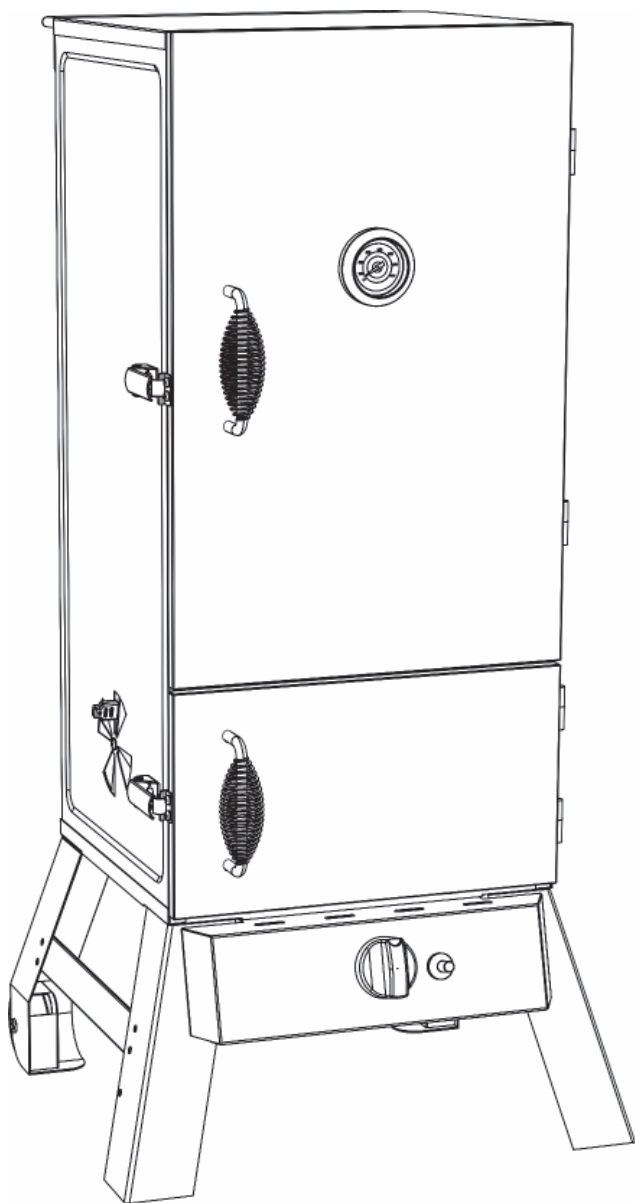




MASTERBUILT®

Welcome to the family. Let's get started.



MPS 230S

DUAL FUEL SMOKER

Manual applies to the following model number(s)

MB20051620

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: 9805200004 200812-GH



Master it. Masterbuilt.

**IF YOU SMELL GAS:**

1. SHUT OFF GAS TO THE APPLIANCE.
2. EXTINGUISH ANY OPEN FLAME.
3. OPEN DOOR.
4. IF ODOUR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT.



- Never operate this appliance unattended.
- Never operate this appliance within 3.0 m of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 7.5 m of any flammable liquid.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.



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



- 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.
- Read and follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.



- Burning wood, charcoal or propane gives off carbon monoxide, which has no odour and can cause death.
- DO NOT burn wood, 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

When using this appliance, basic safety precautions should always be followed including the following:

- **USE OUTDOORS ONLY.**
 - **Read the instructions before using the appliance.**
 - **WARNING: Accessible parts may be very hot. Keep young children away.**
 - **This appliance must be kept away from flammable materials during use.**
 - **Do not move the appliance during use.**
 - **Turn off the gas supply at the gas cylinder after use.**
 - **Do not modify the appliance. Parts sealed by the manufacturer or his agent shall not be manipulated by the user.**
-
- Do not use smoker in a building, garage, patio, tent or any other enclosed area. This smoker is NOT for commercial use.
 - Never operate smoker under overhead construction such as roof coverings, carports, awnings or overhangs.
 - This smoker is not intended to be installed in or on a boat.
 - This smoker is not intended to be installed in or on a recreational vehicle.
 - Maintain a minimum distance of 3 m from overhead unprotected construction, walls, rails or other structures.
 - Keep a minimum 3 m clearance of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.
 - Do not use smoker on wooden or flammable surfaces.
 - Use of alcohol, prescription or non-prescription drugs may impair user's ability to properly assemble or safely operate smoker.
 - Keep a fire extinguisher accessible at all times while operating smoker.
 - 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.
 - When cooking, the smoker must be on a level, stable, noncombustible surface such as dirt, concrete, brick or rock, in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
 - Smoker **MUST** be on the ground. Do not place smoker on tables or counters. Do **NOT** move smoker across uneven surfaces.
 - Do not leave smoker unattended.
 - Keep children and pets away from smoker at all times. Do **NOT** allow children to use smoker. Close supervision is necessary when children or pets are in area where smoker is being used.
 - Do **NOT** allow anyone to conduct activities around smoker during or following its use until it has cooled.
 - Allow smoker to cool completely (below 45°C) before moving or storing.
 - This smoker is not intended for and should never be used as a heater. (READ CARBON MONOXIDE HAZARD).
 - The smoker will be **HOT** while in use and will remain **HOT** for a period of time afterwards and during cooling process. Use **CAUTION**. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
 - **DO NOT** bump or impact the smoker to prevent personal harm, damage to smoker or spillage/splashing of hot cooking liquid.
 - Never use glass, plastic or ceramic cookware in your smoker. Never place empty cookware in the smoker while in use.
 - Do not cover cooking racks with metal foil. This will trap heat and may cause damage to the smoker.
 - Do not touch **HOT** surfaces.
 - The smoker is hot during use. To avoid burns, keep face and body away from door, lid and vents. Steam and hot air are expelled during use.



WARNINGS AND IMPORTANT SAFEGUARDS



- Air dampers are HOT while the smoker is in use and during cooling. Wear protective gloves when adjusting.
- Wood chip tray/bowl is HOT when smoker is in use. Use caution when adding wood.
- The smoker has an open flame. Keep hands, hair, and face away from burner flame. Do NOT lean over burner when lighting. Loose hair and clothing may catch fire.
- Be careful when removing food from the smoker. 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.
- Wood chips or chunks must be used in order to produce smoke and create the smoke flavour.
- Do not use wood pellets.
- Never use smoker for anything other than its intended use.
- Accessory attachments not supplied by Masterbuilt Manufacturing, LLC are NOT recommended and may cause injury.
- Always use smoker 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.
- Reference operating instructions before use.

LP GAS CYLINDER, HOSE AND REGULATOR INSTALLATION

Manufacturer/Service Center Name/Address	Masterbuilt Manufacturing, LLC UK: 3 Maritime House, The Hart, Farnham, Surrey, GU9 7HW +44 20 8036 3201 EU: Laan van Ambacht 2E, 2631RJ Nootdorp, Netherlands 0031 4 7799920			
Gas Category	I3 + (28-30/37)	I3B/P(30)	I3B/P(50)	I3B/P(37)
Gas and Supply Pressure	G30 Butane at 28-30 mbar G31 Propane at 37 mbar	G30 Butane and G31 Propane at 30mbar	G30 Butane and G31 Propane at 50mbar	G30 Butane and G31 Propane at 37mbar
Country Code	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI	AL, BE, CY, CZ, DK, EE, FR, HR, FI, GB, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT, FI	AT, CH, DE, SK	PL
Burner	1	1	1	1
Nominal Heat Input	5kW	4.8 kW	3.5 kW	3 kW
Burner Injector Size	1.15mm	1.15mm	0.8mm	0.8mm
Total Heat Input	5kW	4.8 kW	3.5 kW	3 kW

- Use 20 lb (9 kg) LP gas cylinder that has a protective collar (cylinder not included with smoker).
- The cylinder supply system must be arranged for vapour withdrawal.
- Always disconnect LP gas cylinder from smoker when not in use.
- Gas MUST be turned off at the supply cylinder when not in use.
- When use is complete, turn the burner control valve OFF, then turn the LP gas cylinder valve OFF, and finally disconnect the cylinder.
- Storage of the smoker indoors is permissible only if the cylinder is disconnected and removed from the smoker.
- Cylinder MUST be stored outdoors, out of children's reach and must NOT be stored in a building, garage, or any other enclosed area.
- Do NOT store spare LP gas cylinder under or near smoker. Gas cylinder safety relief valve may overheat allowing gas to release causing fire which may cause death or serious injury.



WARNINGS AND IMPORTANT SAFEGUARDS

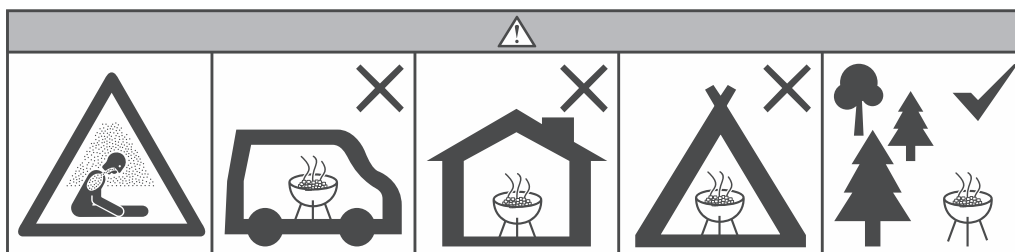


LP GAS CYLINDER, HOSE AND REGULATOR INSTALLATION

- Never fill cylinder over 80% full or cylinder may release gas causing fire which may cause death or serious injury.
- Place a dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- Never use LP gas cylinder if there is evidence of dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. This may be hazardous and cylinder should be taken to a liquid propane supplier to be checked.
- Never attach/disconnect LP gas cylinder, move or alter gas fittings when smoker is in operation.
- This smoker is designed to work with propane gas only. Only use gas cylinders marked "propane" with this smoker.
- This smoker will NOT operate with natural gas.
- Clean and inspect the hose before each use of the smoker. If there is evidence of abrasion, wear, cuts or leaks DO NOT USE. The hose must be replaced prior to the smoker being put into operation. The hose assembly supplied with smoker MUST be used. For replacement parts, if needed, contact Masterbuilt Customer Service at 44 20 8036 3201 (UK) or 0031 4 7799920 (EU).
- The type of regulator used must comply with the relevant EN standard.
- Keep the fuel supply hose away from any heated surface(s).
- Keep the fuel supply hose away from smoker while in operation.
- Hose must be routed from beneath smoker, between left front and rear legs and then to LP gas cylinder.

CHARCOAL

- **WARNING! This barbecue will become very hot, do not move it during operation.**
- **DO NOT USE INDOORS!**
- **WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!**
- **WARNING! Keep children and pets away.**



- Never leave HOT coals or ashes unattended.
- Charcoal should be kept red hot for at least 30 minutes prior to use.
- Do not cook before the charcoal has a coating of ash.
- 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 smoker or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood or charcoal.
- Never use gasoline to light charcoal.
- Overfilling charcoal bowl can cause serious injury and damage the smoker.
- Never add additional lighter fluid once charcoal has ignited. Follow directions on lighter fluid container.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water, and discarding in a non-combustible container.



WARNINGS AND IMPORTANT SAFEGUARDS



CLEANING AND STORAGE

- ALWAYS MAKE SURE SMOKER IS COOL TO THE TOUCH BEFORE CLEANING AND STORING.
- Keep smoker area clear and free from combustible materials such as gasoline and other flammable vapours and liquids.
- DO NOT obstruct flow of combustion and ventilation air.
- Keep ventilation openings of cylinder enclosure free and clear of debris.
- Inspect burner before each use. Check burner and burner venturi tube for insects and insect nests. A clogged tube can lead to a fire beneath the smoker.
- Be sure to clean smoker after each use. Make sure the LP gas cylinder has been turned off and removed.
- Clean the rack supports, racks, water bowl, and drip pan with a mild dish detergent. Rinse and dry thoroughly.
- Clean the wood chip tray/bowl frequently to remove ash build-up, residue and dust.
- Simply wipe down the interior, exterior and door seal of the smoker with a damp cloth after each use to keep smoker in proper working condition. Do not use a cleaning agent. Make sure to dry thoroughly.
- Do not leave old wood or ashes in the wood chip tray/bowl. Empty the wood chip tray/bowl once ashes are cold. The wood chip tray/bowl should be cleaned out prior to and after each use to prevent ash and residue build-up.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Do not store smoker with HOT ashes inside smoker.
- After cleaning, store smoker in a covered and DRY AREA.
- Store only when fire is completely out and all surfaces are cold.
- When not in frequent use and using a cover, remember to check your smoker periodically to avoid possible rust and corrosion due to moisture build-up.

