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Www.masterbuilt.com Installation Tool: Phillips Screwdriver (not Included)

Approximate Mounting Time: 15 Minutes CARBON MONOXIDE RISK WARNING

Burning Wood Chnits Emit Carbon Monoxide, Which Has No Odour And Can Cause

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With This Masterbuilt Dual Fuel Smoker You'll Achieve Competition-ready Results In
Your Own Backyard. Whether You Love The Flavor Or Charcoal Or Prefer The
Consistent Heat Of Pr Jan 24th, 2024.

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Where Is Water Pan In Masterbuilt Electric Smoker The Best Smoked Rib Recipes Are So Nuanced In Layers Of Flavor That It's Almost Impossible To Replicate With Any Other Form Of Cooking. Tip: You Can Only Clean The Food And Grease But Leave The Seasoning I.e. I Hated That Little Chip Pan. Water Pan Placement Will Largely Be

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