



MASTERBUILT
MB20070210
ELECTRIC SMOKER



Masterbuilt MB20070210 ELECTRIC SMOKER User Manual

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MASTERBUILT

Masterbuilt MB20070210 ELECTRIC SMOKER



Please record this information immediately and keep in a safe place for future use.

WARNING

- This manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.

CARBON MONOXIDE HAZARD

- Burning wood chips gives off carbon monoxide, which has no odor and can cause death.
- DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.
- Use only outdoors where it is well-ventilated.
- Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury, or death.

GENERAL WARNINGS AND SAFETY INFORMATION

READ ALL INSTRUCTIONS

- Unit is for OUTDOOR HOUSEHOLD USE ONLY.
- Never use inside enclosed areas such as patios, garages, buildings, or tents.
- Never use inside recreational vehicles or on boats.

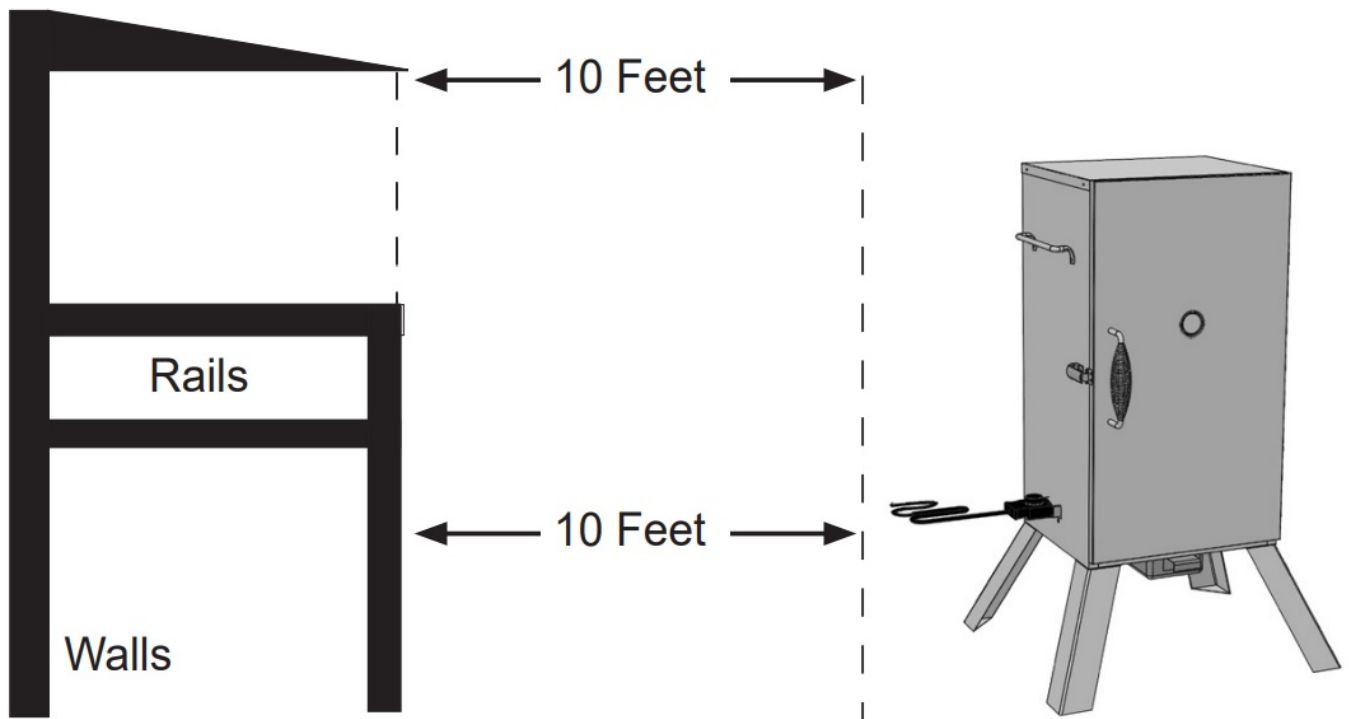
- Never operate unit under overhead construction such as roof coverings, carports, awnings, or overhangs.
- Never use unit as a heater (READ CARBON MONOXIDE HAZARD).
- Maintain a minimum distance of 10 ft (3 m) from overhead construction, walls, rails, or other structures.
- Keep a minimum 10 ft (3 m) clearance of all combustible materials such as wood, dry plants, grass, brush, paper, or canvas.
- Keep appliance clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Use unit on a level, non-combustible, stable surface such as dirt, concrete, brick, or rock.
- Unit **MUST** be on the ground. Do not place unit on tables or counters. Do **NOT** move unit across uneven surfaces.
- Do not use unit on wooden or flammable surfaces.
- Do not leave unit unattended.
- Never use unit for anything other than its intended use. This unit is **NOT** for commercial use.
- Keep a fire extinguisher accessible at all times while operating unit.
- Before each use check all nuts, screws, and bolts, to make sure they are tight and secure.
- Use of alcohol, prescription, or non-prescription drugs may impair user's ability to properly assemble or safely operate unit.
- Keep children and pets away from unit at all times. Do **NOT** allow children to use unit. Close supervision is necessary should children or pets be in the area where unit is being used.
- Do **NOT** allow anyone to conduct activities around unit during, or following, its use until it has cooled.
- Avoid bumping or impacting unit.
- Never move unit when in use. Allow unit to cool completely (below 115° F (45° C)) before moving or storing.
- The unit is **HOT** while in use, and will remain **HOT** for a period of time afterwards and during cooling process. Use **CAUTION**. Wear protective gloves/mitts.
- Do not touch **HOT** surfaces. Use handles or knobs.
- Do not use wood pellets.
- Never use glass, plastic, or ceramic cookware in unit. Never place empty cookware in unit while in use.
- Accessory attachments not supplied by Masterbuilt Manufacturing, LLC are **NOT** recommended, and may cause injury.
- Wood chip bowl is **HOT** when unit is in use. Use caution when adding wood.
- Be careful when removing food from unit. All surfaces are **HOT** and may cause burns. Use protective gloves, or long, sturdy cooking tools.
- Always use unit in accordance with all applicable local, state, and federal fire codes.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water, and discarding in a non-combustible container.
- Do not store unit with **HOT** ashes inside unit. Store only when all surfaces are cold.
- Store product indoors when not in use, out of reach of children.
- When using electrical appliances, basic safety precautions should always be followed, including the following:
 - Do not plug in electric smoker until fully assembled and ready for use.
 - Use only approved grounded electrical outlet.
 - Do not use during an electrical storm.
 - Do not expose electric smoker to rain or water at anytime.
 - To protect against electrical shock, do not immerse cord, plug, or control panel in water or other liquid.

- Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions, or has been damaged in any manner. Contact Masterbuilt Customer Service for assistance at 1-[800-489-1581](tel:800-489-1581).
- Longer, detachable power-supply cords, or extension cords, are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:
 - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
 - The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.
- The extension cord must be a grounding type 3-wire cord.
- Outdoor extension cords must be used with outdoor use products and are marked with suffix “W” and with the statement “Suitable for Use with Outdoor Appliances.”
- CAUTION – To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- Do not let cord hang on or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Fuel, such as charcoal briquettes or heat pellets are not to be used in electric smoker.
- Always turn control knob to “OFF” before connecting to power outlet.
- Always attach controller to appliance first, then plug cord into power outlet.
- To disconnect, turn control knob to “OFF”, then remove plug from power outlet.
- Unplug from outlet when not in use and before cleaning. Allow unit to cool completely before adding/removing racks, drip cup or water bowl.
- Drip cup is only for the bottom of electric smoker. Do not put drip cup on rack. This may damage electric smoker.
- Do not cover racks with metal foil. This will trap heat and cause severe damage to electric smoker.
- Do not clean this product with a water sprayer or the like.

SAVE THESE INSTRUCTIONS

STRUCTURAL PROXIMITY AND SAFETY USAGE RECOMMENDATIONS

Overhead Construction



REMINDER:

NEVER OPERATE THIS SMOKER UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FEET FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS.

WARNING:

ELECTRIC POWER CORD IS A TRIP HAZARD

MASTERBUILT TIPS FOR SUCCESSFUL SMOKING

- This is a slow smoker... allow sufficient time for cooking.
- Pre-season smoker prior to first use. See PRE-SEASON INSTRUCTIONS.
- Pre-heat smoker for 30 to 45 minutes at max temperature before loading food.
- DO NOT cover racks with aluminum foil as this will not allow heat to circulate properly.
- Do not overload smoker with food. Extra large amounts of food may trap heat, extend cooking time and cause uneven cooking. Leave space between food on racks and smoker sides to ensure proper heat circulation. If utilizing cooking pans, place pans on center of rack to ensure even cooking. Never use glass, plastic or ceramic cookware in unit.
- Extreme cold temperatures may extend cooking times.
- Check drip tray often during cooking. Empty drip tray before it gets full. Drip tray may need to be emptied periodically during cooking.
- Do not open smoker door unless necessary. Opening smoker door causes heat to escape and may cause wood to flare up. Closing the door will stabilize the temperature and stop flare up.
- When outside temperature is cooler than 65° F (18° C), and/or altitude is above 3,500 feet (1067 m), additional cooking time may be required. To insure that meat is completely cooked, use a meat thermometer to test internal temperature.
- CLEAN AFTER EVERY USE. This will extend the life of your smoker and prevent mold and mildew. See HOW TO CLEAN AND STORE SMOKER instructions.

CAUTION

When door is opened, a flare up may occur. Should wood chips flare up, immediately close door and vent, wait for wood chips to burn down, then open door again. Do not spray with water.

TIPS FOR USING WOOD CHIPS

- there will be a lot of smoke produced when using wood chips. Smoke will escape through seams and turn the inside of smoker black. This is normal.
- Wood chips must be used in order to produce smoke and create the smoke flavor. Never use more than 1 cup of wood chips at a time. Never use wood chunks.
- Wood chips should be level with top rim of wood chip bowl.
- You may use dry or pre-soaked wood chips in your smoker. Dry chips will burn faster and produce more intense smoke. Chips pre-soaked in water (for approximately 30 minutes) will burn slower and produce a less intense smoke.
- If wood chips do not smoke on low setting, increase temperature. After 8 to 10 minutes or when wood chips begin to smolder, reduce temperature to desired low setting.
- Check wood chip bowl periodically to see if wood has burned down. Add more chips as needed.
- Do not leave old wood ashes in the wood chip bowl. Once ashes are cold, empty bowl. Bowl should be cleaned out prior to, and after each use to prevent ash buildup.

HOW TO USE WATER BOWL

1. Wait until smoker reaches desired temperature.
2. Fill water bowl with water, or liquids like apple or pineapple juice.
3. You can also add slices of fruit, onions, or fresh dried herbs into the water to blend subtle flavors into your smoked food.

Tip: For chicken, or other foods high in moisture, little or no liquid is needed.

PRE-SEASON INSTRUCTIONS

PRE-SEASON SMOKER PRIOR TO FIRST USE.

Some smoke may appear during this time, this is normal.

1. Make sure water bowl is in place WITHOUT WATER.
2. Set the temperature to highest setting and run unit for 3 hours.
3. To complete pre-seasoning, during last 45 minutes, add 1/2 cup of wood chips in wood chip bowl.
4. Shut down and allow to cool. Some smoke may appear during this time. This is normal.

HOW TO CLEAN AND STORE SMOKER

- Be sure to clean smoker after each use. Make sure your smoker is unplugged and completely cool.
- For rack supports, racks, water bowl, and drip tray, use a mild dish detergent. Rinse and dry thoroughly.
- For wood chip bowl, clean frequently to remove ash build up, residue, and dust.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-

