

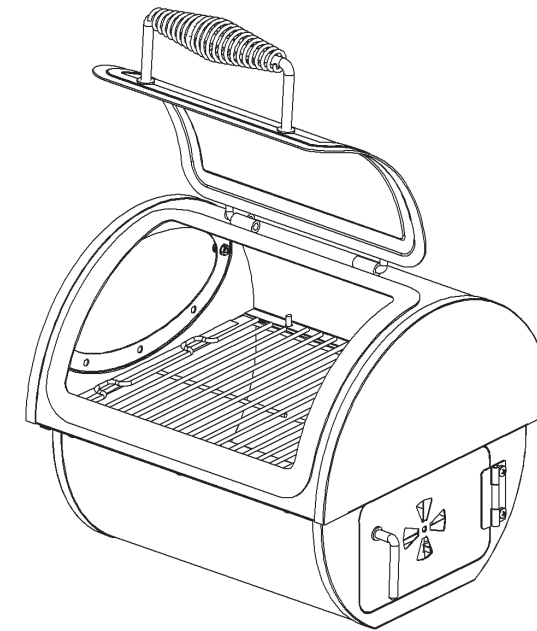


Masterbuilt Manufacturing, Inc.
 1 Masterbuilt Court
 Columbus, Georgia 31907
 Customer Service 1-800-489-1581







**ASSEMBLY, CARE & USE MANUAL
 WARNING & SAFETY INFORMATION
 MODEL 10100110 - SIDE FIRE BOX ACCESSORY
 THIS PRODUCT IS FOR OUTDOOR USE ONLY**

Manual Code: 9804090029 091216-JM04



Tools required for assembly: Adjustable Wrench, Phillips Head Screwdriver, Rubber Mallet or Hammer.

 CARBON MONOXIDE HAZARD 	 WARNING 
<p>Burning charcoal gives off carbon monoxide, which has no odor and can cause death.</p> <p>DO NOT burn charcoal inside homes, vehicles, tents, garages or any enclosed areas.</p> <p>Use only outdoors where it is well ventilated.</p>	<p>This manual contains important information necessary for the proper and safe use of this product.</p> <p>Read and follow all warnings and instructions before using product and during use.</p> <p>Keep manual for future reference.</p>
<p>Failure to follow these warnings and instructions properly could result in fire or explosion, which could cause property damage, personal injury, or death.</p>	



GENERAL WARNING AND SAFETY INFORMATION



- Keep a fire extinguisher accessible at all times while operating unit.
- Never leave unit unattended while in use.
- Never use inside an enclosed area such as a patio, garage, building or tent.
- Never use inside a vehicle, not even a recreational vehicle such as a motor home, camper or truck bed.
- Never operate unit under any overhead construction such as roof coverings, carports, awnings or overhangs.
- Maintain a minimum distance of 10 ft (3m) from all structures.
- Keep area clear of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.
- Never operate unit within 25 ft (7,6m) of flammable liquids.
- Never operate unit within 10 ft (3m) of a gas cylinder.
- Never use unit as a heater (READ CARBON MONOXIDE HAZARD).
- Use unit only on a stable, level surface to prevent tipping.
- Use on non-combustible surfaces such as dirt, concrete, brick or rock.
- Keep children and pets away from unit at all times. Do not allow children to use unit.
- Only use charcoal lighting fluid. Never use gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode causing injury or death.
- Unit is HOT while in use and will remain HOT for a period of time afterwards. Do not touch any part of unit without wearing protective gloves.
- Never move unit when in use. Allow unit to cool completely before moving or storing.
- Never leave HOT coals or ashes unattended.
- Do not store with HOT ashes or charcoal inside unit. Store only when fire is completely out and all surfaces are cold.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Accessory attachments not supplied by Masterbuilt Manufacturing, Inc. are not recommended.
- Never use this product for anything other than its intended purpose. This unit is not for commercial use.
- Always use unit in accordance with all applicable local, state and federal fire codes.



WARNING



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

WARRANTY INFORMATION

Masterbuilt warrants its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 90 days from date of original retail purchase.

Masterbuilt warranty does not cover paint finish as it may burn off during normal use.

Masterbuilt warranty does not cover rust of unit.

Masterbuilt requires reasonable proof of purchase for warranty claims and suggests that you keep your receipt. Upon expiration of such warranty, all such liability shall terminate.

Within stated warranty period, Masterbuilt, at its discretion, shall repair or replace defective components free of charge with owner being responsible for shipping. Should Masterbuilt require return of component(s) in question for inspection Masterbuilt will be responsible for shipping charges to return requested item.

This warranty excludes property damage sustained due to misuse, abuse, accident, damage arising out of transportation, or damage incurred by commercial use of this product.

This expressed warranty is the sole warranty given by Masterbuilt and is in lieu of all other warranties, expressed or implied including implied warranty, merchantability, or fitness for a particular purpose.

Neither Masterbuilt nor retail establishment selling this product, has authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

Masterbuilt's maximum liability, in any event, shall not exceed the purchase price of product paid by original consumer/ purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

California residents only: Notwithstanding this limitation of warranty, the following specific restrictions apply; if service, repair, or replacement of the product is not commercially practical, the retailer selling the product or Masterbuilt will refund the purchase price paid for the product, less the amount directly attributable to use by the original buyer prior to the discovery of the nonconformity. Owner may take the product to the retail establishment selling this product in order to obtain performance under warranty.

