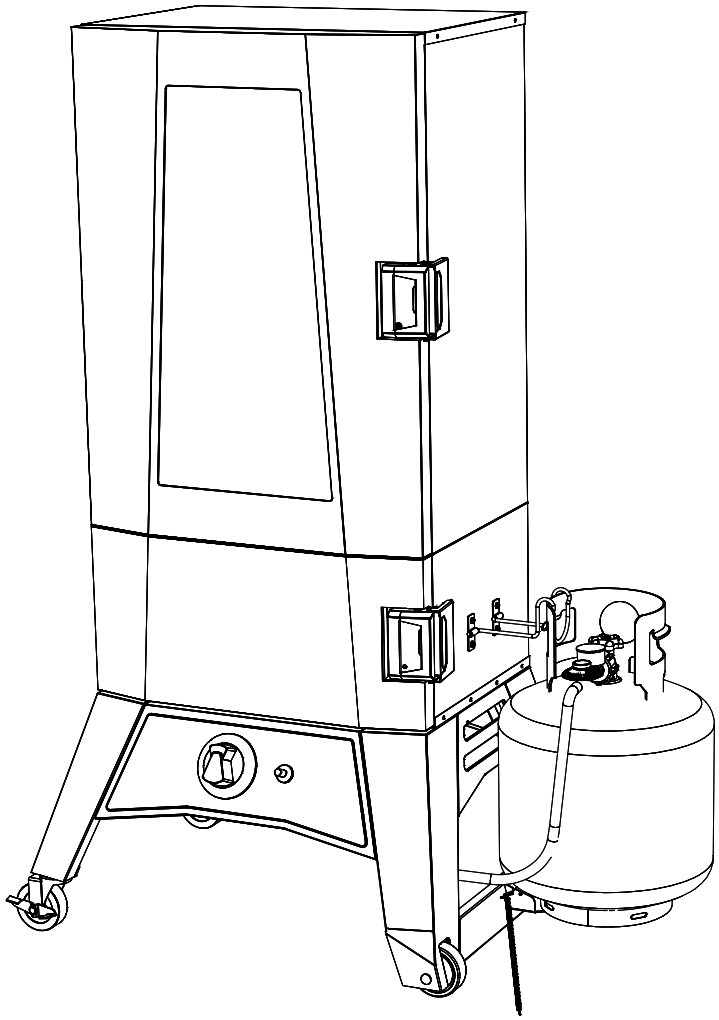
MASTERBUILT

Welcome to the family. Let's get started.



MPS 330G, MPS 340G

THERMOTEMP PROPANE & XL PROPANE SMOKER
PROPANE THERMOTEMP ET XL FUMEUR DE PROPANE
THERMOTEMP PROPANO Y XL PROPANO FUMADOR

Manual applies to the following model number(s)
Le manuel s'applique aux numéros de modèle suivants
El manual se aplica a los siguientes números de modelo

MB20050118, MB20050418, MB20050716, MB20051316, MB21050916, MB21051416, MB25050816, MB26051316

Your model number | Votre numéro de modèle | Su número de modelo

Mfg. Date - Serial Number | Date de fabrication - Numéro de série | Fecha Fabricado - Número de serie

These numbers are located on the rating label of the unit.
Le numéro de série se trouve sur la plaque signalétique de l'unité .
El número de serie se encuentra en la etiqueta de la unidad.

IMPORTANT | IMPORTANTE

Please record this information immediately and keep in a safe place for future use.

Veuillez noter cette information immédiatement et la conserver dans un endroit sûr pour une utilisation future.

Por favor, registrar esta información inmediatamente y guardar en un lugar seguro para su uso futuro.

Manual Code: 9805170017 181127-GSB

DESIGN CERTIFIED®

CERTIFIED®

Master it. Masterbuilt.

CARBON MONOXIDE HAZARD

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.

DANGER

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open/remove door.
4. If odor continues, keep away from the appliance and immediately call your Fire Department.

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.

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

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

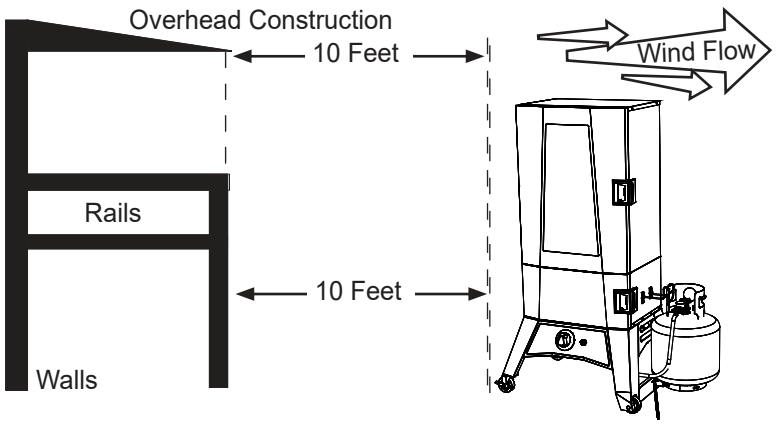
DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3.0m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 feet (7.5m) of any flammable liquid.
4. If fire should occur, keep away from appliance and immediately call your fire department. Do not attempt to extinguish an oil/grease fire with water.