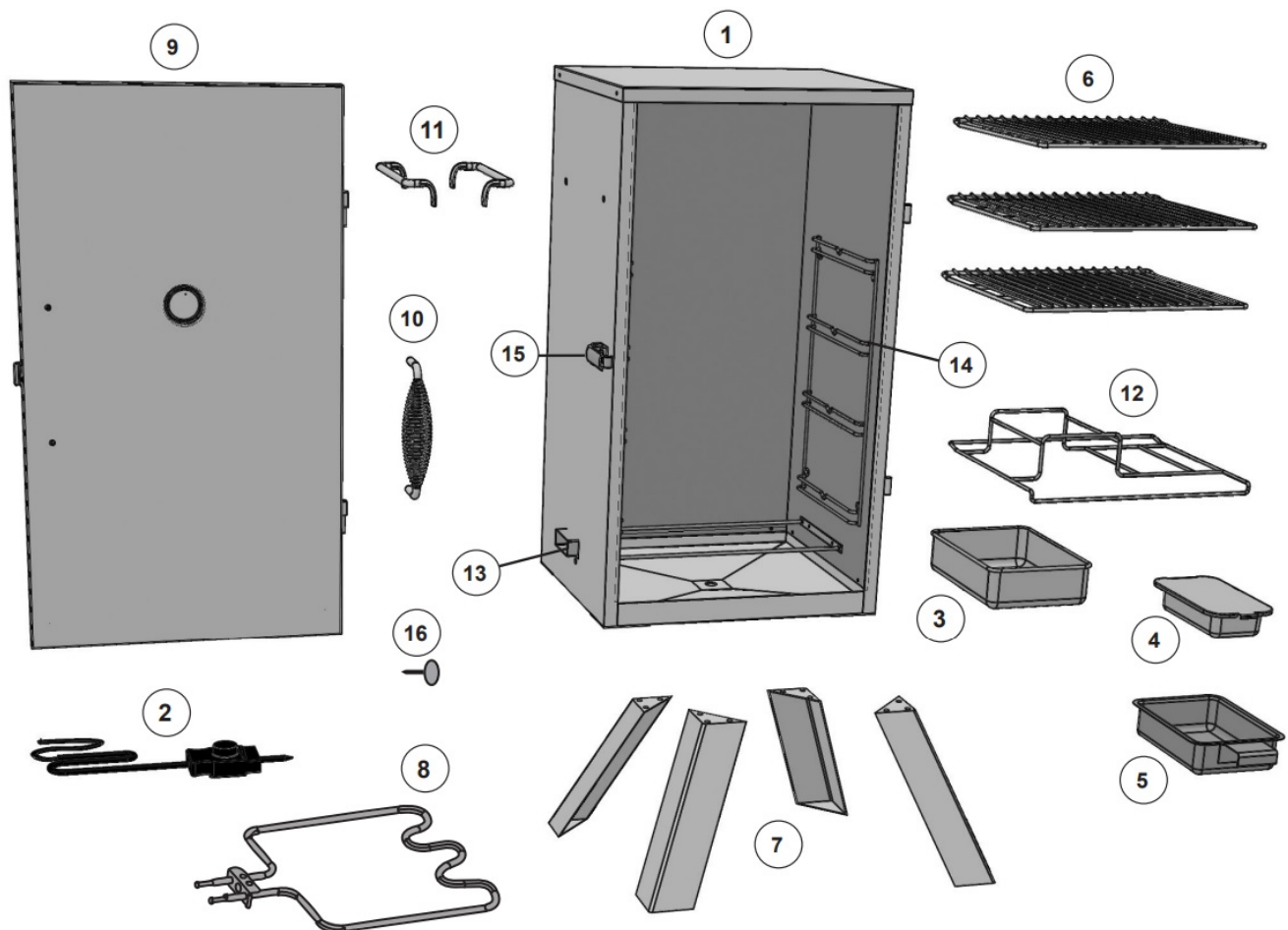
combustible container.

- For the interior and exterior of smoker, simply wipe down with a damp cloth. Do not use a cleaning agent. Make sure to dry thoroughly.
- After cleaning, store smoker in a covered, dry area.
- When not in frequent use, and when using a cover, remember to check your smoker periodically to avoid possible rust and corrosion due to moisture buildup. ALWAYS MAKE SURE UNIT IS COOL TO THE TOUCH BEFORE CLEANING AND STORING.

STOP!

DO NOT RETURN TO RETAILER for assembly assistance, missing or damaged parts. Please contact MASTERBUILT customer service at www.masterbuilt.com/support or 1-800-489-1581. Please have the model number and serial number available. These numbers are located on the silver rating label on the unit.

PARTS LIST



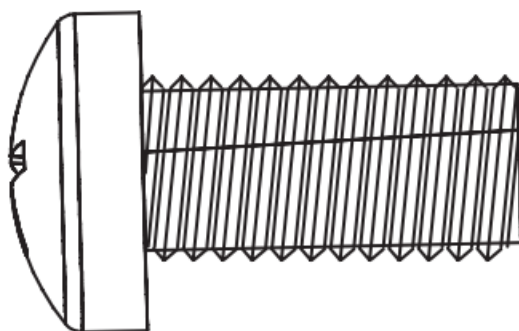
NO	QTY	DESCRIPTION
1	1	Smoker Body
2	1	Analog Controller
3	1	Water Bowl
4	1	Wood Chip Bowl w/ Lid
5	1	Drip Tray
6	3	Rack
7	4	Leg
8	1	Element
9	14	Door
10	15	Door Handle
11	16	Side Handle
12	2	Water Bowl and Wood Chip Grate
13	1	Control Panel Support
14	1	Rack Support
15	2	Door Latch
16	1	Temperature Gauge

This tab

HARDWARE LIST

- (A) 1/4-20×1/2

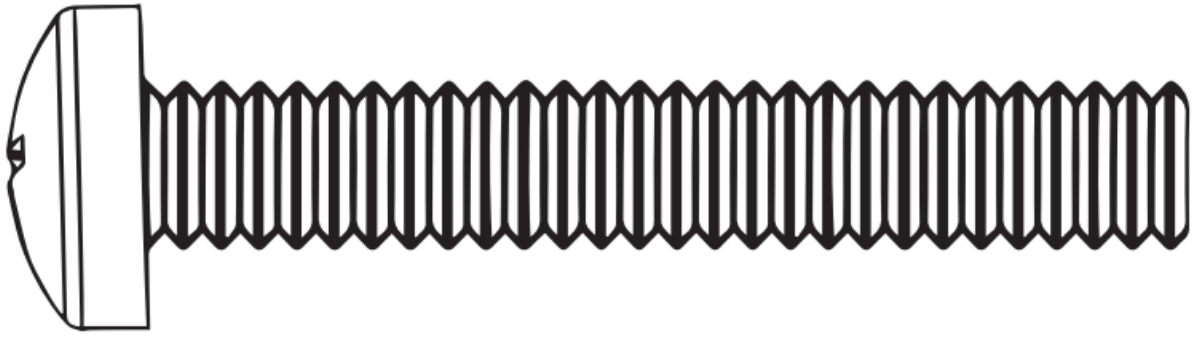
Qty: 16



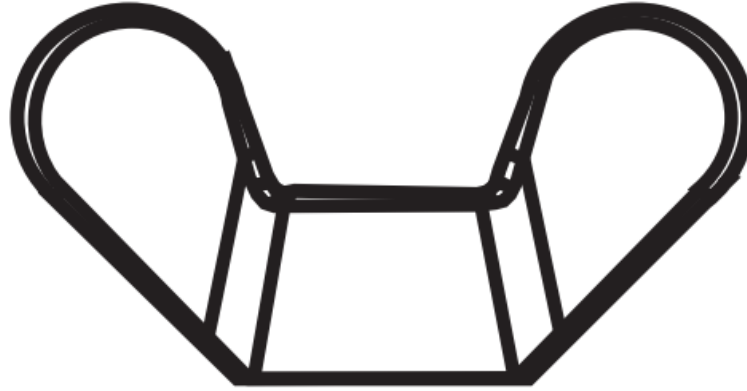
- (B)

M6x38

Qty: 2



- (C)* Qty-1



Hardware not included in blister pack. This hardware comes pre-packaged with the product.

