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# Masterbuilt® 40-inch Digital Electric Vertical BBQ Smoker Instruction Manual

Model: MB20070122

## 1. PRODUCT OVERVIEW

The Masterbuilt® 40-inch Digital Electric Vertical BBQ Smoker is designed for effortless smoking, offering precise digital control over temperature and time. Its vertical configuration optimizes flavor infusion while conserving space, making it ideal for various outdoor cooking needs.



Front view of the Masterbuilt 40-inch Digital Electric Vertical BBQ Smoker with its window and sturdy leg kit.

This smoker features a spacious interior with multiple racks, a patented side wood chip loader for continuous smoke, and a removable grease tray for easy cleaning. The digital control panel allows for precise temperature settings up to 275°F and includes a timer function.

## 2. SETUP AND INITIAL USE

### 2.1 Assembly

Assembly of the Masterbuilt smoker typically requires more time than initially estimated. Take your time and follow the instructions carefully. Ensure all components, especially the leg kit, are securely fastened for stability. The unit is designed for outdoor use only.

### 2.2 Initial Curing Process

Before first use, it is crucial to perform an initial curing process to burn off any manufacturing oils and residues. Follow the detailed instructions in the official user manual for this process. This step helps to properly season the smoker and prepare it for cooking.

For detailed assembly and curing instructions, please refer to the [Official User Manual \(PDF\)](#).

## 3. OPERATING INSTRUCTIONS

### 3.1 Digital Control Panel

The digital control panel, located on top of the smoker, allows for precise temperature and time management. Use the arrow buttons to adjust the desired temperature up to 275°F and set the cooking timer. Indicator lights provide status updates.



Close-up of the digital control panel, showing temperature and time settings.

### 3.2 Wood Chip Loader

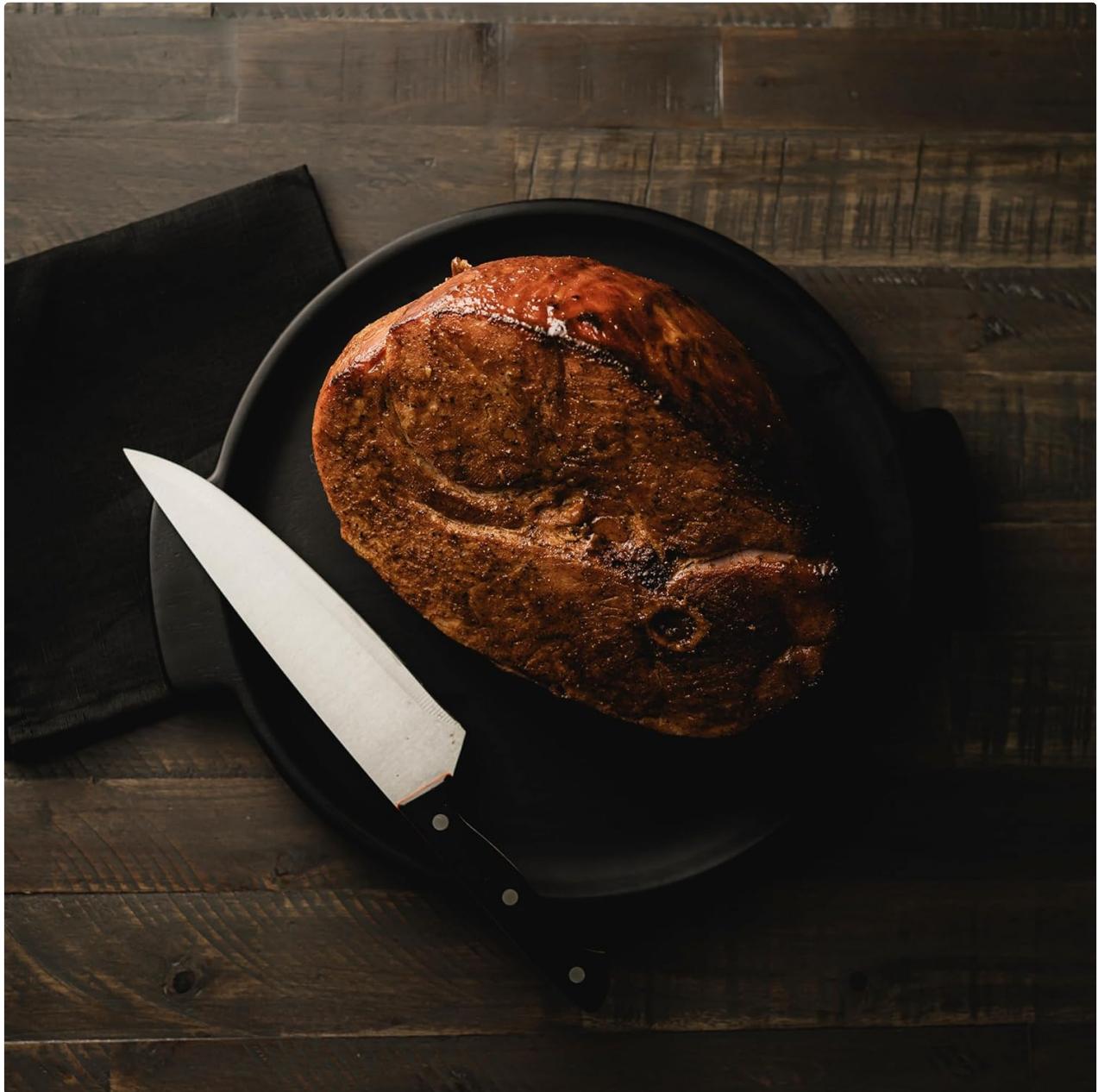
The patented side wood chip loader allows you to add wood chips without opening the main smoker door, ensuring consistent smoke and heat retention. Simply pull out the loader, add your preferred wood chips, and push it back in to drop them onto the heating element.



