

Masterbuilt Outdoor Products has made every effort to provide you with a high quality, long-lasting, trouble-free product.

In the event of a problem, please call our toll free number

**1-800-489-1581**

**Thank You for purchasing this MASTERBUILT product.**



450 Brown Avenue  
Columbus, Georgia 31906



**GrandMAC Series  
TRIPLE CROWN  
DELUXE ELECTRIC SMOKER & GRILL  
MODEL NUMBERS: GMDES, GMSSDES**

ASSEMBLY & OPERATING INSTRUCTIONS  
WARNING & SAFETY INFORMATION



**⚠ WARNING:**

**FOR OUTDOOR USE ONLY. Do not use electric smoker in or around water. This could cause an electric shock, leading to injury or death. Burning Charcoal is a Carbon Monoxide Hazard (See Serial Plate On Unit). Never use indoors (home, garage, enclosed porch, tent). Keep the smoker away from buildings, garages, flammable materials, flammable fluids and automobiles while in use. Do not leave unit unattended at any time.**

**⚠ STOP:**

**Use a 110 volt current only. If element will not heat up, it may be that several other appliances are using same 110 line. Use a line less used. Never use a drop cord this will reduce wattage dropping heat from element causing longer cook time.**

**⚠ WARNING:**

1. Read all instructions.
2. Never use indoors. Outdoor use only.
3. Never use in or around water. This could cause an electric shock resulting in injury or death.
4. Only use a 110 volt current as power supply.
5. Do not use water to extinguish the fire, as this will damage the porcelain finish and could cause an electric shock resulting in injury or death.
6. As with any smoker, care must be taken to prevent heat damage to anything around or under the smoker.
7. Keep away from flammable material and fluids such as gasoline, alcohol, diesel fuels, kerosene, charcoal lighter fluid and/or automobiles.

**⚠ WARNING ⚠**

**CARBON MONOXIDE HAZARD**

Burning charcoal or wood gives off carbon monoxide, which has no odor and can kill you. DO NOT burn charcoal or wood inside homes, vehicles or tents. Use only in well ventilated areas.

**Masterbuilt Outdoor Products  
WARRANTY INFORMATION**

To validate your warranty, please fill out and return this portion within 30 days of the date of purchase.

Send to:  
MASTERBUILT Outdoor, Inc.  
450 Brown Avenue,  
Columbus, Georgia 31906

1. Name \_\_\_\_\_
2. Address \_\_\_\_\_  
City \_\_\_\_\_  
State \_\_\_\_\_ Zip \_\_\_\_\_
3. Dealer's Name \_\_\_\_\_
4. Dealer's Location \_\_\_\_\_
5. Date of Purchase \_\_\_\_\_
6. What brands of outdoor cookers have you previously owned? (Optional)  
\_\_\_\_\_
7. Serial # \_\_\_\_\_ and/or Model # \_\_\_\_\_

Thank you for your purchase and filling out this warranty questionnaire.

## WARRANTY INFORMATION:

Masterbuilt Outdoor Products warrants the TRIPLE CROWN DELUXE ELECTRIC SMOKER (GMDES) and the STAINLESS STEEL TRIPLE CROWN DELUXE ELECTRIC SMOKER (GMSSSES) to be free from defects in material and workmanship for one year. This Masterbuilt Outdoor Products warranty does not cover rust of the unit. Within this period, Masterbuilt Outdoor Products shall correct any defect by repairing or replacing defective parts of the equipment.

Masterbuilt Outdoor Products requires reasonable proof of purchase and suggests that you keep your receipt. Failure to complete and return warranty information will make product warranty null and void. Upon the expiration of such warranty, all such liability shall terminate.

This warranty does not include the cost of property damage due to the failure of the product and does not cover damage due to the misuse, abuse, accident, damage arising out of transportation, or damage incurred through commercial use of this product. THIS EXPRESS WARRANTY IS THE SOLE WARRANTY GIVEN BY THE MANUFACTURER AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. Neither Masterbuilt Outdoor Products nor the retail establishment selling this product has authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Masterbuilt Outdoor Products maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/ purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

Notwithstanding this limitation of warranty, the following specific restrictions apply for California residents. If service, repair, or replacement of the product is not commercially practicable, the retailer selling the product or Masterbuilt Outdoor Products will refund the purchase price paid for the product, less the amount directly attributable to use by the original buyer prior to the discovery of the nonconformity. In the state of California only, you may take the product to the retail establishment selling this product, in order to obtain performance under warranty.

