

If youre searching for the ultimate backyard bbq sidekick to attain the perfect blend of food with delicious flavor and juicy, tender texture look no further than the Masterbuilt 30-Inch Digital Electric Smoker. Remove the hassle of setting and maintaining your vertical smoker temperature and use the digital control panel to easily set your cooking time and temperature. The natural rise of heat and smoke through the vertical cooking chamber of the meat smoker ensures optimal smoke during the internal smoke during the cooking process. Say goodbye to the complication of achieving perfectly prepared foods and let Masterbuilt help you master the art of outdoor smoking. We are new to the world of food smokers, so my wife strongly suggested that a budget of only \$200 would be appropriate. I chose the MasterbuiltMES 130B electric, which was \$184 from Amazon and was delivered for freein two days. My bottom line: it works ok. We've made some great meals with it. But asan engineer I have a few quibbles, some of which I can have fun fixing. Forgive me if this is all obvious to you experienced smokers. (1) Opening the door every 30-60 minutes to check the internal foodtemperature really disrupts the cooking. (2) The chips are heated in a small tray over the heating element, sowhen the thermostat turns off the heater to let the temperature goes and then stops until the heater turns on again. (3) The smoker has a large thermal mass, so their simple thermostat-likecontrol ("heater off when the temperature goes above the set point, onwhen it goes below") results in huge overshoot and undershoot, by 10-15degrees in each direction, with a cycle time of about 15 minutes. (4) The display is all but unreadable in sunlight. Being a tinkerer, I can't resist thinking about causes and fixes foreach of these: (1) Problem solved by using an Enzoo 4-probe temperature sensor withthin wires that can go past the gasket on the door. No need to buildanything here. (2) Problem solved by putting a couple of small 100W heating elements (wired in series, so 50W power dissipation) in the bottom of the chiptray, and turning them on periodically whenever the main heating elements (wired in series, so 50W power dissipation) in the bottom of the chiptray. controller cable (ground,5VDC power, heater on, and temperature sense) and connected a littlecircuit with a small solid-state relay that controls power to theadditional heating elements. For design details and photos see . It seems to work well. Lots of smoke almost all the time. (3) One common solution to feedback control for an inertial system is aPID controller, which I see many of you recommend as an add-on, wiredinto the 120 VAC heater power. Did Masterbuilt's engineer not understandPID? Maybe not; I looked at what is in their controller: a Zilog S38-bit processor that has only 4K of program memory, 208 bytes ofregisters, and no other read/write memory. It would be a challenge to implement a PID algorithm with that chip, in addition to what it's doingnow. So why did they choose that chip? Because it's cheap: in quantities of 1000 it costs less than 40 cents! (4) The story is similar for the display: their 4-digit 7-segment LEDcosts less than 40 cents. Something that works well in sunlight would cost a lot more. I'm thinking about four possible solutions to the temperature controlproblem (3). All would be compatible with the chip tray heater.(a) Discard the Masterbuilt controller and design my own. I'd use anArduino-like processor good enough to implement a PID algorithm, and include an e-paper display visible in bright light, which also solves problem (4). I'm guessing the the parts bought new would cost about \$50, but I have most of them already. No changes to the smoker's 120V wiringwould be needed, since it just replaces the stock controller and plugsinto the existing 4-wire cable coming out of the hole in the top. It would use the same temperature sensor, which incidentally isn't athermocouple; it's an NTC (negative temperature coefficient) thermistories to deal with; the disadvantage is you have to correct for itsnon-linearity.) I wouldn't be entirely plowing new ground; here are two guys who experimented with building a Masterbuilt replacement controller: //github.com/rshields9093/SmokerMC (b) Discard the Masterbuilt controller and use the inexpensive JapaneseBerne Rex-C100 PID unit with a new thermocouple, and a big solid staterelay with heatsink connected into the 120 VAC wiring of the unit. Others have posted about doing this. At least with the MES 130B thatwon't require drilling out rivets, as it apparently did with oldermodels, because there is a screwed-on access plate in the back. (c) Discard the Masterbuilt controller and use the Rex-C100, but with alittle interface circuit that controls the "heater on" signal that theoriginal controller provided. That means no big relay, and no muckingaround with the AC wiring inside the unit; just plug in the 4-wireconnector that originally plugged into their controller. (d) See if I can reprogram the CPU in their controller and shoehorn in aPID algorithm. (I've been writing software for 50+ years and am prettygood at space optimization.) The CPU's memory is rewriteable without removing it from the board by using a auxiliary programmer that connectwith 5 wires, and the Zilog S3 development tools (assembler, etc.) areavailable to anyone for free. It would be great if I discover that Masterbuilt didn't set the "hide program" bit, so I can read out and disassemble their program as a starting point. The advantage of this approach: no new hardware is needed. The disadvantage:reverse-engineering machine-language software is hard. Comments? I'll let you know which path I go down, if any. Reactions: MJB05615 and kruizer Good luck with your tinkering and builds... if something works well be sure to post the mod with lots of pic's! Some FYI's from a long time MES40 user. Some peeps fill the water pan with sand wrapped in foil. It becomes a large hot mass (eventually) so if you do open the smoker it warms up more quickly. I just wrap mine with foil an use it as a drip pan. Be sure to open the top vent all the way. I am on my second MES40 and this works well. It helps to cycle the heating element a bit. I use the chip tube for short smokes (like under 2 hours)Look into an AMNPS (A-Maze-N Pellet Smoker) - available on Amazon. This works great and I doubt you will use the chip tube very often going