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Masterbuilt GS30D

Masterbuilt GS30D Propane 2-Door Smoker 30 Inch User Manual

Model: GS30D

1. INTRODUCTION

Thank you for purchasing the Masterbuilt GS30D Propane 2-Door Smoker. This 30-inch propane smoker is designed to provide a convenient and efficient way to infuse your food with rich, smoky flavor. Featuring a robust construction and user-friendly controls, this manual will guide you through the safe assembly, operation, and maintenance of your smoker to ensure years of enjoyable use.

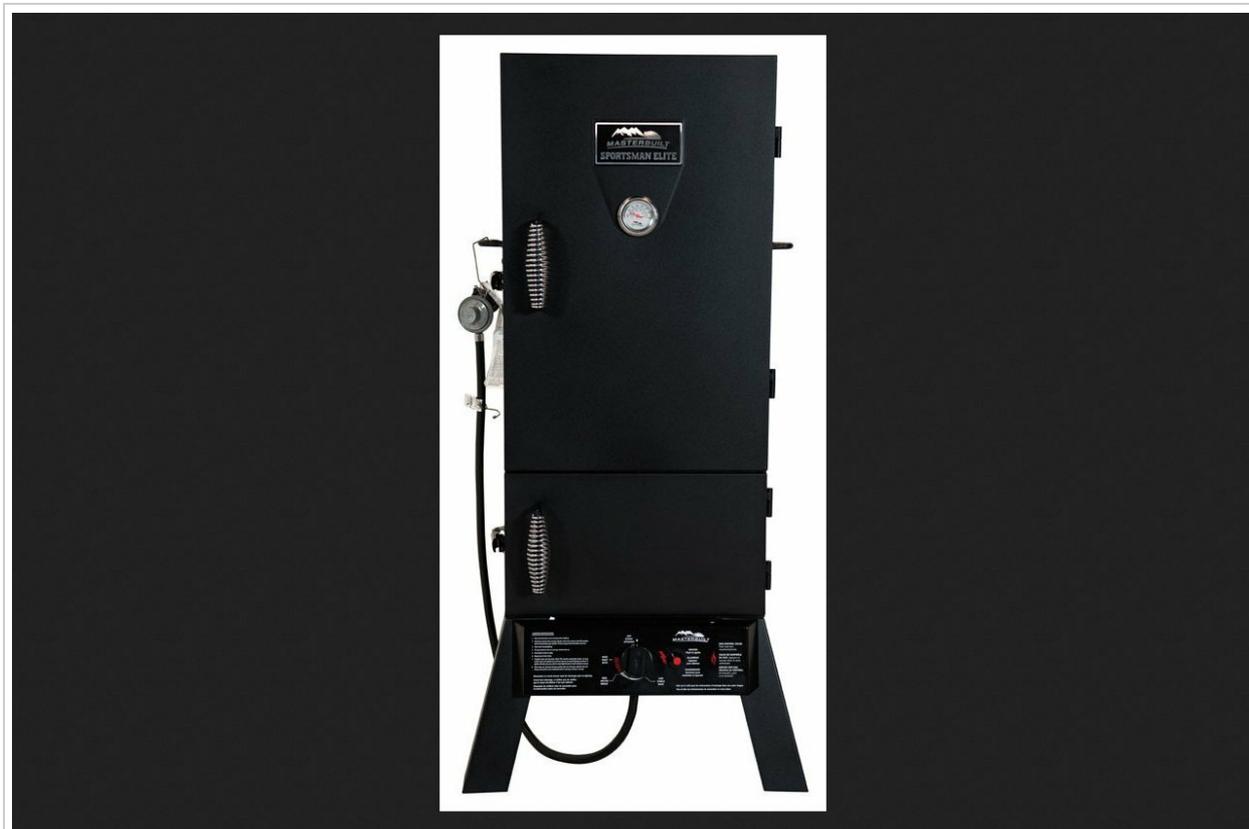


Figure 1.1: Front view of the Masterbuilt GS30D Propane 2-Door Smoker, showcasing its black finish, two doors, propane hose connection, and control knob.

2. SAFETY INFORMATION

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

- This smoker is for outdoor use only. Do not operate indoors or in an enclosed area.
- Always operate the smoker on a level, non-combustible surface.
- Maintain a minimum distance of 10 feet (3 meters) from any combustible materials, walls, or structures.
- Keep children and pets away from the smoker at all times.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- Always check for gas leaks before each use. Use a soapy water solution to check connections. Bubbles indicate a leak.
- Use only a 20 lb (9 kg) propane cylinder (LP gas) with a Type 1 connection.
- Never leave the smoker unattended while in use.
- Wear protective gloves when handling hot surfaces.

