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› Masterbuilt Smoke Hollow SH19079518 Digital Electric Smoker User Manual

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Model: SH19079518

INTRODUCTION

Thank you for purchasing the Masterbuilt Smoke Hollow SH19079518 Digital Electric Smoker. This manual provides essential information for the safe assembly, operation, and maintenance of your smoker. Please read all instructions carefully before use to ensure optimal performance and safety.

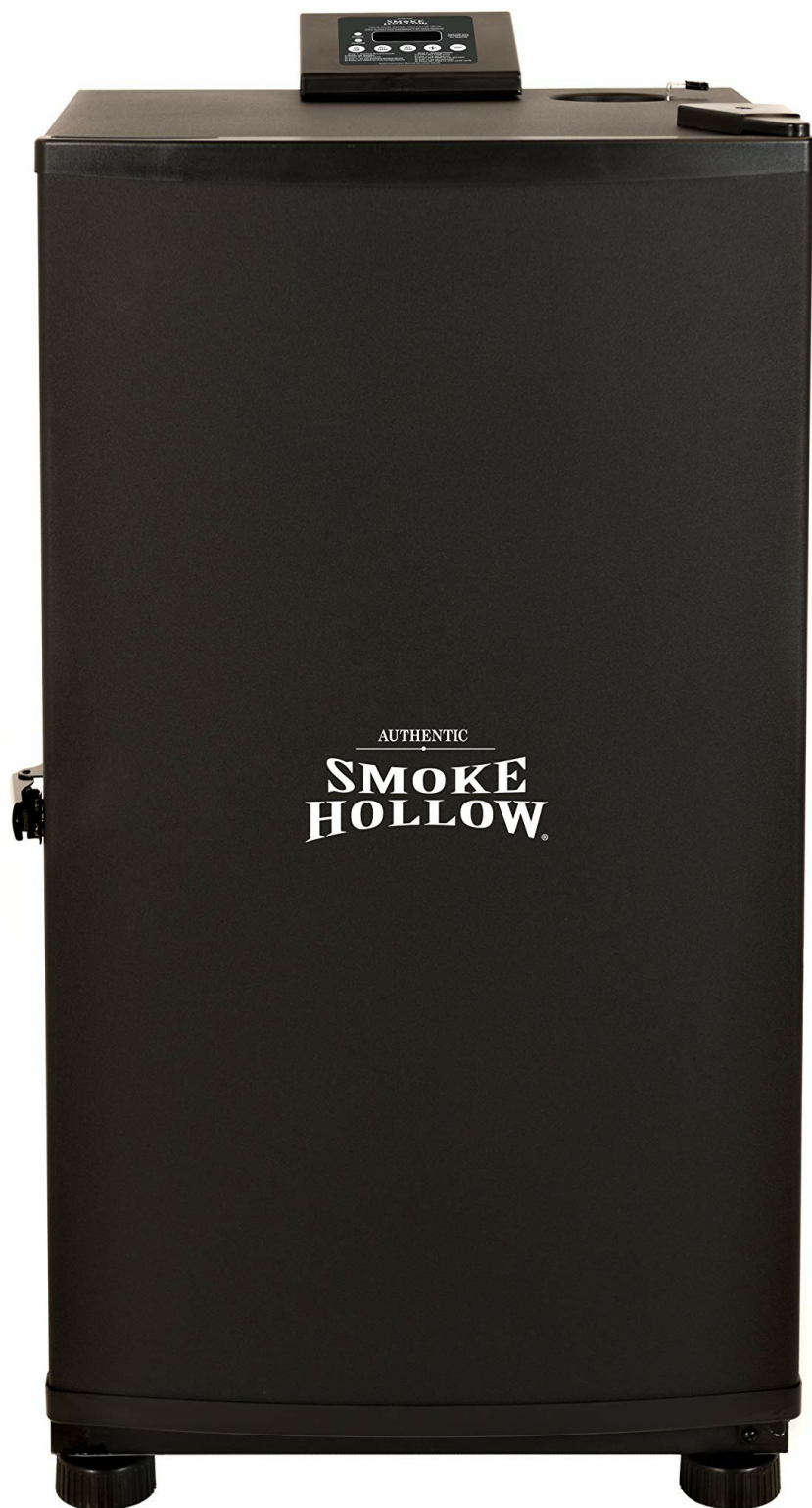


Figure 1: The Masterbuilt Smoke Hollow SH19079518 Digital Electric Smoker. This image shows the full exterior view of the smoker, highlighting its compact design and digital control panel on top.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when operating electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- **Outdoor Use Only:** This electric smoker is designed for outdoor use only. Do not operate indoors or in enclosed areas.
- **Electrical Safety:** Connect to a properly grounded outlet. Do not immerse cord, plug, or heating element in water or other liquid.
- **Hot Surfaces:** The smoker's exterior surfaces become extremely hot during operation. Use heat-resistant gloves or mitts when handling hot components.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from combustible materials.
- **Children and Pets:** Keep children and pets away from the smoker at all times.
- **Ventilation:** Ensure adequate ventilation around the smoker. Do not block air vents.
- **Unplug When Not in Use:** Always unplug the smoker from the power outlet when not in use and before cleaning.