forward.. Reactions:mneeley490 and MJB05615 Hey Len, I'm new to the forum myself, but have had my MES 30 for about 5 years. The LEDs started to go out so it became hard to use. So I bought the Auber WSD-1500H-W WIFI smoker controller. It might have been overkill, but I can use it on any future electric smoker. If you could build a cheap PID controller there would be a lot of people interested I'm sure. Even one that isn't programmable, but basic. Right now the cheapest turn key option is either \$119 for the 1200W max version, or \$149 for the 1800W max version. Another tip is to look into the "mailbox mod", this brings the smoke generation outside the MES so it is much easier to control. You can get a pellet tube or the AMNPS maze which uses pellets and can smoke non stop for up to 12 hours. Can't wait to see what you come up with! Welcome from Ga Len. What you are doing sounds fascinating. Hope you'll share some pictures when done if all goes well. It's way over my head tech wise. I have an MES 40 gen 1 about 7 years old, switched to Auber PID almost a year ago and it's made my smoking much better by a longshot. We are new to the world of food smokers, so my wife strongly suggested that a budget of only \$200 would be appropriate. I chose the MasterbuiltMES 130B electric, which was \$184 from Amazon and was delivered for freein two days. My bottom line: it works ok. We've made some great meals with it. But asan engineer I have a few quibbles, some of which I can have fun fixing. Forgive me if this is all obvious to you experienced smokers. (1) Opening the door every 30-60 minutes to check the internal foodtemperature really disrupts the cooking. (2) The chips are heated in a small tray over the heating element, sowhen the thermostat turns off the heater to let the temperature gradually come down, smoke generation diminishes and then stops untilthe heater turns on again. (3) The smoker has a large thermal mass, so their simple thermostat-likecontrol ("heater off when the temperature goes above the set point, onwhen it goes below") results in huge overshoot and undershoot, by 10-15degrees in each direction, with a cycle time of about 15 minutes (4) The display is all but unreadable in sunlight. Being a tinkerer, I can't resist thinking about causes and fixes foreach of these: (1) Problem solved by using an Enzoo 4-probe temperature sensor withthin wires that can go past the gasket on the door. No need to buildanything here. (2) Problem solved by putting a couple of small 100W heating elements(wired in series, so 50W power dissipation) in the bottom of the chiptray, and turning them on periodically whenever the main heating elements off. To do that I tapped into their 4-wire controller cable (ground, 5VDC power, heater on, and temperature sense) and connected a littlecircuit with a small solid-state relay that controls power to theadditional heating elements. For design details and photos see . It seems to work well.Lots of smoke almost all the time. (3) One common solution to feedback control for an inertial system is aPID controller, which I see many of you recommend as an add-on, wiredinto the 120 VAC heater power. Did Masterbuilt's engineer not understandPID? Maybe not; I looked at what is in their controller: a Zilog S38-bit processor that has only 4K of program memory, 208 bytes of registers, and no other read/write memory. It would be a challenge to implement a PID algorithm with that chip, in addition to what it's doingnow. So why did they choose that chip? Because it's cheap: in guantities of 1000 it costs only 31 cents! (4) The story is similar for the display: their 4-digit 7-segment LEDcosts less than 40 cents. Something that works well in sunlight would be compatible with the chip tray heater.(a) Discard the Masterbuilt controller and design my own. I'd use anArduino-like processor good enough to implement a PID algorithm, and include an e-paper display visible in bright light, which also solves problem (4). I'm guessing the the parts bought new would cost about \$50, but I have most of them already. No changes to the smoker's 120V wiringwould be needed, since it just replaces the stock controller and plugsinto the existing 4-wire cable coming out of the hole in the top. Itwould use the same temperature coefficient) thermistorwith a resistance of about 50K ohms at room temperature. (The advantageof a thermistor is that there is no reference junction temperature todeal with; the disadvantage is you have to correct for itsnon-linearity.) I wouldn't be entirely plowing new ground; here are two guys whoexperimented with building a Masterbuilt controller: //github.com/rshields9093/SmokerMC (b) Discard the Masterbuilt controller and use the inexpensive JapaneseBerne Rex-C100 PID unit with a new thermocouple, and a big solid staterelay with heatsink connected into the 120 VAC wiring of the unit. Others have posted about doing this. At least with the MES 130B thatwon't require drilling out rivets, as it apparently did with oldermodels, because there is a screwed-on access plate in the back. (c) Discard the Masterbuilt controller and use the Rex-C100, but with alittle interface circuit that controls the "heater on" signal that theoriginal controller. (d) See if I can reprogram the CPU in their controller and shoehorn in aPID algorithm. (I've been writing software for 50+ years and am prettygood at space optimization.) The CPU's memory is rewriteable without removing it from the board by using a auxiliary programmer that connectwith 5 wires, and the Zilog S3 development tools (assembler, etc.) areavailable to anyone for free. It would be great if I discover that Masterbuilt didn't set the "hide program" bit, so I can read out and disassemble their program as a starting point. The advantage of this approach: no new hardware is hard. Comments? I'll let you know which path I go down, if any. Hi there and welcome! There are solutions/fixes for your 1-4 problems that exist but are not as much "tinkering" fun as your proposed solutions. I'll go over the "lesser tinkering" solutions. I'll go over tinkering" solutions. I'll go over t door on the wires (what I do) or run them down the vent. Benefits: A number of good units out there. These units can easily broadcast 300ft with no issues. Units have alarms, often high and low alarms. Many probes are a good thing! You can also take the unit inside for cooking stuff in the oven like a turkey (though I prefer to smoke it