This expressed warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

REGISTER ONLINE at www.masterbuilt.com or COMPLETE & RETURN to:

WARRANTY REGISTRATION

Masterbuilt Outdoor Products©

1 Masterbuilt Court, Columbus, GA 31907

Name: _____

Address: _____

City: _____

State/Province: _____ Postal Code: _____

Phone Number: _____ E-Mail Address: _____

Model Number: _____ Serial Number: _____

Purchase Date: _____ Place of Purchase: _____

SMOKIN' RECIPES

Smoked Turkey

Ingredients:
 10-14 lbs (22-31 kgs) Turkey
 1 tbsp Salt
 2 tbsp Sugar
 1 Apple (cored, peeled, and quartered)
 2 medium Onion (quartered)
 4 Celery Stalks with leaves
 Suggested Wood Chips: Hickory or Apple

Prepping Directions

Thaw turkey according to package directions if necessary. Remove giblets and neck. Rinse and pat dry. Sprinkle turkey cavity with salt. Combine sugar and cinnamon in small bowl. Dredge apple in mixture. Stuff apple, onion and celery into cavity. Close with skewers. Tie ends of legs to tail with kitchen string. Lift wing tips up and over back to tuck under.

Cooking Directions:

Preheat smoker to 225°F (107°C) degrees. Place turkey on grate and cook for about 8-12 hours or until inner thigh temperature reaches 180°F (82°C) degrees. Before serving, cover turkey and chill or let stand 20 minutes before carving.

Smoked Summer Vegetables

Ingredients:
 Summer Squash
 Zucchini
 Onion
 Mushrooms
 French Cut Green Beans
 Suggested Wood Chips: Hickory or Apple

Prepping Directions

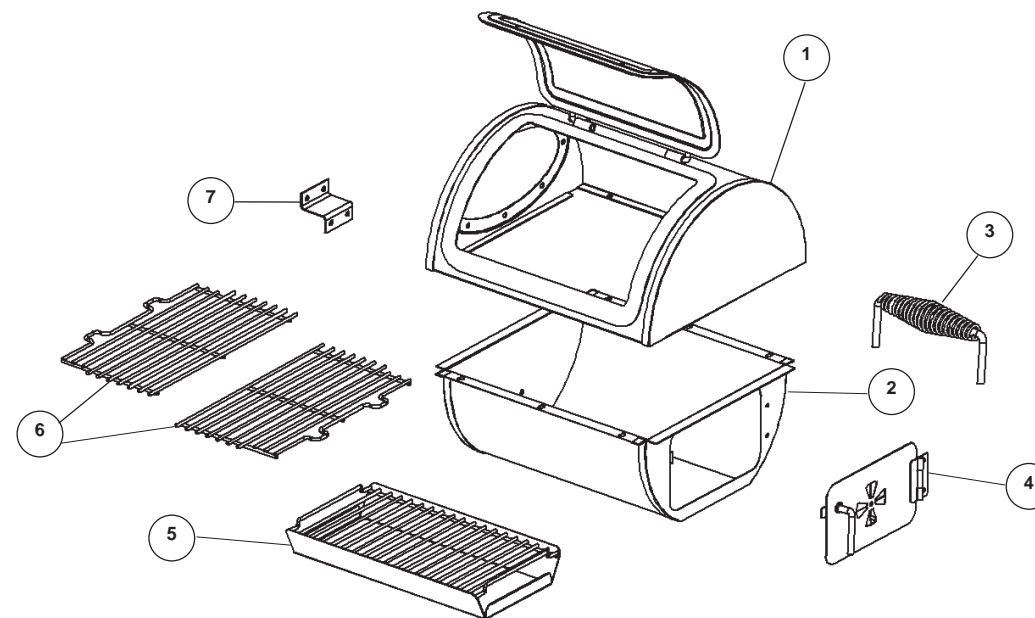
Rinse and thinly slice summer squash, zucchini and onion. Mix all vegetables together. Form cup shaped containers using heavy duty aluminum foil. Place about 1 cup of vegetable mix in each cup. Season to taste with favorite herbs and spices. Pinch top of foil cups together. To allow smoke penetration poke a couple small holes around top of each vegetable cup.

Cooking Directions:

Place foil cups in smoker at 220°F (104°C) for 1 hour. Serve.

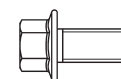
For more recipes and cooking tips visit www.masterbuilt.com

PARTS LIST



ITEM NO.	QUANTITY	DESCRIPTION	ITEM NO.	QUANTITY	DESCRIPTION
1	1	Fire Box Lid	5	1	Ash Pan
2	1	Fire Box Base	6	2	Cooking Grate
3	1	Lid Handle	7	1	Side Bracket
4	1	Access Door w/Air Damper			

HARDWARE LIST



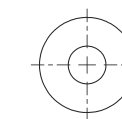
(A)
 M6x12
 Phillips Head
 Screw
 qty-18



(B)
 M6
 Lock Washer
 qty-2



(C)
 M6
 Hex Flange Nut
 qty-14



(D)
 M6
 Flat Washer
 qty-2

REPLACEMENT PARTS LIST

ITEM NO.	DESCRIPTION	ITEM NO.	DESCRIPTION
9904090096	Lid Kit	9904090100	Support Bracket Kit
9904090097	Body Kit	9904090029	Lid Handle Kit
9904090098	Access Door Kit	9004090127	Cooking Grate
9904090099	Air Damper Kit	9904090095	Hardware Kit
9004090128	Ash Pan		