The side wood chip loader, designed for adding wood chips without opening the main door.

### 3.3 Adjustable Air Damper

Control the amount of smoke and airflow using the adjustable air damper located on the top of the smoker. Adjusting this damper allows you to fine-tune the smoke intensity for different types of food.



The adjustable air damper on top of the smoker for smoke control.

### 3.4 Internal Racks and Capacity

The smoker features four chrome-coated smoking racks, providing 970 square inches of cooking space. These racks are removable, allowing you to customize the interior for larger items like turkeys or roasts. The spacious vertical design can accommodate up to 16 chickens, 4 turkeys, 8 pork butts, or 8 racks of ribs.



View of the smoker's interior with four chrome-coated racks, ready for various meats.



The smoker in use, showcasing its capacity with various food items on the racks.

### 3.5 Monitoring Food

A convenient window in the smoker door allows you to monitor your food's progress without opening the door, thus preventing heat and smoke loss. The lockable door latch ensures a tight seal to retain heat and smoke inside the fully insulated smoker body.

## 4. MAINTENANCE AND CLEANING

Regular cleaning is essential for maintaining your Masterbuilt smoker's performance and longevity. The smoker is designed with features to simplify this process.

### 4.1 Water Bowl and Grease Tray

The removable water bowl serves a dual purpose: it adds moisture to your smoked foods and catches drippings. The removable rear grease tray makes it easy to clear excess grease, ensuring a cleaner cooking environment and simpler cleanup.



## REAR GREASE TRAY

For easy clean-up of excess grease

The removable rear grease tray for easy cleaning of excess grease.

### 4.2 General Cleaning

After each use, allow the smoker to cool completely. Remove racks, water bowl, and grease tray for cleaning. Wipe down the interior and exterior surfaces as needed. While some seasoning is normal and desirable for a smoker, excessive buildup should be cleaned to ensure optimal performance.

### 5. TROUBLESHOOTING

If you encounter issues with your Masterbuilt smoker, consider the following common troubleshooting tips:

- **Temperature Control:** If the smoker struggles to reach or maintain the set temperature, ensure the door is properly latched and the air damper is adjusted correctly. External factors like extreme cold or wind can also affect performance.
- **Error Messages:** If the digital display shows an error message, consult the official user manual for specific error codes and their corresponding solutions.

- **Smoke Production:** Ensure wood chips are properly loaded and the heating element is functioning. Adjust the air damper to control smoke levels.

For comprehensive troubleshooting guides and solutions, please refer to the [Official User Manual \(PDF\)](#).

## 6. SPECIFICATIONS

Feature	Detail
Brand	Masterbuilt
Model Name	Masterbuilt MB20070122 40 inch Digital Electric Smoker with Window and Legs, Black
Power Source	AC/DC
Color	Black
Outer Material	Alloy Steel
Item Weight	72.1 Pounds
Product Dimensions	23"D x 28"W x 50"H
Inner Material	stainless_steel
Fuel Type	Electric
Manufacturer	Masterbuilt Manufacturing, LLC.
UPC	094428277076
Country of Origin	China

## 7. WARRANTY AND SUPPORT

Masterbuilt offers customer support and a 30-day easy return policy for this product. For detailed warranty information, including terms and conditions, please refer to the official documentation provided with your smoker.

You can also find additional support and information by visiting the [Masterbuilt Store on Amazon](#) or by consulting the [Official User Manual \(PDF\)](#).

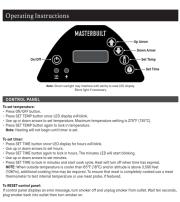
## 8. OFFICIAL PRODUCT VIDEOS

No official product videos from the seller were available for embedding. Please refer to the product page for any

available videos from other creators.

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## Related Documents - MB20070122

	<p><b><a href="#">Masterbuilt Electric Smoker Operating Instructions and Guide</a></b></p> <p>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.</p>
	<p><b><a href="#">Masterbuilt Sportsman Elite 40" Digital Electric Smoker Assembly, Care &amp; Use Manual</a></b></p> <p>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.</p>
	<p><b><a href="#">Masterbuilt MB20070924 Digital Electric WiFi Smoker 710 Assembly and Safety Manual</a></b></p> <p>Comprehensive assembly instructions, safety guidelines, and parts list for the Masterbuilt MB20070924 Digital Electric WiFi Smoker 710. Essential reading for safe outdoor household use.</p>
	<p><b><a href="#">Masterbuilt MES 340G Digital Electric Smoker: User Manual and Safety Guide</a></b></p> <p>Your essential guide to the Masterbuilt MES 340G Digital Electric Smoker. Learn about safe assembly, operation, cleaning, maintenance, and troubleshooting for optimal smoking results.</p>
	<p><b><a href="#">Masterbuilt Gravity Series Griddle™ Digital Charcoal Grill + Smoker Manual</a></b></p> <p>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.</p>

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MASTERBUILT 20050106  
Owner's Manual

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## [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.