**5 reasons to buy an electric smoker**

When it comes to buying a smoker (especially right at the point of making that decision), the debate (which barbeque folks know all too well) of which is better between electric and charcoal smokers comes up. From the start, there’s the huge tendency to be biased to the charcoal smoker; some may call it the only “true” smoker there is, while others just feel other smokers are just inferior to the charcoal smoker. All of these aren’t facts set in stone, and that doesn’t make electric smokers any slouch either; if anything, an electric smoker is better recommended for a “newbie” in the smoking game, and talks about the electric smoke not producing true genuine barbeque taste are mostly subjective. This piece highlights 5 of the most obvious reasons to get an electric smoker and why buying an electric smoker could be a great choice.

**Reason #1: Electric Smokers are great for beginners**

If you are out for a smoker for the first time, Ease of use is necessary. With the conventional smokers, tasks can get “advanced” and complicated pretty quickly, and can become overwhelming for beginners. Electric smokers are big on ease of use; anyone who can operate an electric oven can operate an electric smoker, as straightforward as that. All you need do is to set the desired temperature, the desired smoking time, and everything else comes easy. This gives room for beginners to get around the learning curve more easily, and by the time they’ve gotten a hang of smoking as it suits them, they can decide to move to the “authentic” types of smokers or just stay with electric smokers (and probably get a higher tiered option).

Electric Smokers are a great starting point for beginners in the Barbeque game, and that’s one of its defining features. Its ease of use is much preferred at the beginning, and it warms up the user to Barbequing as it is properly done.

**Reason #2: The Pricing**

As far as electric smokers are concerned, the cost is relatively lower than most of the other smoker types; and that’s just not about the initial cost of purchase, but also includes the long-term value it holds against money spent. It is a known fact that electric smokers are big on convenience (with the “set and forget” kind of operation mode), and they sometimes pack a lot of features (most especially, cooking space) for an affordable price. For instance, the Masterbuilt 30” Digital Electric Smoker offers 4 food racks (which is fine for up to 8 racks of ribs at a go), and comes at such an affordable price that, when compared with, say, the Traeger Lil Tex Elite Wood Pellet Grill, of similar cooking space and thrice the price, it suddenly becomes the better deal.

The savings made from the purchase of an electric smoker could be used to get more accessories and the other things (like sauces, rubs, etc.). A pellet smoker could be gotten alongside an electric smoker, and it works so well, it gives barbeques made on the electric smoker the “authentic” smoked flavour (which puts the notion that electric smokers can’t manage an authentic smoke to sleep)

**Reason #3: It’s super easy to start up**

Everyone knows how time consuming starting up a charcoal smoker is; you’ll have to figure out how to deal with the spiking temperature, and control airflow to make it just perfect. Even people who can do all of these pretty quickly would gladly trade the stress for an electric smoker if they can. All those cumbersome processes are replaced with just the flick of a switch and a minor temperature setting on an electric smoker; all of that time saved could then be used to focus on the other things that would make the barbeque better (like the rubs, sides and sauces). All you really have to do when starting up an electric smoker, is to fill up the water tray, throw in the fire starting wood chips, adjust your temperature settings (allow it to reach the desired cooking temperature, of course), and then, add the food. If you want to go a step further, you could throw in a pellet smoker accessory for the extra smokey flavour.

In all, electric smokers are easier to start up than a charcoal smoker, and no matter how you wish to do it, starting up an electric smoker isn’t stressful at all.

**Reason #4: Perfect for places where there is a fire ban**

There are places that have a fire ban, due to the time of year or some other reasons. Most smokers are affected by fire ban, and most of time means no barbeque can be done there (at that time). Electric smokers are great for situations like that; simply because they’re unaffected by the ban. If you find yourself in an area where the fire ban is enforced, and you really would love to have barbeque with friends (maybe), then an electric smoker is your best option (if not your *only* option).

Also, for folks who live in apartments where the use of charcoal smokers are prohibited, the electric smoker saves them from chalking off barbeques completely.

**Reason #5: it’s easy to Cold-smoke on**

Cold smoking (smoking at very low temperatures) can be done on an electric smoker relatively more easily. Every other types of smoker can manage cold smoking too, albeit with some modifications and DIYs (and a bit of dedication too), but the electric smoker would perform the process with minimal cold smoker attachments that won’t cost all that much.

**Conclusion**

Electric smokers aren’t without their faults anyway, from the fact that its parts can break down (and would take a technician to fix it), to the fact that you’re not going to get “smoke rings” in your meats if you these smokers. But taking the features (both present and absent) together as one, we would realise that electric smokers are geared towards a specific sector of barbeque folks: Beginners who are just getting around barbeques, folks who are looking to save time, and folks who are cooking for a larger groups of people. And for these people, the electric smokers would just perfect; for the others, it’s still recommendable, provided you can live with its flaws.