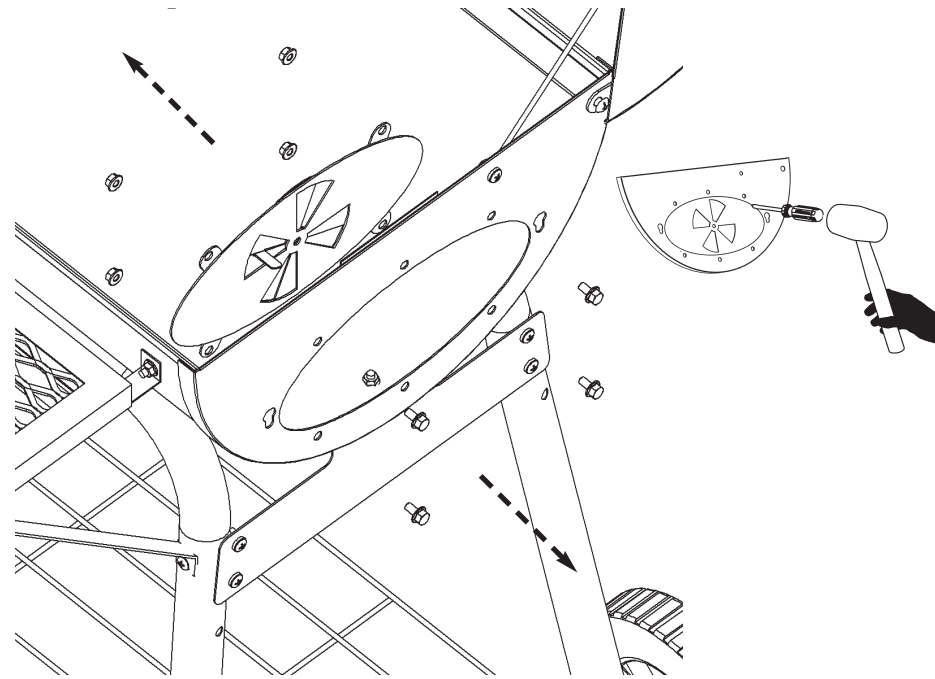
STOP!

DO NOT RETURN TO RETAILER
 For Assembly Assistance, Missing or Damaged Parts
 Call: MASTERBUILT Customer Service at 1-800-489-1581

SMOKIN' RECIPES

Before assembly read instructions carefully.

Assistance is recommended.



STEP 1.

Orient grill body as shown.

Remove premounted screws from heat pass panel on side of grill as shown. Use rubber mallet or hammer and screwdriver as shown and gently tap out plugs in remaining holes.

Note: Save removed heat pass panel, it may be reattached if side fire box is removed.

Honey Cured Smoked Salmon

Ingredients:

- 1 qt Water
- ½ cup Salt
- ¾ cup Honey
- ¼ cup Golden Rum
- ¼ cup Lemon Juice
- 10 Cloves
- 10 Allspice Berries
- 1 Bay Leaf
- 1 large fillet of Salmon
- Suggested Wood Chips: Hickory or Apple

Prepping Directions:

Combine all ingredients except salmon to make brine. Place salmon skin side up in baking dish and cover with brining liquid. Allow fish to brine for two hours. Rinse salmon in cold water and pat dry.

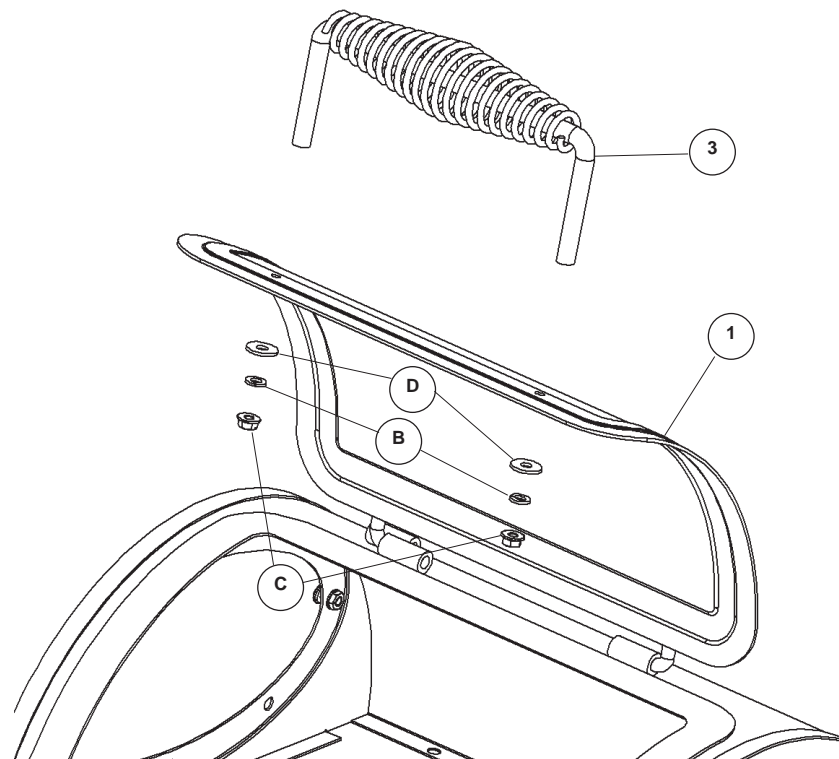
Cooking Directions:

Place salmon on drying rack (or grill rack that will be used to smoke salmon) and allow to air dry for at least 1 hour. Smoke salmon skin side down for about 1 – 1 ½ hours at 160°F(71°C).

Note: Do not tighten until all phillips head screws and hex flange nuts are secure.

STEP 2.

Insert end of handle (3) through holes in firebox lid (1). Secure using flat washer (D), lock washer (B) and hex flange nut (C).



