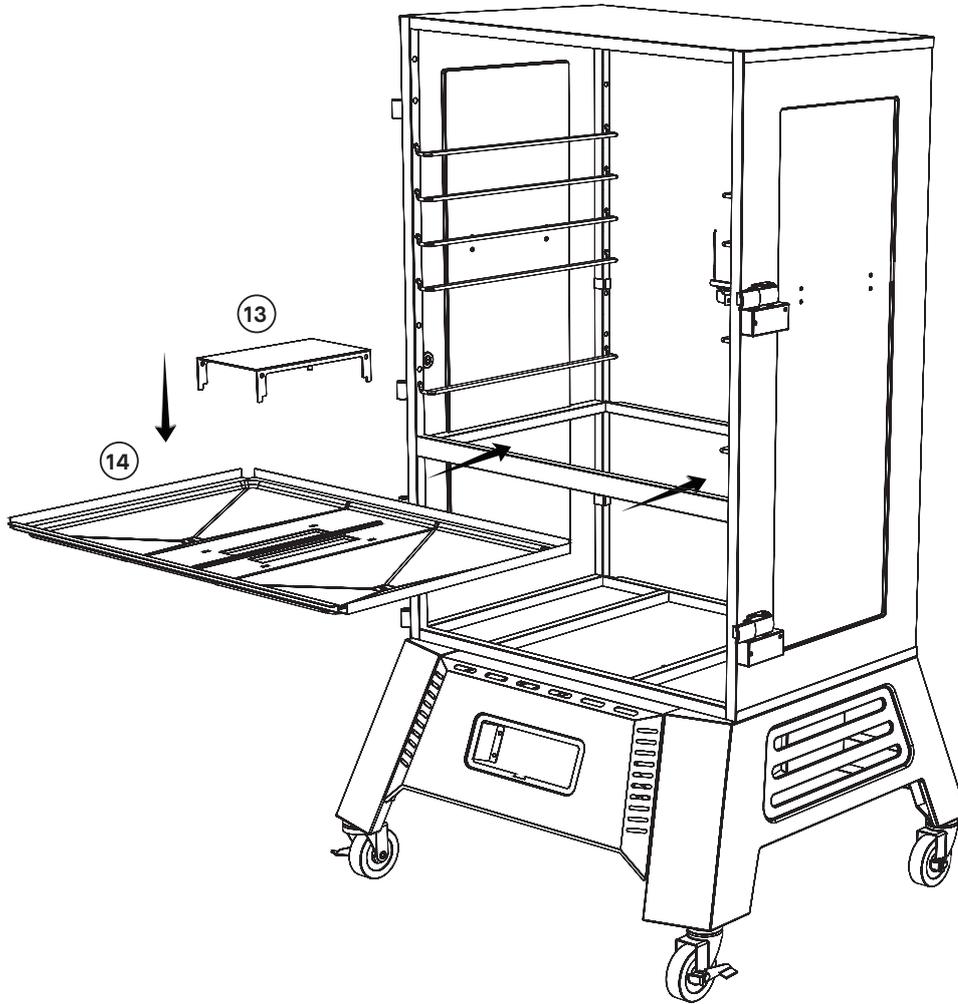
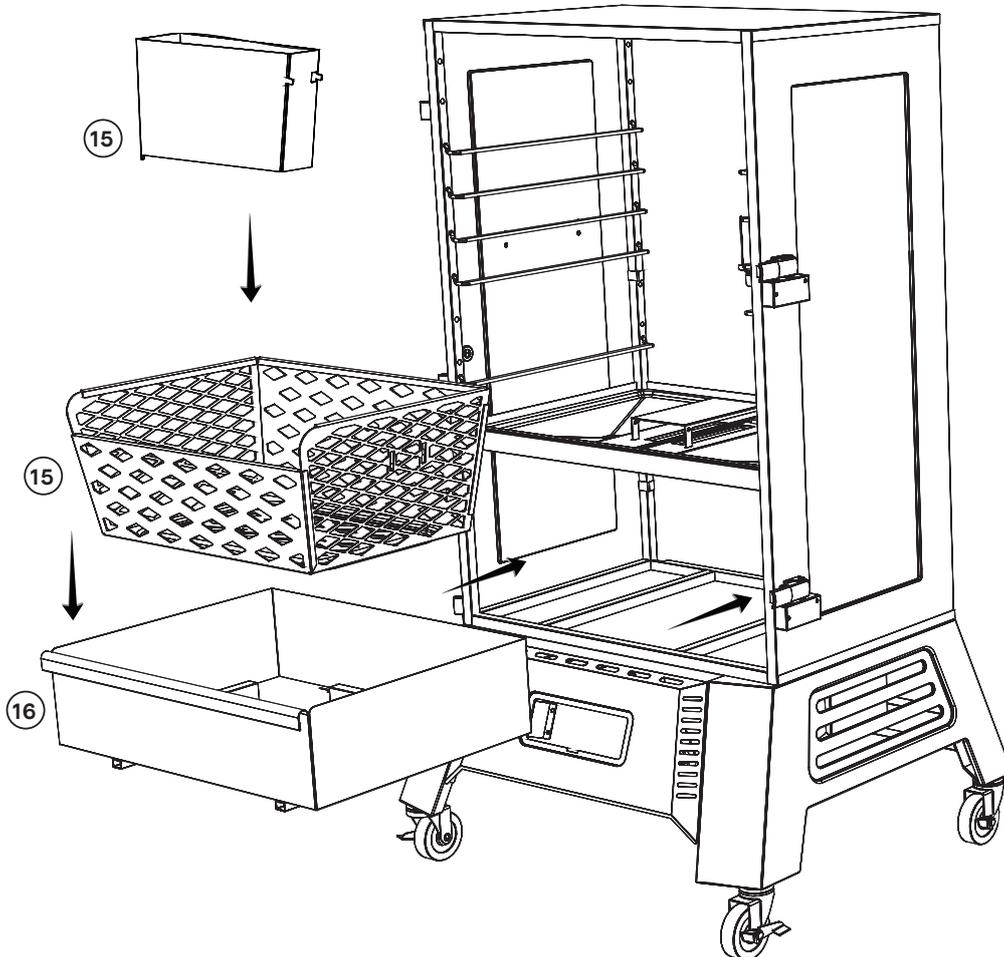


