

MASTERBUILT®

EST. 1973

Rest assured, we’re here to help.

Customer Service
Service à la clientèle
Servicio de atención al cliente

masterbuilt.com/contact

Masterbuilt Manufacturing, LLC
1 Masterbuilt Court | Columbus, GA | 31907

@masterbuilt



1.800.489.1581

www.masterbuilt.com



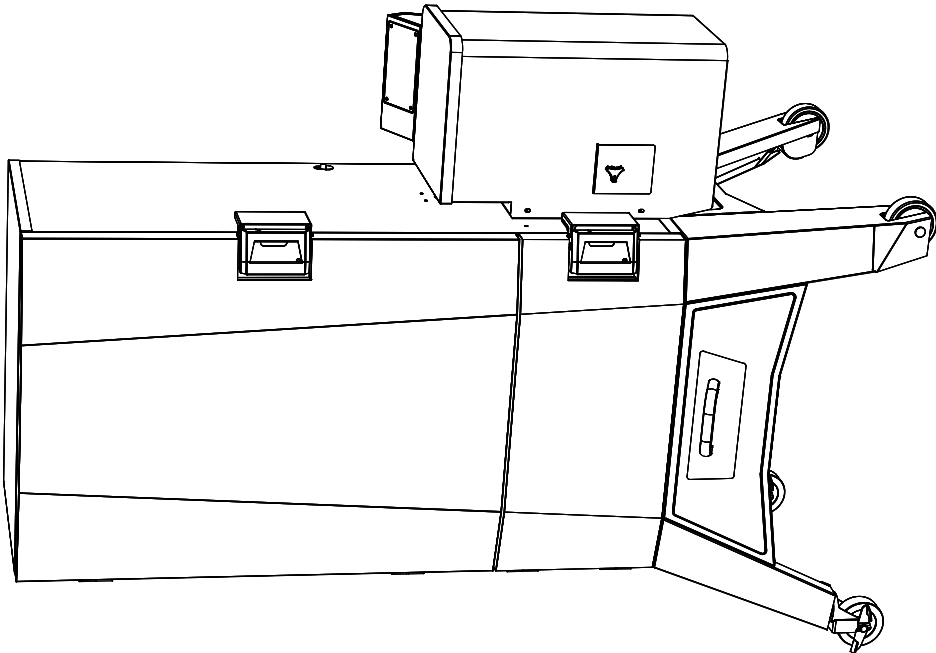
MASTERBUILT®

EST. 1973

Welcome to the family. Let's get started.

MWS 330B, MWS 340B

PELLET SMOKER



Manual applies to the following model number(s)

MB20250118, MB20250518, MB21250118,
MB21250518

Your model number

Mfg. Date - Serial Number

These numbers are located on the rating label of the unit.

IMPORTANT

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

Manual Code: 9807170114 171019-GS8



Intertek

Master it. Masterbuilt.

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLES MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

PLEASE READ THIS ENTIRE MANUAL BEFORE ASSEMBLY, INSTALLATION AND USE OF THIS PELLET FUEL-BURNING APPLIANCE. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH. CONTACT YOUR LOCAL BUILDING OR FIRE OFFICIAL ABOUT RESTRICTIONS AND INSTALLATION INSPECTION REQUIREMENTS IN YOUR AREA.



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.

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

CARBON MONOXIDE HAZARD

Burning pellets gives off carbon monoxide, which has no odor and can cause death. Use only outdoors where it is well ventilated. Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family or others.

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.
- Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers and people with blood or circulatory system problems, such as asthma or heart disease.

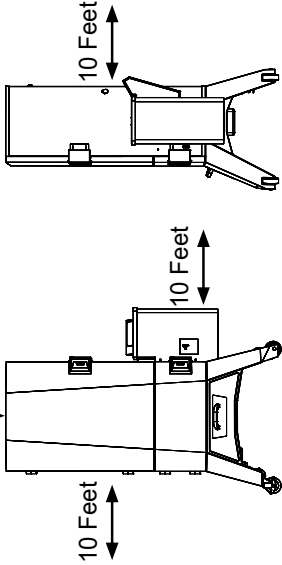


CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

STRUCTURAL PROXIMITY AND SAFETY USAGE RECOMMENDATIONS

REMINER: MAINTAIN A MINIMUM DISTANCE OF 10 FEET FROM REAR, SIDES AND TOP OF UNIT TO OVERHEAD CONSTRUCTION, WALLS, RAILS OR OTHER COMBUSTIBLE CONSTRUCTION. THIS CLEARANCE PROVIDES ADEQUATE SPACE FOR PROPER COMBUSTION, AIR CIRCULATION AND VENTING OF SMOKE FROM THE UNIT. DO NOT BLOCK AIR INTAKE OPENING.



WARNING: ELECTRIC POWER CORD IS A TRIP HAZARD

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 of the unit. Masterbuilt requires 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 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, 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 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: Not withstanding 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., LLC 1 Masterbuilt Court - Columbus, GA 31907

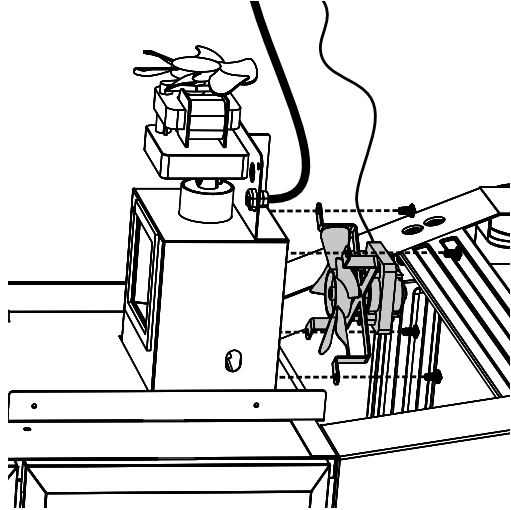
Name: _____ Address : _____ City: _____
State/Province: _____ Postal Code: _____ Phone Number: (_____) - _____
E-mail Address: _____
*Model Number: _____ *Serial Number: _____
Purchase Date: _____ - _____ - _____ Place of Purchase: _____

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

INTAKE FAN ACCESS / REPLACEMENT

1. Turn off smoker and allow to cool to touch.
2. Unplug from wall.
3. Remove pellets from hopper.
4. Remove four screws holding pellet hopper to auger housing. Reference **Fig. 1** on page 41.
5. Disconnect intake fan from controller. Reference **Fig. 2** on page 41.
- Tip:** Tie a piece of string to old plug at this step. This will make feeding new element plug thru housing easier in future steps.
6. Remove four screws that mount intake fan to auger housing.
7. Tie string to new intake fan plug and pull plug thru housing.
8. Untie string and discard.
9. Connect new intake fan plug to controller.
10. Install new intake fan on auger housing and tighten mounting screws.
11. Install pellet hopper on auger housing.

Installation is complete.



INTAKE FAN CHECK

1. Turn off smoker and allow to cool to touch.
2. Turn unit on and then off. Do not unplug unit.
 - This will put smoker in shutdown mode which will run intake fan for approx. 5 minutes.
3. If you cannot hear or see fan running underneath pellet hopper, check connection to controller. Reference “Controller Access / Replacement” instructions.
4. Repeat check after securing connection. If fan still does not work, contact Masterbuilt for replacement.

MEAT PROBE TEMPERATURE VERIFICATION

Low Temperature Test:

1. Place meat probe in ice water (Temperature of ice water = 32°F / 0°C).
2. Let meat probe rest in ice water for 5 minutes.
3. Turn on appliance.
4. Press and hold meat probe button to read meat probe temperature.
5. Meat probe temperature reading should be 32°F, ±5°F. (Acceptable range within 27°F to 37°F).

High Temperature Test:

1. Place meat probe in boiling water (Temperature of boiling water = 212°F / 100°C).
2. Let meat probe rest in boiling water for 5 minutes.
3. Turn on appliance.
4. Press and hold meat probe button to read meat probe temperature.
5. Meat probe temperature reading should be 212°F, ±5°F. (Acceptable range within 207°F to 217°F).

CABINET TEMPERATURE VERIFICATION

1. Place meat probe in center of center rack.
2. Turn on appliance.
3. Set controller to 275°F.
4. Allow appliance to reach and stabilize at 275°F.
5. Read actual cabinet temperature displayed.
6. Press and hold meat probe button to read meat probe temperature reading.
7. Meat probe temperature reading should be ±15°F of the actual cabinet temperature.

! GENERAL WARNINGS AND SAFETY INFORMATION !

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE

- Unit is for OUTDOOR HOUSEHOLD USE ONLY.
- **CAUTION** - Always store wood pellets in a dry location away from heat producing appliances and fuel containers.
- Never use inside enclosed areas such as patios, garages, buildings or tents.
- Never use inside recreational vehicles or on boats.
- Never use appliance as a heater (**READ CARBON MONOXIDE HAZARD**).
- 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.
- Use appliance on a level, non-combustible, stable surface such as dirt, concrete, brick or rock.
- Unit **MUST** be on the ground. Do not place appliance on tables or counters. Do NOT move appliance across uneven surfaces.
- Do not use appliance on wooden or flammable surfaces.
- Do not leave appliance unattended.
- Never operate appliance under overhead construction such as roof coverings, carports, awnings or overhangs.
- Never use gasoline, lantern fuel, kerosene, charcoal lighter fluid or similar liquids to start or maintain a fire in this appliance. Keep all such liquids well away from the appliance when in use.
- Use only food grade wood pellets. Do not use heating fuel pellets labeled as having additives.
- Never use appliance for anything other than its intended use. This appliance is NOT for commercial use.
- Keep a fire extinguisher accessible at all times while operating appliance.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- Use of alcohol, prescription or non-prescription drugs may impair user’s ability to properly assemble or safely operate appliance.
- Keep children and pets away from appliance at all times. Do NOT allow children to use appliance. Close supervision is necessary if children or pets are in area where appliance is being used.
- Do NOT allow anyone to conduct activities around appliance during or following its use until it has cooled.
- Avoid bumping or impacting appliance.
- Never move appliance when in use. Allow appliance to cool completely (below 115°F (45°C)) before moving or storing.
- The appliance 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.
- Do not touch HOT surfaces.
- Never use glass, plastic or ceramic cookware in appliance. Never place empty cookware in appliance while in use.
- Accesories and accessory attachments not supplied by Masterbuilt Manufacturing, LLC are NOT recommended and may cause injury.
- Be careful when removing food from appliance. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Always use appliance in accordance with all applicable local, state and federal fire codes.
- Disposal of Ashes - Ashes should be placed in a metal container with a tight fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, pending final disposal. If the ashes are dispersed of by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
- Do not store appliance with HOT ashes inside appliance. Store only when all surfaces are cold.
- 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 anytime.

WARNINGS & IMPORTANT SAFEGUARDS
CONTINUED ON PAGE 4

!

GENERAL WARNINGS AND SAFETY INFORMATION

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WARNINGS & IMPORTANT SAFEGUARDS

CONTINUED FROM PAGE 3

- 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.
- 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 hot gas or electric burner, or in a heated oven.
- Fuel, such as charcoal briquettes, wood chips or chunks, or heating fuel pellets, are not to be used in the appliance.
- 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 racks, grease deflector or water tray.
- Grease deflector is only for the bottom of the appliance. Do not put grease deflector on rack. This may damage the appliance.
- Do not cover racks with metal foil. This will trap heat and cause severe damage to the appliance.
- Do not clean this product with a water sprayer or the like.

SAVE THESE INSTRUCTIONS

CREOSOTE - FORMATION AND NEED FOR REMOVAL.

When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in the relatively cool air damper exhaust of a slow burning fire. As a result, creosote accumulates on the air damper and smoker lining. When ignited, this creosote makes an extremely hot fire.

The grease tray tube should be inspected at least twice a year for signs of grease buildup.

When creosote or grease has accumulated, it should be removed to reduce the risk of fire.

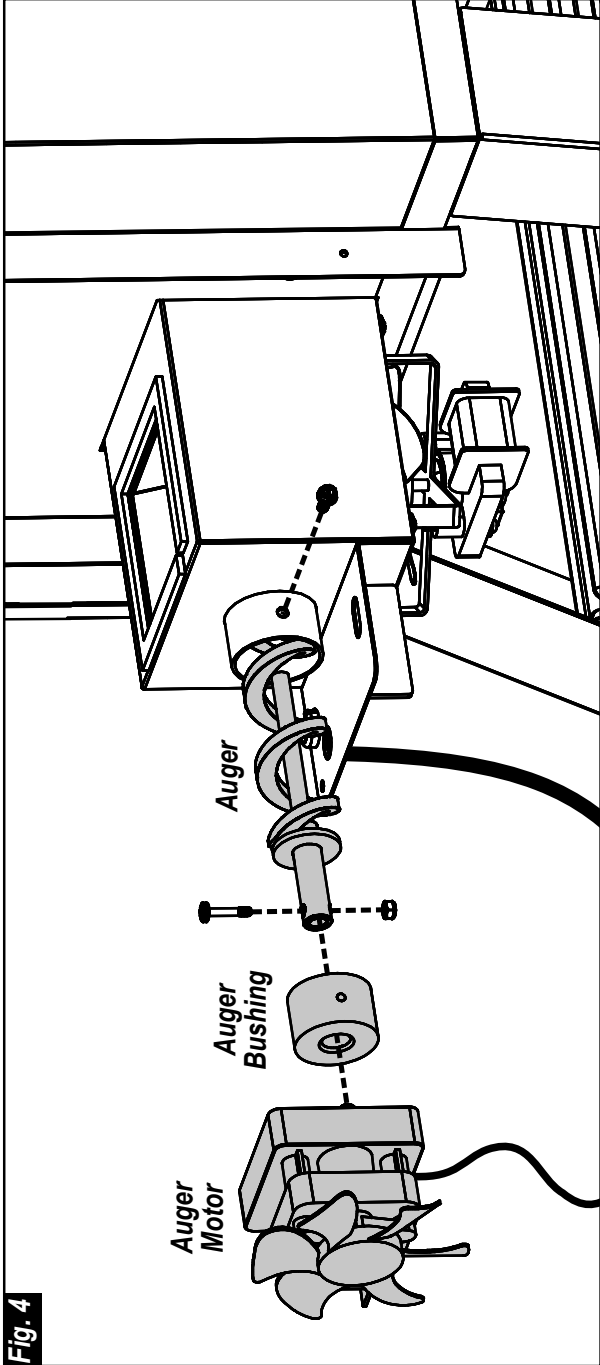
WARNING! It is important to follow these steps if, at any time, the smoker fails to light, or the fire in the crucible goes out while cooking or smoking, when sufficient pellets are still in the pellet hopper. Failure to do so may cause a hazardous “over-firing” of your smoker due to an excess of unburned pellets in the crucible.