vs oven roast it). With so many probes you can measure both meat and smoker rack temps since temp is uneven across racks and on different racks so lots of data to see about meat and heat in your smoker! As others have mentioned the A-Maze-N Pellet Smoker (AMNPS) tray is not freaking awesome! Benefits: Was designed to produce PERFECT Thin Blue Smoke (TBS) for up to 12 hours so no fussing with it! Buy a 40lb bag of pellets and watch it last forever so that's great. You separate smoke generation from heat generation from heat generation so you don't propagate issues from one domain into the other especially if you build a Mailbox Mod to use with the AMNPS. Finally, with a mailbox mod you can cold smoke and reduce or eliminate the amount of heat the pellets generate into the smoker which is important in hotter climate states like TX where we dont get many low temp days where we can truly cold smoke. You guessed that a PID controller would help and you are right! The wide temp cycle swing was very likely intentional to be able to smolder the wooden chips to make smoke. If you have a stead temp like a PID provides then at some point the heating element is never on long enough or hot enough to smolder chips, it only maintains heat of the smoker. So a common approach here is to make or buy a PID, and cut the existing MES controller and electronics out of the loop by drilling out the rivets on the bottom panel, clipping 4 wire ends and splicing to make 2 wires. Now the MES plug feeds power directly to the heating element. So building or buying a PID + SSR + plug outlet + plug makes for a super simple and efficient controller for the smoker. You plug the new PID controller into the WES into the PID controller (outlet), and throw the PID controller for the smoker. You plug the new PID controller into the WES into the PID controller (outlet), and throw the PID controller for the smoker. You plug the new PID controller into the WES into the PID controller for the smoker. temp probe into the smoker (I feed mine down the vent) or fix it to the smoker body. My PID temp probe has an alligator clip end so can move it around and get the most accurate readings :) A PID solution + AMNPS eliminates temp swings so now u can do bacon and sausage without fear of melting out the fat AND you now have a set and forget carefree smoking and smoke generation setup that you dont have to fool with for a minimum of 12 hours!PID units like the ones you mention generally display much stronger than the crappy MES controller so problem solved there. that info :)Your Very Tinkerish Ideas: Now with all of that out of the way for you to digest. I TOTALLY understand and like where you are at with all the tinkering options. I think some are probably more effort than they are worth, mainly the work done on the heating element for smoldering chips. The chip solution you have is cool though! For solving your problem #3, which solves #4 as well: I like your option B as its simply building a PID to drive the smoker much like us PID guys are doing today and as mentioned above we have ways to elegantly do that and you can incorporate your solution for #2 as you like since u are running additional elements for heating chips. Your option C may work but that depends if the heat on/off signal is "pulsing" and hammering the existing onboard MES relay is a relay vs and SSR (could be wrong) so you would wearing out their relay unless you somehow managed the signal to avoid wearing out their relay unless you somehow managed the signal to avoid wearing out their relay unless you somehow managed the signal to avoid wearing out the relay. I think they use a relay vs and SSR (could be wrong) so you would wear out their relay unless you somehow managed the signal to avoid wearing out the MES relay is a the whole purpose is to let the PID control the temp the best way it seems fit not worry about an improper component being in the mix. It seems better to me to support the PID temp control behavior with a proper switch so everything does it's job properly. Option D, I'm not personally a fan of. If stranded on a dessert nothing but time, then no problem. But it seems like a mountain of problems that must be solved where the inability to solve one of any of them makes the whole approach fall apart and become a waste of time. Now for option A. You can do something like this for sure and it may be more easy to piggy back of this guy's work using the Raspberry PI platform. He has all the code there including Auduino stuff and this project is working. I know I use a HeaterMeater PID to run my MES :DYou still could write your algorithm rather than use his because his PID algorithm is based on running a blower fan. I use an SSR and after a good amount of tuning I figured out values that work with his algorithm that hold my smoker within 1-3F smoker temps (mostly within 1F). It would be nice to see an electric smoker. I have my PID settings that work with the existing algorithm and SSR if you ever need them. One thing to know when u go down this route is that there are a LOT of failure points. My wifi has failed and I've tried 2 different dongles for wifi so it's a hardware failure for sure now. The probe jacks allow you to plug in too far or too short, you have to get it just right or things don't read. The networking and wifi aspect can be touchy even when it does work. I had to use a stronger power plug or it would encounter power spikes it couldnt support and reboot. Just so many moving pieces here! If/when my HeaterMeter to work for my MES usage. Using 6 probes of wireless thermometers, AMNPS + Maiblox mod, I just really need a PID to control temp and I can RELIABLY and confidently perform and monitor my smoking with alarms and precision :) So building a PID like in option B that is a dumb and simple unit would make life so much easier but it's less tinkering if you really want to tinker. Anyhow, cool ideas and lots of room for tinkering Reactions: uncle eddie Hey Len, I'm new to the forum myself, but have had my MES 30 for about 5 years. The LEDs started to go out so it became hard to use. So I bought the Auber WSD-1500H-W WIFI smoker controller. It might have been overkill, but I can use it on any future electric smoker. If you could build a cheap PID controller there would be a lot of people interested I'm sure. Even one that isn't programmable, but basic. Right now the cheapest turn key option is either \$119 for the 