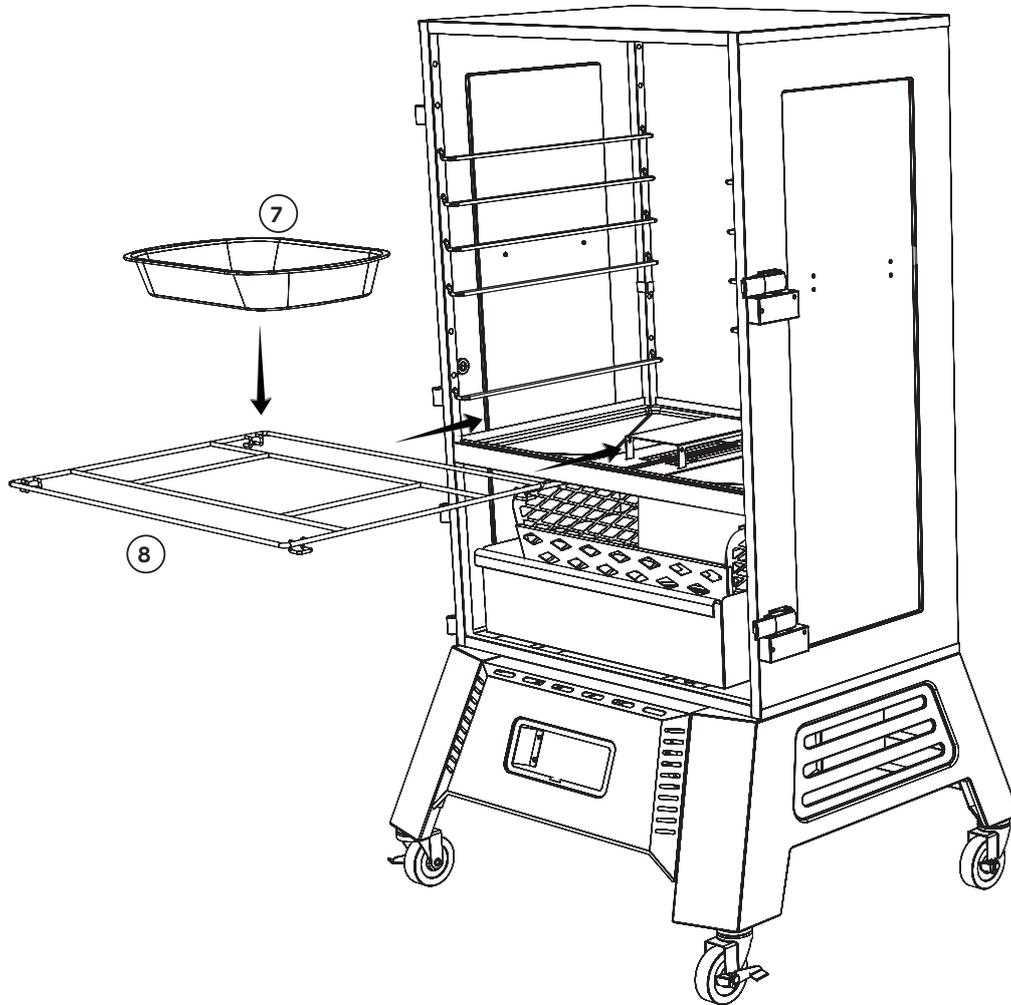
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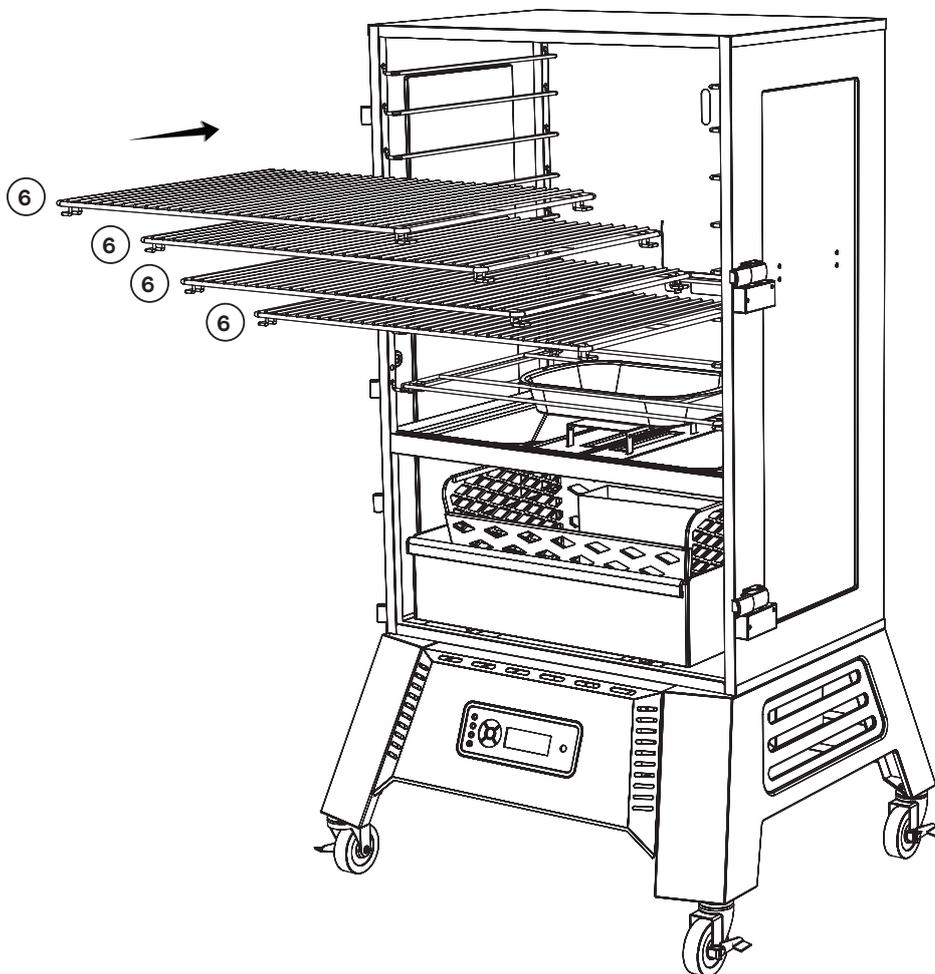