Pork or Baby Back Ribs

Ingredients:

- 2-4 lbs (4-9 kgs) Pork or Baby Back Ribs
- ½ tbsp Salt
- ¼ cup Brown Sugar
- 2 ½ tbsp Chili Powder
- 1 ½ tbsp Ground Cumin
- 2 tsp Cayenne Pepper
- 2 tsp Black Pepper (freshly ground)
- 2 tsp Garlic Powder
- 2 tsp Onion Powder
- Suggested Wood Chips: Hickory

Prepping Directions:

Mix ingredients and rub mixture on meat 2 hours before cooking. Allow meat to reach room temperature.

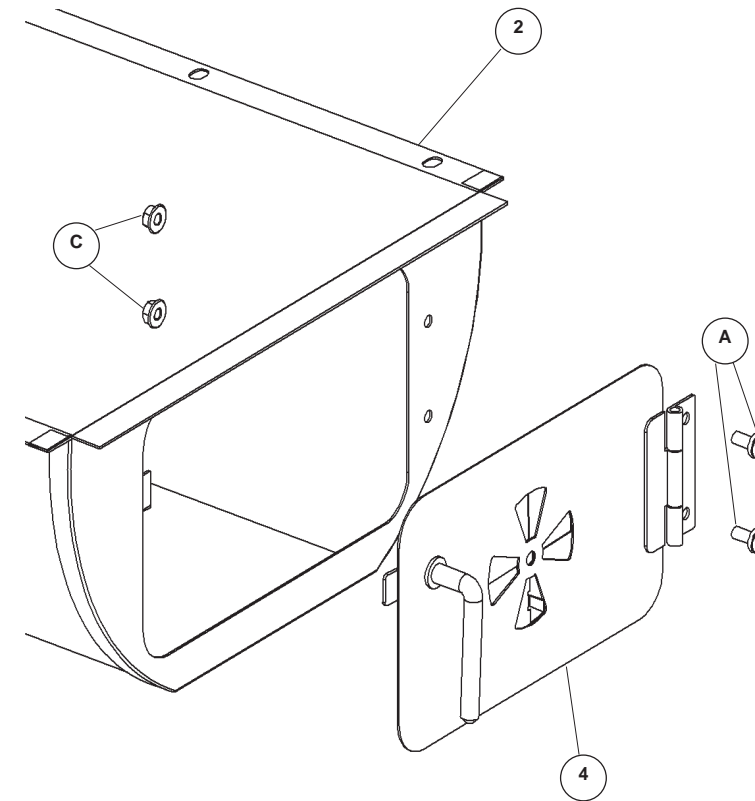
Cooking Directions:

Cook ribs for 3 hours at 225°F(107°C) in preheated smoker using hickory chips during first 2 hours. After 3 hours remove ribs and wrap in heavy foil. Cook for an additional 1- 1 ½ hours.

SMOKING CHART							
ITEM	SIZE	TEMP	CHARCOAL	WATER	WOOD CHIPS	COOKING TIME	INTERNAL TEMP
BEEF							
Pot Roast (arm, top, chuck, blade)	4 - 5 lbs (1,8-2,3kgs)	200°F (93°C)	7 - 8 lbs (3,2-3,6kgs)	3 - 4 qts (2,8-3,8l)	2 - 3 cups (0,56-0,83l)	3 - 4 hrs	140°F (60°C) Rare
							160°F (71°C) Medium
							170°F (77°C) Well Done
Brisket	3 - 4 lbs (1,4-1,8kgs)	200°F (93°C)	7 - 8 lbs (3,2-3,6kgs)	4 qts (3,8l)	3 cups (0,83l)	3 - 4.5 hrs	70°F (77°C) Well Done
PORK							
Loin Roast, bone in	3 - 4 lbs (1,4-1,8kgs)	200°F (93°C)	8 lbs (3,6kgs)	4 qts (3,8l)	2 cups (0,56l)	3.5 - 4.5 hrs	170°F (77°C) Well Done
	5 - 7 lbs (2,3-3,2kgs)		8 lbs (3,6kgs)	6 qts (5,7l)	3 cups (0,83l)	5 - 7 hrs	
Loin Roast, boneless	3 - 5 lbs (1,4-2,3kgs)	200°F (93°C)	10 lbs (4,6kgs)	4 - 5 qts (3,8-4,7l)	3 cups (0,83l)	3.5 - 5.5 hrs	170°F (77°C) Well Done
Spare Ribs	4 - 6 lbs (1,8-2,7kgs)	200°F (93°C)	8 - 10 lbs (3,6-4,6kgs)	4 qts (3,8l)	3 cups (0,83l)	2.5 - 3.5 hrs	Well done when meat pulls away from bone
	7 - 10 lbs (3,2-4,6kgs)		10 lbs (4,6kgs)	5 - 6 qts (4,7-5,7l)	3 cups (0,83l)	3.5 - 5 hrs	
POULTRY							
Chicken- 2 whole	2 - 3 lbs ea (0,9-1,4kgs)	200°F (93°C)	5 - 7 lbs (2,3-3,2kgs)	3 - 4 qts (2,8-3,8l)	2 cups (0,56l)	2.5 - 3.5 hrs	180°F (82°C) (Leg moves easily in joint)
Turkey	8 - 10 lbs (3,6-4,6kgs)	200°F (93°C)	8 lbs (3,6kgs)	5 qts (4,7l)	3 cups (0,83l)	4 - 6 hrs	185°F (85°C) (Leg moves easily in joint)
	11 - 13 lbs (5,0-5,9kgs)		8 - 10 lbs (3,6-4,6kgs)	6 qts (5,7l)	3 cups (0,83l)	6 - 7.5 hrs	
SEAFOOD							
Salmon	6 - 7 lbs (2,7-3,2kgs)	200°F (93°C)	10 lbs (4,6kgs)	5 - 6 qts (4,7-5,7l)	3 cups (0,83l)	4 - 6.5 hrs	Flesh white, flakes when forked
Fish Fillets	Full Grate	200°F (93°C)	5 lbs (2,3kgs)	3 qts (2,8l)	1 - 2 cups (0,28-0,56l)	1.5 - 2.5 hrs	
Shrimp, Clams, Crab Legs	Full Grate	200°F (93°C)	5 lbs (2,3kgs)	3 qts (2,8l)	1 - 2 cups (0,28-0,56l)	1 - 2 hrs	Shrimp pink Shells open
WILD GAME							
Quail, Dove etc.	12 - 16 birds	200°F (93°C)	7 - 10 lbs (3,2-4,6kgs)	4 qts (3,8l)	2 - 3 cups (0,56-0,83l)	2 - 4 hrs	Leg moves easily in joint
Pheasant, Duck, etc.	5 - 7 lbs (2,3-3,2kgs)	200°F (93°C)	8 - 10 lbs (3,6-4,6kgs)	4 - 5 qts (3,8-4,7l)	2 - 3 cups (0,56-0,83l)	4 - 5 hrs	180-185°F (82-85°C) Well Done