STRUCTURAL PROXIMITY AND SAFETY USAGE RECOMMENDATIONS

Before using smoker check wind direction and place cylinder DOWNWIND. This is necessary so that cylinder supply system is arranged for vapor withdrawal.

WARNING: HOSE IS A TRIP HAZARD THAT COULD CAUSE SUPPLY CYLINDER TO TIP



GENERAL WARNINGS AND SAFETY INFORMATION

READ ALL INSTRUCTIONS

- Always use unit in accordance with all applicable local, state and federal fire codes.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- Never operate unit under overhead construction such as roof coverings, carports, awnings, or overhangs.
- Unit is for OUTDOOR HOUSEHOLD USE ONLY.
- Never use inside enclosed areas such as patios, garages, buildings or tents.
- Never use inside or on recreational vehicles or boats.
- Maintain a minimum distance of 10ft (3m) from overhead construction, walls, rails or other structures.
- Keep a minimum 10ft (3m) clearance of all combustible materials such as wood, dry plants, grass, brush, paper, or canvas.
- Never use unit for anything other than its intended use. This unit is NOT for commercial use.
- Accessory attachments not supplied by Masterbuilt Manufacturing, LLC are NOT recommended and may cause injury.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to properly assemble or safely operate unit.
- Keep a fire extinguisher accessible at all times while operating unit.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
- Use unit on a level, non-combustible, stable surface such as dirt, concrete, brick or rock. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Unit MUST be on the ground. Do not place unit on tables or counters. Do NOT move unit across uneven surfaces.
- Do not use unit on wooden or flammable surfaces.
- Keep unit clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Do not leave unit unattended.
- Keep children and pets away from unit at all times. Do NOT allow children to use unit. Close supervision is necessary should children or pets be in area where unit is being used.
- Do NOT allow anyone to conduct activities around unit during or following its use until it has cooled.
- Never use glass, plastic or ceramic cookware in unit. Never place empty cookware in unit while in use.
- Never move unit when in use. Allow unit to cool completely (below 115°F (45°C)) before moving or storing.
- Store only when fire is completely out and all surfaces are cold.
- Never use unit as a heater (READ CARBON MONOXIDE HAZARD).
- The unit 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.
- Be careful when removing food from unit. All surfaces are HOT and may cause burns. Use protective gloves/mitts or long, sturdy cooking tools for protection from hot surfaces or splatter from cooking liquids.
- DO NOT bump or impact the unit to prevent personal harm, damage to unit or spillage/splashing of hot cooking liquid.
- Do not touch HOT surfaces
- Unit is hot during use. To avoid burns, keep face and body away from door, lid and vents. Steam and hot air are expelled during use.
- Air dampers are HOT while the unit is in use and during cooling; wear protective gloves when adjusting.
- Unit has an open flame. Keep hands, hair, and face away from burner flame. Do NOT lean over burner when lighting. Loose hair and clothing may catch fire.
- DO NOT obstruct flow of combustion and ventilation.
- Do not cover cooking racks with metal foil. This will trap heat and may cause damage to the unit.
- Installation of unit must conform with local codes or in the absence of local codes, with National Fuel Gas Code, ANSIZ223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gasses, ANSI/NFPA 58 or CSA B149.1, Natural Gas Installation Code; Propane Storage and Handling, CSA B149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series as applicable.
- Before each use inspect gas hose for signs of damage.
- Keep fuel supply hose away from any heated surface.

