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› [Masterbuilt](#) /

› [Masterbuilt 40-inch Digital Electric Smoker User Manual](#)

Masterbuilt MB20072918

Masterbuilt 40-inch Digital Electric Smoker User Manual

Model: MB20072918

INTRODUCTION

Welcome to the Masterbuilt 40-inch Digital Electric Smoker. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new smoker. Designed for ease of use, this vertical electric smoker allows you to create deliciously smoked meats and other foods with precise digital control over temperature and time. Please read this manual thoroughly before initial use to ensure optimal performance and safety.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when operating electrical appliances. This smoker is intended for **outdoor use only**. Do not operate indoors or in enclosed areas. Ensure the smoker is placed on a level, stable, non-combustible surface.

- Keep electrical cords away from heated surfaces.
- Do not use the smoker in the rain or near water.
- Always use insulated barbecue mitts when handling hot components.
- Keep children and pets away from the smoker during operation.
- Never leave the smoker unattended while in use.
- Ensure proper ventilation by keeping the air damper clear.

PRODUCT OVERVIEW

The Masterbuilt 40-inch Digital Electric Smoker is designed for efficient and flavorful smoking. Its vertical design promotes even heat and smoke distribution.





Figure 1: Front view of the Masterbuilt 40-inch Digital Electric Smoker.



Figure 2: Interior view showcasing the multiple chrome-coated smoking racks and internal components.

SETUP

Before using your smoker for the first time, proper assembly and seasoning are crucial. While assembly is straightforward, it may take longer than the estimated 25 minutes. Follow the included assembly instructions carefully, using only an adjustable wrench and a Philips screwdriver.

Initial Seasoning (Burn-Off)

To remove any manufacturing oils and odors, perform an initial seasoning:

1. Ensure all components are correctly assembled and the smoker is placed outdoors on a stable surface.
2. Plug in the smoker and set the temperature to 275°F (135°C).
3. Allow the smoker to run at this temperature for approximately 2 hours. This process burns off any residual chemicals and prepares the interior for cooking.
4. For the last hour of the seasoning process, add a small amount of wood chips to the wood chip loader to begin seasoning the interior with smoke flavor.

After seasoning, the smoker is ready for use. The interior may appear discolored, which is normal.

OPERATING INSTRUCTIONS

Operating your Masterbuilt Digital Electric Smoker is simple with its intuitive controls.

Digital Control Panel



Figure 3: The digital control panel for setting temperature and time.

The digital control panel located on top of the smoker allows you to precisely manage your cooking. Use the power button to turn the unit on/off. The up and down arrows adjust the temperature, which can be set up to 275°F (135°C). The timer button allows you to set the desired smoking duration.

Side Wood Chip Loader



PATENTED WOODCHIP LOADER

Experiment with wood flavor without losing smoke during cook

Figure 4: The patented side wood chip loader for adding smoke flavor without opening the main door.

The patented side wood chip loader is a convenient feature that allows you to add wood chips without opening the main smoker door, thus preventing heat and smoke loss. Simply pull out the loader, fill it with your preferred wood chips, and push it back in to drop the chips onto the heating element.

Adjustable Air Damper



ADJUSTABLE AIR DAMPER

To control smoke levels during cook

Figure 5: The adjustable air damper on top of the smoker to control smoke levels.

The adjustable air damper on the top of the smoker allows you to control the amount of smoke and heat retention. Adjust it to achieve your desired smoke intensity and internal temperature stability.