3. ASSEMBLY INSTRUCTIONS

The Masterbuilt GS30D Smoker requires assembly. Please refer to the separate detailed assembly guide included in your product packaging for step-by-step instructions. Ensure all parts are present and undamaged before beginning assembly. A Phillips head screwdriver and an adjustable wrench are typically required.

- Unpack all components and verify against the parts list.
- Assemble the legs and base structure securely.
- Attach the main body and doors.
- Install the burner assembly, control knob, and propane hose/regulator.
- Place the cooking racks, water pan, and wood chip tray into position.

4. OPERATING INSTRUCTIONS

4.1 Pre-Seasoning Your Smoker

Before the first use, it is essential to pre-season your smoker to remove manufacturing oils and prepare the interior surfaces. This process helps prevent rust and imparts a better flavor to your food.

1. Ensure the water pan is empty and the wood chip tray is clean.
2. Connect the propane tank (see Section 4.2).
3. Light the burner (see Section 4.3) and set the temperature to 275°F (135°C).
4. Allow the smoker to run for 3 hours.
5. Turn off the burner and let the smoker cool completely.

4.2 Connecting the Propane Tank

1. Ensure the smoker's control knob is in the 'OFF' position.
2. Connect the regulator to the propane tank valve. Hand-tighten firmly.

3. Open the propane tank valve slowly, checking for leaks with soapy water.

4.3 Lighting the Smoker

1. Ensure the propane tank is connected and its valve is open.
2. Open the smoker door.
3. Push in and slowly turn the control knob to the 'HIGH' position.
4. Press the electronic push-button igniter repeatedly until the burner lights. You should hear a 'click' and see a flame.
5. If the burner does not light within 5 seconds, turn the knob to 'OFF', wait 5 minutes, and repeat the process.
6. Once lit, close the door and adjust the control knob to your desired temperature.

4.4 Adding Wood Chips and Water

The Masterbuilt GS30D features a porcelain-coated wood chip tray and water pan, both removable for easy use and cleaning.

- **Wood Chips:** Place dry or pre-soaked wood chips in the wood chip tray. Do not overfill. Replenish as needed during smoking for continuous smoke flavor.
- **Water Pan:** Fill the water pan with water, juice, or other liquids to add moisture and flavor to your food. This also helps regulate temperature.



Figure 4.1: Interior view of the smoker showing multiple racks loaded with various foods, including vegetables and meats, with the water pan and wood chip tray visible at the bottom.

4.5 Temperature Control and Air Damper

The built-in temperature gauge on the door allows you to monitor the internal temperature of the smoker. The air damper, located on the top of the smoker, can be adjusted to control smoke intensity and airflow. Close it partially for more intense smoke, or open it more for better airflow and heat regulation.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your Masterbuilt smoker.

- **After Each Use:** Allow the smoker to cool completely. Remove and clean the porcelain-coated wood chip tray and water pan with warm, soapy water.
- **Cooking Racks:** The chrome cooking racks can be cleaned with warm, soapy water and a brush.

- **Interior:** Wipe down the interior walls with a damp cloth. For stubborn grease, use a mild degreaser.
- **Exterior:** Clean the exterior with a damp cloth. Avoid abrasive cleaners that may damage the finish.
- **Storage:** Store the smoker in a dry, protected area. If storing outdoors, use a weather-resistant cover.



Figure 5.1: A Masterbuilt smoker protected by a black, branded cover, suitable for outdoor storage.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner will not light	No propane flow; clogged burner; faulty igniter	Check propane tank connection and level; clean burner ports; check igniter wire connection.
Temperature too low/high	Control knob setting; air damper adjustment; ambient temperature	Adjust control knob; adjust air damper; consider external factors like wind/cold.
No smoke production	Insufficient wood chips; wood chips too wet; temperature too low	Add more wood chips; ensure wood chips are dry or pre-soaked appropriately; increase temperature.

7. SPECIFICATIONS

- **Model:** GS30D
- **Dimensions:** 21.1 x 21.4 x 43.5 inches (L x W x H)
- **Weight:** 58.5 pounds
- **Cooking Space:** 717 square inches (Four chrome smoking racks)
- **Fuel Type:** Liquefied Petroleum Gas (Propane)
- **Ignition:** Push-button ignition
- **Burner:** Stainless steel burner
- **Regulator:** Type 1 regulator and hose
- **Material:** Stainless Steel (Outer)
- **Features:** Porcelain-coated wood chip tray and water pan, locking door with built-in temperature gauge, cool touch wire handle.



Figure 7.1: The Masterbuilt GS30D smoker with its door open, revealing the four chrome cooking racks, water pan, and wood chip tray.

8. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please visit the official Masterbuilt website or contact Masterbuilt customer service directly. Keep your purchase receipt and model number (GS30D) handy for any inquiries.

Masterbuilt Customer Service: Refer to your product packaging or the official Masterbuilt website for current contact information.