

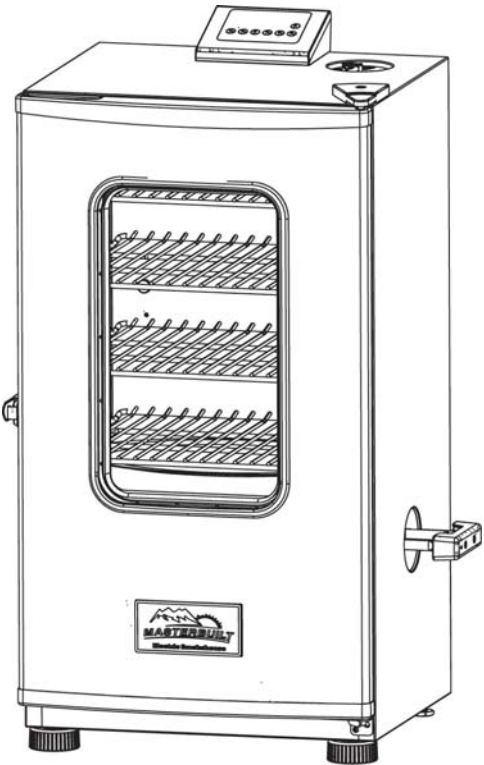


Masterbuilt Manufacturing, Inc
1 Masterbuilt Court
Columbus, Georgia 31907
Customer Service 1-800-489-1581







ASSEMBLY, CARE & USE MANUAL
WARNING & SAFETY INFORMATION
MODEL 20070710 DIGITAL SMOKEHOUSE
THIS PRODUCT IS FOR OUTDOOR USE ONLY ~ HOUSEHOLD TYPE

Manual Code: 9807090010 090909-04JM



Approximate assembly time: 10 minutes.
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.</p> <p>Some parts may have sharp edges handle with care.</p>
Failure to follow these warnings and instructions properly could result in personal injury or death.	



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 approved grounded electrical 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 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.
- Keep a fire extinguisher accessible at all times while operating electric smoker.
- Do not let cord hang 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 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	✓				✓	

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



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 tray is HOT when electric smoker is in use. Use caution when adding wood.
- To disconnect, turn control panel “OFF” then remove plug from outlet.
- Unplug from outlet when not in use and before cleaning. Allow unit to cool completely before adding/removing grates, tray or water bowl.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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.

LET'S GET STARTED!

- This is a slow smoker...allow sufficient time for cooking. Smoker is for OUTDOOR USE ONLY.
- "Preseason" smoker prior to first use. See page 8.
- Pre-heat smoker for 30 to 45 minutes at max temperature before loading food.
- DO NOT cover racks with aluminum foil as this will not allow heat to circulate properly.
- Do not overload smoker with food. Extra large amounts of food may trap heat, extend cooking time and cause uneven cooking. Leave space between food on racks and smoker sides to ensure proper heat circulation. If utilizing cooking pans, place pans on center of rack to ensure even cooking. Please see manual for more detail.
- Close air damper on top of unit to retain moisture and heat. If cooking foods such as fish or jerky, open air damper to release moisture.
- Temperature reading on control panel will fluctuate + or - 10 to 15 degrees as smoker cycles on and off.
- Store smoker in a dry area after use.
- Extreme cold temperatures may extend cooking times.
- **CLEAN AFTER EVERY USE.** This will extend the life of your smoker and prevent mold and mildew.

ENJOY!

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)	¼ cup
Tomato (peeled and chopped)	1 cup
Dill (fresh and chopped)	¼ cup
Bread cubes (dry)	½ cup
Celery (chopped)	¼ cup
Salt	¼ tsp
Lemon pepper	½ 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 TROUT
Servings for 6

INGREDIENTS:	
Trout fillets	4 - 6
Water	2 cups
Soy sauce	¼ cup
Teriyaki sauce	¼ cup
Salt	½ 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 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