WARNINGS & IMPORTANT SAFEGUARDS
CONTINUED ON PAGE 4

WARNINGS & IMPORTANT SAFEGUARDS CONTINUED FROM PAGE 3

- Keep fuel supply hose away from unit while in operation.
- Regulator and hose assembly supplied with unit MUST be used. For replacement parts, if needed, contact Masterbuilt Customer Service at 1-800-489-1581.
- Use 20LB (9kgs) gas cylinder that has protective collar (cylinder not included with unit).
- Keep ventilation openings of cylinder enclosure free and clear of debris.
- LP gas cylinder being used must be constructed and marked in accordance with specifications for LP gas cylinders of the US Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation for Dangerous Goods, CAN/CSA-B339.
- Never use gas cylinder if there is evidence of dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. This may be hazardous and cylinder should be taken to a liquid propane supplier to be checked.
- Never attach/disconnect gas cylinder, move or alter gas fittings when unit is in operation.
- Always disconnect gas cylinder from unit when not in use.
- Unit is designed to work with propane gas only. Only use gas cylinders marked propane with this unit.
- This product will NOT operate with natural gas.
- When use is complete, always, first turn the smoker control knob OFF, then turn the gas cylinder valve OFF, and finally disconnect the cylinder.
- Gas MUST be turned off at the supply cylinder when not in use.
- Cylinder MUST be stored outdoors, out of children's reach and must NOT be stored in a building, garage, or any other enclosed area.
- Do NOT store spare LP gas cylinder under or near unit. Gas cylinder safety relief valve may overheat allowing gas to release causing fire which may cause death or serious injury.
- Never fill cylinder over 80% full or cylinder may release gas causing fire which may cause death or serious injury.
- Place a dust cap on cylinder valve outlet whenever cylinder is not in use. Only install dust cap provided with cylinder. Other caps or plugs may cause leaks.
- If you smell, hear or see gas escaping, immediately get away from gas cylinder and call the Fire Department. Fire may cause death or serious injury.
- Reference ignition steps before use.
- Never use lighter fluid with propane.
- Wood chips or wood chunks must be used in order to produce smoke and create the smoke flavor.
- Flame disk bowl/ wood chip tray/bowl is HOT when unit is in use. Use caution when adding wood.
- Check grease tray often during cooking. Empty grease tray before it gets full. Grease tray may need to be emptied periodically during cooking.
- Do not open upper smoker door(s) unless necessary. Opening smoker door(s) causes heat to escape, which may cause extended cooking time and may cause wood to flare up. Closing the door(s) will re-stabilize the temperature and stop flare up.
- This is a smoker. There will be a lot of smoke produced when using wood chips. Smoke will escape through seams and turn the inside of smoker black. This is normal. To minimize smoke loss around door(s), door latch(s) can be adjusted to further tighten door seal against body.
- To adjust door handle/latch, loosen the two screws that mount the door hook to the smoker body. Slide the door hook forward or rearward as needed to achieve the desired door seal. Then retighten the two door hook screws. Be sure not to set the door handle/latch too tight as it could cause damage to the unit and make it difficult to operate. The door should be adjusted so that it closes completely.
- When outside temperature is cooler than 65°F (18°C) and/or altitude is above 3,500 feet (1067m), additional cooking time may be required. To insure that meat is completely cooked use a meat thermometer to test internal temperature.
- Do not use wood pellets.
- Food needs to be in the center of smoking racks. This allows food drippings to go into the water bowl.
- Do not leave old wood or ashes in the flame disk bowl/woodchip tray/bowl. Once ashes are cold, empty bowl/tray. Bowl/tray should be cleaned out prior to, and after each use to prevent ash and residue buildup.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Do not store unit with HOT ashes inside unit.

SAVE THESE INSTRUCTIONS

SMOKER OPERATION - READ & FOLLOW ALL INSTRUCTIONS CAREFULLY

GETTING STARTED

- Pre-season unit prior to first use. See **PRE-SEASON INSTRUCTIONS**.
- Before starting the unit, see **ADDING WOOD CHIPS** OR **ADDING WOOD CHUNKS**.
- This smoker is equipped with door stops that will hold the door open during loading and unloading of food.
- This smoker is calibrated to be within +/- 25°F of each set point. Depending on the amount of food in the smoker and the outside environment a slight adjustment may be needed to reach the exact temperature desired.

CAUTION - All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools when loading/ unloading food or racks, and when adding wood chips or water.

PRE-SEASON INSTRUCTIONS

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

1. Perform soapy water test, see **SOAPY WATER TEST WARNINGS AND PROCEDURES**.
2. Using a napkin or cloth, rub a light coat of cooking oil on smoking racks and inside smoker door. Make sure water pan is in place with NO WATER.
3. Start smoker, set to 350°F (177°C) and let the smoker burn for about 1 hour.
4. Allow unit to cool COMPLETELY.
5. Reapply light coat of cooking oil on smoking racks and inside of smoker door.
6. Restart smoker and burn for 20 minutes.
   - ***Cure your smoker periodically to prevent excessive rust.***