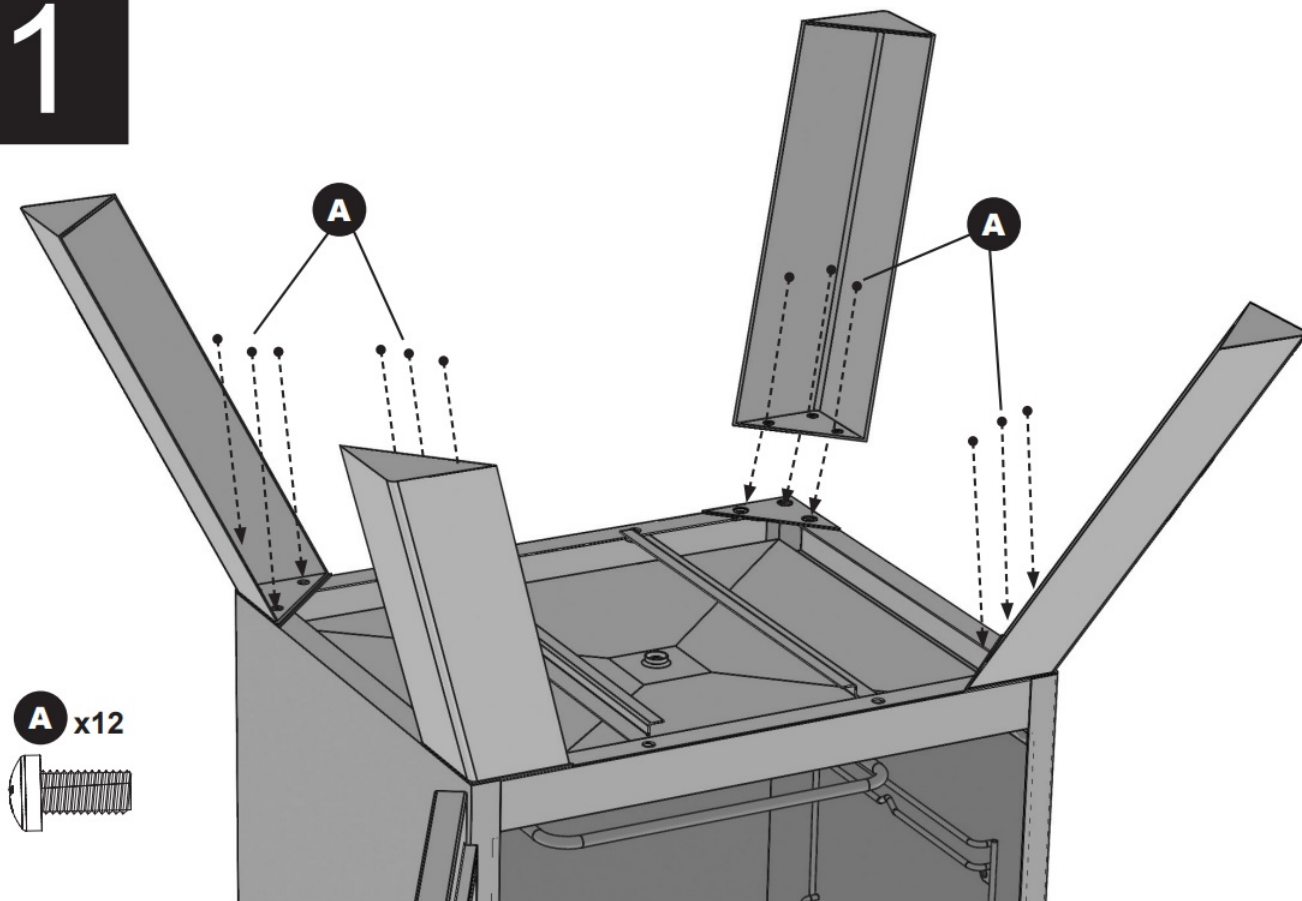
- BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.
- ASSEMBLE UNIT ON A CLEAN, FLAT SURFACE.
- TOOLS NEEDED: Phillips Head Screwdriver
- APPROXIMATE ASSEMBLY TIME: 25 minutes

Actual product may differ from picture shown.

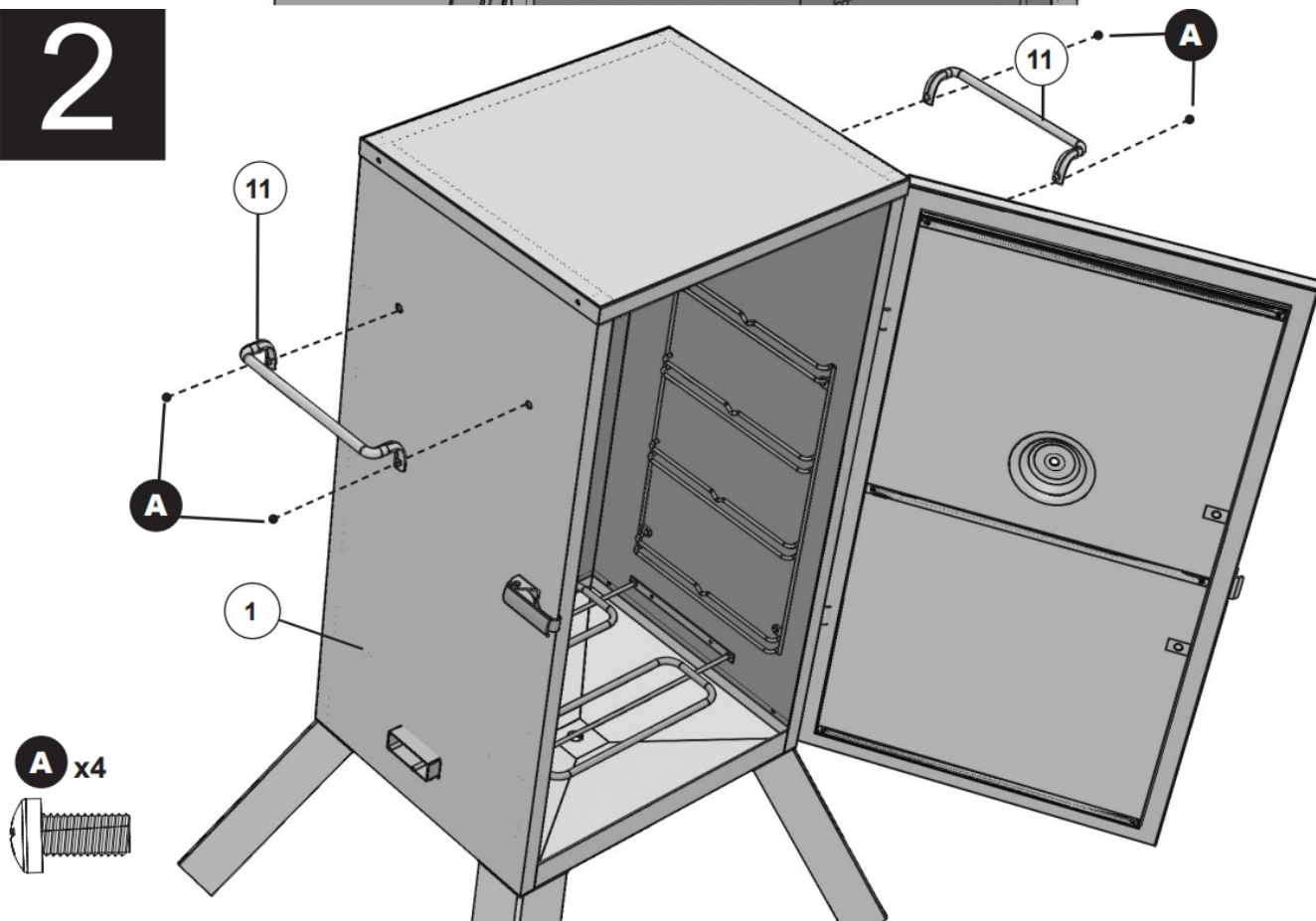
Some assembly steps may have been completed in the factory. **