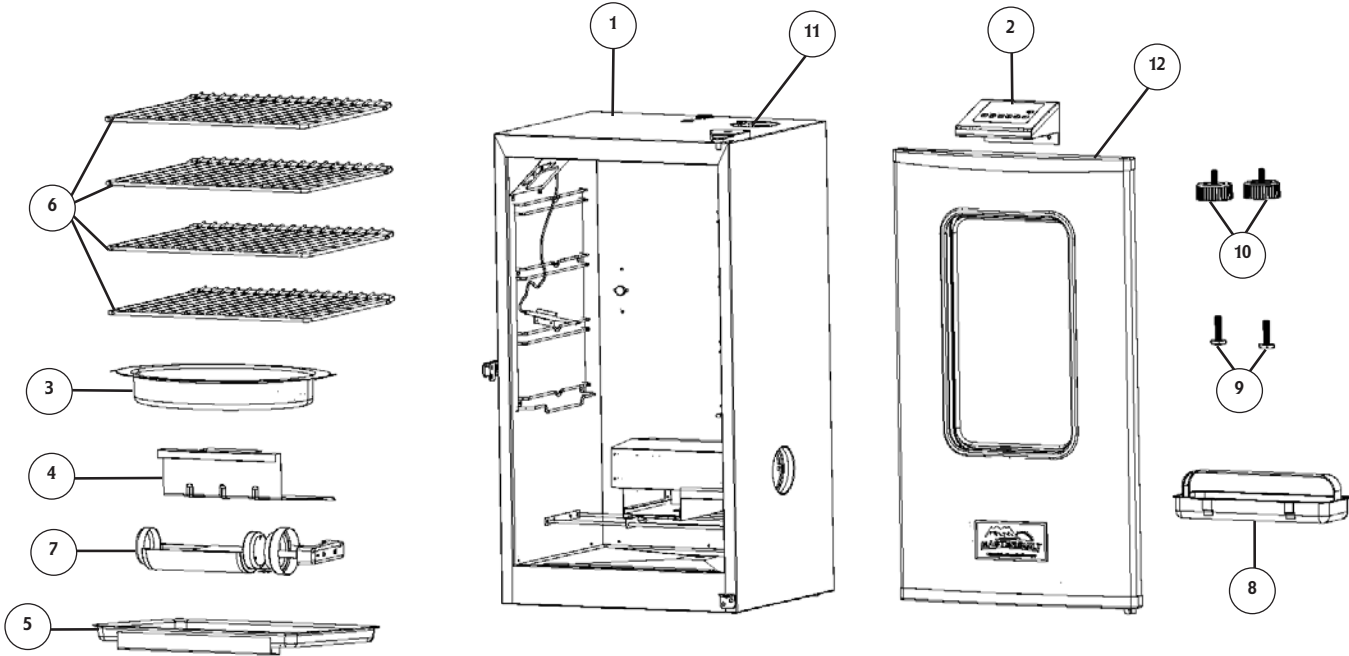
2 tbs
- Garlic cloves (crushed)

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.

PARTS LIST



ITEM NO.	QUANTITY	DESCRIPTION	ITEM NO.	QUANTITY	DESCRIPTION
1	1	Smoker Body w/ Light and Meat Probe	7	1	Wood Chip Loader
2	1	Digital Control Panel	8	1	Grease Tray
3	1	Water Bowl	9	2	Adjustable Screw Leg (pre-assembled)
4	1	Wood Chip Holder	10	2	Leg Boot (pre-assembled)
5	1	Drip Pan	11	1	Air Damper (pre-assembled)
6	4	Cooking Racks	12	1	Door w/ Window (pre-assembled)

PARTS LIST

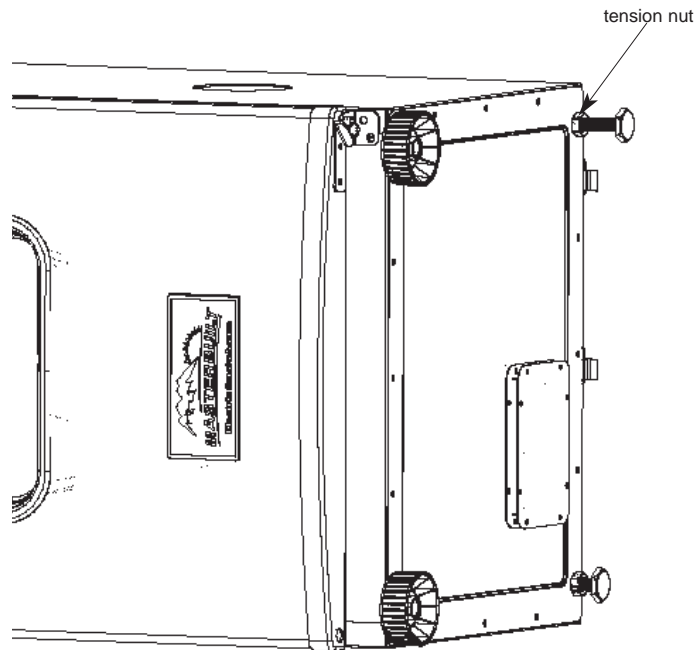
ITEM NO.	DESCRIPTION	ITEM NO.	DESCRIPTION
9907090036	Door w/ Window Kit	9007080006	Meat Probe
99070002	Digital Control Panel Kit - Red/Black	9907090035	Light Cover
9907080018	Digital Control Panel Kit - Multi	910060062	Cooking Rack
9907090037	Cooking Rack Support Rack Kit	910060064	Water Bowl
990070024	Wood Chip Holder Kit	9007090093	Wood Chip Loader
9007090092	Wood Chip Holder	910060065	Drip Pan
9907090039	Element Kit	910060047	Grease Tray
9907090046	Body Kit	9900500024	Grease Tray Bracket Kit
990060221	Air Damper Kit	910050006	Adjustable Screw Leg
990070018	Door Latch Kit	910050009	Leg Boot
9907090040	Window Kit	9807090010	Instruction Manual
9907090041	Door Hinge Kit	998060017	Hardware Kit