- 1) Press the ON/OFF button to turn OFF the smoker. Once the fan has stopped, unplug the power cord. If the smoker is still hot, allow it to thoroughly cool. Open the door and remove all food, all racks, grease deflector and the heat diffuser.
- 2) **WARNING!** Remove all unburned pellets and ash from inside and around the crucible (see instructions for proper handling and disposal of ash in **CLEANING and STORING INSTRUCTIONS**).
- 3) Before replacing the heat diffuser, grease deflector and all racks, plug the power cord into an appropriate, grounded electrical outlet and restart the smoker. Pellets should fall into the crucible and the element should begin to heat (it will start to turn red). **CAUTION!** Do not touch it.
- 4) If this procedure is successful, you will soon see flames come out of the crucible. Then press the ON/OFF button to turn OFF the smoker and let the smoker cool down. Position the heat diffuser, the grease deflector and racks in their proper locations. With the door open, press the ON/OFF button to turn ON the smoker and set the temperature/timer. In approximately 2 minutes you will notice whitish-gray smoke coming out of the smoker as the pellets ignite. After assuring the pellets have ignited, close the door.

AUGER ACCESS / AUGER TUBE CLEANING

1. Turn off smoker and allow to cool to touch.
 2. Unplug from wall.
 3. Remove cooking racks, water bowl, grease deflector, and heat diffuser.
 4. Cleanout any ash, pellets or debris in crucible.
 5. Remove pellets from hopper.
 6. Remove four screws holding pellet hopper to auger housing and remove hopper. Reference **Fig. 1** on page 41.
- Tip:** If connections to controller are limiting space, remove controller and disconnect connections to gain more access. Reference “Controller Access / Replacement” instructions. Tie a piece of string to plugs at this step. This will make connections easier in future steps.
7. Remove auger motor screw and nut (**Fig. 4**).
 8. Pull auger motor from auger.
 9. Remove auger bushing screw and remove auger bushing.
 10. Remove auger from auger tube.
 11. Using medium grit sand paper, sand outside of auger and inside of auger tube.
 12. Using a vacuum clean out auger tube.
 13. Insert auger into auger tube.
 14. Insert auger tube bushing and assemble screw.
 15. Push auger motor onto auger shaft and assemble. Reference “Controller Access / Replacement” instructions.
- Tip:** If controller was disconnected, reassemble. Reference “Controller Access / Replacement” instructions.
16. Assemble pellet hopper to auger housing using four screws.
- Cleaning is complete.**

Fig. 4



AUGER CHECK

1. Turn off smoker and allow to cool to touch.
2. Remove cooking racks, water bowl, grease deflector, and heat diffuser.
3. Clean out any ash, pellets or debris in the crucible.
4. Turn unit on and press and hold the Smoke (Prime) button until “P” is displayed on screen.
 - This will put smoker in “prime mode,” which will rotate auger continuously until the Smoke (Prime) button is pressed again.
5. If auger does not rotate, check connection to controller. Reference “Controller Access / Replacement” instructions.
6. Repeat check after securing connection. If auger still does not work, reference “Auger Access/Auger Tube Cleaning” instructions to ensure the auger is not jammed.
7. Repeat check after cleaning. If auger still does not work, contact Masterbuilt.

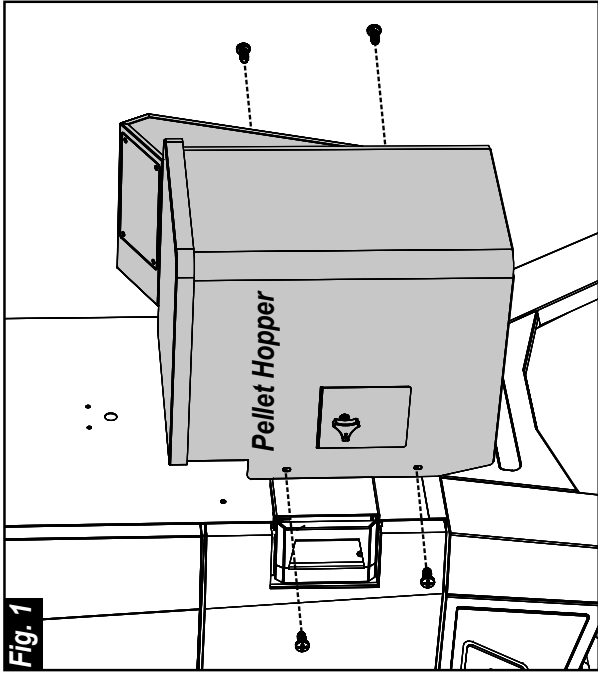


Fig. 1

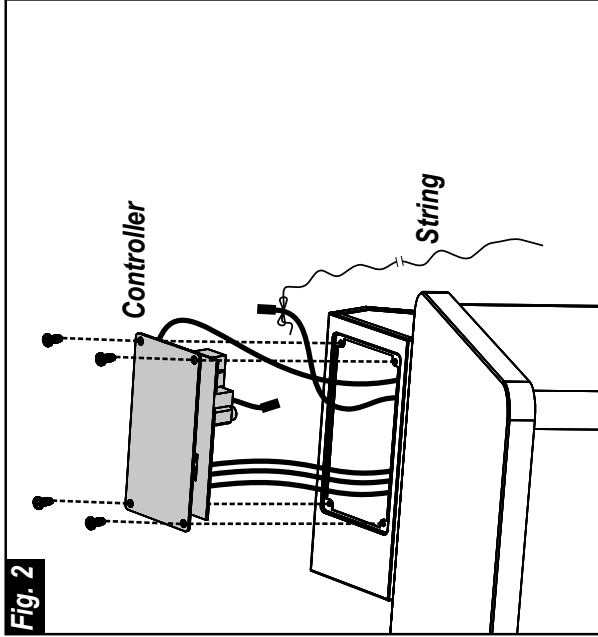


Fig. 2

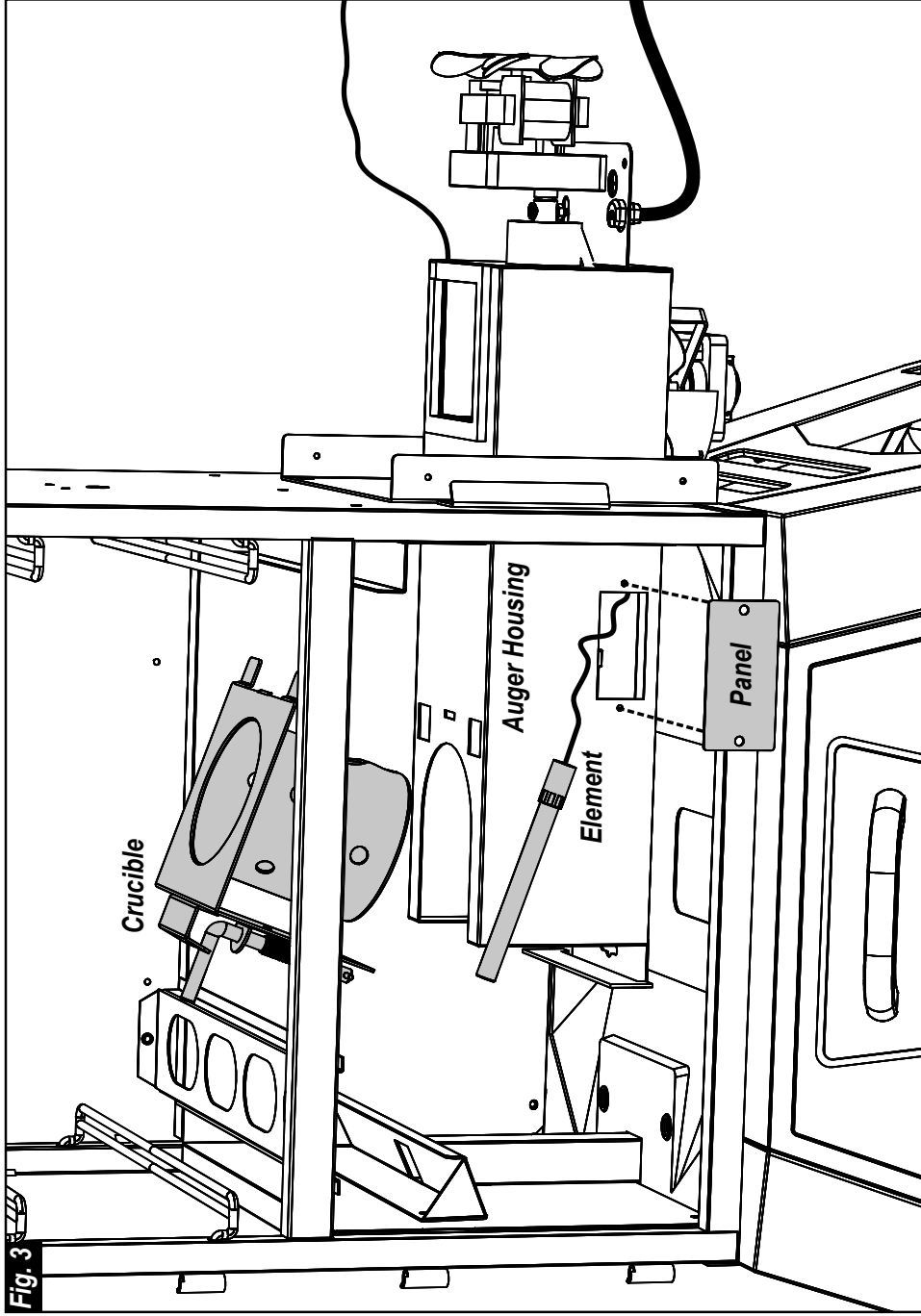


Fig. 3

ELEMENT CHECK

1. Turn off smoker and allow to cool to touch.
2. Remove cooking racks, water bowl, grease deflector and heat diffuser.
3. Clean out any ash, pellets or debris in crucible.
4. Turn unit on and set the cook cycle. Check that heating light is on.
 - If heating light does not come on, contact Masterbuilt for support.
5. Element should begin to turn red. If element does not begin to turn red, check the connection to controller. Reference "Controller Access / Replacement" instructions.
6. Repeat check after securing connection. If element still does not work, contact Masterbuilt for replacement.

WARNING

- Smoker should only be rolled on smooth surface.

- Smoker should never be rolled up/down stairs or uneven surface.
- Potential damage to smoker or harm to user may result from failure to follow warnings.

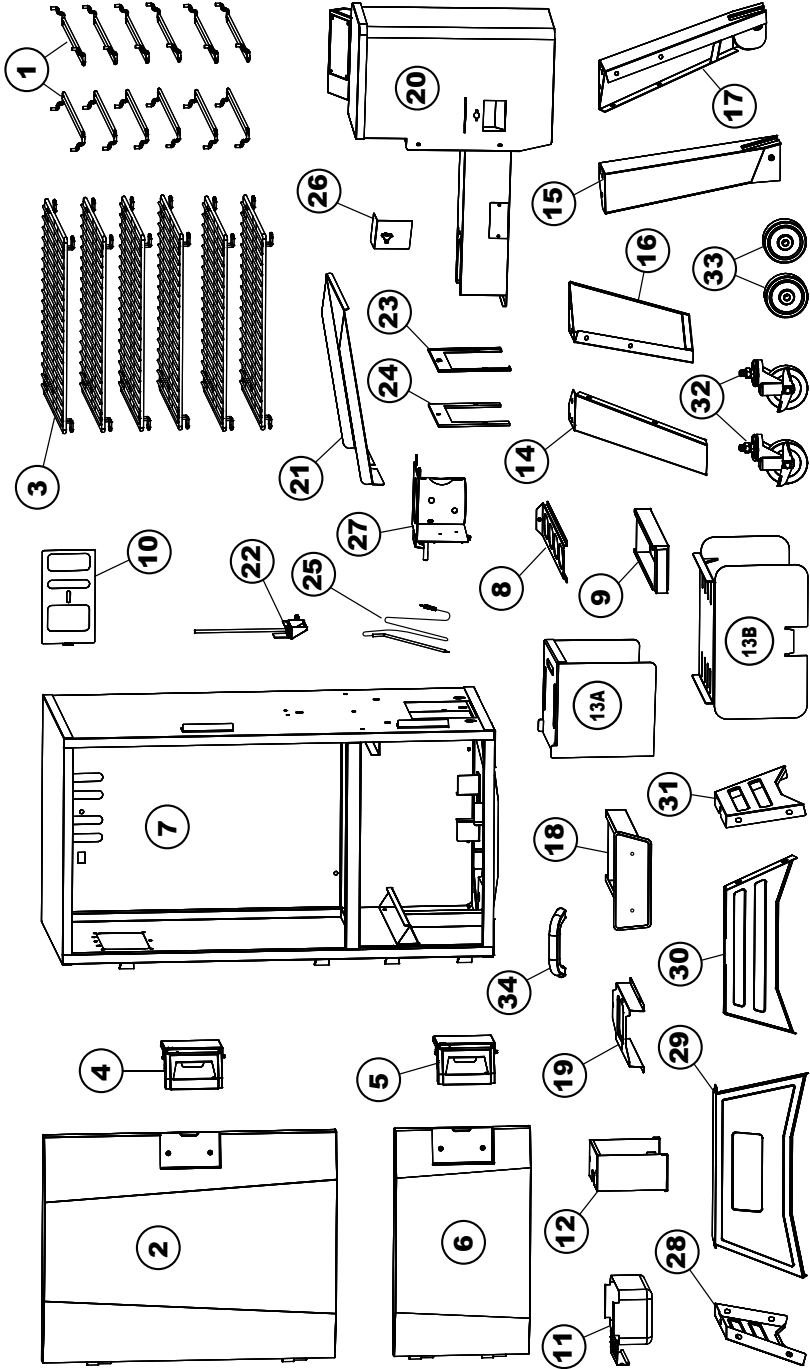
- BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.
- ASSEMBLE UNIT ON A CLEAN, FLAT SURFACE.
- TOOLS NEEDED: Adjustable Wrench, Phillips Head Screwdriver
- Approximate assembly time: 45 minutes
- * Actual product may differ from picture shown
- ** It is possible that some assembly steps have been completed 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 unit.