OPERATING INSTRUCTIONS

1. To start smoker see **IGNITION INSTRUCTIONS**.
2. With protective gloves on, place water bowl in position. Pour 1 inch of water, juice, or vinegar into water bowl. This will add flavor and moisture to food and prevent it from drying out.
3 DO NOT cover racks with aluminum foil as this will not allow heat to circulate properly.
4. **ADDING WOOD CHIPS:** Pre-heat smoker to desired temperature for approximately 20 minutes. After unit has reached desired temperature, place up to 1 cup (0.24l) of wood chips in wood chip tray.
   ADDING WOOD CHUNKS: Before pre-heating smoker, place up to 1 cup (0.24l) of wood chunks in wood chip tray, then pre-heat smoker to desired temperature for approximately 20 minutes. Wood chip tray may not close fully when using wood chunks.
   - You may use dry or pre-soaked wood chips or chunks in your smoker. Dry chips or chunks will burn faster and produce more intense smoke. Chips or chunks pre-soaked in water (for approximately 30 minutes) will burn slower and produce a less intense smoke.
   - DO NOT ADD MORE THAN 1 CUP (0.24l) OF WOOD CHIPS OR CHUNKS AT A TIME. **Never use wood pellets.**
   - Place additional wood chips or chunks in smoker as needed to achieve desired smoke flavor.
   - ***Wood chips or chunks must be used in order to produce smoke and create the smoke flavor.***
5. Place food in the smoker, position on the center of the smoking rack.
6. DO NOT overload smoker with food. Extra large amounts of food may trap heat, extend cooking time and cause uneven cooking. Leave space between food on racks and smoker sides to ensure proper heat circulation. If utilizing cooking pans, be sure pans do not cover more than 75% of the rack space and place pans on center of rack to ensure even cooking.
7. When smoking one or two items, use top two racks for best results.
8. Adjust smoker settings, control knob and air damper, to desired cooking temperature.
   - Close air damper on unit to retain moisture and heat. If cooking foods such as fish or jerky, open air damper to release moisture.
9. If wood chips or chunks do not smoke on low setting, open bottom door slightly for approximately 2 minutes. This will allow the cabinet temperature to fall which will cause the burner to adjust to a larger flame and will begin the smoking process.
10. Use caution when cooking on windy days to ensure the flame does not blow out. If you suspect or experience a flame blow out, first open the door to check the flame and follow the **IGNITION INSTRUCTIONS** to re-ignite the burner if needed. Adjust the smoker control knob setting for a higher flame to prevent further blow outs. Never ignite smoker with the door closed.
11. Extreme cold temperatures may extend cooking times.
12. Once cooking is complete turn unit OFF, see **IGNITION INSTRUCTIONS** for turning off unit, remove the gas cylinder and then follow **CLEANING and STORING INSTRUCTIONS**. CLEAN AFTER EVERY USE. This will extend the life of your smoker and prevent mold and mildew.

CLEANING and STORING INSTRUCTIONS

- ALWAYS MAKE SURE UNIT IS COOL TO THE TOUCH BEFORE CLEANING AND STORING.
- Be sure to clean smoker after each use. Make sure the gas cylinder has been turned off and removed.
- For rack supports, racks, water bowl, and drip pan use a mild dish detergent. Rinse and dry thoroughly.
- For wood chip tray 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, exterior and door seal of the unit simply wipe down with a damp cloth after each use to keep unit in proper working condition. Do not use a cleaning agent. Make sure to dry thoroughly.
- After cleaning, store smoker in a covered and DRY AREA.
- Store only when fire is completely out and all surfaces are cold.
- When not in frequent use and using a cover, remember to check your smoker periodically to avoid possible rust and corrosion due to moisture buildup.

CHECK OUT MASTERBUILT.COM FOR MORE TIPS AND RECIPE VIDEOS.

⚠ WARNING ⚠

PERFORM "SOAPY WATER TEST" BEFORE EACH USE. SEE "SOAPY WATER TEST" SECTION IN MANUAL. EXTINGUISH ALL OPEN FLAMES BEFORE CONNECTING REGULATOR TO GAS CYLINDER. TURN GAS OFF AFTER EACH USE.

SOAPY WATER TEST WARNINGS & PROCEDURES

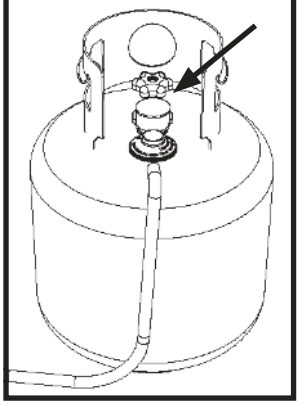
WARNINGS

- Soapy Water Test MUST be performed each time gas cylinder is connected to burner/hose or each time it is used.
- Soapy Water Test MUST be performed outdoors in well ventilated area.
- When performing Soapy Water Test keep unit away from open flames, sparks or lit cigarettes.
- Never use an open flame to test for gas leaks.