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

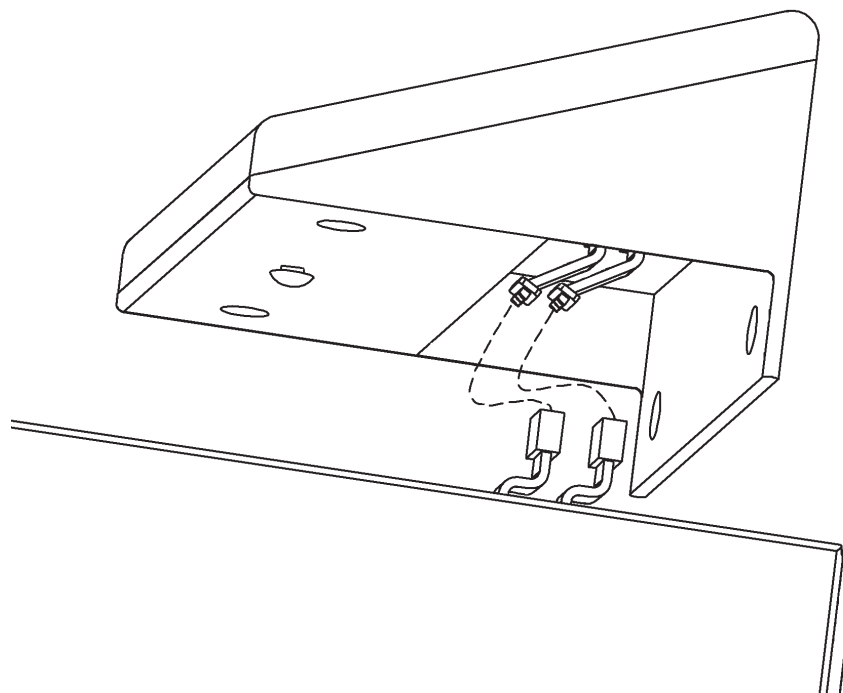
ASSEMBLY INSTRUCTIONS

Tools required for assembly: Phillips Head Screwdriver.



Step 1

Adjust feet by turning clockwise/counter-clockwise so that smoker is level when unit is upright. Once level, secure back leg positions with attached tension nuts.



Step 2

Position control panel on top of smoker.

Align slots on wire connector from control panel with tabs on wire connector on smoker as shown and connect together.

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:

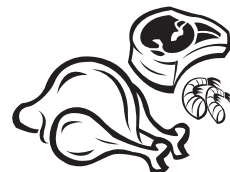
Ham shank or butt (fully cooked, bone-in)	5 - 7 lbs (2.2-3.1 kgs)
Maple syrup	1 ½ cup
Ginger	1 tsp
Nutmeg	¼ tsp
Allspice	½ tsp
Cloves	16 whole
Pineapple slices (canned)	1 can
Maraschino Cherries	1 jar

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:

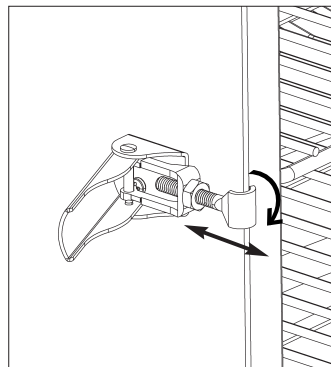
Hickory or Apple chips

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.

IMPORTANT FACTS ABOUT USING SMOKER

- Maximum temperature setting is 275°F (135°C).
- Wood chip loader and wood chip holder **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 grease tray on back of unit often during cooking. Empty grease tray before it gets full. Grease 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.
- Glass in door is tempered and will not break under normal operation.
- 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 seal 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 racks, water bowl and drip tray use a mild dish detergent. Rinse and dry thoroughly.