This expressed warranty gives you specific legal rights. You may also have other rights which may vary from state to state.

**NOTE:** Paint finish may burn off under normal use and therefore it carries no warranty.

8. Do not allow children to use the smoker. Keep children and pets away from smoker when in use.
9. Do not wear loose clothing when using smoker.
10. Do not store the smoker until the heating element has cooled.
11. Use heat protective gloves when handling the smoker. Use heat protective gloves or long tongs when adding wood to wood chip bowl.
12. Always use in accordance with all applicable local and national fire codes. Use on non-combustible surfaces such as concrete, brick and rock.
13. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
14. Do not operate appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Masterbuilt's customer service, for replacement part information, 1-800-489-1581.
15. The use of accessory attachments not recommended by Masterbuilt Outdoor Products may cause injuries.
16. Always, attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn all control to "off", then remove plug from wall outlet.
17. Do not use appliance for other than intended use.
18. Do not immerse electric cord or control panel in water.
19. Open lid with caution to prevent burns because from steam.
20. **SAVE THESE INSTRUCTIONS.**

### **CAUTION:**

Never move the unit while in use. If moving becomes necessary, do not touch body or lid as they may be very hot.

### **GENERAL INSTRUCTIONS FOR SAFE USE OF ELECTRIC SMOKER:**

1. Do not burn trash, leaves, paper, cardboard or plywood in the smoker. The use of seasoned hardwood is recommended. Avoid using softwood such as pine or cedar because they are likely to throw sparks.
2. Keep all screws and nuts tight to be sure smoker is in safe working condition. Inspect smoker on regular basis to ensure that it is operational.

**NOTE:** After repeated use, a discoloration of the metal may occur.

**Please read all instructions and warnings before assembly.**

## TOOLS REQUIRED:

Phillips head screwdriver, crescent wrench or socket wrench set.

**NOTE:** Do not completely tighten screws until the assembly is complete.  
For easier assembly we recommend two people assemble this product.

## PARTS LIST/IDENTIFICATION:

PART NUMBER	DESCRIPTION	QUANTITY
	<b>Dome Parts</b>	
A	Dome	1
B	Handle	1
C	Wing Nut, Lock Washer, Washer	2
D	Heat Indicator	1
E	Large Bolt	1
F	Air Damper	1
G	Nut & Bolt	1
	<b>Middle Body Parts</b>	
H	Middle Body	1
I	Grill Racks	3
J	Grill Rack Brackets	9
K	Bracket Bolts	9
L	Handles	2
M	Wing Nut, Lock Washer, Washer	4
N	Wood Door	1
O	Water Bowl	1
	<b>Lower Body Parts</b>	
P	Lower Body	1
Q	Wood Chip Bowl	1
R	Spring Clips (Attached To Body)	4
S	Brackets	3
T	Bracket Bolts (3-Brackets, 2-Element Bracket)	5
U	Side Shelf	1
V	Bolt, Nut, Lock Washer, Washer	4
W	Electric Element	1
X	Element Bracket	1
Y	Electric Controller Unit	1
Z	Heat Shield	1
AA	Ash Pan	1
	<b>Leg &amp; Wheel Parts</b>	
BB	Front Legs	2
CC	Bottom Rack	1
DD	Wheel Legs	2
EE	Wheels	2
FF	Rubber Feet	2
GG	Large Stainless Steel Nuts	4
HH	Leg Mounts	4

## Try Southern Secrets

### Spices, Marinades, BBQ Sauces and Batters



**Kickin' Cajun** Seasoning for Frying Turkeys  
**Steak Seasoning** for Frying or Grilling  
**BBQ Rub** for Smoking Ribs and More

### Injectable Turkey Marinades



**Garlic & Herb or Buttery Creole**

ALSO TRY: Sizzlin' Steak Marinade, Glazing Honey Injectable Marinade, Kickin' Cajun Hot Wing Sauce, Hot and Spicy BBQ Sauce and Grandma's Mild BBQ Sauce