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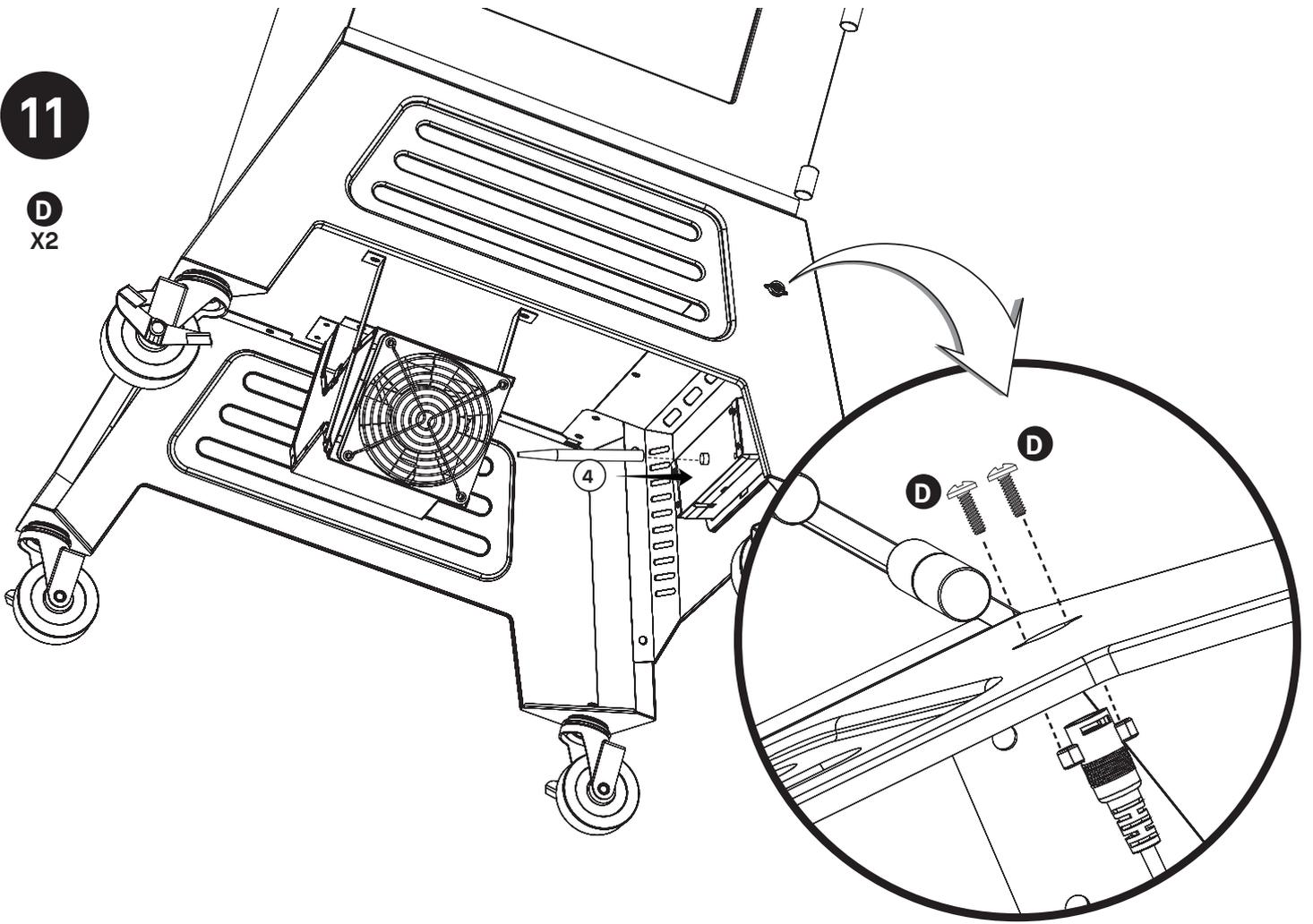


