

Masterbuilt MB20100112

Masterbuilt Slow and Cold Smoker Accessory Attachment

Model: MB20100112 | Brand: Masterbuilt

1. INTRODUCTION AND OVERVIEW

The Masterbuilt Slow and Cold Smoker Accessory is designed to provide continuous smoke for extended periods, ideal for both cold smoking and hot smoking applications up to 275°F. This accessory is particularly suited for delicate items such as cheese, fish, bacon, and jerky, where precise temperature control and consistent smoke are crucial. It features an automatic wood chip heating system and a continuous wood feed system, ensuring up to 6 hours of uninterrupted smoke without the need for reloading. A removable ash tray simplifies cleanup.





Figure 1.1: Masterbuilt Slow and Cold Smoker Accessory Attachment.

Key Features:

- Continuous smoke for cold or hot smoking up to 275°F.
- Optimized for smoking cheese, fish, bacon, and jerky.
- Automatic wood chip heating with a simple button press.
- Continuous wood feed system provides up to 6 hours of smoke.
- Removable ash tray for convenient cleaning.

2. SETUP AND ASSEMBLY

The Slow and Cold Smoker Accessory is designed for easy integration with compatible Masterbuilt Digital Electric Smokers. Follow these steps for proper setup:

1. **Unpack Components:** Carefully remove all parts from the packaging. Verify that all components shown in

Figure 2.1 are present.

2. **Attach to Smoker:** Align the accessory's smoke outlet with the wood chip loading port on your Masterbuilt electric smoker. Secure the accessory using the provided attachment mechanism, ensuring a snug and stable connection.
3. **Leveling:** The accessory features adjustable legs. Ensure the unit is level on a stable surface to promote even smoke distribution and proper operation.
4. **Power Connection:** Connect the accessory's power cord to a suitable outdoor-rated electrical outlet. It is recommended to use a 12-gauge extension cord if needed, as this unit requires sufficient power for optimal performance.



Figure 2.1: Side view of the accessory attached to a Masterbuilt smoker.



Figure 2.2: Exploded view of the accessory components, including the ash tray and wood chip tower.

Video 2.1: Official Masterbuilt product video demonstrating various features and uses of Masterbuilt smokers and accessories.

3. OPERATING INSTRUCTIONS

Operating the Masterbuilt Slow and Cold Smoker Accessory is straightforward, providing consistent smoke for your culinary creations.

1. **Loading Wood Chips:** Open the top lid of the accessory. Remove the internal wood chip tower. Fill the tower with your desired wood chips or pellets. Replace the tower and close the lid securely. The continuous feed system will automatically deliver chips to the heating element.



Figure 3.1: Adding wood chips to the top opening of the accessory.



Figure 3.2: The internal wood chip tower/grate that holds the wood chips for smoking.

2. **Powering On:** Locate the power switch on the front of the accessory. Flip the switch to the 'ON' position. An indicator light will illuminate, signifying that the heating element is active.
3. **Smoke Generation:** Allow approximately 5-10 minutes for the heating element to warm up and begin smoldering the wood chips. Smoke will start to exit the accessory and enter your main smoker unit.
4. **Cold Smoking:** For cold smoking applications (e.g., cheese), you do not need to turn on the main Masterbuilt electric smoker's heating element. The accessory's independent heating element will generate smoke without significantly raising the internal temperature of the main smoker.
5. **Hot Smoking:** For hot smoking, turn on your Masterbuilt electric smoker and set it to your desired cooking temperature. The accessory will provide continuous smoke while the main smoker maintains the heat.



Figure 3.3: The accessory in action, providing smoke for cold smoking cheese in a Masterbuilt smoker.



Figure 3.4: Visible smoke being generated by the accessory and entering the main smoker unit.

4. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Masterbuilt Slow and Cold Smoker Accessory.

- **Ash Tray Cleaning:** After each use, allow the unit to cool completely. The accessory features a removable ash tray located at the bottom. Slide out the ash tray and dispose of the accumulated ash. Clean the tray with warm, soapy water and dry thoroughly before reinserting.
- **Internal Cleaning:** Periodically inspect the internal wood chip tower and the heating element area for any residue buildup. Use a stiff brush or scraper to remove any hardened creosote or unburnt wood particles. Ensure the heating element is clear of obstructions.
- **Exterior Cleaning:** Wipe down the exterior surfaces with a damp cloth. Avoid abrasive cleaners or scouring pads that could damage the finish.

