

Masterbuilt 20080319

Masterbuilt 30 inch Digital Electric Smoker Instruction Manual

Model: 20080319

Brand: Masterbuilt

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Masterbuilt 30 inch Digital Electric Smoker with Window & Legs. Please read all instructions carefully before assembly, operation, and maintenance to ensure proper use and to prevent injury or damage.

The Masterbuilt Digital Electric Smoker is designed for outdoor use, providing a convenient way to smoke various foods with precise temperature control and a patented side wood chip loading system.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when operating electrical appliances. Failure to do so may result in fire, electric shock, or serious injury.

- **Outdoor Use Only:** This electric smoker is intended for outdoor use only. Do not operate indoors or in enclosed areas.
- **Electrical Safety:** Connect to a properly grounded outlet. Do not immerse cord, plug, or heating element in water or other liquid. Keep electrical connections dry.
- **Hot Surfaces:** The smoker's exterior surfaces become extremely hot during operation. Use heat-resistant gloves or mitts when handling hot components. Keep children and pets away.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from combustible materials, walls, or structures.
- **Fuel:** Use only wood chips or chunks designed for smoking. Do not use charcoal briquettes or lighter fluid.
- **Supervision:** Never leave the smoker unattended during operation.
- **Grease Fire:** In case of a grease fire, turn off the smoker and keep the lid closed until the fire extinguishes. Do not use water to extinguish a grease fire.

3. SETUP AND ASSEMBLY

Before first use, ensure all components are present and undamaged. Assembly typically involves attaching the legs, handle, and digital control panel. Refer to the included assembly guide for detailed, step-by-step instructions specific to your model.



Image: The Masterbuilt 30 inch Digital Electric Smoker shown alongside its protective cover, illustrating the complete bundle.

3.1 Initial Seasoning (First Use)

Before cooking food, the smoker must be seasoned to remove manufacturing oils and odors, and to cure the interior finish. This process helps prevent rust and improves flavor.

1. Ensure the water bowl is empty and the wood chip loader is removed.
2. Plug in the smoker and set the temperature to 275°F (135°C).
3. Allow the smoker to run at this temperature for 3 hours.
4. After 3 hours, turn off the smoker and allow it to cool completely.

Your smoker is now seasoned and ready for use.

4. OPERATING INSTRUCTIONS

Operating your Masterbuilt Digital Electric Smoker involves setting the temperature, adding wood chips, and monitoring your food.



Image: The interior of the Masterbuilt electric smoker with the door open, showing the four smoking racks, water bowl, and wood chip tray.

4.1 Digital Control Panel

The digital control panel allows you to set and monitor the smoker's temperature and cooking time.



Image: A hand interacting with the digital control panel on top of the Masterbuilt smoker, showing the display and control buttons.

- **Power Button:** Turns the smoker on/off.
- **Temperature Buttons:** Use the up/down arrows to set the desired smoking temperature (up to 275°F).
- **Time Buttons:** Use the up/down arrows to set the cooking duration.
- **Light Button:** Activates the interior light (if equipped).

4.2 Adding Wood Chips

The patented side wood chip loading system allows you to add wood chips without opening the smoker door, maintaining consistent temperature and smoke.



Image: A hand demonstrating the side wood chip loading system, showing wood chips being inserted into the smoker without opening the main door.

1. Pre-soak wood chips for at least 30 minutes for longer smoke production, or use dry chips for quicker, more intense smoke.
2. Pull out the wood chip loader from the side of the smoker.
3. Fill the loader with your desired wood chips.
4. Insert the loader back into the smoker until it clicks into place, dropping the chips onto the heating element.
5. Repeat as needed throughout the smoking process.

4.3 Water Bowl and Drip Pan

The water bowl adds moisture to the smoking process, preventing food from drying out and enhancing flavor. The removable drip pan and rear grease tray collect drippings for easy cleanup.

- Fill the water bowl with water, apple juice, or other liquids to add moisture and flavor.
- Ensure the drip pan is correctly positioned below the cooking racks to catch any food drippings.



Image: The Masterbuilt electric smoker with its door open, revealing various foods such as bell peppers, corn, sausage, and ribs on the internal racks, demonstrating its capacity.

5. MAINTENANCE AND CLEANING

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

- **Always unplug the smoker** and allow it to cool completely before cleaning.
- **Cooking Racks:** Remove and wash with warm, soapy water. For stubborn residue, use a non-abrasive brush.
- **Water Bowl & Drip Pan:** Empty and clean after each use. These can be washed with warm, soapy water.
- **Interior:** Wipe down the interior walls with a damp cloth. Avoid harsh chemicals or abrasive cleaners.
- **Exterior:** Wipe the exterior with a damp cloth. The protective cover (included in bundle) should be used when the smoker is not in use to protect it from elements.



Image: The Masterbuilt electric smoker fully covered by its protective cover, positioned outdoors near a body of water, indicating proper storage and protection.

5.1 Storage

Store the smoker in a dry, covered area when not in use. Ensure it is clean and dry before covering and storing.

6. TROUBLESHOOTING

If you encounter issues with your Masterbuilt Digital Electric Smoker, refer to the common problems and solutions below.

Problem	Possible Cause	Solution
Smoker not heating	Not plugged in; circuit breaker tripped; heating element failure.	Check power connection; reset circuit breaker; contact customer support if element is faulty.

Problem	Possible Cause	Solution
Insufficient smoke production	Not enough wood chips; chips too wet; temperature too low.	Add more wood chips; ensure chips are dry or only lightly pre-soaked; increase temperature to at least 225°F (107°C) for smoke generation.
Temperature fluctuations	Frequent door opening; extreme ambient temperature; faulty thermostat.	Minimize door openings; operate in a sheltered area; contact customer support if thermostat is suspected.
Food drying out	Water bowl empty; cooking too long at high temperature.	Refill water bowl; adjust cooking time or temperature.

7. SPECIFICATIONS

Key specifications for the Masterbuilt 30 inch Digital Electric Smoker (Model 20080319).

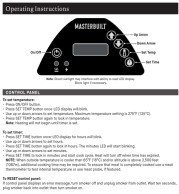



- **Model Name:** 20080319
- **Power Source:** Electric
- **Fuel Type:** Electric
- **Color:** Black
- **Outer Material:** Polyester (for cover)
- **Smoking Space:** 711 square inches (four smoking racks)
- **Maximum Temperature:** Up to 275°F (135°C)
- **Key Features:** Patented side wood chip loading system, water bowl, air damper, removable drip pan, rear grease tray.

8. WARRANTY AND SUPPORT

Masterbuilt products are designed for durability and performance. For specific warranty details, including coverage period and terms, please refer to the warranty card included with your product or visit the official Masterbuilt website.

For technical assistance, replacement parts, or any questions not covered in this manual, please contact Masterbuilt Customer Support. Have your model number (20080319) and purchase date ready when contacting support.

You can find more information and support resources on the [Masterbuilt Store on Amazon](#) or their official brand website.

	<p>Masterbuilt Electric Smoker Operating Instructions and Guide</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>Masterbuilt MB20070924 Digital Electric WiFi Smoker 710 Assembly and Safety Manual</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>Masterbuilt MES 340G Digital Electric Smoker: User Manual and Safety Guide</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>Masterbuilt MES 130P, MES 140P Bluetooth Digital Electric Smoker User Manual</p> <p>Comprehensive user manual for the Masterbuilt MES 130P and MES 140P Bluetooth Digital Electric Smoker. Includes safety warnings, operating instructions, and maintenance guidelines.</p>