

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Masterbuilt](#) /

› [Masterbuilt Gravity Series 1050 Digital Charcoal Grill and Smoker User Manual](#)

## Masterbuilt MB20041220

# Masterbuilt® Gravity Series® 1050 Digital Charcoal Grill and Smoker User Manual

**Brand:** Masterbuilt | **Model:** MB20041220

## PRODUCT OVERVIEW

Experience a new age of charcoal grilling and smoking with the Masterbuilt Gravity Series 1050 Digital WiFi Charcoal Grill and Smoker. Achieving delicious, smoke-infused foods has never been easier. Simply load up to 10lbs of lump charcoal in the GravityFed™ vertical charcoal hopper, set your desired cooking temperature on the digital control board or using the Masterbuilt app, and light your fire starter to begin your journey to decadent dishes. Master the art of charcoal grilling and smoking with Masterbuilt.

## Key Features

- Digital charcoal grill and smoker with 1050 square inches of cooking space.
- Reaches 225F in 8 minutes or 700F in 15 minutes to use as traditional charcoal grill or charcoal smoker.
- DigitalFan precisely maintains desired cooking temperature during grilling or smoking.
- GravityFed vertical charcoal hopper uses gravity to continually burn through fuel, allowing for 10lbs of lump charcoal or 16lbs of briquettes for up to 8 hours of use.
- Digital control panel to easily set desired cooking temperature for grilling or smoking.
- Control your Gravity Series Charcoal Grill with the Masterbuilt app to set and adjust temperature and time, monitor meat probes, or shut down your grill conveniently from your mobile device.
- Includes reversible cast iron grates for high heat searing or low and slow smoking methods.
- Stainless steel front and side shelf for additional food preparation space.
- Two porcelain-coated warming racks to keep food warm during cook.
- Built-in temperature gauge and meat probe thermometer for perfect results every time.

## SETUP

Before first use, ensure all components are present and properly assembled according to the included assembly guide. Place the grill on a stable, level, non-combustible surface away from any flammable materials.



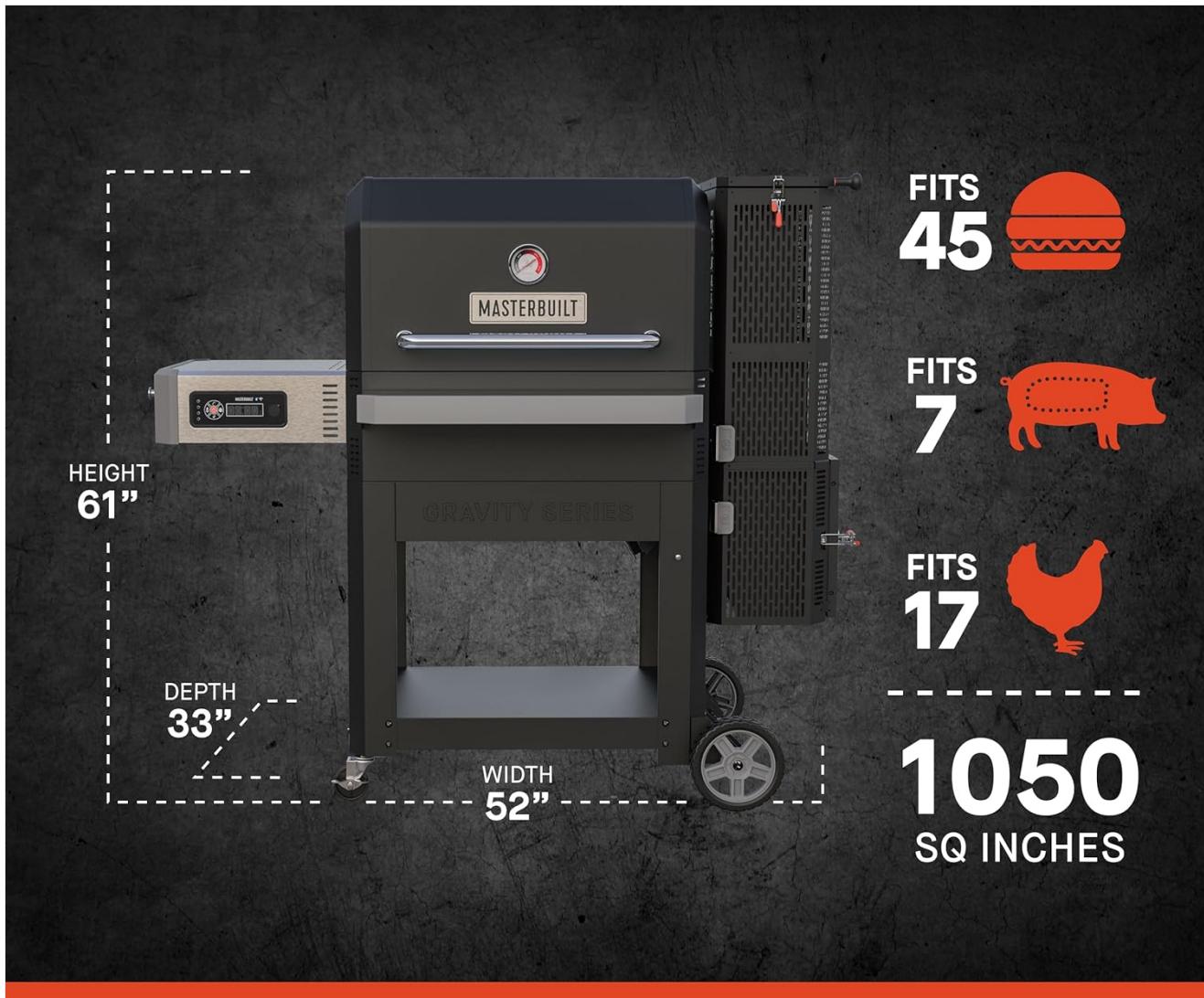
Figure 1: Masterbuilt Gravity Series 1050 Digital Charcoal Grill and Smoker, front view.