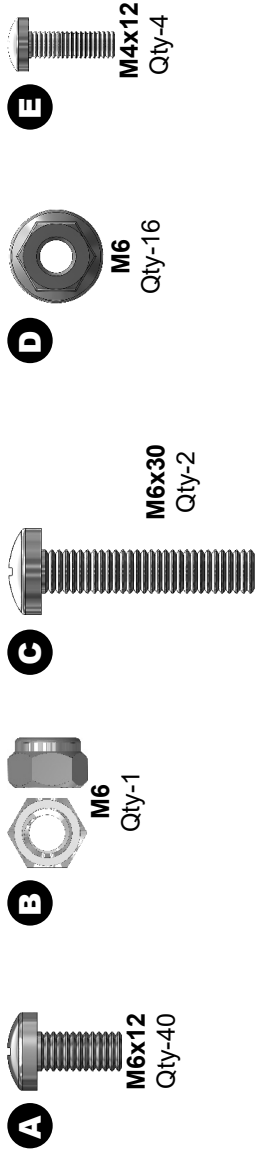
PARTS LIST

Actual product may differ from picture shown

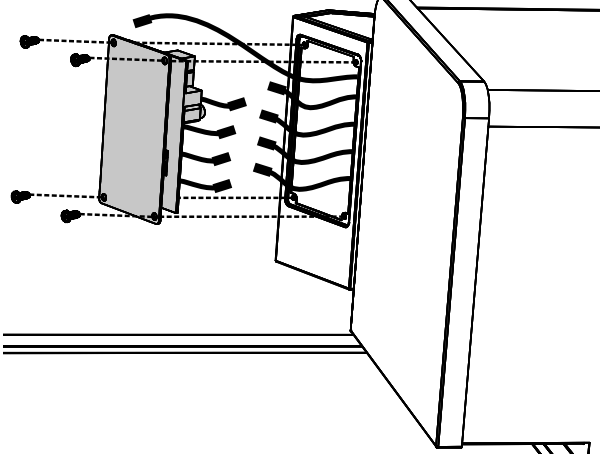


Parts may vary by item number of model.

HARDWARE LIST

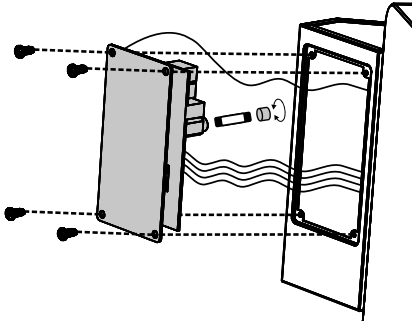


CONTROLLER ACCESS / REPLACEMENT



1. Turn off the smoker and allow to cool to touch.
 2. Unplug from wall.
 3. Remove four screws from controller faceplate.
 4. Remove controller from housing.
 5. Disconnect all connections.
 - Main power connection
 - Auger motor connection
 - Intake fan connection
 - Temp probe connection
 6. Connect all connections to new controller.
 - Main power connection
 - Auger motor connection
 - Intake fan connection
 - Temp probe connection
 7. Place controller in housing.
 8. Install four screws in controller faceplate.
- Installation is complete.**

CONTROLLER FUSE REPLACEMENT



1. Turn off smoker and allow to cool to touch.
 2. Unplug from wall.
 3. Remove four screws from controller faceplate.
 4. Remove controller from housing.
 5. Locate fuse housing and remove fuse.
 - Open fuse housing by pressing down and rotating counter-clockwise.
 - Pull fuse out of housing.
 6. Install new fuse in fuse housing.
 7. Place controller in controller housing.
 8. Install four screws in controller faceplate.
- Fuse replacement is complete.**

ELEMENT ACCESS / REPLACEMENT

1. Turn off smoker and allow to cool to touch.
 2. Unplug from wall.
 3. Remove pellets from hopper.
 4. Remove four screws holding pellet hopper to auger housing (**Fig. 1**).
 5. Disconnect element from controller (**Fig. 2**).

Tip: Tie a piece of string to old plug at this step. This will make feeding new element plug thru auger housing easier in future steps.
 6. Remove cooking racks, water bowl, grease deflector, and heat diffuser.
 7. Remove crucible from auger housing (**Fig. 3**).
 - Rotate and lift crucible latch.
 - Lift crucible out of auger housing.
 8. Remove two screws from element access panel and remove panel.
 9. Loosen element mounting screw.
 10. Remove element from auger housing and pull plug and string thru auger housing.
 11. Tie string to new element plug and pull plug thru auger housing.
 12. Untie string and discard.
 13. Connect new element plug to controller.
 14. Install pellet hopper on auger housing.
 15. Install new element in crucible and tighten mounting screw.
 16. Install element access panel and tighten screws.
 17. Install crucible into auger housing.
 18. Install the cooking racks, water bowl, grease deflector, and heat diffuser.
- Installation is complete.**

TROUBLESHOOTING GUIDE		
Symptom	Cause	Solution
Cabinet temp is inaccurate	Cabinet probe has residue build up on it	Clean cabinet probe.
	Faulty controller	Reference "Meat Probe Temperature Verification" instructions. Meat probe has a +/- 5°F (2.78°C) tolerance. Clean meat probe before performing verification.
		Reference "Cabinet Temperature Verification" instructions. Cabinet temp has a +/- 15°F (8.33°C) tolerance of average cabinet temp.
		Call Masterbuilt for replacement. Reference "Controller Access / Replacement" instructions.
Grease leaking from smoker	Door not closed properly	Close door and adjust latch so door seals completely around appliance.
	Appliance not level	Move appliance to level surface.
	Grease tray not in proper location	Fully seat grease tray in holder.
	Grease tray is full	Empty grease tray and reinstall under smoker.
No smoke (Smoke light is on)	Drain tube is clogged	Clean drain tube.
	During the smoke cycle, the smoker will cycle smoke on and off as the pellets ignite and then burn out. This is normal operation for a pellet smoker.	If no smoke is evident at anytime during the smoke cycle see below solutions.
	Smoke setting has not been set on controller	Set smoke setting per the operation instructions.
	Element is not working properly	Reference "Element Check" instructions.
Error code: ERRC	Auger is not working properly	Reference "Auger Check" instructions.
	Intake fan is not working properly	Reference "Intake Fan Check" instructions.
	Faulty controller	Call Masterbuilt for replacement. Reference "Controller Access / Replacement" instructions.
	Cabinet temperature probe disconnected or not fully connected	Reconnect cabinet temperature probe and ensure connection is fully seated. Reference "Controller Access / Replacement" instructions.
Auger not feeding	Faulty cabinet temperature probe	Call Masterbuilt for replacement. Reference "Cabinet Probe Access / Replacement" instructions.
	Auger is not working properly	Reference "Auger Check" instructions.
	Bad connection between controller and Auger motor	Unplug connection and reconnect. Reference "Cabinet Probe Access / Replacement" instructions.
	Auger jammed	Reference "Cleaning Auger Tube" instructions
Flame going out and not reigniting to maintain the cabinet set temperature	Ash build up in the crucible	Reference "Crucible Cleanout" instructions.
	Auger not feeding	Reference "Auger not feeding" in the trouble shooting guide and follow trouble shooting solutions.
	Element not reigniting pellets	Reference "Element not on" in the trouble shooting guide and follow trouble shooting solutions.

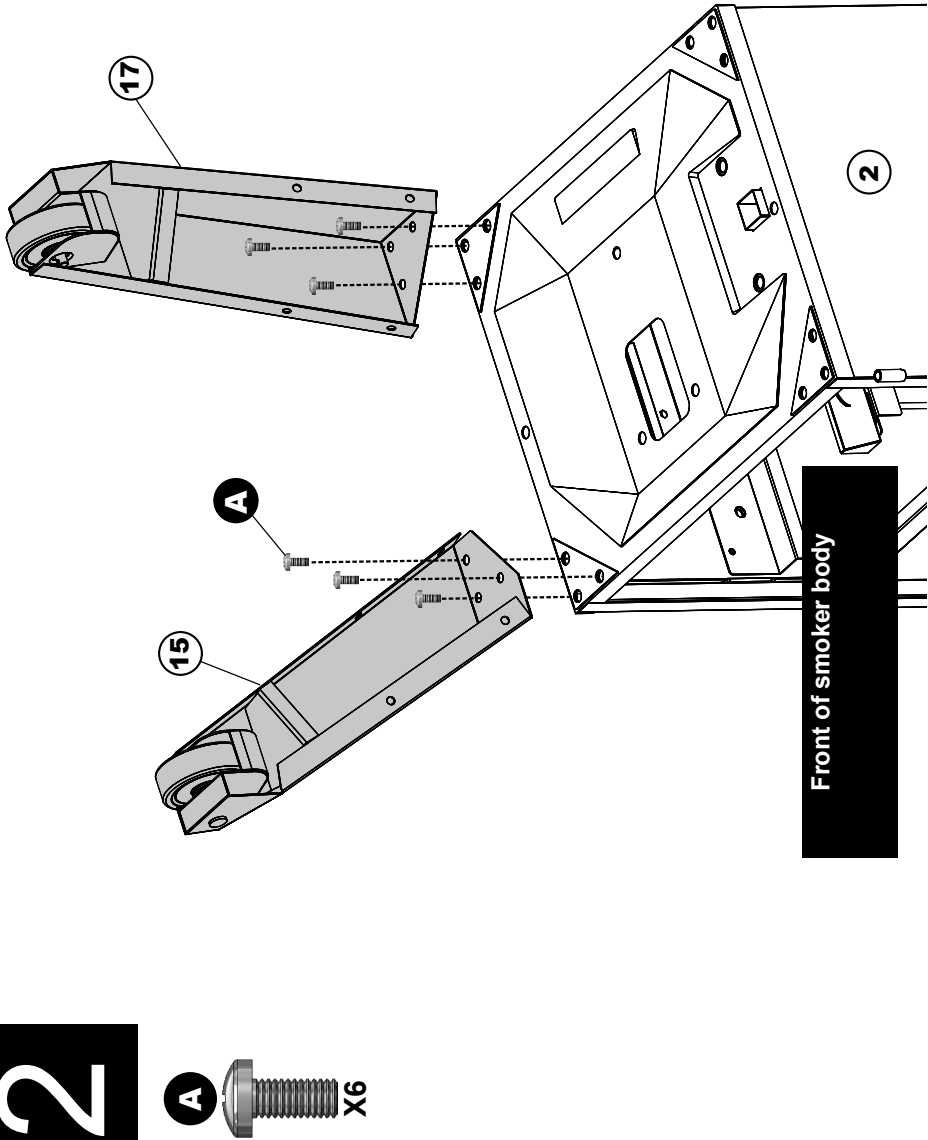
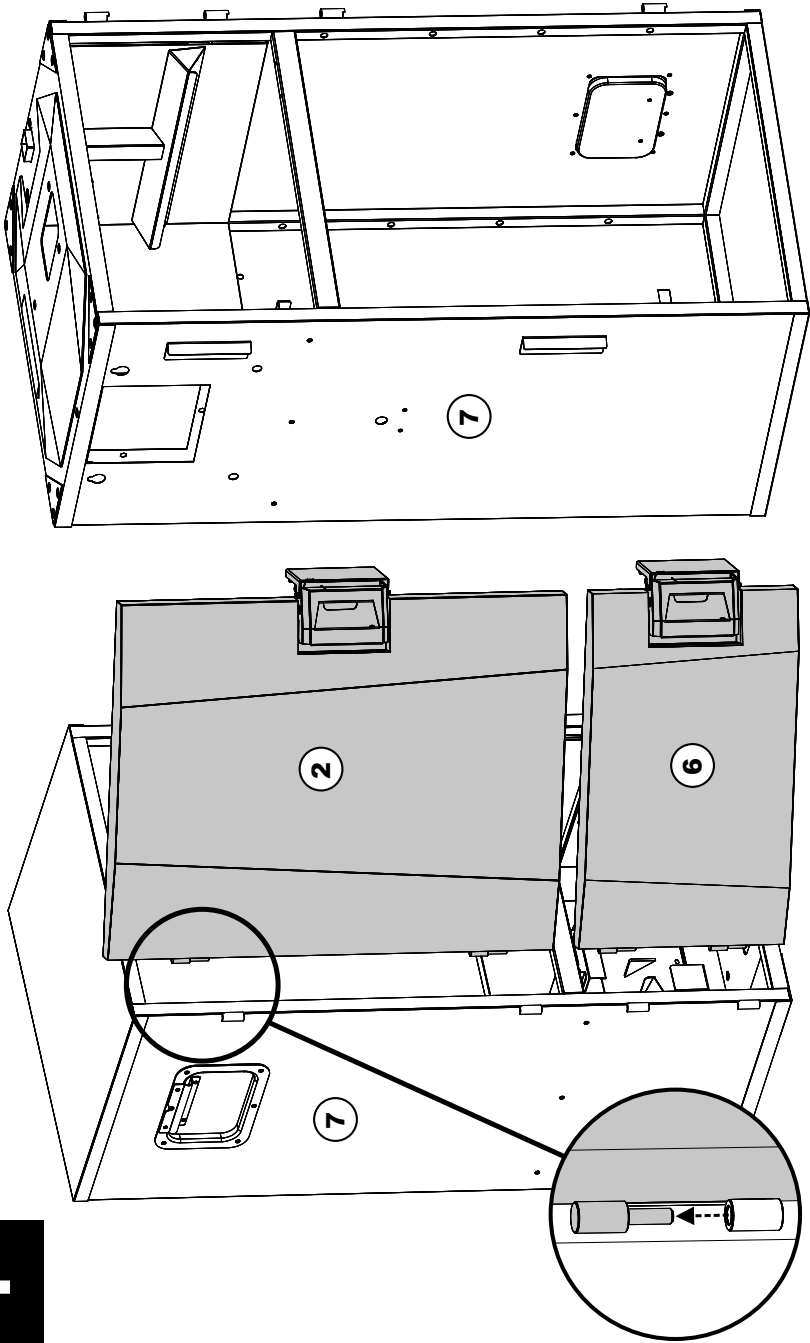
PARTS LIST, LISTE DES PIÈCES, LISTA DE PARTES

NO/Nº	QTY/QTÉ./CANT.	DESCRIPTION
1	8 or 12	Smoking Rack Support
2	1	Large Smoker Door
3	4 or 6	Smoking Rack
4	1	Large Door Handle
5	1	Small Door Handle
6	1	Small Smoker Door
7	1	Smoker Body
8	1	Water Tray Bracket
9	1	Water Tray
10	1	Air Damper
11	1	Grease Tray
12	1	Grease Tray Bracket
13A	1	Heat Diffuser - 30"
13B	1	Heat Diffuser - 40"
14	1	Left Front Leg
15	1	Right Front Leg
16	1	Left Rear Leg
17	1	Right Rear Leg
18	1	Ash Tray
19	1	Ash Tray Bracket
20	1	Pellet Hopper Assembly
21	1	Grease Deflector
22	1	Temperature Sensor
23	1	Pellet Hopper Insulator
24	1	Pellet Hopper Plate
25	1 or 2	Meat Probe
26	1	Hopper Cleanout Door
27	1	Crucible
28	1	Left Leg Brace
29	1	Front Leg Brace
30	1	Rear Leg Brace
31	1	Right Leg Brace
32	2	Casters
33	2	Wheels
34	1	Ash Tray Handle

Parts may vary by item number of model.