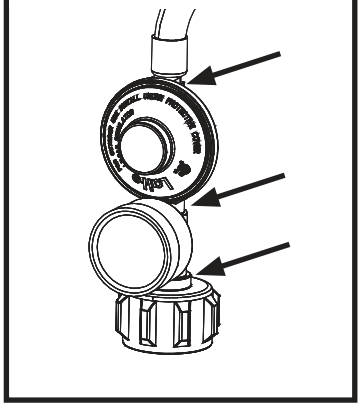
PREPARATION:

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

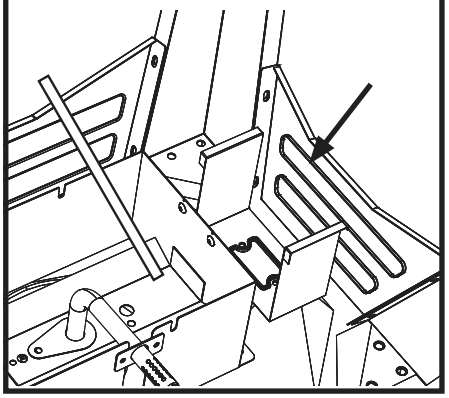
Apply solution to gas cylinder valve



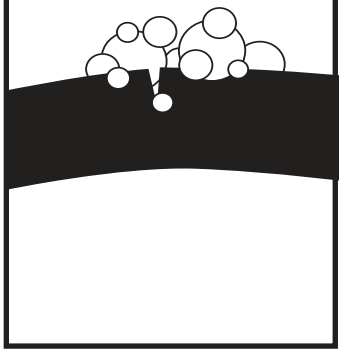
Apply solution to hose regulator and the full length of the hose



Apply solution underneath control panel where burner and hose are connected



Failed test will present bubbles as shown below.



TESTING GAS CYLINDER VALVE:

- Turn gas cylinder valve ON and watch for bubbles. DO NOT LEAVE GAS ON MORE THAN 12 SECONDS. If bubbles appear, stop, turn gas cylinder valve OFF and retighten fitting. Repeat test.

TESTING REGULATOR AND HOSE:

- AFTER gas cylinder valve has passed Soapy Water Test, turn gas cylinder valve ON and check for bubbles at regulator location, along full length of hose and at burner control valve. DO NOT LEAVE GAS ON MORE THAN 12 SECONDS. If bubbles appear, stop, turn gas cylinder valve OFF and retighten the connection that is leaking gas. If hose is source of leak, STOP, do not use unit. Hose must be replaced.
- WHEN TEST IS COMPLETE, AND THERE ARE NO LEAKS, WAIT MINIMUM OF 5 MINUTES FOR GAS FUMES TO DIMINISH BEFORE LIGHTING SMOKER.

DURING ANY PORTION OF SOAPY WATER TEST IF BUBBLES CONTINUE TO APPEAR, STOP, DO NOT USE UNIT. CONTACT LOCAL PROPANE DEALER OR MASTERBUILT CUSTOMER SERVICE AT 1-800-489-1581.

Note: Use 20LB (9kgs) gas cylinder that has a protective collar with this unit. Cylinder NOT included with this unit.

IGNITION INSTRUCTIONS

REGULATOR, BURNER AND GAS VALVE CONNECTION & OPERATION

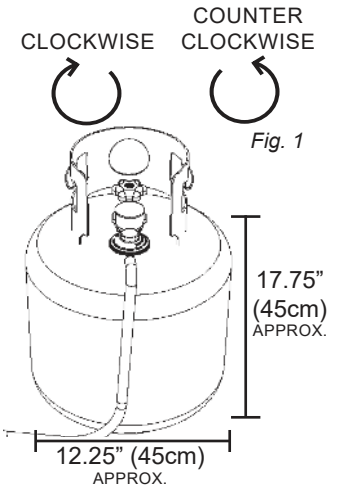


Fig. 1

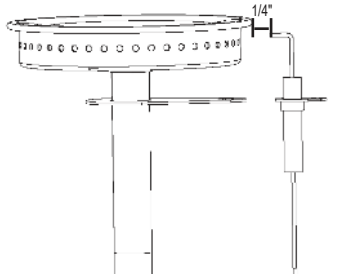


Fig. 2

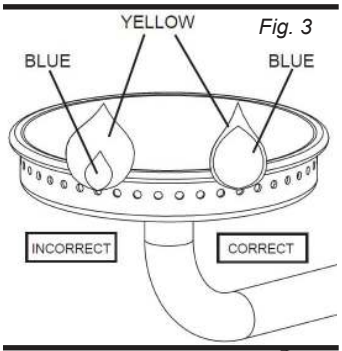
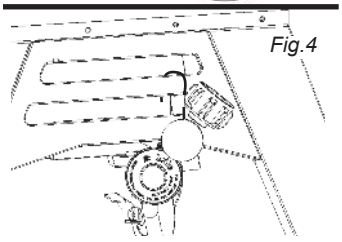