Structural Proximity and Safe Usage Recommendations

REMINDER: Maintain a minimum distance of 3 m from rear, sides and top of smoker to overhead construction, walls, rails or other combustible construction. This clearance provides adequate space for proper combustion, air circulation and venting.

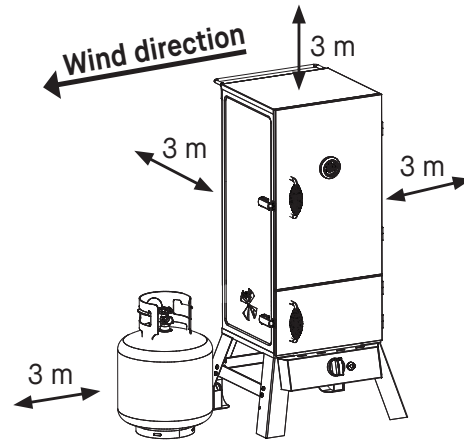
Before using smoker, check wind direction and place LP gas cylinder DOWNWIND 30.5 cm in upright position. This is necessary so that the cylinder supply system is arranged for vapour withdrawal and to prevent the cylinder from striking smoker if tipped.



WARNING



Hose is a trip hazard that could cause supply cylinder to tip.



WARNING



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



Leak Testing



WARNING



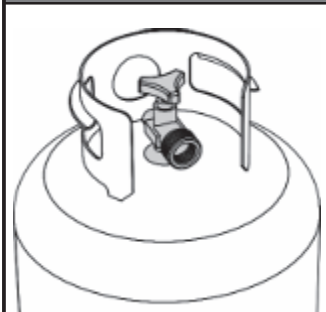
PERFORM A LEAK TEST WITH SOAPY WATER BEFORE EACH USE. EXTINGUISH ALL OPEN FLAMES BEFORE CONNECTING THE REGULATOR TO THE LP GAS CYLINDER. TURN GAS OFF AFTER EACH USE.

- A leak test **MUST** be performed each time the LP gas cylinder is connected to the regulator/hose or each time it is used.
- The leak test **MUST** be performed outdoors in a well-ventilated area.
- Keep smoker away from open flames, sparks or lit cigarettes when performing leak test.
- Never use an open flame to test for gas leaks.

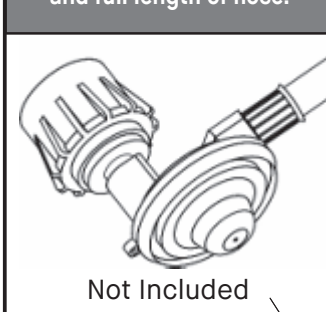
LEAK TEST PREPARATION

- Remove any cookware and accessories from the smoker.
- Make sure the LP gas cylinder valve and burner control knob(s) are turned to the OFF position.
- Prepare soapy water solution: 1 part dishwashing liquid (or more if desired) to 3 parts water.
- Apply soapy water solution to LP gas cylinder valve, regulator and hose length up to burner control valve.

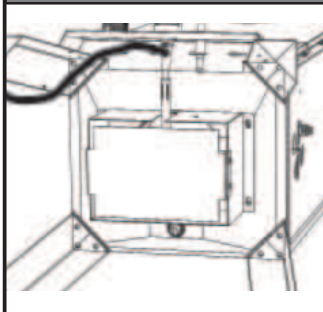
Apply solution to LP gas cylinder valve.



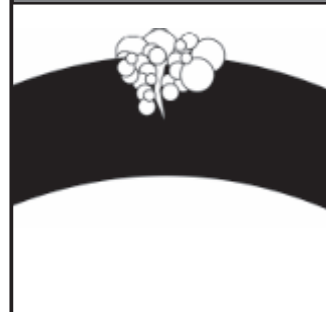
Apply solution to regulator and full length of hose.



Apply solution to burner valve/hose connection.



A failed leak test will produce bubbles.



TESTING LP GAS CYLINDER VALVE

- Turn LP gas cylinder valve ON and watch for bubbles. **DO NOT LEAVE GAS ON MORE THAN 12 SECONDS.** Stop if bubbles appear. Turn LP gas cylinder valve OFF and retighten fitting. Repeat test.

TESTING REGULATOR AND HOSE

- AFTER LP gas cylinder valve has passed a leak test, turn LP gas cylinder valve ON and check for bubbles at regulator location, along full length of hose and at burner control valve. **DO NOT LEAVE GAS ON MORE THAN 12 SECONDS.** Stop if bubbles appear. Turn LP gas cylinder valve OFF and retighten the connection that is leaking gas. **STOP** if the hose is the source of a leak. Do not use the smoker. The hose must be replaced.
- WHEN LEAK TEST IS COMPLETE, AND THERE ARE NO LEAKS, WAIT A MINIMUM OF 5 MINUTES FOR GAS FUMES TO DIMINISH BEFORE LIGHTING SMOKER.

IF BUBBLES CONTINUE TO APPEAR DURING ANY PORTION OF LEAK TEST, STOP. DO NOT USE THE SMOKER. CONTACT LOCAL PROPANE DEALER OR MASTERBUILT CUSTOMER SERVICE AT 44 20 8036 3201 (UK) OR 0031 4 7799920 (EU).

Operating Instructions - Propane

PRESEASONING

PRESEASON SMOKER PRIOR TO FIRST USE. Curing will rid the smoker of chemicals and oils left over by the manufacturing process allowing them to burn off.

1. Perform leak test. See **Leak Testing** instructions in this manual.
2. Using a napkin or cloth, rub a light coat of cooking oil on smoking racks and inside smoker door. Make sure water bowl is in place **WITHOUT WATER**.
3. Fill wood chip tray/bowl with up to 0.24l of wood chips or chunks and light smoker. Close door.
4. Start smoker and let the smoker burn for about 1 hour. Make sure temperature reaches 180°C.
5. Allow smoker to cool **COMPLETELY**.
6. Reapply a light coat of cooking oil on smoking racks and inside of smoker door.
7. Restart smoker and burn for 20 minutes.
 - *Cure your smoker periodically to prevent excessive rust.*

ADDING WOOD CHIPS OR CHUNKS

Wood chips or chunks must be used in order to produce smoke and create the smoke flavour.

1. You may use dry or presoaked wood chips or chunks in your smoker. Dry chips or chunks will burn faster and produce more intense smoke. Chips or chunks presoaked in water (for approximately 30 minutes) will burn slower and produce a less intense smoke.
2. **DO NOT ADD MORE THAN 0.24l OF WOOD CHIPS OR CHUNKS AT A TIME.** Never use wood pellets.
3. Place additional wood chips or chunks in smoker as needed to achieve desired smoke flavour.

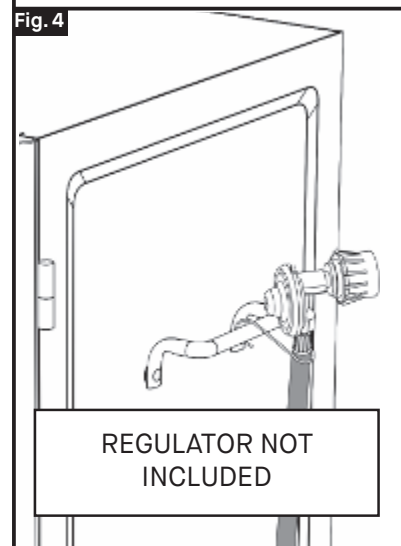
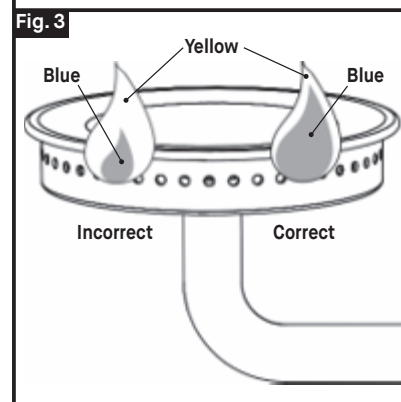
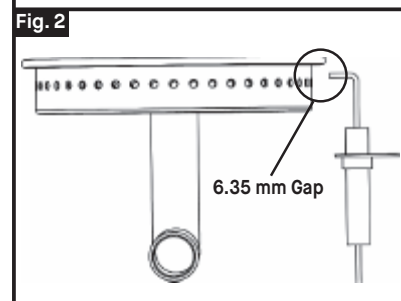
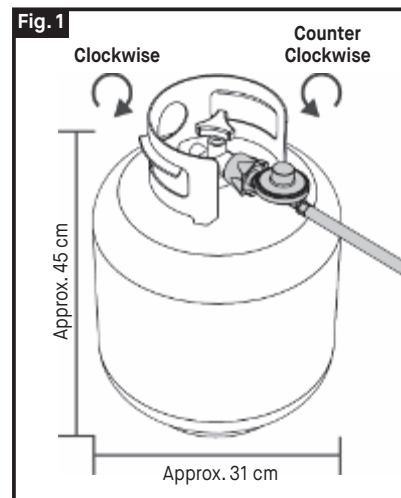
GETTING STARTED

- To start smoker see **IGNITION INSTRUCTIONS**.
- With protective gloves on, place water bowl in position. Pour 2.5 cm of water, juice or vinegar into water bowl. This will add flavour and moisture to food and prevent it from drying out.
- **DO NOT** cover racks with aluminum foil as this will not allow heat to circulate properly.
- Preheat smoker for 30 to 45 minutes at maximum temperature before loading food.
- Place food in the smoker and position on the centre of the smoking rack. This allows food drippings to go into the water bowl.
- **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, be sure pans do not cover more than 75% of the rack space and place pans on centre of rack to ensure even cooking.
- For best results, rotate racks between the top and bottom positions during cooking.
- Adjust smoker settings, control knob and air dampers, to desired cooking temperature. Close all air dampers on smoker to retain moisture and heat. If cooking foods such as fish or jerky, open air dampers to release moisture.
- If wood chips or chunks do not smoke on low setting, increase temperature to 135°C. After 8 to 10 minutes or when wood chips or chunks begin to smolder, reduce temperature to desired low setting.
- Use caution when cooking on windy days to ensure the flame does not blow out. If you suspect or experience a flame blow out, first open the door to check the flame, then follow the **IGNITION INSTRUCTIONS** to re-ignite the burner if needed. Adjust the burner control valve setting for a higher flame to prevent further blow outs. Never ignite smoker with the door closed.
- Extreme cold temperatures may extend cooking times.
- Once cooking is complete turn smoker **OFF**. See **IGNITION INSTRUCTIONS** for turning off smoker. Remove the LP gas cylinder and then follow **CLEANING AND STORAGE** instructions. **CLEAN AFTER EVERY USE.** This will extend the life of your smoker and prevent mold and mildew.

