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MASTERBUILT ESQ30S Owner's Manual

**Shop genuine replacement parts for MASTERBUILT
ESQ30S**

ITEM NO.	QUANTITY	DESCRIPTION	ITEM NO.	QUANTITY	DESCRIPTION
1	1	Smoker Body	6	3	Cooking Grates
2	1	Digital Control Panel	7	2	Adjustable Screw Leg (premounted)
3	1	Water Bowl	8	2	Leg Boot (premounted)
4	1	Wood Chip Loader	9	1	Heating Element (premounted)
5	1	Drip Tray	10	2	Cooking Grate Support Rack (premounted)

REPLACEMENT PARTS LIST

ITEM NO.	DESCRIPTION	ITEM NO.	DESCRIPTION
990050047	Door Kit	910050029	Cooking Grate
990050048	Digital Control Panel Kit	910050030	Water Bowl
990050049	Cooking Grate Support Rack Kit	910050023	Wood Chip Loader
990050050	Wood Chip Holder Kit	910050031	Drip Trap
990050051	Element Kit	910050006	Adjustable Screw Leg
990050052	Body Kit	910050009	Leg Boot

DO NOT RETURN TO RETAILER

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----- Manual continues below -----

**Distributed By:
Masterbuilt Manufacturing, Inc
450 Brown Avenue
Columbus, Georgia 31906
Customer Service 1-800-489-1581**



WARNINGS & IMPORTANT SAFEGUARDS



READ ALL INSTRUCTIONS.

- For outdoor use only. Do not operate in an enclosed area.
- Unit **MUST** be on the ground. Do not place on tables or counters.
- 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.
- Keep a fire extinguisher accessible at all times while operating electric smoker.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Never leave electric smoker unattended while in use.
- Keep children and pets away from electric smoker at all times. Do not allow children to use electric smoker. Close supervision is necessary should children or pets be in area where electric smoker is being used.
- Fuel, such as charcoal briquettes, are not to be used in electric smoker.
- Never use electric smoker as a heater (READ CARBON MONOXIDE HAZARD).
- Use electric smoker only on a level, stable surface to prevent tipping.
- Electric smoker is **HOT** while in use and will remain **HOT** for a period of time afterwards. Use caution.
- Do not allow anyone to conduct activities around electric smoker during or following its use until the unit has cooled. Electric smoker is **HOT** during operation and remains **HOT** for a period of time following use.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate electric smoker.

WARNINGS & IMPORTANT SAFEGUARDS CONTINUED ON PAGE 2

MASTERBUILT SMOKIN' RECIPES continued

SMOKED HAMBURGER JERKY

INGREDIENTS:

Ground beef (lean)	2 lbs
Ginger (grated)	2 tsp
Allspice	1 tbs
Sugar	4 tbs
Garlic (minced)	1 clove
Soy sauce	½ cup

SUGGESTED WOOD FOR SMOKING:
Hickory or Mesquite chips

INSTRUCTIONS:

Press hamburger meat into flat strips 5" long by 1 ½" wide and ¼" thick. Place one layer of hamburger strips in dish for marinating. Combine all marinade ingredients in a small bowl until blended well. Sprinkle marinade over meat, soaking well. Turn meat over and again sprinkle with marinade. Add layers of hamburger strips to marinating dish and repeat sprinkling process until both are used. Cover tightly and let marinate in refrigerator for 6 to 10 hours. Rotate meat layers occasionally during this time. Place in smoker at 140°F. Cook for 4 hours.

VENISON JERKY

INGREDIENTS:

Brown sugar	½ cup
Worcestershire	½ cup
Garlic salt	½ tsp
Soy sauce	½ cup
Dry mustard	½ tsp
Salt	¼ cup
Pepper	dash
Water	3 cups

SUGGESTED WOOD FOR SMOKING:
Hickory or Mesquite chips

INSTRUCTIONS:

Cut meat into ¼" to ½" thick strips about 5" long and 1 ½" wide. Combine all marinade ingredients in a small bowl until blended well. Marinate meat for 6 to 8 hours. Dry and place in smoker at 140°F. Smoke for 12 to 16 hours.