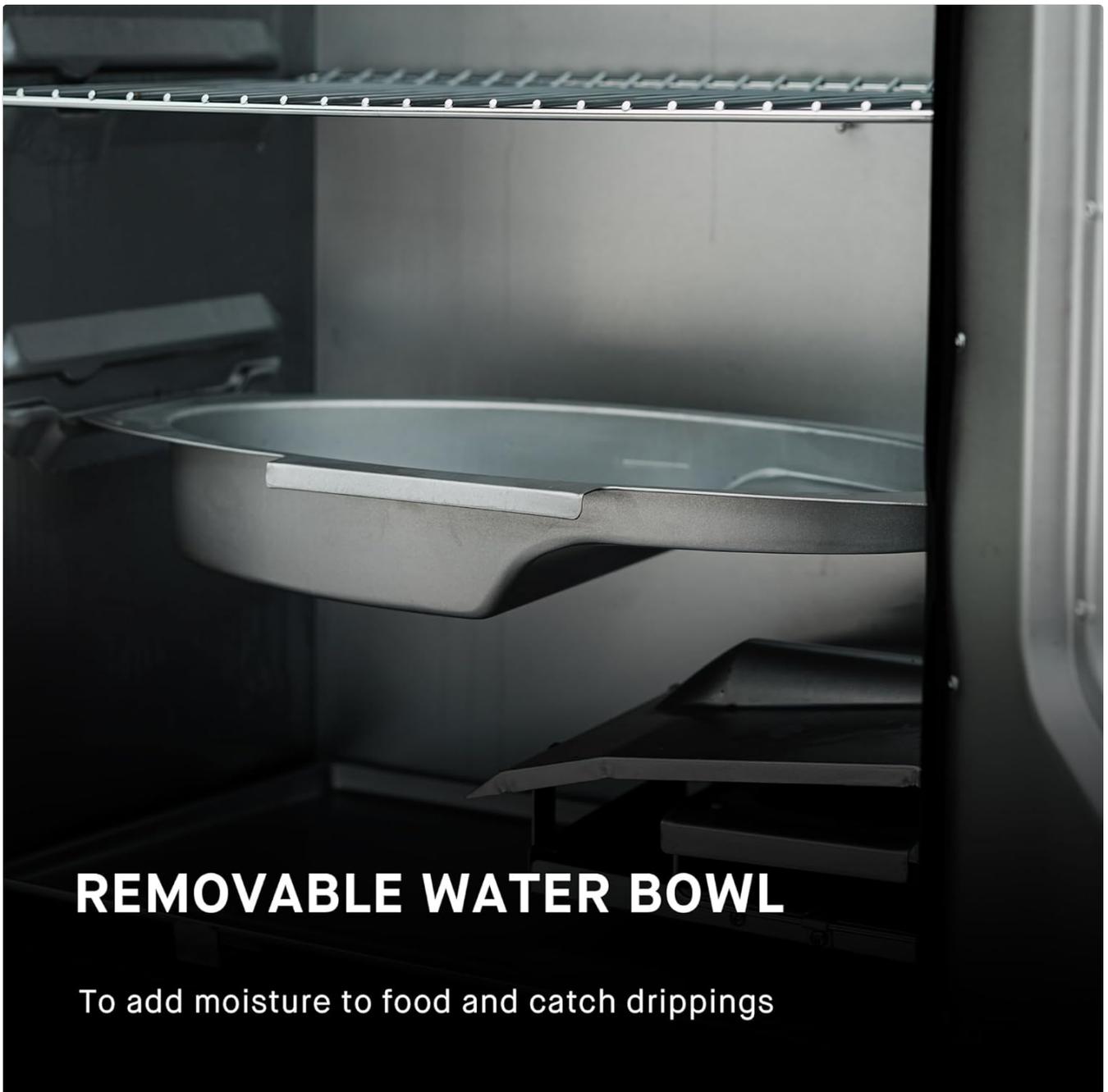
Cooking Racks and Water Bowl



4 CHROME-COATED SMOKING RACKS

Totaling 970 square inches of cooking space

Figure 6: Four chrome-coated smoking racks provide ample cooking space.



REMOVABLE WATER BOWL

To add moisture to food and catch drippings

Figure 7: The removable water bowl adds moisture to your food and catches drippings.

The smoker features four chrome-coated smoking racks, offering 970 square inches of cooking space. These racks are removable, allowing you to customize the internal space for larger items like turkeys or roasts. The removable water bowl, located beneath the racks, is essential for adding moisture to your food and catching any drippings, contributing to tender and juicy results.

Smoking Process Overview

For best results, preheat your smoker to the desired temperature before adding food. Add wood chips as needed to maintain consistent smoke. The digital control panel allows for precise temperature management, ensuring your food smokes to perfection.



Figure 8: The Masterbuilt smoker in action, producing flavorful smoke.

