

## Masterbuilt MB20070924

# Masterbuilt 710 WiFi Digital Electric Smoker Instruction Manual

Model MB20070924

## 1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Masterbuilt 710 WiFi Digital Electric Smoker. This vertical smoker offers 711 square inches of cooking space, features 4 chrome-coated smoking racks, a wood chip loader, and operates on an electric fuel source. It integrates WiFi technology for digital control via the Masterbuilt app, enhancing your smoking experience.





Figure 1: Front view of the Masterbuilt 710 WiFi Digital Electric Smoker.

The Masterbuilt 710 WiFi Digital Electric Smoker combines modern technology with traditional smoking methods. It allows for precise temperature and time control, remote monitoring, and consistent smoke flavor. Please read this manual thoroughly before initial use.

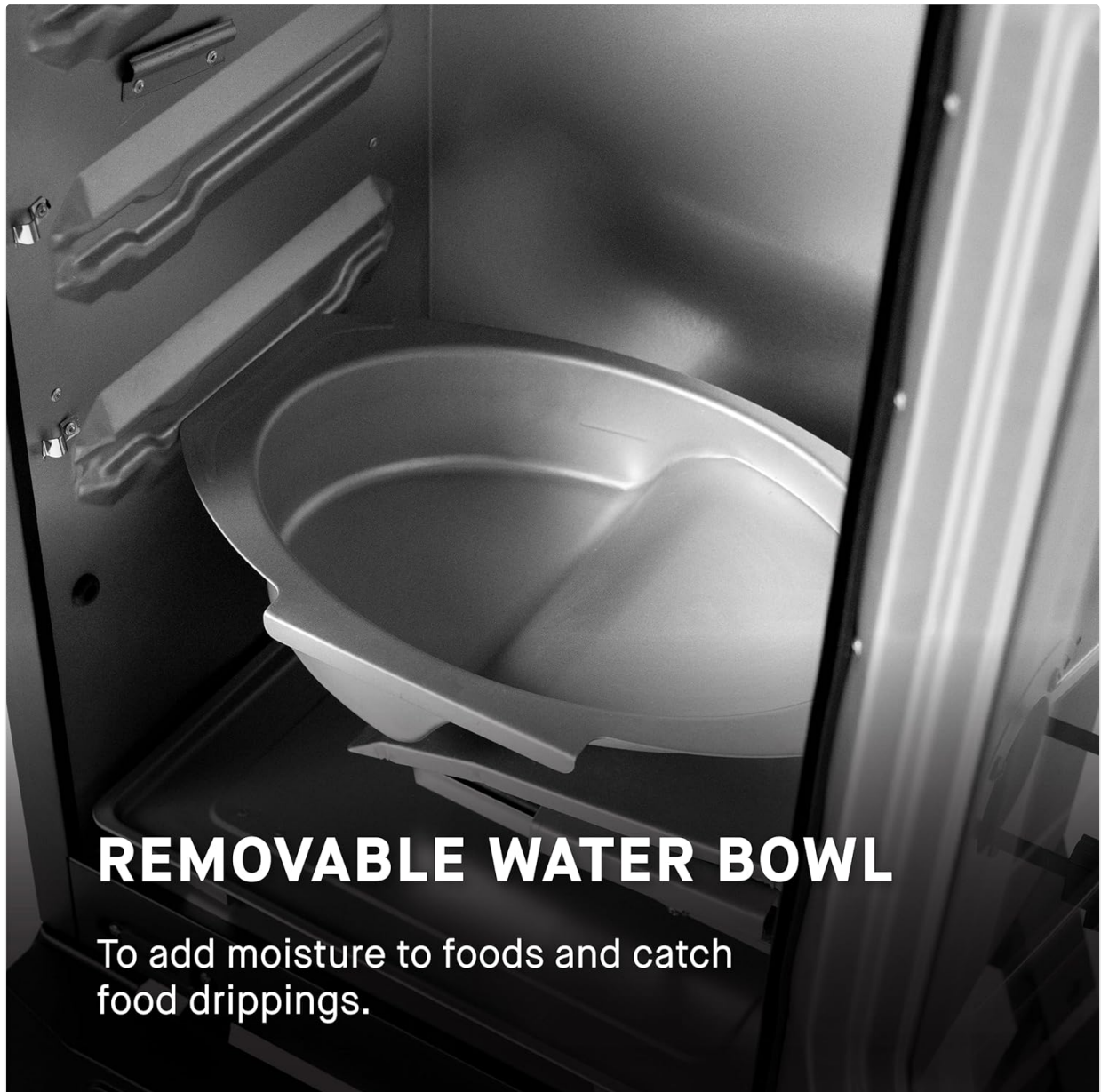
Video 1: Product Overview of the Masterbuilt 710 WiFi Digital Electric Smoker.