ASSEMBLY

Actual product may differ from picture shown



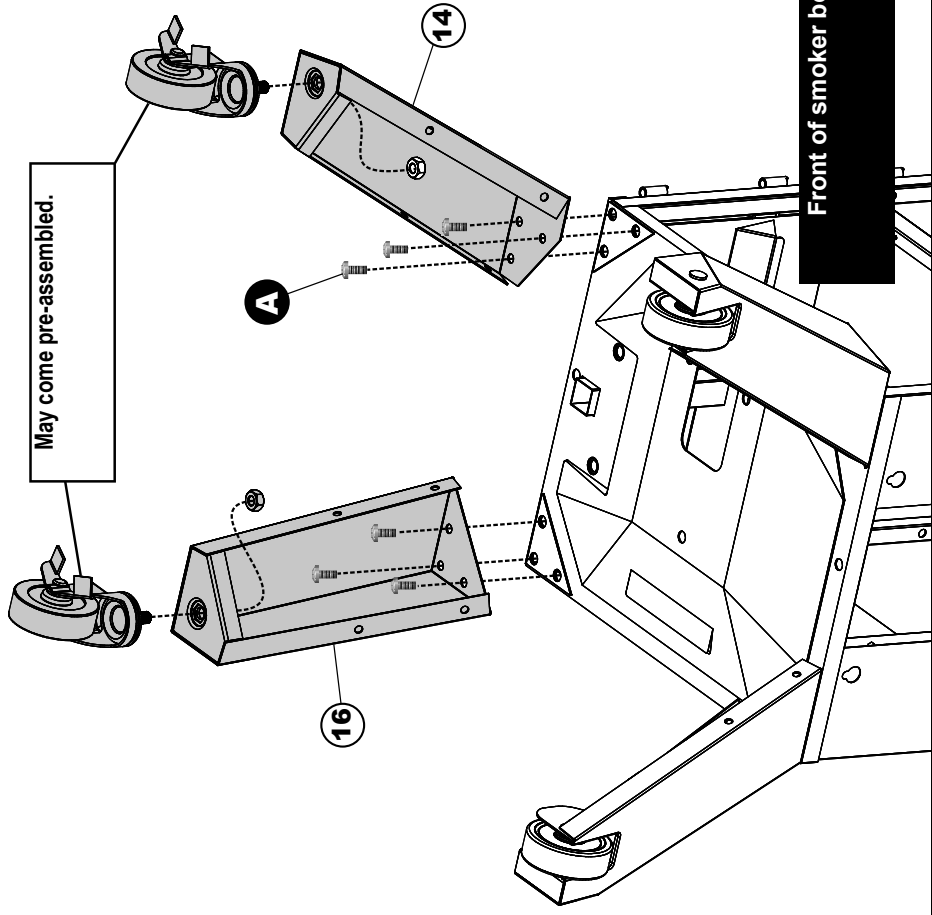
TROUBLESHOOTING GUIDE		
Symptom	Cause	Solution
No power to controller (No beep when plugged into outlet)	Not plugged into outlet	Plug into power source.
	House breaker tripped	Reset breaker.
	Bad connection at controller	Unplug connection and reconnect. Reference Controller access/ replacement instructions.
	Controller fuse blown	Reference "Controller Fuse Replacement" instructions.
	Faulty controller	Call Masterbuilt for replacement. Reference "Controller Access / Replacement" instructions.
Power light not on (Controller beeps when plugged in)	Appliance not powered on	Press on/off button.
	Controller fuse blown	Reference "Controller Fuse Replacement" instructions.
	Faulty controller	Call Masterbuilt for replacement. Reference "Controller Access / Replacement" instructions.
No display on controller (Power light is on)	Appliance not powered on	Press on/off button.
	Faulty controller	Call Masterbuilt for replacement. Reference "Controller Access / Replacement" instructions.
Heating light not on	Smoker in smoke cycle	Smoke light will be on. Once smoker has completed the set smoke cycle the smoker will change to the cook cycle and the heating light will turn on for the duration of the cook cycle.
	Cook cycle not set	Set Temp and Time per operation instructions.
Smoking light not on	Faulty controller	Call Masterbuilt for replacement. Reference "Controller Access / Replacement" instructions.
	Smoker in cook cycle	Smoker has completed the set smoke cycle and has changed to the cook cycle and the Heating light is on. Smoke light is only on during the smoke cycle.
	Smoke cycle not set	Set Time per operation instructions.
	Faulty controller	Call Masterbuilt for replacement. Reference "Controller Access / Replacement" instructions.
	The element is only on during the initial ignition or reignition of the pellets	Reference "Element Check" instructions.
Element not on	Bad connection to controller	Unplug connection and reconnect. Reference "Controller Access / Replacement" instructions.
	Faulty element	Call Masterbuilt for replacement. Reference "Element Access / Replace element" instructions.
	Bad connection at "probe 1"	Unplug connection and reconnect to controller at "probe 1." Press "PROBE" button to scroll back to "probe 1", if ERR1 is still displayed proceed to next solution.
Meat probe does not read on controller / Error code: "ERR1"	Faulty meat probe	Plug meat probe into "probe 2" and scroll back to "probe 2." If ERR2 is displayed meat probe is faulty, call Masterbuilt for replacement.
	Faulty controller	If meat probe is found to be good from the above 2 solution steps, call Masterbuilt for replacement.
	Bad connection at "probe 2"	Unplug connection and reconnect to controller at "probe 2." Press "PROBE" button to scroll back to "probe 2", if ERR2 is still displayed proceed to next solution.
Meat probe does not read on controller / Error code: "ERR2"	Faulty meat probe	Plug meat probe into "probe 1" and scroll back to "probe 1." If ERR1 is displayed the meat probe is faulty, call Masterbuilt for replacement.
	Faulty controller	If meat probe is found to be good from the above 2 solution steps, call Masterbuilt for replacement controller. Reference "Controller Access / Replacement" instructions.
	Meat probe has residue build up on it	Clean meat probe.
Meat probe temp is not accurate	Perform meat probe calibration test	Reference "Meat Probe Temperature Verification" instructions. Meat probe has a +/- 5°F (2.78°C) tolerance. Clean meat probe before performing verification.
	Faulty meat probe	Call Masterbuilt for replacement.

CLEANING AND STORING INSTRUCTIONS

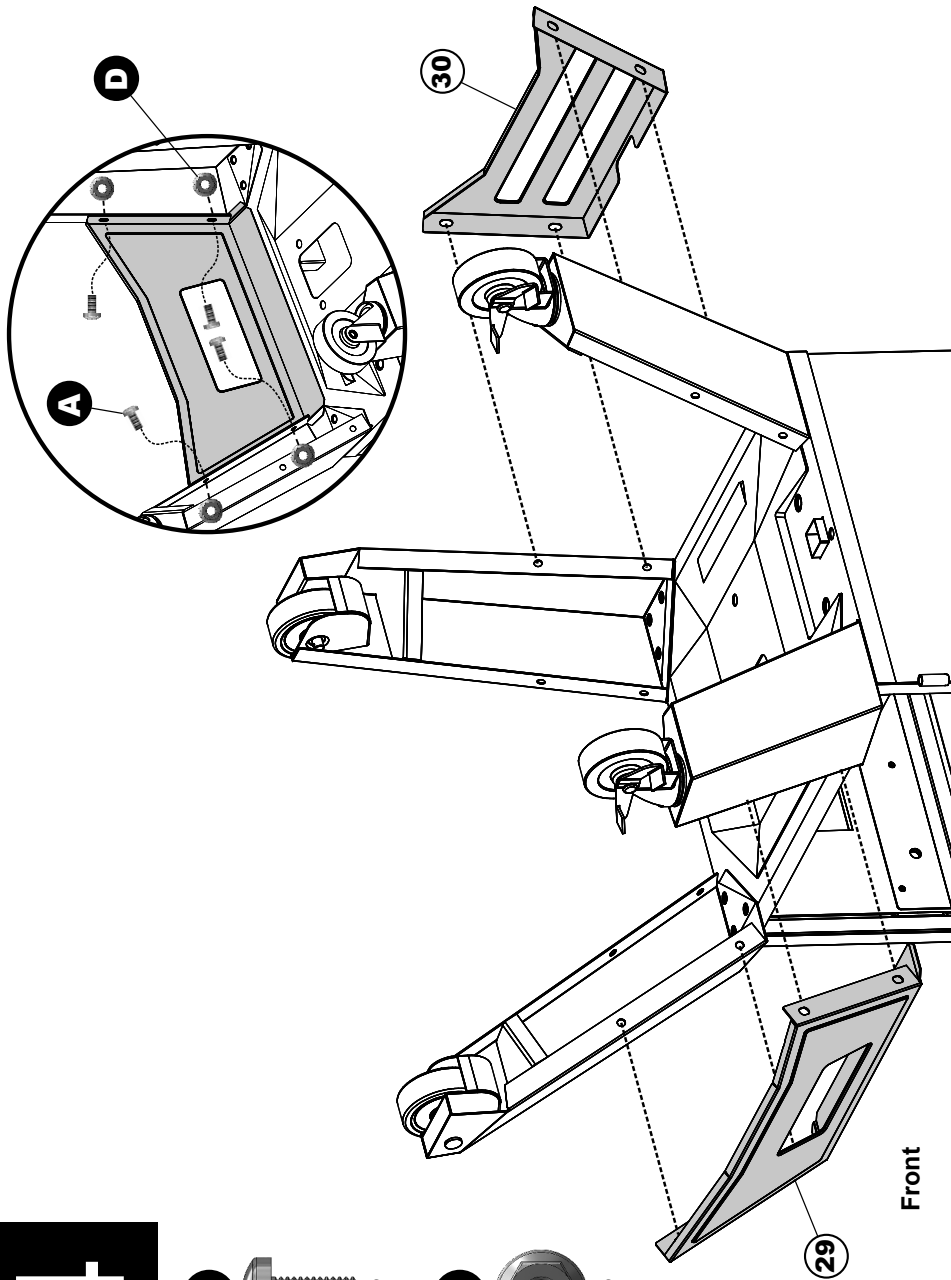
1. Clean your smoker after each use. Make sure the unit is cool prior to cleaning and storing.
2. Remove and wash racks, water tray, grease tray and grease deflector with mild dish detergent.
3. Remove ash from ash tray.
4. Disposal of ashes – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, pending final disposal. If ashes are discarded by burial in soil, or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
5. We recommend removing the pellets from the smoker prior to storing as they are susceptible to moisture. If pellets are exposed to moisture they will expand, making components difficult to clean. To remove pellets from the hopper:
 - Place a bucket under the hopper cleanout door.
 - Rotate knob on cleanout door and pull. This will allow pellets to fall out of the hopper.To remove pellets from the auger:
 - Turn the unit on. Press and hold the  smoke button until the letter “P” appears on the display screen. This will move any remaining pellets from the auger to the crucible.
 - To clean the crucible, rotate and lift the crucible latch to remove the crucible from the auger housing and clean ash and pellets from the crucible.
6. To clean the interior, exterior and door seal of the smoker, simply wipe down with a damp cloth to keep unit in proper working condition. Do not use a cleaning agent. make sure to dry thoroughly.
7. After cleaning, store smoker in a dry and covered area. Store only when smoker is unplugged and all surfaces are cold. When not in frequent use, and when using a cover, check your smoker periodically to avoid possible rust and corrosion due to moisture buildup.

