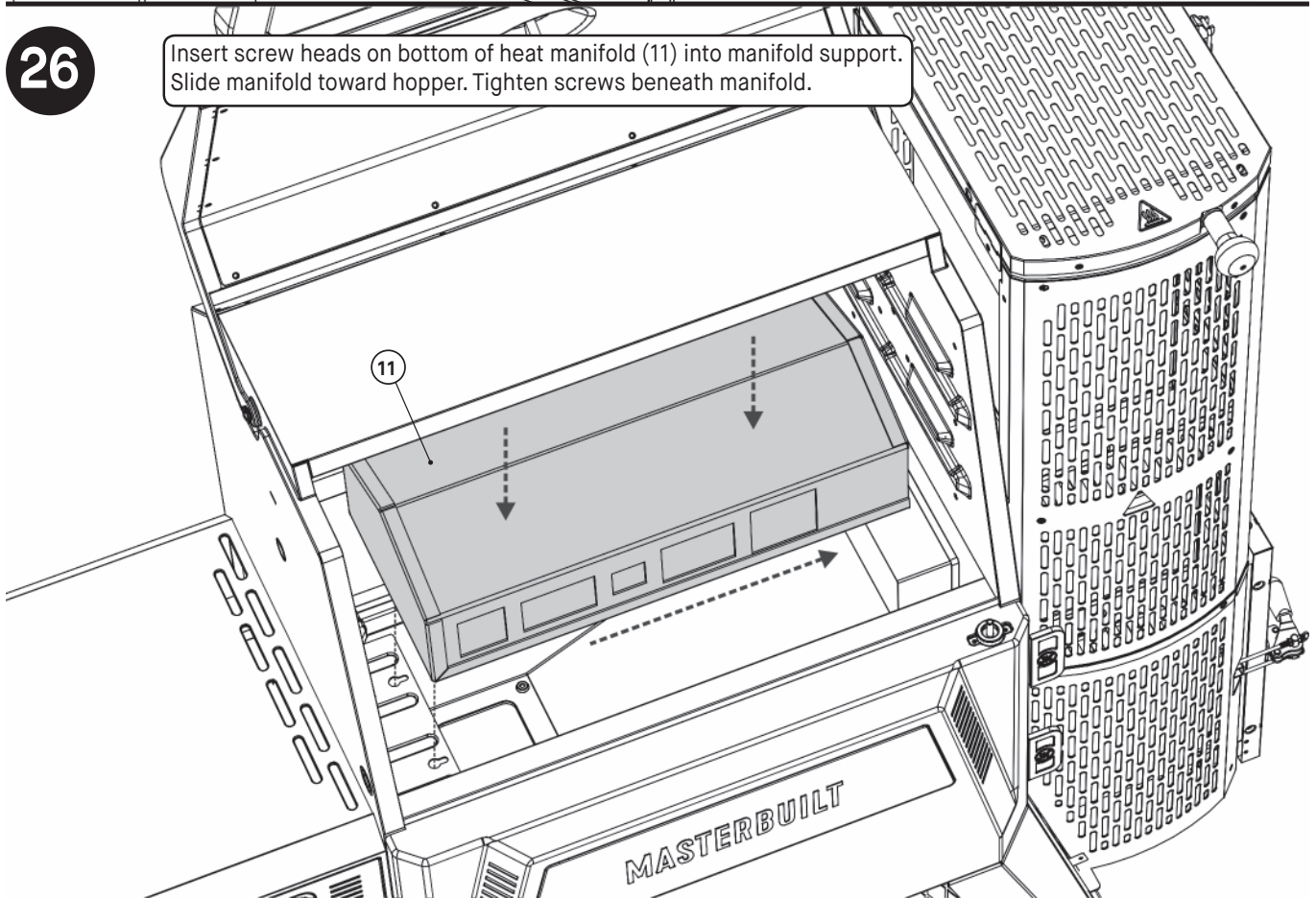


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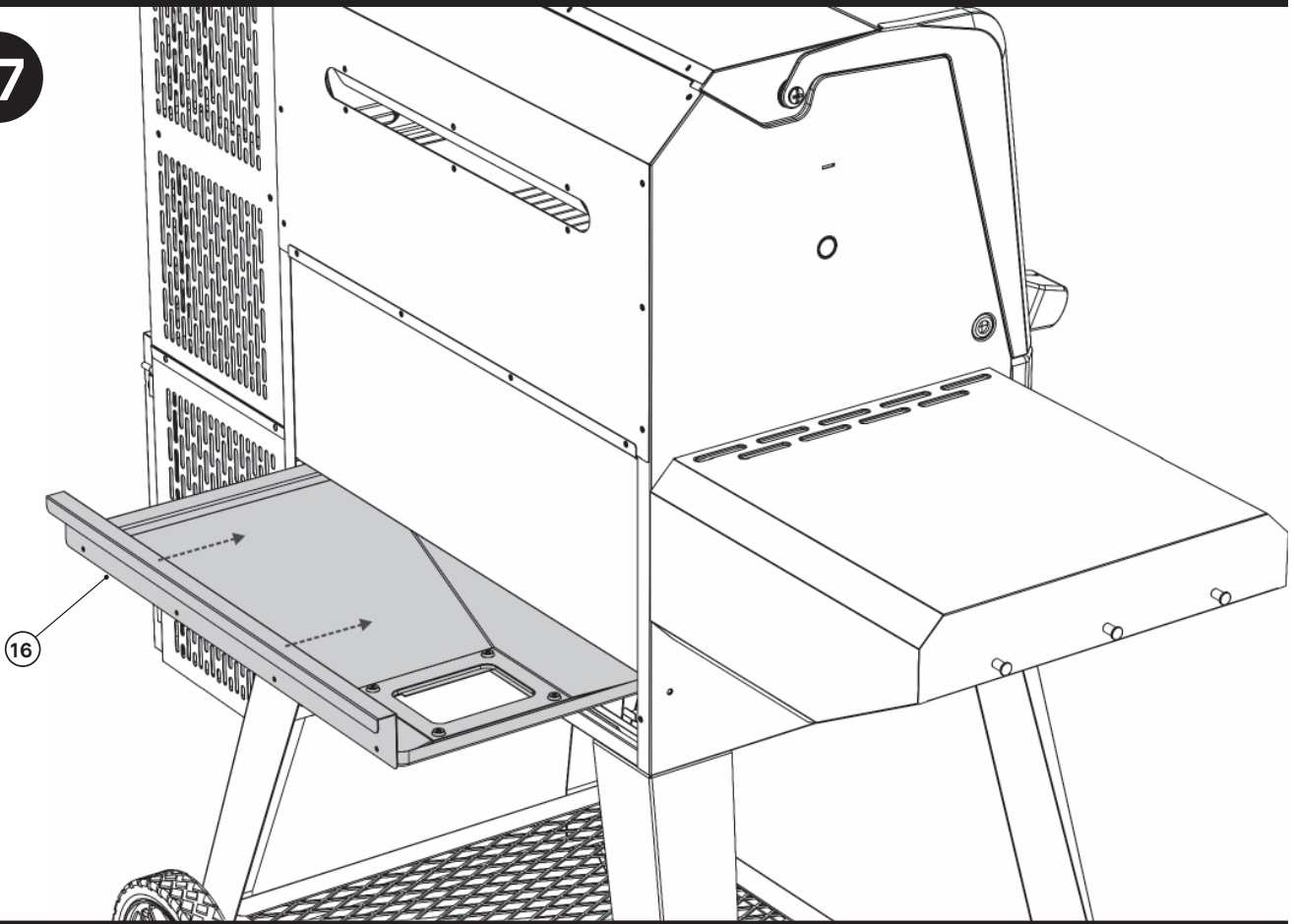