1200W max version. Another tip is to look into the "mailbox mod", this brings the smoke generation outside the MES so it is much easier to control. You simply pipe in the smoke through the chip loader hole in the side of the MES. You can get a pellet tube or the AMNPS maze which uses pellets and can smoke non stop for up to 12 hours. Can't wait to see what you come up with! Exactly !!Auber PID controller and the mailbox mod. Makes using a MES 30/40 smoker so much easier. Reactions:joenationwide and MJB05615 Thanks, folks, for the comments and encouragement. (Especially tallbm, who seems to be a tinkerer after my own heart.) ... if something works well be sure to post the mod with lots of pic's! There are some photos of my first project (the chip tray heater) in a directory of that Github repository: s public and you don't need to sign in, so just click on the names of the photos. If you could build a cheap PID controller there would be a lot of people interested I'm sure. ... Right now the cheapest turn key option is either \$119 ... How about less than \$20? Here's what I'm thinking, which is basically my option (c) above: - Buy the great Rex-C100 PID controller plus thermocouple from this guy: Choose the "2PCS SET" for \$17.89 with free shipping.- Add three resistors and one zener diode (less than \$1), and wire it to replace the Masterbuilt smoker uses an electromagnetic relay and not a solid-state relay, so it shouldn't be turned off and on as frequently. But there are plenty of parameters in the Rex-C100 that can help with that. I started by changing the "proportioning cycle" from the default of 2 seconds, and that slowed down its action by a lot. It makes the temperature control a little looser, but it is still way better than what the Masterbuilt controller does. More experimentation is needed before I declare this a win. Has anyone used the "autotune" procedure in these PID controllers, or otherwise changed the PID values to match the thermal characteristics of these smokers? Reactions: tallbm Thanks, folks, for the comments and encouragement. (Especially tallbm, who seems to be a tinkerer after my own heart.) There are some photos of my first project (the chip tray heater) in a directory of that Github repository: s public and you don't need to sign in, so just click on the names of the photos. How about less than \$20? Here's what I'm thinking, which is basically my option (c) above:- Buy the great Rex-C100 PID controller plus thermocouple from this guy: . Choose the "2PCS SET" for \$17.89 with free shipping.- Add three resistors and one zener diode (less than \$1), and wire it to replace the Masterbuilt controllerI'm experimenting with it now, and it seems to be working. View attachment 470820Tallbm, you are right that the Masterbuilt smoker uses an electromagnetic relay and not a solid-state relay, so it shouldn't be turned off and on as frequently. But there are plenty of parameters in the Rex-C100 that can help with that. I started by changing the "proportioning cycle" from the default of 2 seconds to 15 seconds, and that slowed down its action by a lot. It makes the temperature control a little looser, but it is still way better than what the Masterbuilt controller does. More experimentation is needed before I declare this a win. Has anyone used the "autotune" procedure in these PID controllers, or otherwise changed the PID values to match the thermal characteristics of these smokers? Thanks, and yeah I like to tinker some when I get the time haha :DI checked out your github picks it looks like a cool little project and neat solution hahaha :) It's cool seeing your option C in action there. I've done autotune with the PID values to get tighter control as well. A number of people here have done autotune or tweaked PID values with various Auber PID units and everyone who uses a PID loves them! I have not fooled with the Rex-C100 so can't tell you anything about tunings. All these PID's have different algorithms so I'm pretty sure our Auber values wont help much :) If you could get that figured out in a nice neat concise package that would be so cool! I don't have the Rex, but have a Mypin for my Masterbuilt and a Twidec that I use on a countertop oven. I have used autotune, you want the smoker to be similar to how you will use it in cooking, since I often do 8 to 10 pound pork shoulders, I put in a pan with 9 pounds of water when I did the autotune. Reactions: tallbm Bought several Rexs for less than\$20, and 240v 3500w sauna elements that will fit in 40 inch masterbuiuts can be had for \$40.Ive now got two more badass smokers for less than \$100 each. Ok, I chose option(c): a replacement controller using the REX C-100 PID unit, connected to the smoker with a small interface printed circuit board I built. It works great: the temperature stays within a degree or two of the setpoint. We smoked a fantastic turkey for Thanksgiving! The parts cost about \$25, and there's no need to break open the box and change any of the 120V wiring. The PC board also optionally interfaces with the chip tray heater I described earlier, which keeps the smoke going when the main heater is off. Details and photos are in the attached file, and on Github at . I have a dozen extra PC boards (the total was only \$4.90 from China), so send me a private message if you really want one. I might even solder the components for you if that's not something you're comfortable doing. But this is definitely a DIY project, not a kit. Ok, I chose option(c): a replacement controller using the REX C-100 PID unit, connected to the smoker with a small interface printed circuit board I built. It works great: the temperature stays within a degree or two of the setpoint. We smoked a fantastic turkey for Thanksgiving! The parts cost about \$25, and there's no need to break open the box and change any of the 120V wiring. The PC board also optionally interfaces with the chip tray heater I described earlier, which keeps the smoke going when the main heater is off. Details and photos are in the attached file, and on Github at have a dozen extra PC boards (the total was only \$4.90 from China), so send me a private message if you really want one. I might even solder the components for you if that's not something you're comfortable doing. But this is definitely a DIY project, not a kit. Wow Len that is way too cool! What are the specs of the other components soldered onto the PC board and their