Operating Instructions - Propane

IGNITION INSTRUCTIONS

- Inspect hose before each use. If there are signs of abrasion, wear, cuts or leaks, the hose must be replaced. DO NOT USE.
- Inspect burner before each use. Check burner and burner venturi tube for insects and insect nests. A clogged tube can lead to a fire beneath the smoker.
- Check to ensure the valve orifice is centred inside the venturi tube. Failure to properly assemble the valve orifice to the venture tube can result in a gas leak or potential fire at connection. See assembly steps for proper assembly method.
- Check to ensure the igniter pin is properly spaced and aligned to the burner. Igniter pin should be approximately 6.35 mm from the burner and aligned to the top of a burner port (Fig. 2). Confirm spacing is correct by pressing the igniter button and ensuring spark occurs between igniter pin and burner.
- Connect regulator and hose to LP gas cylinder (Fig. 1).
 1. Make sure LP gas cylinder valve is closed. Turn valve clockwise until it stops.
 2. Make sure burner control knob on smoker is in the OFF position.
 3. Remove protective cap from LP gas cylinder and coupling nut if applicable.
 4. Centre and insert regulator nipple into valve outlet on LP gas cylinder (Fig. 1). Turn regulator coupling nut clockwise until it stops. DO NOT OVER TIGHTEN.
- Perform a leak test (refer to **Leak Testing** in this manual). If you smell, hear or see gas escaping, immediately get away from LP gas cylinder and call the fire department. Fire may cause death or serious injury.
- Before starting the lighting procedure make sure the smoker door(s) is (are) open.
- When lighting burner, remove all parts inside or on smoker to prevent explosion from gas build up.
- To use, turn LP gas cylinder valve ON, push burner control knob in and turn counterclockwise 1/4 turn to HIGH setting. Push igniter button to light.
- If ignition does not take place within five seconds, turn burner control knob to OFF position and wait five minutes and repeat lighting procedures. If ignition still does not occur, see **Match-Lighting Instructions**.
- Always ensure that smoker door(s) is (are) open before igniting. Gas can accumulate in smoker.
- If flame goes out during cooking, turn burner control knob OFF, turn LP gas cylinder valve OFF, wait 5 minutes, then open door(s) and wait 5 additional minutes before repeating ignition instructions above.
- Burner control knob adjusts burner flame. Turn knob counterclockwise to decrease flame. Turn knob clockwise SLOWLY to increase flame. Push burner control knob in and turn clockwise to shut flame off.



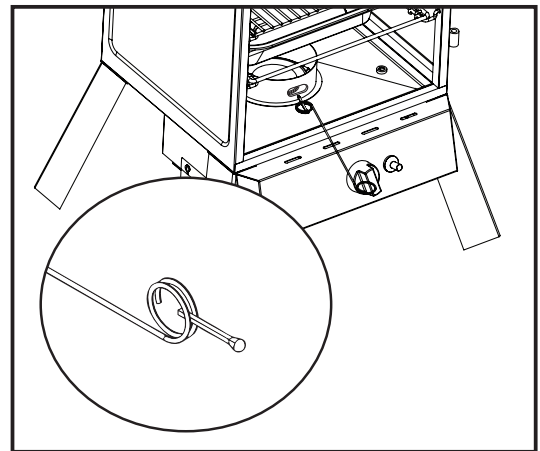
Operating Instructions - Propane

IGNITION INSTRUCTIONS

- Visually check burner flame (Fig. 3). A CORRECT FLAME should be blue with a small amount of yellow at the tip. An INCORRECT FLAME is excessively yellow and irregular. If an incorrect flame occurs, turn burner control knob to OFF position, turn OFF LP gas cylinder valve. If an incorrect flame still occurs allow smoker to cool and then clean burner. Let burner completely dry before re-lighting.
- After use turn burner control knob OFF, then turn LP gas cylinder valve OFF and disconnect tank.
- Regulators may have a hook. The regulator hook is used to keep the regulator off the ground when removed from the LP gas cylinder. Attach to smoker as shown in image (Fig. 4).
- Do not open smoker door(s) unless necessary. Opening smoker door(s) causes heat to escape, which may cause extended cooking time and may cause wood to flare up. Closing the door(s) will re-stabilize the temperature and stop flare-up.
- This is a smoker. There will be a lot of smoke produced when using wood chips or chunks. Smoke will escape through seams and turn the inside of smoker black. This is normal. To minimize smoke loss around door(s), door latch(es) can be adjusted to further tighten door seal against body.
- To adjust door latch, loosen hex nut on door latch. Turn hook clockwise to tighten. Secure hex nut firmly against door latch.
- When outside temperature is cooler than 20°C and/or altitude is above 1067 m, additional cooking time may be required. To insure that meat is completely cooked use a meat thermometer to test internal temperature.
- Check grease tray/cup often during cooking. Empty grease tray/cup before it gets full. Grease tray/cup may need to be emptied periodically during cooking.

MATCH-LIGHTING INSTRUCTIONS

1. Read all instructions and warnings before lighting.
2. Check burner control knob(s) and LP gas cylinder valve to be certain they are in the OFF position before connecting regulator and hose to LP gas cylinder.
3. Perform a leak test before each use (refer to **Leak Testing** in this manual). If you smell, hear or see gas escaping, immediately get away from LP gas cylinder and call the fire department. Fire may cause death or serious injury.
4. Open door(s) during lighting and remove all accessories and cooking vessels from inside or on the smoker.
5. Turn LP gas cylinder valve on, then turn burner control knob(s) on.
6. Place a long, lit fireplace match close enough to the burner for it to ignite.
7. If ignition does not take place within 5 seconds, turn burner control knob(s) to the OFF position, wait 5 minutes, then repeat match-lighting instructions.
8. After each use, first turn burner control knob(s) off, then turn LP gas cylinder valve off. Always allow smoker to cool completely before touching, moving or storing.

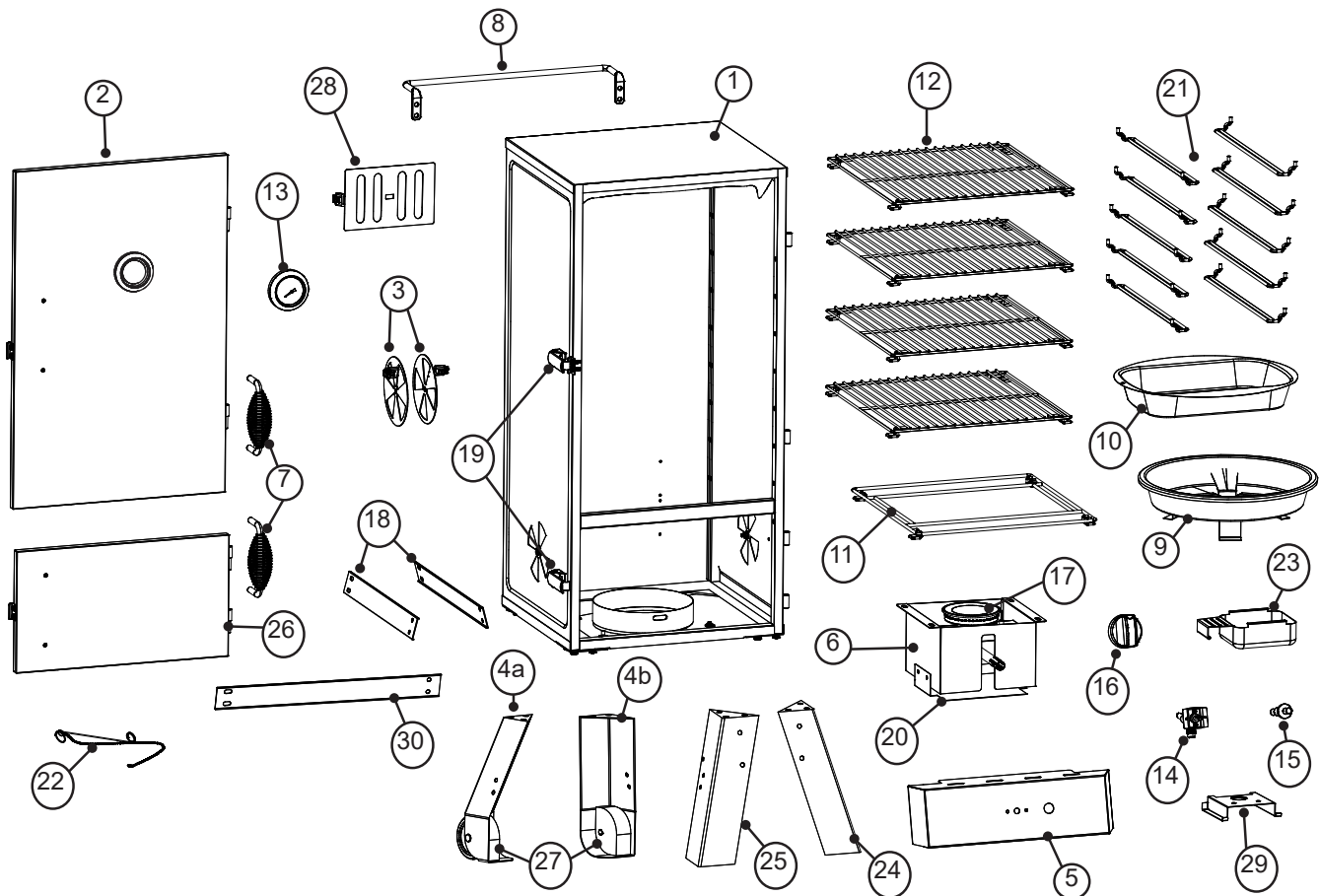


Operating Instructions - Charcoal

IGNITION INSTRUCTIONS

1. Disconnect LP gas cylinder and place at least 8 m away from unit.
 2. Fill flame disk bowl with up to 1.4 kgs of charcoal. Stack charcoal in a pyramid.
 3. Add lighter fluid following directions on fluid container. Before lighting, place lighter fluid at least 8 m away from unit. Do not lean into unit when lighting charcoal. Light charcoal. LEAVE DOOR OPEN.
 4. In about 15 minutes, flames will die out and charcoal will begin to ash over. Charcoal should be kept red hot for at least 30 minutes prior to use. Once the charcoal is completely ashed over, spread charcoal in a single layer. Do not cook before the charcoal has a coating of ash.
- **WARNING! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3!**
 - **Overfilling flame disk bowl can cause serious injury and damage the unit.**
 - **Never add additional lighter fluid once charcoal has ignited.**
 - **Hot coals should not be left unattended.**

PARTS LIST



Actual product may differ from picture shown

PART NO	QUANTITY	DESCRIPTION	PART NO	QUANTITY	DESCRIPTION
1	1	Smoker Body	17	1	Burner
2	1	Large Smoker Door w/ Logo Plate	18	2	Side Leg Brace
3	2	Air Damper - Round	19	2	Door Latch
4a	1	Left Rear Leg w/ Wheel	20	1	Heat Shield
4b	1	Right Rear Leg w/ Wheel	21	10	Cooking Grate Support
5	1	Control Panel	22	1	Matchstick w/Chain
6	1	Burner Box	23	1	Drip Cup
7	2	Door Handle	24	1	Right Front Leg
8	1	Body Handle	25	1	Left Front Leg
9	1	Flame Disk Bowl	26	1	Small Smoker Door
10	1	Water Bowl	27	2	Wheel
11	1	Water Bowl Holder	28	1	Air Damper - Square
12	4	Cooking Grate	29	1	Drip Cup Bracket
13	1	Temperature Gauge w/ Beauty Ring	30	1	Rear Leg Brace
15	1	Ignitor (pre-assembled)			
16	1	Control Knob (pre-assembled)			

Parts that are preassembled at time of purchase should be ordered separately if replacement is needed.

HARDWARE LIST



A

M6x12
Phillips Screw
Qty-35



B

#10x3/8
Self-Tapping Screw
Qty-4



C

M6x20
Phillips Screw
Qty-4



D

M6
Lock Nut
Qty-3



E

M6
Flange Nut
Qty-12



F

M5x20
Phillips Screw
Qty-4



G

M5x10
Phillips Screw
Qty-2



H

Wing Nut
(packed with temperature gauge)
Qty-1

STOP

DO NOT RETURN TO RETAILER for assembly assistance, missing or damaged parts. Please contact MASTERBUILT customer service at 0031 4 7799920 or service.europe@masterbuilt.com. In the UK contact 44 20 8036 3201 or support.uk@masterbuilt.com. Please have the model number and serial number available. These numbers are located on the silver rating label on the back of the appliance.

