

MASTERBUILT®



MB20070924

Digital Electric WiFi Smoker 710

Fumoir électrique Wi-Fi numérique 710

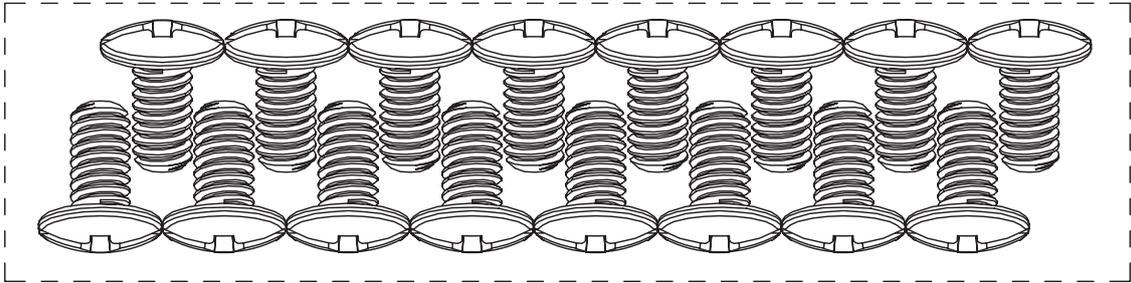
Ahumador digital eléctrico con WiFi 710

Welcome | Bienvenue | Bienvenido

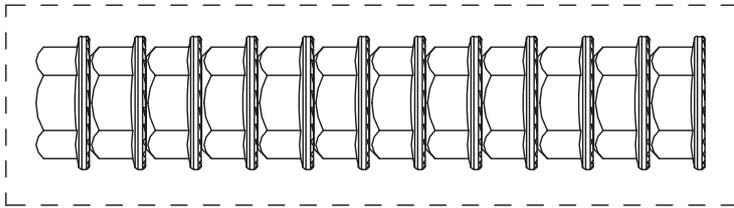
Assembly Images are shown first. Please read and follow all warnings and instructions before assembling and using the appliance.

Les images de montage sont montrées en premier. Veuillez lire et suivre tous les avertissements et toutes les instructions avant de monter et d'utiliser l'appareil.

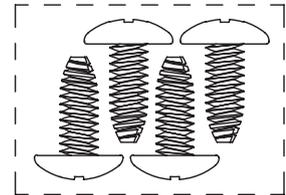
Las imágenes de ensamblaje se muestran primero. Lea y siga todas las advertencias e instrucciones antes de ensamblar y usar el artefacto.



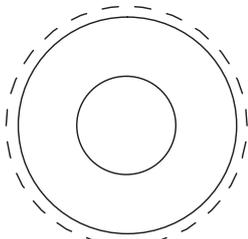
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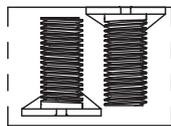
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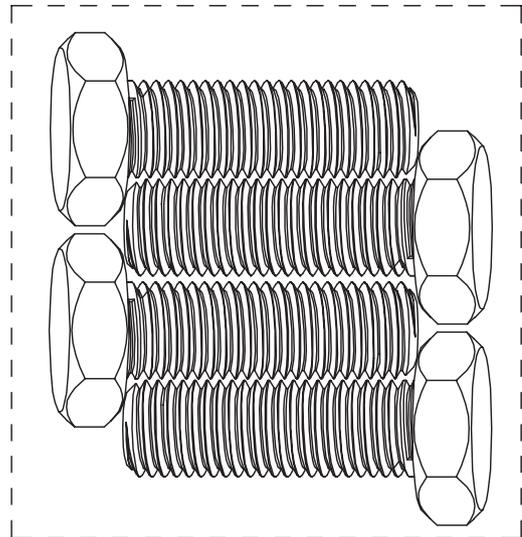
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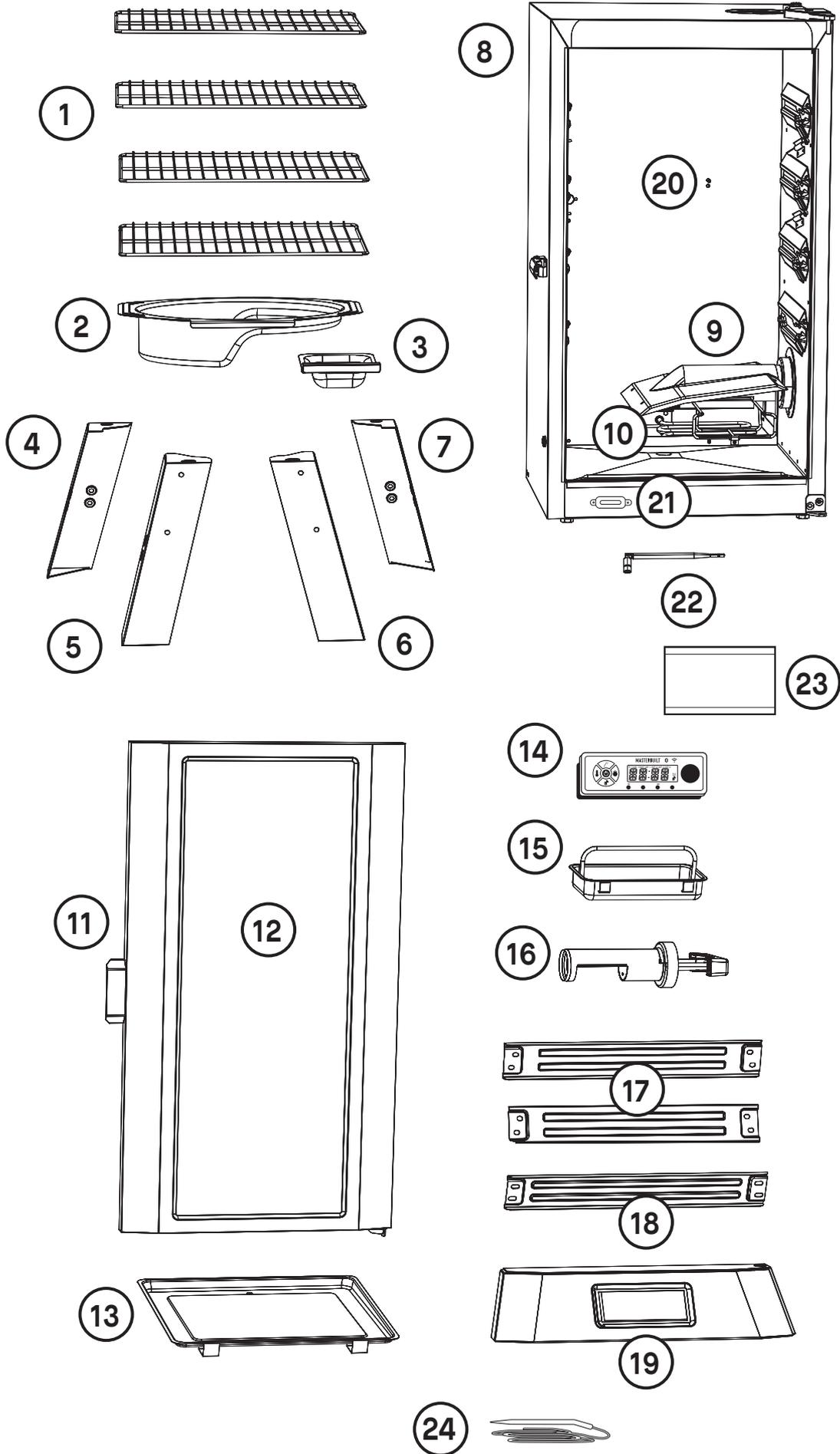
C / 4