Familiarize yourself with the grill's main components, including the cooking chamber, charcoal hopper, and control panel. The lid opens to reveal the cooking grates and warming racks.



Figure 2: Masterbuilt Gravity Series 1050 with lid open, showing cooking grates and charcoal hopper.

The grill's dimensions are approximately 33.1 inches deep, 61 inches wide, and 52.2 inches high, providing 1050 square inches of cooking space.



## DIMENSIONS & CAPACITY

### GRAVITY SERIES® 1050

Figure 3: Dimensions and cooking capacity of the Masterbuilt Gravity Series 1050.

## OPERATING INSTRUCTIONS

### Digital Control and App Connectivity

The Masterbuilt Gravity Series 1050 features a digital control panel for precise temperature and time settings. You can also connect the grill to the Masterbuilt app on your mobile device via Wi-Fi for remote monitoring and control.

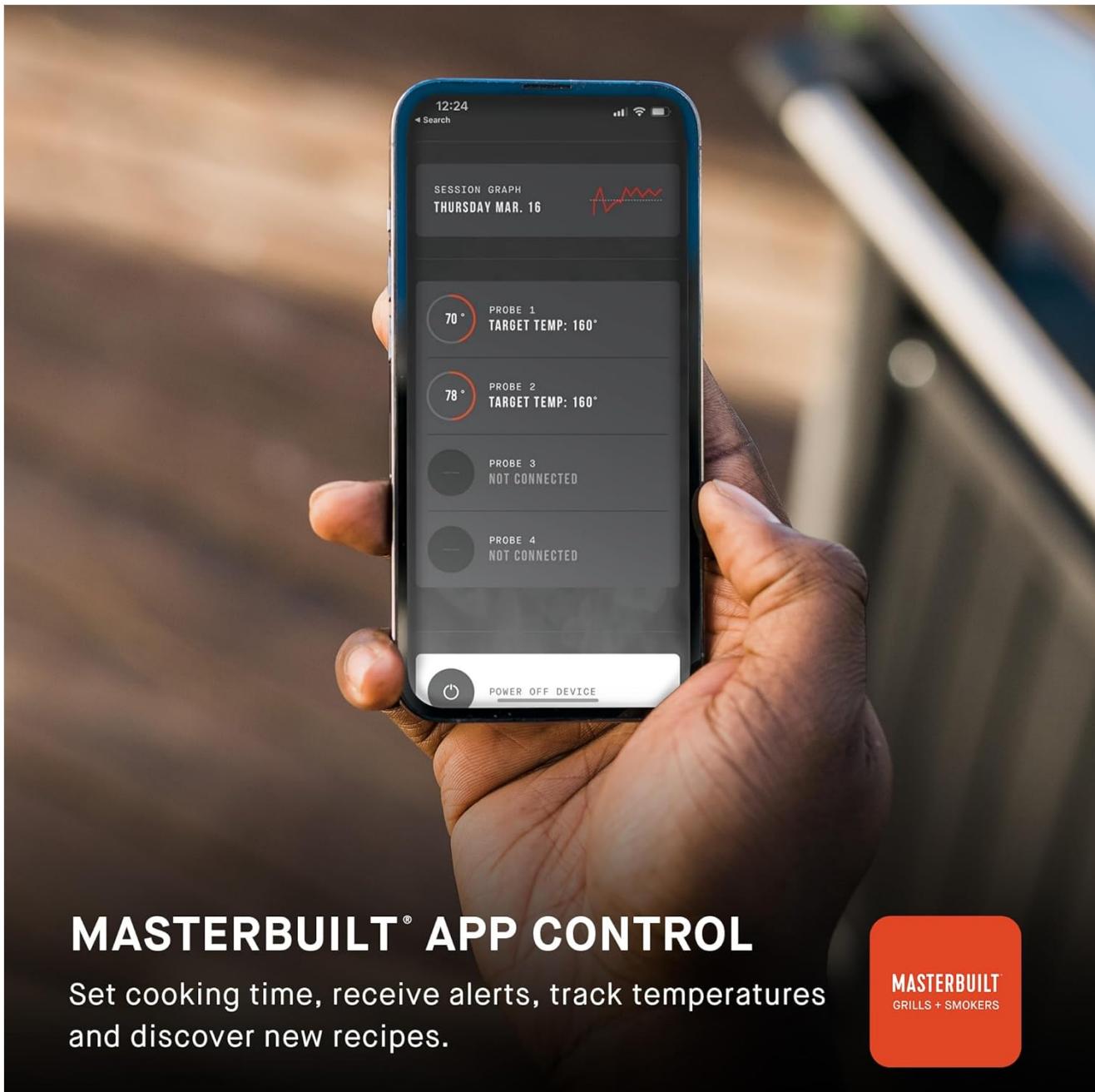


## DIGITAL CONTROL

Set desired cooking temperature and time.

*Figure 4: Digital control panel for setting temperature and time.*

The Masterbuilt app allows you to set and adjust temperature, monitor meat probes, and even shut down your grill from your mobile device, enhancing convenience during long cooks.



## MASTERBUILT® APP CONTROL

Set cooking time, receive alerts, track temperatures and discover new recipes.

MASTERBUILT  
GRILLS + SMOKERS

Figure 5: Masterbuilt app interface for remote grill control.

### Charcoal Loading

The GravityFed™ vertical charcoal hopper is designed for efficient fuel delivery. Load up to 10 lbs of lump charcoal or 16 lbs of briquettes into the hopper. The charcoal feeds automatically from the top down, providing up to 8 hours of continuous use.



## GRAVITYFED™ CHARCOAL HOPPER

Feeds up to 10lbs of lump charcoal or 16lbs of briquettes from the top down.