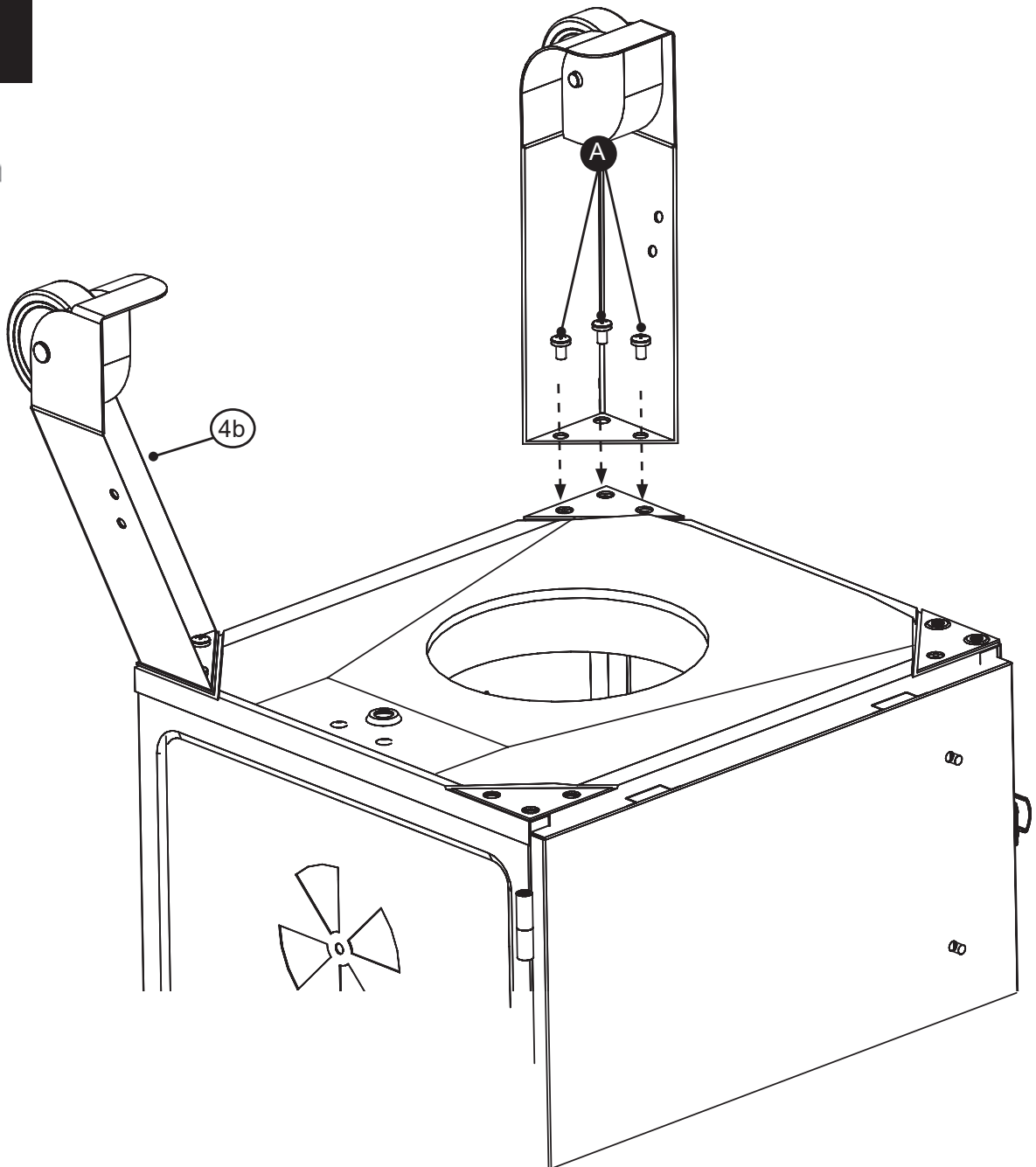
- **BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.**
- **ASSEMBLE UNIT ON A CLEAN, FLAT SURFACE.**
- **TOOLS NEEDED: Adjustable Wrench, Phillips Head Screwdriver**
- **Approximate assembly time: 25 minutes**

**** It is possible that some assembly steps have been completed in the factory. ****

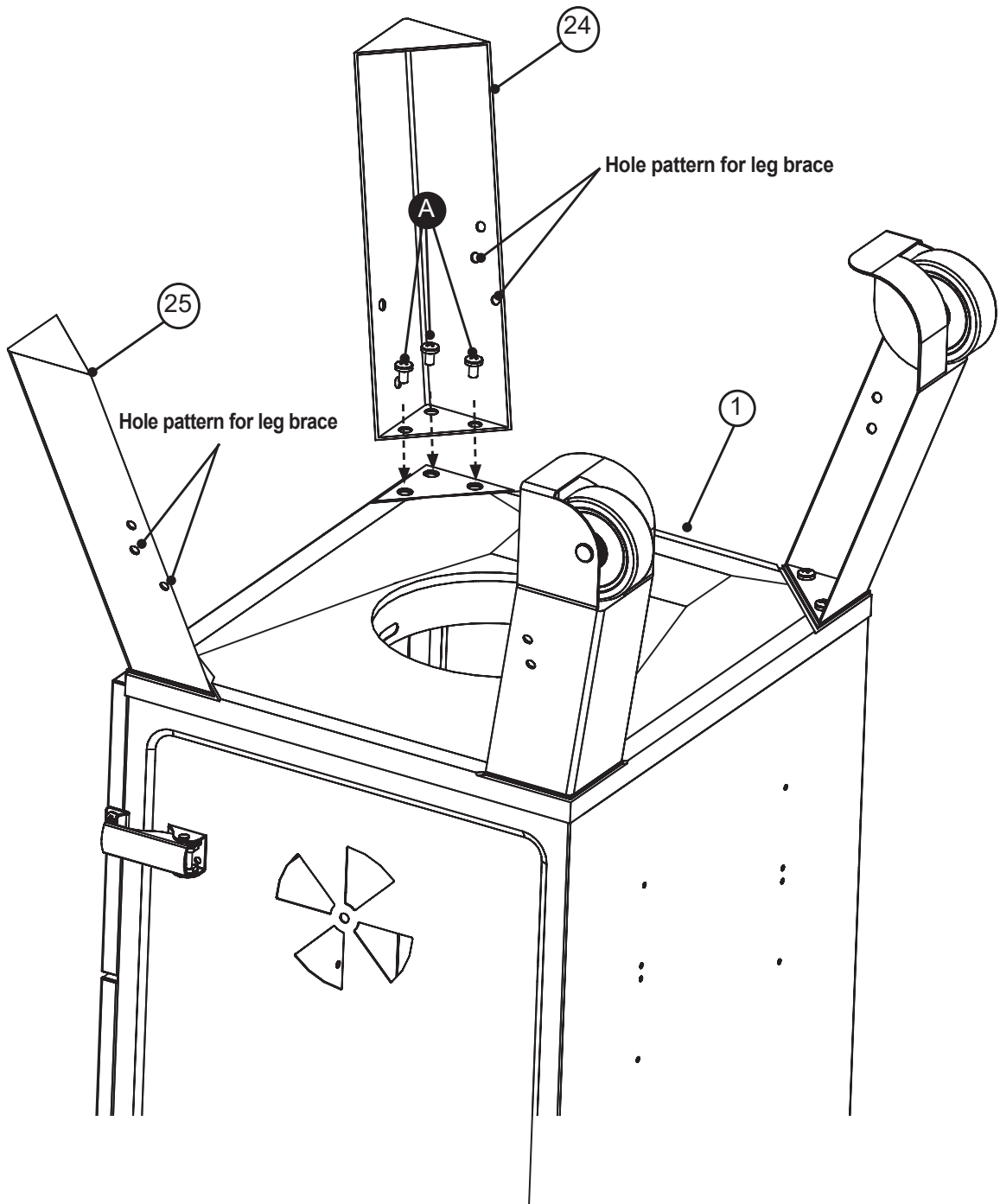
ASSEMBLY

1

Do not fully tighten screws until step 7 is complete. Leg frames may need to be adjusted during assembly.

