

[Manuals.plus](#) /

› [Masterbuilt](#) /

› Masterbuilt Smoke Hollow 3616DEWS Digital Electric Smoker User Manual

Masterbuilt 3616DEWS

Masterbuilt Smoke Hollow 3616DEWS Digital Electric Smoker User Manual

Model: 3616DEWS

IMPORTANT SAFETY INFORMATION

Please read and understand all safety warnings and operating instructions before using this electric smoker. Failure to follow these instructions may result in property damage, injury, or death.

- **Outdoor Use Only:** This appliance is for outdoor use only. Do not operate indoors or in enclosed areas.
- **Electrical Safety:** Connect to a properly grounded outlet. Do not use extension cords unless absolutely necessary and ensure they are rated for outdoor use and the appliance's power requirements. Keep electrical cords away from heated surfaces.
- **Hot Surfaces:** The smoker's exterior surfaces will become hot during operation. Use heat-resistant gloves and avoid direct contact. Keep children and pets away from the smoker.
- **Ventilation:** Ensure adequate airflow around the smoker. Do not block vents.
- **Wood Chips:** Use only dry, untreated wood chips or chunks. Do not use charcoal briquettes or liquid smoke.
- **Fire Safety:** Keep a fire extinguisher readily available. Do not leave the smoker unattended during operation.
- **Cleaning:** Always unplug the smoker and allow it to cool completely before cleaning.

PRODUCT OVERVIEW

The Masterbuilt Smoke Hollow 3616DEWS Digital Electric Smoker is designed for outdoor smoking of various foods. It features a digital control panel, a viewing window, and an external wood chip tray for convenience.



Figure 1: Front view of the Masterbuilt Smoke Hollow 3616DEWS Digital Electric Smoker. This image shows the full smoker unit with its viewing window and digital control panel.

Key Components

- **Digital Control Panel:** For setting temperature and time.
- **Viewing Window:** Allows monitoring of food without opening the door.
- **External Wood Chip Tray:** For adding wood chips without opening the main door.
- **Chrome-Plated Cooking Grids:** Adjustable for various food sizes.
- **Water Pan:** For adding moisture during smoking.
- **Heating Element:** Provides consistent electric heat.
- **Wheels and Handle:** For easy mobility.

SETUP AND ASSEMBLY

Before first use, ensure all components are present and assembled correctly. Refer to the included assembly guide for detailed steps. Basic assembly typically involves attaching legs, wheels, handles, and internal components.

Initial Seasoning

Before cooking food, the smoker must be seasoned to remove manufacturing oils and odors, and to create a protective

layer. This process helps prevent rust and improves flavor.

1. Ensure all cooking grids, water pan, and wood chip tray are clean.
2. Plug in the smoker.
3. Set the temperature to 275°F (135°C) and the timer for 3 hours.
4. After 45 minutes, add approximately 1 cup of wood chips to the wood chip tray.
5. Allow the smoker to run for the full 3 hours.
6. Turn off the smoker and let it cool completely.

Your smoker is now seasoned and ready for use.



Figure 2: Close-up view of the smoker's wheels. These wheels facilitate easy movement and positioning of the smoker.



Figure 3: Side handle attached to the smoker. This handle assists in moving the smoker.

OPERATING INSTRUCTIONS

Digital Control Panel

The digital control panel allows precise temperature and time settings for optimal smoking results.





Figure 4: Digital control panel with buttons for Power, Temperature, Time, Up, Down, and Fast Smoke. The display shows the

current temperature.

- **ON/OFF:** Press to power the smoker on or off.
- **TEMP:** Press to set the desired cooking temperature. Use the UP/DOWN arrows to adjust.
- **TIME:** Press to set the desired cooking time. Use the UP/DOWN arrows to adjust.
- **UP/DOWN Arrows:** Adjust temperature and time settings.
- **FAST SMOKE:** Activates a rapid smoke cycle for quick flavor infusion.

Adding Wood Chips

The external wood chip tray allows you to add wood chips without opening the main smoker door, maintaining consistent internal temperature.

