WARNING

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings information before assembling and using the appliance.

Follow all warning instructions when using the appliance.

Keep the manual for future reference.

Model Numbers
M7, M7S, M7P, M7TSB, M7TSBP, SMM7, SMM7P, 7CM, CSMM7P, CM7P, CM7TSB, CM7TSBP, CM7TSBP, 7BCM, CSMM7TSBP, 7CMBPS, 7CMTSB, 7CMTSBP, S7CMTSB, S7CMTSBP, 7CMBPTS, S7CMTSB, SS7CMTSBP, SMM7TSB, SMM7TSBP, CMB7P, CSMB7P, BP7P, BPS7P, BP7TSB

Following these instructions will allow you to have a safe cooking experience. See page 18 for instruction on how to deep fry a turkey.

If you need help or parts are missing do not return to dealer. Contact us first.
800-489-1581
DANGER
For your safety
if you smell gas:
1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Perform soapy water test. (Page 11)
4. If odor continues, keep away from appliance, and immediately call your fire department.

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS PROPERLY COULD RESULT IN FIRE OR EXPLOSION, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

WARNING
1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3m) of another gas cylinder. Never operate this appliance under any overhead roof covering (car port), awning or overhang. Keep a minimum clearance of 10 feet (3m) from all sides of the appliance to all construction. Keep the area clear of all flammable liquids, combustible material including but not limited to wood (all forms), dry plants including the grass, brush, paper and canvas.
3. Never operate this appliance within 25 feet (7.5m) of flammable liquids.
4. When cooking with oil/grease, never allow the oil to get hotter than 400 F (200 C). One gallon of oil can reach 350 F in 7 to 10 minutes. Use a thermometer to check temperature. If oil exceeds 400 or starts to smoke, turn the burner off.
5. Heated liquid can remain at scalding temperatures long after the cooking process. Never touch the cooking appliance until the cooking liquid has cooled below 115 F. (45 C) or less.
6. When burner is set at a low flame, never leave the appliance unattended. Oil will heat up quickly and ignite at 550 to 700 F.
7. Appliance is HOT while in use and after...do not touch.
8. Tripping over the appliance hose may result in the spilling of HOT oil or water causing personal injury and property damage.

FAILURE TO FOLLOW THESE INSTRUCTIONS AND WARNINGS PROPERLY COULD RESULT IN FIRE OR EXPLOSION, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

WARRANTY INFORMATION
Masterbuilt warrants the burner, regulator valve, hose, thermometer, cookware, cooker stand and smoker to be free from defects in material and workmanship for one year.
Masterbuilt warranty does not cover rust of the unit. Within this period, Masterbuilt, shall correct any defect by repairing or replacing defective parts of the equipment or making available the parts from, Columbus, Georgia, F.O.B.
Masterbuilt requires reasonable proof of purchase and suggests that you keep your receipt. Failure to complete and return warranty information will make product warranty null and void. Upon the expiration of such warranty, all such liability shall terminate.

This warranty does not include the cost of property damage due to the failure of the product and does not cover damage due to the misuse, abuse, accident, damage arising out of transportation, or damage incurred through commercial use of this product. THIS EXPRESS WARRANTY IS THE SOLE WARRANTY GIVEN BY THE MANUFACTURER AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. Neither CookMaster, 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 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.

Not withstanding this limitation of warranty, the following specific restrictions apply for California residents. If service, repair, or replacement of the product is not commercially practicable, 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. In the state of California only, you 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.

NOTE: Paint finish may burn off under normal use and therefore it carries no warranty.

1. Name______________________________________________________
2. Address______________________________________________________
   City__________________________________________________________
   State____________________________Zip__________________
3. Dealer® Name________________________________________________
4. Dealer® Location______________________________________________
5. Date of Purchase______________________________________________
6. What brand of outdoor cookers have you previously owned?
   _____________________________________________________________
7. Serial # ___________________________and/or Model # ________________
Spices, Marinades, BBQ Sauces and Batters

Injectable Turkey Marinades
Garlic & Herb
Buttery Creole

Kickin Cajun Seasoning for Frying Turkeys
Steak Seasoning for Frying or Grilling
BBQ Rub for Smoking Ribs and More

Fish and Seafood Batters
Original Crispy Batter
Original Spicy Cajun Batter
Southern Style Corn Meal Breading

Marinade and Sauces not shown:
Sizzlin Steak Marinade, Glazing Honey Injectable Marinade,
Kickin Cajun Hot Wing Sauce, Hot and Spicy BBQ Sauce
and Grandma® Mild BBQ Sauce

Southern Secrets Gift Packs

Turkey Cookin’ Kit
Steak and BBQ Cookin’ Kit
Fish and Wing Cookin’ Kit

Cooking with Oil or Grease:
¥ Failure to completely thaw and dry foods may cause oil or grease to overflow. When frying with oil or grease, all food products MUST be completely thawed and towel dried to remove excess water. If ice is present on the food, this means the thawing process is not complete and may cause a boil over when placed into HOT oil causing a fire.
¥ Never overfill the cooking pot with oil/grease or water. Follow instructions in this manual for establishing proper oil/grease or water levels.
¥ Never allow the oil to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C) adjust the regulator control knob to a lower setting until temperature starts to fall. If oil temperature continues to rise or begins to smoke, IMMEDIATELY turn the burner OFF. Allow temperature to decrease to 350°F (177°C) and relight.
¥ This is an ATTENDED appliance. DO NOT leave appliance unattended while heating oil/grease or water, cooking food or when hot after use (oil/grease, or water above 100°F (38°C). Heated liquid can remain at scalding temperatures long after cooking has ended.
¥ Use caution when placing food in the cooking vessel while the appliance is in operation.
¥ When cooking with oil/grease, have a BC type fire extinguisher readily accessible.