ASSEMBLY

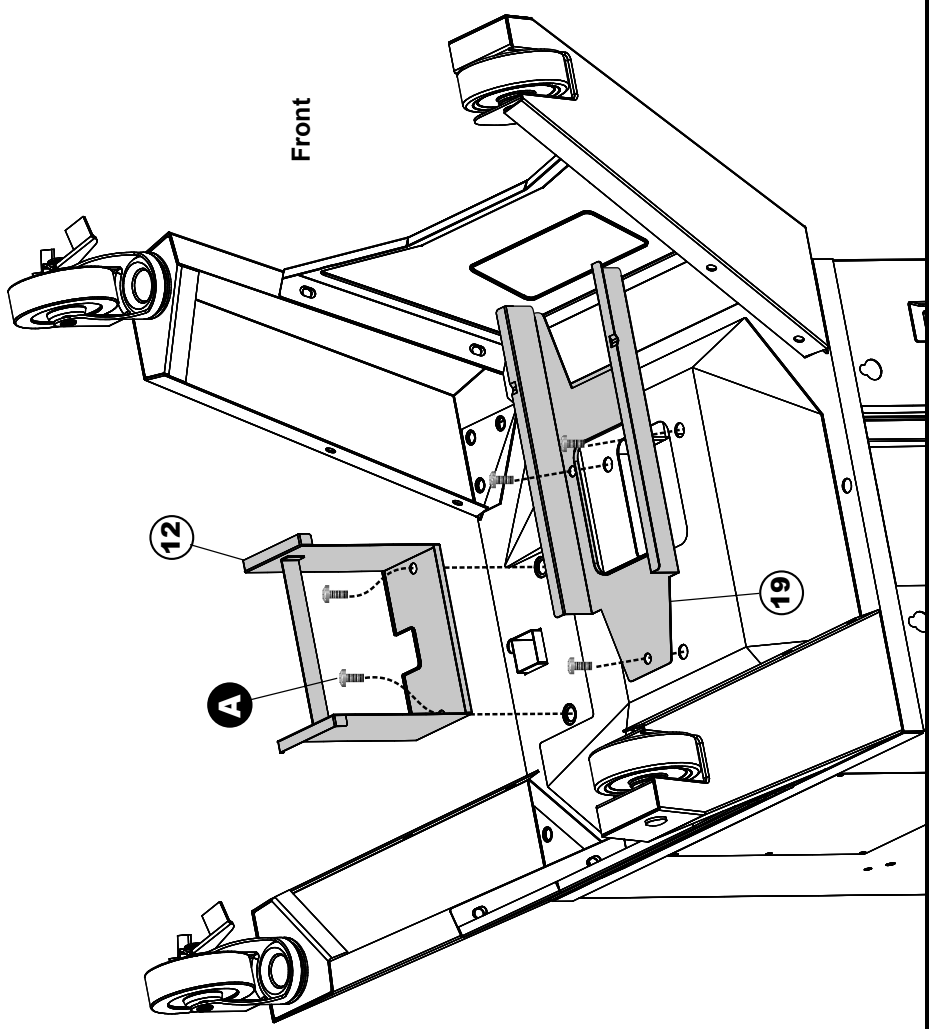
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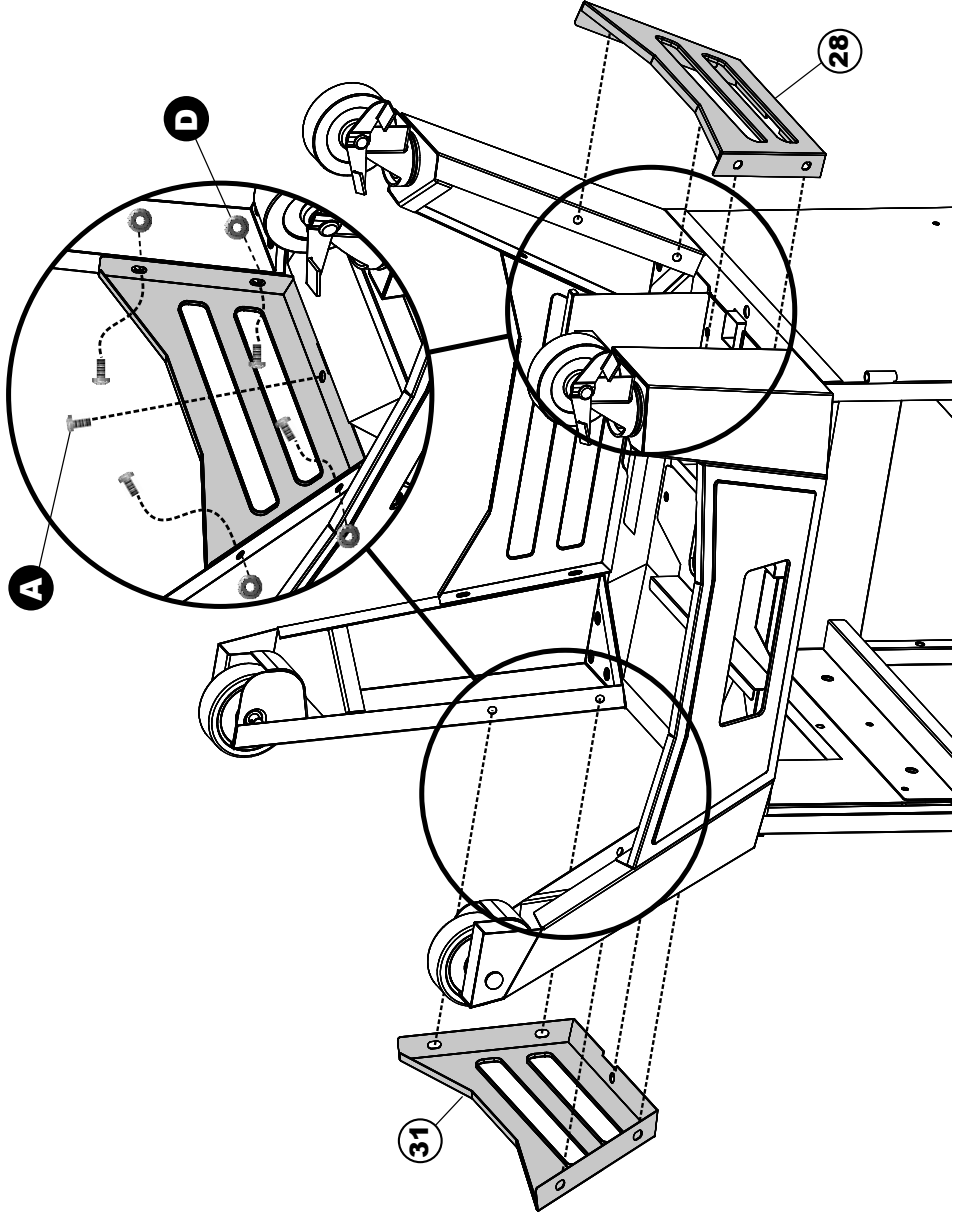
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PELLET SMOKER OPERATION - READ & FOLLOW ALL INSTRUCTIONS CAREFULLY

SMOKE PROGRAM OPTIONS

To help you develop an understanding of the smoke program, we have defined each setting below. In addition, here are some key points to explain how this program works, and can be used, to master your pellet smoking experience.

- Pellets will only produce heavy smoke when they are initially heated.
- The SP settings (SP 0 - SP 9) specify the auger cycle time during the smoke cycle. Based on our testing, we have programmed your smoker to default to SP 4 for optimum smoke in most climates.
- The main reason for changing the SP setting is to adapt to your outside climate.
- In a colder climate, the crucible will cool too much, causing the pellets from the previous cycle to completely extinguish before igniting the fresh pellets. You need to increase your SP setting for more smoke.
- In a hotter climate, the crucible will not cool enough, allowing the fresh pellets to ignite quickly. Therefore, minimal or no smoke is produced. You need to decrease your SP setting for more smoke.

SP Setting Table:

- SP 0:** Moves the pellets to the crucible for 15 seconds, then the auger rests for 45 seconds.
SP 1: Moves the pellets to the crucible for 15 seconds, then the auger rests for 55 seconds.
SP 2: Moves the pellets to the crucible for 15 seconds, then the auger rests for 65 seconds.
SP 3: Moves the pellets to the crucible for 15 seconds, then the auger rests for 75 seconds.
SP 4: Moves the pellets to the crucible for 15 seconds, then the auger rests for 85 seconds. (Default)
SP 5: Moves the pellets to the crucible for 15 seconds, then the auger rests for 95 seconds.
SP 6: Moves the pellets to the crucible for 15 seconds, then the auger rests for 105 seconds.
SP 7: Moves the pellets to the crucible for 15 seconds, then the auger rests for 115 seconds.
SP 8: Moves the pellets to the crucible for 15 seconds, then the auger rests for 125 seconds.
SP 9: Moves the pellets to the crucible for 15 seconds, then the auger rests for 135 seconds.

To change the SP (smoke program) setting:

1. Press the smoke button. You should see the letter “S” on the display screen.
2. Press the temperature button. Using the up and down arrows change the SP setting.
3. Press the temperature button again. You have successfully changed the smoke program.

PELLET SMOKER OPERATION - READ & FOLLOW ALL INSTRUCTIONS CAREFULLY

OPERATING INSTRUCTIONS

1. Before turning the smoker on, fill the hopper with food grade wood pellets.
2. Prime the auger using the Auger Priming Instructions.
3. Fill the water tray with water, juice, or vinegar. This will add flavor and moisture.
4. Do not overload smoker with food. Extra large amounts of food may trap heat, extend cooking time and cause uneven cooking. Add food to the center of the rack, leaving space between food and smoker sides, making sure not to cover more than 75% of the rack. This will ensure even cooking and proper heat circulation. Do not cover racks with aluminum foil. This will not allow heat to circulate properly. For best results, rotate racks between the top and bottom positions during cooking. Close air damper to retain moisture and heat. If cooking foods such as fish or jerky, open air damper to release moisture.

NOTE: The cook cycle time represents the overall time of the cooking process. During the cooking process, the smoker will be at the set temperature of the cook cycle unless a smoke cycle has been set. During the smoke cycle, the smoker varies at a low temperature to output the desired amount of smoke to increase the flavor of the foods. The smoke cycle will run for the desired time while subtracting from the time of the overall cooking process.

Example: *Set cook time = 4 hours • Set smoke time = 30 minutes • Total cooking process = 4 hours (30 minutes smoke cycle + 3½ hours cook cycle)*

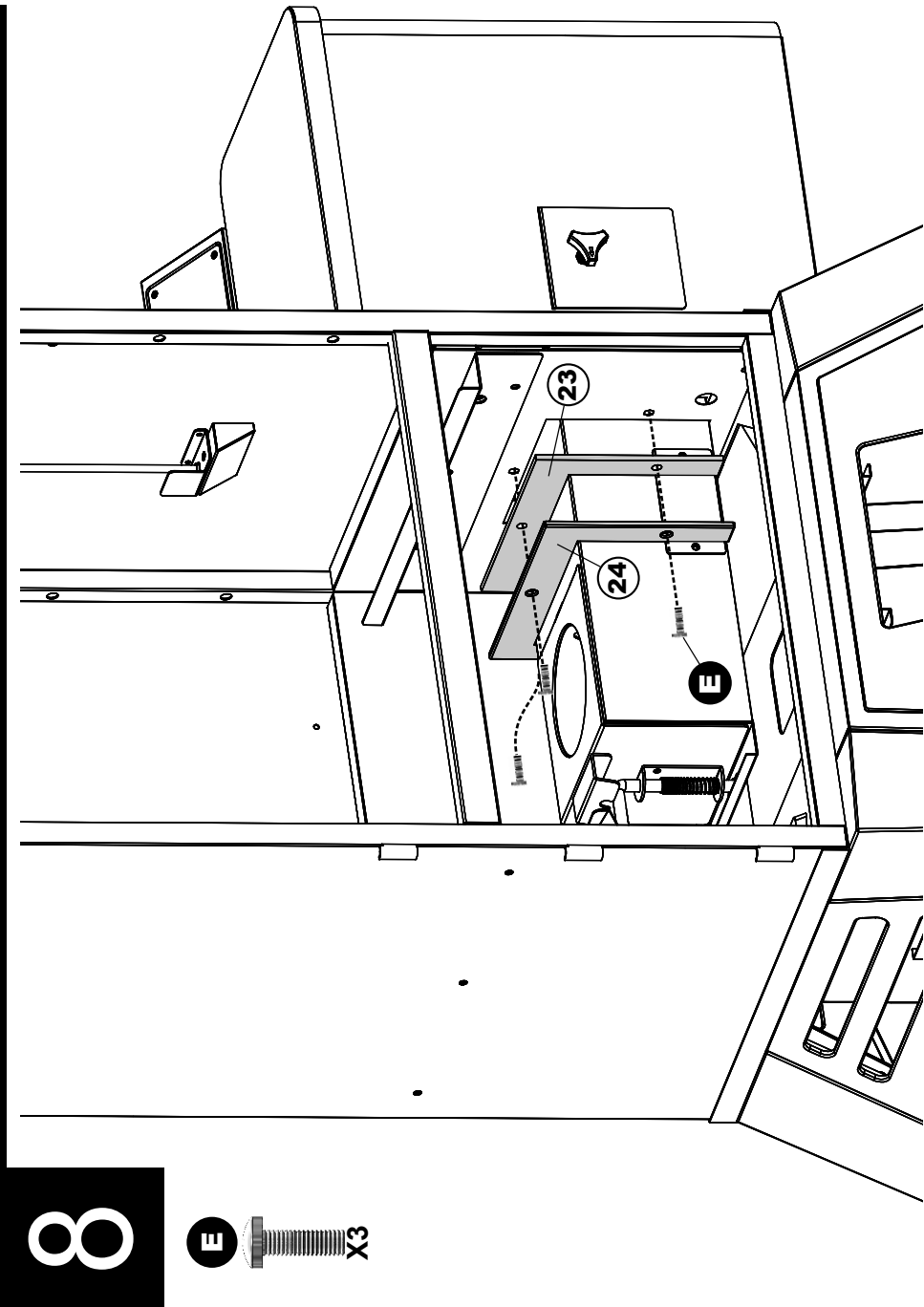
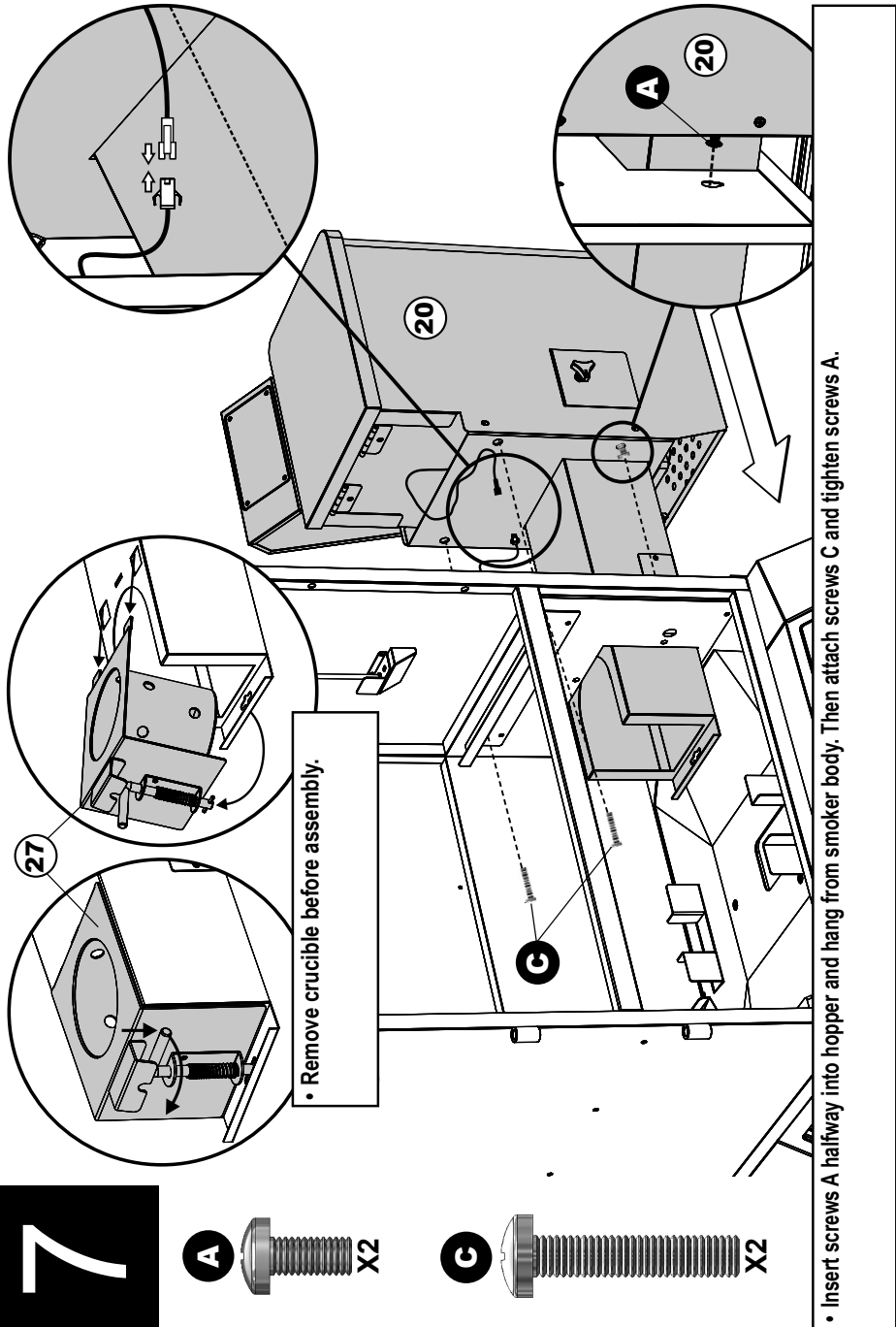
5. Set the cook cycle (this includes the cook time and temperature).
 - Press the  temperature button. Use the  up and  down arrows to set the desired temperature.
 - Press the  temperature button once more. The temperature is now set.
 - Press the  time button. Use the  up and  down arrows to set the hours.
 - Press the  time button again. Use the  up and  down arrows to set the minutes.
 - Press the  time button once more. The cook cycle time and temperature is now set.
6. Set the smoke cycle (this is the amount of time heavy smoke is generated).
 Our extensive testing shows that you can “kick start” the smoking process by setting the smoke cycle immediately after you set the cook cycle for optimum smoke flavor.
 - Press the  smoke button. The letter “S” should appear.
 - Press the  time button. Use the  up and  down arrows to set the smoke time.
 - Press the  time button once more. The smoke cycle time is now set.