F / 2



D / 4



Parts List | Liste des pièces | Lista de partes

NO	QTY	DESCRIPTION	NO	QTY	DESCRIPTION
1	4	Rack	13	1	Drip Pan
2	1	Water Bowl	14	1	Digital Control Panel
3	1	Wood Chip Tray	15	1	Grease Tray
4	1	Left Rear Leg	16	1	Wood Chip Loader
5	1	Left Front Leg	17	2	Side Brace
6	1	Right Front Leg	18	1	Rear Cross Brace
7	1	Right Rear Leg	19	1	Front Panel
8	1	Smoker Body	20	1	Temperature Probe
9	1	Wood Chip Housing	21	1	Door Switch
10	1	Element	22	1	Antenna
11	1	Door Handle	23	1	Cable Cover
12	1	Door (pre-assembled)	24	1	Meat Probe

N°	QTÉ	DESCRIPTION	N°	QTÉ	DESCRIPTION
1	4	Grille	13	1	Plateau ramasse-gouttes
2	1	Cuvette d'eau	14	1	Panneau de commande numérique
3	1	Bac à copeaux de bois	15	1	Bac à graisse
4	1	Pied arrière gauche	16	1	Chargeur à copeaux de bois
5	1	Pied avant gauche	17	2	Support latéral
6	1	Pied avant droit	18	1	Renfort transversal arrière
7	1	Pied arrière droit	19	1	Panneau avant
8	1	Bâti du fumoir	20	1	Sonde de température
9	1	Boîtier pour copeaux de bois	21	1	Interrupteur de porte
10	1	Élément	22	1	Antenne
11	1	Poignée de porte	23	1	Cache-câbles
12	1	Porte (préassemblée)	24	1	Thermomètre à viande

N.º	CANT.	DESCRIPCIÓN	N.º	CANT.	DESCRIPCIÓN
1	4	Rejilla	13	1	Bandeja de goteo
2	1	Tazón de agua	14	1	Panel de control digital
3	1	Bandeja de trozos de madera	15	1	Bandeja de grasa
4	1	Pata izquierda trasera	16	1	Cargador de trozos de madera
5	1	Pata izquierda delantera	17	2	Abrazadera lateral
6	1	Pata derecha delantera	18	1	Abrazadera cruzada trasera
7	1	Pata derecha trasera	19	1	Panel frontal
8	1	Cuerpo del ahumador	20	1	Sonda de temperatura
9	1	Carcasa de trozos de madera	21	1	Interruptor de la puerta
10	1	Elemento	22	1	Antena
11	1	Asa de la puerta	23	1	Cubierta de cable
12	1	Puerta (preensamblada)	24	1	Sonda de carne