specs, that would be cool too in case I ever want to do this. I'm not one that has ever done anything with a PC Board before or any real hardware circuitry but I have a novice level of understanding when it comes to this stuff so the if you have that info it would help :) Also, a quick question I think was brought up in a thread a long time ago. Couldn't someone buy an appropriate resistor and plug the ends into the MES 4 wire controller cable connector to force the Relay to always be switched "on" so that when the MES is plugged in, it would blindly feed power to the element with no control whatsoever? (like the rewire blindly feed source) can you explain what is needed to do this? I ask out of curiosity and because you are muuuuch more knowledgeable about this stuff than I am and can probably clear it up in like a quick explanation. I have a buddy who is about to get into meat smoking and if we can find him a cheap PID and SSR build... you have bit me with the tinkering bug to do this, it's all your fault :P What are the specs on the resistors and the diode? I didn't see those mentioned. Also if you a have a list with specs of the other components soldered onto the PC board and their specs, that would be cool too in case I ever want to do this. Good point. I added a parts list file to the Github repository. Also, a quick question I think was brought up in a thread a long time ago. Couldn't someone buy an appropriate resistor and plug the ends into the MES is plugged in, it would blindly feed power to the element with no control whatsoever? Yes, that's easy. Just plug a 1K ohm 1/4 watt resistor between the "power" and "heat" contacts of the MES 4-wire cable coming from the smoker. Those are the two outside pins on the connector.But beware that it will keep heating until one of three things happen: (1) you stop it, (2) the internal overheat sensor kicks in (I don't know what temperature it is set for), or (3) it starts a fire, or starts to melt, or otherwise blows up. Be careful! Len, great work. Very much admire your expertise. Good point. I added a parts list file to the Github repository. Yes, that's easy. Just plug a 1K ohm 1/4 watt resistor between the "power" and "heat" contacts of the MES 4-wire cable coming from the smoker. Those are the two outside pins on the connector.But beware that it will keep heating until one of three things happen: (1) you stop it, (2) the internal overheat sensor kicks in (I don't know what temperature it is set for), or (3) it starts to melt, or otherwise blows up. Be careful! Thanks for the reply and adding the parts list info to github! Hahaha that makes total sense to put the resistor between the power and the signal pin. It was on the edge of my mind but I couldn't clear it up at 1am that morning when I asked. It's good you explained the 1,2,3 of the MES behavior if this resist is shoved there into the connector. That is what I am aiming for then it will be a simple PID build with an SSR and never having to open the MES at all. The use case for this would be for anyone who doesn't want to or physically cant be messing with the MES to do the simple rewire... and for me to tinker with to see how well this works :) One of the highlights of food is the tempting wood-fired taste. Everyone who loves to smoke and grill food wants this delicious flavor and taste and the only way to get that perfect natural smoked taste and flavor in food is by using a smoker just like a Masterbuilt MES 35B Electric Smoker, see why? Now there are traditional and electric smokers to choose from. Traditional smokers are dirty and pollute your home. With an electric smoker, you can avoid these and smoke different kinds of food with the same ease. This is a review of the Masterbuilt 103 B electric smoker which has received top ratings and recommendations online. This might be the electric smoker that will fit your cooking needs at home. Noticeable Features of This Electric Smoker Comes with convenient digital panel controls. With four strong chrome-plated smoking quality with a thermostat temperature control system. Improves food taste and aroma with a water bowl and air dampers. The Masterbuilt MES 130 B and the MES 35B are two very popular Masterbuilt electric smoker models. Both come with durable smoker chambers and doors. However, the 35B is smaller with only three cooking racks. The 130B has four chrome-coated racks to cook or smoke more food. Masterbuilt MES 130 B and the MES 35B are two very popular Masterbuilt electric smoker models. 130B and 35B models, it is clear that they have some distinct differences. The 130B model has digital controls, which include a side loading wood chip tray. This feature makes it easy to add more wood chips without opening the smoking chamber and risking chamber and traditional controls and lacks a side-loading wood chip tray. This means that every time you add more wood chips, you must open the large door, which can cause fluctuations in temperature control and ease of use With its digital controls, you can set the temperature, time, and power on and off functions easily, without having to constantly monitor the smoker. One of the key advantages of the MES 130B is its thermostat temperature controls, which provide even and consistent smoking results. This feature ensures that your food is cooked to perfection every time, without any uneven cooking or overcooking. Large cooking space You will be able to smoke more food because this comes with four racks. You can smoke all kinds of food too from different kinds of meats, poultry, fish, vegetables, and more. Because this is a high-capacity smoker, youll save time and effort in smoking food for your family. And if you are worried about cleaning and maintaining a large smoker, you dont have to be because the racks are chrome-coated so these are very easy to clean. No need to brush hard, elbow grease is not required because youll be able to remove grease, oils, and dirt easily. With a wood chip loading system on the side Compared to other electric Masterbuilt smoker models, this smoker has a special wood chip loading door found on the side. This means you dont have to open the large smoker door to add wood chips and affect interior temperatures. With a fully-insulated body The Masterbuilt MES 1308 has a heavy, fully-insulated body The mans you dont have to open the large smoker door to add wood chips and affect interior temperature and all the natural flavors fully-insulated