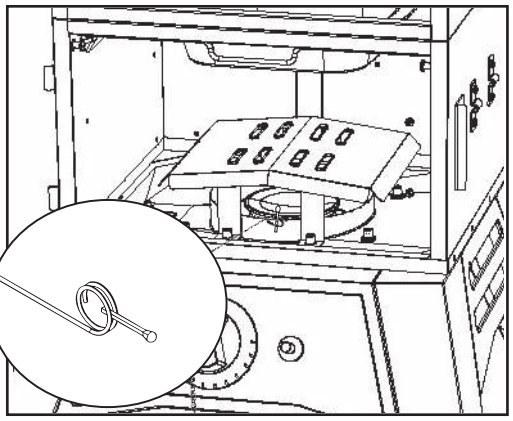
Fig. 3


Fig.4

- Inspect hose before each use. If there are signs of abrasion, wear, cuts, or leaks, the hose must be replaced. DO NOT USE.
- Inspect burner before each use. Check burner and burner venturi tube for insects and insect nests. A clogged tube can lead to a fire beneath unit.
- Check to ensure the orifice is centered inside the venturi tube. Failure to properly assemble the valve orifice to the venture tube can result in gas leak or potential fire at connection. See assembly steps for proper assembly method.
- Check to ensure the igniter pin is properly spaced and aligned to the burner. Igniter pin should be approximately 1/4" from the burner and aligned to the top of a burner port (Fig. 2). Confirm spacing is correct by pressing the igniter button and ensuring spark occurs between igniter pin and burner.
- Connect hose regulator to LP Gas Cylinder
    1. Make sure gas cylinder valve is closed. Turn valve clockwise until it stops.
    2. Make sure control knob on smoker is in the OFF position.
    3. Remove protective cap from gas cylinder and coupling nut if applicable.
    4. Center and insert regulator nipple into valve outlet on gas cylinder (Fig. 1). Turn regulator coupling nut clockwise until it stops. DO NOT OVER TIGHTEN.
- Perform Soapy Water Test.
- Before starting lighting procedure make sure the smoker door(s) are open.
- When lighting burner remove all parts inside or on unit to prevent explosion from gas build up.
- To use, turn gas cylinder valve ON, push control knob in, hold and and turn counter-clockwise to desired temperature setting. Push ignitor button to light, after ignition continue holding control knob in for 5 seconds to activate the flame sensor.
- If ignition does not take place within five seconds, turn control knob to OFF position and wait five minutes and repeat lighting procedures. If ignition still does not occur, see match light instructions.
- Always ensure that smoker door(s) are open before igniting. Gas can accumulate in smoker.
- If flame goes out during cooking, turn control knob OFF, turn gas cylinder valve OFF, wait 5 minutes, then open door(s) and wait 5 additional minutes before repeating ignition instructions above.
- Control knob sets the smoker to a desired temperature. Push control knob in and turn clockwise to shut flame off.
- Visually check burner flame (Fig. 3). A CORRECT FLAME should be blue with a small amount of yellow at the tip. An INCORRECT FLAME is excessively yellow and irregular. If an incorrect flame occurs, turn control knob to OFF position, turn OFF gas cylinder valve, allow unit to cool and then clean burner. Let burner completely dry before re-lighting.
- After use turn control knob OFF, then turn gas cylinder valve OFF and disconnect tank.
- Type 1 Regulators will have a hook (Fig. 4). The Regulator Hook is used to keep the regulator off the ground when removed from the LP cylinder. Attach to unit as shown in image.

MATCH LIGHT INSTRUCTIONS

1. Read all instructions and warnings before lighting.
2. Check control knob and gas cylinder valve to be certain it is in OFF position before connecting to gas cylinder.
3. Perform soapy water test before each use.
4. Open door(s) during lighting and/or remove all accessories and cooking vessels from in/or on unit.
5. Turn gas cylinder valve ON, push control knob in, hold and and turn counter-clockwise to desired temperature setting, after ignition continue holding control knob in for 5 seconds to activate the flame sensor.
6. Place a long, lit fireplace match stick close enough to burner to ignite.
7. If ignition does not take place within five seconds, turn control knob to OFF position and wait five minutes and repeat match light instructions.
8. After each use, first turn control knob off, then gas cylinder valve off. Always allow unit to cool completely before touching, moving or storing.