If a grease or oil fire occurs
In the event of an oil/grease fire, immediately call the Fire Department. Do not attempt to extinguish the fire with water.
A Type BC dry chemical fire extinguisher may in some cases contain the fire.
If a fire occurs inside the pot follow these steps.
1. Turn off gas supply.
2. Wearing a protective glove cover the pot with a lid.
If a fire occurs outside the pot follow these steps.
1. Call the Fire Department.
2. Attempt to extinguish using fire extinguisher specified.
3. Turn off the gas supply if possible.
¥ In the event of rain, snow, hail, sleet or other form of precipitation while cooking with oil, cover the cooking vessel & Immediately turn off the burner(s) and gas supply. DO NOT MOVE cooker stand or pot.
¥ The Outdoor Gas appliance is for OUTDOOR USE ONLY.
¥ Never use inside an enclosed area such as screen patios, garage, buildings, tents.
¥ Never use in or on recreational vehicles and/or boats. Never use this appliance as a heater.
¥ Never operate this appliance under any overhead construction. Keep a minimum clearance of 10 feet from overhead construction, walls or rails.
¥ Keep the area clear of any combustible material. (Things that burn.)
¥ Use this appliance only on a level, stable non-combustible surface like brick, concrete or dirt. Do not use appliance on or around any surface that will burn or melt like wood decks, dry grass, leaves, wood rails, asphalt, vinyl, or plastic.
¥ Never use this product for anything other than its intended purposes. This appliance is not intended for commercial use.
¥ Keep children and pets away from the appliance at all time.
¥ Never move the appliance when it is in use. Allow the appliance to cool below 115¼F (40¼C) before moving or storing it.
¥ Always wear shoes during operation of this appliance.
¥ Avoid touching hot surfaces this appliance is Hot. Always wear protective gloves or mitts when removing, lid or basket from the cooking vessel.
¥ Accessory attachments and cookware not manufactured are supplied by Masterbuilt for this appliance are not recommended for use.
¥ Never place an empty cooking vessel on the appliance while in operation this may damage the cooking vessel.
¥ Keep fuel supply hose away from the appliance while in operation.

Before you start to cook check the wind direction & place the cylinder UPWIND and upright 200 apart from the cooker stand. Use only a 20 pounds cylinder or smaller with a protective collar on this appliance.
Always perform the soapy water test every time you use this appliance.

Avoid bumping or impact of the appliance to prevent spillage or splashing of hot liquid.

Always disconnect your gas cylinder from your appliance when not in use.

Keep your hands, hair and face away from the burner flame. Do not lean over the cooker stand when lighting the burner. This appliance has an open flame. Be careful of loose hair and clothing during operation. They could catch fire.

Never attach a gas cylinder, move or alter fittings when the cooker is hot or in use.

Do not attempt to disconnect any gas fitting while your cooker is in operation.

Never use a gas cylinder if it shows signs of: dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. The cylinder may be hazardous and should be checked by a liquid propane supplier.

When lighting your appliance, remove all parts from cooker stand to prevent an explosion from gas build up.

If burner does not ignite, turn off the regulator control valve and gas and wait 5 minutes before trying to light it again. If the burner goes out during operation, first turn regulator OFF, then the gas cylinder OFF.

Do not allow anyone to conduct activities around your cooker during or following its use until the unit has cooled. The cooker is hot during operation and remains hot for a period of time following its use.

Always allow the hot water or oil in the pot to cool completely below 100°F (38°C) before moving to avoid the possibility of severe burns.

Never drop food or accessories into hot liquids. Be careful when removing food from the oil or water for it is hot and could cause burns.

When using your appliance, use caution when removing the basket from the pot to avoid pulling the pot off of your cooker stand.

Never use glassware, plastic, or ceramic cookware on this appliance.

When cooker use is complete, always turn the regulator control valve OFF first, then the gas cylinder valve OFF.

Do not use a cooking pot or vessel larger than 30 Quarts. Cooking Pot or vessel must fit inside the security ring of the cooker.

