

[manuals.plus](#) /

› [Masterbuilt](#) /

› [Masterbuilt® 30-inch Electric Vertical BBQ Smoker with Analog Temperature Control, Chrome Smoking Racks and 535 Cooking Square Inches in Black, Model MB20070210 30-inch, 3 Racks Electric Smoker](#)

Masterbuilt MB20070210

Masterbuilt® 30-inch Electric Vertical BBQ Smoker User Manual

Model: MB20070210

Brand: Masterbuilt

INTRODUCTION

The Masterbuilt 30-inch Analog Electric Smoker is designed to provide a convenient and efficient way to smoke various foods. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your electric smoker. With its analog controls and spacious design, you can achieve competition-ready results without the complexities of charcoal or propane.





Figure 1: Front view of the Masterbuilt 30-inch Electric Vertical BBQ Smoker.

SETUP AND ASSEMBLY

Before first use, ensure all packaging materials are removed. The smoker requires minimal assembly, primarily attaching the legs and side handles. Always place the smoker on a stable, level surface outdoors, away from flammable materials.

- **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage.
- **Leg Assembly:** Attach the sturdy legs to the base of the smoker using the provided hardware. Ensure they

are securely fastened for stability.

- **Handle Attachment:** Secure the side handles to the smoker body.
- **Initial Cleaning:** Wipe down all interior surfaces and racks with a damp cloth before first use.
- **Placement:** Position the smoker outdoors on a non-combustible surface. Ensure adequate clearance from walls, fences, and other structures.

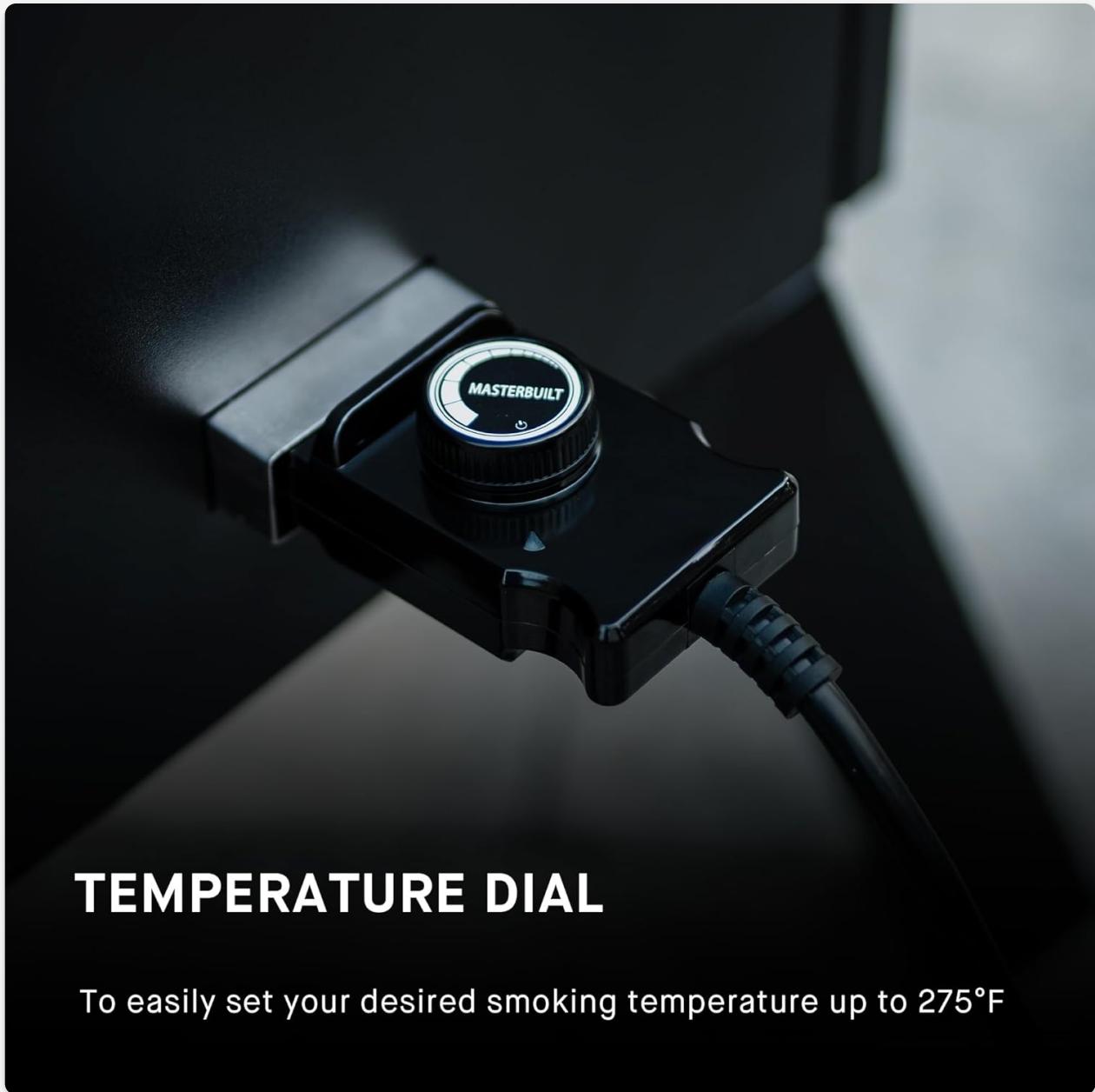


Figure 2: Product dimensions for proper placement.