SMOKE SAUSAGE

INGREDIENTS:

Fresh Pork or Beef sausage
Seasonings to taste

SUGGESTED WOOD FOR SMOKING:
Hickory or Mesquite chips

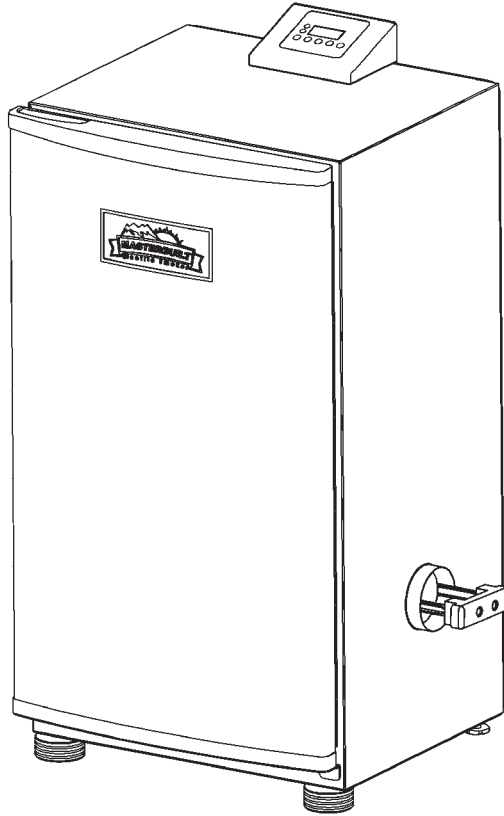
INSTRUCTIONS:

Place sausage in smoker at 150°F. Smoke for 5 to 6 hours or until outside casings begin to dry and change to a red color.

WOOD SMOKING GUIDE FOR MEATS

WOOD FLAVOR	POULTRY	FISH	HAM	BEEF	PORK	LAMB
Hickory Pungent, smoky, bacon-like flavor	✓	✓	✓	✓	✓	
Mesquite Sweet and delicate flavor	✓			✓		✓
Alder Delicate, wood smoke flavor	✓	✓			✓	
Pecan Bold and hearty flavor	✓	✓			✓	
Maple Sweet, subtle flavor	✓				✓	
Apple Sweet, delicate flavor	✓	✓			✓	
Cherry Sweet, delicate flavor	✓				✓	

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STOP!

DO NOT RETURN TO RETAILER
 For Assembly Assistance, Missing or Damaged Parts
 Call: MASTERBUILT Customer Service at 1-800-489-1581

MASTERBUILT SMOKIN' RECIPES continued

SMOKED CHEESE BREAD

Servings for 4

INGREDIENTS:

Unsalted butter(room temperature)	1 cup
Anchovy fillets	6
Dried Oregano	1 tsp
Chardonnay (your favorite)	1 tbs
Mozzarella Cheese (shredded)	4 cups
Country Bread (sliced thick)	1 loaf

SUGGESTED WOOD FOR SMOKING:

Grape chips

INSTRUCTIONS:

Heat smoker to 200°F and add grape chips for best flavor. Combine first four ingredients in a blender for 1 minute. Spread thin layer of mixture on bread slices. Arrange on foil-lined baking sheet. Make sure there is room on either side of baking sheet to allow airflow inside smoker. Top each slice of bread with hearty handful of cheese. Place in smoker and smoke for 5 to 7 minutes or until cheese is melted. Serve immediately.

SMOKED CORN ON THE COB

Servings for 6+

INGREDIENTS:

Corn with husk still on	6 to 12 ears
Olive oil	½ cup
Green Onions (finely chopped)	1 bunch
Salt	
Pepper	

SUGGESTED WOOD FOR SMOKING:

Hickory or Mesquite chips

INSTRUCTIONS:

Prepare corn by gently pulling back husks on each ear. Remove silk but not husks. Place ears in a large pan and fill with water to cover corn. Let soak for several hours. Remove corn from water. Brush each ear with olive oil and coat with 1 to 2 tsp of green onions. Salt and pepper to taste. Pull husks back over corn. Place corn with husks in 225°F smoker for about 1 ½ hours. Serve with or without husks. Remove husks to eat.