• When outside temperature is cooler than 65°F (18°C) and/or altitude is above 3,500 ft (1067m), additional cooking time may be required. To insure meat is completely cooked use a meat thermometer to test internal temperature.

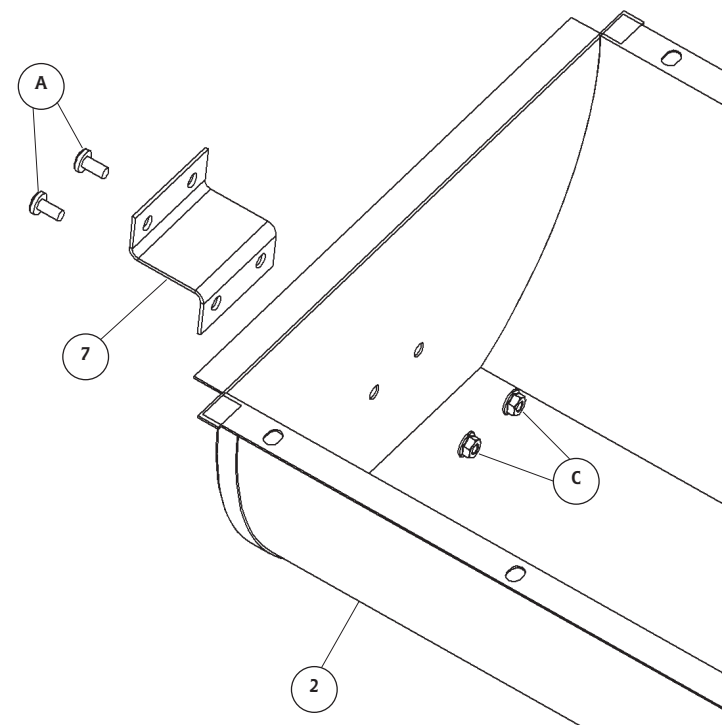
• Lifting unit lid during the cooking process may extend cooking time due to heat loss.



Note: Do not tighten until all phillips head screws and hex flange nuts are secure.

STEP 3.

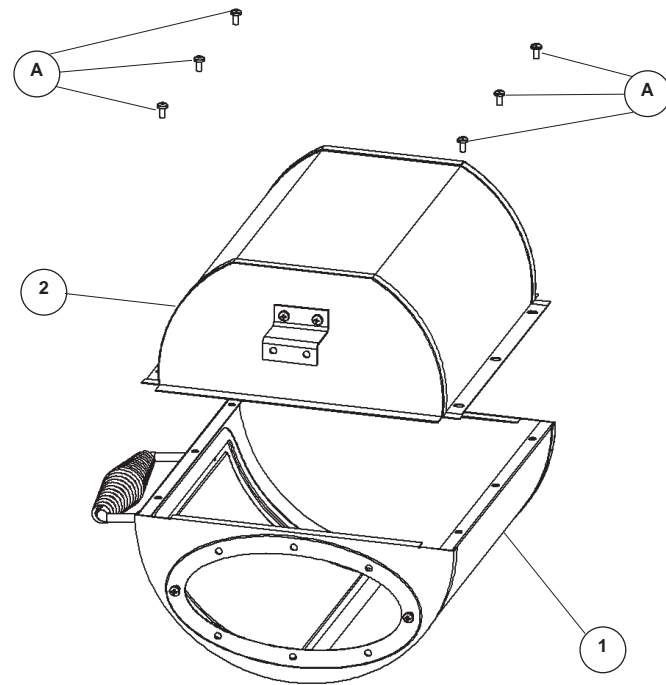
Align holes of access door (4) hinge with firebox base (2). Secure using phillips head screws (A) and hex flange nuts (C).



Note: Do not tighten until all phillips head screws and hex flange nuts are secure.

STEP 4.

Align holes of side bracket (7) with firebox base (2). Secure using phillips head screws (A) and hex flange nuts (C).



Note: Do not tighten until all phillips head screws and hex flange nuts are secure.