*Figure 6: GravityFed™ charcoal hopper in operation.*

### Temperature Management

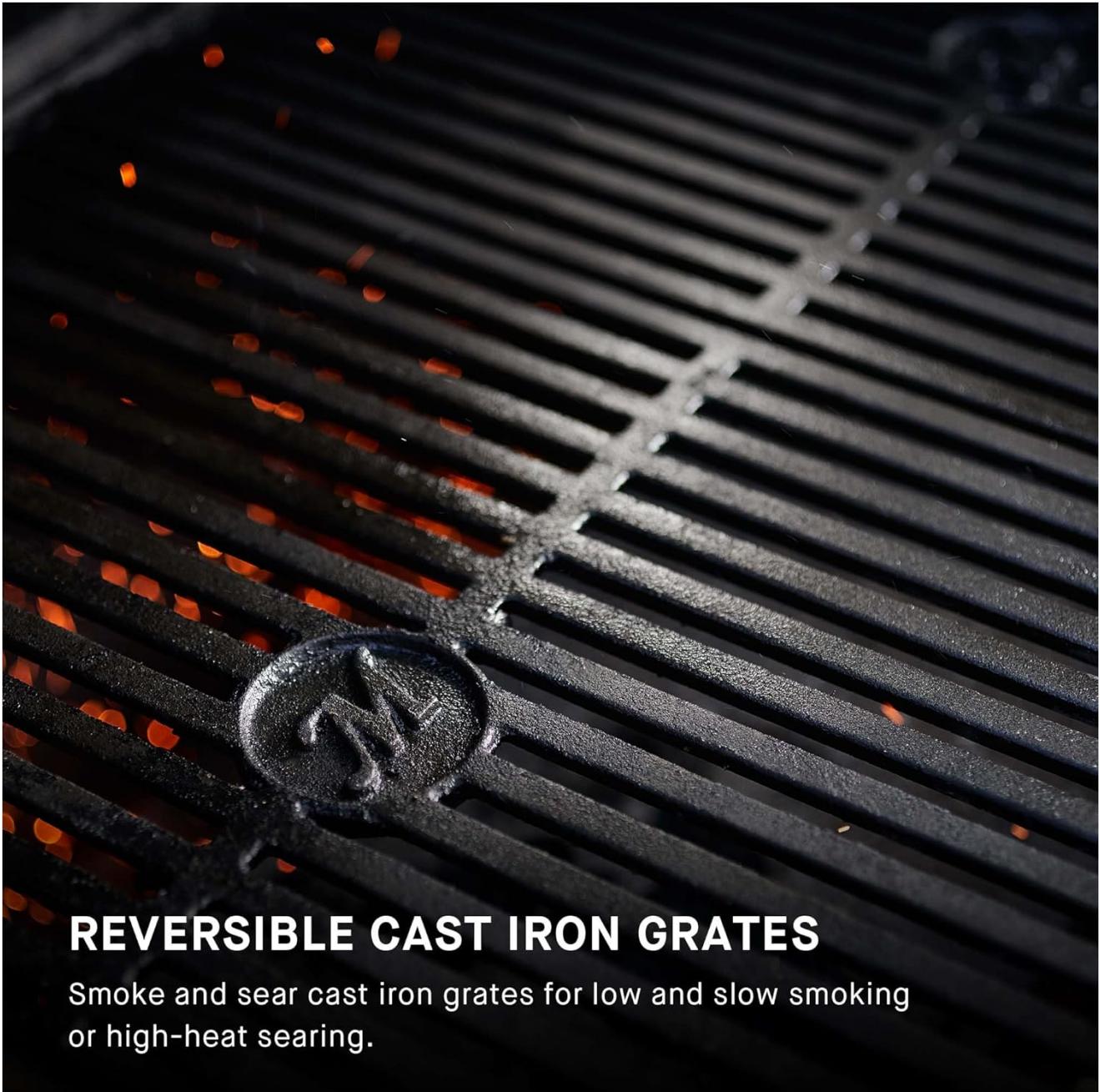
The DigitalFan™ system precisely maintains your desired cooking temperature. This allows the grill to reach 225°F (107°C) in 8 minutes for smoking or 700°F (371°C) in 15 minutes for high-heat searing.



*Figure 7: DigitalFan™ for consistent temperature control.*

## Cooking Surfaces and Accessories

The grill is equipped with reversible cast iron grates, allowing for versatile cooking. Use one side for low and slow smoking and the other for high-heat searing to achieve perfect grill marks.



## REVERSIBLE CAST IRON GRATES

Smoke and sear cast iron grates for low and slow smoking or high-heat searing.

*Figure 8: Reversible cast iron grates for versatile cooking.*

A stainless steel front and side shelf provides convenient space for food preparation and holding utensils.



*Figure 9: Folding front shelf for additional workspace.*

Two porcelain-coated warming racks are included to keep cooked food warm while other items finish cooking, or they can be folded away when not in use.



Figure 10: Fold-away warming racks for convenience.

## MAINTENANCE

### Cleaning the Ash System

Regular cleaning of the ash system is crucial for optimal performance. After each use, allow the grill to cool completely. Open the ash door and use the provided ash tool to scrape any remaining ash and debris into the ash pan. Dispose of ash safely.