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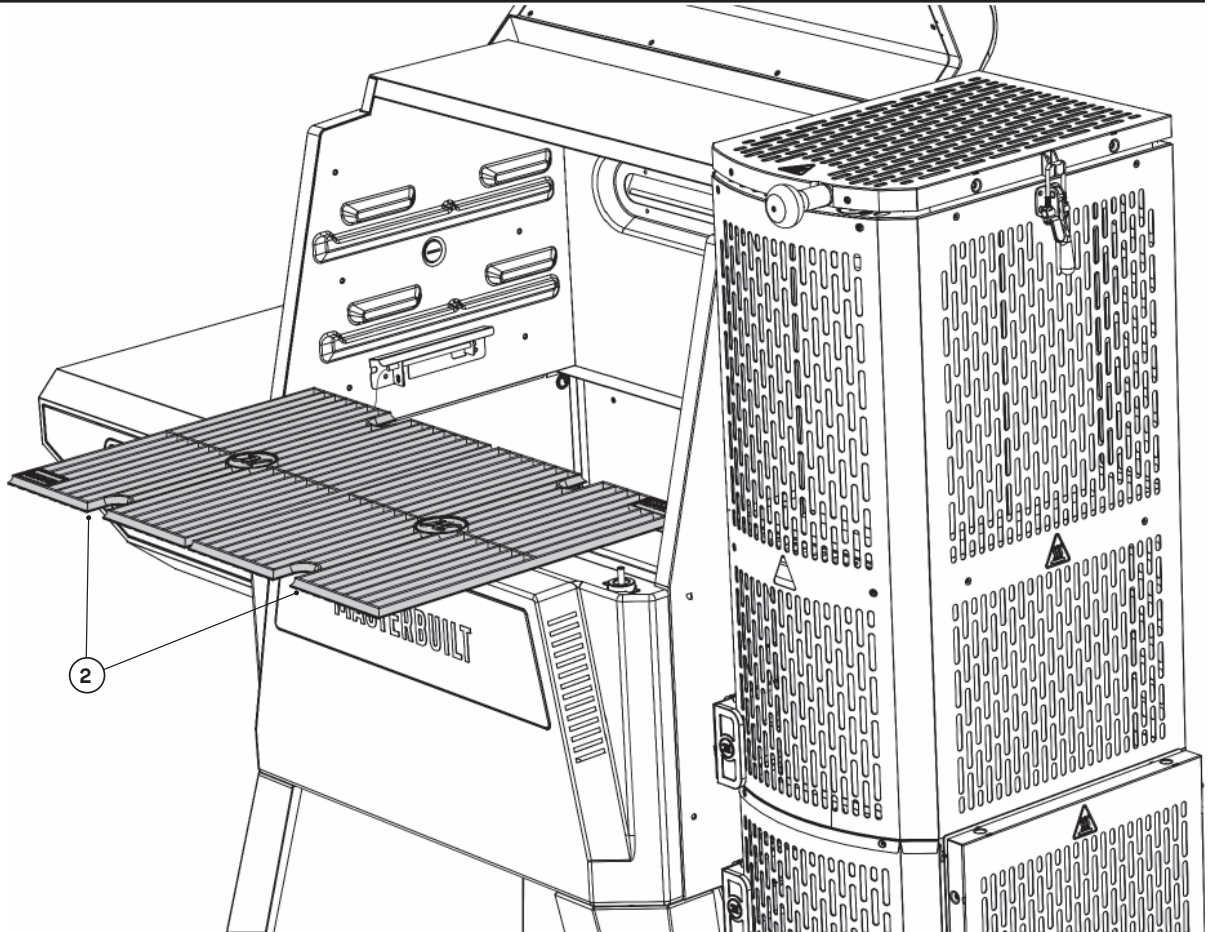
Insert screw heads on bottom of heat manifold (11) into manifold support. Slide manifold toward hopper. Tighten screws beneath manifold.