Official Product Video

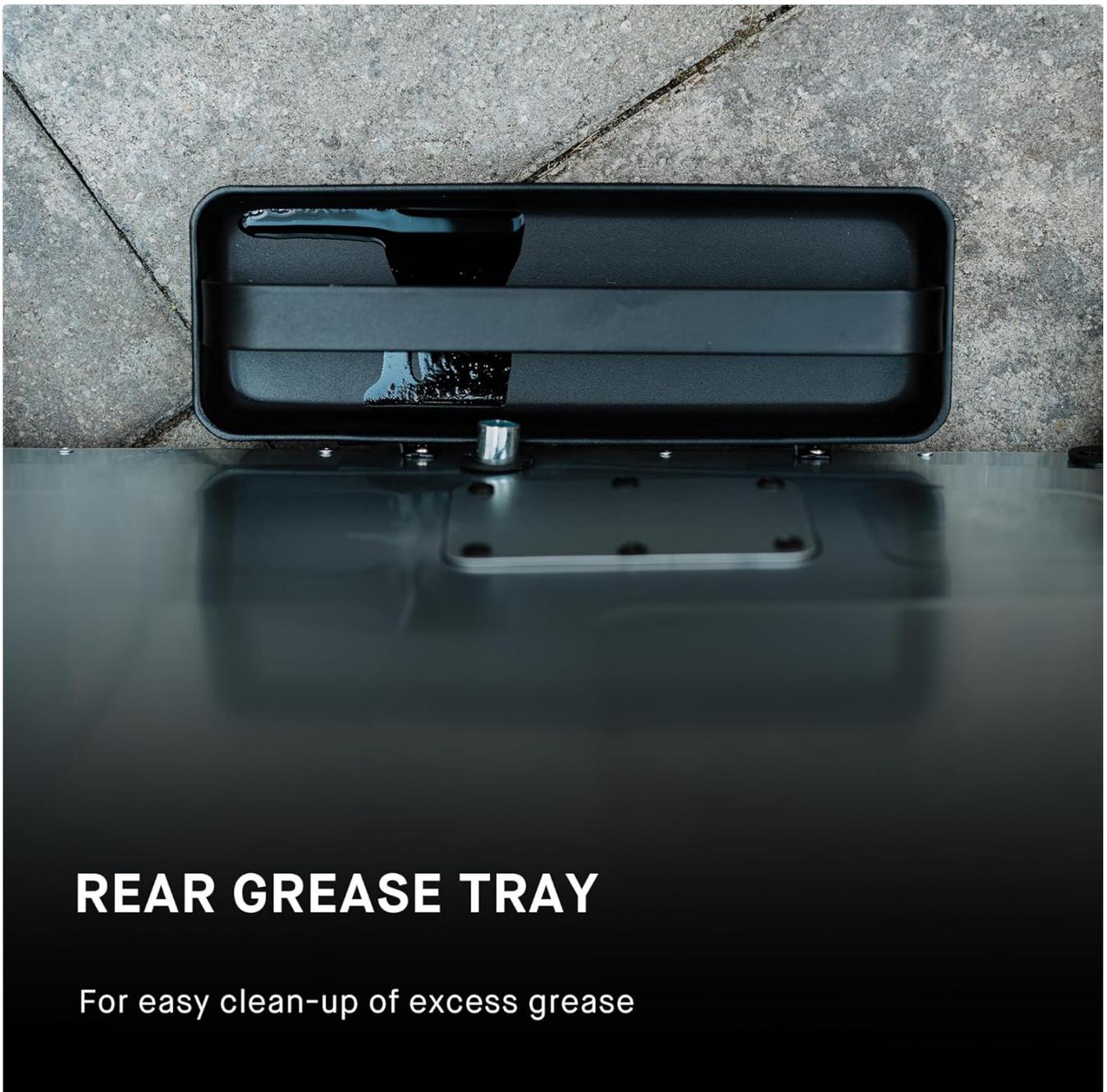
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Video 1: Official product video demonstrating key features and use of the Masterbuilt Digital Electric Smoker.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your smoker and ensure consistent performance.

Rear Grease Tray



REAR GREASE TRAY

For easy clean-up of excess grease

Figure 9: The rear grease tray is easily removable for cleaning.