ASSEMBLY

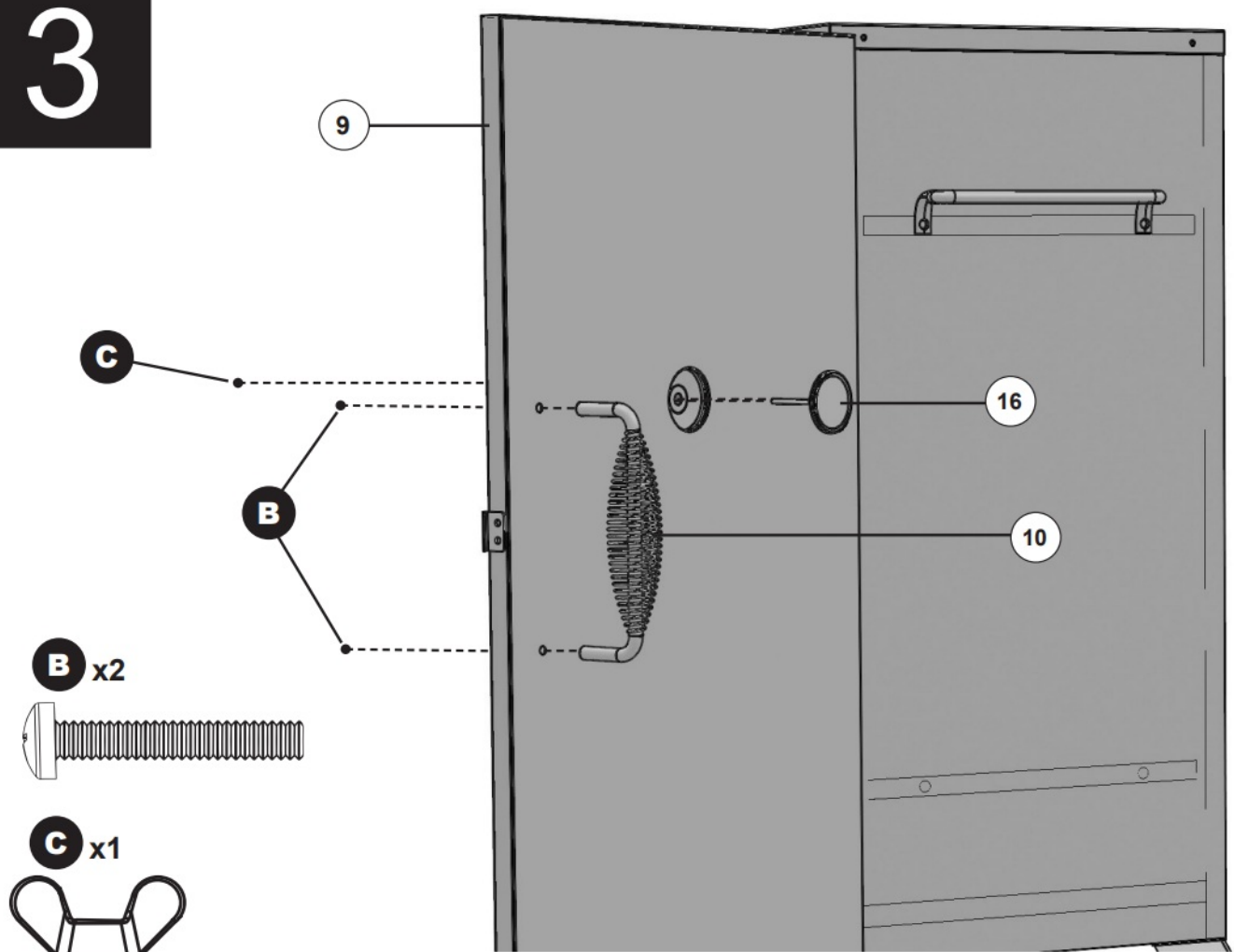
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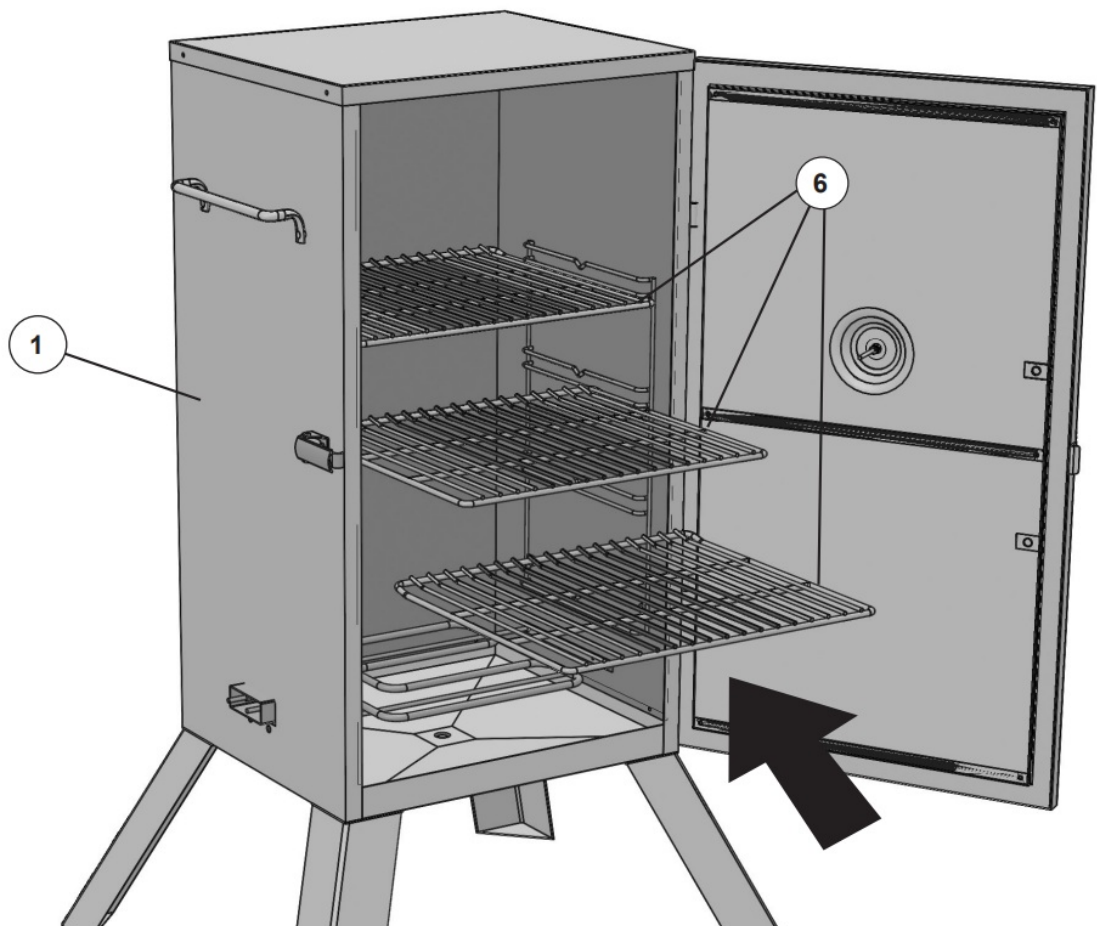
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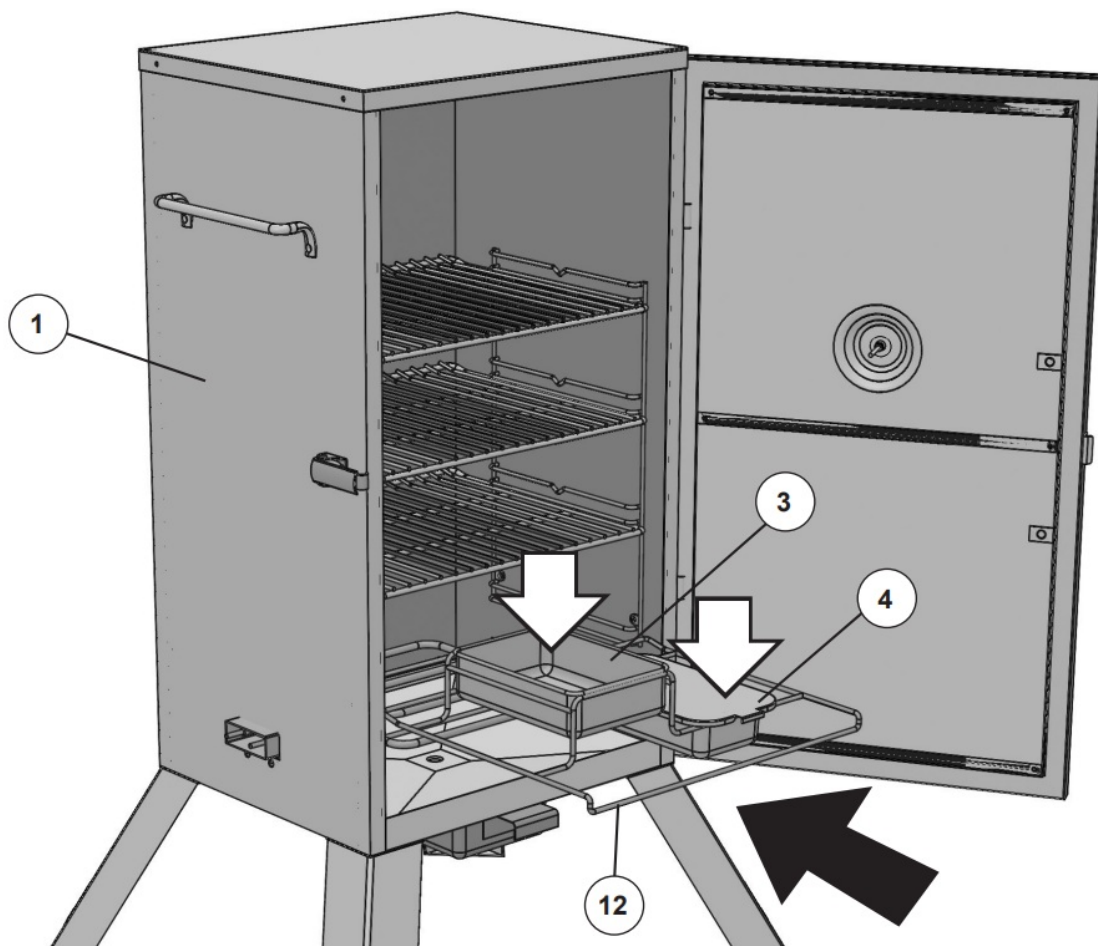