### Fish & Seafood Batters



**Original Crispy Batters**  
**Original Crispy Cajun Batters**  
**Southern Style Corn Meal Breeding**

### Gift Packs



Turkey Cookin' Kit



Steak & BBQ Cookin' Kit



Fish & Wing Cookin' Kit

Try 'Em All... [www.masterbuilt.com](http://www.masterbuilt.com) **11**

## Cooking Chart for Electric Smoking

BEEF	Quantity	Heat Setting	Charcoal (Amount)	Water (Quart)	Wood Chips (cups)	Cooking Time (hrs.)	Meat Thermometer Internal Temp. or Test for Doneness
Whole rump roast	3 - 4 lbs.	MI	5 - 7 lbs.	3	2	2 1/2 - 3 1/2	140°F Rare
	Pot roast (arm, chuck, blade, top, bottom round)	4 - 5 lbs.	MI	7 - 8 lbs.	3 - 4	2 - 3	160°F Medium 170°F Well done
Short ribs	3 - 4 lbs.	MI	5 - 7 lbs.	3	2	1 1/2 - 2 1/2	Well done may require longer cooking times.
	4 - 6 lbs.	MI	7 - 8 lbs.	4	3	3 - 4	
Brisket	3 - 4 lbs.	MI	7 - 8 lbs.	4	3	3 - 4 1/2	170°F Well Done
	5 - 7 lbs.	MI	8 - 10 lbs.	5 - 6	3	4 - 6 1/2	
PORK	3 - 4 lbs.	MI	8 lbs.	4	2	3 1/2 - 4 1/2	170°F Well Done
	Loin roast, bone in	5 - 7 lbs.	MI	8 lbs.	3	5 - 7	
Loin roast, boneless	3 - 5 lbs.	MI	10 lbs.	4 - 5	3	3 1/2 - 5 1/2	Well done meat pulls away from bone
Spareribs	4 - 6 lbs.	MI	8 - 10 lbs.	4	3	2 1/2 - 3 1/2	
	7 - 10 lbs.	MI	10 lbs.	5 - 6	3	3 1/2 - 5	
Country Style back ribs	4 - 6 lbs.	MI	7 - 10 lbs.	5	3	4 - 5	Well done meat pulls away from bone
Pork Chops 1-inch thick	6 - 10 chops	MI	5 - 7 lbs.	3 - 4	3	2 - 3	
HAMS	5 - 7 lbs.	MI	7 - 8 lbs.	4	3 - 4	2 1/2 - 3 1/2	140°F Well Done
	8 - 10 lbs.	MI	10 lbs.	5	3	4 - 6	160-170°F Well Done
	16 - 18 lbs.	MI	10 lbs.	6	5	6 - 8	185°F Well Done
POULTRY	2-3 lbs. each	MI	5 - 7 lbs.	3 - 4	2	2 1/2 - 3 1/2	180°F Leg moves easily in joint
	Chicken (2 whole)	MI	8 - 10 lbs.	4	3	3 - 4	
	Hen (one)	MI	10-12 lbs.	3	2	3 - 3 1/2	
Turkey	8 - 10 lbs. 11 - 13 lbs. 14 - 16 lbs.	MI	8 lbs. 8 - 10 lbs. 10-12 lbs.	5 6 6	3 3 4	4 - 6 6 - 7 1/2 6 - 8	185°F Leg moves easily in joint.
LEG OF LAMB	5 - 7 lbs.	MI	8 lbs.	4 - 5	3	3 1/2 - 5	140°F Rare 160°F Medium 170°F Well Done
VEAL RUMP ROAST	3 - 5 lbs.	MI	5 - 7 lbs.	4	2	1 1/2 - 3 1/2	140°F Rare 160°F Medium 170°F Well Done
FISH & SEAFOOD	Whole fish	MI	7 lbs.	4	2 - 3	2 - 3	Flesh white, flakes when forked
	Fillet	MI	5 lbs.	3	1 - 2	1 1/2 - 2 1/2	
	Whole salmon	MI	10 lbs.	5 - 6	3	4 - 6 1/2	
Shrimp, crab legs, lobster, clams	Full grid	MI	5 lbs.	3	1 - 2	1 - 2	Shrimp pink Shells open
WILD GAME	cornish hens	MI	5 - 7 lbs.	3	2	2 - 3	Leg moves easily in joint
	Small game birds (Quail, dove, etc.)	MI	7 - 10 lbs.	4	2 - 3	2 - 4	
Large game bird (Pheasant, duck, goose, etc.)	5 - 7 lbs.	MI	8 - 10 lbs.	4 - 5	2 - 3	4 - 5	180-185°F Well Done