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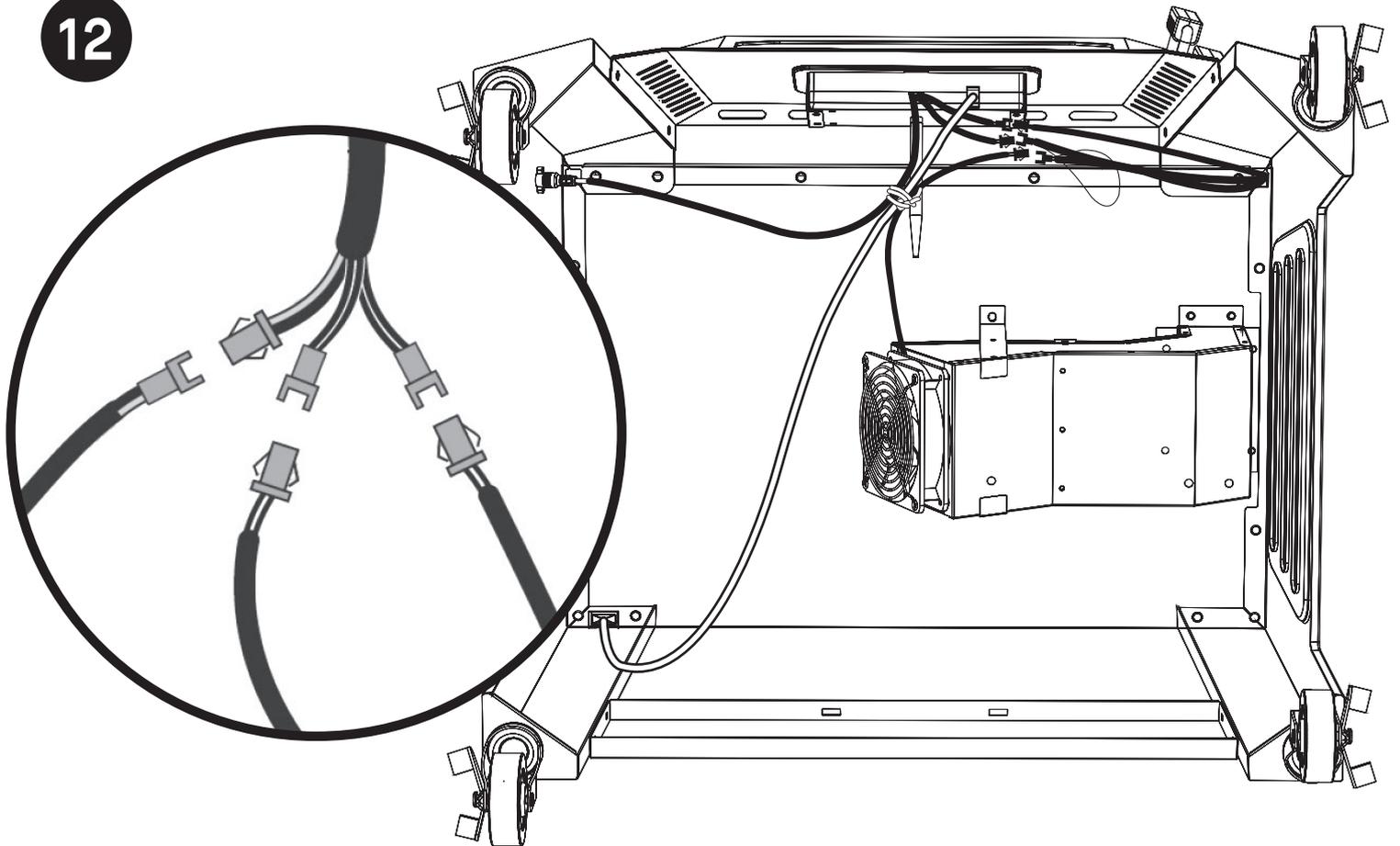