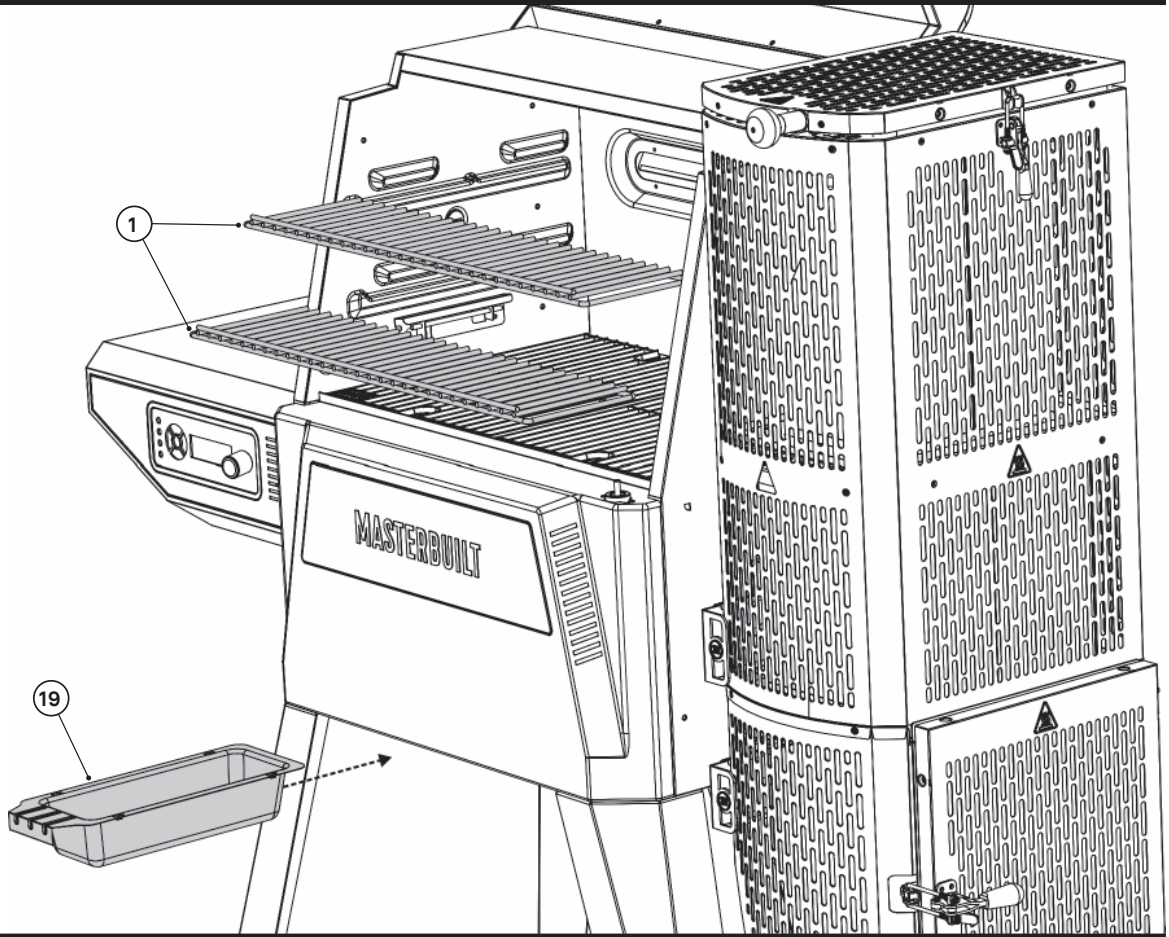
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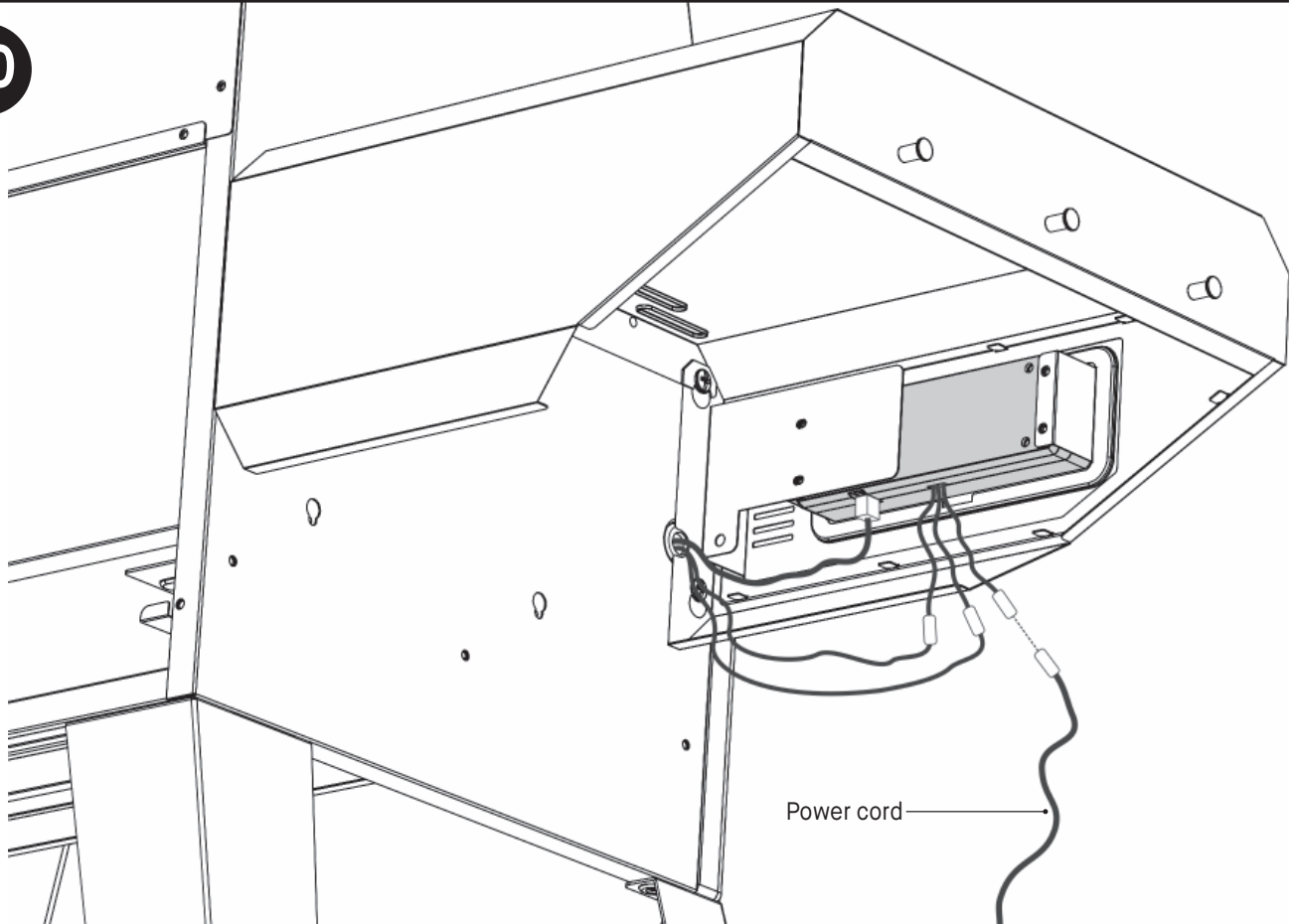