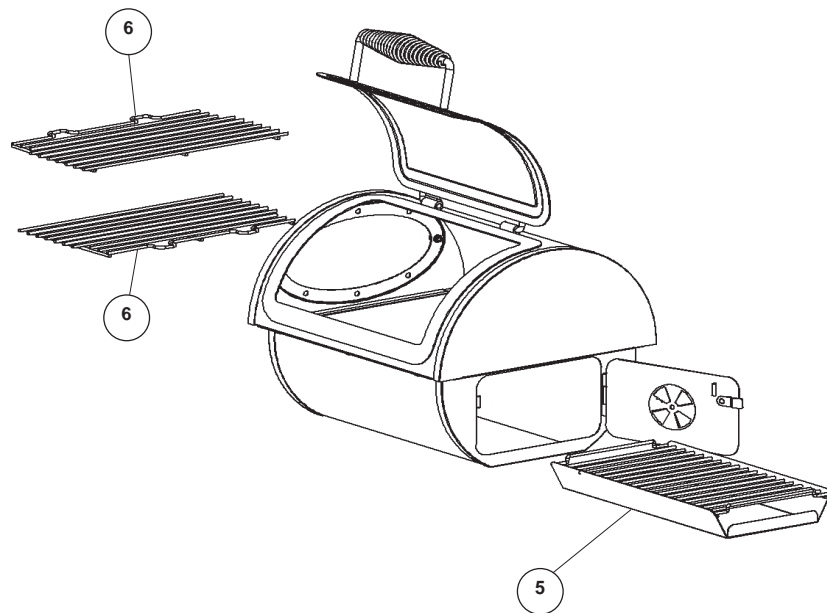
STEP 5.

Align holes of firebox base (2) with firebox lid (1). Secure using Phillips Head Screws (A).

CHARCOAL LIGHTING INSTRUCTIONS

Read all instructions and warnings on charcoal bag and in manual before using.

1. Stack briquets in a pyramid.
 2. Add lighter fluid following directions on fluid container. Before lighting, place lighter fluid at least 25 ft (7,6m) away from unit. Do not lean over unit when lighting charcoal. Light charcoal. LEAVE UNIT UNCOVERED.
 3. In about 15 minutes, flames will die out and briquets will begin to ash over. Once the briquets are completely ashed over, spread briquets in a single layer and begin cooking.
- NEVER USE GASOLINE TO LIGHT CHARCOAL.
 - OVERFILLING ASH PAN GRATE CAN CAUSE SERIOUS INJURY AND DAMAGE THE UNIT.
 - NEVER ADD ADDITIONAL LIGHTER FLUID ONCE CHARCOAL HAS IGNITED.
 - HOT COALS SHOULD NOT BE LEFT UNATTENDED.
 - UNIT IS HOT. USE PROTECTIVE GLOVES AND LONG, STURDY COOKING UTENSILS.



STEP 6.

Place ash pan (5) inside assembled firebox.

Place cooking grates (6) inside firebox to use as a grill.

FIRE BOX IS READY FOR USE.

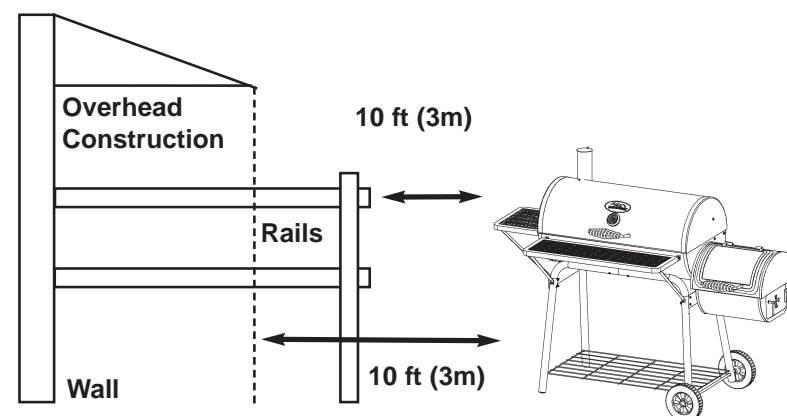
WOOD SMOKING GUIDE FOR MEATS

WOOD FLAVOR	POULTRY	FISH	HAM	BEEF	PORK
Hickory-Pungent, smoky flavor	•	•	•	•	•
Mesquite-Sweet, delicate flavor	•			•	
Alder-Delicate, wood smoke flavor	•	•			•
Pecan-Bold and hearty flavor	•	•			•
Maple-Sweet, subtle flavor	•				•
Apple-Sweet, delicate flavor	•	•			•
Cherry-Sweet, delicate flavor	•				•