<table>
<thead>
<tr>
<th>BEEF</th>
<th>Quantity</th>
<th>Heat Setting</th>
<th>Charcoal (Amount)</th>
<th>Water (Quart)</th>
<th>Wood Chips (cups)</th>
<th>Cooking Time (hrs.)</th>
<th>Meat Thermometer Internal Temp. or Test for Doneness</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole rump roast Pot roast (arm, chuck, blade, top, bottom round)</td>
<td>3 - 4 lbs.</td>
<td>200%</td>
<td>5 - 7 lbs.</td>
<td>3</td>
<td>2</td>
<td>2 1/2 - 3 1/2</td>
<td>140°F Rare, 160°F Medium, 170°F Well Done</td>
</tr>
<tr>
<td>Short ribs</td>
<td>3 - 4 lbs.</td>
<td>200%</td>
<td>5 - 7 lbs.</td>
<td>3</td>
<td>2</td>
<td>1 1/2 - 2 1/2</td>
<td>Well done may require longer cooking times</td>
</tr>
<tr>
<td>Brisket</td>
<td>3 - 4 lbs.</td>
<td>200%</td>
<td>5 - 7 lbs.</td>
<td>3</td>
<td>2</td>
<td>3 1/2 - 4 1/2</td>
<td>170°F Well Done</td>
</tr>
<tr>
<td>Pork</td>
<td>3 - 4 lbs.</td>
<td>200%</td>
<td>5 - 7 lbs.</td>
<td>3</td>
<td>2</td>
<td>3 1/2 - 4 1/2</td>
<td>170°F Well Done</td>
</tr>
<tr>
<td>Lon roast, boneless</td>
<td>3 - 5 lbs.</td>
<td>200%</td>
<td>10 lbs.</td>
<td>4</td>
<td>5</td>
<td>3</td>
<td>3 1/2 - 5 1/2</td>
</tr>
<tr>
<td>Spare ribs</td>
<td>4 - 6 lbs.</td>
<td>200%</td>
<td>8 - 10 lbs.</td>
<td>4</td>
<td>5</td>
<td>3</td>
<td>2 1/2 - 3 1/2</td>
</tr>
<tr>
<td>Country Style back ribs</td>
<td>4 - 6 lbs.</td>
<td>200%</td>
<td>7 - 10 lbs.</td>
<td>5</td>
<td>3</td>
<td>4</td>
<td>5</td>
</tr>
<tr>
<td>Pork Chops 1-inch thick</td>
<td>6 - 10 chops</td>
<td>200%</td>
<td>5 - 7 lbs.</td>
<td>3</td>
<td>4</td>
<td>3</td>
<td>2 3</td>
</tr>
<tr>
<td>HAMS</td>
<td>Fully cooked</td>
<td>Pre-cooked Fresh</td>
<td>5 - 7 lbs.</td>
<td>8 - 10 lbs.</td>
<td>16 - 18 lbs.</td>
<td>4</td>
<td>3</td>
</tr>
<tr>
<td>POULTRY</td>
<td>Chicken (2 whole)</td>
<td>Hen (4 whole)</td>
<td>2 1/2 lbs.</td>
<td>2 1/2 lbs.</td>
<td>5 lbs.</td>
<td>4</td>
<td>3</td>
</tr>
<tr>
<td>Turkey</td>
<td>8 - 10 lbs.</td>
<td>11 - 13 lbs.</td>
<td>14 - 16 lbs.</td>
<td>5</td>
<td>3</td>
<td>4</td>
<td>6</td>
</tr>
<tr>
<td>LEG OF LAMB</td>
<td>5 - 7 lbs.</td>
<td>200%</td>
<td>8 lbs.</td>
<td>4</td>
<td>5</td>
<td>3</td>
<td>3 1/2 - 5</td>
</tr>
<tr>
<td>VEAL RUMP ROAST</td>
<td>3 - 5 lbs.</td>
<td>200%</td>
<td>5 - 7 lbs.</td>
<td>4</td>
<td>2</td>
<td>1/2 - 1 3/2</td>
<td></td>
</tr>
<tr>
<td>FISH &amp; SEAFOOD</td>
<td>Whole fish</td>
<td>Fillets Whole salmon</td>
<td>4 - 6 lbs.</td>
<td>Full grid</td>
<td>6 lbs.</td>
<td>7 lbs.</td>
<td>5 lbs.</td>
</tr>
<tr>
<td>Shrimp, crab legs, lobster, clams</td>
<td>Full grid</td>
<td>200%</td>
<td>3 lbs.</td>
<td>1 - 2</td>
<td>1 2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>WILD GAME</td>
<td>4 hens</td>
<td>12 - 16 birds</td>
<td>Small game birds (Quail, dove, etc.)</td>
<td>5 - 7 lbs.</td>
<td>7 - 10 lbs.</td>
<td>4</td>
<td>3</td>
</tr>
<tr>
<td>Large game bird (Pheasant, duck, goose, etc.)</td>
<td>5 - 7 lbs.</td>
<td>200%</td>
<td>8 - 10 lbs.</td>
<td>4</td>
<td>5</td>
<td>2 3 - 4 5</td>
<td></td>
</tr>
</tbody>
</table>

When the outside temperature is cooler than 65°F and the altitude is above 3,500 feet, we suggest adding more cooking time. (If you are not sure the meat is cooked, use a meat thermometer to test the meat.)

Do not lift your smoker lid during the smoking process to check food. This will extend your cooking time due to heat escape.

If you are using only 1 grill rack, use the upper grill rack for better results. If you need to use both grill racks place the meat that requires the least cooking time on the top grill rack.

OUTDOOR USE ONLY / NEVER LEAVE UNATTENDED

![Correct vs Incorrect](image)
**WARNING**

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- Do not obstruct flow of combustion and ventilation. Keep the ventilation opening(s) of the cylinder enclosure free and clear of debris.
- The installation of this appliance must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.
- The LP-gas cylinder being used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) CFR 49 or the National Standards of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.

**DANGER**

Gas Cylinder Placement and Filling:

- Do not store a spare LP-gas cylinder under or near appliance.
- The gas cylinder safety relief valve may overheat, allowing gas to release causing and intense fire with rise of death or serious injury.
- Never fill the cylinder beyond 80 percent full. Overfilled cylinders can release gas.
- If you smell, hear or see gas escaping immediately get away from the gas cylinder and call the Fire Department.

For Your Safety

Gas Cylinder Storage and Appliance Check:

- Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area.
- Before each use check all nuts and bolts to be sure that they are tight and secure.
- Before each use inspect gas hose for any signs of damage.
- Before each use perform soapy water test.