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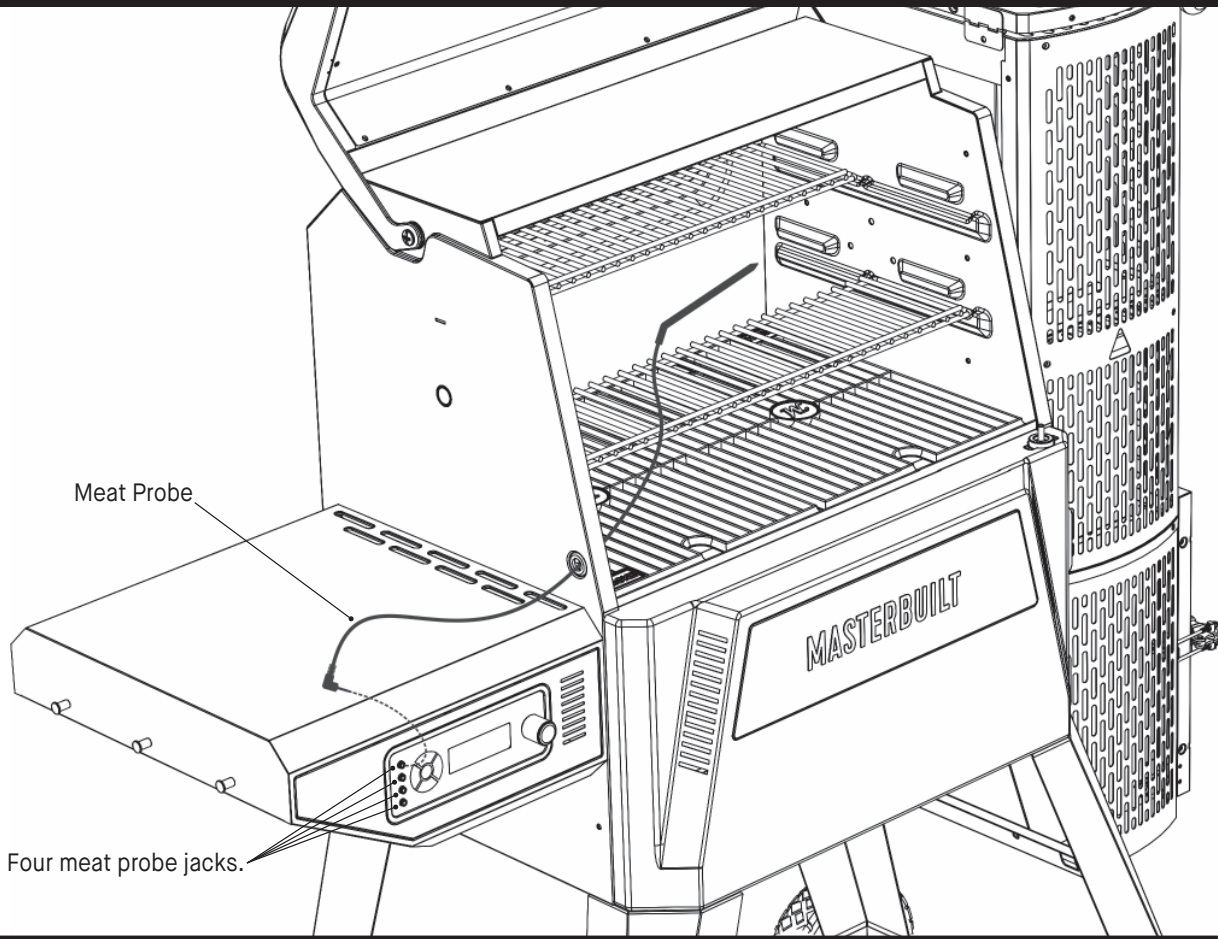
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Operating Instructions