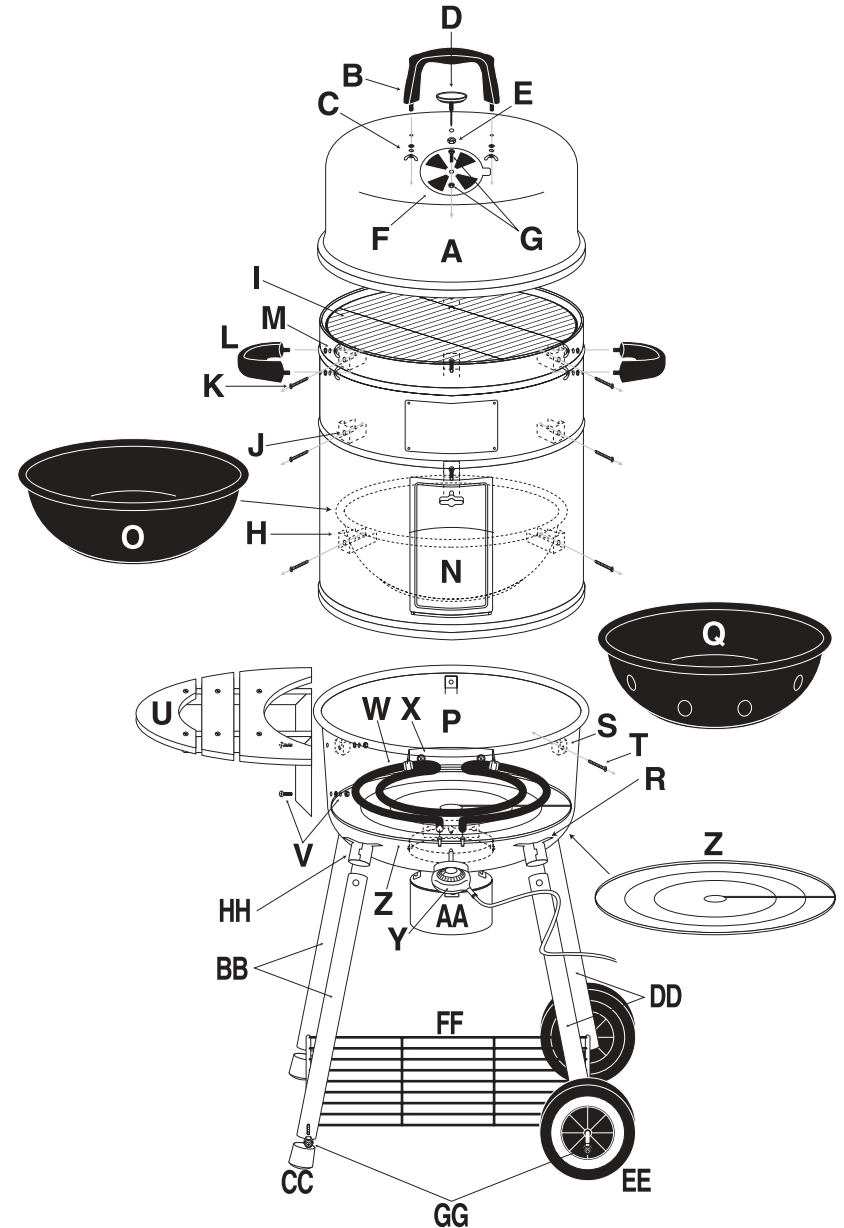
### ADDITIONAL SMOKING TIPS

- When the outside temperature is cooler than 65°F and the altitude is above 3,500 feet, we suggest adding more cooking time. (If you are not sure the meal is cooked, use a meat thermometer to test meat)
- Do not lift your smoker lid during the smoking process to check food. This will extend your cooking time due to heat escape.
- If you are using only 1 grill rack, use the upper grill rack for better results. If you need to use more grill racks place the meat that requires the least cooking time on the top grill rack.