PARTS LIST

Before assembly, ensure all parts are present and undamaged. Refer to your packaging for a complete list of components.

- Smoker Cabinet
- Digital Control Panel
- Three Chrome-Coated Smoking Racks
- Removable Drip Pan
- Removable Water Bowl
- Wood Chip Tray
- Heating Element (800W)
- Power Cord

SETUP AND INITIAL USE

1. Unpacking and Placement

- Remove all packaging materials and protective film from the smoker.
- Place the smoker on a stable, level, non-combustible surface outdoors. Ensure it is away from any structures, trees, or other flammable objects.

2. Assembly

The Masterbuilt Smoke Hollow SH19079518 requires minimal assembly. Typically, this involves:

- Attaching the legs/feet to the base of the smoker.
- Inserting the smoking racks, drip pan, water bowl, and wood chip tray into their designated positions.

3. Initial Seasoning

Before cooking food, it is recommended to season your smoker. This process burns off manufacturing oils and

prepares the interior for smoking.

1. Place the empty water bowl and wood chip tray inside the smoker.
2. Close the smoker door.
3. Plug in the smoker.
4. Set the temperature to 275°F (135°C) and the timer for 3 hours.
5. Allow the smoker to run for the set time. A slight odor and smoke may be present; this is normal.
6. After seasoning, turn off the smoker and unplug it. Allow it to cool completely before cleaning.

OPERATING INSTRUCTIONS

1. Digital Control Panel

The digital control panel allows you to set and monitor the temperature and cooking time.



Figure 2: Close-up view of the digital control panel. This image displays the 'Power', 'On/Off', 'Set Temp', 'Set Time', and '+' / '-' buttons, along with the digital display for temperature and time settings.

- **Power Button:** Turns the unit on or off.
- **Set Temp Button:** Press to activate temperature setting. Use '+' or '-' to adjust. Press 'Set Temp' again to confirm.
- **Set Time Button:** Press to activate time setting. Use '+' or '-' to adjust hours and minutes. Press 'Set Time' again to confirm.
- **'+' / '-' Buttons:** Adjust temperature and time values.
- **Heating Indicator:** Illuminates when the heating element is active.

2. Preparing for Smoking

1. Fill the removable water bowl with water, juice, or other liquids to add moisture and flavor to your food.
2. Place your desired wood chips in the wood chip tray. Do not overfill.
3. Place the food on the chrome-coated smoking racks, ensuring adequate space for smoke circulation.
4. Close the smoker door securely.

3. Smoking Process

1. Plug the smoker into a grounded electrical outlet.
2. Press the 'Power' button to turn on the unit.
3. Press 'Set Temp' and use '+' or '-' to set your desired smoking temperature. Press 'Set Temp' again to confirm.
4. Press 'Set Time' and use '+' or '-' to set your desired smoking duration in hours and minutes. Press 'Set Time'

again to confirm.

- The smoker will begin heating. The 'Heating' indicator will illuminate.
- Monitor the internal temperature of your food using a separate meat thermometer for accurate cooking results.
- If more smoke is desired, you may need to add more wood chips during the smoking process. Open the door quickly to minimize heat loss.
- Once the set time expires, the smoker will turn off automatically.
- Carefully remove food using heat-resistant gloves.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your smoker and ensure safe operation.

- Always unplug the smoker and allow it to cool completely before cleaning.**
- Smoking Racks:** Remove and wash with warm, soapy water. Rinse thoroughly and dry.
- Water Bowl and Drip Pan:** Empty and clean after each use. These can be washed with warm, soapy water.
- Wood Chip Tray:** Empty ash and residue after each use.
- Interior:** Wipe down the interior walls with a damp cloth. For stubborn grease, use a mild degreaser. Avoid abrasive cleaners.
- Exterior:** Wipe the exterior with a damp cloth. Do not use harsh chemicals.
- Storage:** Store the smoker in a dry, protected area when not in use.

TROUBLESHOOTING

If you encounter issues with your smoker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Smoker not heating	Not plugged in; Power switch off; Faulty heating element/controller	Check power connection; Ensure power switch is on; Contact customer support if issue persists.
Temperature inconsistent	Door not sealed; Ambient temperature too low/high; Insufficient preheating	Ensure door latch is tight; Avoid direct sunlight or extreme cold; Allow smoker to preheat fully.
Little to no smoke production	Insufficient wood chips; Wood chips too wet; Temperature too low for smoking	Add more dry wood chips; Ensure temperature is adequate for wood to smolder (typically above 225°F).
Digital controller unresponsive	Moisture ingress; Electrical fault	Ensure controller is kept dry; Unplug and replug; Contact customer support for replacement parts.