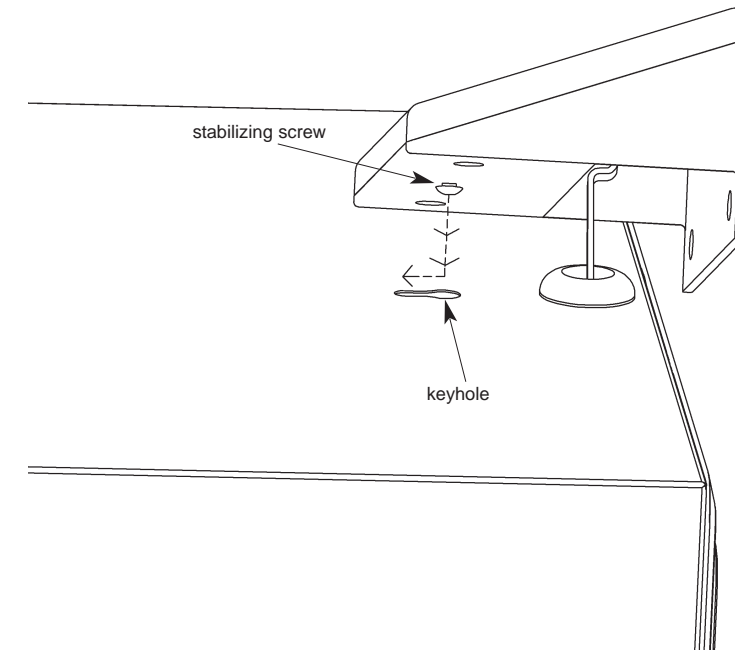
For wood chip holder and wood chip loader, clean frequently to remove ash build up, residue and dust.

For the interior, glass in door, light cover, meat probe, and exterior of smoker simply wipe down with a damp cloth. Do not use a cleaning agent. Make sure to dry thoroughly.

Door seal and inside seam that seal attaches to **MUST** be cleaned after each use to keep seal in proper working condition.

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

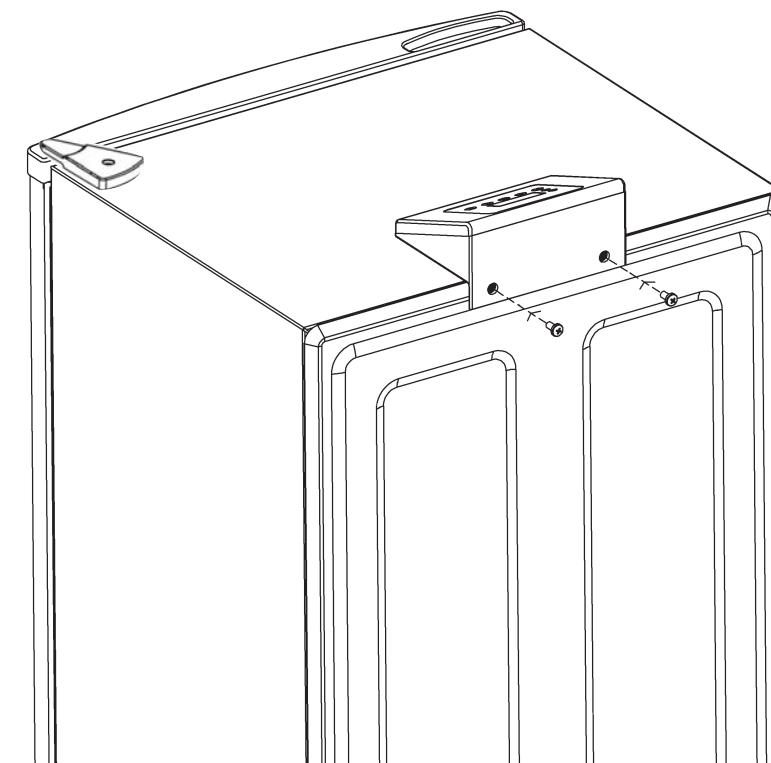
ASSEMBLY INSTRUCTIONS Continued



Step 3

Mount control panel by inserting stabilizing screw head into keyhole as shown.

Note: Stabilizing screw may need slight adjustment for snug fit.