HINT: “Kick starting” your smoker at the beginning of the cooking process produces a heavy smoke for maximum smoke absorption, and then allows the remainder of the cooking process to produce a very thin, blue, and light smoke that may not always be visible. If you prefer more smoke flavor, you can add additional smoke cycles throughout the cooking process by repeating step 6.

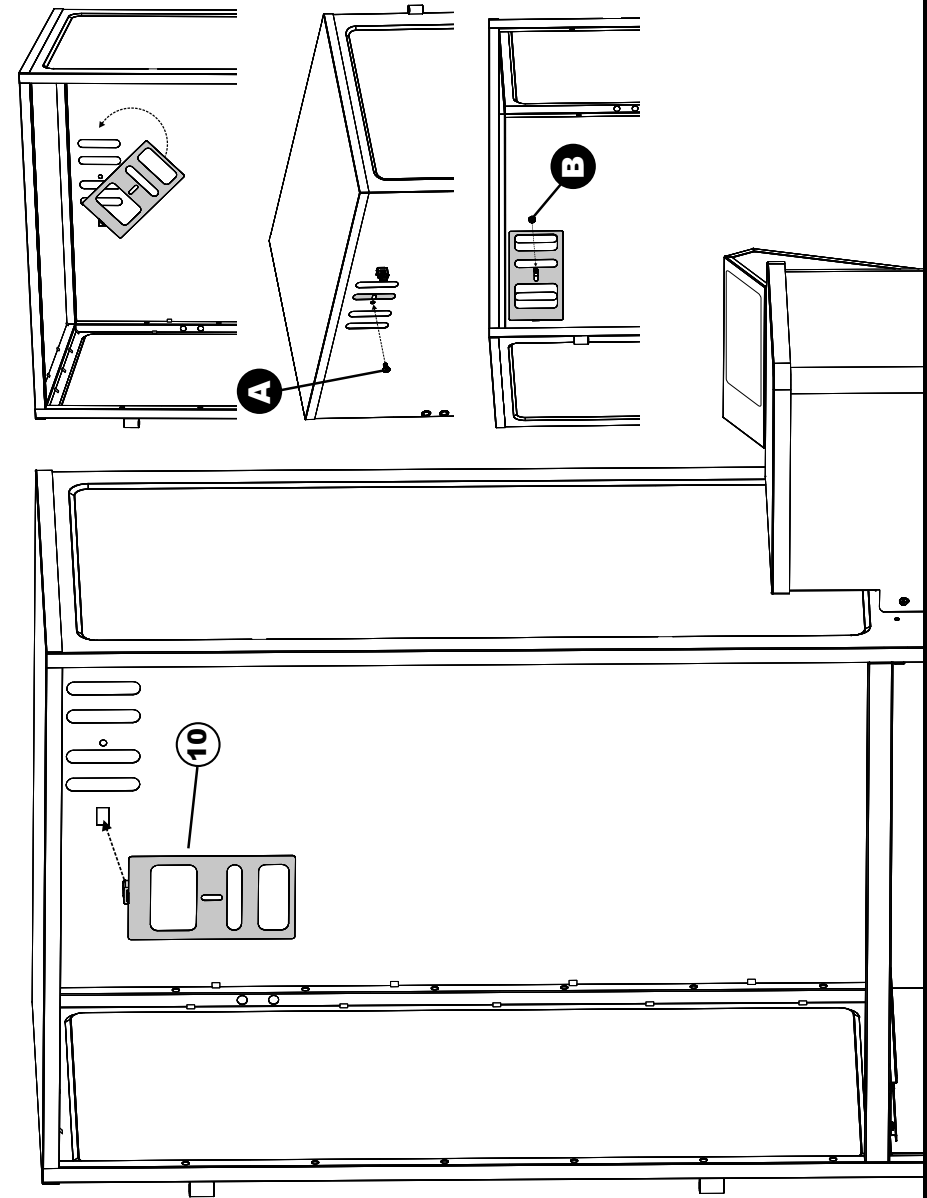
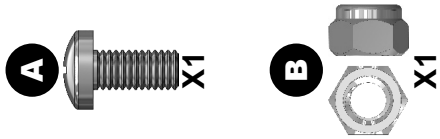
NOTE: This smoker has 10 smoke program options that range from SP 0 to SP 9. Your smoker will default to SP 4 (smoke program 4). If the desired smoke is not produced, this setting can be changed. See Smoke Program Options.

7. Press the  probe button to check internal food temperature. The indicator light will alternate between probe 1 and probe 2 each time the button is pressed.
8. Once cooking is complete press the  on/off button.
 - Do not unplug the smoker yet. The unit is off, but the fan will continue to run for 5 minutes. This will prevent any burn back in the auger.
 - Once the fan has turned off, unplug smoker.

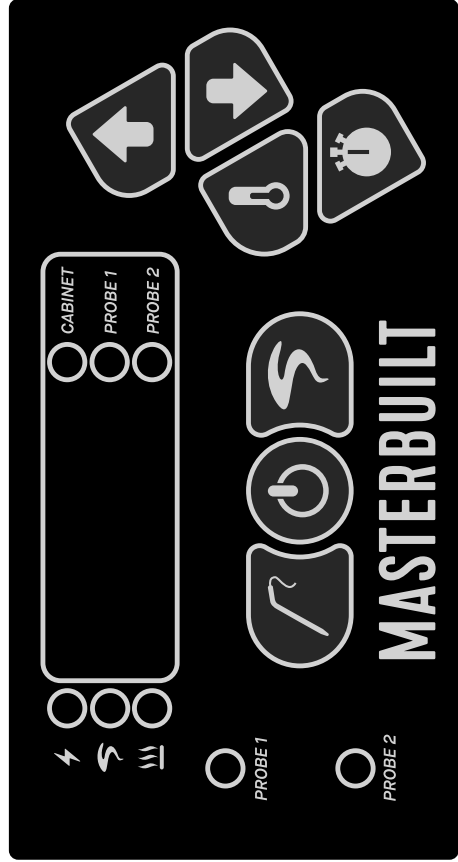
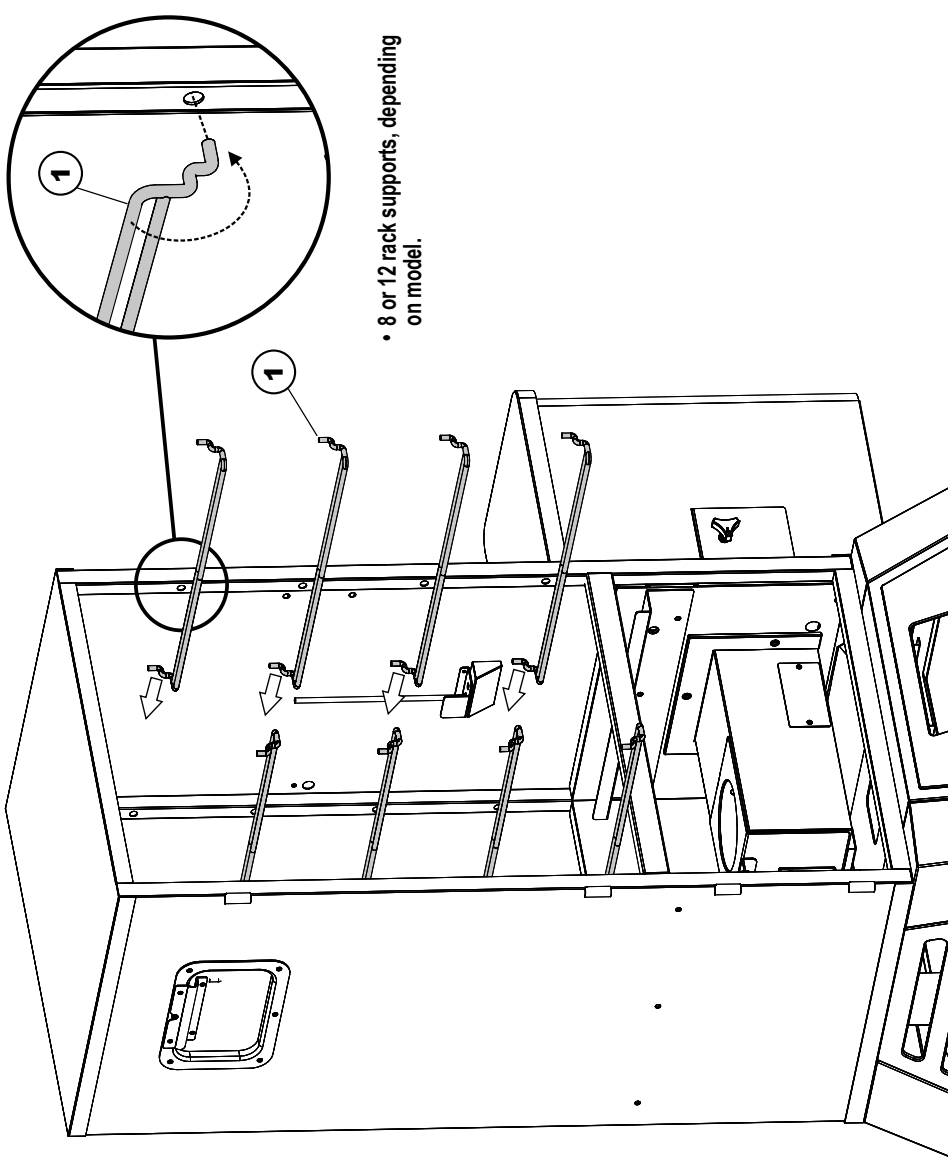
ASSEMBLY



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AUGER PRIMING INSTRUCTIONS

1. Before turning the smoker on, fill the hopper with food grade wood pellets.
2. Remove the bottom two smoking racks to access grease deflector and heat diffuser.
3. Remove grease deflector and heat diffuser. This will allow you to see pellets falling into the crucible.
4. Press the on/off button.
5. Press and hold the smoke button until the letter “P” (prime) appears on the display screen.
6. Pellets will begin falling into the crucible in about 4.5 minutes.
7. Once pellets are seen falling into the crucible, press the smoke button. This will stop the auger from feeding pellets into the crucible.