## 2. PACKAGE CONTENTS

Before assembly, ensure all components are present and undamaged. Refer to the parts list in your physical manual for detailed identification. Key components include:

- Smoker Assembly (main unit)
- 4 Chrome-Coated Smoking Racks
- Wood Chip Loader (side-mounted)
- Removable Water Bowl
- Rear Grease Tray

- Meat Probe
- Legs and associated hardware for assembly



## REMOVABLE WATER BOWL

To add moisture to foods and catch food drippings.

Figure 2: Interior view showing the four chrome-coated smoking racks.

### 3. SETUP AND ASSEMBLY

Assembly of the Masterbuilt 710 WiFi Digital Electric Smoker is straightforward. All parts are clearly labeled with letters to match the instruction manual. It is recommended to keep all packaging materials until assembly is complete to ensure no small parts are discarded.

1. Carefully unpack all components and lay them out. Verify all parts against the manual's parts list.
2. Assemble the base and legs according to the provided diagrams, ensuring all screws are tightened securely.
3. Attach any external handles or accessories as instructed.
4. Insert the chrome-coated smoking racks into their designated slots.
5. Place the removable water bowl and rear grease tray into their respective positions.
6. Ensure the wood chip loader is correctly installed on the side of the unit.

Video 2: Demonstration of the smoker assembly process.

## 4. OPERATING INSTRUCTIONS

The Masterbuilt 710 WiFi Digital Electric Smoker is designed for ease of use, offering precise control over your smoking process.

### 4.1 Digital Controls and WiFi Technology

Control your smoker directly from the digital control panel or remotely using the Masterbuilt app on your smart device. The digital panel allows you to set desired smoking temperature from 100°F to 275°F and cooking time. The Masterbuilt app provides additional functionalities such as receiving alerts and monitoring up to 4 meat probes.