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**FOLLOW ALL THESE INSTRUCTIONS PRIOR TO USING THE APPLIANCE**

**STEP 1** - Place the food product on or in the holder.
**STEP 2** - Place the food product and holder into the empty cooking vessel.
**STEP 3** - Fill the cooking vessel with water just until the food product is completely submerged.
**STEP 4** - Remove the food product from the cooking vessel and either mark the water level on the side of the cooking vessel or measure the amount of water in the cooking vessel.
**STEP 5** - Remove the water and completely dry the cooking vessel and food product.
**STEP 6** - This is the amount of cooking oil the cooking vessel to be filled with to cook the food product.

**IN ANY CASE - DO NOT FILL PAST THE MAXIMUM FILL LINE IN THE COOKING VESSEL**

**WARNING** DO NOT FILL PAST THE MAXIMUM FILL LINE ON THE COOKING VESSEL

**DANGER** IF THE INFORMATION IN ITEMS 1-6 ABOVE IS NOT FOLLOWED EXACTLY, OIL OVERFLOW MAY OCCUR RESULTING IN DEATH, SERIOUS INJURY, OR PROPERTY DAMAGE

**STEP 7** - Do not allow oil to get hotter than 400°F.

**FOR YOUR SAFETY**

**FOLLOW THESE STEPS ON HOW TO PROPERLY DEEP-FRY A TURKEY**

**STEP 1** - Place thawed turkey, up to 18 lbs., into basket and lower turkey into empty pot. Fill pot with water until the butt of the turkey is covered. Remove the turkey from the pot allowing all the water to drain from the turkey. Once turkey has been removed, mark the waterline. Empty the water from the pot and fill with oil up to the marked line.

**STEP 2** - Insure that the turkey is completely thawed and free of excess water and ice. Inject turkey with Southern Secrets Marinade of your choice. Cover the outside of turkey with Southern Secrets Dry Rub Seasoning. Place the turkey in basket with legs pointing up. Ignite the burner (see page 7) and bring oil temperature to 350°F. Turn the burner off before placing the turkey into the oil. Wearing cooking gloves, lower the turkey into the very slowly. Re-light the burner. Cook turkey 3 minutes per pound and then add 5 minutes to total cooking time. Turkey may flay before cooking time is complete. Continue cooking the turkey for total amount of time calculated.

When cooking is complete, turn burner OFF and remove food slowly.

Example:

- Cooking a 16.5 lb. turkey
  - 3 minutes x 16.5 = 49.5
  - 49.5 minutes x 5 = 545
  - Total cooking time: 545 minutes

**STEP 3** - Turn the cooker OFF and remove the basket slowly. Hook the basket to the side of the pot.

This is a safe and easy way to allow the turkey to drain and cool at the same time.

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Thawing a Turkey in Cold Water

**Thawing Times**

- 6 to 12 pounds 4 to 6 hours
- 12 to 16 pounds 6 to 8 hours
- 16 to 18 pounds 8 to 10 hours

Turkeys thawed by the cold water method should be cooked immediately because conditions were not temperature controlled.
CARIBBEAN FLAVOR CHICKEN

1 teaspoon salt
1 clove garlic, peeled, plus 2 cloves, minced
1 1/2 teaspoons dried leaf oregano
1/4 teaspoon paprika
1 tablespoon lemon or lime juice
8 chicken pieces (breasts, thighs, drumsticks)
3 tablespoons oil
1 small onion, minced
1/3 cup cider vinegar
1/3 cup soy sauce
1/4 teaspoon paprika
1 1/2 teaspoons dried leaf oregano
1 clove garlic, peeled, plus 2 cloves, minced
1 teaspoon salt

C A J U N-C O A T E D  F I S H

4 fresh or frozen catfish, red snapper or fillets, 1/2- to 3/4-inch thick
(1 to 1 1/4 lbs.)
1/4 cup all-purpose flour
1/4 cup yellow cornmeal
1 teaspoon dried basil, crushed
1 teaspoon onion powder
1/2 to 1 teaspoon ground red pepper
1/2 teaspoon garlic salt
1/2 teaspoon ground white pepper
1/2 teaspoon dried thyme, crushed
1/3 teaspoon ground black pepper
1/4 teaspoon ground sage
1/4 cup margarine or butter

Thaw fish, if frozen. In a shallow mixing bowl, combine flour, cornmeal, basil, onion powder, red pepper, garlic salt, white pepper, thyme, black pepper, but- ter and sage. Coat both sides of the fish with the flour mixture. Cook in 1 gallon of oil at 350°F for 3 to 4 minutes.

CREOLE GUMBO

1 can okra, or 2 cups cooked diced okra
1/2 tsp. flour
1 tsp. salt
1 large onion, chopped
2 cloves garlic
1/2 tsp. pepper
3 tbsp. of bacon drippings
1 tsp. cayenne pepper
1 green pepper, chopped
1 tsp. thyme
6 oz. can tomato paste
1/2 pt. oysters with liquid
1/2 cup cooked ham, diced
1/2 tsp. pepper
2 cloves garlic
1 large onion, chopped
1 tsp. salt
1/2 tbsp. flour
1 can okra, or 2 cups cooked diced okra
1 1/2 cups cooked rice
1 tsp. parsley, minced
1/2 cup cooked ham, diced
4 quarts water
1/2 pt. oysters with liquid
1/2 cup crab meat or cooked shrimp

In a skillet, sauté okra, onion and garlic in bacon drippings until browned. In a large stockpot, bring the water to a boil over high heat. Meanwhile, add the ham to the skillet. Add the skillet sauté mixture and the remaining ingredients to the stockpot; cover and simmer over medium heat for 1 hour. Reduce heat to very low, add shrimp, and simmer slowly for 10 minutes. Serve the gumbo in soup bowls over rice.