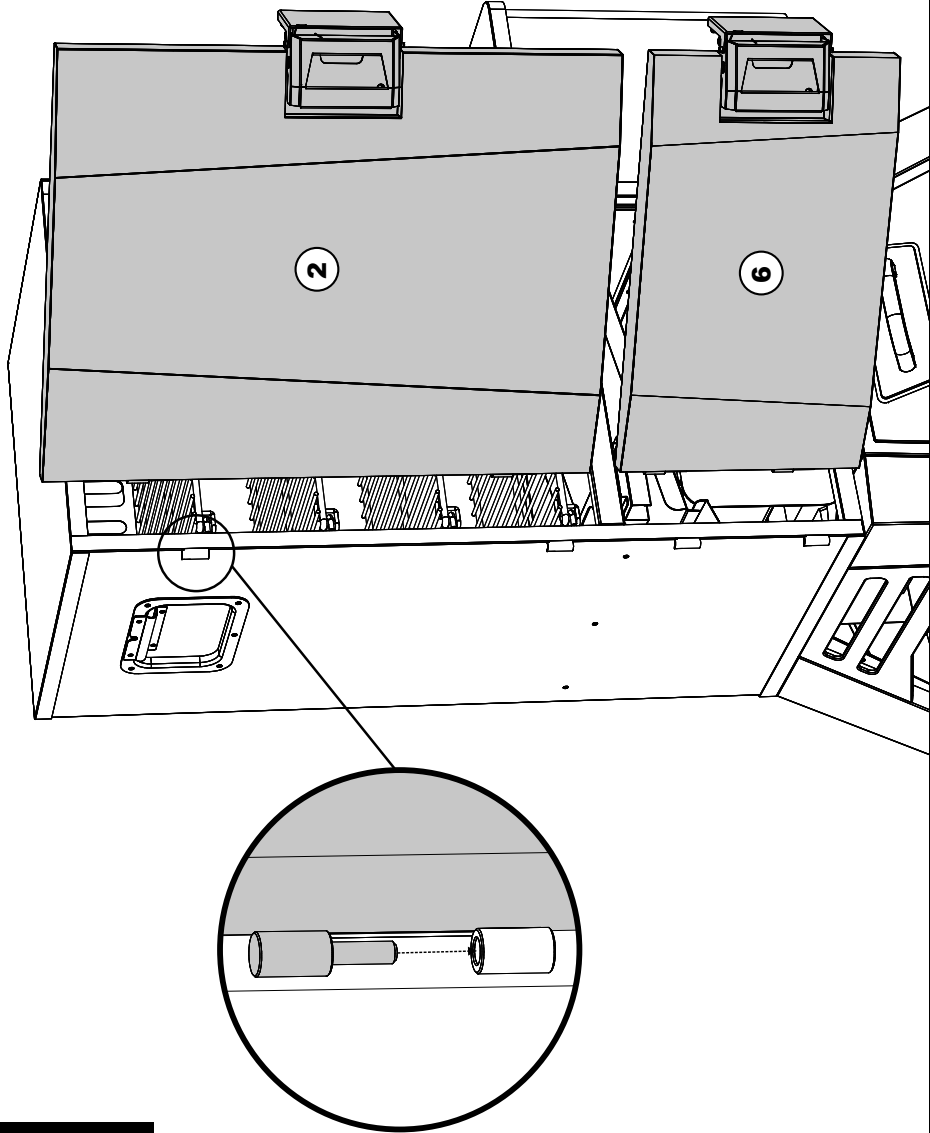
PRE-SEASON INSTRUCTIONS

Pre-seasoning will rid your smoker of chemicals and oils from the manufacturing process. Even though this is necessary before you use your smoker for the first time, you should pre-season or cure the smoker periodically to prevent excessive rust.

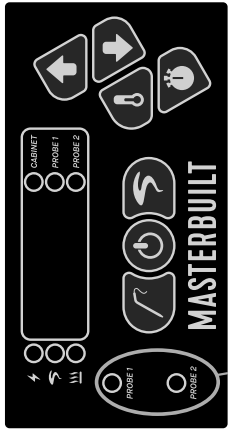
1. Set temperature to 350°F and run the smoker for 3 hours.
Note: Water tray should be empty.
To set temperature and time:
 - Press the temperature button. Use the up and down arrows to set the temperature to 350°F.
 - Press the temperature button once more. The temperature is now set.
 - Press the time button. Use the up and down arrows to set the cook time for 3 hours.
 - Press the time button again. Set the minutes to 00.
 - Press the time button once more. The cook time is now set.
2. Once pre-seasoning is complete, press the on/off button.
 - Do not unplug the smoker yet.
 - The unit is off, but the fan will continue to run for 5 minutes. This will prevent any burn back in the auger.
 - Once the fan has turned off, unplug smoker.

If you are not ready to cook after pre-seasoning, follow the Cleaning and Storing Instructions.

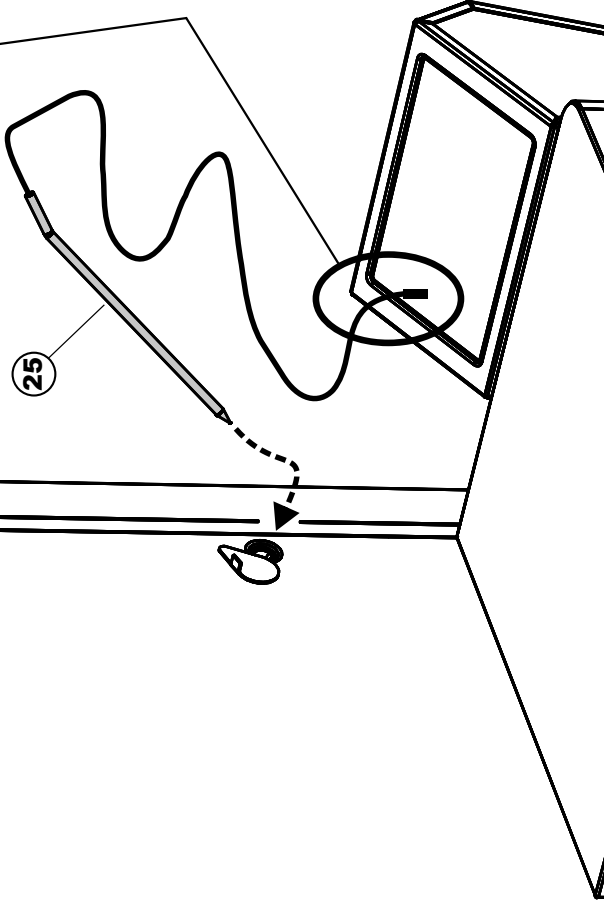
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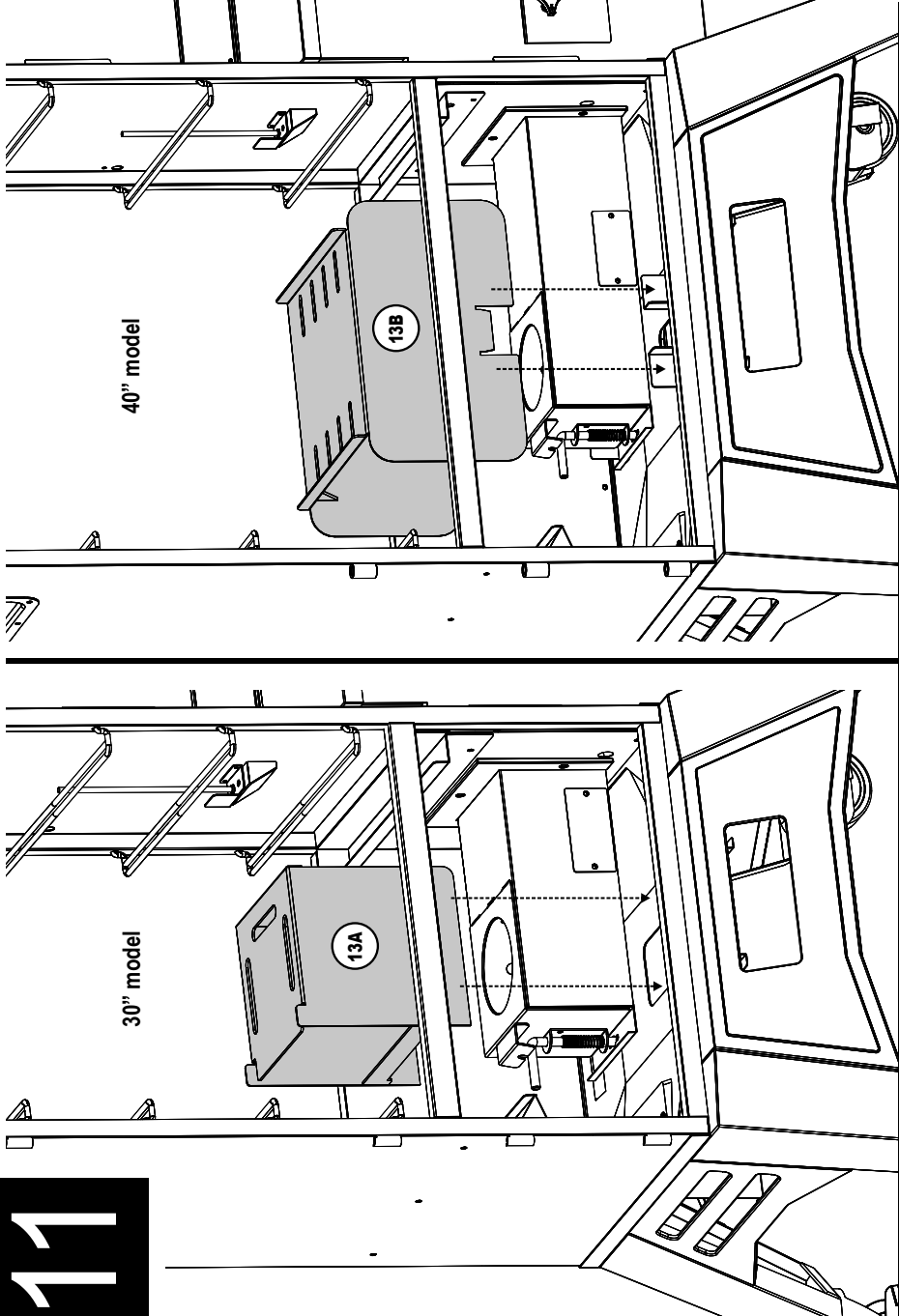
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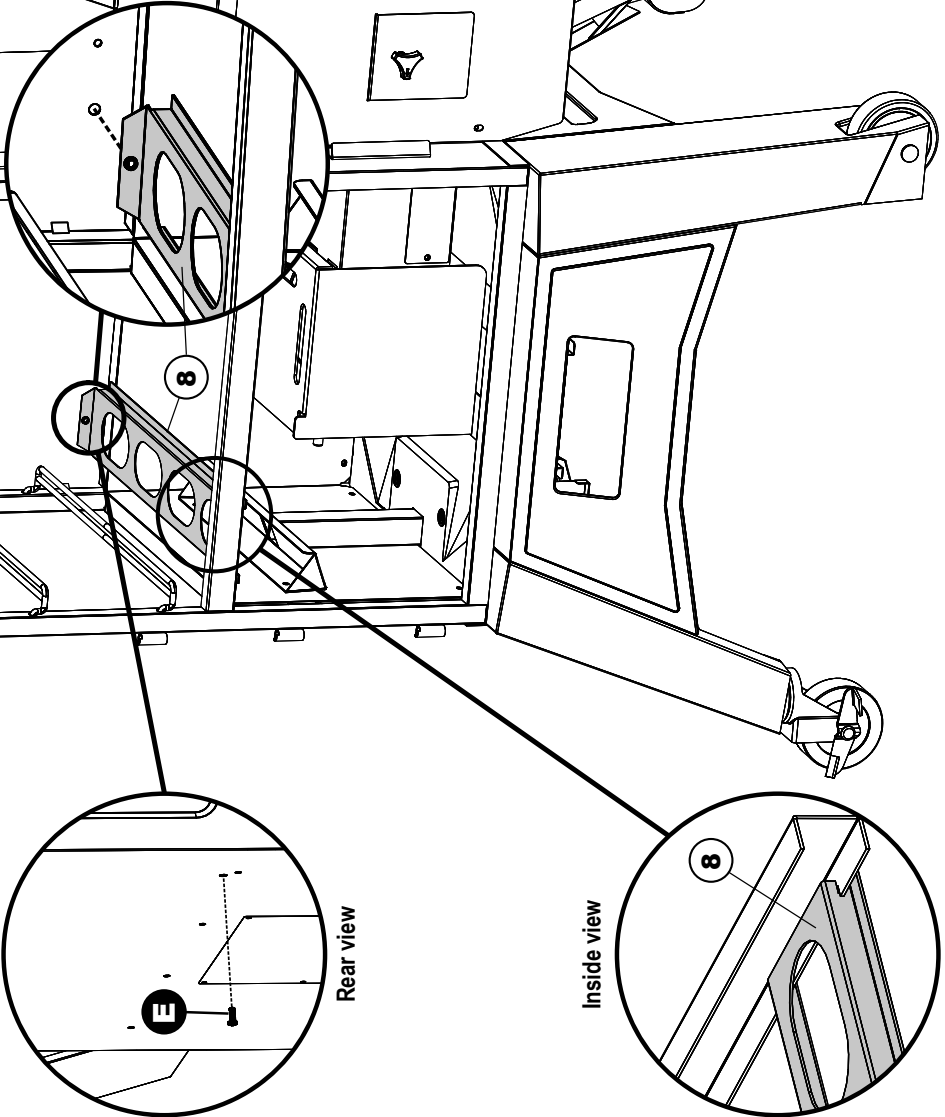
- Plug meat probe(s) into control panel. You may have 1 or 2 meat probes, depending on model purchased. Insert meat probe(s) through hole in side of smoker body.