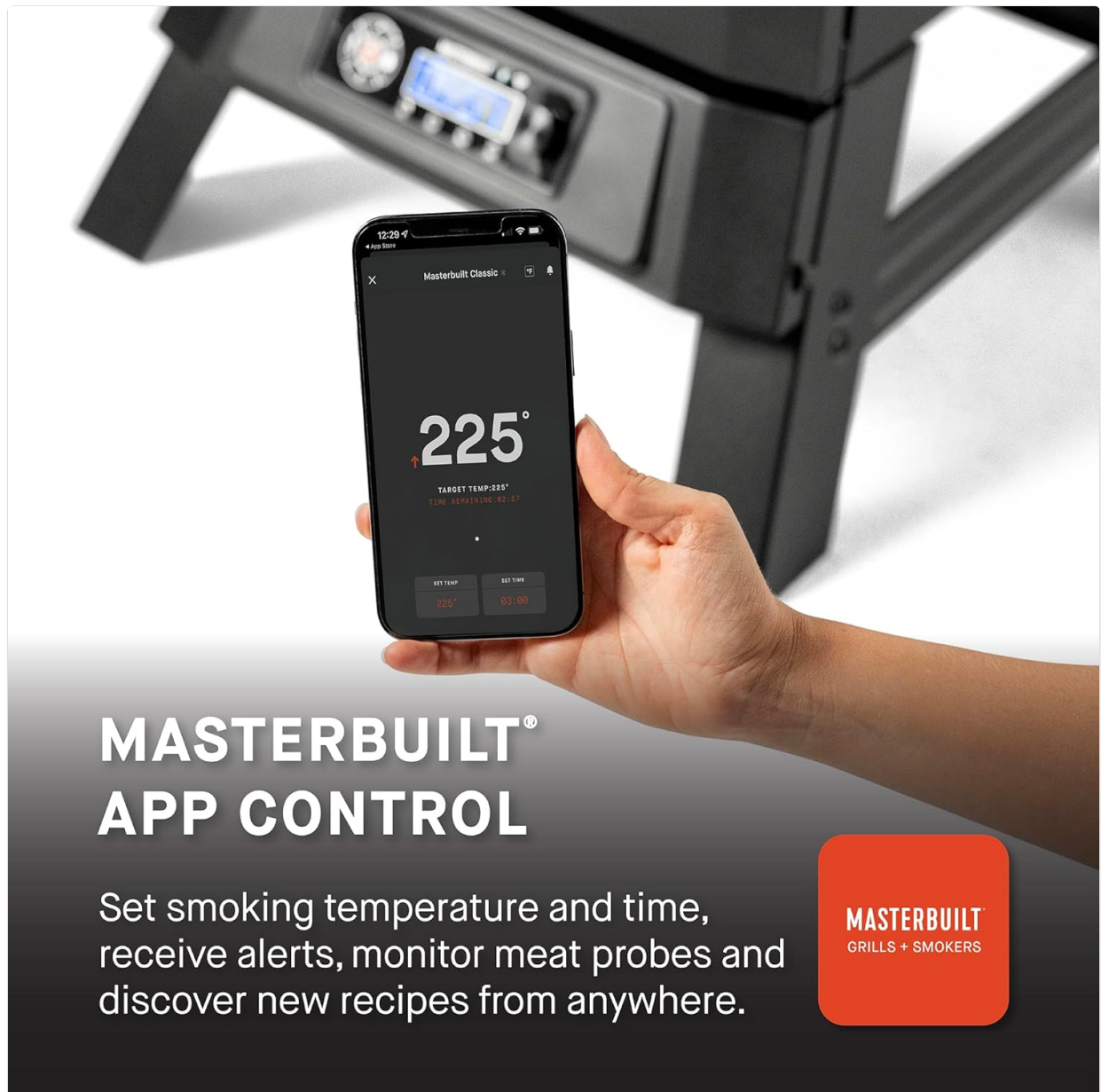


Figure 3: Close-up of the digital control panel.



