

Masterbuilt MB20073519

Masterbuilt 30-inch Digital Electric Vertical BBQ Smoker

Model: MB20073519 | Brand: Masterbuilt

1. INTRODUCTION AND OVERVIEW

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Masterbuilt 30-inch Digital Electric Vertical BBQ Smoker. Designed for the barbecue enthusiast, this smoker integrates digital control with convenient features to enhance your smoking experience.

Key features include:

- **Bluetooth Smart Technology:** Control temperature, lighting, monitor meat temperature, and power your smoker on or off directly from your device.
- **Four Chrome-Coated Smoking Racks:** Provides ample space for various food items.
- **Patented Side Wood Chip Loading System:** Add wood chips without opening the smoker door, preventing heat loss.
- **Built-in Meat Probe Thermometer:** Ensures precise temperature monitoring for optimal results.
- **Thermostat Temperature Control:** Maintains consistent smoking temperatures.



The Masterbuilt 30-inch Digital Electric Vertical BBQ Smoker in an outdoor setting, showcasing its capacity with various

foods on the racks.

2. SETUP

2.1 Unpacking and Placement

Carefully remove all components from the packaging. Ensure all packing materials are discarded properly. Place the smoker on a flat, stable, non-combustible surface outdoors. Maintain adequate clearance from combustible materials (e.g., walls, fences, trees) as specified in the safety guidelines. This appliance is for outdoor use only.

2.2 Assembly

Follow the detailed assembly instructions provided in the separate assembly guide. Typically, this involves attaching the legs, handle, and installing the internal components such as the chrome-coated racks, water pan, and wood chip tray.

2.3 Seasoning the Smoker

Before initial use, it is crucial to season your smoker. This process removes manufacturing oils and helps prevent rust. To season:

1. Wipe down the interior surfaces with a damp cloth.
2. Plug in the smoker and set the temperature to 275°F (135°C).
3. Allow the smoker to run for 3 hours.
4. During the last 45 minutes, add approximately 1 cup of wood chips to the wood chip loader.
5. After 3 hours, turn off the smoker and allow it to cool completely.



The smoker interior with food on the racks, demonstrating the cooking capacity.

3. OPERATING INSTRUCTIONS

3.1 Digital Control Panel

The digital control panel allows precise management of your smoking process. It features controls for power, temperature settings, timer, and meat probe monitoring. The Bluetooth indicator light confirms connectivity to your smart device.



Detailed view of the digital control panel for setting temperature, time, and managing Bluetooth connectivity.

3.2 Loading Wood Chips

The patented side wood chip loading system allows you to add wood chips without opening the main door, maintaining consistent internal temperature. Simply pull out the wood chip loader, fill it with your desired wood chips, and reinsert it. Twist the handle to drop the chips into the heating element tray.



Adding wood chips to the smoker via the convenient side loader, designed to minimize heat loss.

3.3 Using the Water Pan

Fill the water pan with water, apple juice, beer, or other liquids to add moisture and flavor to your smoked foods. The water pan sits directly above the wood chip tray and heating element. Ensure the water pan is adequately filled before and during the smoking process to prevent drying out.

3.4 Integrated Meat Probe

Insert the integrated meat probe into the thickest part of your food, avoiding bone. Connect the probe to the designated port on the control panel. The digital display will show the internal temperature of your food, allowing you to monitor doneness without opening the smoker door.

3.5 Broiler Function

The smoker includes a broiler function for finishing foods or adding a crispy texture. Refer to the control panel instructions for activating and adjusting the broiler element. Use caution when operating the broiler as it generates high heat.



Chicken drumsticks being broiled inside the smoker, illustrating the finishing element in action.

4. MAINTENANCE

4.1 Cleaning After Each Use

Allow the smoker to cool completely before cleaning. Remove racks, water pan, and wood chip tray. Wash these components with warm, soapy water. Wipe down the interior and exterior of the smoker with a damp cloth. Avoid using abrasive cleaners or scouring pads that could damage surfaces.

4.2 Drip Pan and Wood Chip Tray

Regularly empty and clean the drip pan located at the bottom of the smoker to prevent grease buildup and potential flare-ups. The wood chip tray should also be emptied of ash after each use to ensure proper smoke production and heating element function.



The internal components of the smoker, including the water pan, heating element, and the removable drip pan for easy cleaning.

5. TROUBLESHOOTING

5.1 Temperature Inconsistency

- **Check Door Seal:** Ensure the smoker door is fully closed and the seal is intact to prevent heat loss.
- **Ambient Temperature:** Extreme cold or wind can affect internal temperature. Consider using a smoker blanket in cold weather.
- **Preheating:** Always preheat the smoker to the desired temperature before adding food.

5.2 Lack of Smoke Production

- **Wood Chips:** Ensure wood chips are dry and not overly packed in the loader.
- **Heating Element:** Verify the heating element is functioning correctly and the wood chip tray is positioned properly above it.
- **Frequency:** Add fresh wood chips every 45-60 minutes for continuous smoke.

5.3 Bluetooth Connectivity Issues

- **App Compatibility:** Ensure you have the correct Masterbuilt app installed on your smart device.
- **Range:** Bluetooth range can be limited (approximately 40 feet). Stay within range for stable connection.
- **Re-pairing:** If connection is lost, try restarting the smoker and re-pairing through the app.

6. SPECIFICATIONS

Feature	Specification
Brand	Masterbuilt
Model Name	Bluetooth Digital
Model Number	MB20073519
Power Source	Electric
Color	Black
Outer Material	Stainless Steel
Item Weight	54 Pounds
Product Dimensions (D x W x H)	19.88"D x 20.66"W x 33.46"H
Included Components	Smoker, racks, power cord

7. WARRANTY AND SUPPORT

7.1 Warranty Information

This Masterbuilt smoker comes with a **1 Year Limited Warranty**. Please retain your proof of purchase for

warranty claims. For specific terms and conditions, refer to the warranty documentation included with your product or visit the official Masterbuilt website.

7.2 Customer Support

For technical assistance, replacement parts, or any questions not covered in this manual, please contact Masterbuilt Customer Support. Contact information can typically be found on the Masterbuilt website or in your product packaging.