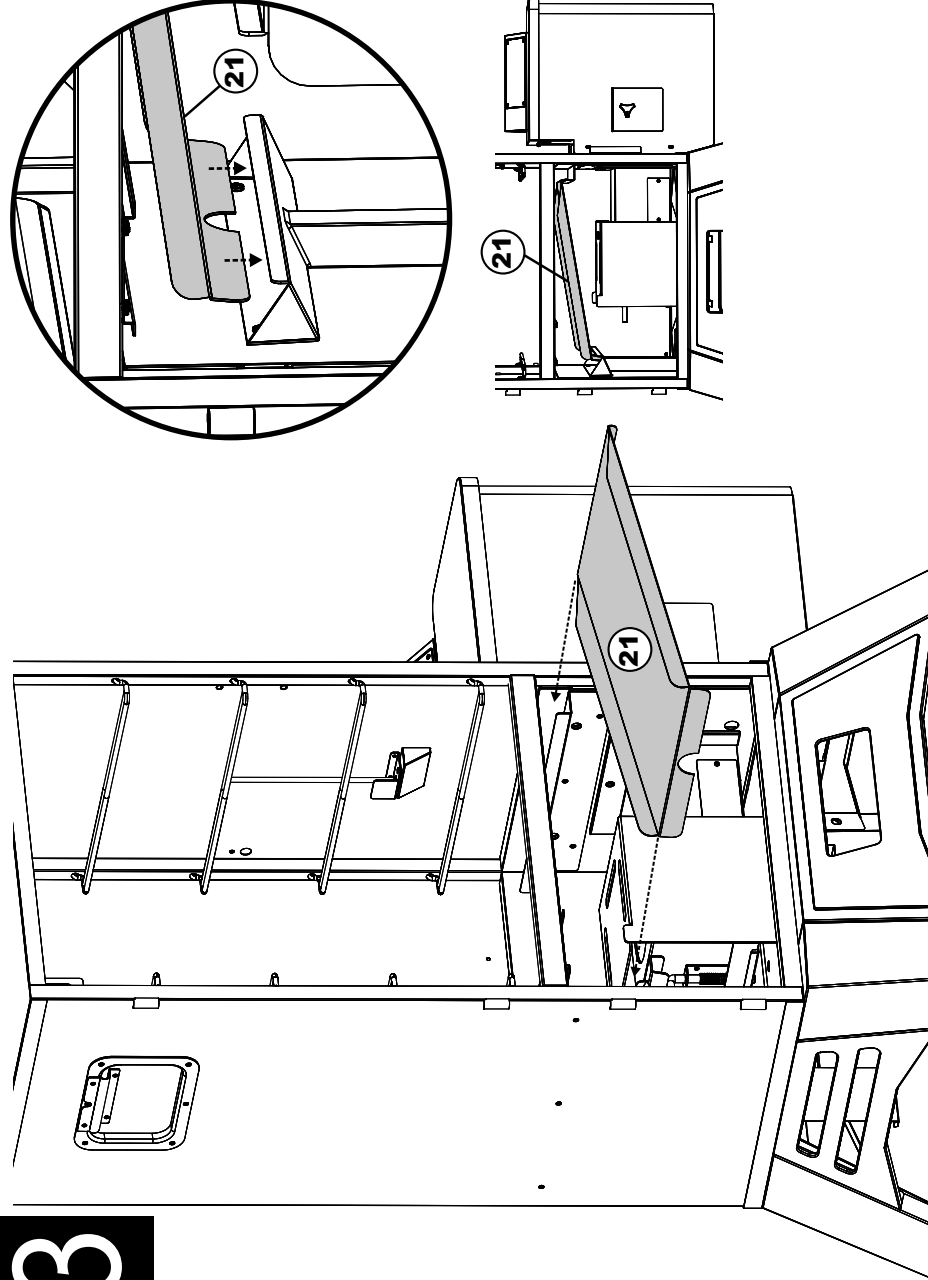


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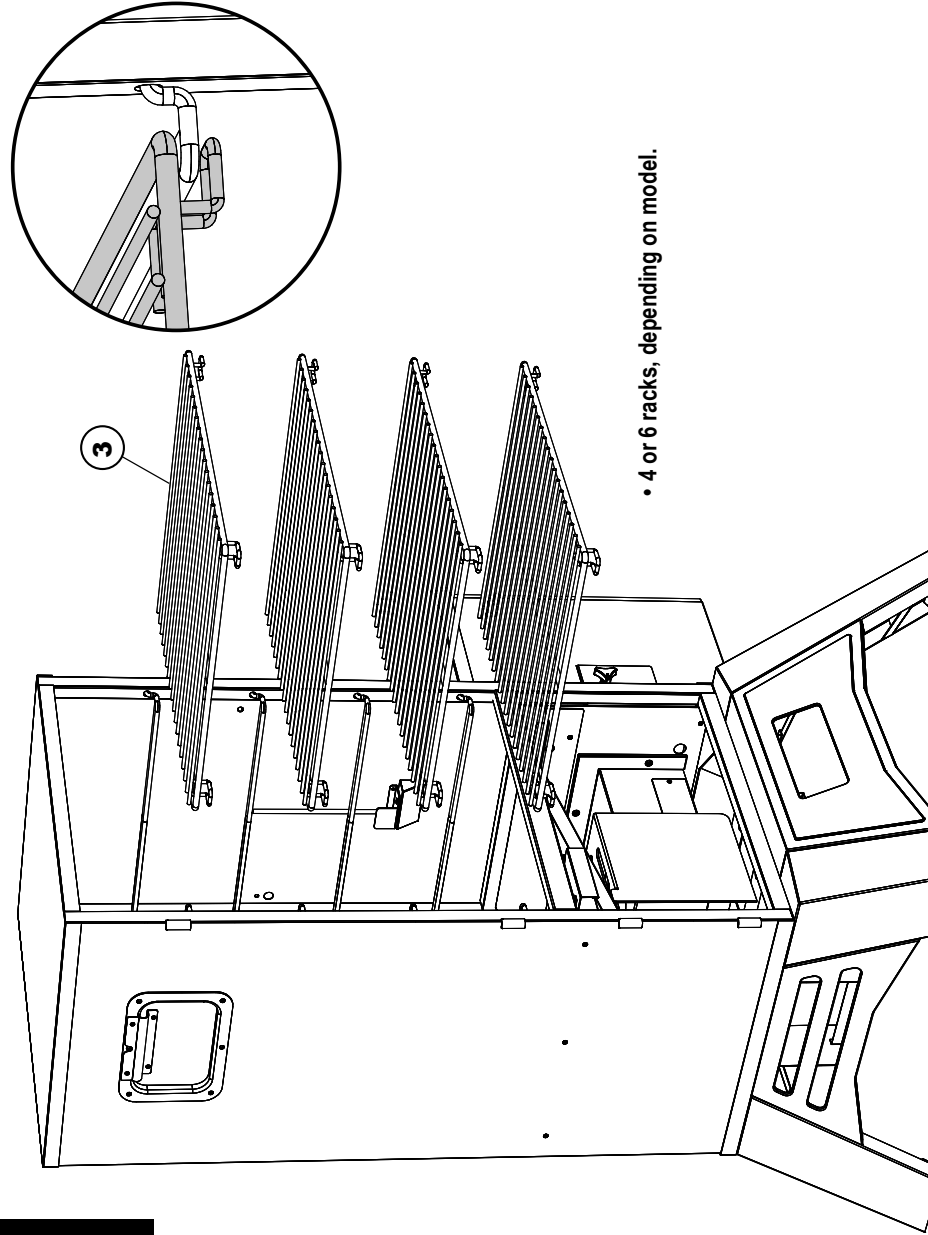


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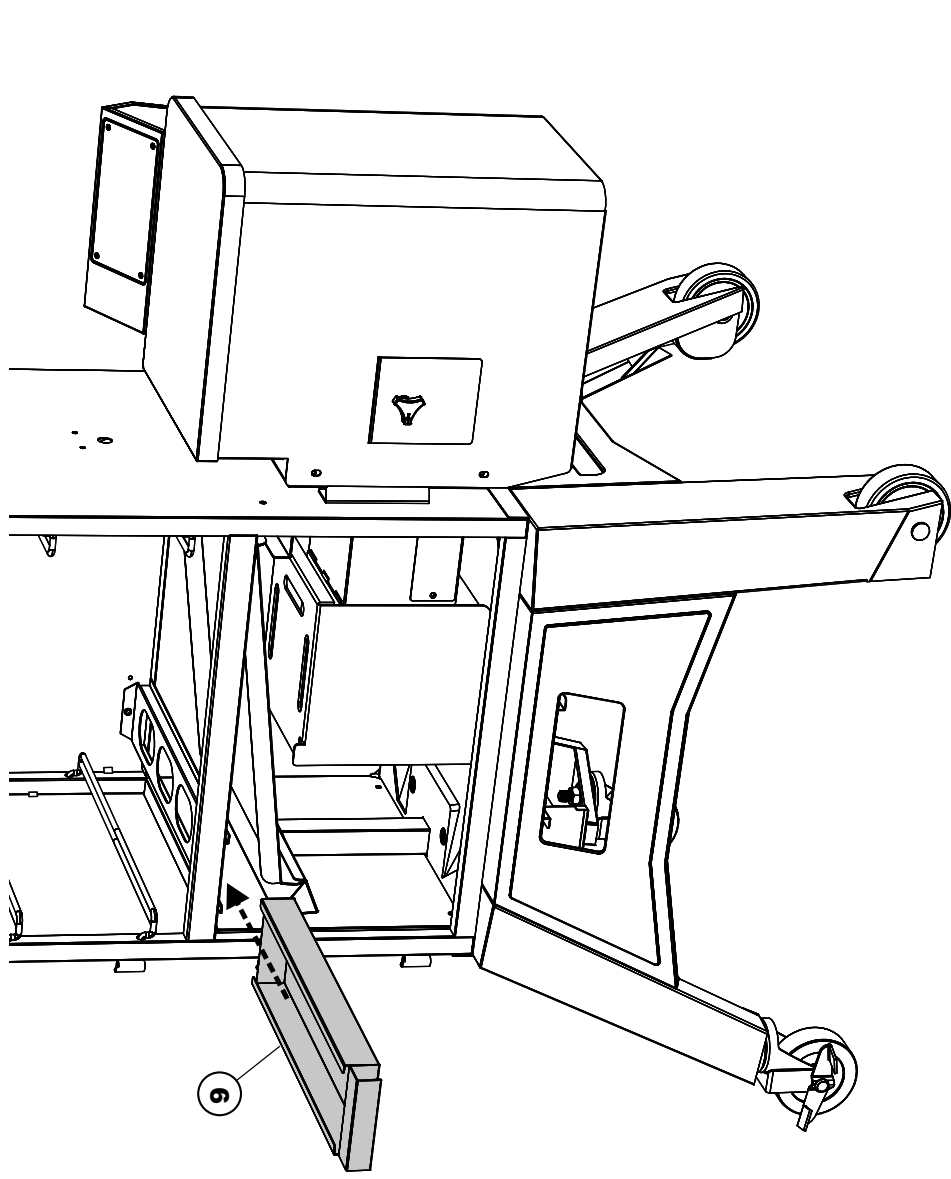




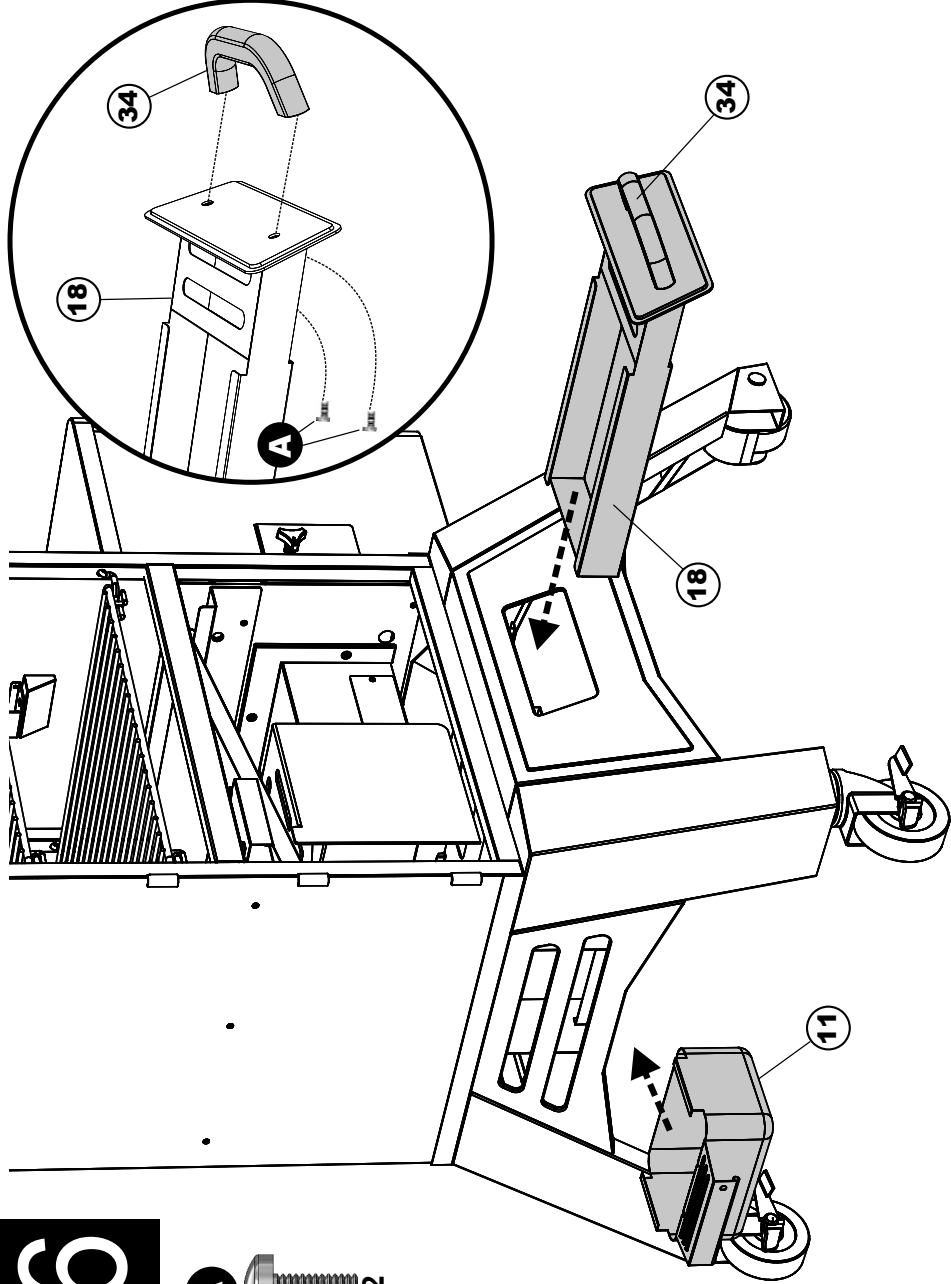
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