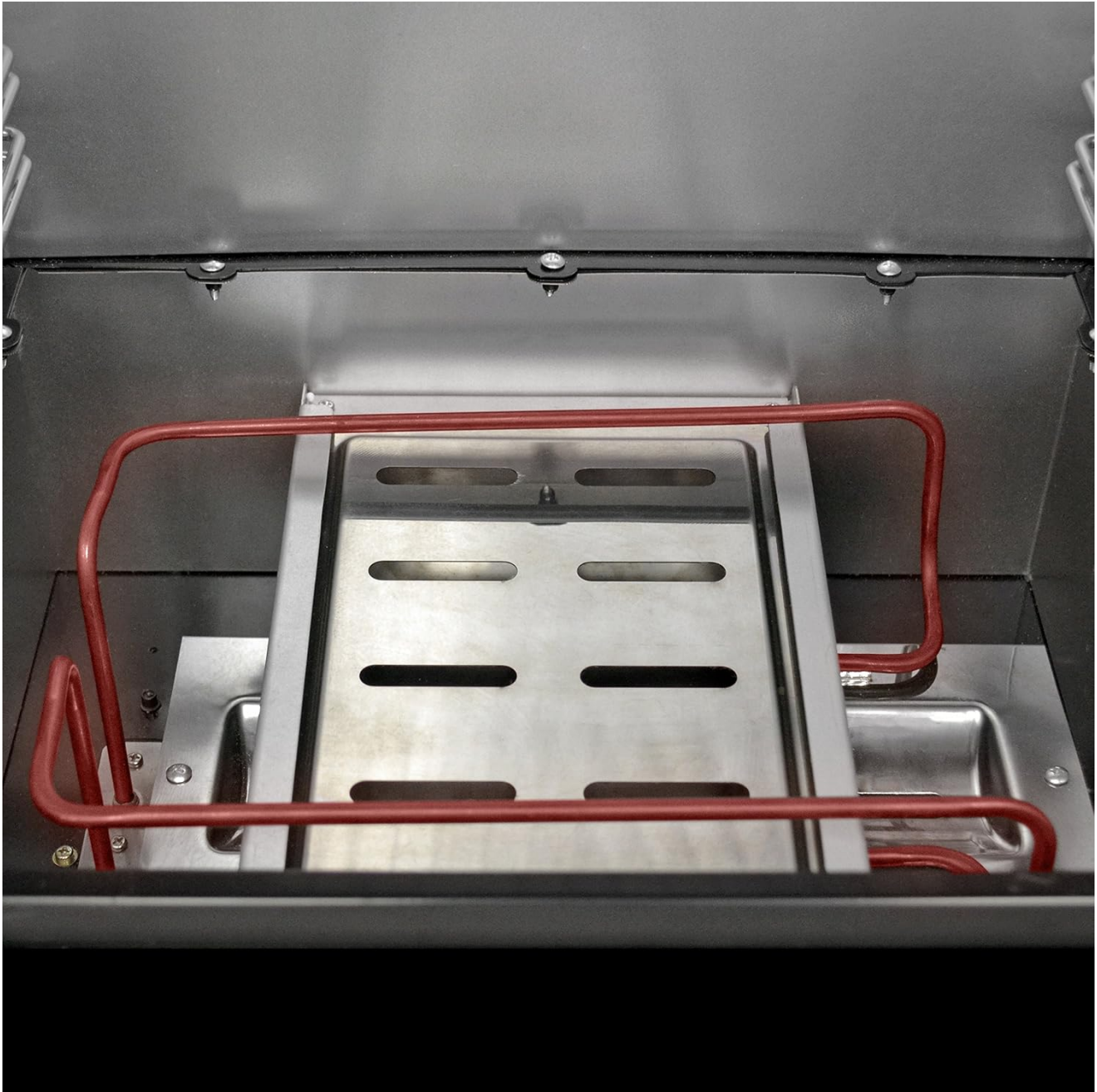


Figure 5: External wood chip tray. This tray slides into the smoker, allowing wood chips to be added or replenished without opening the main door.

1. Fill the wood chip tray with your desired wood chips (approximately 1 cup).
2. Slide the tray into the designated opening on the side of the smoker.