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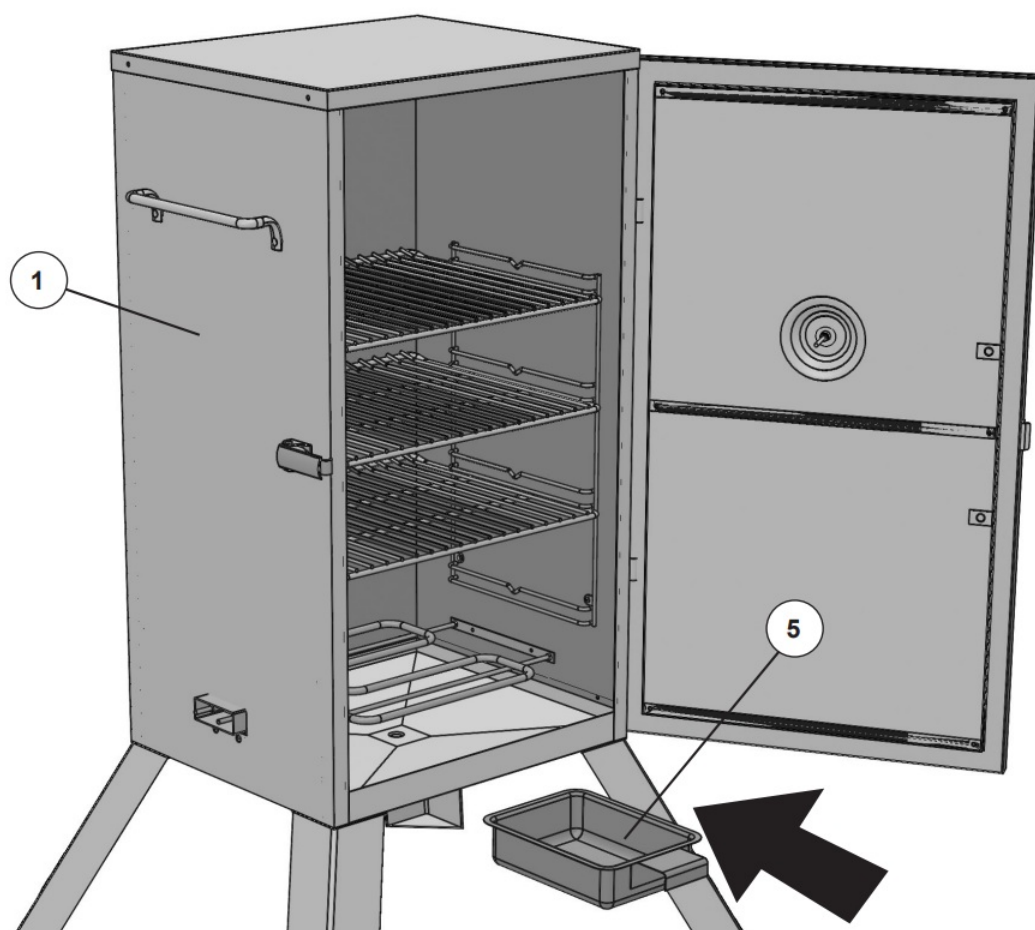
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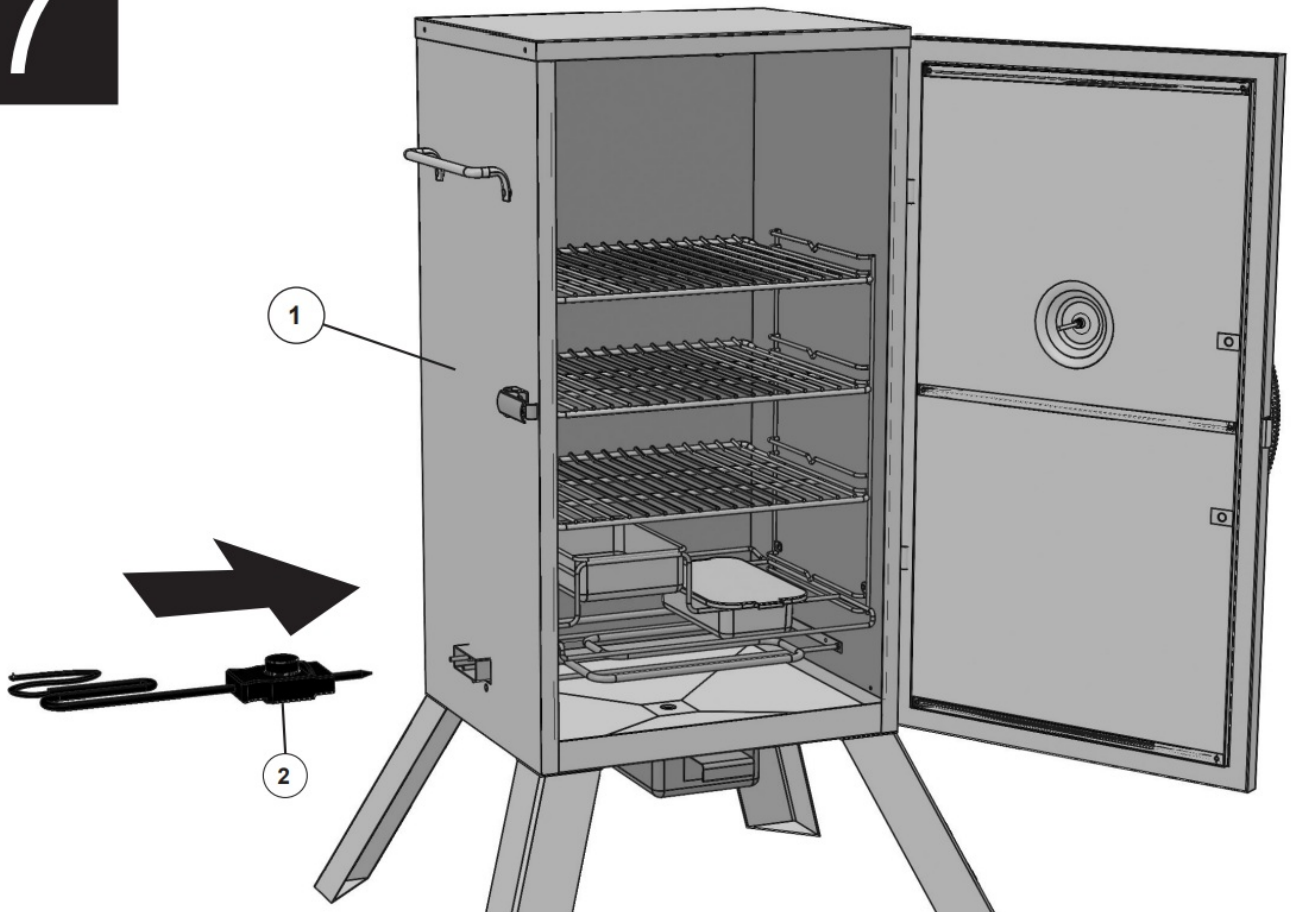
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6