Ensure the ash pan is clean before starting a new cook to prevent airflow restrictions and maintain consistent temperatures.

### General Care

- Clean cooking grates after each use with a grill brush.
- Wipe down exterior surfaces with a damp cloth. Avoid abrasive cleaners.
- Periodically check and tighten all hardware, especially U-bolts on clasps, to ensure proper sealing and sensor activation.
- Store the grill in a dry, covered area when not in use to protect it from the elements.

## TROUBLESHOOTING

This section addresses common issues you might encounter with your Masterbuilt Gravity Series 1050 grill.

Problem	Possible Cause	Solution
Grill not reaching desired temperature or fan not running.	Lid, hopper, or ash door not fully closed, preventing safety switches from engaging. U-bolts on clasps may be loose.	Ensure all doors are securely closed. Check and tighten U-bolts on all clasps to ensure safety switches are fully pressed. Wipe away any grease on the door lid switch.
Charcoal not feeding properly.	Ash buildup in the hopper or ash pan. Charcoal pieces are too large or jammed.	Clean out the ash system thoroughly. Break larger charcoal pieces into smaller, manageable sizes. Gently agitate charcoal in the hopper if jammed.
Wi-Fi connectivity issues.	Grill is too far from Wi-Fi router, or network settings are incorrect.	Move the grill closer to the Wi-Fi router or use a Wi-Fi extender. Refer to the Masterbuilt app's connection guide for detailed setup instructions.

