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› [Masterbuilt 40-inch Digital Charcoal Vertical BBQ Smoker \(Model MB20060321\) User Manual](#)

## Masterbuilt MB20060321

# Masterbuilt 40-inch Digital Charcoal Vertical BBQ Smoker User Manual

Model: MB20060321 | Brand: Masterbuilt

## INTRODUCTION

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This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Masterbuilt 40-inch Digital Charcoal Vertical BBQ Smoker. This innovative smoker combines traditional charcoal flavor with modern digital controls, allowing for precise temperature management via the control panel or a smart device.



Figure 1: Masterbuilt 40-inch Digital Charcoal Vertical BBQ Smoker.

## SAFETY INFORMATION

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Always follow basic safety precautions when operating this appliance to reduce the risk of fire, electric shock, or injury. This smoker is designed for outdoor use only. Ensure adequate ventilation and keep combustible materials away from the unit. Do not operate in enclosed spaces. Always use heat-resistant gloves when handling hot components. Keep children and pets away from the smoker during operation.

- Read all instructions before assembly and use.
- Ensure the smoker is placed on a stable, non-combustible surface.
- Do not use gasoline, alcohol, or other highly flammable liquids to ignite charcoal.
- Always unplug the unit when not in use or before cleaning.
- Do not block airflow vents.

## SETUP

## 1. Assembly

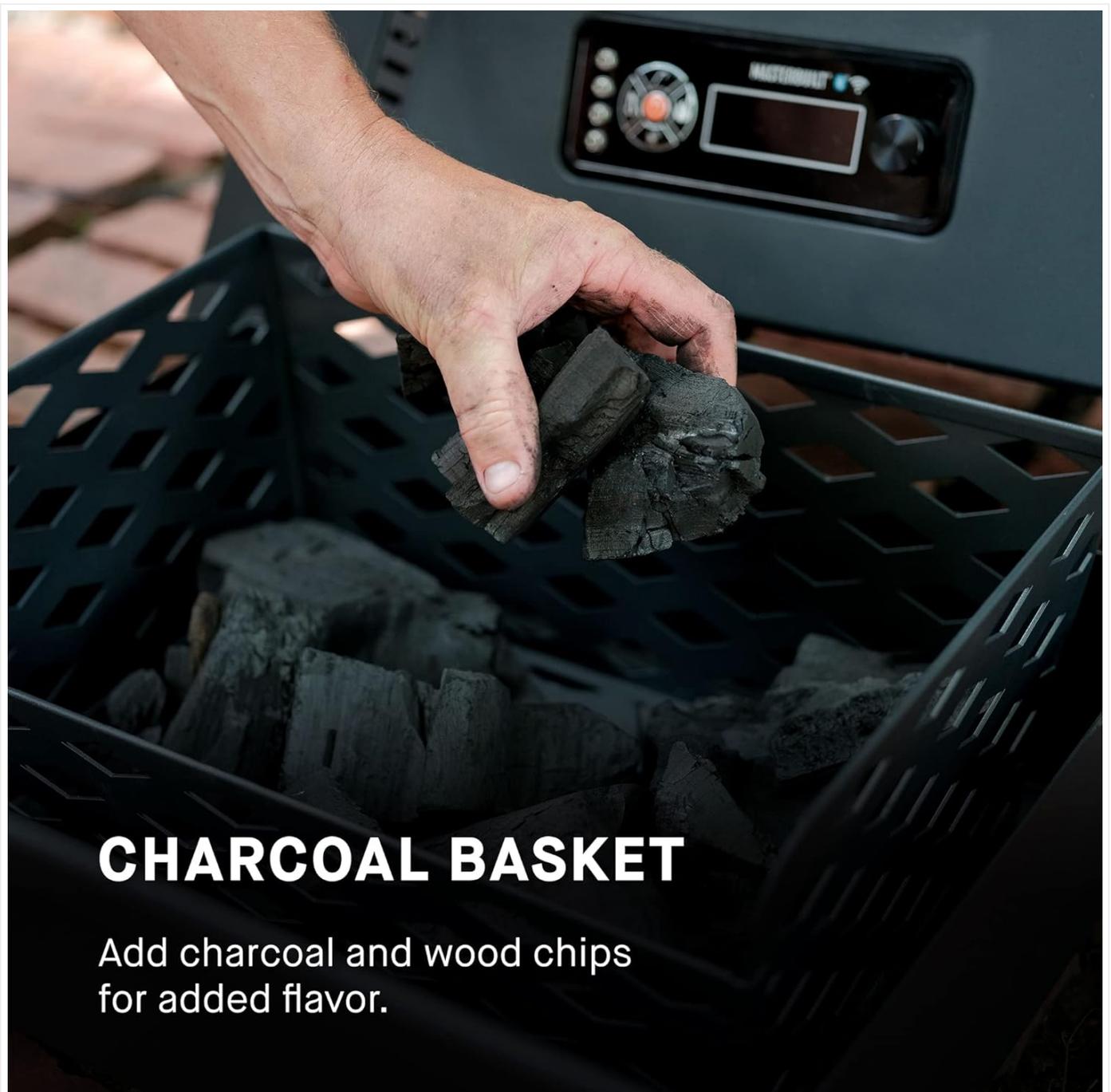
The Masterbuilt Digital Charcoal Smoker requires minimal assembly. Follow the detailed instructions provided in the separate assembly guide. Ensure all components are securely fastened before initial use. Pay close attention to wiring connections for the digital control panel.