SMOKED SUMMER VEGETABLES

Servings for 4-6

INGREDIENTS:

Summer Squash
Zucchini
Onion
Mushrooms
French Cut Green Beans

SUGGESTED WOOD FOR SMOKING:

Hickory or apple wood chips

INSTRUCTIONS:

Rinse and thinly slice summer squash, zucchini and onion. Mix all vegetables together. Form cup shaped containers using heavy duty aluminum foil. Place about 1 cup of vegetable mix in each foil cup. Season to taste with your favorite herbs and spices. Pinch top of foil cups together. To allow smoke penetration put a couple of small holes around top of each vegetable cup. Place foil cups in smoker at 220°F for 1 hour. Serve.

SMOKED TOMATOES

INGREDIENTS:

Tomatoes (medium)	1 or 2 per person
Extra Virgin Olive Oil	
Salt	
Pepper	
Basil	
Parsley flakes	

INSTRUCTIONS:

Slice off about 1/4 to 1/2 inch from stem end of each tomato. Make another smaller slice at opposite(blossom) end. Make slice so that the tomato will sit flat. Remove any remaining portion of stem. Rub tomatoes with olive oil and drizzle some in stem hole as well. Add salt, pepper, basil and parsley to taste. Place tomatoes on top cooking rack in smoker at 225°F. Smoke for 20 to 30 minutes or until tomatoes become soft. Serve hot.

SMOKED GARLIC EGGPLANT DIP

Servings for 4-6

INGREDIENTS:

Eggplant	3
Garlic	1 head
Olive oil	
Kosher or Sea salt	
Parsley (minced)	¼ cup
Pepper	

SUGGESTED WOOD FOR SMOKING:

Hickory chips

INSTRUCTIONS:

Rinse and dry eggplant. Peel garlic and set aside. If cloves are very large, cut in half. Make several ½" slits in eggplant and stud with garlic. Garlic should not be sticking out from eggplant. Coat eggplant with olive oil and sprinkle with salt. Place eggplant in smoker at 275°F and smoke for 30 to 45 minutes or until eggplant collapse and are soft. When eggplant have become soft, remove, cut in half and scrape flesh and garlic from skin. Mash with fork and mix in enough olive oil to make creamy. Season with salt, pepper and parsley. Serve with pita wedges or flatbread.

SMOKED POTATOES

Servings for 4-6

INGREDIENTS:

Potatoes (baking)	4-6
Olive oil	1 tbs
Garlic Salt	1 tsp

SUGGESTED WOOD FOR SMOKING:

Hickory chips

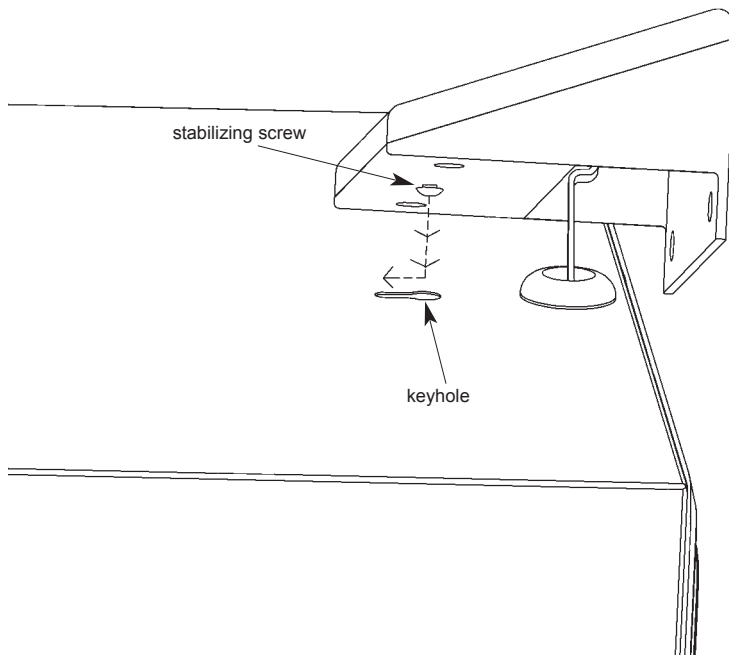
INSTRUCTIONS:

Wash and slice potatoes into ½ inch slices. Place on foil. Lightly season with olive oil and garlic salt or substitute your favorite herbs and spices. Place potatoes still on foil on cooking rack in smoker at 225°F for 45 minutes. Make sure there is room on either side of foil to allow airflow inside smoker.Serve.

SERVING SUGGESTIONS:

Top with:	
Sour Cream	½ cup
Shredded Cheddar Cheese	½ cup
diced green onion or chives	¼ cup
Bacon Bits	¼ cup

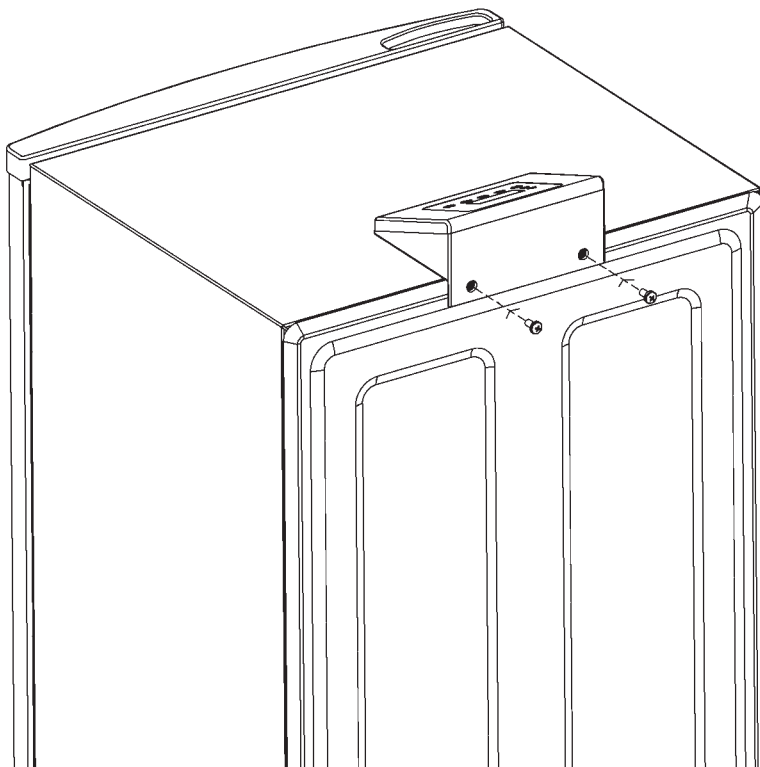
ASSEMBLY INSTRUCTIONS Continued



Step 3

Mount control panel by inserting stabilizing screw head into keyhole as shown.

Note: Stabilizing screw may need slight adjustment for snug fit.



Step 4

Secure control panel to smoker with (2) m5X.08x10 panhead screws provided.

Note: Do not over tighten.

IMPORTANT FACTS ABOUT USING SMOKER

- Maximum temperature setting is 275°F.
- Wood chips must be used in order to produce smoke and create the smoke flavor. See “Wood Smoking Guide for Meats” section in this manual.
- Food needs to be in the center of cooking racks. This allows food drippings to go into the water bowl.
- This is a smoker. 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.
- Cooking temperature dictates how fast wood burns. Low temperatures will cause a slow burn, high temperatures will cause a fast burn.
- 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 re-stabilize the temperature and stop flare up.
- When door is opened, sometimes a flare up may occur. Should wood chips flare up immediately close door, wait for wood chips to burn down then open door again.
- Do not leave old wood ashes in the wood tray. Tray should be cleaned out prior to each use to prevent ash buildup.