GRILLED FLANK STEAK

1 1/2 lbs. flank steak
Marinate in:
1/4 cup Worcestershire sauce
1/3 cup soy sauce
1 tsp. dried, ground ginger or freshly chopped ginger and the juice of 1 lemon
Place steak in shallow glass casserole dish and pour marinade over top. Let marinate at least 3 hours, turning every hour or so. Remove from smoker and place on grill for 3 to 4 minutes on each side. Slice diagonally and serve.

SCREAMING BUFFALO WINGS

1 gallon vegetable oil
24 chicken wings
1 small bottle of hot sauce (your choice)
1/2 teaspoon of salt
1/4 teaspoon of pepper
1/4 cup butter or margarine, melted
1 teaspoon white vinegar
Pinch of garlic salt
Celery sticks
Blue Cheese dressing

Thaw wings (if frozen) and place into basket. Pour 1 gallon of oil into 10 1/2-quart pot and bring temperature to 350°F. Turn burner off. Wearing protective gloves, slowly place basket of wings into oil and re-light burner. Cook 8 to 12 minutes. Remove and drain wings and pour into bowl. Mix hot sauce with melted margarine, vinegar and garlic salt. Pour over wings, mix well and serve.

WARNING

Cooking with Charcoal:

¥ NEVER use charcoal as a Heating fuel or for other than cooking outdoors. Read and follow all warnings and instructions on your charcoal package.
¥ Do Not leave hot coals or ashes unattended until appliance cools completely.
¥ NEVER add lighter fluid to existing hot or warm coals.
¥ NEVER use gasoline or other highly volatile fluids as a starter. They can explode.
¥ If you use charcoal lighting fluid, allow charcoal to burn until it is covered with a light ash. Then place upper body on lower body and cover with dome lid. Following this procedure prevents the finish of the unit and keeps fumes from being trapped in the appliance which could result in a flash fire or explosion.
¥ Lighter fluid should be capped immediately and placed a safe distance from your appliance before lighting coals.
¥ As an alternative to lighter fluid, use an electric charcoal starter, solid fire starter, or metal chimney starter.
¥ After unplugging a hot electric starter, remove it carefully and be careful where you put it. Allow starter to cool completely before storing it.
¥ NEVER use an electric starter in the rain or when standing on wet ground.
¥ Once your charcoal is lit, do not touch the charcoal to see if it is hot.
¥ Use extreme caution when removing smoker dome lid, keeping hands, face and body safe from possible flare-ups or hot steam.
¥ In the event of a grease fire from meat drippings, cover your smoker with the dome lid to suffocate the flame.
¥ Allow coals to burn out completely and let the ashes cool for at least 48 hours before disposing of them.
¥ Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a noncombustible container. Be sure there are no other combustible materials in or near the container.
¥ If you must dispose of the ashes in less time than it takes for them to completely cool, remove ashes from the appliance, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a noncombustible container.

COOKING WITH CHARCOAL
**PARTS LIST**

1. Air Damper
2. Dome Handle
3. Heat Indicator
4. Dome Lid
5. Grill Racks
6. Body Handles
7. Smoker Body
8. Grill Rack Brackets
9. Smoker Legs
10. Water Bowl
11. Smoker Access Door
12. Base Pan
13. Flame Disk Bowl
14. Gas Cooker with 3 Legs, Cast Iron Burner, and Regulator Control Valve
15. Side Shelf with 2 OLÖ Legs and Wood Top
16. Aluminum Pot & Basket

*Gas Cylinder Not Included*

**PART PLACEMENT**

1. Place base pan (12) on top of cooker stand (14) and align base pan legs with cooker legs.
2. Place flame disk bowl (13) in base pan covering large center hole in base pan.
3. Place water bowl (10) on brackets in base pan. Place a grill rack (5) directly on top of water bowl.
4. Place smoker body (7) on top of base pan.
5. Place the other grill rack on top brackets in smoker body.
6. Place dome lid (4) on top of the smoker body.

**Cooker Stand and Side Shelf Assembly**

Note: The Side Shelf is Not Included with all Models

1. Mount each cooker leg to the inside of the windshield and security ring of the cooker top using 4 short bolts per leg. If legs are pre-threaded, nuts are not required.
2. Remove the nut from burner. Position the cast iron burner onto the burner mount (as shown) and secure burner with the nut. Mount the burner mount to the windshield using 2 - 1/4 x 3/4 pre-threaded bolts on each side.
3. Place wood shelf on top of the OLÖ shaped legs as shown and secure with 4 - 1/40x2 0 long bolts with lock washer and nuts.
4. The OLÖ shaped legs will fit onto the windshield of the cooker stand and are to be secured with 2 - 1/40x1 1/2O bolts and nuts.

**COOKING TIPS**

**WATER BOWL**

¥ Line water bowl with aluminum foil before each use. This will make it easy to clean and help your water bowl last longer.

¥ If your water level is low, add more water to the bowl. Move your food aside and pour water slowly through cooking racks, being careful not to splash or overfill water.