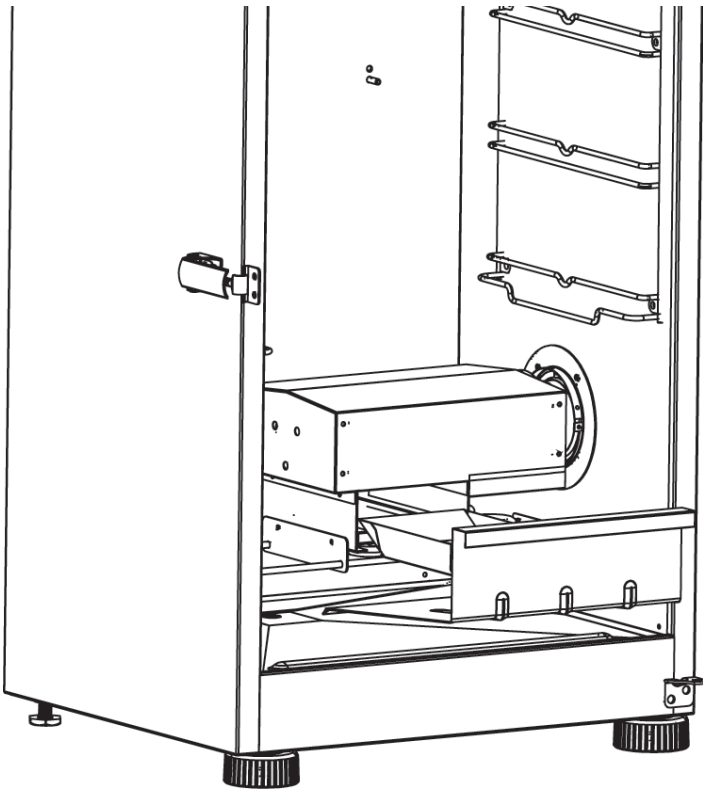


Step 4

Secure control panel to smoker with (2) m5X10 panhead screws provided.

Note: Do not over tighten.

ASSEMBLY INSTRUCTIONS Continued

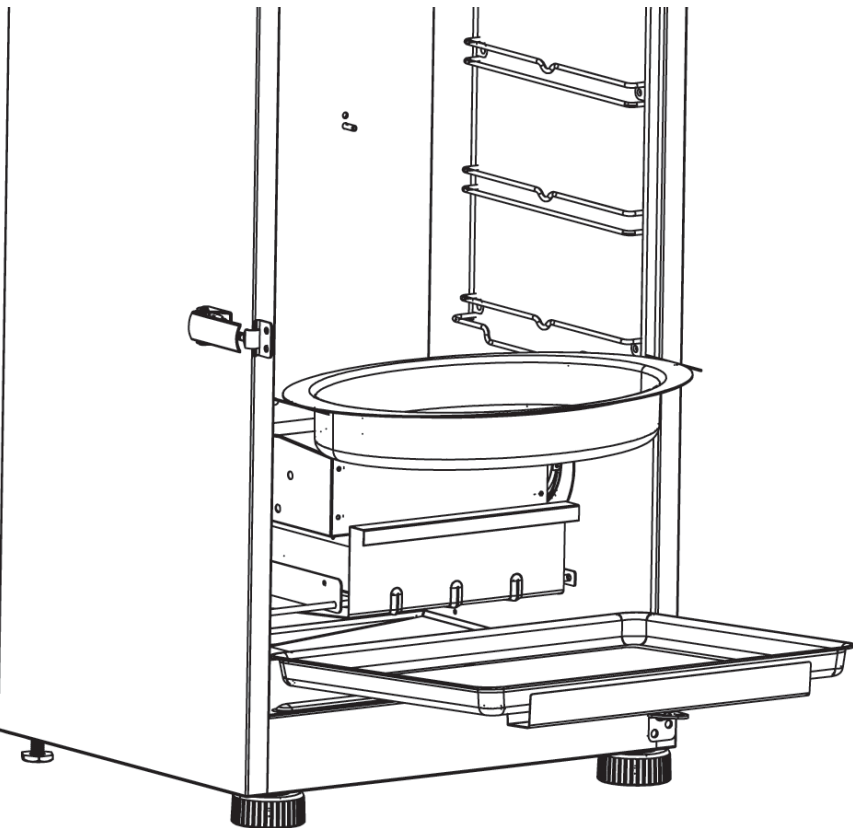


SOME PARTS NOT SHOWN FOR CLARITY.

Step 5

Place wood chip holder in smoker as shown.

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



SOME PARTS NOT SHOWN FOR CLARITY.

Step 6

Place water bowl onto lower bracket inside smoker.

Place drip tray inside smoker below heating element as shown. Make sure drip pan hole aligns with hole in bottom of smoker.

Note: Water bowl must always be in place during smoking process, even if there is no water or other liquid in bowl. Bowl will prevent food from dripping onto cover of wood chip holder.