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

TROUBLESHOOTING GUIDE

Symptom	Cause	Possible Solution
Gas leaking from cracked, cut or burned hose	Damaged hose	Turn off gas at LP cylinder.
		Replace hose.
		Contact Masterbuilt at 1.800.489.1581.
Gas leaking from LP cylinder	Failure due to rust or mishandled equipment	Replace LP cylinder.
Gas leaking from gas cylinder valve	Failure of valve due to rust, mechanical failure or mishandled equipment	Turn off gas cylinder valve and return cylinder to gas provider/supplier.
Gas leaking between LP cylinder and regulator connection	Improper installation, connection not tight enough, damaged threads or bad rubber seal	Turn off gas cylinder valve, then re-attach regulator to cylinder.
		Turn off gas cylinder valve and return cylinder to gas provider/supplier.
		Visually inspect rubber seal for damage.
Fire under control panel	Fire in tube of burner due to burner blockage	Turn off both smoker control knob and gas cylinder valve. Once the fire is out and burner has cooled, remove and inspect burner for spiders, nests, rust or other debris.
Grease fire or excessive/continuous flame	Grease build up on or around burner area	Turn off both smoker control knob and gas cylinder valve. Allow flames to extinguish and time for unit to cool down. Clean grease/food particles from/around burner or burner area and surrounding surfaces.
Flame does not remain lit after igniting*	Flame sensor wire is loose	Turn off gas. Disconnect LP cylinder. Tighten flame sensor wire to valve.
Low flame output*	Out of fuel	Refill or replace with full LP cylinder.
Flames blow out*	Low on LP gas	Refill LP cylinder.
Flare-up	Excessive grease buildup	Clean burner and inside unit.
	Excessive fat on meat	Trim fat off of meat.
	Cooking temperature too high	Adjust or lower temperature accordingly.
Persistent grease fire	Grease trapped by food buildup around burner system	Turn smoker control knob and gas cylinder valve off. Allow fire to extinguish and the unit to cool down. Once cool, remove and clean parts.
Flashback (fire in burner tube)	Burner and/or burner tube has blockage	Turn smoker control knob and gas cylinder valve off. Clean burner and/or burner tube.
Slower than expected cooking times*	Valve not properly aligned to burner	Check to see if valve is centered in burner tube.

* Also seeTroubleshooting solutions: “Causes” Low or No Flow/Vapor lock/Excess flow below.