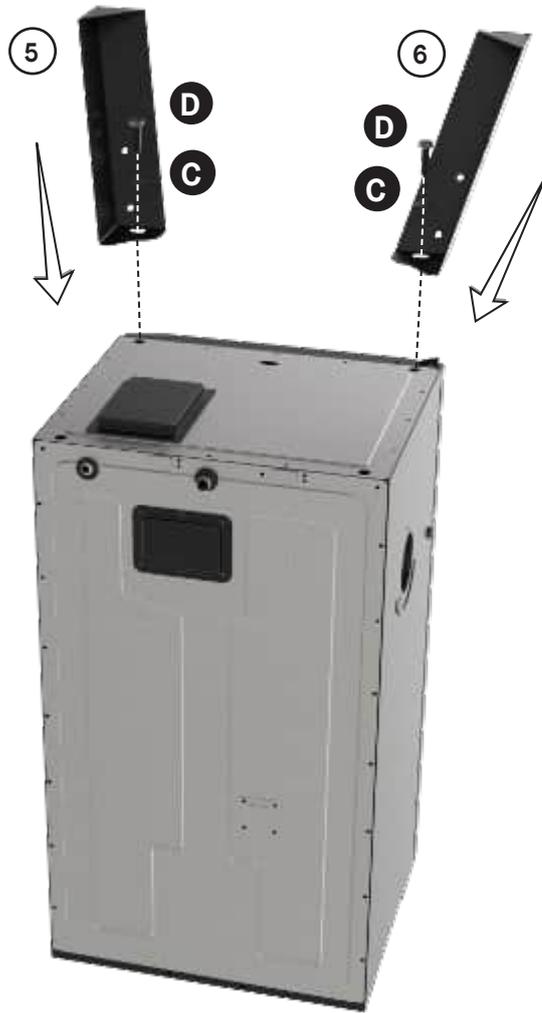
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D
X2



C
X2



2



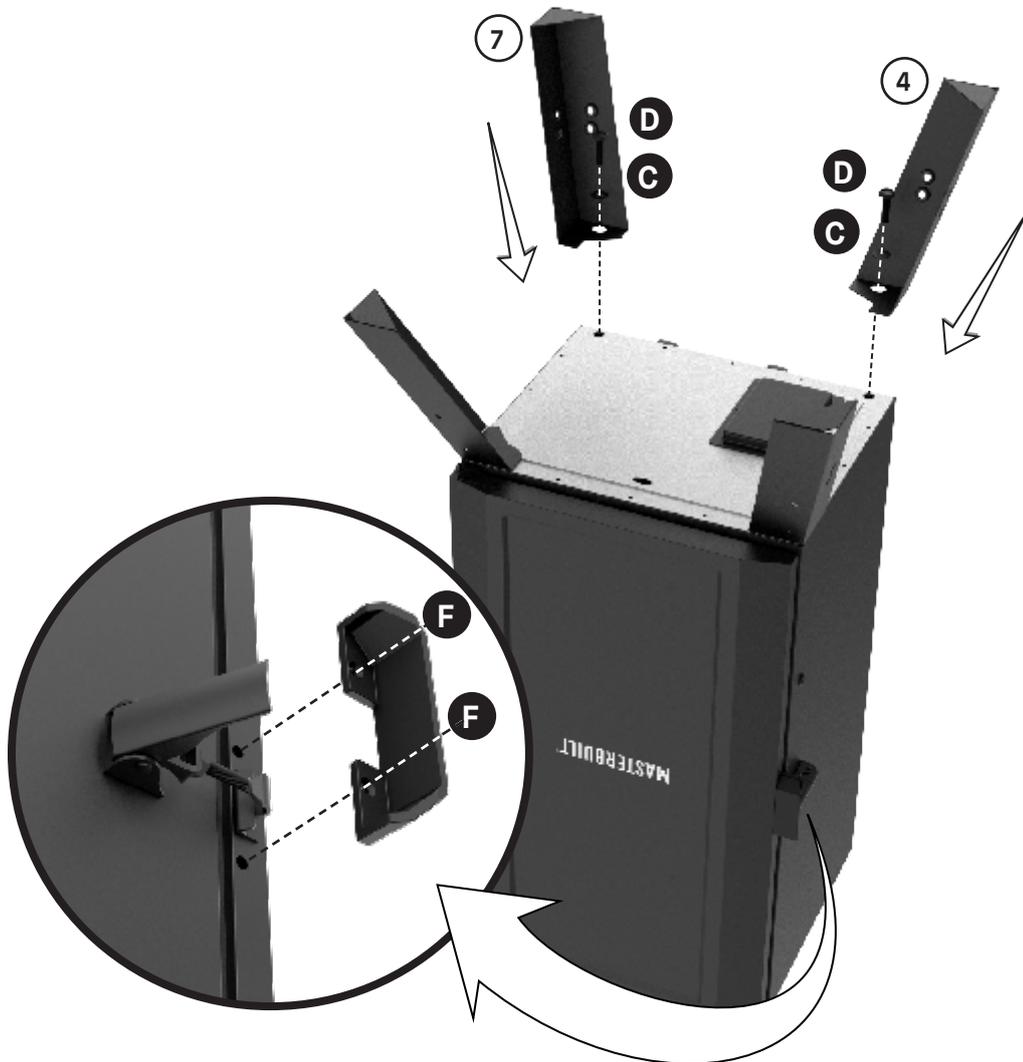
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C
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F
X2