ASSEMBLY IS DONE. LET'S HAVE SOME FUN!

START-UP

1. REMOVE heat intake and air intake slides.
2. Open hopper lid and hopper ash door.
 - There is a safety switch at each of these doors that will prevent the fan from running when these doors are opened.
 - If charcoal remains from a previous cook, shake the charcoal grate to ensure all ash falls through to the ash tray.
 - Discard any ash from the ash tray.
3. Fill hopper with charcoal.
 - Approximately 16 lbs. of charcoal briquets.
 - Approximately 10 lbs. of lump charcoal.
 - Never use matchlight charcoal.
 - Never use charcoal lighting fluid.
4. Place fire starter in charcoal grate and light.
5. Turn on controller and set to desired temperature.
6. Close hopper lid and ash door.
 - This will activate the fan.
7. Wait for grill to reach desired set temperature.
 - Approximately 12 minutes to reach 700°F (370°C).
 - Approximately 7 minutes to reach 225°F (105°C).

RELOAD

If it is necessary to refill the hopper while cooking, follow the safe reloading instructions below.

- The fan will turn off if you open the hopper lid or ash door. This reduces the chimney effect created when these doors are opened.
- Gravity fed technology works by maintaining a completely sealed hopper. When the hopper lid is opened flame will rise from the top of the hopper like a torch. Closing the hopper lid and ash door will return the flame to the normal operating level.
- The amount of charcoal in the hopper determine how quickly flame will rise when the hopper lid is opened.