TROUBLESHOOTING SOLUTIONS: “CAUSES” LOW OR NO FLOW/VAPOR LOCK/EXCESS FLOW

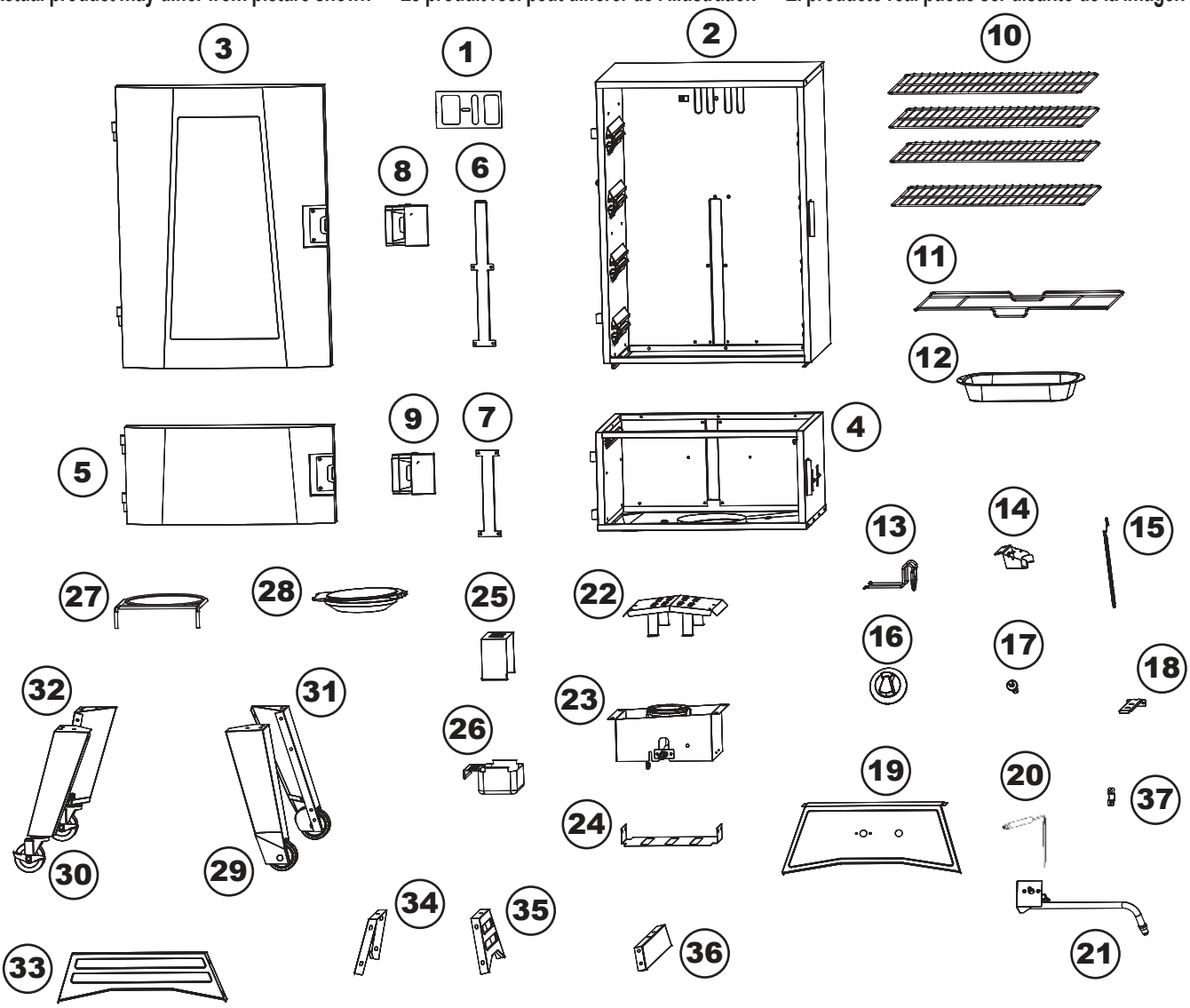
Symptom	Cause	Possible Solution
Burner doesn’t light after pressing ignitor button	Low/no gas flow	1. Turn smoker control knob to “Off” position. 2. Turn gas cylinder valve knob to OFF. 3. Disconnect regulator from cylinder to relieve vapor lock. 4. Reconnect regulator to cylinder by hand turning until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

FAQ

- ***Was the temperature setting of the unit adjusted from a higher setting to a lower setting? For example, was the unit at 275 and changed to 225?***
  If yes, was the unit allowed to stabilize for 5 minutes at the new temperature setting before opening/closing the door(s)? If no, allow the unit to stabilize between set point changes for 5 minutes before opening and closing the door(s). During this transition period the flame is vulnurable to potential blow outs, under certain conditions, because the pressure inside the burner is reduced while the temperature sensor is adjusting to the lower set point.
- ***Is the vent open?***
  If no, open the vent to allow more heat to exit the unit. This will cause the unit to require more heat input to maintain its set point which will cause the unit to increase the flame height creating a stronger flame.
- ***Is the water bowl filled?***
  If no, fill the water bowl. This will cause the unit to require more heat input to maintain its set point which will cause the unit to increase the flame height creating a stronger flame.
- ***Is outside wind greater than 5mph?***
  If yes, and all the above solutions did not improve the performance, raise the set point of the unit in order to cook in those conditions.

PARTS LIST, LISTE DES PIÈCES, LISTA DE PARTES

Actual product may differ from picture shown • Le produit réel peut différer de l'illustration • El producto real puede ser distinto de la imagen mostrada



- Parts that are preassembled at time of purchase should be ordered separately if replacement is needed.
- Les pièces pré assemblées au moment de l'achat doivent être commandées séparément si le remplacement est nécessaire.
- Las piezas preensambladas en el momento de la compra deben pedirse por separado si se requiere reemplazo.

HARDWARE LIST, LISTE DE MATÉRIEL, LISTA DE HARDWARE



(A)
M6x12
Qty-45
Quantité-45
Cant.-45



(B)
M5x10
Qty-4
Quantité-4
Cant.-4



(C)
M4.2x8
Qty-15
Quantité-15
Cant.-15



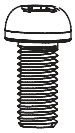
(D)
M4x8
Qty-6
Quantité-6
Cant.-6



(E)
M6 Lock
Qty-1
Quantité-1
Cant.-1



(F)
M6
Qty-22
Quantité-22
Cant.-22



(G)
M5x10
Qty-2
Quantité-2
Cant.-2

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