body. in. This results in smoked food with the best flavor and taste. Food cooks faster with a well-closed door. Improves smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking flavor Masterbuilt MES 130B smoker also features a motion of the smoking flavor Masterbuilt MES 130B smoker also features a motion of the smoking flavor Masterbuilt MES 130B smok using smokers with dry heat. The water bowl also helps to regulate the temperature inside the smoking chamber, ensuring that it remains consistent throughout the smoking process. This is important because fluctuations in temperature can result in uneven cooking or overcooking, which can affect the quality of your food. Masterbuilt MES 130B smoker has received positive reviews from many new users who are just starting to smoke food. This is because the smoker, load your food, and set the digital controls. Your food will be ready in just a few hours. Many users appreciate the convenience of the digital front panel, which automates the smoking process and ensures consistent results. The MES 130B also has a spacious interior, which allows you to smoke more food at once. However, some users have also reported that the smoker did not produce enough smoke to adequately smoke to adequately smoker is easy to clean, with a sturdy smoker body. Additionally, many users appreciate that the smoker is easy to clean, with a non-stick interior that makes cleaning up after smoking a breeze. One potential disadvantage of using a digital smoker effectively. This could result in a loss of control over the temperature and timing of the smoking process, and could potentially lead to overcooking or undercooking of your food. The Masterbuilt MES S35B electric smoker has several impressive qualities. It has a large smoking area, digital controls, a thermostat, and side loading wood chips system. It also has a durable body which means this smoker can withstand regular use. You will find this smoker easy to use and easy to clean. However, being a digital smoker means any damage to the digital panel will affect the entire smoker. It might not even power on or off. This is why you must take good care of the smokers digital controls at all costs. Despite this flaw, we still recommend the Masterbuilt MES 130B to first-time. and seasoned smokers. One of the highlights of smoking all kinds of food is the tempting wood-fired taste. Everyone who loves to smoke and grill food wants this delicious flavor in food is by using a smoker. Note: I would highly recommend Masterbuilt MES 130B compared to Masterbuilt MES 35B Electric Smoker, you can avoid these and smoker sto choose from. Traditional and electric smokers to choose from. Traditional smokers are dirty and pollute your home. With an electric smoker, you can avoid these and smoke different kinds of food with the same ease. This is a review of the Masterbuilt 103 B electric-powered smoker which has received top ratings and recommendations online. This might be the electric smoker that will fit your cooking needs at home. Noticeable Features of This Electric Smoker that will fit your cooking needs at home. load wood chips on the side of the smoker without opening the door. Offers consistent smoking quality with a thermostat temperature control system. Improves food taste and aroma with a water bowl and air dampers. The Masterbuilt MES 130 B and the MES 35B are two very popular Masterbuilt electric smoker models. Both come with durable smoker chambers and doors. However, the 35B is smaller with only three cooking racks. The 130B has four chrome-coated racks to cook or smoke more food. Masterbuilt MES 130B and 35B models, it is clear that they have some distinct differences. The 130B model has digital controls, which include a side loading wood chip tray. This feature makes it easy to add more wood chips without opening the smoking chamber and risking champes in temperature and loss of smoke flavor. On the other hand, the MES 35B has traditional controls and lacks a side-loading wood chip tray. temperature and smoke flavor. Digital control system The Masterbuilt MES 130B smoker is a great option for those who value precise temperature, time, and power on and off functions easily, without having to constantly monitor the smoker. One of the key advantages of the MES 130B is its thermostat temperature controls, which provide even and consistent smoking results. This feature ensures that your food is cooked to perfection every time, without any uneven cooking or overcooking. Large cooking space You will be able to smoke more food because this comes with four racks. You can smoke all kinds of food too from different kinds of meats, poultry, fish, vegetables, and more. Because this is a high-capacity smoker, you dont have to be because the racks are chrome-coated so these are very easy to clean. No need to brush hard, elbow grease is not required because youll be able to remove grease, oils, and dirt easily. With a wood chip loading system on the side. This means you dont have to open the large smoker door to add wood chips and affect interior temperatures. With a fully-insulated body The Masterbuilt MES 1308 has a heavy, fully-insulated door that will keep the temperature and all the natural flavors in. This results in smoked food with the best flavor and taste. Food cooks faster with a well-closed door. Improves smoking flavor Masterbuilt MES 1308 has a heavy, fully-insulated door that will keep the temperature and all the natural flavors in. bowl that allows you to add moisture to the smoking chamber. This feature ensures that your smoked food comes out juicier, tastier, and with better texture compared to using smokers with dry heat. The water bowl also helps to regulate the temperature inside the smoking chamber. process. This is important because fluctuations in temperature can result in uneven cooking or overcooking, which can affect the quality of your food. Masterbuilt MES 130B smoker has received positive reviews from many new users who are just starting to smoke food. This is because the smoker is easy to use, and does not require constant monitoring or babysitting of your food. Simply preheat the smoker, load your food, and set the digital controls. Your food will be ready in just a few hours. Many users appreciate the convenience of the digital front panel, which allows you to smoke more food at once. However, some users have reported issues with the digital front panel, which