## 2. Initial Burn-In

Before cooking food, perform an initial burn-in to remove any manufacturing oils or residues. Load the charcoal basket with charcoal and ignite. Set the smoker to 400°F and allow it to run for at least 30 minutes with the doors closed. This process helps season the smoker and prepares it for use.

## 3. Loading Charcoal and Wood Chunks

The charcoal tray can hold up to 16 pounds of briquette charcoal or 12 pounds of lump charcoal, providing up to 13 hours of cooking time. For added smoke flavor, mix wood chunks with the charcoal in the charcoal basket.



# CHARCOAL BASKET

Add charcoal and wood chips  
for added flavor.

Figure 2: Loading charcoal and wood chunks into the charcoal basket.



Figure 3: Igniting the charcoal.

When smoking at 275°F or below, consider adding the provided partition to the charcoal tray to optimize charcoal consumption and smoke production.

## OPERATING INSTRUCTIONS

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### 1. Digital Control Panel

The smoker features a digital control panel for setting temperature and cook time. The DigitalFan system automatically adjusts to maintain your desired temperature, minimizing fluctuations.



## DIGITAL CONTROLS

Set desired temperature and cook time.

Figure 4: Setting temperature and time using the digital control panel.

### 2. WiFi and Bluetooth Control

For enhanced convenience, control your smoker remotely using the Masterbuilt app on your smart device via WiFi or Bluetooth. This allows you to monitor and adjust settings without needing to be physically next to the smoker.