7



OPERATING INSTRUCTIONS



1. **Step 1**

Connect the controller to the smoker's body.

2. **Step 2**

Plug the power cord into an outlet (refer to the "Warnings & Important Safeguards" section of the manual).

3. **Step 3**

Turn the control knob to the desired setting. The indicator light will turn off when set temperature is reached.

Note: The temperature gauge on the smoker door reflects the setting on the controller and displays the temperature inside the unit.

TROUBLESHOOTING GUIDE

TROUBLESHOOTING GUIDE		
SYMPTOM	CAUSE	POSSIBLE SOLUTION
Power light won't come on	Not plugged into wall	Check wall connection
	House circuit breaker tripped	Make sure other appliances are not operating on the same electrical circuit . Check household circuit breakers.
	Controller malfunctioning	Contact Masterbuilt at 1.800.489.1581
Unit takes excessive amount of time to heat up	Unit plugged into an extension cord	Set unit so an extension cord does not have to be used
	Door not closed properly	Close door and fasten latch securely
	Controller malfunctioning	Contact Masterbuilt at 1.800.489.1581
Grease is leaking out of smoker	Drip tray not in place	Reposition so drip tray aligns to drain hole in bottom of unit
	Excess grease or oil build-up in unit	Clean unit
No smoke	No wood chips	Add wood chips
Temperature rapidly decreased, or shut down after few hours of use	Faulty control unit	Contact Masterbuilt at 1.800.489.1581
Power light is on, unit isn't heating	Controller/unit malfunctioning	Contact Masterbuilt at 1.800.489.1581
Controller does not adjust heat	Controller/unit malfunctioning	Contact Masterbuilt at 1.800.489.1581

MASTERBUILT 1-YEAR LIMITED WARRANTY

Masterbuilt warrants its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 1 year from the date of original retail purchase. The Masterbuilt warranty does not cover paint finish as it may burn off during normal use. The Masterbuilt warranty does not cover rust. Masterbuilt requires proof of purchase for warranty claim, such as a receipt. Upon the expiration of such warranty, all such liability shall terminate.