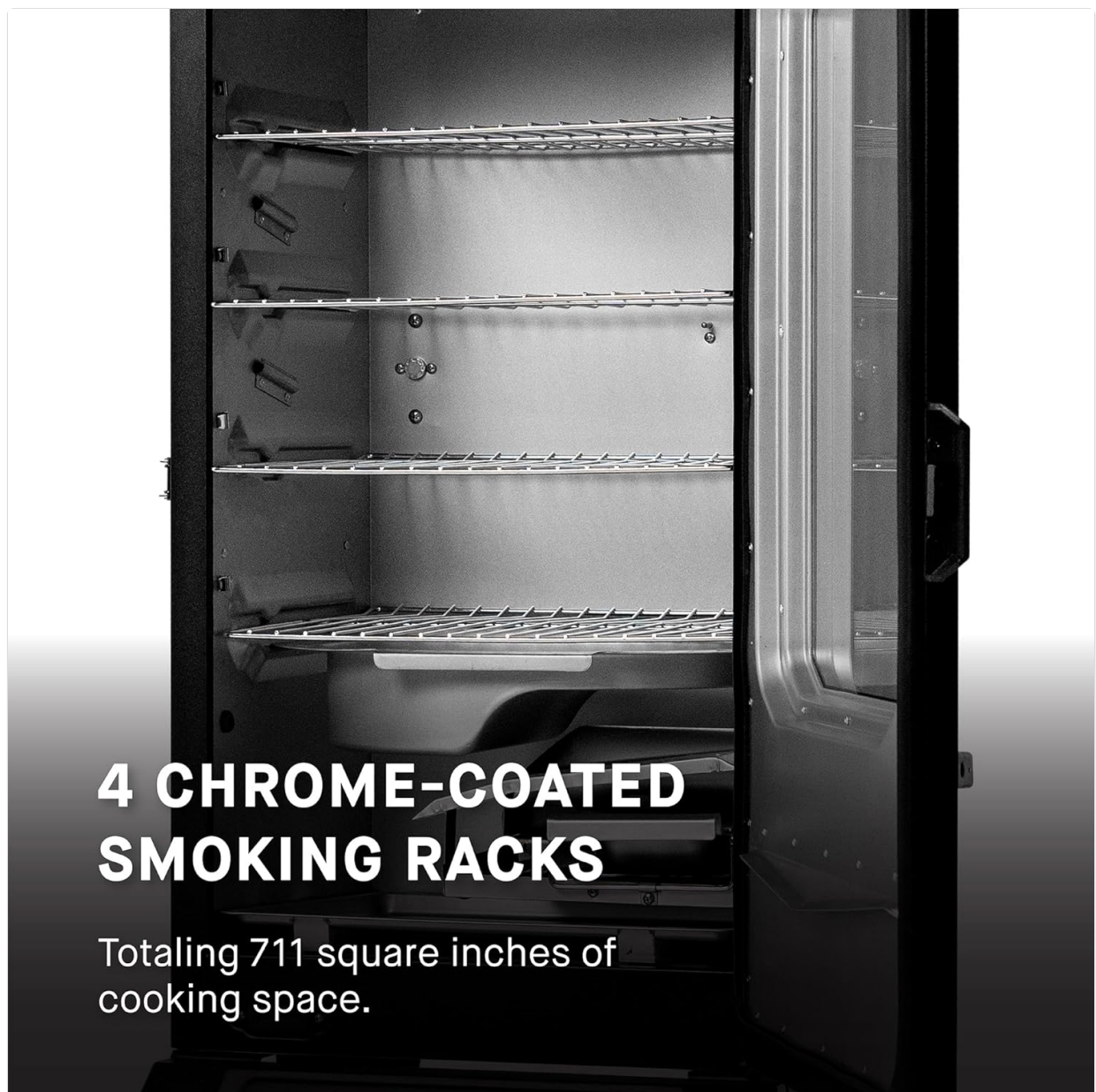
Figure 4: Controlling the Masterbuilt smoker via the mobile app.