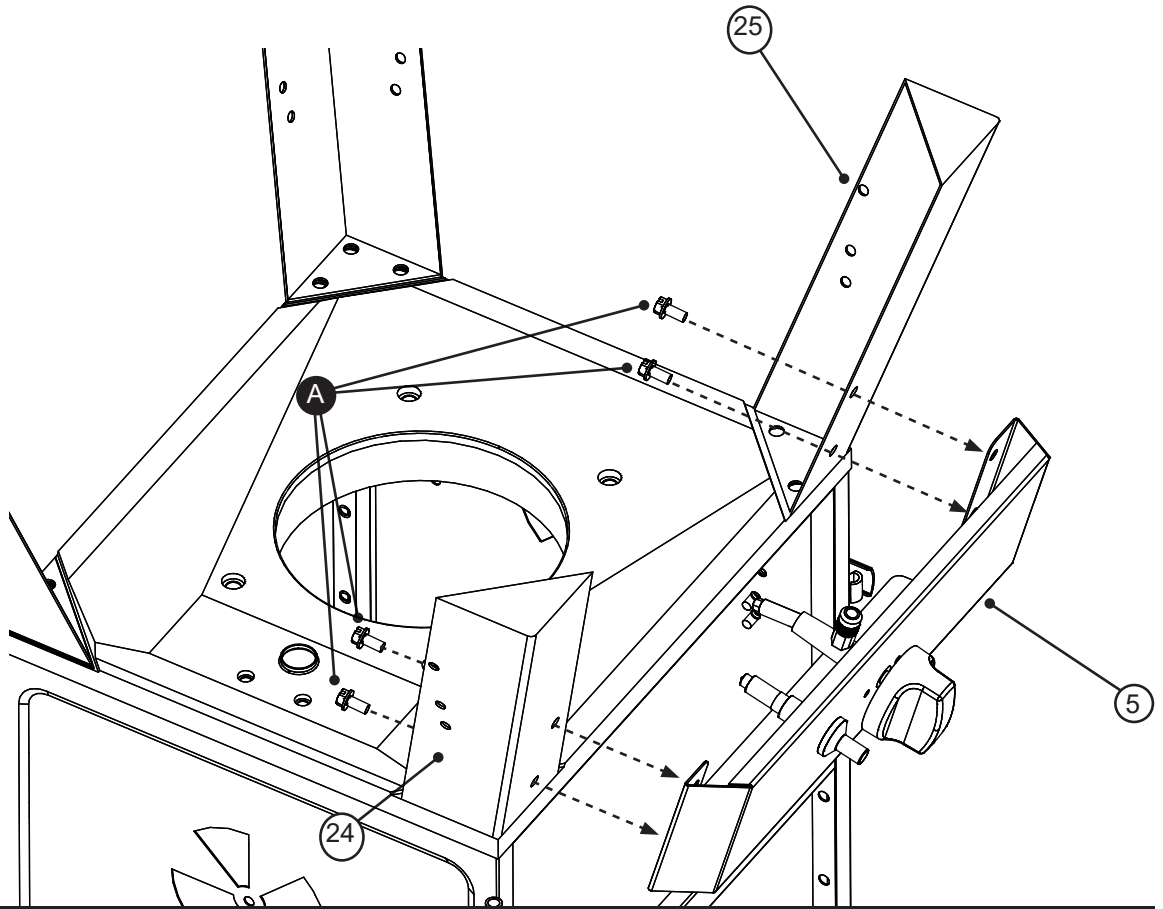


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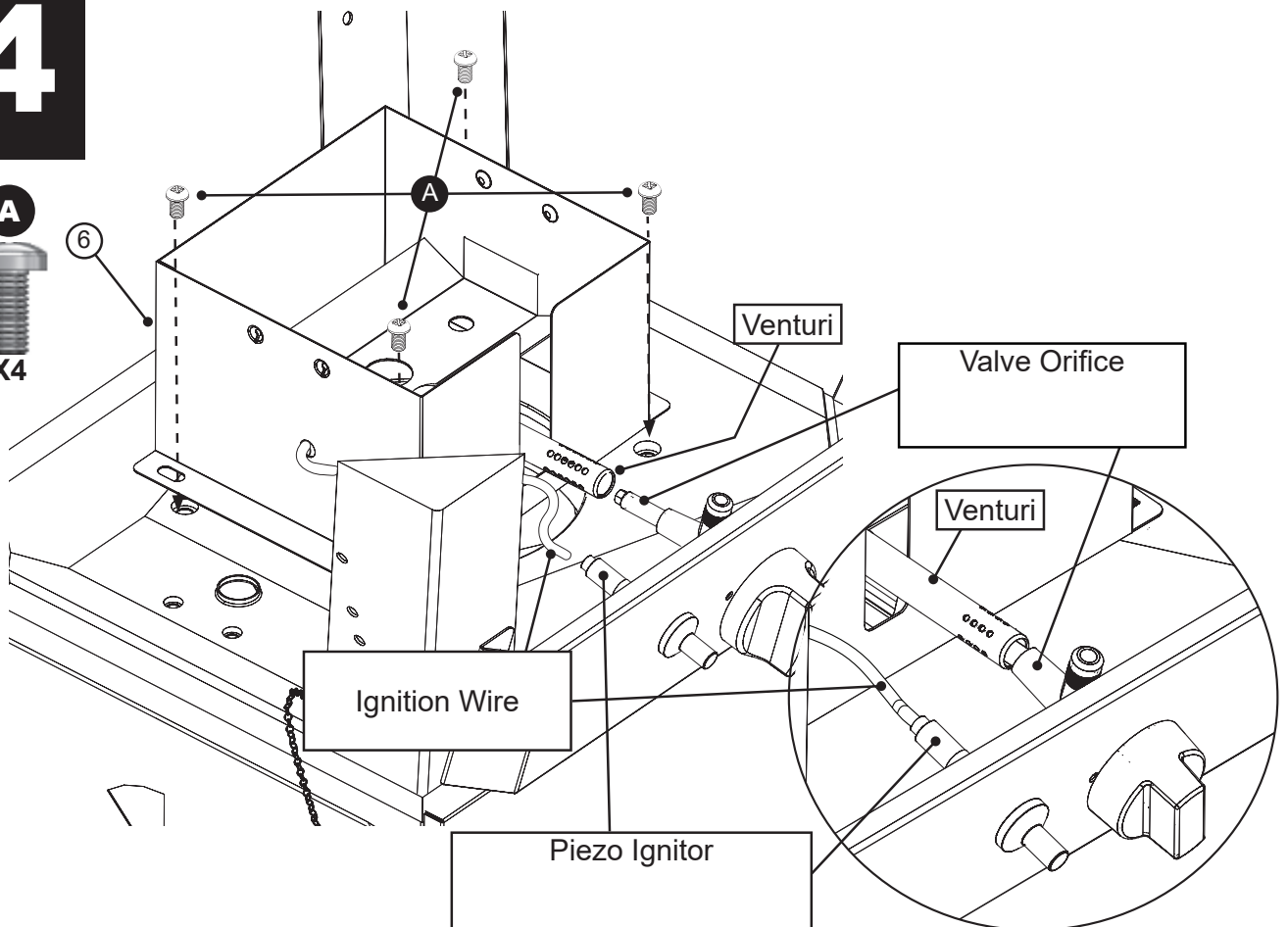


ASSEMBLY

3



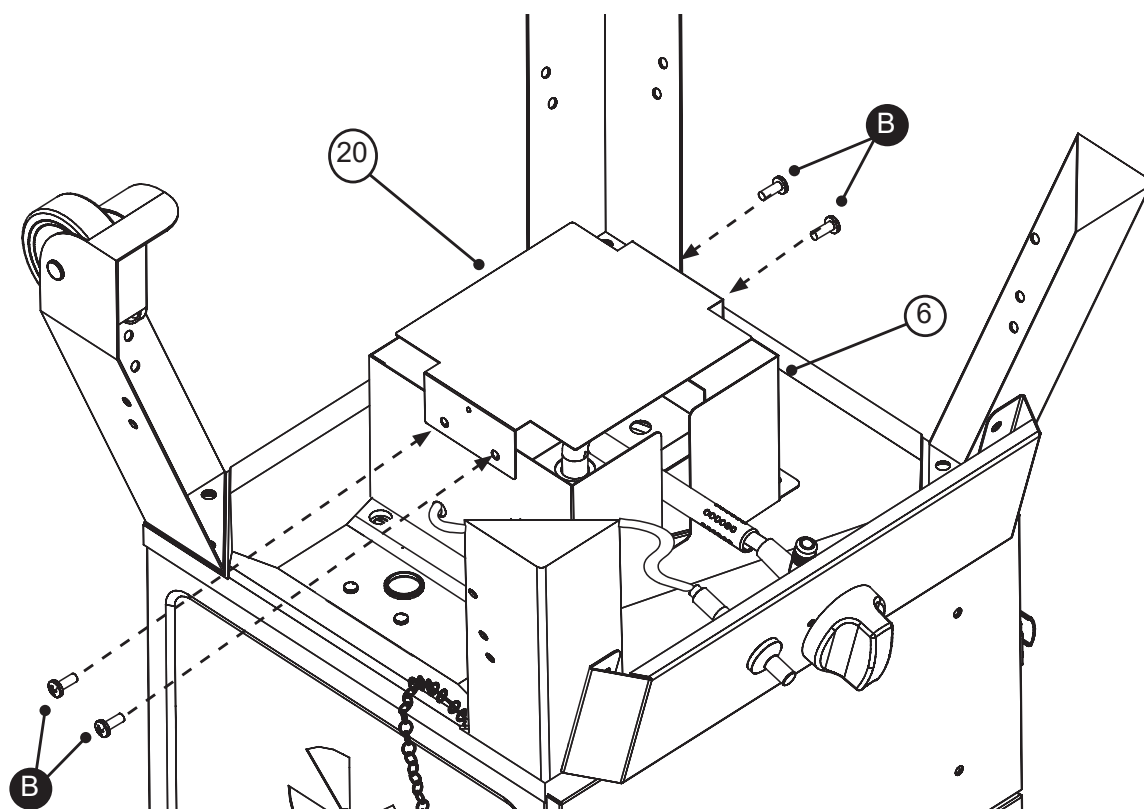
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ASSEMBLY