Adding charcoal:

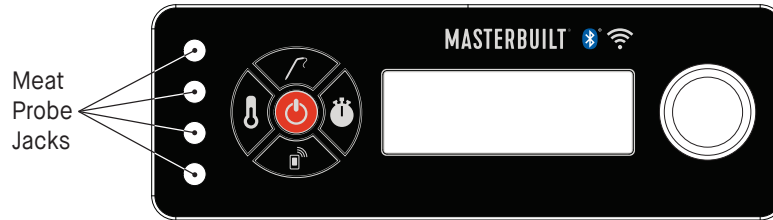
1. Open hopper lid.
 - Use caution. Hopper lid will be hot.
 - Flame will rise from hopper after a short time depending on the charcoal level.
2. Pour charcoal into hopper.
3. Close hopper lid.

SHUTDOWN

1. Turn controller off.
2. Close grill lid, hopper lid and ash door.
3. Install heat intake and air intake slides.
 - The grill is designed to starve the charcoal of oxygen when shut down. This allows a percentage of unused charcoal to be saved for the next cook.

Operating Instructions

CONTROL PANEL



Power ON/Off Controller:

1. Press button to power controller ON.
2. Press and hold button to power controller OFF.



Set Temperature:

1. Press button.
2. Turn knob to desired temperature.
3. Press button again to set temperature.



Set Time:

• Countdown Timer

1. Press button.
2. Turn knob to desired hours.
3. Press button to set hours.
4. Turn knob to desired minutes.
5. Press button to set minutes. The timer will start.
6. Press button to pause and resume timer.
7. Press and hold button to reset timer.

• Count Up Timer

1. Press and hold button.
2. Timer will begin counting up from 00:00.
Timer will count by Minutes:Seconds and then Hours:Minutes.
3. Press button to pause and resume timer.
4. Press and hold button to reset timer.



Set Meat Probe Temperatures:

1. Press button to select meat probe (MP1, MP2, MP3, MP4).
2. Press temperature button.
3. Turn knob to desired temperature.
4. Press temperature button again to set the temperature.

Viewing Information on Display:

- Turning the knob will advance the display through Grill Temperature, Timer, MP1, MP2, MP3 and MP4.

Operating Instructions

BLUETOOTH



Pairing Grill with Smart Device(s)::

1. Download the Masterbuilt app from the Apple App Store or Google Play Store onto your smart device(s). For more information go to masterbuilt.com/pages/app-device-requirements.
2. Once the download is complete, open the Masterbuilt app and follow the instruction for pairing your Bluetooth grill and smart device(s).

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

FCC Warning

Warning: Changes or modifications to this smoker not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

FCC Statement

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

1. Reorient or relocate the receiving antenna.
2. Increase the separation between the equipment and receiver.
3. Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
4. Consult the dealer or an experienced radio/TV technician for help.

This equipment complies with radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

This device complies with Industry Canada licence-exempt RSS standard(s). Operation is subject to the following two conditions:

- (1) This device may not cause interference, and
- (2) This device must accept any interference, including interference that may cause undesired operation of the device.

Le présent appareil est conforme aux CNR d'Industrie Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes :

- (1) l'appareil ne doit pas produire de brouillage, et
- (2) l'utilisateur de l'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

Operating Instructions

PRE-SEASONING

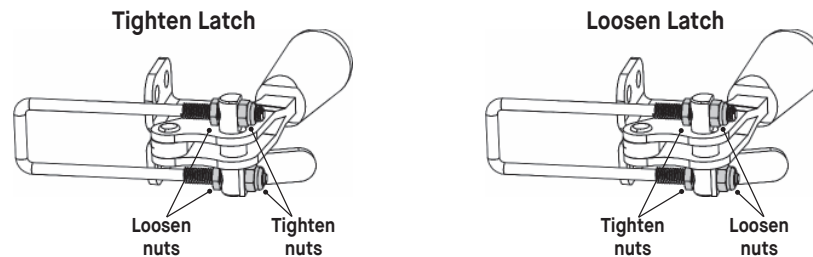
Pre-seasoning will rid your grill of chemicals and oils left over by the manufacturing process, allowing them to burn off. **PRE-SEASON GRILL PRIOR TO FIRST USE.**

1. Using a napkin or cloth, rub a light coat of cooking oil on cooking grates, charcoal grate and the inside of the grill lid and body.
2. Fill the hopper with charcoal approximately 1/4–1/2 full.
3. Start grill following the START-UP instructions and set the temperature to 600°F (315°C).
4. Let the grill burn for approximately 20 minutes.
5. Shut down the grill following the SHUTDOWN instructions.
6. Allow grill to cool COMPLETELY.
7. Reapply a light coat of cooking oil on cooking grates, charcoal grate and the inside of the grill lid and body.
8. Repeat steps 3–6.