## SPECIFICATIONS

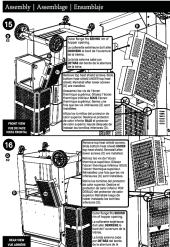
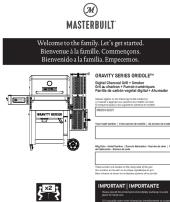
Attribute	Detail
Brand	Masterbuilt
Model Name	Gravity Series 1050
Model Number	MB20041220
Power Source	Charcoal
Fuel Type	Charcoal
Color	Black
Outer Material	Stainless Steel, Steel
Inner Material	Stainless Steel
Item Weight	203 Pounds
Product Dimensions	33.1"D x 61"W x 52.2"H
Cooking Space	1050 Square Inches
UPC	094428276581

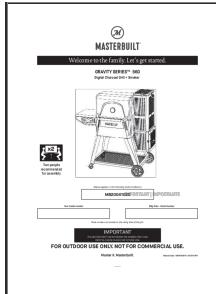
## WARRANTY AND SUPPORT

Masterbuilt products are designed for durability and performance. For detailed warranty information, product registration, and customer support, please visit the official Masterbuilt website or contact their customer service department.

You can find more information and support resources on the [Masterbuilt Store on Amazon](#).

## Related Documents - MB20041220

 <p>MASTERBUILT MB20041220 Gravity Series™ 1150 Digital Charcoal Grill and Smoker Barbecue et fourneau numérique à charbon de bois Gravity Series™ 1150 Parrilla y ahumador de carbón digital de la serie Gravity™ 1150</p>	<p><a href="#"><u>Masterbuilt Gravity Series 1150 Digital Charcoal Grill and Smoker Manual</u></a> Assembly, operation, and maintenance guide for the Masterbuilt Gravity Series 1150 Digital Charcoal Grill and Smoker. Learn how to safely set up, use, and care for your grill.</p>
 <p>Assembly   Assemblage   Ensemble</p>	<p><a href="#"><u>Masterbuilt Gravity Series Grill Assembly Instructions - MB20040221</u></a> Comprehensive assembly guide for the Masterbuilt Gravity Series digital charcoal grill, model MB20040221. Follow these step-by-step instructions to build your grill.</p>
 <p>MASTERBUILT MB20043024 GRAVITY SERIES™ XT</p>	<p><a href="#"><u>Masterbuilt Gravity Series XT Digital Charcoal Grill and Smoker - Assembly &amp; Operation Manual</u></a> Get started with your Masterbuilt Gravity Series XT Digital Charcoal Grill and Smoker. This manual covers assembly, operation, safety, and troubleshooting for the MB20043024 model.</p>
 <p>MASTERBUILT Welcome to the family! Let's get started. Bienvenue à la famille. Commencons. Bienvenidos a la familia. ¡Comencemos!</p>	<p><a href="#"><u>Masterbuilt Gravity Series Griddle™ Digital Charcoal Grill + Smoker Manual</u></a> This manual provides essential assembly, operation, and safety instructions for the Masterbuilt Gravity Series Griddle™ (Model MB20042221), a digital charcoal grill and smoker designed for outdoor household use. Learn how to safely set up, use, and maintain your grill for optimal performance.</p>
 <p>MASTERBUILT Welcome to the family! Let's get started. Bienvenue à la famille. Commencons. Bienvenidos a la familia. ¡Comencemos!</p>	<p><a href="#"><u>Masterbuilt Gravity Series 900 Digital Charcoal Grill + Smoker + Pizza Oven Manual</u></a> Comprehensive guide for the Masterbuilt Gravity Series 900 Digital Charcoal Grill, Smoker, and Pizza Oven. Includes assembly instructions, safety warnings, operating procedures, and maintenance tips.</p>



## [Masterbuilt Gravity Series 560 Digital Charcoal Grill + Smoker User Manual](#)

Comprehensive user manual and assembly guide for the Masterbuilt Gravity Series 560 Digital Charcoal Grill + Smoker (Model MB20041020). Includes safety instructions, parts list, operating procedures, and troubleshooting tips.