The rear grease tray collects excess grease and drippings. It is designed for easy removal and cleaning. Regularly empty and clean this tray to prevent grease buildup and ensure proper hygiene.

For general cleaning, allow the smoker to cool completely. Wipe down interior and exterior surfaces with a damp cloth. The chrome-coated racks can be removed and washed with warm, soapy water.

TROUBLESHOOTING

If you encounter issues with your Masterbuilt smoker, refer to the table below for common problems and solutions. For more complex issues, consult the official user manual PDF or contact customer support.

Problem	Possible Cause	Solution
Smoker not heating up or dropping temperature.	Power supply issue, heating element malfunction, insulation issue, or extreme ambient temperature.	Check power connection. Ensure smoker is not exposed to strong winds or very cold temperatures. Verify the heating element is glowing. If issues persist, contact customer support.

Problem	Possible Cause	Solution
Digital display not visible in daylight.	Direct sunlight interference.	Relocate smoker to a shaded area or use a temporary cover to shield the display from direct sunlight.
Smoker shuts down with an error message.	Internal fault or sensor issue.	Unplug the smoker, wait a few minutes, then plug it back in. If the error persists, contact customer support with the specific error code.
Insufficient smoke production.	Insufficient wood chips, wet wood chips, or improper temperature.	Ensure wood chips are dry and sufficient. Verify smoker temperature is adequate for smoke production (typically above 225°F).

SPECIFICATIONS

Feature	Detail
Brand	Masterbuilt
Model Name	40-inch Digital Electric
Model Number	MB20072918
Power Source	Electric
Color	Black
Outer Material	Cold Rolled Steel
Inner Material	Steel
Item Weight	58.3 pounds
Product Dimensions	19.9"D x 25.6"W x 41.3"H
Fuel Type	Electric
Manufacturer	Masterbuilt Manufacturing, LLC.
UPC	094428272224

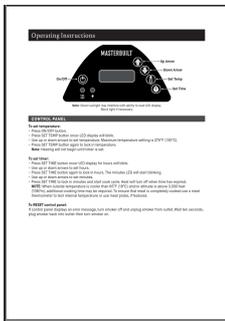
WARRANTY AND SUPPORT

For detailed warranty information and comprehensive support, please refer to the official user manual PDF provided with your product or visit the Masterbuilt website. You can also find additional support resources and FAQs on the [Masterbuilt Store](#).

Official User Manual (PDF): [Download Here](#)

Instructions for Use (IFU) (PDF): [Download Here](#)

Related Documents - MB20072918



[Masterbuilt Electric Smoker Operating Instructions and Guide](#)

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.



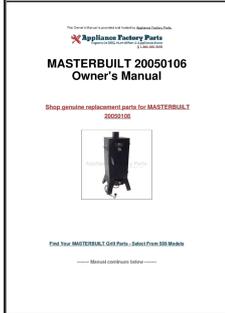
[Masterbuilt Sportsman Elite 40" Digital Electric Smoker Assembly, Care & Use Manual](#)

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.



[Masterbuilt Gravity Series Griddle™ Digital Charcoal Grill + Smoker Manual](#)

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.



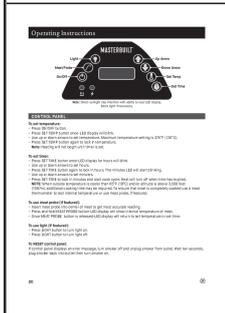
[Masterbuilt 20050106 Smoker Owner's Manual](#)

Comprehensive owner's manual for the Masterbuilt 20050106 smoker, detailing assembly, safety instructions, operating procedures, and a smoking chart.



[Masterbuilt 20051213 Smoker: Owner's Manual, Assembly, Recipes & Safety Guide](#)

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.



[Masterbuilt Electric Smoker Operating Instructions and Smoking Guide](#)

Comprehensive operating instructions, troubleshooting guide, and wood chip smoking guide for the Masterbuilt Electric Smoker. Includes details on setting temperature and time, using the remote control, pre-seasoning, loading food, wood chip loader operation, water bowl usage, cleaning, storage, and a detailed smoking times and temperatures chart for various meats, poultry, seafood, and vegetables.