- **Storage:** When not in use, store the accessory in a dry, protected area. If left outdoors, consider using a weather-resistant cover to protect it from the elements.

5. TROUBLESHOOTING

If you encounter issues with your Masterbuilt Slow and Cold Smoker Accessory, refer to the following common troubleshooting tips:

- **No Smoke Production:**
 - Ensure the power cord is securely plugged into a functioning outlet and the accessory's power switch is ON.
 - Check if the wood chip tower is properly seated and filled with dry wood chips/pellets.
 - Allow sufficient time (5-10 minutes) for the heating element to reach operating temperature.
 - Inspect the heating element for any visible damage or excessive residue buildup that might prevent proper heating.
- **Inconsistent Smoke:**
 - Ensure wood chips are dry and of appropriate size for the feeder.
 - Check for blockages in the wood chip tower or the smoke outlet.
 - Verify that the accessory is securely attached to the main smoker to prevent smoke leakage.
- **Paint Peeling/Flaking:**
 - This can occur due to high heat exposure. While the exterior is designed to withstand heat, extreme temperatures or prolonged exposure may affect the finish. This typically does not impact performance.
 - Ensure the unit is not exposed to direct flame or temperatures exceeding its design limits.

For further assistance, please contact Masterbuilt Customer Support.

6. SPECIFICATIONS

Brand	Masterbuilt
Model Name	Slow Smoker
Item Model Number	MB20100112
Product Dimensions	8.1"D x 9.8"W x 16.8"H
Item Weight	9.95 Pounds
Color	Black
Outer Material	Alloy Steel
Inner Material	Steel

Power Source	Corded Electric
Fuel Type	Wood Chips
Manufacturer	Masterbuilt Manufacturing, LLC.
UPC	094428272842




7. WARRANTY AND SUPPORT



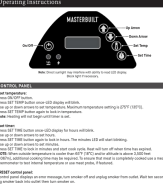
Masterbuilt products are designed for quality and durability. For detailed warranty information, product registration, or technical support, please visit the official Masterbuilt website or contact their customer service department. Keep your purchase receipt for warranty claims.

Online Support: www.masterbuilt.com

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Related Documents - MB20100112

	<p>Masterbuilt Slow Smoker Manual: Assembly, Use, and Safety Guide</p> <p>Comprehensive guide for the Masterbuilt Slow Smoker accessory (Model MB20100112), covering assembly, pre-seasoning, usage tips, cleaning, troubleshooting, and safety precautions. Includes wood smoking guides and warranty information.</p>
	<p>Masterbuilt Gravity Series Griddle™ Digital Charcoal Grill + Smoker Manual</p> <p>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 20050106 Smoker Owner's Manual</p> <p>Comprehensive owner's manual for the Masterbuilt 20050106 smoker, detailing assembly, safety instructions, operating procedures, and a smoking chart.</p>

	<p>Masterbuilt Sportsman Elite 40" Digital Electric Smoker Assembly, Care & Use Manual</p> <p>Comprehensive assembly, care, use, and safety manual for the Masterbuilt Sportsman Elite 40" Digital Electric Smoker (Model 20076115). Includes operating instructions, cleaning guides, recipes, and warranty information.</p>
	<p>Masterbuilt 20051213 Smoker: Owner's Manual, Assembly, Recipes & Safety Guide</p> <p>Comprehensive guide for the Masterbuilt 20051213 Smoker, including setup, operation, safety precautions, troubleshooting, parts list, and delicious smoking recipes. Learn how to assemble, use, and maintain your Masterbuilt smoker.</p>
	<p>Masterbuilt Electric Smoker Operating Instructions and Guide</p> <p>Comprehensive operating instructions, troubleshooting guide, and wood chip smoking guide for the Masterbuilt Electric Smoker. Learn how to set up, use, clean, and maintain your smoker for optimal results.</p>