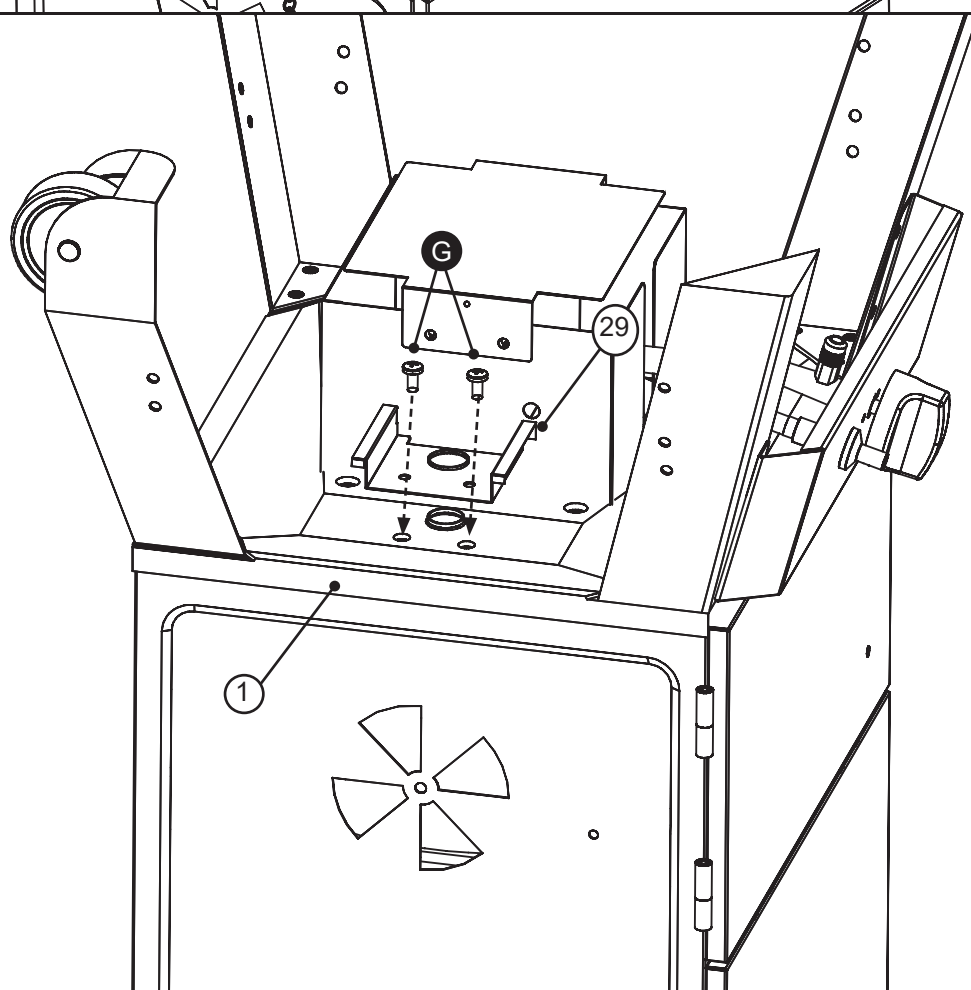
5

B
X4



6

G
X2

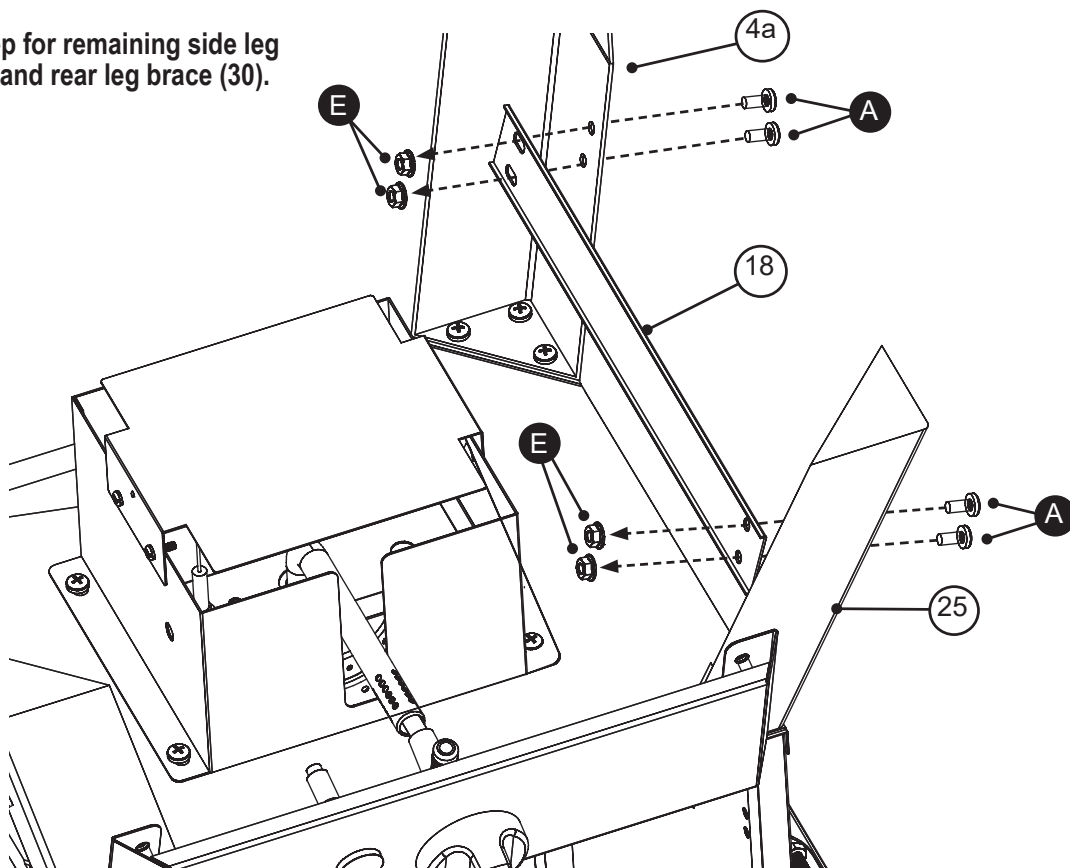


ASSEMBLY

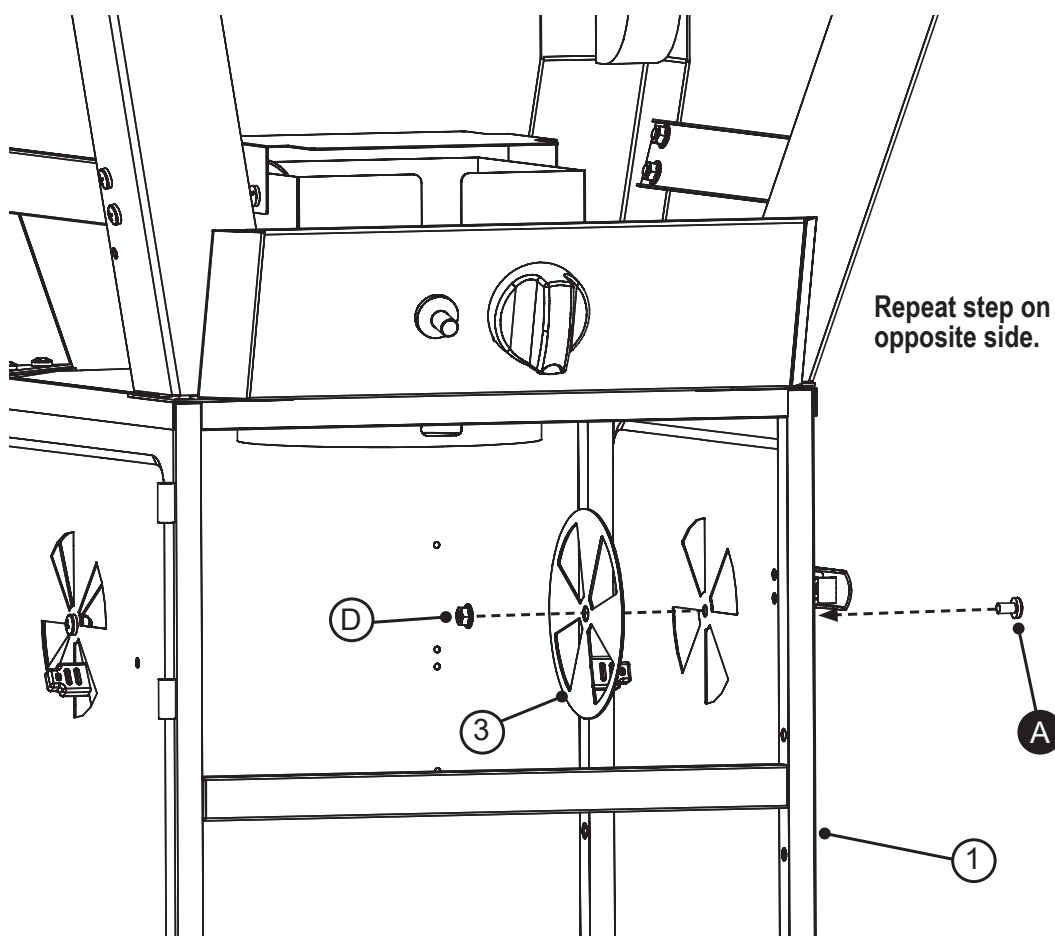
7

Fully tighten all hardware at this time.

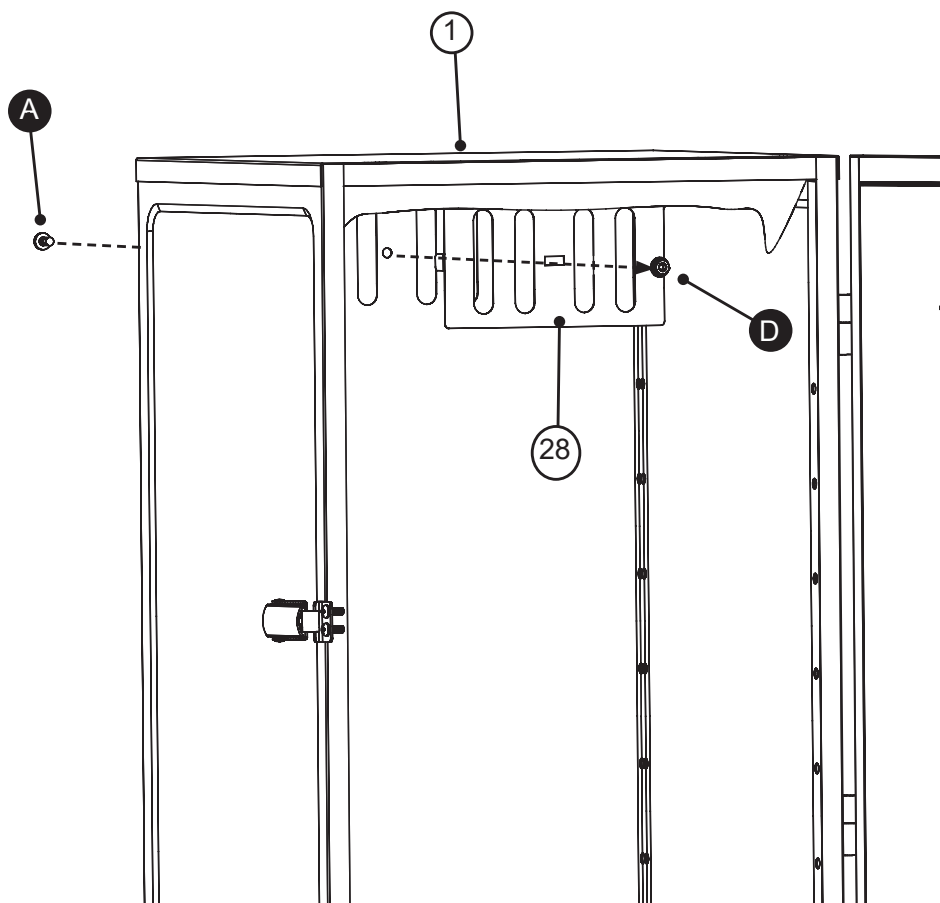
Repeat step for remaining side leg brace (18) and rear leg brace (30).



