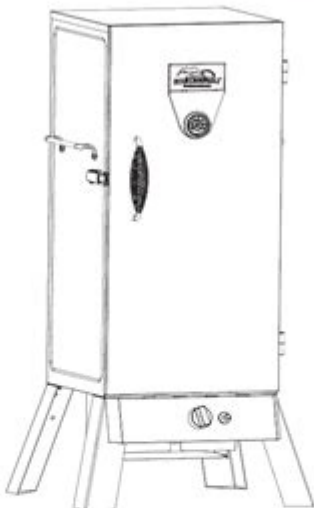






Masterbuilt Smoker Model 2007 Manual


MASTERBUILT
ASSEMBLY, CARE & USE MANUAL
WARNING & SAFETY INFORMATION
PROPANE SMOKER MODEL 20051011
THIS PRODUCT IS FOR OUTDOOR USE ONLY



*Actual product may differ from picture shown

Tools needed for assembly: Adjustable Wrench, Phillips Head Screwdriver

 CARBON MONOXIDE HAZARD 	 WARNING 
<p>Burning wood chips gives off carbon monoxide, which has no odor and can cause death.</p> <p>DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.</p> <p>Use only outdoors where it is well ventilated.</p>	<p>This manual contains important information necessary for the proper assembly and safe use of the appliance.</p> <p>Read and follow all warnings and instructions before assembling and using the appliance.</p> <p>Follow all warnings and instructions when using the appliance.</p> <p>Keep this manual for future reference.</p>
<p>Failure to follow these warnings and instructions properly could result in fire or explosion, which could cause property damage, personal injury, or death.</p>	

Masterbuilt Smoker Model 2007 Manual is an essential resource for anyone looking to get the most out of their Masterbuilt Smoker. This manual is not just a guide; it is a comprehensive tool that can help both novice and experienced users understand the features, specifications, and maintenance of their smoker. In this article, we will delve into the various aspects of the Masterbuilt Smoker Model 2007, including its features, setup instructions, operation guidelines, maintenance tips, and troubleshooting advice.

Overview of the Masterbuilt Smoker Model 2007

The Masterbuilt Smoker Model 2007 is an electric smoker that has gained popularity for its user-friendly design and efficient smoking capabilities. This model is particularly well-suited for those

who appreciate the convenience of electric smoking, allowing users to achieve delicious smoked meats, vegetables, and cheeses with minimal effort.

Key Features

The Masterbuilt Smoker Model 2007 comes equipped with several key features that enhance its functionality and user experience:

- **Electric Heating Element:** Provides consistent heat for even cooking and smoking.
- **Adjustable Air Damper:** Allows for control of smoke and heat levels, helping to achieve the desired flavor.
- **Large Capacity:** Can accommodate multiple racks of food, making it suitable for gatherings and events.
- **Built-in Thermostat:** Ensures precise temperature control for optimal smoking conditions.
- **Easy-to-Clean Design:** Features removable trays and racks for hassle-free cleaning.

Setup and Installation

Setting up your Masterbuilt Smoker Model 2007 is straightforward. Here's a step-by-step guide to help you get started:

1. **Choose a Location:** Place the smoker in a well-ventilated area, away from any flammable materials. Ensure that it is near a power source.
2. **Assemble the Smoker:** Follow the instructions in the manual for assembling the smoker. This usually involves attaching the legs and installing the racks.
3. **Connect to Power:** Plug the smoker into an electrical outlet, ensuring that it meets the power requirements specified in the manual.
4. **Preheat the Smoker:** Before your first use, preheat the smoker for about 30 minutes to eliminate any manufacturing residues.
5. **Read the Manual:** Familiarize yourself with the specific features and controls of your model by reviewing the manual thoroughly.

Operating the Masterbuilt Smoker Model 2007

Understanding how to operate your smoker is crucial for achieving the best results. Here are some guidelines to follow:

Temperature Control

- The built-in thermostat allows you to set and maintain your desired smoking temperature.
- It is recommended to smoke meats at temperatures between 225°F and 250°F.
- Keep an eye on the temperature gauge throughout the smoking process to ensure consistency.

Adding Wood Chips

- Choose the type of wood chips based on the flavor profile you want to achieve (e.g., hickory for a strong flavor, applewood for a milder taste).
- Soak the wood chips in water for about 30 minutes before adding them to the smoker to prevent them from burning too quickly.
- Add wood chips to the chip tray as needed, typically every 30 to 60 minutes, depending on the desired smoke intensity.