**SMOKING RECIPES**

**SMOKED SHRIMP KABOB with GARLIC COCKTAIL SAUCE**

- 36 large shrimp, peeled and deveined (tails left intact)
- 2 large red bell peppers, cut into 1-inch pieces
- Commercial Italian dressing

Garlic cocktail sauce

Alternately thread shrimp and red pepper pieces onto 12 wooden skewers. Place in a shallow container and drizzle with Italian dressing. Cover and refrigerate at least 2 hours. Drain salad dressing from kabobs. Place shrimp kabob on top cooking grate. Cover with smoker dome and cook 15 minutes or until shrimp are pink and firm to the touch. Serve warm with garlic cocktail sauce.

**BAKED POTATOES & CORN ON THE COB**

Corn can be wrapped in foil or soaked in salt water and smoked right in the husk. Potatoes can be wrapped in foil. Cooking time may vary according to food size.

**SAUSAGE**

The Polish sausage, Italian Sausage or any smoked sausage cooks great! Requires about 5 lbs. of hardwood briquettes (hickory, mesquite) & 1/2 pan of water. Let smoke for about 1 or 1 1/2 hrs. Sausage makes excellent kabobs.

**MUSHROOMS, CAULIFLOWER or SQUASH**

Your favorite vegetables can be smoked for that cook-out flavor. By smoking your vegetables, you also seal in the nutrients and vitamins which can get lost through average cooking. After wrapping loose vegetables in foil add Italian dressing, salt, pepper, bell peppers and onions. Smoke for 1 hour.

**SMOKED FISH FILLETS**

3 lbs. fish fillets
1 stick butter
Juice from 1 lemon
1/2 tsp. Worcestershire sauce
5 to 6 dashes Tabasco sauce
1/4 cup parsley, chopped

Flesh a tray with 2 inch sides of heavy aluminum foil. Place fillets in a single layer. Combine butter, lemon juice, sauces and parsley, and pour over fish. Place on grill in smoker, cover with top and cook for one to two hours.

**SMOKED BEEF BRISKET**

5-6 lb. beef brisket (season with spices to your taste) red pepper, garlic salt, paprika.

Trim excess fat off brisket. Pour meat strongly on either side with fist. On each side sprinkle lightly with red pepper, fairly heavily with garlic salt, then cover with paprika. Meat is even better if seasoned the night before cooking or early in the day. Smoke 6-8 hours. Slice thin and serve.

**BARBECUE RIBS**

Sprinkle lemon juice and seasoned pepper on the ribs and let sit overnight or at least several hours. When ready to cook, rub with cooking oil. Brush with barbecue sauce as desired, either before, or after cooking. Smoke or grill for 4 1/2 to 5 hours.
**SMOKED HAM**

1 10-lb. precooked ham  
1/4 cup crushed pineapple  
1/2 cup honey  
2 tablespoons soy sauce (Dale sauce may be substituted, if available)  
Remove fat from ham. Score top of ham about 1/4Ó deep. Put water bowl under middle grill rack. Do not add any liquid to water bowl (dry smoke). Place ham on middle grill rack with scored side up. Place 2-3 wood chunks on charcoal, or bottom of base pan. Baste top of ham every hour with mixture. Cook 4 hours or until 140°F inside ham.

**SMOKED TURKEY**

6 to 8 lb. turkey  
2 cups of hickory or apple chips  
Soak the chips in water for at least one hour. This will create smoke, smoldering instead of burning them. Rinse the turkey and dry well. Fold the wings close to the body and tie or skewer. Close both openings with skewers and tie the legs together tightly.  
Secure with holding forks. Place on the rack over low, indirect heat with the water pan underneath. Thow half of the drained wood chips on the hot coals, and use other half as needed. Cook for approximately 2 1/2 hours. Be sure to keep the lid down and the smoke in. Let turkey cool 10 minutes before carving.

**SMOKED ROASTED ASPARAGUS IN GARLIC**

1 small onion, thinly sliced  
1 1/2 pounds fresh asparagus, trimmed  
2 tablespoons of butter or margarine  
4 cloves garlic, thinly sliced  
2 tablespoons lemon juice  
1/4 teaspoon of pepper  
Melt butter in a small skillet over low heat; add garlic and cook until tender. Remove from heat and stir in lemon juice, salt and pepper. Drizzle garlic mixture evenly over asparagus. (Do not cover dish). Place dish in top cooking grate of smoker. Cover with smoker lid and cook 1 hour or until crisp and tender.

**BARBECUE SAUCE**

3 8-oz. cans tomato sauce  
1 small bottle Worcestershire sauce  
1/4 tsp. garlic powder  
1/2 tbsps. butter  
1/2 cup brown sugar  
1 tsp. dry mustard  
2 tbsps. vinegar  
2 tbsps. lemon juice  
1/8 tsp. red pepper  
1/2 tsp. salt  
1/2 tsp. seasoned pepper  
Simmer all ingredients for 30 minutes. For some recipes, you may add some of the ingredients (juices) to the water bowl; additional cooking time will be needed to be added. See cooking chart.

**COOKING TIPS**

**WOOD**  
¥ A variety of wood chunks may be used. For example: mesquite, hickory, pecan, apple or cherry. Do not use resinous woods such as pine.  
¥ Use chunks around 3Ó to 4Ó long and approximately 1/2Ó or 1Ó thick. Soak wood in water, wrap in foil and pierce holes in foil. You will need approximately 3 chunks or sticks.

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**SMOKER BODY**

1. Attach handle to the top of the dome lid using nut, washer and lock washer.  
NOTE: BE CERTAIN TO SECURELY TIGHTEN HANDLE WITH A SCREWDRIVER.  
DO NOT TURN HANDLE TO TIGHTEN. Air damper is Pre-mounted as well as a special dome clip that allows you to hook the dome to the side of the body or base pan to view food.