Frequent seasoning prevents rusting. If rusting occurs, clean with a steel brush, apply vegetable shortening and heat as indicated above.

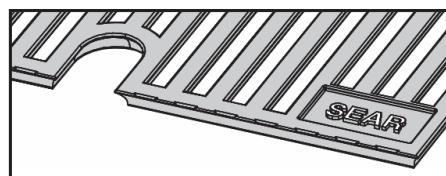
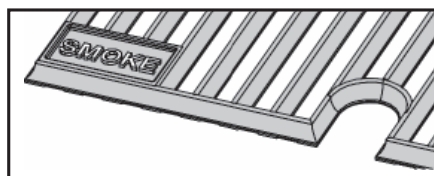
LATCH ADJUSTMENT

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.

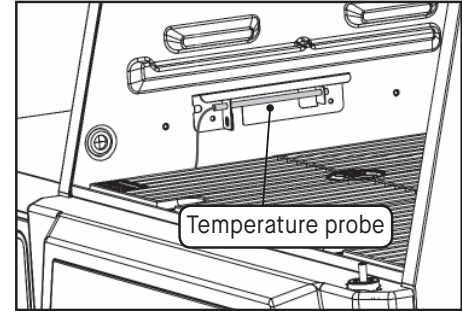


Operating Instructions

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.
- 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.



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.
	Controller malfunction.	Call Masterbuilt Customer Service.
Fan not ON.	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.	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.	
	Ash door switch disconnected.	
Controller temperature inaccurate.	Temperature probe not fully plugged in.	Check that connection is fully seated.
	Temperature probe is dirty.	Carefully clean temperature probe.
Slow heating.	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."
Excessive smoke leaking from hopper.	Loose seal at hopper lid.	Tight hopper lid latch.
	Loose seal at ash door.	Tight ash door latch.
	Loose seal between top and middle hopper sections.	After hopper is cold, remove heat shield and tighten screws between top and middle hopper sections.
Err 1	Temperature probe not fully plugged in.	Check that connection is fully seated.
Err 2	Meat probe malfunction.	Call Masterbuilt Customer Service.
Err 3	Charcoal failed to ignite.	<ol style="list-style-type: none"> 1. Ensure shutdown slides are removed. 2. Ensure hopper lid and ash door are fully closed. 3. Ensure charcoal is not empty. 4. Restart grill.
Err 4	Grill overheated.	<ol style="list-style-type: none"> 1. Turn off grill. 2. Check for cause of overheat. <ul style="list-style-type: none"> • Grease fire. • Fan malfunction. 3. Restart grill.

Masterbuilt 1-Year Limited Warranty

Masterbuilt warrants its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 1 year from the date of original retail purchase. The Masterbuilt warranty does not cover paint finish as it may burn off during normal use. The Masterbuilt warranty does not cover rust. Masterbuilt requires proof of purchase for warranty claim, such as a receipt. Upon the expiration of such warranty, all such liability shall terminate.

Within the stated warranty period, Masterbuilt, at its discretion, shall replace defective components free of charge, with the 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, or damage arising out of transportation.

This express 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 any 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 express warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Visit masterbuilt.com or complete form below and return to:

Attn: Warranty Registration
Masterbuilt Manufacturing, LLC
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: _____

***Model Number and Serial Number are located on silver label on back of appliance.**

Garantie limitée de 1 an de Masterbuilt

Masterbuilt garantit que ses produits sont exempts de défauts de matériel et de fabrication pendant un an à partir de la date d'achat d'origine s'ils sont assemblés de la manière appropriée, utilisés normalement et entretenus de la façon recommandée. La garantie de Masterbuilt ne couvre pas la finition de peinture, car elle peut brûler au cours d'un usage normal. La garantie de Masterbuilt ne couvre pas la rouille. Masterbuilt exige une preuve d'achat lors de réclamations au titre de la garantie, par exemple un reçu. Cette responsabilité prend fin dès la date d'expiration de la garantie.

Durant la période de garantie déclarée, Masterbuilt, à sa discrétion, remplacera gratuitement tout composant défectueux, le propriétaire étant responsable des frais de transport. Advenant que Masterbuilt demande que le ou les composants lui soient retournés pour inspection, Masterbuilt assumera les frais de transport pour le retour du composant demandé. Cette garantie exclut les dommages matériels dus au mauvais usage, à l'usage abusif ou à un accident, ainsi que les dommages découlant du transport.

Cette garantie expresse tient lieu de garantie unique offerte par Masterbuilt et remplace toute autre garantie expresse ou implicite, y compris toute garantie implicite d'aptitude à la commercialisation ou d'adaptation à un usage particulier. Ni Masterbuilt ni le détaillant qui vend ce produit ne sont autorisés à fournir des garanties ou à promettre quoi que ce soit qui dépasse ou qui contredit ce qui est énoncé ci-dessus. La responsabilité maximale de Masterbuilt, dans tous les cas, ne peut dépasser le prix d'achat de l'article payé par le consommateur ou l'acheteur d'origine. Certains États et certaines provinces ne permettent pas l'exclusion ni la limitation de dommages accessoires ou consécutifs. Par conséquent, les exclusions ou limitations indiquées ci-dessus peuvent ne pas vous être applicables.

