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Masterbuilt's Electric Digital Smokehouse Plugs into Consumer's Desire for Simplicity

Masterbuilt continues to respond to consumer demand for easy-to-use barbecue appliances. The Electric Digital Smokehouse, introduced in 2006, has evolved into an even easier-to-use smoker as smoked foods become increasingly popular.

Designed for outdoor use, the heavily-insulated box smoker features an air damper that allows backyard barbecuers to control the amount of smoke surrounding their foods as well as the moisture level. An adjustable door latch creates an airtight seal.

Perhaps best of all, the units feature a push button digital control panel that allows users to set the thermostat at a precise temperature, ranging from 100 to 275 degrees. A side-loading wood chip tray makes it a cinch to replenish wood when needed, and to remove ash.

Four smoking racks can be adjusted (or removed from) inside the cooking space to accommodate foods ranging from a whole turkey, brisket or pork butt, to smaller fajitas and ribs. Even corn on the cob and potatoes can be tossed in to cook outdoors!

A 24-hour digital timer has an automatic shut-off feature – and when the time has elapsed, the Smokehouse will keep food warm until it is removed, maintaining a temperature that ensures food safety.

The Electric Digital Smokehouse is available in black or two different sizes of stainless steel, and they stand only about three feet high – so even for those with a small patio or terrace, smoke cooking is still an option.

The black model retails for \$199 and the stainless steel models for \$249 (30") and \$299 (40"). The Smokehouse is available at Cabela's, Bass Pro Shops, Gander Mountain, Dick's Sporting Goods, Barbeques Galore, Sam's Clubs or by logging on to www.masterbuilt.com.

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