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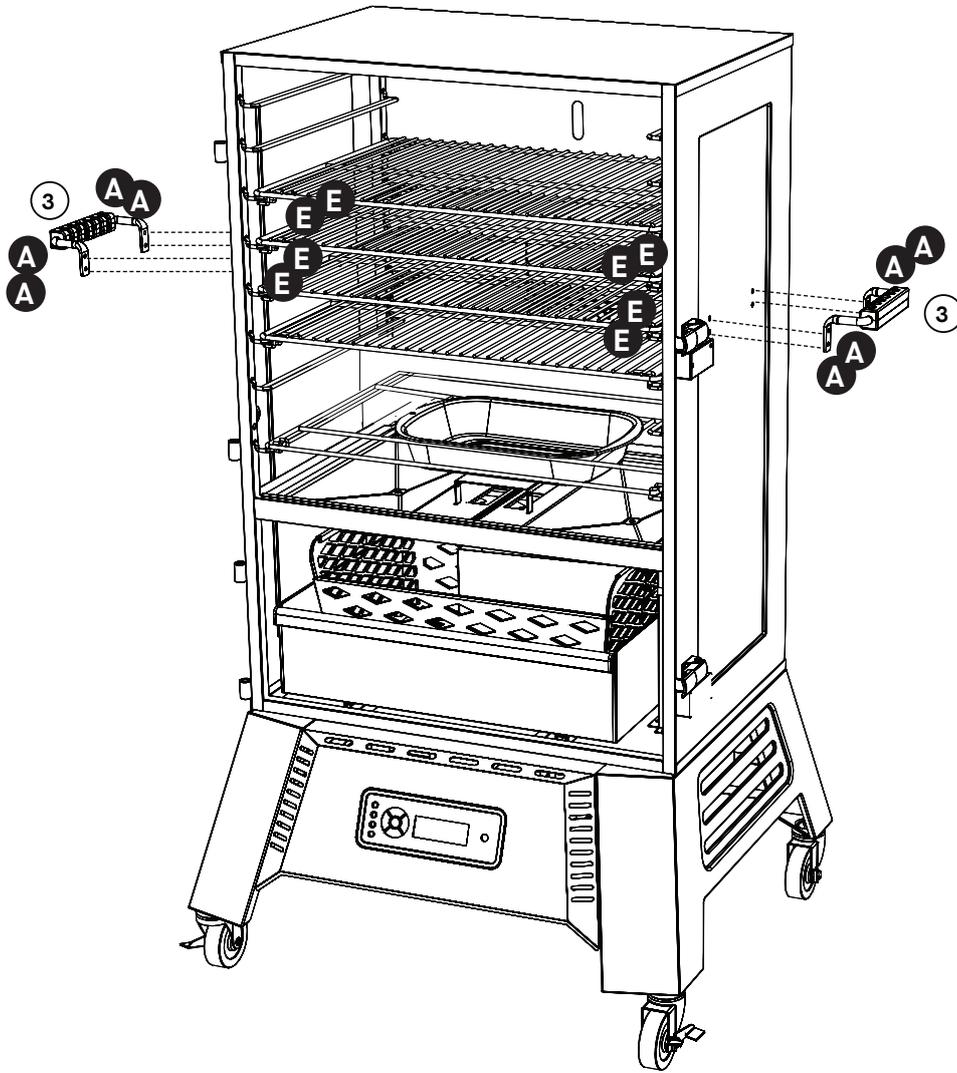
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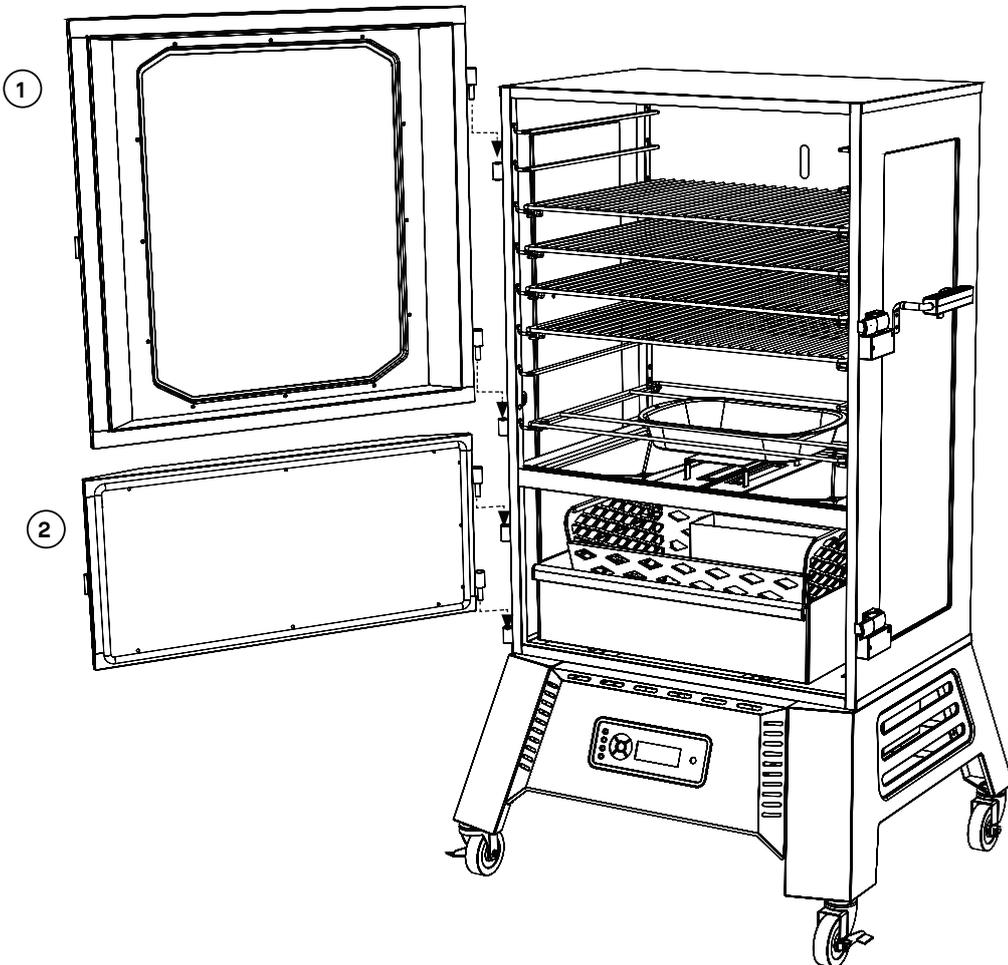