OPERATING INSTRUCTIONS

The Masterbuilt Electric Smoker is designed for ease of use. Follow these steps for optimal smoking results:

- 1. Power Connection:** Plug the smoker into a grounded electrical outlet.
- 2. Setting Temperature:** Use the analog dial to set your desired smoking temperature. The smoker can reach temperatures up to 275°F.



TEMPERATURE DIAL

To easily set your desired smoking temperature up to 275°F

Figure 3: Analog temperature dial for precise control.

- 3. Monitoring Temperature:** The built-in temperature gauge on the door allows for easy monitoring of the internal smoking temperature.



Figure 4: Built-in temperature gauge for monitoring.

4. **Adding Wood Chips:** The removable wood chip tray allows you to add your preferred wood chips for rich smoky flavor. Experiment with different wood types to enhance your food.



WOOD CHIP TRAY

For adding delicious flavor to foods

Figure 5: Wood chip tray for adding smoke flavor.

5. **Water Bowl:** Utilize the removable water bowl to add moisture during the smoking process, ensuring juicy and tender meats.
6. **Loading Racks:** The smoker features three chrome-coated smoking racks, providing 535 square inches of cooking space. Arrange your food on these racks, ensuring proper air circulation. The spacious vertical design can accommodate up to 3 chickens, 2 turkeys, or 3 racks of ribs.



Figure 6: Interior view showing the three chrome-coated smoking racks.



3 CHROME-COATED SMOKING RACKS

Totaling 535 square inches of cooking space

Figure 7: Example of food placed on the smoking racks.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your Masterbuilt Electric Smoker and ensure consistent performance.

- **Grease Tray:** The removable rear grease tray simplifies the cleanup process. Empty and clean this tray after each use to prevent grease buildup.



REMOVABLE GREASE TRAY

For easy clean-up of excess grease

Figure 8: Removable grease tray for easy cleaning.

- **Racks and Water Bowl:** Clean the chrome-coated racks and water bowl with warm, soapy water after each use.
- **Interior:** Wipe down the interior of the smoker with a damp cloth. For stubborn residue, a mild degreaser can be used, followed by a thorough rinse and dry.
- **Exterior:** Clean the exterior with a mild detergent and a soft cloth. Avoid abrasive cleaners.
- **Storage:** Store the smoker in a dry, covered area when not in use to protect it from the elements.

TROUBLESHOOTING

If you encounter issues with your Masterbuilt Electric Smoker, refer to the following common troubleshooting tips:

- **Smoker Not Heating:**
 - Ensure the power cord is securely plugged into a grounded outlet.
 - Check the analog dial setting; ensure it is set to a desired temperature.
 - Verify the heating element is clean and free of debris.
- **Insufficient Smoke Production:**

- Ensure the wood chip tray contains enough wood chips.
- Verify the wood chips are dry and not overly packed.
- Check that the wood chip tray is positioned correctly over the heating element.

- **Temperature Fluctuations:**

- Avoid frequently opening the smoker door, as this releases heat and smoke.
- Ensure the door latch is securely closed.
- Consider external factors like wind or ambient temperature, which can affect internal temperature.

For more detailed troubleshooting or persistent issues, please contact Masterbuilt customer support or refer to the full user manual.

SPECIFICATIONS

Feature	Detail
Brand	Masterbuilt
Model Name	Analog Electric Smoker
Model Number	MB20070210
Power Source	Electric
Color	Black
Outer Material	Alloy Steel
Inner Material	Stainless Steel
Item Weight	49.9 Pounds
Product Dimensions	20"D x 22"W x 40"H
Cooking Space	535 Square Inches
Racks	3 Chrome-Coated Racks
Max Temperature	275°F (Analog Control)
UPC	843706100328, 803982949363

WARRANTY AND SUPPORT

For detailed warranty information, product registration, or to contact customer support, please refer to the official Masterbuilt website or the full user manual provided with your product.

- **Official User Manual (PDF):** [Download Here](#)
- **Visit the Masterbuilt Store:** [Masterbuilt Store on Amazon](#)

Related Documents - MB20070210



[Masterbuilt Slow Smoker Manual: Assembly, Use, and Safety Guide](#)

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.