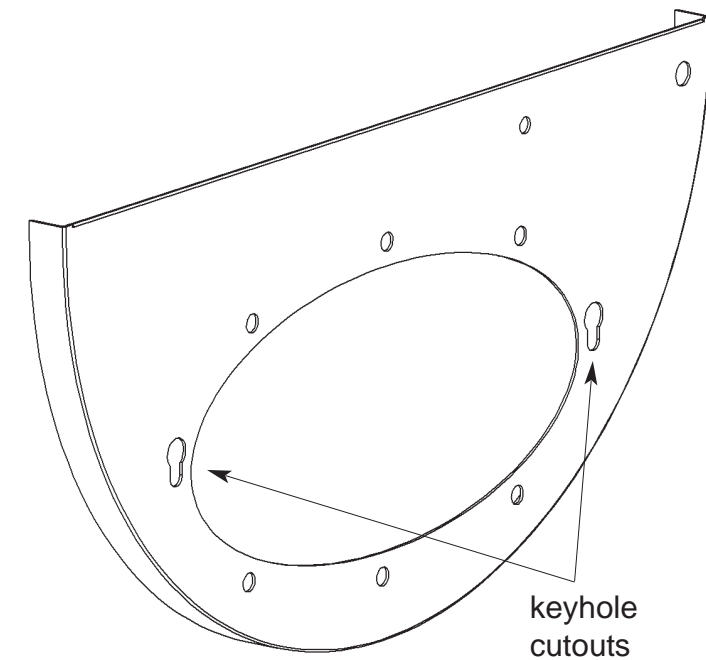
UNIT OPERATION CAUTIONS

- Avoid bumping or impacting unit.
- Keep your hands, hair and face away from burning charcoal.
- Unit has an open flame. Be careful of loose hair and clothing during operation. They may catch fire.
- Use protective gloves when handling unit or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood or charcoal.
- Do not allow anyone to conduct activities around unit during or following its use until unit has cooled. Unit is HOT during operation and remains HOT for a period of time following its use.
- Fatty foods like hamburgers can have excess grease that can cause flare ups. When cooking fatty foods, use caution when opening lid and during cooking to avoid being burned.
- Be careful when removing food from unit. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Never use glass, plastic or ceramic cookware on unit.
- Use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate this unit.
- Lid and body are HOT while in use and during cooling process.
- Do not remove ash pan while ashes and charcoal are HOT.
- Air dampers are HOT while unit is in use and during cooling; wear protective gloves when adjusting.
- Never overfill ash pan grate. This can cause serious injury as well as damage the unit.
- Only use charcoal lighting fluid, never use gasoline, alcohol or other highly volatile fluids to ignite the charcoal. These fluids can explode causing injury or death.

REMINDER:
NEVER OPERATE UNIT UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FEET FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS. SEE DIAGRAM BELOW.

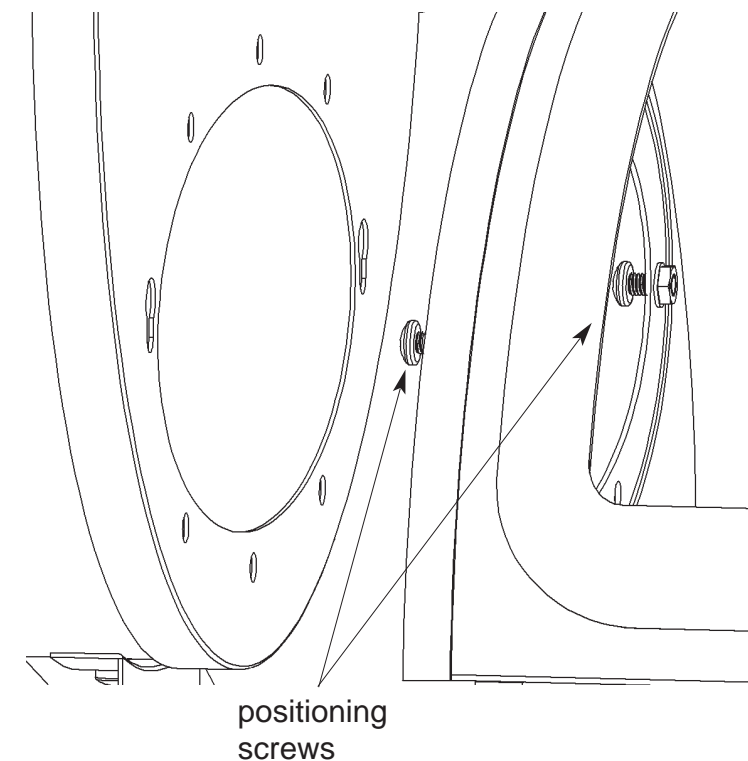


CONVERTING MASTERBUILT BARREL GRILL INTO SMOKER



Determine which grill end cap style unit has.

If end cap has keyhole cutouts as show in figure on left, then this is style A. All other Masterbuilt barrel grills are style B.



Assembly Instructions - STYLE A

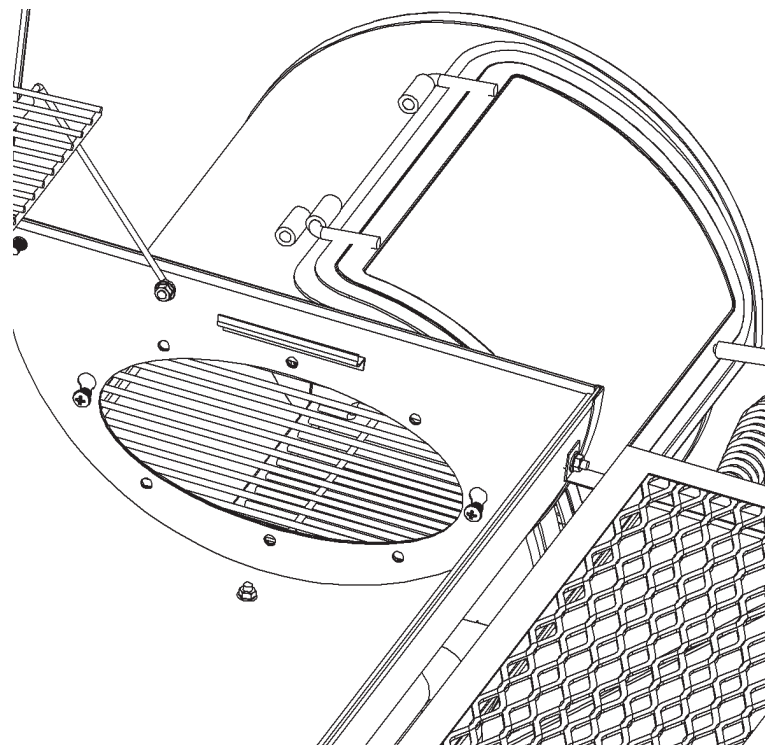
Note: Assistance is recommended.

Note: Do not tighten until all phillips head screws and hex flange nuts are secure.

STEP 1.

Insert positioning screws in keyhole cutouts and lower firebox into position.