they claim malfunctioned early on in the smoke to adequately smoke their food, despite having a large interior capacity. Nonetheless, most users agree that the MES 130B is a durable smoker with long-lasting controls, heavy-duty doors, and a sturdy smoker body. Additionally, many users appreciate that the smoker is easy to clean, with a non-stick interior that makes cleaning up after smoking a breeze. One potential disadvantage of using a digital smoker like the Masterbuilt MES 130B is that if the digita panel or control system is damaged, you may not be able to use the smoker effectively. This could result in a loss of control over the temperature and timing of the smoking process, and could potentially lead to overcooking or undercooking of your food. The Masterbuilt MES S35B electric smoker has several impressive qualities. It has a large may not even power on or off. This is why you must take good care of the smokers digital controls at all costs. Despite this flaw, we still recommend the Masterbuilt MES130B to first-time and seasoned smokers. The digital control allows you to turn the smoker on and off and to control the cooking temperature and time whilst an adjustable air damper controls the amount of smoke in the cabinet. The body of the cabinet is fully insulated for heat retention and a thermostat ensures consistent temperatures. loading system so you can add flavoured wood chips without opening the door, allowing you to maintain the internal temperature. A detailed instruction manual contains the steps required for assembly, operation, a wood chip guide, smoking times and temperatures. It is suggested that the smoker is pre-seasoned before first use to rid it of oil produced in the manufacturing process. Features and benefits Use dry chips for a faster burn and more intense smoke, or chips soaked in water for a slower burn and milder flavouring. Supplied with 4 chrome plated racks (total cooking area of 4,587cm), water bowl, wood chip tray, removable base drip pan and rear grease collection tray. The water bowl can be used to add moisture to foods or filled with fruit juice or other combinations for subtle favouring. The wood chip tray collects ash for easy disposal and the removable base drip pan has a hole in the centre allowing excess juices and grease to flow into the cooking area of 4,587cmPatented side wood chip loaderFully insulated body retains the heat800W with thermostatic temperature controlDimensions (cm): 53.1 (W) x 50.3 (D) x 85.5 (H)*Pay in 24 installments with Klarna, APR 21.90%: Borrowing more than you can afford, or paying late, may make it harder to get credit in the future. Credit subject to status. 18+. UK residents only. A downpayment of 10% or higher may be required. Klarna Financing has a representative example: 21.9% APR (fixed). Representative example: 21.9% APR (fixed). Representative based on a loan amount of 55.01. Total amount payable of 1,463.39. Total charge for credit 263.39. Minimum and maximum purchase amount 250 - 10,000. Lender: Klarna Financial Services UK Limited (nr 14290857). T&Cs apply. Pay in 3 is an unregulated credit agreement. Borrowing more than you can afford or paying late may negatively impact your financial status and ability to obtain credit. 18+, UK residents only. Subject to status. T&Cs and late fees apply. One of the highlights of smoking all kinds of food is the tempting wood-fired taste and flavor in food is by using a smoker just like a Masterbuilt 130B Electric Smoker. Note: I would highly recommend Masterbuilt MES 35B Electric smokers to choose from. Traditional smokers are dirty and pollute your home. With an electric smoker, you can avoid these and smoke different kinds of food with the same ease. This is a review of the Masterbuilt 103 B electric smoker that will fit your cooking needs at home. Noticeable Features of This Electric Smoker Comes with convenient digital panel controls. With four strong chrome-plated smoking racks for more space to smoke food. Will let you load wood chips on the side of the smoker without opening the door. Offers consistent smoking quality with a thermostat temperature control system. Improves food taste and aroma with a water bowl and air dampers. The Masterbuilt MES 130 B and the MES 35B are two very popular Masterbuilt electric smoker models. Both come with durable smoker chambers and doors. However, the 35B is smaller with only three cooking racks. The 130B has four chrome-coated racks to cook or smoke more food. Masterbuilt MES 130B and 35B models, it is clear that they have some distinct differences. The 130B model has digital controls, which include a side loading wood chip tray. This feature makes it easy to add more wood chips without opening the smoking chamber and risking c more wood chips, you must open the large door, which can cause fluctuations in temperature and smoke flavor. Digital control system The Masterbuilt MES 130B smoker is a great option for those who value precise temperature control and ease of use. without having to constantly monitor the smoker. One of the key advantages of the MES 130B is its thermostat temperature controls, which provide even and consistent smoking results. This feature ensures that your food is cooked to perfection every time, without any uneven cooking or overcooking. Large cooking space You will be able to smoke more food because this comes with four racks. You can smoke all kinds of food too from different kinds of meats, poultry, fish, vegetables, and more. Because the racks are chrome-coated so these are very easy to clean. No need to brush hard, elbow grease is not required because youll be able to remove grease, oils, and dirt easily. With a wood chip loading system on the side. This means you dont have to open the large smoker door to add wood chips and affect interior temperatures. With a fully-insulated body The Masterbuilt MES 1308 has a heavy, fully-insulated door that will keep the temperature and all the natural flavors in. This results in smoked food with the best flavor and taste. Food cooks faster with a well-closed door. Improves smoking flavor Masterbuilt MES 130B smoker also features a water bowl that allows you to add moisture to the smoking chamber. This feature compared to using smokers with dry heat. The water bowl also helps to regulate the temperature inside the smoking chamber, ensuring that it remains consistent throughout the smoking process. This is important because fluctuations