

Masterbuilt MB20070421

Masterbuilt 30-inch Digital Electric Vertical BBQ Smoker Instruction Manual

Model: MB20070421

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and troubleshooting of your Masterbuilt 30-inch Digital Electric Vertical BBQ Smoker, Model MB20070421. Please read all instructions carefully before assembly and use to ensure optimal performance and safety.

IMPORTANT SAFETY INFORMATION

- Always operate the smoker on a level, non-combustible surface.
- Maintain a minimum distance of 10 feet (3 meters) from any combustible materials.
- Do not use the smoker in enclosed spaces. Ensure adequate ventilation.
- Keep children and pets away from the smoker during operation.
- Always use insulated barbecue mitts when handling hot components.
- Unplug the smoker from the power outlet when not in use and before cleaning.
- Do not use water to extinguish grease fires. Use a dry chemical fire extinguisher or smother with sand.
- Ensure all electrical connections are dry and protected from moisture.

PRODUCT OVERVIEW

The Masterbuilt 30-inch Digital Electric Vertical BBQ Smoker is designed for convenient and consistent smoking. Key features include a digital control panel, a patented side wood chip loader, and ample cooking space.



Front view of the Masterbuilt 30-inch Digital Electric Vertical BBQ Smoker, showcasing its sleek black design and integrated legs.



Interior view of the smoker with the door open, revealing the chrome-coated racks, water bowl, and wood chip tray.

Key Components:

- **Digital Control Panel:** For setting temperature and time.
- **Side Wood Chip Loader:** Allows adding wood chips without opening the main door.
- **Cooking Racks:** Four chrome-coated racks providing 710 square inches of cooking space.
- **Water Bowl:** Removable for adding moisture and catching drippings.
- **Grease Tray:** Removable rear tray for easy cleanup.
- **Air Damper:** Adjustable for smoke control.
- **Insulated Body:** Fully insulated to retain heat and smoke.
- **Viewing Window:** Allows monitoring food without opening the door.

SETUP AND ASSEMBLY

Before first use, ensure all packaging materials are removed and the smoker is assembled according to the following steps. It is recommended to have two people for assembly.

1. **Unpacking:** Carefully remove all components from the packaging. Check the parts list against the included hardware.
2. **Leg Assembly:** Attach the leg kit to the base of the smoker using the provided screws and tools. Ensure all connections are secure.
3. **Component Installation:** Insert the water bowl, wood chip tray, and cooking racks into their designated positions inside the smoker.
4. **Placement:** Position the smoker on a stable, level, non-combustible surface outdoors, away from any flammable materials.
5. **Seasoning the Smoker:** Before cooking food, the smoker must be seasoned. This process burns off manufacturing oils and prepares the interior for smoking.

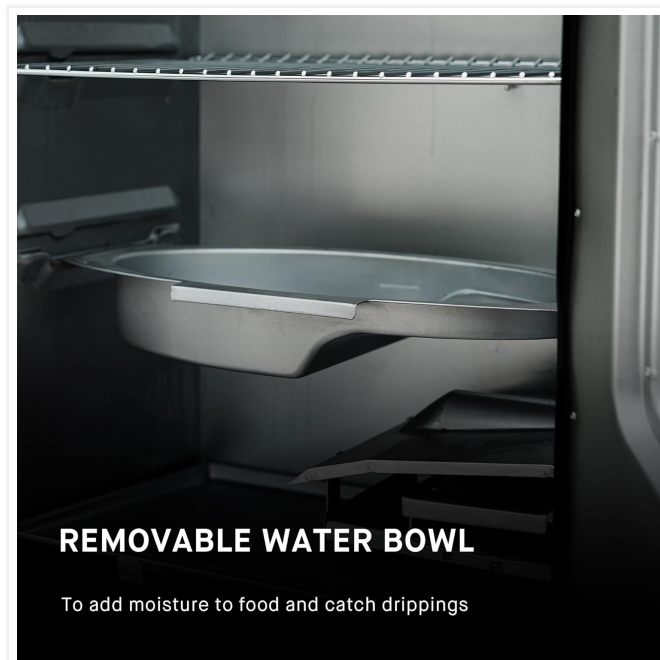
- Plug in the smoker.
- Set the temperature to 275°F (135°C) and run for 3 hours.
- During the last 45 minutes, add 1 cup of wood chips to the wood chip loader.
- After 3 hours, turn off the smoker and allow it to cool completely.

OPERATING INSTRUCTIONS

Follow these steps for optimal smoking results with your Masterbuilt Digital Electric Smoker.



The digital control panel allows precise temperature and time settings for consistent smoking.



The patented side wood chip loader enables adding wood chips without opening the main smoker door, preserving heat and smoke.