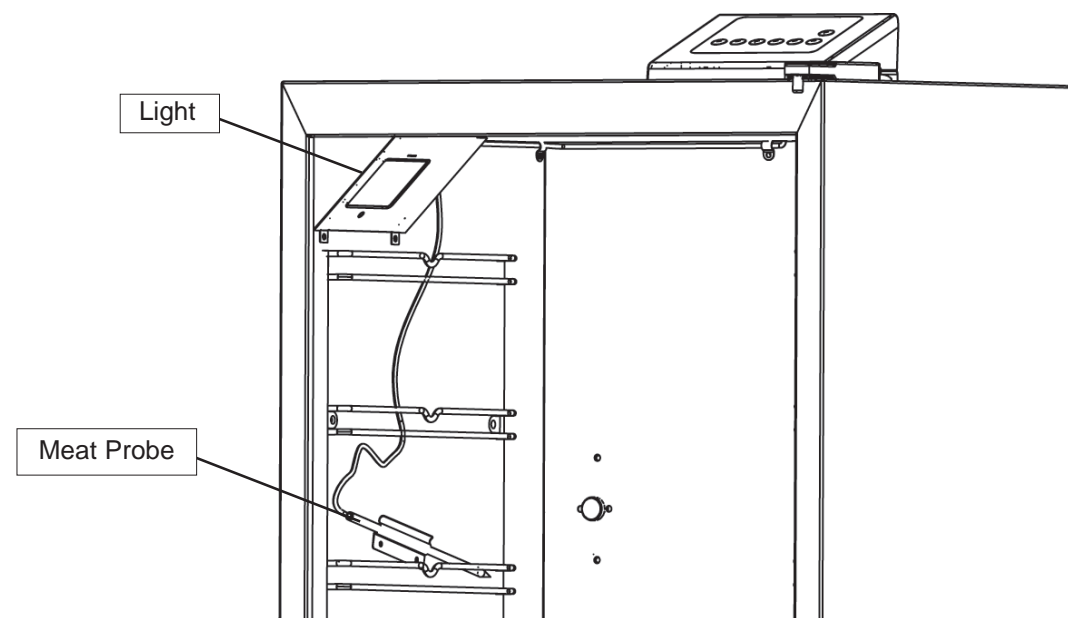


TROUBLESHOOTING GUIDE



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.
	Wire connector on controller not properly connected to smoker	See Step 2 on Page 5
	Controller malfunctioning	Contact Masterbuilt at 1.800.489.1581
Unit takes excessive amount of time to heat up (longer than 60-70 min)	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
There is a gap between the door and the smoker when in use and door latch has no more adjustment	Door alignment	Contact Masterbuilt at 1.800.489.1581
	Damaged door seal	Contact Masterbuilt at 1.800.489.1581
Grease is leaking out of smoker through door and legs	Drip pan 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
	Drain tube in back of unit is not draining	Check drain tube positioning at back of unit
No smoke	No wood chips	Add wood chips See Page 9
Temperature rapidly decreased, or shut down after few hours of use	Faulty control unit	Contact Masterbuilt at 1.800.489.1581
Controller displaying error message	Controller malfunctioning	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
Interior light does not come on	Bulb burned out	Replace bulb with 15W-25W bulb made for ovens
	Switch is in off position	Turn switch on
Meat probe temperature does not show on display	Probe malfunctioning	Contact Masterbuilt at 1.800.489.1581

HOW TO USE CONTROL PANEL continued



To use meat probe:

- Insert meat probe into center of meat to get most accurate reading.
- Press and hold MEAT PROBE button-LED display will show internal temperature of meat.
- Once MEAT PROBE button is released-LED display will return to set temperature or set time.

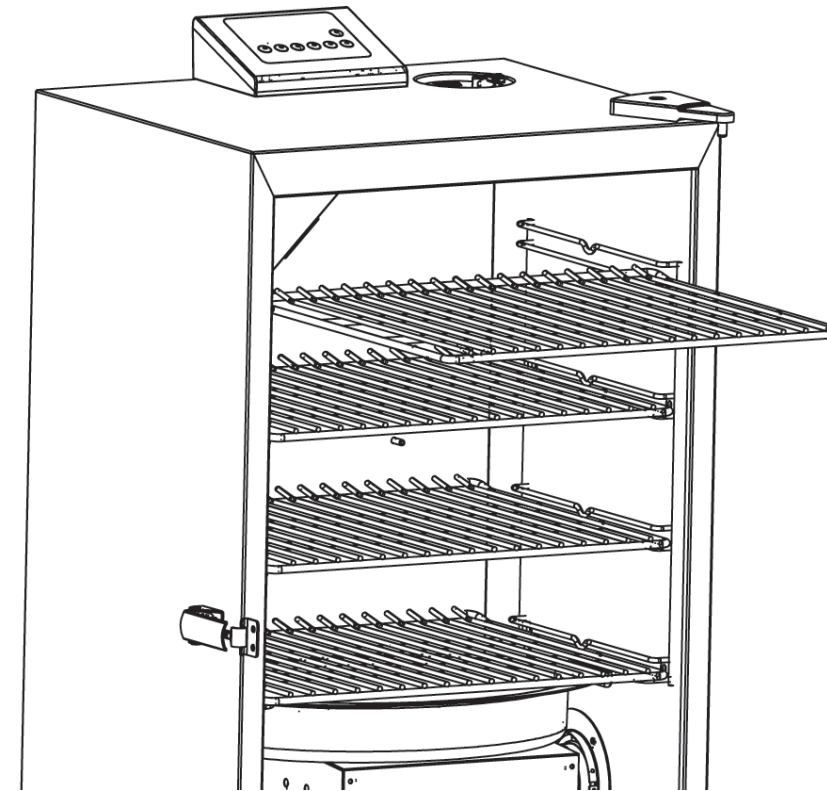
To use light:

- Press LIGHT button to turn light on.
- Press LIGHT button to turn light off.

To RESET control panel:

If control panel shows an error message, turn electric smoker off, unplug unit from outlet, wait ten seconds, plug unit back into outlet, then turn electric smoker on. This will reset control panel.

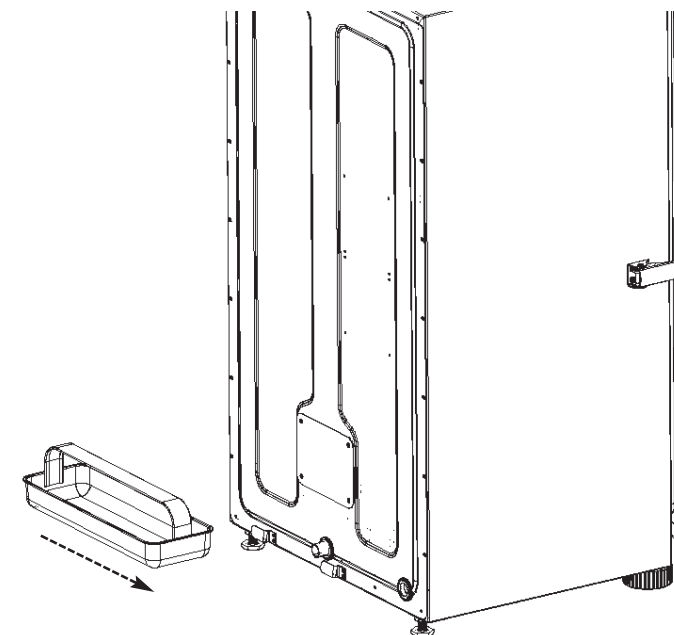
ASSEMBLY INSTRUCTIONS Continued



SOME PARTS NOT SHOWN FOR CLARITY.

Step 7

Slide cooking racks onto guides inside smoker.



Step 8

Slide brackets on back of grease tray onto tabs on back of smoker body until grease tray stops.

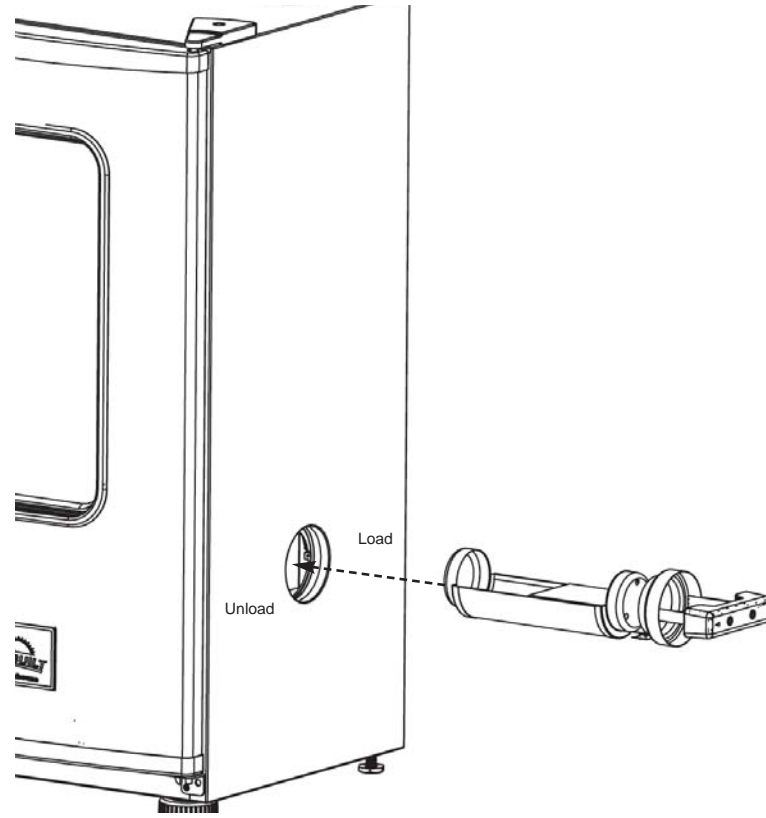
PRESEASON INSTRUCTIONS

Preseason smoker prior to first use. Make sure water pan is in place with NO WATER. Set temperature to 275°F (135°C) 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 chip loader to complete preseasoning.