Résidents de la Californie uniquement : Nonobstant les limitations de cette garantie, les restrictions suivantes vous sont applicables; si réparer ou remplacer le produit en question ne s'avère pas rentable pour le revendeur, ce dernier ou Masterbuilt remboursera le prix payé d'achat du produit après dépréciation et après déduction d'une somme équivalente à la durée d'utilisation par l'acheteur initial avant la découverte du vice ou de la non-conformité. Le propriétaire peut rapporter le produit au détaillant qui le lui a vendu pour bénéficier des privilèges que lui accorde la présente garantie. Cette garantie expresse vous procure des droits juridiques spécifiques et vous pouvez également bénéficier d'autres droits en fonction de votre lieu de résidence.

Visitez masterbuilt.com ou remplissez le formulaire ci-dessous et retournez à:

Attn: Warranty Registration
Masterbuilt Manufacturing, LLC
1 Masterbuilt Court | Columbus, GA 31907

Nom : _____ Adresse : _____

Ville : _____

État/Province : _____ Code postal : _____ Numéro de téléphone : _____

Adresse de courriel : _____

*Numéro de modèle : _____ *Numéro de série : _____

Date de l'achat : ____ - ____ - ____ Lieu de l'achat : _____

**Les numéros de série et de modèle se trouvent sur l'étiquette argentée derrière l'appareil.*

Garantía limitada por 1 año de Masterbuilt

Masterbuilt garantiza que sus productos no presentan defectos de fabricación, ni de material ni de la mano de obra, si se los ensambla correctamente, se los utiliza de forma normal y se los cuida según las recomendaciones, durante un período de 1 año a partir de la fecha de compra original. La garantía de Masterbuilt no cubre el acabado de la pintura ya que puede salirse durante el uso normal. La garantía de Masterbuilt no cubre la oxidación. Masterbuilt requiere el comprobante de compra para hacer un reclamo de la garantía, como por ejemplo, un recibo. Después de la fecha de vencimiento de la garantía, finalizarán todas las responsabilidades.

Durante el período de vigencia establecido de la garantía, Masterbuilt, a su criterio, reemplazará los componentes defectuosos sin costo alguno, debiendo hacerse responsable el propietario de los gastos de envío. Si Masterbuilt requiere la devolución del o los componentes en cuestión para su inspección, Masterbuilt será responsable de todos los cargos de envío para devolver el artículo solicitado. Esta garantía excluye los daños ocasionados a la propiedad por el mal uso, abuso, los accidentes, o los daños causados por el transporte.

Esta garantía expresa es la única garantía entregada por Masterbuilt y reemplaza a todas las demás garantías, expresas o implícitas, incluidas las garantías implícitas de comercialización o idoneidad para cualquier fin en particular. Ni Masterbuilt ni el establecimiento minorista que ofrece este producto, tienen autoridad alguna para otorgar garantías o prometer otros recursos que sean adicionales o inconsistentes con los establecidos previamente. La responsabilidad máxima de Masterbuilt, en todos los casos, no superará el precio de compra del producto que el cliente o comprador original pagó. Algunos estados no permiten la exclusión o limitación de daños accidentales o resultantes. En dicho caso, no se aplicarán las exclusiones o limitaciones anteriores.

Solo para residentes de California: A pesar de esta limitación de garantía, se aplican las siguientes restricciones específicas; si el mantenimiento, la reparación o el reemplazo del producto no se puede realizar comercialmente, el establecimiento minorista que ofrece el producto o Masterbuilt devolverá el monto original de la compra del producto, menos el monto directamente atribuible al uso por parte del comprador original antes de informar su disconformidad. El propietario puede llevar el producto al establecimiento minorista que lo ofrece a fin de obtener la ejecución de cualquier obligación en virtud de esta garantía. Esta garantía expresa le otorga derechos legales específicos, y es posible que también tenga otros derechos que varían de un estado a otro.

Visite masterbuilt.com o complete el formulario a continuación y regrese a:

Attn: Warranty Registration
Masterbuilt Manufacturing, LLC
1 Masterbuilt Court | Columbus, GA 31907

Nombre: _____ Dirección: _____

Ciudad: _____

Estado/Provincia: _____ Código postal: _____ Número de teléfono: _____

Correo electrónico: _____

*Número de modelo: _____ *Número de serie: _____

Fecha de compra: ____ - ____ - ____ Lugar de compra: _____

***El número de modelo y el número de serie se encuentran en la etiqueta plateada en la parte posterior del aparato.**



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

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