CONVERTING MASTERBUILT BARREL GRILL INTO SMOKER~CONTINUED

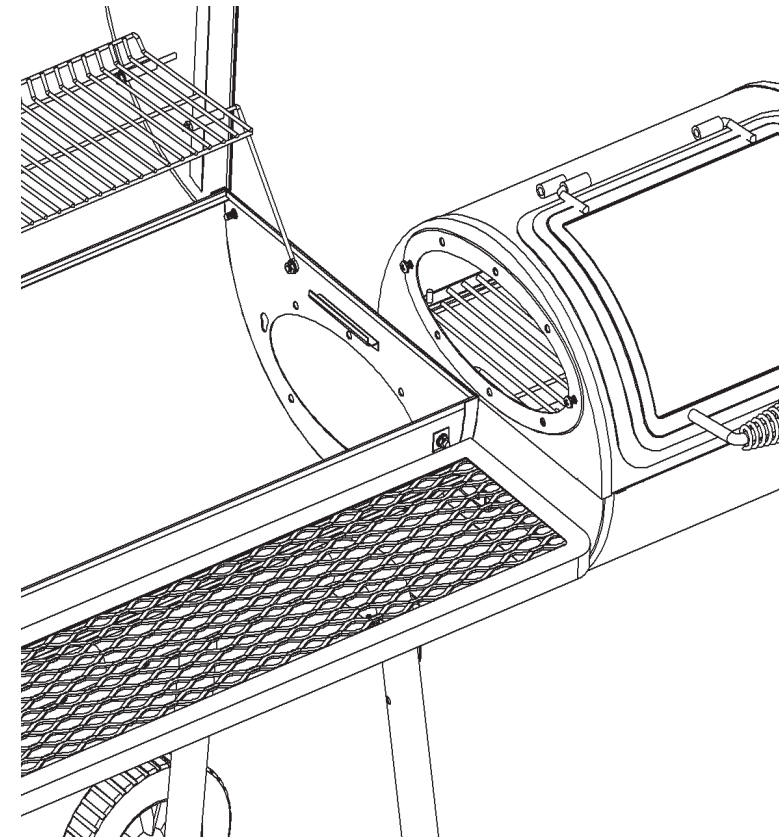


STYLE A ~ continued

STEP 2.

Secure firebox to grill using phillips head screws (A) and hex flange nuts (C) in remaining six holes (not shown).

CONVERTING MASTERBUILT BARREL GRILL INTO SMOKER~CONTINUED



Assembly Instructions - STYLE B

Note: Assistance required.

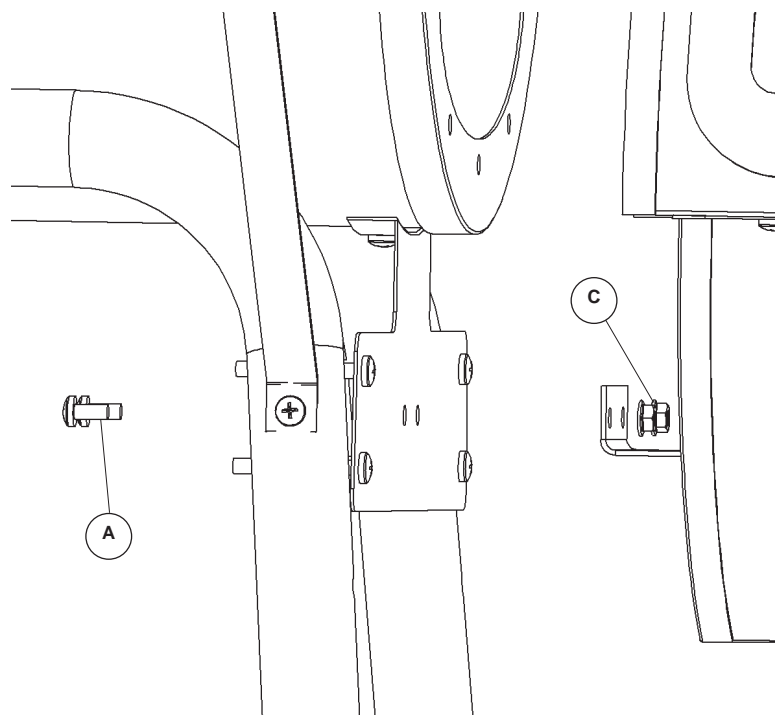
Note: Do not tighten until all bolts and nuts are secure.

STEP 1.

Remove positioning screws from firebox and set aside. These will be used again to complete attaching firebox to grill.

STEP 2.

Have helper hold firebox in position so firebox holes are aligned with holes in side panel of grill. Attach using phillips head screws (A), hex flange nuts (C) and positioning screws hardware.



STEP 3.

Attach firebox side bracket to leg bracket of barrel grill using phillips head screws (A) and hex flange nuts (C).

SAFE STORAGE AND MAINTENANCE

- Inspect hardware tightness on a regular basis to insure unit is in safe working condition.
- **ALWAYS** allow unit to cool completely before handling.
- **ALWAYS** empty ash pan after use only when ashes have completely cooled. This will help prolong ash pan life.
- Clean unit, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of unit with damp rag. **DO NOT** use oven cleaner.
- **ALWAYS** cover and store cold unit in a protected area.
- Indoor storage of unit is permissible only if the charcoal has burned to a complete ash **AND** is cold. Remember to remove cold ashes before storing.
- Unit is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint.
- If rusting occurs on the inside surface of unit, clean area with sandpaper or steel wool, then coat with cooking oil.
- **NEVER USE PAINT ON INSIDE SURFACES OF UNIT.**