**BASE PAN**

2. Install heat indicator in the top of the dome and secure with nut.  
3. Mount 2 handles to the smoker body using nut, washer and lock washer.  
Mount 3 brackets into the upper smoker body using 1/4 x 3/4 inch bolts, nuts and washer. Tighten bolts securely with the brackets in place and nuts on the inside of the smoker body.

**DOME**

4. Mount each leg to the outside of the base pan using 1/4 x 3/4 inch bolts, nuts and washer. Place one bracket on each bolt inside the base pan and secure.  
5. Secure bottom two holes in each leg using 1/4 x 3/4 inch bolts, nuts and washer.  
Note: One leg has a round knock out plug in it. Mount it to the back side of the base pan directly behind the smoker door. This hole is only used when assembling an electric smoker or if you would like to convert your gas smoker to electric.

**Flame disk & Charcoal Bowl**

The flame disk bowl goes inside the base pan covering the large hole.

**SMOKER DOOR**

Bottom flange of door goes inside the large opening of the base pan. NO HARDWARE IS NEEDED. Turn the knob on the door until the door catches to close and turn again to open when adding wood.

**Gas Smoker Assembly**

Before each use check all nuts and bolts to be sure that they are tight and secure.
Optional Accessories Assembly, Use and Testing

CAUTION

Using the Pot with the Drain Hook Basket:
Do not overfill pot with oil or water. A fill line is marked on the larger frying and boiling pots. Smaller fry pans may not be marked.

1. Place seasoned food into basket.
2. Slowly lower basket into oil or water using lifting hook. (Wear Protective Gloves)
3. Cover with lid.
4. When food is ready to remove, turn the burner to OFF position. Remove lid and use the lifting hook to pull basket up slowly. (Wear Protective Gloves)
5. Hook basket to the side of the pot with the drain hook, allowing the food to drain and cool.

Thermometer Safety Check:
¥ Before each use place the thermometer stem in boiling water and ensure that it registers approximately 212°F (100°C) +/- 20.
¥ When thermometer is lowered into HOT oil do not allow it to pierce into the turkey or food. This will give a false reading.
¥ When the thermometer is in place the dial will continue to rise. Keep a constant check on the dial to ensure the dial indicator does not stop before reaching 350°F (170°C)
¥ If the oil starts to smoke and the thermometer dial stops before reaching 350°F (170°C) turn burner of and STOP COOKING IMMEDIATELY. A new thermometer is needed.
¥ If the thermometer supplied with the appliance is lost are damaged call Masterbuilt to order a replacement at 800-489-1581

Model DF 12-12Ó Thermometer for shallow fry pans.
Model DFTH-6Ó Thermometer for turkey and boiling pots.

Note: Cookers are sold with and without cookware and thermometers. See Packaging for Contents

Installing Thermometer
1. Place stem of thermometer through hole in lid.
2. Slide clip on to thermometer stem.
3. Cookers without lids follow #2 and clip thermometer to the side of the cooking pot.

Optional Auto Igniter

*Place steel wire through burner mount hole of cooker.
*Mount igniter to the burner mount of cooker as shown.
*Secure with nuts and bolts supplied.
*Bend wire until tip of the wire is about 1/8Ó away from the top of the burner.
*Push red button to spark igniter.

Our #1 Asked Question

When the Cast Iron Burner Burns Yellow or Not At All What Do I Do?
If your burner does not burn, blows out, burns yellow, or there's a flame inside the venturi, you need to check the burner venturi for any obstructions. Dirt Dobergs, Spiders and other insects will build a nest inside the burner venturi blocking air and gas flow.

KEEP AIR SHUTTER CLOSED AFTER EACH USE.

How To Clean
1. Remove the hose from the burner using a 7/16Ó wrench.
2. Insert a small rod in the hole that the hose was removed from.
3. Hold the burner up to a light looking into the hole that the hose was removed from to see any obstructions.
4. If burner has not cleared flush with water.
5. Once the burner has been cleared, reassemble the burner (air shutter, spring, hose.)

When a flame occurs inside the venturi this is caused by a blockage and could cause damage to the hose assemble.

SAFE STORAGE & MAINTENANCE

¥ Before each use of the appliance, check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the cooker.
¥ Check the regulator hose, and burner parts, air shutter and venturi section carefully before and after each use for any sign of wear.
¥ ALWAYS turn gas OFF at the gas cylinder valve prior to inspecting parts.
¥ DO NOT obstruct flow of combustion and ventilation. Keep the ventilation opening(s) of the cylinder enclosure clear of debris. The cylinder supply system must be arranged for vapor withdrawal.
¥ Coat cooker stand with cooking oil after unit has cooled.
¥ ALWAYS allow your appliance to cool completely before handling.
¥ Before storing your appliance, dispose of remaining coals and ashes into a noncombustible container.
¥ When appliance is not in use, the gas must be turned off at the supply cylinder.
¥ ALWAYS disconnect your gas cylinder after using your appliance.
¥ Clean appliance, including special surfaces such as grill racks and water bowls, with cleaning agents. Wipe inside of smoker with a damp rag. (Do Not Use Over Cleaner)
¥ ALWAYS cover and store your appliance in a protected area.
¥ Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
¥ Always store gas cylinder upright and in areas where temperatures won't exceed 125°F, and Do Not store a spare cylinder on, or near, your cooker stand, or place connected gas cylinder under the cooker stand. Always keep the gas cylinder 20 inches away from the cooker stand.
¥ Indoor storage of appliance is permissible only if the cylinder is disconnected and removed.
¥ If any rusting occurs, use steel wool to clean or buff the affected area.
¥ NEVER paint the interior of your smoker. The exterior of your appliance may be touched up by using a high temperature-resistant paint.
Burner Lighting Instructions:

1. Check the regulator control valve to be certain it is in the OFF position before connecting to the gas cylinder. Perform soap water test before each use.
2. Turn gas cylinder valve ON. Place a lit match to the burner under the wind shield. Slowly turn on the regulator control valve until the burner lights. (If burner does not light within 5 seconds, turn regulator control valve OFF, then the gas cylinder valve OFF.) Wait 5 minutes for fumes to diminish before relighting. If the flame is blown out wait 5 minutes for fumes to diminish before relighting.
3. After the burner is lit, open the regulator valve until the flame increases. Use the air shutter on the burner to adjust the flame until it turns blue. Reduce Flame.
4. Fill Pot with water or oil. DO NOT fill pot more than 1/3 the pots full capacity. This will help avoid dangerous boil-overs.
5. Bring your water or oil to the desired temperature by adjusting regulator control valve. Oil should never exceed 350°F. Oil will ignite at 550°F to 700°F.
6. Always use a thermometer when frying.
7. After each use, first turn the regulator control valve OFF first, then the gas cylinder OFF. Always allow gas cooker stand and pot with water or oil to cool completely before touching, moving, or storing.

WARNING

Do Not allow the hose to come in contact with the appliance. The HOT surfaces may damage the hose causing a leak and fire.

Use only a 20lb cylinder or smaller with a protective collar with this appliance. Cylinder Not Included with the appliance.
Soapy Water Test Warning and Procedures

- The Soapy Water Test must be performed each time the gas cylinder is connected to your appliance or each time the appliance is used.
- The Soapy Water Test must be performed outdoors in a well-ventilated area.
- When performing the Soapy Water Test, always keep cooker away from open flames, sparks, or lit cigarettes.
- The CookMaster Outdoor Gas Cooker is designed to operate with propane gas only. This product will not operate with natural gas.
- Never use an open flame to test for gas leaks.
- Always use a soapy water solution to the burner. Cookers are sold with regulator control valve or needle valve.
- Apply soapy water solution to the gas cylinder valve, regulator and up the hose to the burner. Cookers are sold with regulator control valve or needle valve.
- Turn gas cylinder valve ON (regulator control valve is in the OFF position) and observe gas cylinder valve for bubbles. DO NOT LEAVE GAS ON FOR MORE THAN 12 SECONDS. If bubbles appear, stop, turn gas cylinder OFF, and retighten the fitting. Repeat test.
- When the gas cylinder has been tested, open the regulator control valve one full turn and check for bubbles at regulator control valve, along the entire length of hose and at the connection to the burner. DO NOT LEAVE GAS ON FOR MORE THAN 12 SECONDS. If soapy mixture starts bubbling, gas is leaking through the connection or hose. Turn the regulator valve OFF and then the gas cylinder OFF and retighten the connection that is leaking gas. After test is complete, and there are no leaks, wait a minimum of 5 minutes for gas fumes to diminish before lighting cooker.

DURING ANY PORTION OF THE SOAPY WATER TEST, IF BUBBLES CONTINUE TO APPEAR, STOP, DO NOT USE THE APPLIANCE AND CONTACT YOUR LOCAL PROPANE DEALER OR THE MASTERBUILT AT 800-489-1581.

NOTE: USE A 20 LB. CYLINDER OR SMALLER WITH A PROTECTIVE COLLAR WITH THIS APPLIANCE.

How To Use Your 7 in 1 SMOKER™

GAS SMOKING
1. For gas smoking add desired amount of wood in the flame disk bowl.
2. Fill water bowl with your favorite marinade or water. Do not overfill the water bowl. (Line your water bowl with aluminum foil for easier clean up.)
3. Place food on the grill racks.
4. To light the gas cooker remove the dome lid first. Place a lit match under the wind shield of the cooker to the top of the cast burner. Turn red knob on regulator slowly until the burner is lit. Place dome on the smoker and adjust burner flame to the desired temperature. (Smoker will Heat Up Quickly)
5. Open the smoker access door carefully when adding charcoal or wood chips to flame disk bowl. Use extreme caution because the door is hot.

*Never move your smoker while it is in use and allow it to cool completely before moving or handling.

SMOKE IS ONLY GENERATED WHEN WOOD IS PLACED IN FLAME DISK BOWL.

WOOD IN FLAME DISK BOWL

WATER BOWL

Place water bowl in flame disk bowl for smoking.

CHARCOAL SMOKING
1. Add desired amount of charcoal to the flame disk bowl.
2. Charcoal can also be lit by using the gas cooker. Add charcoal to the flame disk bowl and place the base pan on the gas cooker stand. Light gas cooker. When charcoal is ready turn the gas cooker OFF.

CHARCOAL GRILLING
1. Remove the smoker body and the water bowl. This allows for direct heat when grilling.
2. Use the same lighting instructions as smoking.

SEASONING YOUR SMOKER
To season your unit, light the burner. Bring the temperature up and maintain 200°F. Place two or three wood chunks on the flame disk bowl and operate the smoker with no food or water for two to four hours before using it.

This allows the unit to settle and removes that new smell.

*******IMPORTANT*******