3



A
X8



B
X8



4



A
X8

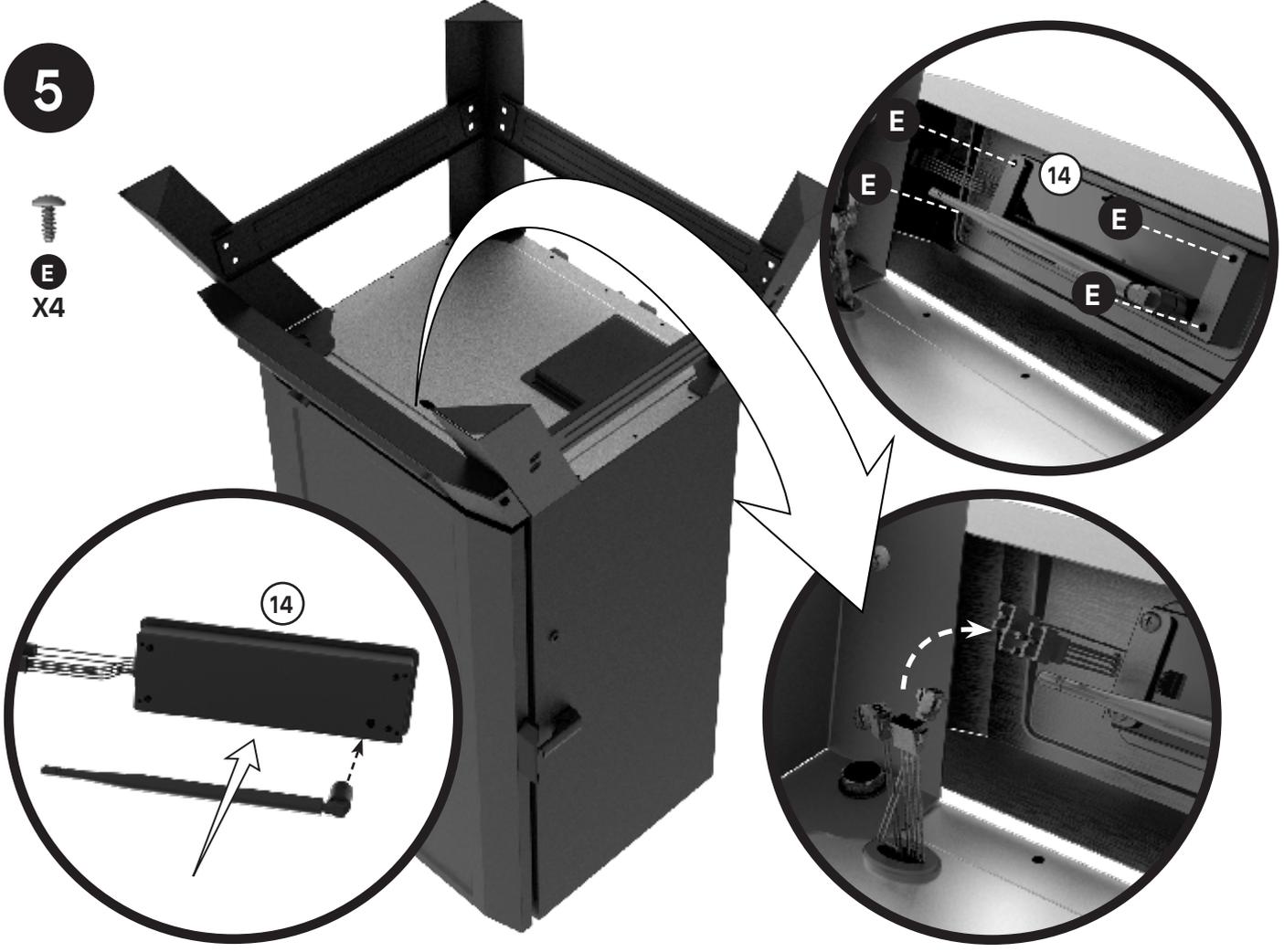


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5


E
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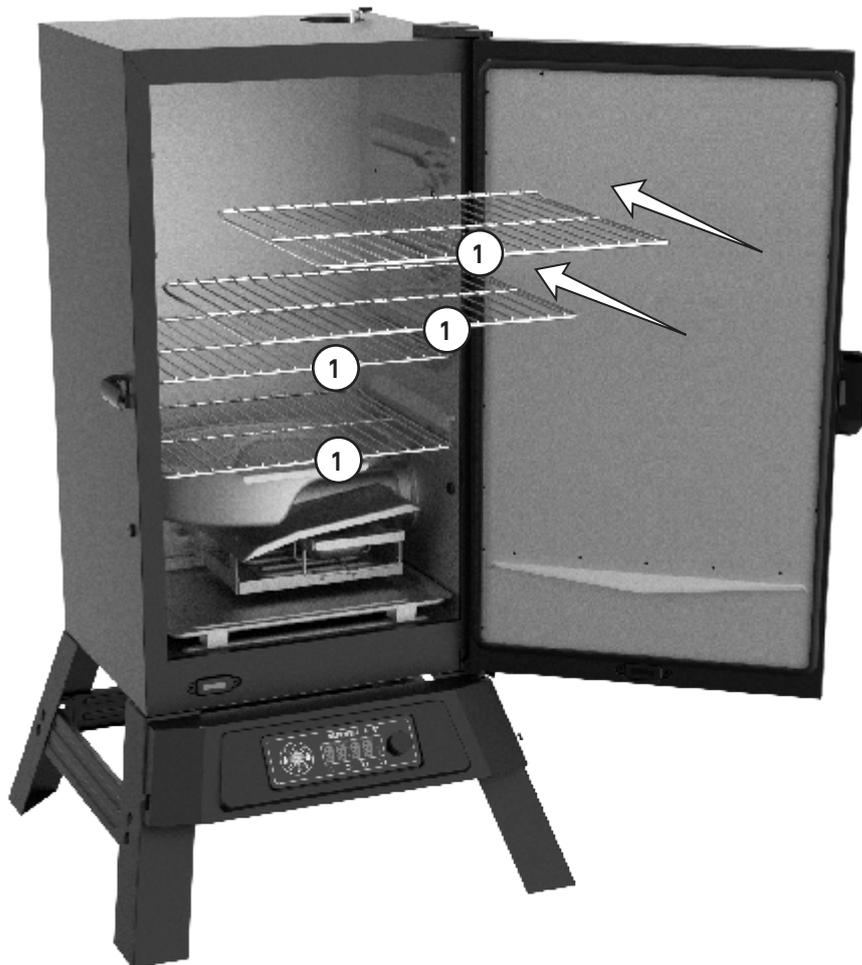
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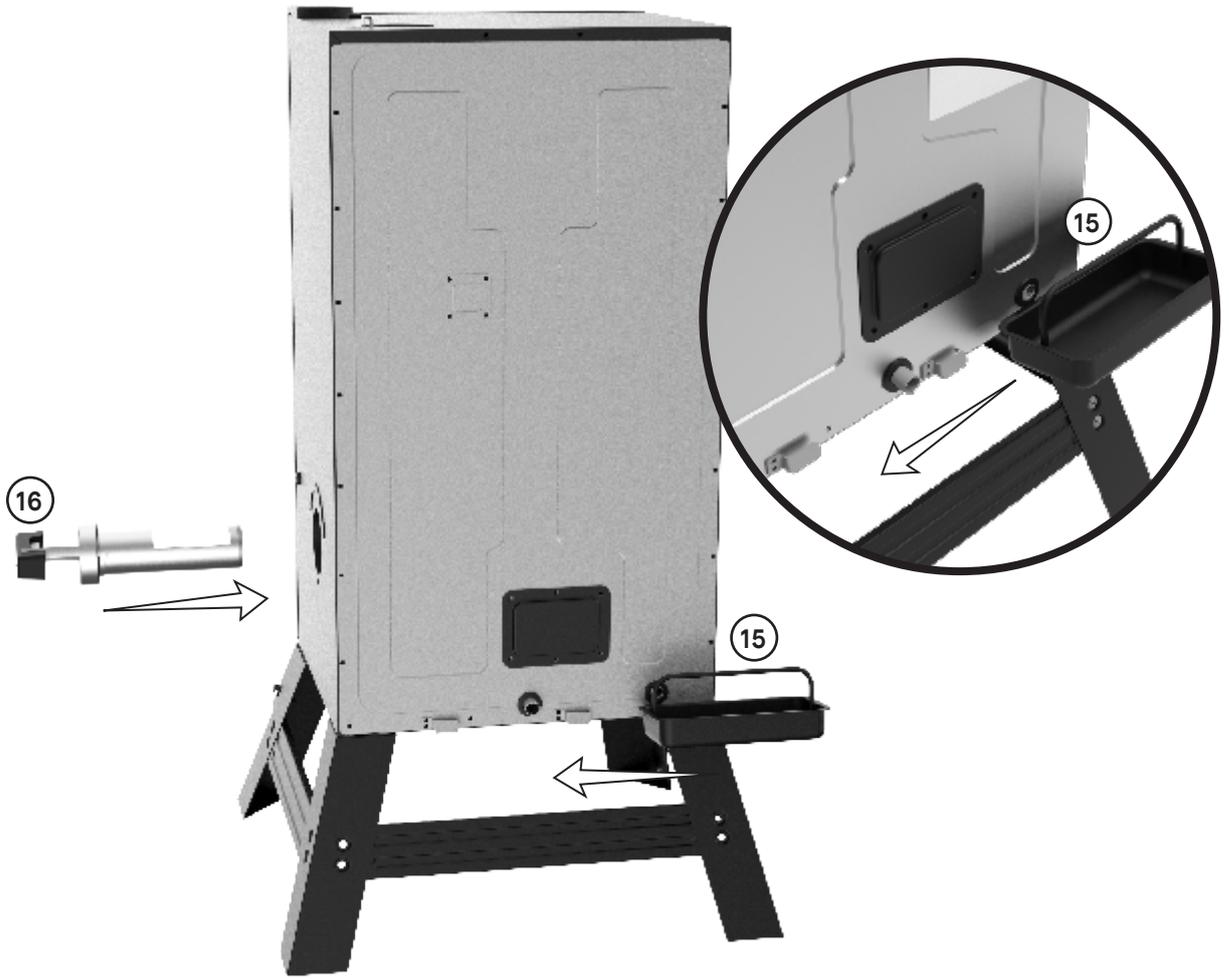
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8



9



10



FOR OUTDOOR USE ONLY. NOT FOR COMMERCIAL USE.**WARNING**

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

**CARBON MONOXIDE HAZARD**

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

- Burning wood chips gives off carbon monoxide, which has no odor and can cause death.
- DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.
- Use only outdoors where it is well ventilated.