3. Monitor smoke production and replenish chips as needed.

Loading Food and Cooking

Arrange food on the chrome-plated cooking grids, ensuring adequate space for smoke circulation.



Figure 6: Adjustable chrome-plated cooking grids. These grids can be positioned at different heights to accommodate various food items.

1. Place the water pan (if using) on the lowest rack with water or other liquid.
2. Arrange food on the cooking grids. Do not overcrowd.
3. Close the smoker door securely.
4. Set desired temperature and time using the digital control panel.
5. Monitor internal food temperature with a separate meat thermometer for best results.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your smoker and ensure optimal performance.

1. **Always unplug the smoker** and allow it to cool completely before cleaning.
2. **Cooking Grids:** Remove and wash with warm, soapy water. A grill brush can be used for stubborn residue.
3. **Water Pan & Wood Chip Tray:** Empty and clean after each use.
4. **Interior:** Wipe down the interior surfaces with a damp cloth. For heavy grease, use a mild degreaser. Avoid abrasive cleaners.
5. **Exterior:** Wipe the exterior with a damp cloth. For stainless steel surfaces, use a stainless steel cleaner.
6. **Viewing Window:** Clean with a glass cleaner or warm soapy water.
7. **Storage:** Store the smoker in a dry, covered area when not in use. Consider a protective cover.