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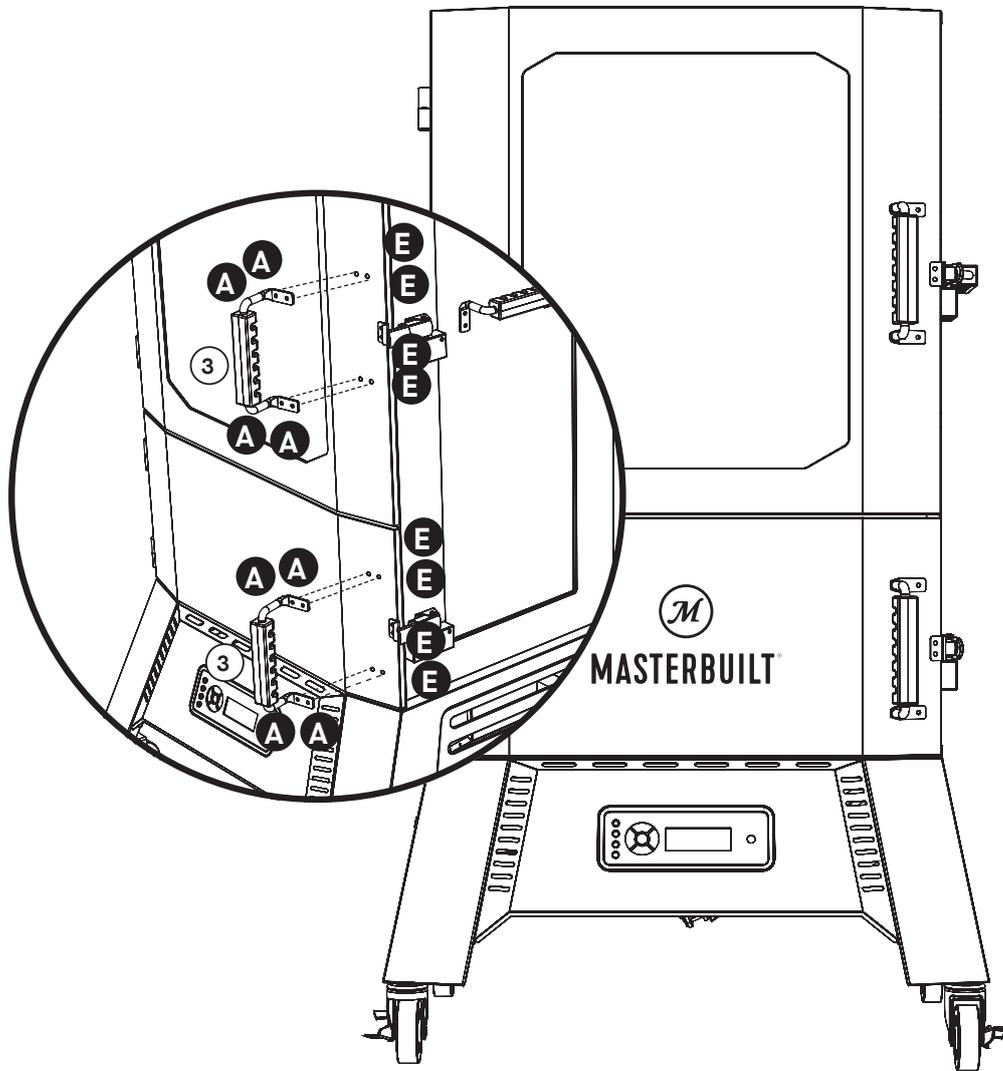
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Operating Instructions