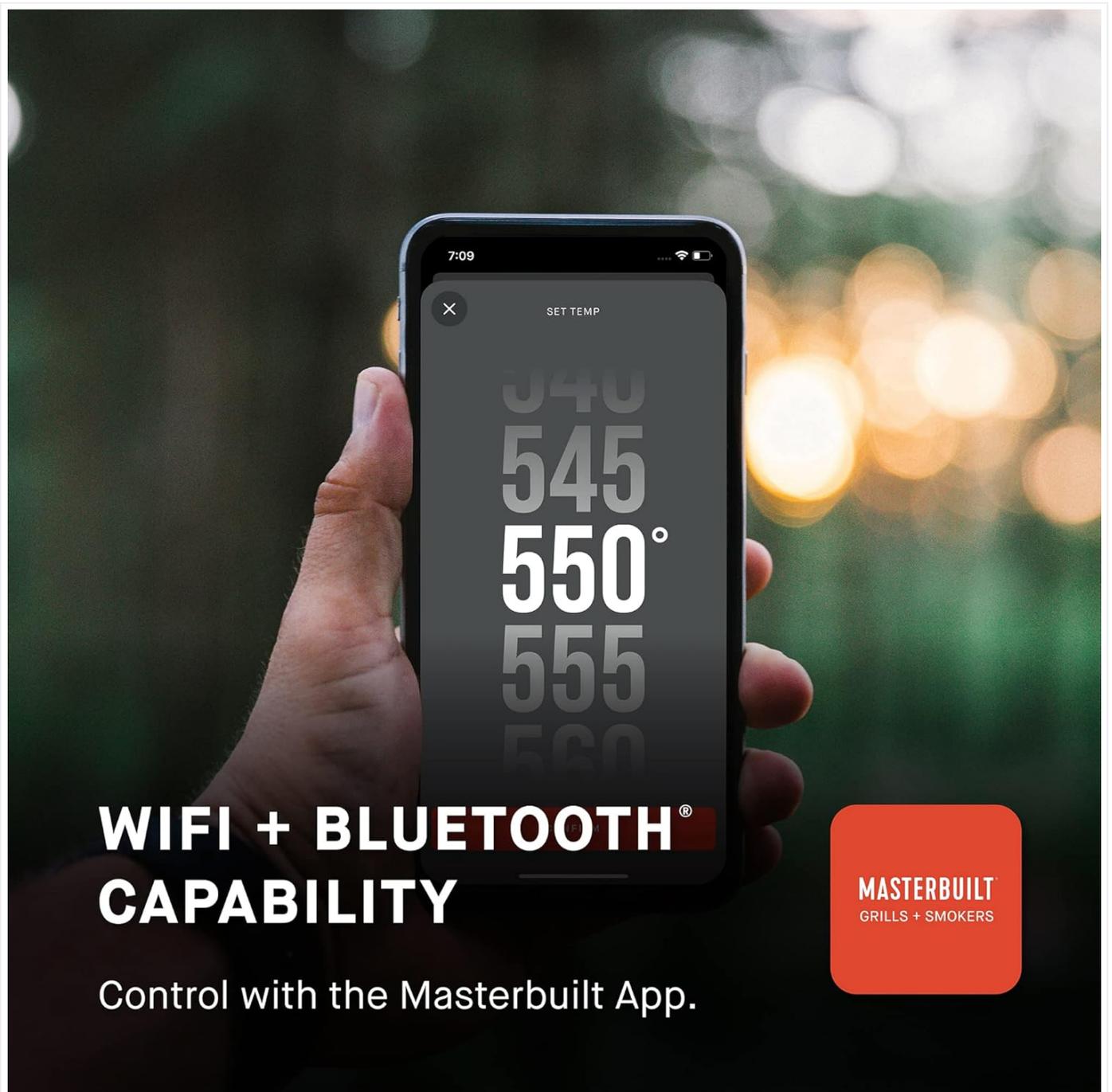


Figure 5: Remote control via Masterbuilt app.

### 3. Using the Meat Probe

The built-in meat probe thermometer ensures your food reaches the perfect internal temperature. Insert the probe into the thickest part of the meat, avoiding bone. Monitor the temperature on the digital display or through the app.