Cooking Time

- Cooking times can vary based on the type and size of the meat.
- As a general guideline, allow about 1 to 1.5 hours per pound for smoking pork shoulder, brisket, or ribs.
- Always use a meat thermometer to check for doneness, especially for poultry and pork, which should reach an internal temperature of at least 165°F.

Maintenance and Care

Regular maintenance is vital to keep your Masterbuilt Smoker Model 2007 in optimal condition. Here are some tips for proper care:

Cleaning the Smoker

1. After Each Use: Allow the smoker to cool down before cleaning. Remove any leftover food particles and ash from the drip pan and wood chip tray.
2. Deep Cleaning: Periodically, perform a deep clean of the interior and exterior. Use warm, soapy water and a soft sponge to avoid scratching surfaces. Rinse thoroughly and allow to dry completely.
3. Check Heating Element: Regularly inspect the heating element for any signs of wear or damage. Replace it if necessary to ensure consistent smoking performance.

Storage

- If you plan to store the smoker for an extended period, ensure it is clean and dry.

- Cover the smoker with a protective tarp or cover to protect it from the elements if storing outdoors.

Troubleshooting Common Issues

Even with proper care, users may encounter issues with their Masterbuilt Smoker Model 2007. Here are some common problems and solutions:

Temperature Fluctuations

- Issue: Inconsistent temperatures during smoking.
- Solution: Ensure that the smoker is plugged into a reliable power source. Check the thermostat for accuracy and calibrate if necessary.

Smoke Production Problems

- Issue: Insufficient smoke production.
- Solution: Verify that you are using the right type and quantity of wood chips. Ensure that the chip tray is not overloaded and that the air damper is adjusted for optimal airflow.

Food Not Cooking Properly

- Issue: Food is taking longer to cook than expected.
- Solution: Check the smoker's temperature settings and ensure that the meat is not too tightly packed, allowing for proper airflow around the food.

Conclusion

The **Masterbuilt Smoker Model 2007 Manual** serves as an invaluable resource for anyone looking to master the art of smoking. With its user-friendly features, straightforward setup, and operation guidelines, this smoker is an excellent choice for both beginners and seasoned pitmasters. By following the maintenance tips and troubleshooting advice provided in this article, users can ensure that their Masterbuilt Smoker operates efficiently, allowing them to enjoy flavorful, smoked dishes for years to come. Whether you're smoking ribs for a barbecue or preparing a holiday feast, the Masterbuilt Smoker Model 2007 is a reliable companion for all your culinary adventures.

Frequently Asked Questions

What is the main purpose of the Masterbuilt Smoker Model 2007?

The Masterbuilt Smoker Model 2007 is designed for smoking various types of meat and fish, providing a flavorful and tender result through low and slow cooking.

Where can I find the manual for the Masterbuilt Smoker Model 2007?

The manual for the Masterbuilt Smoker Model 2007 can typically be found on the official Masterbuilt website in the support or downloads section, or it may also be available in PDF format on various appliance manual archives.

What are the key features of the Masterbuilt Smoker Model 2007?

Key features include an adjustable air damper for temperature control, a removable water pan, a built-in thermometer, and a spacious smoking chamber that allows for multiple racks.

How do I properly maintain my Masterbuilt Smoker Model 2007?

Regular maintenance includes cleaning the smoker after each use, checking and replacing the heating element if necessary, and ensuring that all seals and gaskets are in good condition to maintain efficiency.

What types of wood chips are recommended for use with the Masterbuilt Smoker Model 2007?

Recommended wood chips include hickory, mesquite, apple, and cherry, as they complement various meats by enhancing the flavor profile.

Can I use the Masterbuilt Smoker Model 2007 for grilling as well?

The Masterbuilt Smoker Model 2007 is primarily designed for smoking; however, some users may use it for indirect grilling at lower temperatures, but it is not optimized for direct grilling.

What is the maximum cooking temperature for the Masterbuilt Smoker Model 2007?

The maximum cooking temperature for the Masterbuilt Smoker Model 2007 typically reaches around 275°F (135°C), which is suitable for many smoking applications.

Are there any safety precautions to consider when using the Masterbuilt Smoker Model 2007?

Yes, always use the smoker on a stable, non-flammable surface, avoid using it indoors, keep

flammable materials away, and ensure proper ventilation during operation to prevent carbon monoxide buildup.

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