ASSEMBLY IS DONE. LET'S HAVE SOME FUN!

PRE-SEASONING

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

1. Insert the charcoal partition into the charcoal basket
2. Fill the charcoal basket $\frac{1}{4}$ - $\frac{1}{2}$ full with charcoal (approximately 4-6 pounds of charcoal).
3. Start the smoker following the START-UP instructions, and set the temperature to 275F for 120 minutes.
4. After 120 minutes, set the temperature to 400F, allow the smoker to burn out the remaining charcoal.
5. Allow the smoker to cool COMPLETELY.
6. Once cool, remove all the ash from the ash tray in the smoker. Wipe down your charcoal partition, charcoal basket, and ash tray with vegetable shortening. This will help keep these components seasoned.
7. Once oiled, repeat steps 1 - 5.

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

SHUTDOWN

1. Remove food from smoker.
2. Close both smoker doors.
3. Set the unit to 400F.
4. Leave the unit running, and allow the charcoal to burn out completely.
5. Once the charcoal has burned out, allow the unit to cool before cleaning and storing

ADDING SMOKE/FLAVOR

To add wood smoke flavor, mix wood chunks into your charcoal basket with the charcoal before your cook begins. Or if cooking at temperatures with the charcoal partition, load wood chunks into the center of the partition. As the charcoal burns through the basket, your wood chunks will smoke for a great added flavor.

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 (Temperature will automatically set after 3 seconds.)



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.



Set Temperature From F° to C° :

1. With power off, hold set temp button
2. Press power button
3. Unit powers up with "F" or "C" flashing on display
4. Use knob to select temp unit
5. Press set temp to confirm

• 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 and turn knob to select meat probe (MP1, MP2, MP3, MP4). Press button again.
2. Press temperature button.
3. Turn knob to desired temperature.
4. Press temperature button again to set the temperature.
(If meat probe reaches 300°F, an alarm will sound and the meat probe must be removed from heat and given time to cool. Meat probe will be damaged if left at this temperature.)
* NOTE: Meat probe icon will flash while in setting mode.
5. Once set temperature is reached, alarm will sound. Press any button to clear.

Viewing Information on Display:

- Turning the knob will advance the display through smoker temperature, timer and meat probes; MP1, MP2, MP3 and MP4.

BLUETOOTH + WiFi

Pairing Smoker 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 instructions for pairing your Bluetooth + WiFi grill and smart device(s).

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.

Note: If you lose connection, smoker will continue as programmed. Smoker can be operated from the control panel if pairing or connection fails.