SPECIFICATIONS

Detailed specifications for the Masterbuilt Smoke Hollow SH19079518 Digital Electric Smoker:

- Model:** SH19079518
- Brand:** Masterbuilt / Smoke Hollow
- Power Source:** Corded Electric
- Heating Element:** 800 Watts

- **Exterior Dimensions (D x W x H):** 18.7" x 18.2" x 33.5" (47.5 cm x 46.2 cm x 85.1 cm)
- **Interior Dimensions (H x W x L):** 26.2 in. x 14.8 in. x 12.8 in.
- **Item Weight:** Approximately 46 Pounds (20.9 kg)
- **Outer Material:** Stainless Steel
- **Color:** Black
- **GTIN/UPC:** 843706100007

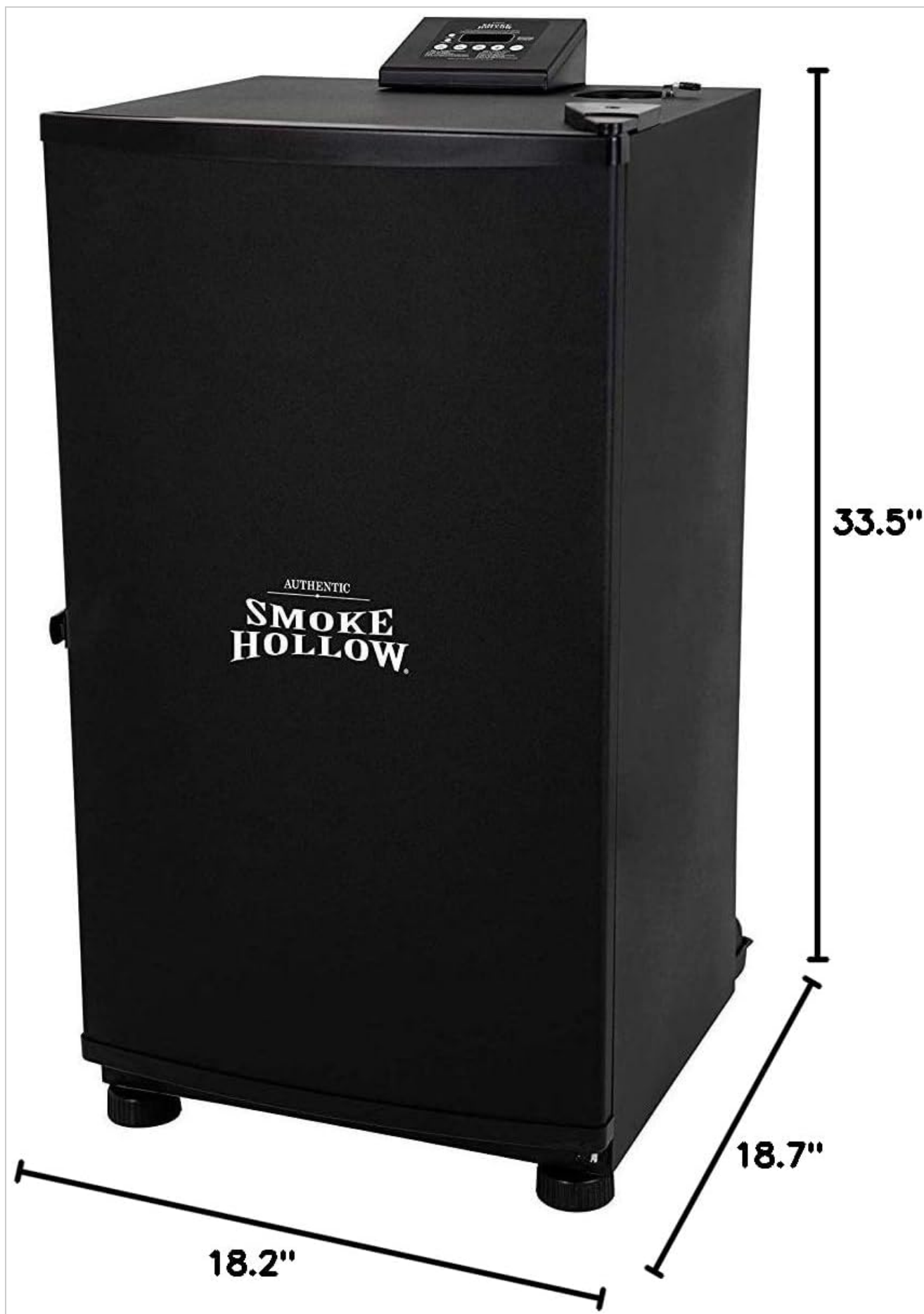


Figure 3: Dimensional view of the Masterbuilt Smoke Hollow SH19079518 Digital Electric Smoker. This image illustrates the height, width, and depth of the unit.

For warranty information, product registration, or technical support, please refer to the official Masterbuilt website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

Masterbuilt Customer Service: Please visit www.masterbuilt.com for contact details and support resources.

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Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question