## ⚠️ WARNING:

SMOKER IS FOR OUTDOOR USE ONLY! DO NOT USE SMOKER INDOORS! NEVER USE IN OR AROUND WATER. THIS COULD CAUSE AN ELECTRIC SHOCK RESULTING IN INJURY OR DEATH. ONLY USE A 110 VOLT CURRENT AS POWER SUPPLY. NEVER LEAVE UNATTENDED WHILE IN USE.

## ASSEMBLY INSTRUCTIONS:



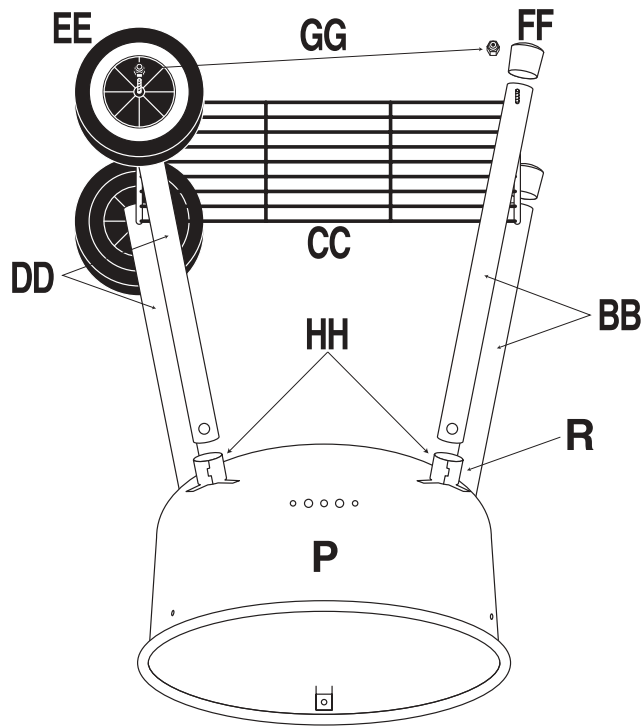


## STEP 1: Wheels and Legs Assembly

**FIRST**, turn Lower Body **P** upside down, mount Front Legs **BB** and Wheel Legs **DD** to Leg Mounts **HH** (Holes in legs must be facing away from bowl, so that the Springs Clips **R**, will hold them in place). Make Sure Wheel Legs **DD** are mounted to the correct side of the Lower Body **P**. See diagram below.

**NEXT**, Put axles of Bottom Rack **CC** in holes in the legs. Make sure side of Bottom Rack **CC** with angled axle is threaded through the Front Legs **BB** and points down. Fasten, on each side, with a Large Stainless Steel Nut **GG**.

**LAST**, mount Rubber Feet **FF** to Front Legs **BB**. Mount Wheels **EE** to Wheel Legs **DD**. Fasten, on each side, with a Large Stainless Steel Nuts **GG**.



**NOTE:** Do not completely tighten screws until the assembly is complete. For easier assembly we recommend two people assemble this product.

## SMOKING RECIPES Additional smoking times on Page 10

### SMOKED TURKEY

*6 to 8 lb. Turkey*  
2 cups of hickory or apple chips  
Soak the chips in water for at least one hour. This will create smoke, smoldering instead of burning them. Rinse the turkey and dry well. Fold the wings close to the body and tie or skewer. Close both openings with skewers and tie the legs together tightly.

Secure with holding forks. Place top rack, with the water pan underneath. Place half of the drained wood chips in wood chip bowl, and use other half as needed. Cook for approximately 2 1/2 hours. Be sure to keep the lid down and the smoke in. Let turkey cool 10 minutes before carving.

### SMOKED HAM

- 1 10-lb. precooked ham
- 1/4 cup crushed pineapple
- 1/2 cup honey
- 2 tablespoons soy sauce

Remove fat from ham. Score top of ham about 1/4" deep. Put water bowl under middle grill rack. Do not add any liquid to water bowl (dry smoke). Place ham on middle grill rack with scored side up. Place 2-3 wood chunks in wood chip bowl. Baste top of ham every hour with mixture. Cook 4 hours or until 140°F inside ham.