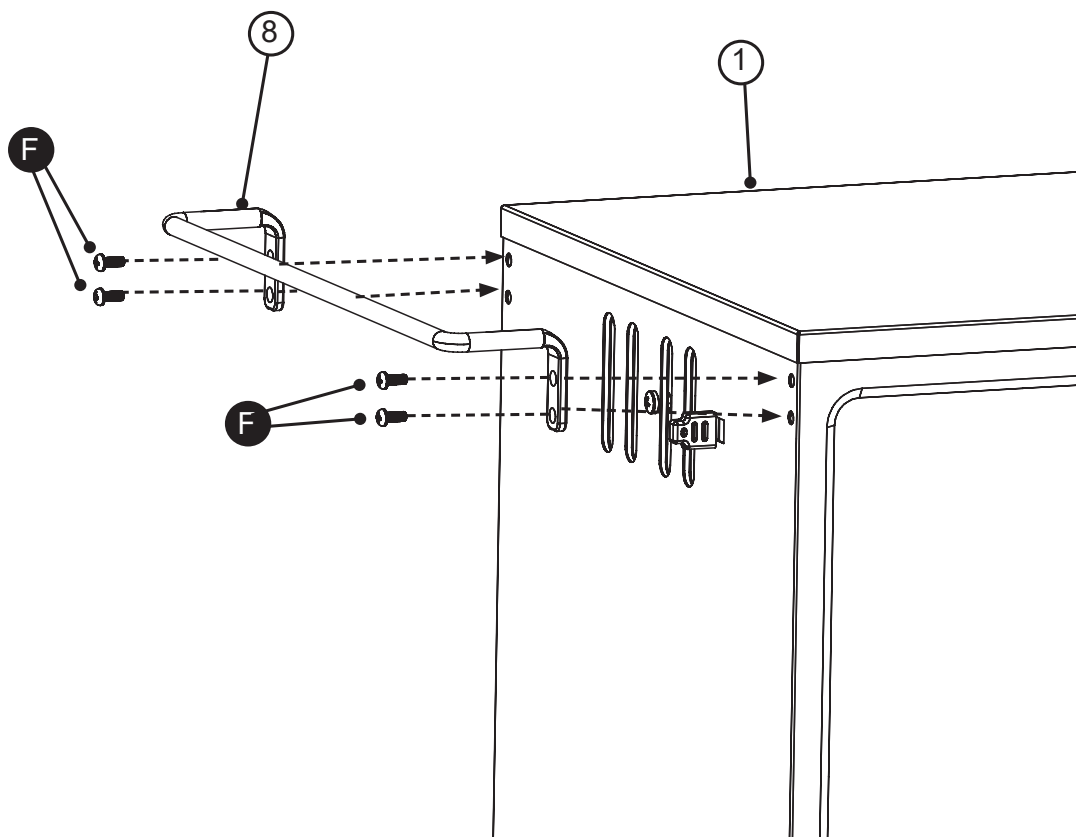
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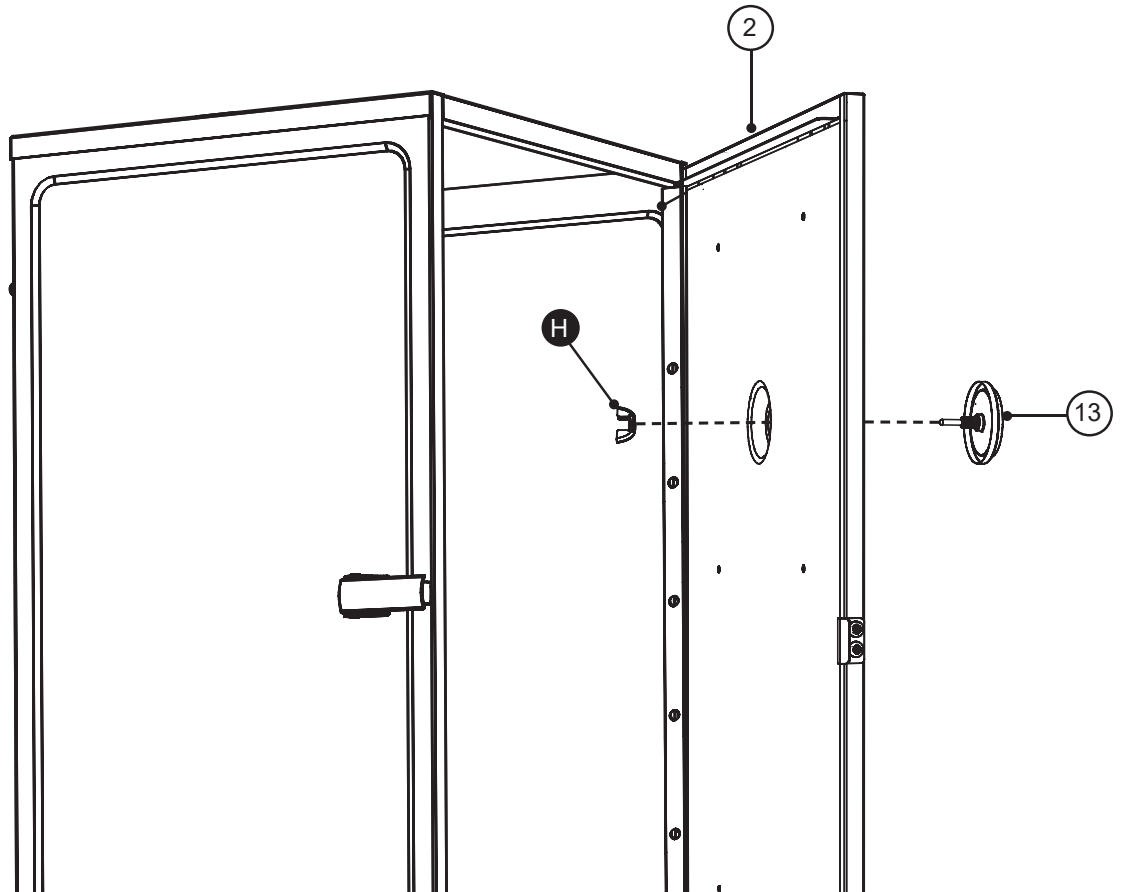
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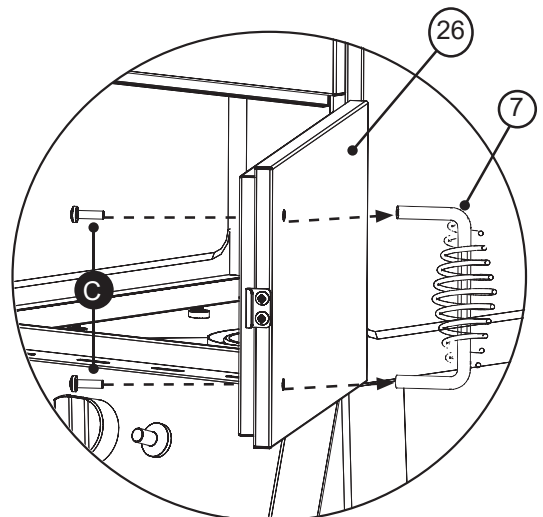
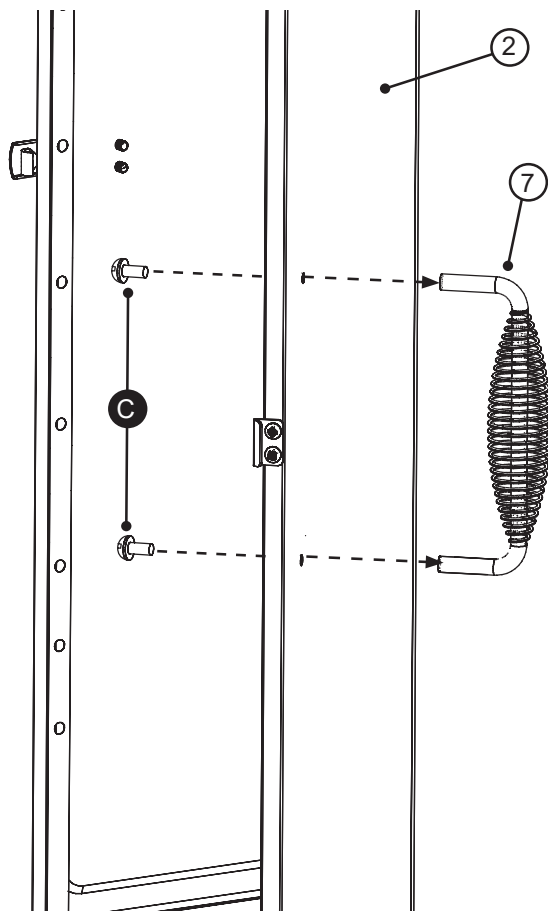
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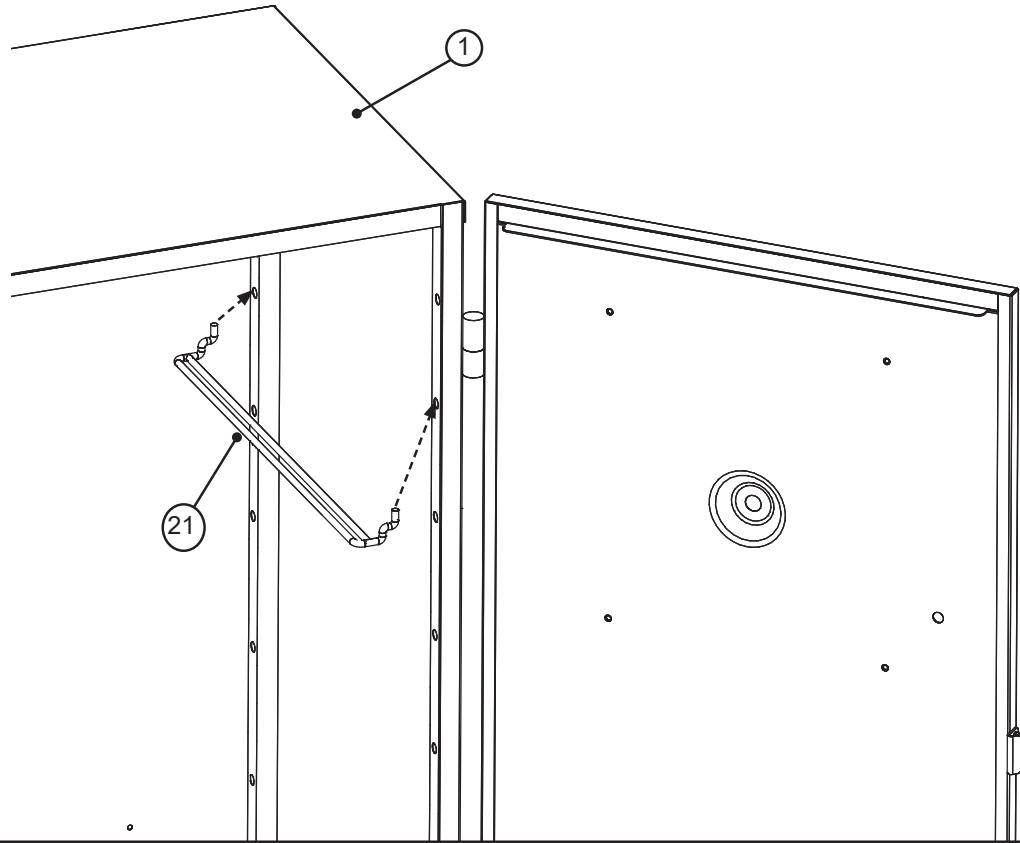
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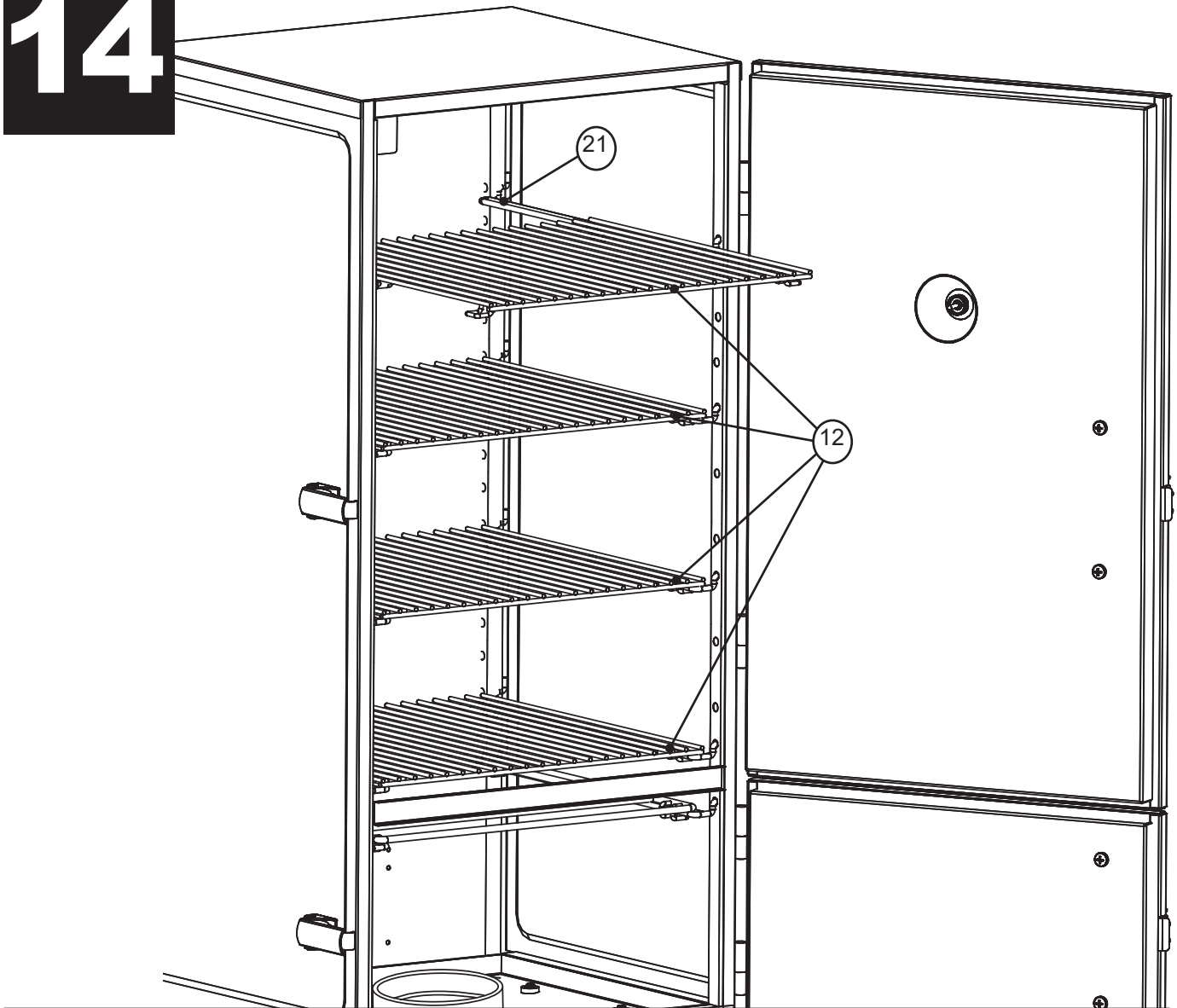
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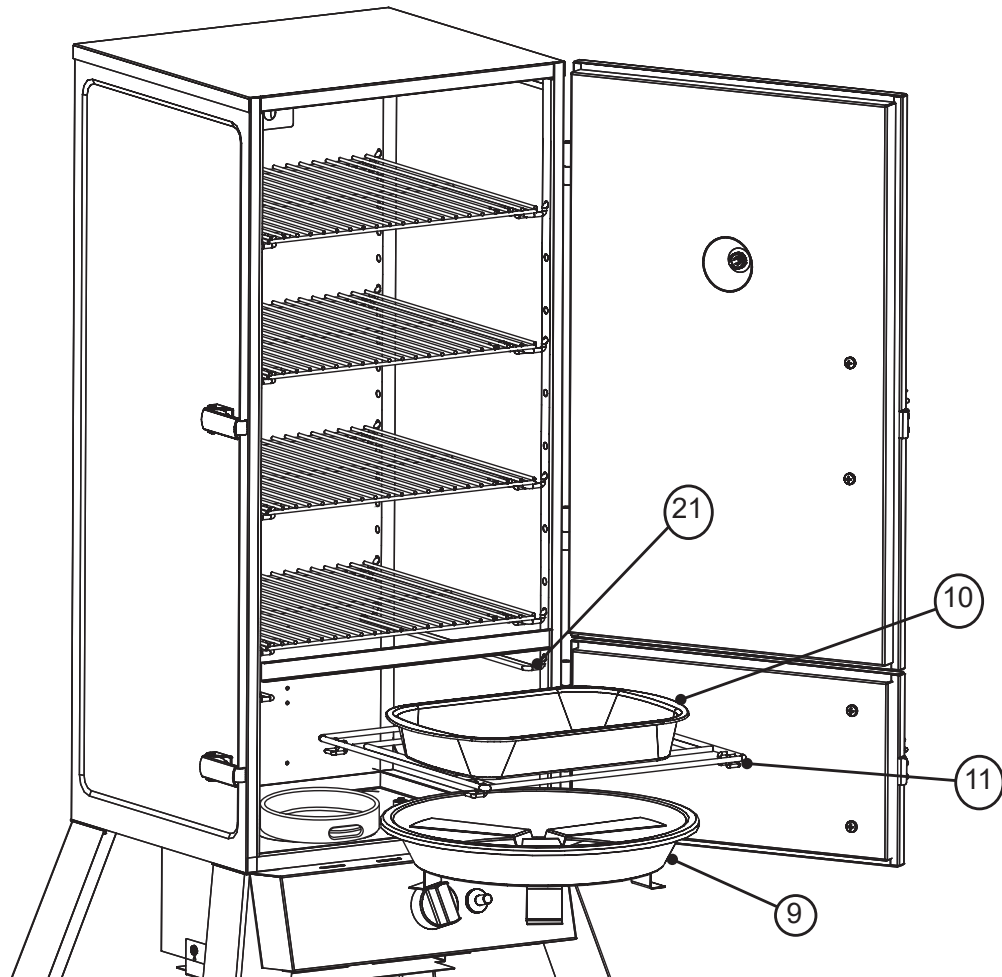
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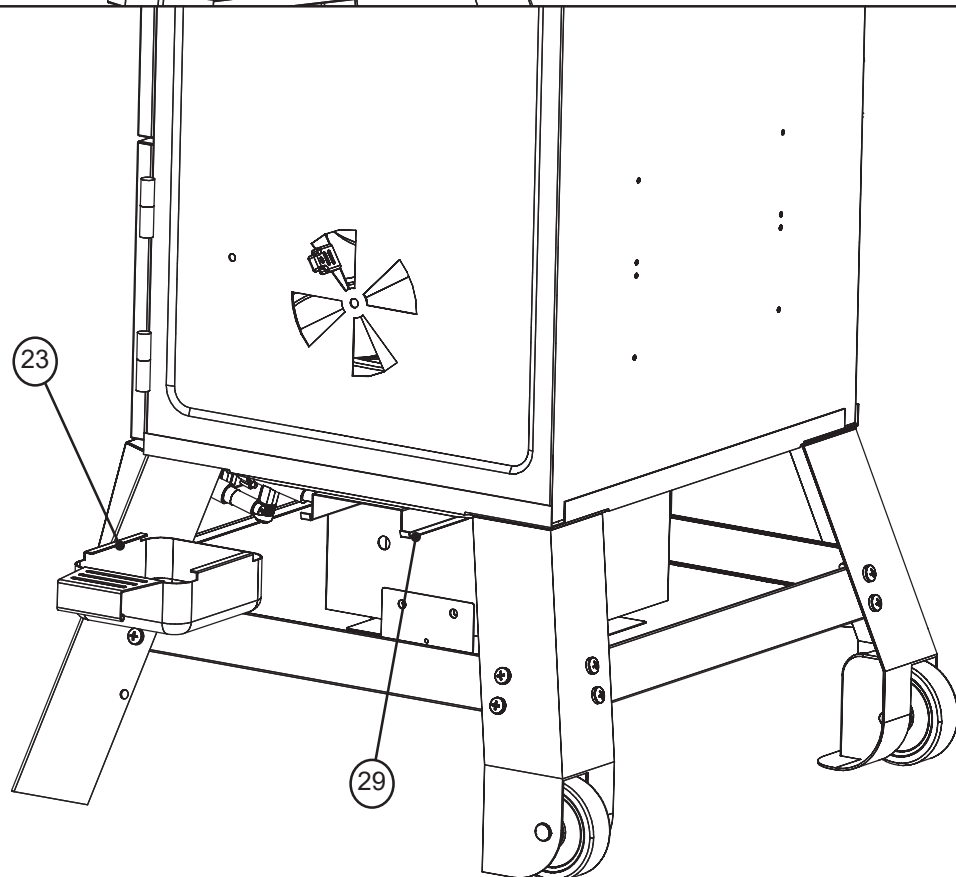
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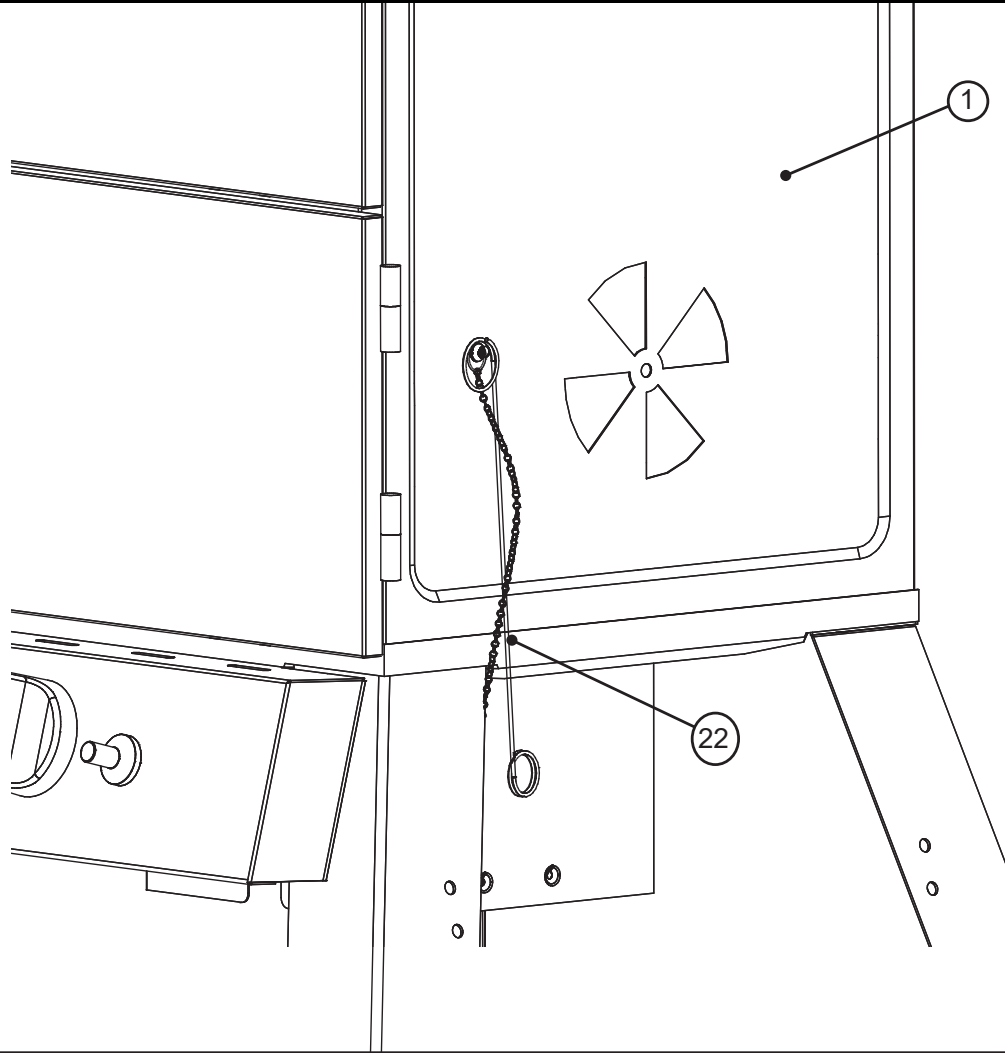
15