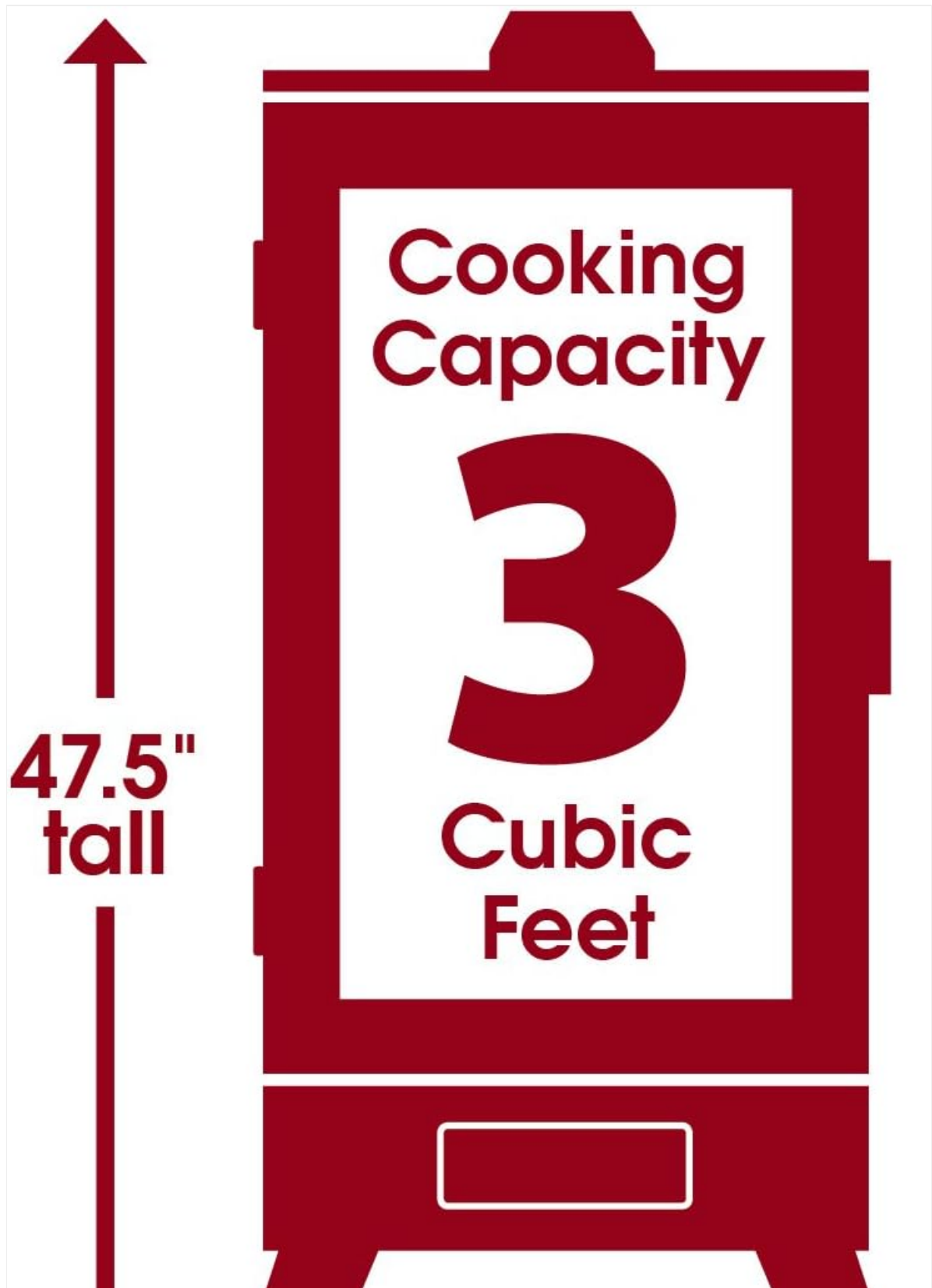




Figure 7: Interior view of the smoker, highlighting the heating element and the internal placement of the wood chip tray. Regular cleaning of these components is essential.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Smoker not turning on.	Not plugged in; power outlet issue; tripped breaker.	Ensure smoker is securely plugged into a working, grounded outlet. Check household breaker.
Temperature not reaching set point.	Ambient temperature too low; door not sealed; heating element issue.	Ensure smoker door is fully closed. Avoid opening door frequently. In cold weather, preheat longer.
Insufficient smoke production.	Wood chips too wet; not enough wood chips; wood chips not reaching temperature.	Use dry wood chips. Ensure wood chip tray is positioned correctly over the heating element. Add more chips if needed.
Food cooking too slowly or unevenly.	Overcrowding; incorrect temperature setting; frequent door opening.	Do not overcrowd racks. Verify temperature setting. Minimize door openings.

SPECIFICATIONS

Model Number	3616DEWSI
Brand	Masterbuilt
Power Source	Corded Electric
Fuel Type	Electric
Outer Material	Stainless Steel
Item Weight	54 pounds

Cooking Capacity

3.0 cubic feet / 720 sq. inches

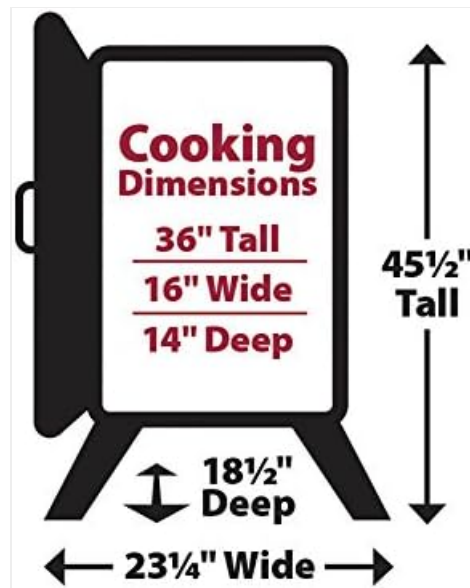


Figure 8: Diagram illustrating the approximate dimensions of the smoker: 47.5" tall, 22.5" wide, and 20.5" deep. Cooking dimensions are 36" tall, 16" wide, and 14" deep.

WARRANTY INFORMATION

This Masterbuilt Smoke Hollow 3616DEWS Digital Electric Smoker comes with a **1-year limited warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use and maintenance.

For full warranty terms and conditions, please refer to the documentation included with your product or contact Masterbuilt customer support.

CUSTOMER SUPPORT

If you have any questions, require assistance with assembly, operation, or troubleshooting, please contact Masterbuilt customer support.

- **Website:** Visit the official Masterbuilt website for FAQs, product registration, and support resources.
- **Phone:** Refer to your product packaging or the Masterbuilt website for the most current customer service contact number.
- **Online Support:** Many issues can be resolved by visiting the [Masterbuilt Store on Amazon](#) or their official support pages.