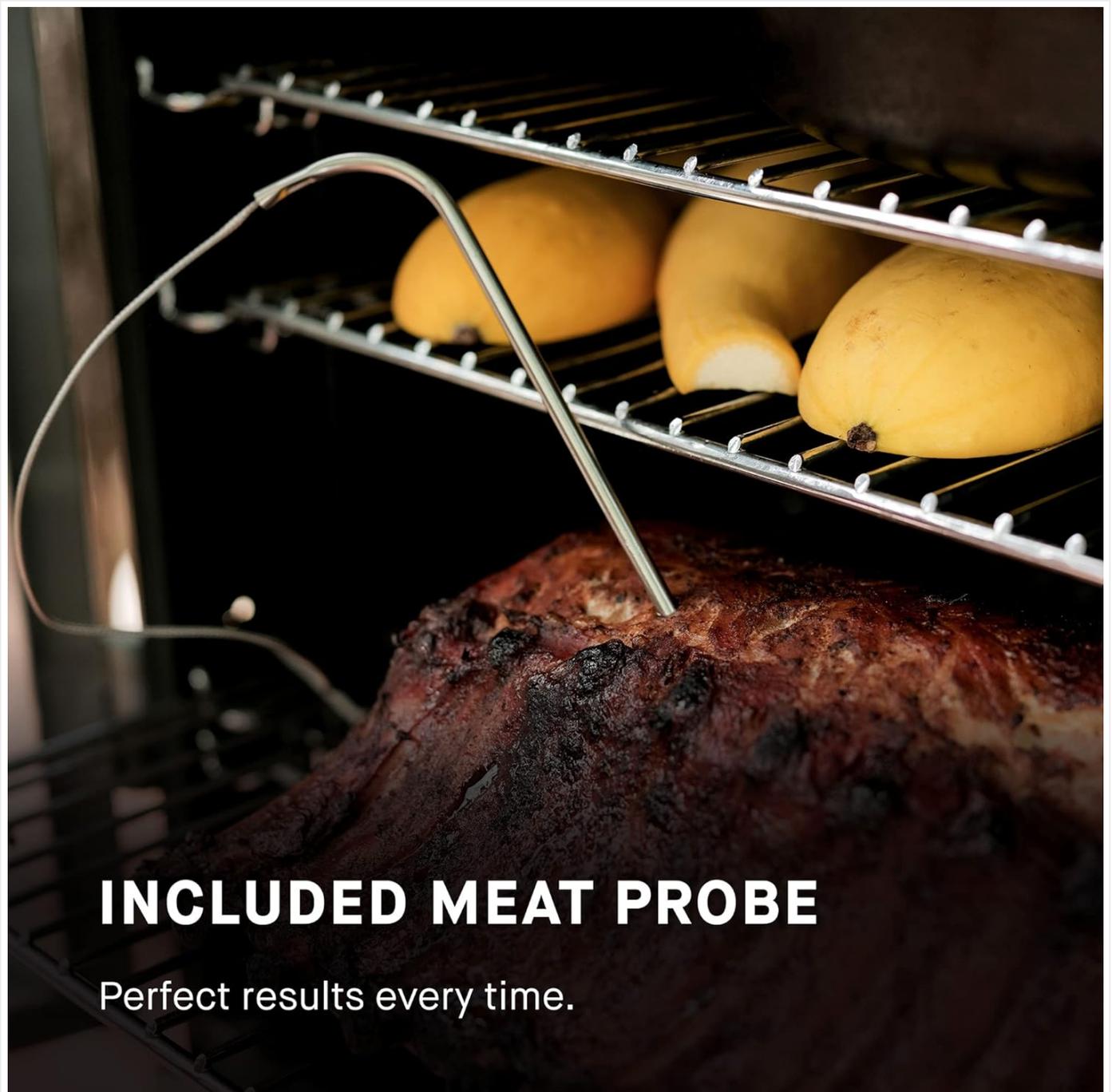


Figure 6: Meat probe in use for precise temperature monitoring.

#### **4. Water Bowl for Moisture**

Utilize the water bowl to add moisture to your smoking environment, which can help keep food from drying out during long cooks. Fill the bowl with water or other liquids like apple juice or beer for added flavor.

#### **5. Cooking Capacity**

The smoker is equipped with four racks, offering a total of 1,320 square inches of cooking space. This ample space allows for smoking large quantities of food simultaneously, such as multiple briskets, pork shoulders, or turkeys.



Figure 7: Interior view showcasing the four cooking racks.

## 6. How to Use Digital Charcoal Smoker Video

Video 1: A detailed guide on operating the Masterbuilt Digital Charcoal Smoker, including setting temperature and time, and using wood chunks for flavor.

## MAINTENANCE

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### 1. Cleaning

Regular cleaning is essential for optimal performance and longevity. The care instructions specify hand washing for components. After each use, allow the smoker to cool completely. Remove and clean the cooking grates, water bowl, and drip pan with warm, soapy water. The charcoal basket should also be emptied of ash and cleaned as needed.

## 2. Ash Disposal

Ensure all ash is completely extinguished before disposal. Place cooled ash in aluminum foil, soak with water, and dispose of in a non-combustible container.

## 3. Storage

Store the smoker in a dry, protected area when not in use. If storing outdoors, use a weather-resistant cover to protect it from the elements.

## TROUBLESHOOTING

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If you encounter issues with your Masterbuilt Digital Charcoal Smoker, refer to the following common solutions:

- **Temperature Fluctuations:** Ensure the charcoal basket is properly loaded and the DigitalFan is clear of obstructions. Check for proper door sealing.
- **Smoker Not Heating:** Verify the unit is properly plugged into a working power outlet. Check all internal wiring connections, especially after moving the unit. Ensure charcoal is properly ignited.
- **Digital Display Errors:** Unplug the unit from the power source for a few minutes, then plug it back in to reset the system. If errors persist, consult Masterbuilt customer support.
- **Connectivity Issues (WiFi/Bluetooth):** Ensure your smart device is within range and the Masterbuilt app is updated. Check your home WiFi network for stability.
- **Smoke Leaks:** Inspect door seals for damage or misalignment. Minor smoke leaks can occur but significant leaks may indicate a problem with the door gasket or latching mechanism.

## SPECIFICATIONS

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Feature	Detail
Brand	Masterbuilt
Model Name	40-inch Digital
Model Number	MB20060321
Power Source	Electric
Color	Gray
Outer Material	Steel / Stainless Steel
Item Weight	110.23 Pounds
Product Dimensions (D x W x H)	26"D x 29"W x 50"H
Fuel Type	Charcoal, Electric
Cooking Area	1,320 Square Inches (4 racks)
Temperature Range	Reaches 225°F in 8 minutes or 400°F in 17 minutes
Charcoal Capacity	16 lbs briquette or 12 lbs lump charcoal (up to 13 hours)
Connectivity	WiFi, Bluetooth
Special Features	DigitalFan, Built-in Meat Probe, Water Bowl, Swivel Casters



## DIMENSIONS & CAPACITY

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### DIGITAL CHARCOAL SMOKER

Figure 8: Product dimensions and capacity overview.

## WARRANTY & SUPPORT

For warranty information and customer support, please refer to the documentation included with your product or visit the official Masterbuilt website. It is recommended to register your product upon purchase to facilitate any future warranty claims.

**Manufacturer:** Masterbuilt Manufacturing, LLC.

**UPC:** 094428276635