Video 3: Instructions on how to pair the smoker with the Masterbuilt app.

## 4.2 Wood Chip Loader

The patented side wood chip loader allows you to add smoke flavor without opening the main smoker door. This helps maintain consistent heat and smoke levels, resulting in juicy and flavorful meat. Use wood chips, not wood chunks or pellets, to prevent fire hazards.





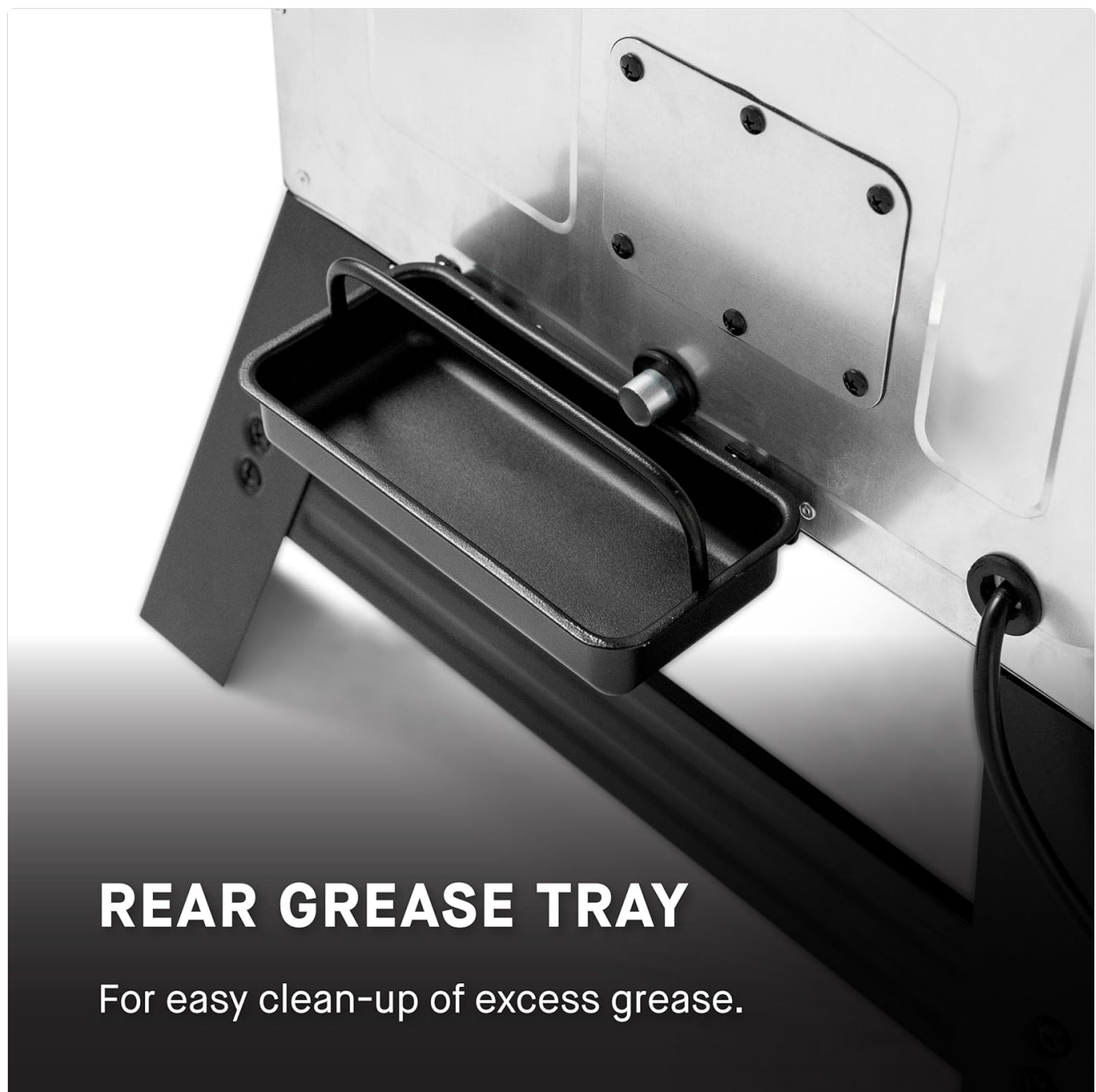
## **4 CHROME-COATED SMOKING RACKS**

Totaling 711 square inches of  
cooking space.

Figure 5: Using the patented side wood chip loader.

### **4.3 Water Bowl**

The removable water bowl helps add moisture to foods, ensuring tender meats. Experiment with different liquids like apple juice or beer to infuse additional flavor profiles.



## REAR GREASE TRAY

For easy clean-up of excess grease.

Figure 6: The removable water bowl for moisture and flavor.

### 4.4 Adjustable Air Damper

An adjustable air damper is located on the top of the smoker to control smoke levels during cooking. Adjust it to achieve your desired smoke intensity.



Figure 7: Adjustable air damper for smoke control.

## 5. MAINTENANCE AND CLEANING

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

- **Rear Grease Tray:** The removable rear grease tray simplifies the cleanup process by collecting excess grease. Empty and clean this tray after each use.
- **Water Bowl:** Clean the water bowl after each use to prevent residue buildup.
- **Interior:** Wipe down the interior surfaces and racks with a damp cloth after the smoker has cooled completely. Avoid using harsh chemicals.





## ADJUSTABLE AIR DAMPER

To control smoke levels during cook.

Figure 8: The removable rear grease tray for easy cleaning.

### 6. SPECIFICATIONS

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- **Brand:** Masterbuilt
- **Model Name:** 710 WiFi Smoker
- **Model Number:** MB20070924
- **Power Source:** Electric (AC)
- **Fuel Type:** Electric
- **Color:** Black
- **Outer Material:** Alloy Steel
- **Cooking Surface Area:** 711 square inches
- **Racks:** 4 Chrome-coated smoking racks
- **Temperature Range:** 100°F to 275°F
- **Product Dimensions:** 22.9"D x 22.3"W x 40.6"H
- **Item Weight:** 50.7 Pounds
- **UPC:** 094428285767



# MASTERBUILT®

## CHERRY-SMOKED RIBS

### INGREDIENTS

- 1/4 CUP BROWN SUGAR
- 3 OUNCES CHERRY SYRUP
- MUSTARD
- 2 OUNCES RED WINE VINEGAR
- 1 SLAB FATHER SEASONING [PERSONAL PORK RUB PREFERENCE]
- 1/2 CUP CHICKEN STOCK
- 2 SLABS OF BABY-BACK RIBS