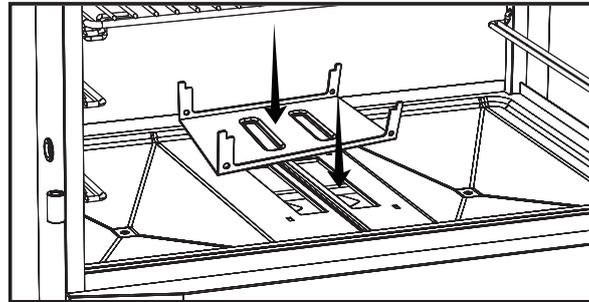
The distance between user and products should be no less than 20cm

Quick Start Guide

THE GREASE DRIP TRAY AND SMOKER MUST BE CLEANED BEFORE EVERY COOK TO PREVENT GREASE FIRES.

HOW TO LIGHT (225F)

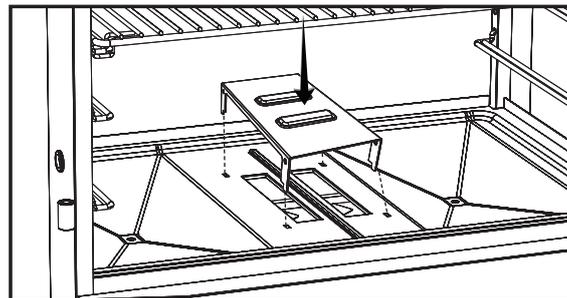
1. If cooking at 225F, insert the charcoal partition into the charcoal basket and place the heat deflector tent as shown.



2. Load wood chunks into the center of the charcoal partition for added smoke flavor
3. Load 12lbs of charcoal into the charcoal basket
4. Load 2 fire starters in the fire starter holder in the front right corner of the charcoal basket
5. Load the ash tray, charcoal basket, and partition into smoker
6. Close the top door of the smoker
7. Light the fire starters and carefully push the ash tray into bottom chamber of the smoker
8. Leave the bottom door open for 3 minutes while the fire starters catch fire
9. After 3 minutes, shut the bottom door
10. Set your temperature to 225F
11. Allow the smoker to preheat to the set temperature

HOW TO LIGHT (230F - 270F)

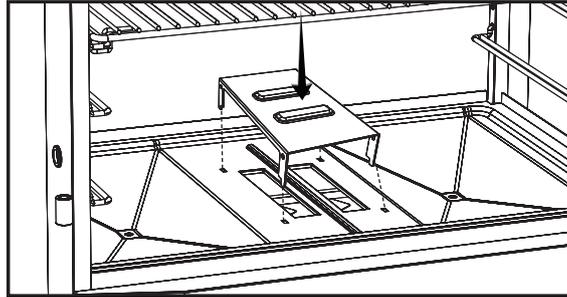
1. If cooking between 230F and 270F, insert the charcoal partition into the charcoal basket and place the heat deflector tent as shown.



2. Load wood chunks into the center of the charcoal partition for added smoke flavor
3. Load 12lbs of charcoal into the charcoal basket
4. Load 2 fire starters in the fire starter holder in the front right corner of the charcoal basket
5. Load the ash tray, charcoal basket, and partition into smoker
6. Close the top door of the smoker
7. Light the fire starters and carefully push the ash tray into bottom chamber of the smoker
8. Leave the bottom door open for 3 minutes while the fire starters catch fire
9. After 3 minutes, shut the bottom door
10. Set your temperature from 230F - 270F

HOW TO LIGHT (275F AND ABOVE)

1. If cooking at 275F and above, do not use the charcoal partition, place the heat deflector tent as shown.



2. Load 16lbs of charcoal into the charcoal basket
3. Load 2 fire starters in the smoker. One in the fire starter holder, one in the back corner of the basket
4. Load the ash tray, and charcoal basket into the smoker
5. Close the top door of the smoker
6. Light the fire starters and carefully push the tray into bottom chamber of the smoker
7. Leave the bottom door open for 3 minutes while the fire starters catch fire
8. After 3 minutes, shut the bottom door
9. Set your temperature to 275F or above
10. Allow the smoker to preheat to the set temp

THINGS TO KNOW:

1. The smoker has a temperature range from 225F to 400F
2. The smoker cannot get cooler during a cook. If you set the temperature to 300F and allow it to preheat, you cannot lower the temperature to 225F during the cook.
3. preheat, you cannot lower the temperature to 225F during the cook.
4. If you have the charcoal partition inserted into the charcoal basket, the unit will not reach a temperature above 275F.
5. For faster preheat time, allow the unit to preheat without the heat deflector tent installed. Once the smoker reaches the set temperature, insert the heat deflector tent in the proper location.

CLEANING AND STORAGE

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

- Once the unit is completely cooled, remove the ash tray from the smoker. Remove all the ash and charcoal from the ash tray
- Wipe out the inside of the smoker
- Vacuum out any ash buildup in the burn chamber
- Wipe down and clean your cooking racks and water bowl (both dishwasher safe)
- Remove your power cord – do not store this in the weather
- Cover your smoker
- Store in cool dry place



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