1. **Prepare Food:** Prepare your food as desired and place it on the chrome-coated cooking racks.
2. **Add Water:** Fill the water bowl with water, apple juice, or other liquids to add moisture to your food and catch

drippings.

3. **Add Wood Chips:** Place desired wood chips into the side wood chip loader. Do not overfill.
4. **Power On:** Plug the smoker into a grounded electrical outlet.
5. **Set Temperature and Time:** Use the digital control panel to set your desired smoking temperature (up to 275°F) and cooking time. The smoker will preheat to the set temperature.
6. **Monitor Cooking:** Utilize the viewing window to monitor your food without opening the door. Avoid frequent opening to maintain consistent temperature and smoke.
7. **Add More Wood Chips (Optional):** If more smoke flavor is desired during a long cook, use the side wood chip loader to add more chips without losing heat.
8. **Adjust Air Damper:** Use the adjustable air damper on top of the smoker to control the amount of smoke. Closing it retains more smoke, opening it allows more smoke to escape.
9. **Completion:** Once the set time expires or food reaches desired internal temperature, turn off the smoker and unplug it.



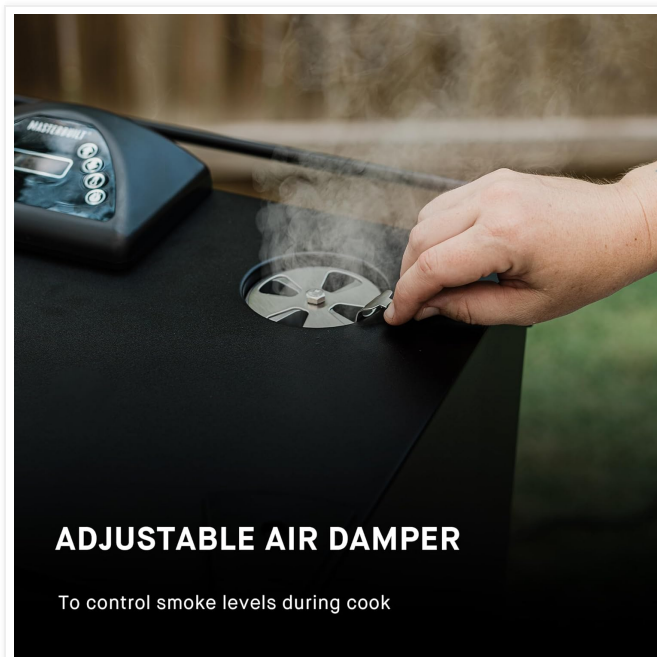
The four chrome-coated smoking racks provide ample space for various foods, totaling 710 square inches of cooking area.



The removable water bowl helps maintain moisture during smoking and collects drippings for easier cleaning.

MAINTENANCE AND CLEANING

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



The removable rear grease tray simplifies the cleanup process by collecting excess grease.



The adjustable air damper allows users to control smoke levels during the cooking process.