Within the stated warranty period, Masterbuilt, at its discretion, shall replace defective components free of charge, with the owner being responsible for shipping. Should Masterbuilt require return of component(s) in question for inspection, Masterbuilt will be responsible for shipping charges to return requested item. This warranty excludes property damage sustained due to misuse, abuse, accident, or damage arising out of transportation.

This express warranty is the sole warranty given by Masterbuilt and is in lieu of all other warranties, expressed or implied including implied warranty, merchantability, or fitness for a particular purpose. Neither Masterbuilt nor the retail establishment selling this product has authority to make any warranties or to promise any remedies in addition to or inconsistent with those stated above. Masterbuilt's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/ purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

California residents only: Notwithstanding this limitation of warranty, the following specific restrictions apply; if service, repair, or replacement of the product is not commercially practical, the retailer selling the product or Masterbuilt will refund the purchase price paid for the product, less the amount directly attributable to use by the original buyer prior to the discovery of the nonconformity. Owner may take the product to the retail establishment

selling this product in order to obtain performance under warranty. This express warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Visit masterbuilt.com or complete form below and return to:

Attn: Warranty Registration Masterbuilt Manufacturing, LLC 1 Masterbuilt Court | Columbus, GA 31907

- Name: _____
- Address: _____
- City: _____
- State/Province: _____
- Postal Code: _____
- Phone Number: _____
- E-mail Address: _____
- *Model Number: _____
- *Serial Number: _____
- Purchase Date: _____ - _____ - _____
- Place of Purchase: _____

*The Model Number and Serial Number are located on silver label on back of smoker.

Rest assured, we're here to help.

Customer Service

Masterbuilt Manufacturing, LLC

1 Masterbuilt Court | Columbus, GA | 31907

@masterbuilt 1.800.489.1581

masterbuilt.com

FAQs

How do I set up the Masterbuilt MB20070210 Electric Smoker for the first time?

To set up the Masterbuilt MB20070210 Electric Smoker, assemble the smoker by attaching the legs, handles, and control panel as per the user manual. Then, season the smoker by running it for 2 hours with wood chips and no food inside.

What is the recommended temperature range for cooking in the Masterbuilt MB20070210 Electric Smoker?

The Masterbuilt MB20070210 Electric Smoker operates best between 100°F and 275°F, depending on the type of food you are smoking.

How often should I add wood chips to the Masterbuilt MB20070210 Electric Smoker during cooking?

For optimal smoking results, add wood chips to the Masterbuilt MB20070210 Electric Smoker every 30 to 45 minutes, depending on the desired smoke intensity.

What type of wood chips can I use in the Masterbuilt MB20070210 Electric Smoker?

The Masterbuilt MB20070210 Electric Smoker can use any variety of wood chips, including hickory, mesquite,

apple, or cherry, depending on your flavor preference.

How do I clean the Masterbuilt MB20070210 Electric Smoker after use?

Clean the Masterbuilt MB20070210 Electric Smoker by removing and washing the racks, water pan, and grease tray with warm soapy water. Wipe the interior with a damp cloth and avoid using abrasive cleaners.

Can I use the Masterbuilt MB20070210 Electric Smoker in the rain?

The Masterbuilt MB20070210 Electric Smoker should not be used in wet conditions, as exposure to moisture can damage the electrical components. Always use the smoker in a dry, sheltered area.

How long does it take for the Masterbuilt MB20070210 Electric Smoker to preheat?

The Masterbuilt MB20070210 Electric Smoker typically takes about 30 to 45 minutes to reach the desired cooking temperature.

What should I do if the Masterbuilt MB20070210 Electric Smoker does not heat up?

If the Masterbuilt MB20070210 Electric Smoker does not heat up, check the power connection, ensure the temperature dial is set correctly, and inspect the heating element for any visible damage.

How do I know when the food is done in the Masterbuilt MB20070210 Electric Smoker?

Use a meat thermometer to check the internal temperature of your food to ensure it is cooked to the recommended safe temperature. The Masterbuilt MB20070210 Electric Smoker does not have a built-in timer, so monitoring is necessary.

How do I prevent the Masterbuilt MB20070210 Electric Smoker from rusting?

To prevent rust, always clean and dry the Masterbuilt MB20070210 Electric Smoker after use, and store it in a dry, covered area. Applying a light coat of cooking oil to the interior surfaces can also help prevent rust.

How much food can I cook at one time in the Masterbuilt MB20070210 Electric Smoker?

The Masterbuilt MB20070210 Electric Smoker has a cooking space of 730 square inches, allowing you to smoke large quantities of food, such as multiple racks of ribs, whole chickens, or a large brisket.

What should I do if smoke is not being produced in the Masterbuilt MB20070210 Electric Smoker?

If the Masterbuilt MB20070210 Electric Smoker is not producing smoke, check that the wood chip tray is properly filled and that the temperature is set high enough to generate smoke.

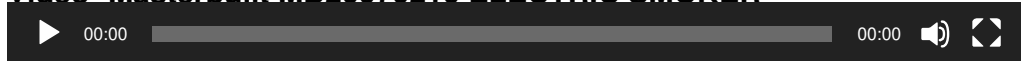
Can I use the Masterbuilt MB20070210 Electric Smoker for cold smoking?

The Masterbuilt MB20070210 Electric Smoker is not specifically designed for cold smoking. However, it can be modified for this purpose by using a cold smoking attachment or reducing the internal temperature to the lowest setting while controlling smoke input.

What is the warranty period for the Masterbuilt MB20070210 Electric Smoker?

The Masterbuilt MB20070210 Electric Smoker comes with a 1-year limited warranty, covering defects in materials and workmanship.

Video- Masterbuilt MB20070210 ELECTRIC SMOKER



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ELECTRIC-SMOKER.mp4](#)

Reference Link

[Masterbuilt MB20070210 ELECTRIC SMOKER User Manual Device. report](#)

References

- [User Manual](#)

[Manuals+.](#) [Privacy Policy](#)

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