**WARNINGS AND IMPORTANT SAFEGUARDS****READ ALL INSTRUCTIONS**

- Do not leave smoker unattended.
- Smoker is for OUTDOOR HOUSEHOLD USE ONLY.
- Always use smoker in accordance with all applicable local, state and federal fire codes.
- Potential damage to smoker or harm to user may result from failure to follow warnings.
- Never use inside enclosed areas such as patios, garages, buildings or tents.
- Never use inside recreational vehicles or on boats.
- Never operate smoker under overhead construction such as roof coverings, carports, awnings, or overhangs. (SEE STRUCTURAL PROXIMITY REQUIREMENTS)
- Keep appliance clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Use smoker on a level, non-combustible, stable surface such as dirt, concrete, brick or rock.
- Do not use smoker on wooden or flammable surfaces.
- Smoker MUST be on the ground. Do not place smoker on tables or counters. Do NOT move smoker across uneven surfaces.
- Never use smoker as a heater (READ CARBON MONOXIDE HAZARD).
- Never use appliance for anything other than its intended use. This smoker is NOT for commercial use.
- Keep a fire extinguisher accessible at all times while operating smoker.
- 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 smoker.
- WARNING: Combustible fuels, such as charcoal or pellets are not to be used with appliance.
- 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 the area where smoker is being used.
- Do NOT allow anyone to conduct activities around smoker during or following its use until it has cooled.
- Avoid bumping or impacting smoker.
- Never move smoker when in use. Allow smoker to cool completely (below 115°F (45°C)) before moving or storing.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- The smoker 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. Use handles or knobs.
- Never use glass, plastic or ceramic cookware in smoker. Never place empty cookware in smoker while in use.
- Accessory attachments not supplied by Masterbuilt® are NOT recommended and may cause injury.
- Wood chip tray is HOT when smoker is in use. Use caution when adding wood chips.
- Be careful when removing food from smoker. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- 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. Store only when all surfaces are cold.
- Drip pan is only for the bottom of smoker. Do not put drip pan on rack. This may cause damage.
- Do not clean this product with a water sprayer or the like.
- Store smoker indoors when not in use, out of reach of children.



WARNINGS AND IMPORTANT SAFEGUARDS



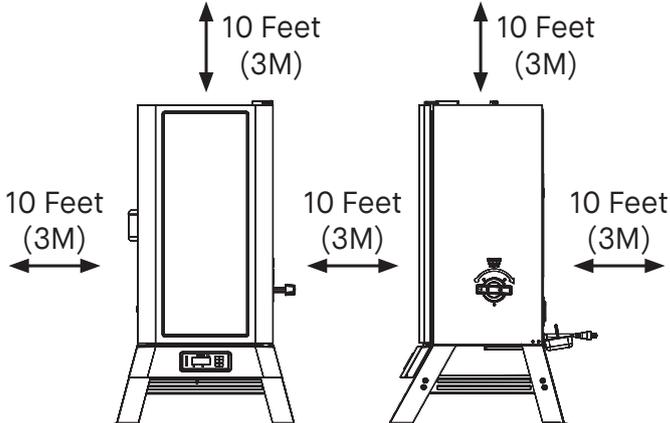
- To disconnect, turn control panel OFF then remove plug from outlet.
- Unplug from outlet when not in use and before cleaning. Allow smoker to cool completely before adding/removing racks, drip tray or water bowl.
- Use only on properly grounded outlet.
- The appliance is to be connected to a socket-outlet having an earthing contact (for class I appliances).
- The appliance should be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.
- The supply cord should be regularly examined for signs of damage and the appliance is not to be used if the cord is damaged.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- CAUTION - To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- CAUTION - To reduce the risk of electric shock, do not immerse cord, plug or control panel in water or other liquid.
- When using electrical appliances, basic safety precautions should always be followed including the following:
 1. Do not plug in electric smoker 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 electric smoker to rain or water at anytime.
- Longer detachable power-supply cords or extension cords may be used if care is exercised in their use.
- A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- If a longer detachable power-supply cord or extension cord is used, be sure that:
 1. The marked electrical rating of the cord set or extension cord is at least as great as the electrical rating of the appliance; and
 2. The cord should be arranged so that it does not drape over a counter top or tabletop where it can be pulled by children or tripped over unintentionally.
- Outdoor extension cords must be used that are marked with suffix "W" and with the statement "Suitable for Use with Outdoor Appliances."
- The extension cord must be a grounding-type 3-wire cord.
- Do not let cord hang on or touch hot surfaces.
- Do not place appliance or cord on or near a hot gas or electric burner, or in a heated oven.
- This device complies with Industry Canada licence-exempt RSS standard(s). Operation is subject to the following two conditions:
 1. This device may not cause interference, and
 2. This device must accept any interference, including interference that may cause undesired operation of the device.
- This equipment complies with IC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

! STRUCTURAL PROXIMITY REQUIREMENTS !

Maintain a minimum distance of 10ft(3m) from rear, sides and top of grill to all overhead construction, walls, rails or other combustible construction materials.

Maintain a minimum distance of 10ft(3m) from all combustible and flammable materials such as, wood, plants, grass, brush, paper, gasoline, or canvas.

This clearance provides adequate space for proper combustion, air circulation and venting. Grill should not be used on combustible materials like wood decks or other combustible materials.



!	WARNING	!
Electric power cord is a trip hazard.		

SAVE THESE INSTRUCTIONS

THIS PRODUCT DOES NOT COME WITH WOOD CHIPS OR WOOD CHUNKS.

Operating Instructions

CONTROL PANEL



Power ON/Off Controller:

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



Set Temperature:

1. Press button.
2. Turn knob to desired temperature.
3. Press button again to set temperature (Temperature will automatically set after 3 seconds.)



Set Time:

• Countdown Timer

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

• Count Up Timer

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



Set Meat Probe Temperatures:

1. Press button and turn knob to select meat probe (MP1, MP2, MP3, MP4). Press button again.
2. Press temperature button.
3. Turn knob to desired temperature.
4. Press temperature button again to set the temperature.
5. Once set temperature is reached, alarm will sound. Press any button to clear.

Viewing Information on Display:

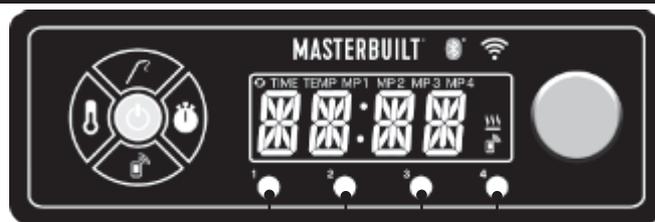
- Turning the knob will advance the display through grill temperature, timer and meat probes; MP1, MP2, MP3 and MP4.