in temperature can result in uneven cooking, which can affect the quality of your food. This is because the smoker is easy to use, and does not require constant monitoring or babysitting of your food. Simply preheat the smoker, load your food, and set the digital controls. Your food will be ready in just a few hours. Many users appreciate the convenience of the digital front panel, which automates the smoking process and ensures consistent results. The MES 130B also has a spacious interior, which allows you to smoke more food at once. However, some users have reported issues with the digital front panel, which they claim malfunctioned early on in the smokers life. Others have reported issues with the digital front panel, which they claim malfunctioned early on in the smokers life. a large interior capacity. Nonetheless, most users agree that the MES 130B is a durable smoker with long-lasting controls, heavy-duty doors, and a sturdy smoker is easy to clean, with a non-stick interior that makes cleaning up after smoking a breeze. One potential disadvantage of using a digital smoker like the Masterbuilt MES 130B is that if the digital panel or control system is damaged, you may not be able to use the smoking process, and could potentially lead to overcooking or undercooking of your food. The Masterbuilt MES S35B electric smoker has several impressive qualities. It has a large smoking area, digital controls, a thermostat, and side loading wood chips system. It also has a durable body which means any damage to the digital panel will affect the entire smoker. It might not work properly or it may not even power on or off. This is why you must take good care of the smokers digital controls at all costs. Despite this flaw, we still recommend the Masterbuilt MES 130B to first-time and seasoned smokers. 1. How big is a pallet? A pallet is, most commonly, a flat wooden structure that supports large and/or heavy goods in a stable manor whilst in transport. Goods are generally secured to the pallet crate (1.2m) which creates full protection for the oven. All other BBQs and Heavy products are delivered using a Euro pallet and the Dimensions are 120cm long and 80cm wide. 2. Can you deliver to other than Mainland UK?Yes, delivery to Mainland UK?Yes, deliveries for comparison and will pay the first 40. For deliveries to Northern Ireland, Highlands of Scotland, Isle of Man expect to pay a supplement of between 90 and 120. The supplement for deliveries to France are approximately 150, or so. It is advisable to call our Customer Services team on 01522 704505 beforehand to discuss your requirements and obtain an accurate guote. 3. How soon can I expect to receive my item? Mainland UK 3 working days N Ireland, Highlands of Scotland, Isle of Wight, Isle of Man and France 3-5 working days 4. Will you contact me to arrange a convenient delivery address are correct on the order details you have provided on the order, as it is these details that we will use to contact you. It is important that you notify us of any potential issues for the delivery driver such as narrow or unadopted roads, restricted access, etc. A delivery vehicle can be as large as a furniture removals lorry however if we are aware of any issues, we may be able to overcome these by using a smaller, 7.5 tonne vehicle, similar in size to a refuge lorry. If the delivery cannot be made, a charge may be levied for a failed delivery. If you have not heard from us within 24 hours of placing your order, please telephone our Customer Services team on 01522 704505. We cannot dispatch the pallet without pre arrangement. 5. Will you provide a time slot for my delivery? Regrettably, we are unable to provide you with a time slot. Deliveries are usually made between 9am and 5pm on the scheduled day. We will ask the driver to call you when he is an hour away, however this is not quaranteed and is down to the driver. 6. Do I have to be in for the item to be delivered? Yes, it is extremely important that you are present to receive your item as you will need to check it for any damage. It is guaranteed against damage in transit so if there is any sign of damage at all, please record this on the driver on the copy of the delivery note. When notification of any damage is received at this office, we will then arrange an immediate spare part or replacement. Any goods marked as "unchecked" will be deemed to have been received in good order. There are some products which cannot be completely checked at the point of delivery and we accept that, however, please notify us within 24hrs of the delivery if you identify damage components after removing the packaging. If there is no-one available to accept delivery, the goods will be returned to the local distribution centre and an additional re-delivery charge will be incurred. 7. Will the driver remove the packaging? The driver is not responsible for unpacking the product or removing pallets and/or packaging materials. 8. Can the delivery driver put the item in my garage/garden/shed?We regret that deliveries are what are known as kerbside deliveries. The driver is not insured to park his own discretion. He/she will use a hydraulic hand trolley to move your item and place it as close to the final destination as possible. The trolley has small wheels and is unable to operate on soft surfaces such as grass, gravel, cobbles or over steps. It is important that you have a hard, level surface for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be levied for a failed delivery. If the delivery cannot be made, a charge may be delivery and the delivery cannot be delivery. If the delivery cannot be delivery and the delivery delivery and the delivery a with you. 9. Is installation included?No, installation is not included, this is your responsibility. Ovens weigh between 225kg and 670kg, whilst the BBQs can be in separate parts. Given the weights involved we would suggest between two and four people will be necessary. Some heavier items have anchor points making them suitable for hoisting (if you are unsure, please call our Customer Services team on 01522 704505). It is possible to hire hoisting equipment but you should check with any hire company that the lifting capacity is appropriate.

Masterbuilt mes 130p digital electric smoker. Are masterbuilt electric smokers any good. Mes 130b digital electric smoker. Can you use a masterbuilt electric smoker indoors. Masterbuilt digital electric smoker indoors.