16



17





WARNING

In the event of a gas leak that cannot be stopped, or if a fire occurs due to a gas leak, contact the fire department.

TROUBLESHOOTING GUIDE

Symptom	Cause	Possible Solution
Gas leaking from cracked, cut or burned hose	Damaged hose	Turn off gas at LP cylinder.
		Replace hose.
		Contact Masterbuilt Customer Service.
Gas leaking from LP cylinder	Failure due to rust or mishandled equipment	Replace LP cylinder.
Gas leaking from gas cylinder valve	Failure of valve due to rust, mechanical failure or mishandled equipment	Turn off gas cylinder valve and return cylinder to gas provider/supplier.
Gas leaking between LP cylinder and regulator connection	Improper installation, connection not tight enough, damaged threads or bad rubber seal	Turn off gas cylinder valve, then re-attach regulator to cylinder.
		Turn off gas cylinder valve and return cylinder to gas provider/supplier.
		Visually inspect rubber seal for damage.
Fire under control panel	Fire in tube of burner due to burner blockage	Turn off both burner control knob and gas cylinder valve. Once the fire is out and burner has cooled, remove and inspect burner for spiders, nests, rust or other debris.
Grease fire or excessive/continuous flame	Grease buildup on or around burner area	Turn off both burner control knob and gas cylinder valve. Allow flames to extinguish and time for unit to cool down. Clean grease/food particles from/around burner or burner area and surrounding surfaces.
Low flame output*	Out of fuel	Refill or replace with full LP cylinder.
Flames blow out*	Low on LP gas	Refill LP cylinder.
Flare-up	Excessive grease buildup	Clean burner and inside unit.
	Excessive fat on meat	Trim fat off of meat.
	Cooking temperature too high	Adjust or lower temperature accordingly.
Persistent grease fire	Grease trapped by food buildup around burner system	Turn burner control knob and gas cylinder valve off. Allow fire to extinguish and the unit to cool down. Once cool, remove and clean parts.
Flashback (fire in burner tube)	Burner and/or burner tube has blockage	Turn burner control knob and gas cylinder valve off. Clean burner and/or burner tube.
Slower than expected cooking times*	Valve not properly aligned to burner	Check to see if valve is centered in burner tube.

* Also see Troubleshooting solutions: "Causes" Low or No Flow/Vapour lock/Excess flow below.

TROUBLESHOOTING SOLUTIONS: "CAUSES" LOW OR NO FLOW/VAPOUR LOCK/EXCESS FLOW

Symptom	Cause	Possible Solution
Burner doesn't light after pressing ignitor button	Low/no gas flow	1. Turn burner control knob to "Off" position. 2. Turn gas cylinder valve knob to OFF. 3. Disconnect regulator from cylinder to relieve vapour lock. 4. Reconnect regulator to cylinder by hand turning until tight. 5. Slightly open the gas cylinder valve slowly and then open further by turning 1 full turn. 6. You are now ready to light the smoker. 7. Turn the burner control knob to high and light with ignitor.
	Vapour lock at coupling nut to LP cylinder	
Low flame output	Excess flow valve tripped	
	Vapour lock at coupling nut/LP cylinder connection	
Flames blow out	Excess flow valve tripped	
Slower than expected cooking times	Vapour lock	

Masterbuilt 2-Year Limited Guarantee/Warranty

WHAT IS NOT COVERED: These guarantees are based on normal and reasonable domestic use and good maintenance of the product. The warranty does not apply to additional or unforeseen damage or breakage, or for damage caused by: transport; drop; wrong assembly; incorrect support; attempts to support the product by means other than an approved Masterbuilt accessories or solid, non-flammable surface under the base; commercial use; amendments; changes; negligence; abuse; improper care / maintenance; hazards on the road; normal and reasonable wear; or natural disasters.

The warranty does not apply to scratches, dents, shards, hairline cracks, the appearance of small cosmetic cracks in the outer layer of glaze that do not affect the operation of the product.

Buying a Masterbuilt product or related items through unauthorized dealers, unauthorized retail channels and unauthorized third parties voids the warranty.

Note: When consumers buy something from an unauthorized source, even if it works as a lawful company and offers products in unopened boxes with blank warranty cards (but is an unauthorized reseller), they sell second-hand products according to the legal definition. If someone buys something from an unauthorized reseller or trader, or from an unauthorized online reseller, it almost always concerns products without a manufacturer's warranty, regardless of any statements or claims made by the seller. This is the standard policy of many brands and companies, not just Masterbuilt.

COVERAGE DATE: Warranty coverage commences when a product purchased from an authorized dealer by the original purchaser and owner is registered with masterbuilt.com as required by these warranty conditions. A valid proof of purchase from an authorized dealer is required to file a warranty claim.

COVERAGE ACCORDING TO THE GUARANTEE: Original parts of Masterbuilt which are found to contain material and construction faults and which are covered by a valid and registered warranty will be replaced or repaired free of charge at Masterbuilt's discretion, subject to the terms and conditions of this warranty.

WARRANTY CLAIM PROCEDURE: For warranty support, please contact the authorized dealer from whom you purchased the item.

For products purchased in countries outside Europe, warranty claims are handled by an authorized dealer or distributor in the country where they were purchased. Consult the INTERNATIONAL section of the masterbuilt.com website to find the recognized international Masterbuilt distributor in your specific region. Warranty claims must be submitted through an authorized dealer or distributor in the country where the item was originally purchased. Do not submit parts for a warranty claim before contacting an authorized dealer or distributor, as in some cases there is no need to return the guaranteed part.



MASTERBUILT®

Rest assured, we're here to help.

Customer Service masterbuilt.com/pages/support

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