SMOKER IS NOW READY FOR USE

HOW TO USE WOOD CHIP LOADER



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.

Insert wood chip loader into smoker. Wood chips should be level with top rim of wood chip loader.

Turn handle to "Unload" mark on smoker. Wood will drop onto wood chip holder. Turn handle to "Load" and leave wood chip loader in place inside smoker.

Check wood chip holder periodically to see if wood has burned down by removing wood chip loader and looking into smoker through hole. Add more chips as needed.

Wood chip loader must be pulled out completely from smoker when checking wood chip level.

Adding more wood during smoking process:

Caution: Keep smoker door closed when adding wood chips.

Note: Wood chip loader will be HOT even if handle is not.

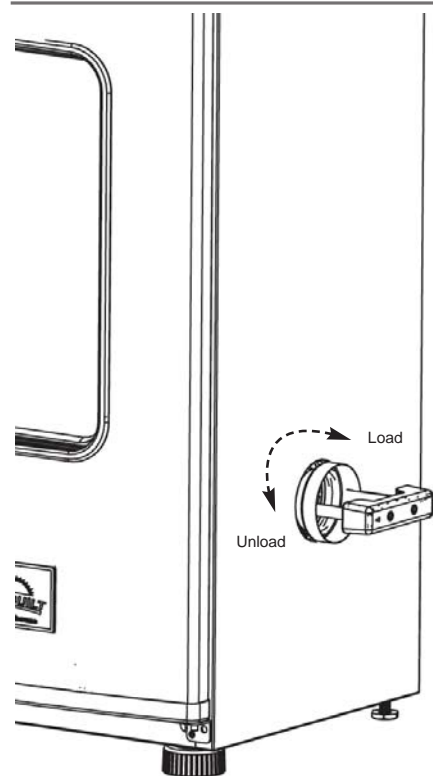
To add wood, turn handle to "Load" position on smoker.

Pull wood chip loader from smoker.

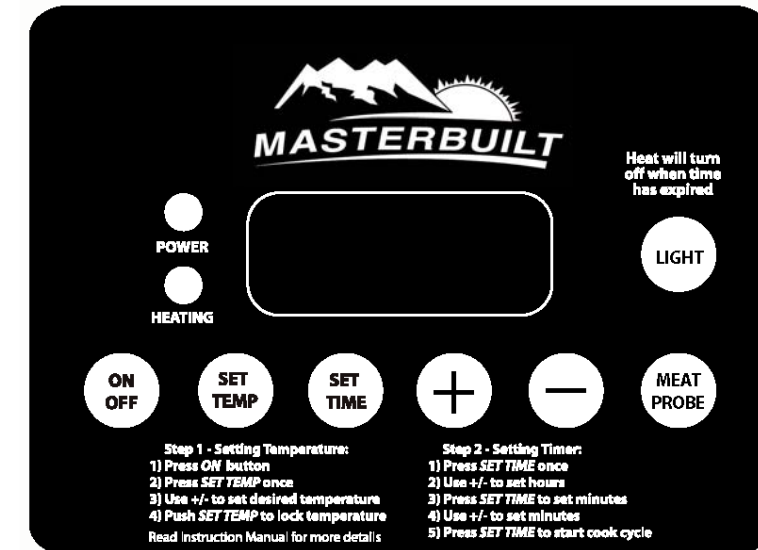
Place wood chips in wood chip loader and re-insert into smoker.

Turn handle to "Unload" mark on smoker. Wood will drop onto wood chip holder.

Temperature may spike briefly after wood is added. It will stabilize after a short time. Do not adjust temperature setting.



HOW TO USE CONTROL PANEL



Note: Direct sunlight may interfere with ability to read LED display, block light if needed.

To set temperature:

- Press ON button.
- Press SET TEMP button once-LED display will blink.
- Use +/- to set temperature.
- Press SET TEMP button again to lock in temperature.

Note: Heating will not begin until timer is set.

To set timer:

- Press SET TIME button once-LED display for hours will blink.
- Use +/- to set hours.
- Press SET TIME button again to lock in hours. The minutes LED will start blinking.
- Use +/- to set minutes.
- Press SET TIME to lock in minutes and start cook cycle.

Heat will turn off when time has expired.



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.