Door Open:

To reactive, close the door and press the pairing button.

- When the door is opened, the product will emit a beep. This indicates that the “holding state” is active.
- In the holding state, you can use the control panel, however, you cannot interact with the App until the “holding state” is removed.
- You must CLOSE the door and PRESS the PAIRING button on the control panel re-establish the App and control panel connection.



Meat Probe Jacks

Set Temperature From F° to C° :

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

Operating Instructions

BLUETOOTH + WiFi



Pairing Smoker with Smart Device(s):

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

BLUETOOTH



Pairing Smoker with Smart Device(s):

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

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

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

FCC Warning:

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

FCC Statement:

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

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

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

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

Wireless Transmitter:

Transmitter and WiFi Characteristics = RF OdBM / 2402-2480MHz

Operating Instructions

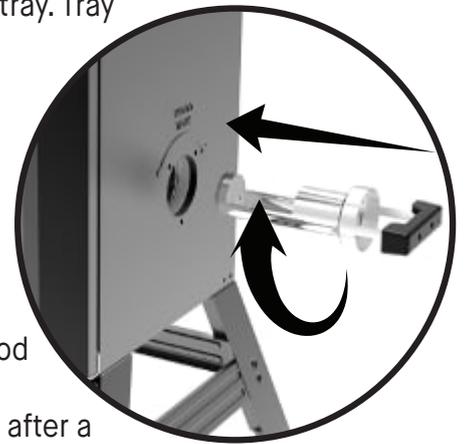
WOOD CHIP LOADER

- Wood chip loader and wood chip tray **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.
- Before starting smoker, place ½ cup of wood chips in chip loader. Never use more than ½ cup of wood chips at a time. Never use wood chunks or wood pellets.
- Insert wood chip loader into smoker. Wood chips should be level with top rim of wood chip loader.
- Turn handle clockwise in direction of arrow mark on smoker to unload wood chips. Wood chips will drop into wood chip tray. Turn handle counterclockwise to upright position and leave wood chip loader in place.
- If wood chips do not smoke on low setting, increase temperature to 275°. After 8 to 10 minutes, or when wood chips begin to smolder, reduce temperature to desired low setting.
- You may use dry or pre-soaked wood chips in your smoker. Dry chips will burn faster and produce more intense smoke. Chips pre-soaked in water (for approximately 30 minutes) will burn slower and produce a less intense smoke.
- Check wood chip tray periodically to see if wood has burned down. Add more chips as needed.
- Do not leave old ashes in the wood chip tray. Once ashes are cold, empty tray. Tray should be cleaned out prior to, and after each use to prevent ash buildup.

ADDING MORE WOOD DURING SMOKING PROCESS:

NOTE: Never add more than ½ cup (1 filled chip loader) at a time. Additional chips should not be added until any previously added chips have ceased generating smoke.

- Pull wood chip loader from smoker.
- Place wood chips in wood chip loader and insert into smoker.
- Turn handle clockwise in direction of arrow mark on smoker to unload wood chips. Wood chips will drop into wood chip tray.
- Temperature may spike briefly after wood chips are added. It will stabilize after a short time. Do not adjust temperature setting.



CAUTION



- Keep smoker door closed when adding wood chips. A flare up may occur when door is opened. If wood chips flare up, immediately close door and vent, wait for wood chips to burn down, then open door again. Do not spray with water.
- Wood chip loader will be **HOT** even if handle is not.
- Never use wood chunks or wood pellets

Operating Instructions

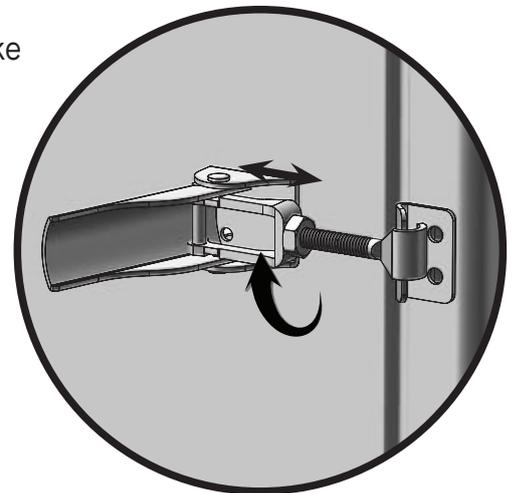
PRE-SEASONING

PRE-SEASON SMOKER PRIOR TO FIRST USE. Some smoke may appear during this time, this is normal.

1. Make sure water bowl is in place **WITHOUT WATER**.
2. Set temperature to 275°F (135°C) and run smoker for 3 hours.
3. Add 1/2 cup of wood chips to the wood chip loader during the last 45 minutes to complete pre-seasoning.
4. Shut down and allow to cool.

LOADING FOOD INTO SMOKER

- Pre-heat smoker for 30 to 45 minutes at desired cooking 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.
- Do not open smoker door unless necessary. Opening smoker door causes heat to escape, may extend cooking time, and may cause wood chips to flare up. Closing the door will re-stabilize the temperature and stop flare up.
- 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, the door latch can be adjusted to further tighten the door seal against the body.
- To adjust door latch, loosen hex nut on door latch. Turn hook clockwise to tighten as shown. Secure hex nut firmly against door latch (see diagram).
- Check grease tray often during cooking. Empty grease tray before it gets full. Grease tray may need to be emptied periodically during cooking.