### INSTRUCTIONS



1. Set your vertical bbq smoker to 275 degrees. Cherry woodchips are recommended with this dish.
2. Remove membrane from ribs.
3. Drizzle a thin line of mustard along the back and front of the ribs, and begin to spread the mustard around.
4. With the ribs bone side up, begin to season with your pork rub of choice. Get both front and back.
5. With the bbq smoker set to 275 load the ribs on the top rack, since we are cooking at a higher temp.
6. In a small sauce pan add 1/4 cup brown sugar, 1/2 chicken stock, 3 oz cherry syrup. I used the syrup that comes with a jar of cherries. On medium heat stir the ingredients until the consistency is smooth and brown sugar has dissolved. As the sauce cools add 2 oz red wine vinegar and stir.
7. Roughly 2 hours into the cook, wrap your ribs in foil, double wrapping is best. At the 4 hour mark, open the foil wrapping and brush on the cherry glaze. At this time increase temp to 300 degrees and leave ribs uncovered for 15 minutes. This will help the glaze to set properly.
8. After 15 minutes, remove from smoker, nice and serve. Enjoy!



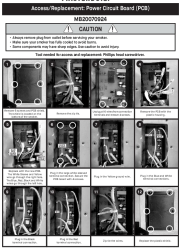

Figure 9: Dimensions and cooking capacity of the smoker.

## 7. WARRANTY AND SUPPORT

The Masterbuilt 710 WiFi Digital Electric Smoker comes with a 1-year warranty. For any support needs or warranty claims, please refer to the contact information provided in your product packaging or visit the official Masterbuilt website.

### Related Documents - MB20070924

 <p>MASTERBUILT</p> <p>MB20070924</p> <p>Download the assembly and safety manual for the Masterbuilt MB20070924 Digital Electric WiFi Smoker 710.</p>	<p><a href="#">Masterbuilt MB20070924 Digital Electric WiFi Smoker 710 Assembly and Safety Manual</a></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</p> <p>MB20070924</p> <p>Download the user manual for the Masterbuilt MB20070924 Digital Electric WiFi Smoker 710.</p>	<p><a href="#">Masterbuilt MB20070924 Digital Electric WiFi Smoker 710 User Manual &amp; Guide</a></p> <p>Download the official user manual for the Masterbuilt MB20070924 Digital Electric WiFi Smoker 710. Includes assembly instructions, operating guide, safety precautions, troubleshooting tips, and warranty information.</p>

<div><div>MASTERBUILT</div><div></div><div>MB20070924 Digital Electric WiFi Smoker 710 Powerful Smoker with Wi-Fi Connectivity Masterbuilt Signature Series 710</div></div>	<p><a href="#">Masterbuilt MB20070924: Manual de Usuario y Guía de Ensamblaje del Ahumador Eléctrico WiFi 710</a></p> <p>Este manual proporciona instrucciones detalladas para el ensamblaje, operación y mantenimiento del Masterbuilt MB20070924 Digital Electric WiFi Smoker 710. Cubre aspectos esenciales de seguridad, configuración y solución de problemas para garantizar un uso óptimo.</p>
<div><div>MASTERBUILT</div><div></div><div>MB20072024, MB20072124, MB20072224 Digital Electric WiFi Smoker 710 Powerful Smoker with Wi-Fi Connectivity Masterbuilt Signature Series 710</div></div>	<p><a href="#">Masterbuilt MB20072024, MB20072124, MB20072224 Digital Electric WiFi Smoker 710: User Manual &amp; Assembly Guide</a></p> <p>Comprehensive user manual and assembly guide for the Masterbuilt MB20072024, MB20072124, MB20072224 Digital Electric WiFi Smoker 710. Includes setup, operation, safety, troubleshooting, and warranty information.</p>
<div><div>MASTERBUILT</div><div></div><div>Access Replacement Power Circuit Board (PCB) MB20070924</div></div>	<p><a href="#">Masterbuilt Smoker PCB Replacement Guide</a></p> <p>Step-by-step instructions for replacing the power circuit board (PCB) in Masterbuilt smokers, including safety precautions and model compatibility for MB20070924, MB20072024, MB20072124, and MB20072224.</p>
<div><div>MASTERBUILT</div><div></div><div>MB20041525 Gravity Series™ 1150 Digital Charcoal Grill and Smoker Barbecue and Smoker with Wi-Fi Connectivity Powerful Smoker with Wi-Fi Connectivity Masterbuilt Signature Series 1150</div></div>	<p><a href="#">Masterbuilt Gravity Series 1150 Digital Charcoal Grill and Smoker Manual</a></p> <p>Assembly, operation, and maintenance guide for the Masterbuilt Gravity Series 1150 Digital Charcoal Grill and Smoker. Learn how to safely set up, use, and care for your grill.</p>