HOW TO CLEAN SMOKER

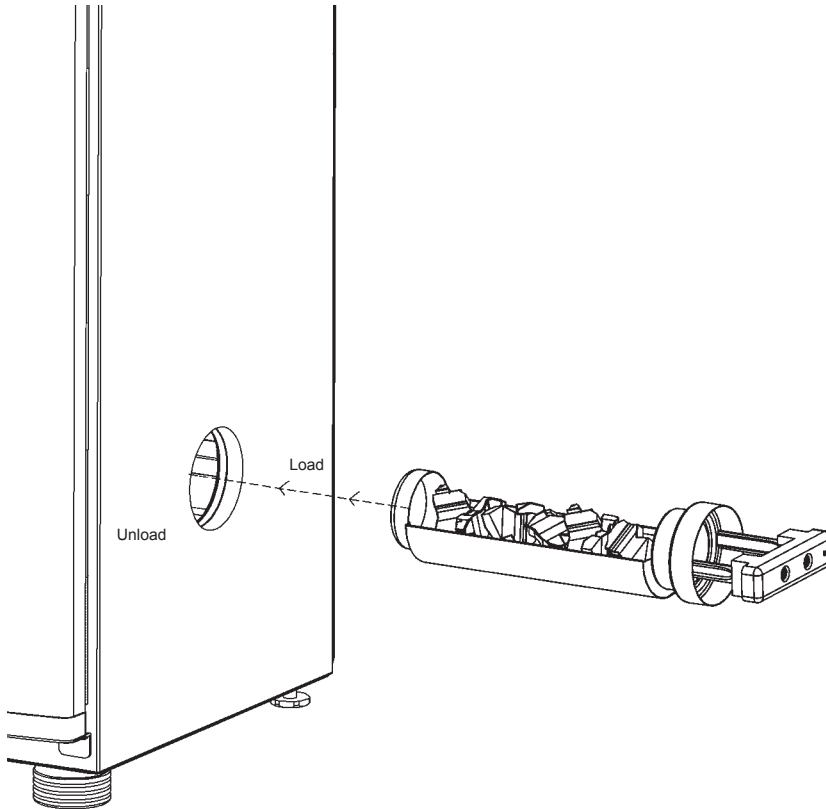
For cooking racks, water bowl, and drip tray use a mild dish detergent. Rinse and dry thoroughly. You may choose to coat cooking racks and water bowl with cooking oil or cooking spray for ease of clean up.

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.

Magnetic door seal and inside seam that seal attaches to **MUST** be cleaned after each use to keep magnetic seal in proper working condition.

ALWAYS MAKE SURE UNIT IS UNPLUGGED AND COOL TO THE TOUCH BEFORE CLEANING AND STORING.

HOW TO USE WOOD TRAY



Pre-soak wood chips for 30 minutes(optional).

When smoker reaches desired temperature place 1 cup of wood chips in wood tray.

Never use more than 1 cup of wood chips at a time.

Insert wood tray into smoker. Wood chips should be level with top rim of wood tray.

Turn handle to "Unload" mark on smoker. Wood will drop onto wood pan.

Check wood tray periodically to see if wood has burned down. Add more chips as needed.

Wood tray must be pulled out completely from smoker when checking wood chip level.

Adding more wood during smoking process:

Caution: Keep smoker door closed when adding wood chips.

Note: Wood tray will be HOT even if handle is not.

To add wood, turn handle to "Load" mark on smoker.

Pull wood tray from smoker.

Place wood chips in wood tray and re-insert into smoker.

Turn handle to "Unload" mark on smoker. Wood will drop onto wood pan.

Temperature may spike briefly when wood is added. It will stabilize after a short time. Do not adjust.

When door is opened a flare up may occur. Should wood chips flare up, immediately close door, wait for wood chips to burn down then open door again.