WATER BOWL

- Wait until smoker reaches desired temperature.
- Fill water bowl to fill line with water or liquids like apple or pineapple juice.
- You may also add slices of fruit, onions or fresh dried herbs into the water to blend different subtle flavors into your smoked food.

Tip: For chicken or other foods high in moisture, little or no liquid is needed.

CLEANING AND STORAGE

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

- Be sure to clean smoker after each use. This will extend the life of your smoker and prevent mold and mildew.
- For rack supports, racks, water bowl and drip pan use a mild dish detergent. Rinse and dry thoroughly.
- For wood chip tray and wood chip loader, clean frequently to remove ash build up, residue and dust.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- For the interior, glass in door (if featured), and exterior of smoker, simply wipe down with a damp cloth. Do not use a cleaning agent. Make sure to dry thoroughly.
- After cleaning, store smoker in a covered and dry area.
- Check your smoker periodically to avoid possible rust and corrosion due to moisture buildup.

Troubleshooting

SYMPTOM	CAUSE	POSSIBLE SOLUTION
Smoker takes excessive amount of time to heat up (longer than 60-70 min)	Smoker plugged into an extension cord	Set smoker so extension cord does not have to be used
	Door not closed properly	Close door and fasten latch securely
	Controller malfunctioning	Contact Masterbuilt at https://www.masterbuilt.com/pages/customer-support
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 https://www.masterbuilt.com/pages/customer-support
	Damaged door seal	
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 smoker
	Excess grease or oil build-up in smoker	Clean smoker
	Drain tube in back of smoker is not draining	Check drain tube positioning at back of smoker
No smoke	No wood chips	Add wood chips (See page 15)
No smoke at low setting	Not enough heat to induce smoking	Increase temp to 275° F for 8 to 10 minutes, or when woodchips begin to smolder then reduce to desired low setting
Temperature rapidly decreased, or shut down after a few hours of use	Internal wiring issue	Contact Masterbuilt at https://www.masterbuilt.com/pages/customer-support
Meat probe temperature does not show on display	Probe port connection malfunction	Contact Masterbuilt at https://www.masterbuilt.com/pages/customer-support
Screen displays the word door when the smoker door is closed	Door switch malfunction.	1. Reposition the door switch. 2. Check connection is fully seated.
Err 1	Temp probe connection error.	1. Check that connection is fully seated. 2. Unplug controller from power supply, wait 10 seconds and reconnect.
Err 2	Meat probe malfunction.	Masterbuilt Customer Service https://www.masterbuilt.com/pages/customer-support
Err 3	Smoker overheat.	1. Turn off smoker. 2. Check for cause of overheat. • Grease fire. 3. Restart smoker.
Err 4	Smoker unable to reach temperature.	Masterbuilt Customer Service https://www.masterbuilt.com/pages/customer-support
Err 5	Meat probe temp above 225F.	1. Using protective gloves, remove meat probe from smoker. 2. Unplug from controller. 3. Allow meat probe to cool.

LIMITED WARRANTY

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

EUROPEAN RESIDENTS ONLY: Masterbuilt® warrants all of its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 2 years from the date of original retail purchase

WHEN DOES THE WARRANTY COVERAGE BEGIN?

Warranty coverage commences on the original date of purchase and covers only the original purchaser. For the warranty to apply, you must register your grill. If a defect in material or workmanship is discovered during the applicable warranty period under normal use and maintenance, Masterbuilt® will, at our sole option, replace or repair the defective component at no cost to you for the component itself. This warranty does not apply to labor, or any other cost associated with the service, repair or operation of the grill. Masterbuilt® will pay all shipping charges on warranty parts.

AUSTRALIA AND NEW ZEALAND RESIDENTS ONLY: Our goods come with guarantees that cannot be excluded under the Australian or New Zealand Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

WHAT IS NOT COVERED?

This warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed, damage caused by lack of proper use, assembly, maintenance or installation, damages caused by accidents or natural disasters, damage caused by unauthorized attachments or modifications, or damage during transport. This warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance. Commercial use is not recommended with the use of Masterbuilt products, and this warranty does not apply to commercial use of any kind. This usage for example is for restaurateurs, caterers, butchers, rental companies, food trucks and other such commercial entities. This limited warranty is exclusive and in lieu of any other warranty, written or oral, express or implied, including but not limited to the warranty of merchantability or fitness for a particular purpose. The duration of any implied warranties, including any implied warranty of merchantability or fitness for a particular purpose is expressly limited to the duration of the warranty period for the applicable component.

The purchaser's exclusive remedy for breach of this limited warranty or any implied warranty shall be limited as specified herein to replacement. In no case shall Masterbuilt be liable for any special, incidental or consequential damages.

This warranty is provided to you in addition to all rights and remedies conveyed to you by consumer protection laws and regulations. This warranty in no way affects your legal rights under statutory warranty regulations in your state or country of residence, including the EU. Depending on your state or country of residence limitations on the length of an implied warranty or the damages available to you may not be limited by this warranty.

WHAT WILL VOID THE WARRANTY?

Purchasing any Masterbuilt® product through an unauthorized dealer voids the warranty. An unauthorized dealer is defined as any retailer who has not been expressly granted permission by Masterbuilt® to sell Masterbuilt® products.

NEED ASSISTANCE? CONTACT US

Our warranty terms may change from time to time. For an updated version of our warranty, visit www.masterbuilt.com/pages/warranty. For assistance or to request an updated copy of our warranty, contact us at the below.

Masterbuilt®

Premier Specialty Brands, LLC

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