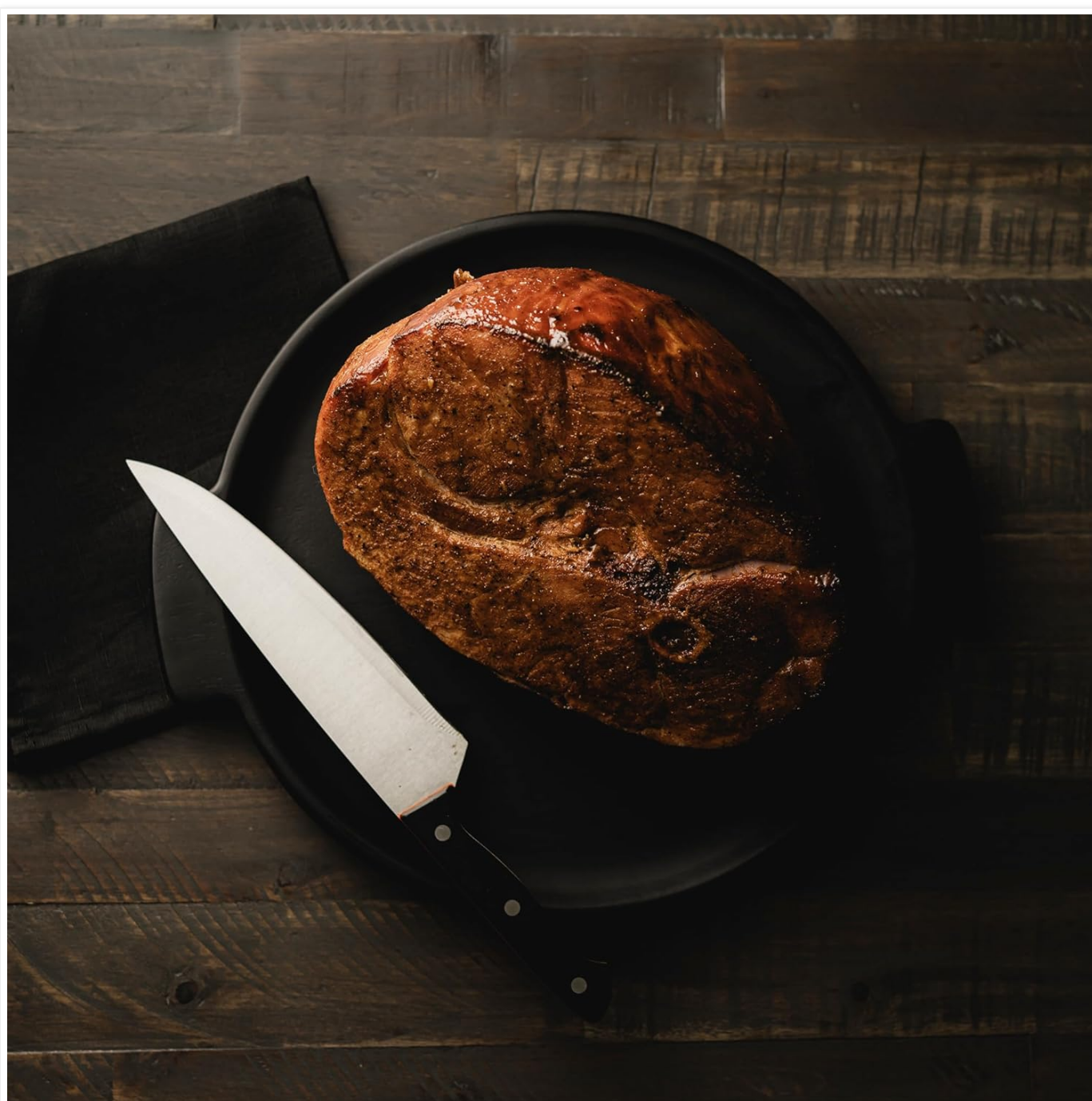
1. **Cool Down:** Always allow the smoker to cool completely before cleaning.
2. **Unplug:** Disconnect the smoker from the power source.
3. **Remove Components:** Remove the cooking racks, water bowl, and grease tray.
4. **Clean Racks and Bowls:** Wash racks, water bowl, and grease tray with warm, soapy water. Rinse thoroughly and dry.
5. **Clean Interior:** Wipe down the interior surfaces of the smoker with a damp cloth. For stubborn residue, use a non-abrasive cleaner.
6. **Clean Exterior:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners or solvents.
7. **Wood Chip Ash:** Empty the ash from the wood chip tray after each use.
8. **Storage:** Store the smoker in a dry, covered area when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Smoker not heating up.	Not plugged in; power outlet issue; heating element failure.	Ensure smoker is properly plugged into a working outlet. Check circuit breaker. Contact customer support if element is suspected.
Insufficient smoke production.	Too few wood chips; wood chips too wet; air damper fully open.	Add more dry wood chips. Close air damper slightly to retain smoke. Ensure smoker is at operating temperature.
Temperature fluctuates widely.	Frequent door opening; extreme ambient temperature.	Avoid opening the door unnecessarily. Use the viewing window. In cold weather, allow longer preheat time.
Food not cooking evenly.	Overloaded smoker; uneven food placement.	Do not overload racks. Ensure adequate space around food for air circulation. Rotate racks if necessary.

SPECIFICATIONS

- **Model:** MB20070421
- **Type:** Digital Electric Vertical BBQ Smoker
- **Cooking Space:** 710 square inches
- **Racks:** 4 Chrome-Coated Smoking Racks
- **Temperature Range:** Up to 275°F (135°C)
- **Power Source:** Electric
- **Color:** Black
- **Outer Material:** Alloy Steel
- **Item Weight:** 50.3 Pounds (22.8 kg)
- **Product Dimensions:** 22"D x 24"W x 42"H (55.9cm D x 61cm W x 106.7cm H)
- **UPC:** 094428276642



Dimensions and capacity overview for the Masterbuilt 30-inch Digital Electric Smoker.

WARRANTY AND CUSTOMER SUPPORT

Masterbuilt products are designed for durability and performance. For warranty information, product registration, or technical assistance, please visit the official Masterbuilt website or contact their customer support directly.

Online Support: www.masterbuilt.com/support

Phone Support: Refer to the Masterbuilt website for regional contact numbers.

Please retain your proof of purchase for warranty claims.

HELPFUL VIDEOS

The following video provides additional guidance on using your Masterbuilt smoker.

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Demonstration of the Masterbuilt 30-inch Digital Electric Smoker in use, highlighting its features and ease of operation. This video showcases the digital controls, side wood chip loader, and overall cooking experience.



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