### SMOKED BEEF BRISKET

5-6 lb. beef brisket (season with spices to your taste) red pepper, garlic salt, paprika.

Trim excess fat off brisket. Pound meat strongly on either side with fist. On each side sprinkle lightly with red pepper, fairly heavily with garlic salt, then cover with paprika. Meat is even better if seasoned the night before cooking or early in the day. Smoke 6-8 hours. Slice thin and serve.

### BAKED POTATOES & CORN ON THE COB

Corn can be wrapped in foil or soaked in salt water and smoked right in the husk. Potatoes can be wrapped in foil. Cooking time may vary according to food size.

### SMOKED FISH

- 3 lbs. fish fillets
- 1 stick butter
- Juice from 1 lemon
- 1/2 tsp. Worcestershire sauce
- 5 to 6 dashes Tabasco sauce
- 1/4 cup parsley, chopped

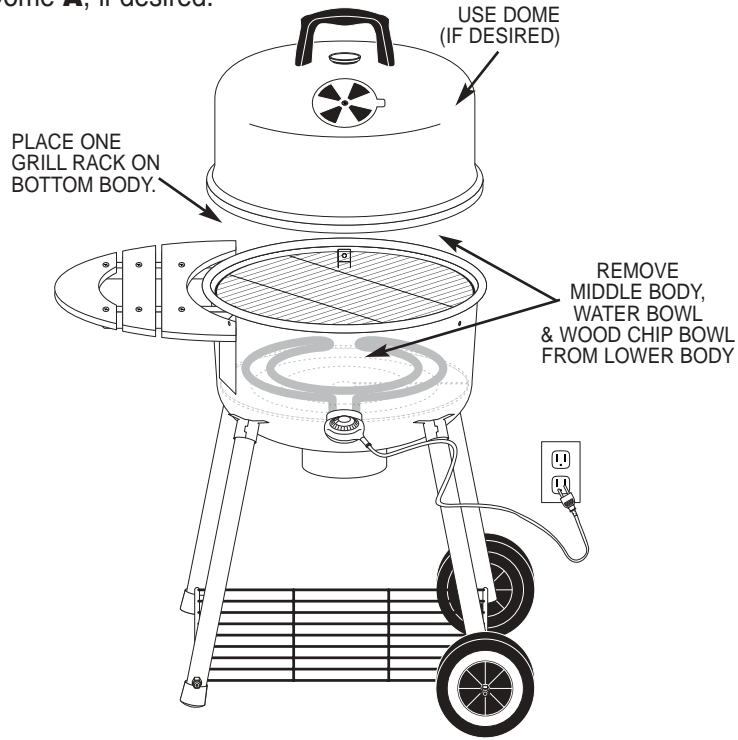
Fashion a tray with 2 inch sides of heavy aluminum foil. Place fillets in a single layer. Combine butter, lemon juice, sauces and parsley, and pour over fish. Smoke for one to two hours.

## GETTING STARTED - GRILLING

**FIRST**, remove Middle Body **H**, Water Bowl **O** and Wood Chip Bowl **Q**,

**NEXT**, place one of the Grill Racks **I**, on Lower Body **P**.

**LAST**, use Dome **A**, if desired.



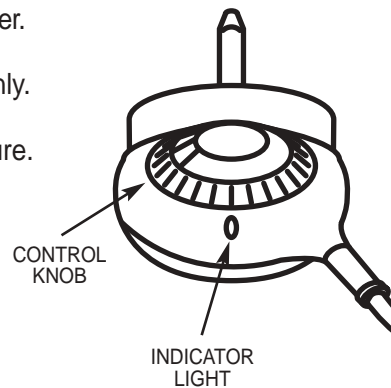
## USING ELECTRIC CONTROLLER UNIT

**FIRST**, attach Electric Controller Unit **Y** to smoker.

**NEXT**, plug cord into 110 volt current outlet only.

**LAST**, Turn control knob to desired temperature. Indicator light will turn off on when desired temperature is reached.

**NOTE:** Use Heat Indicator **D** on Dome **A** to monitor temperature.

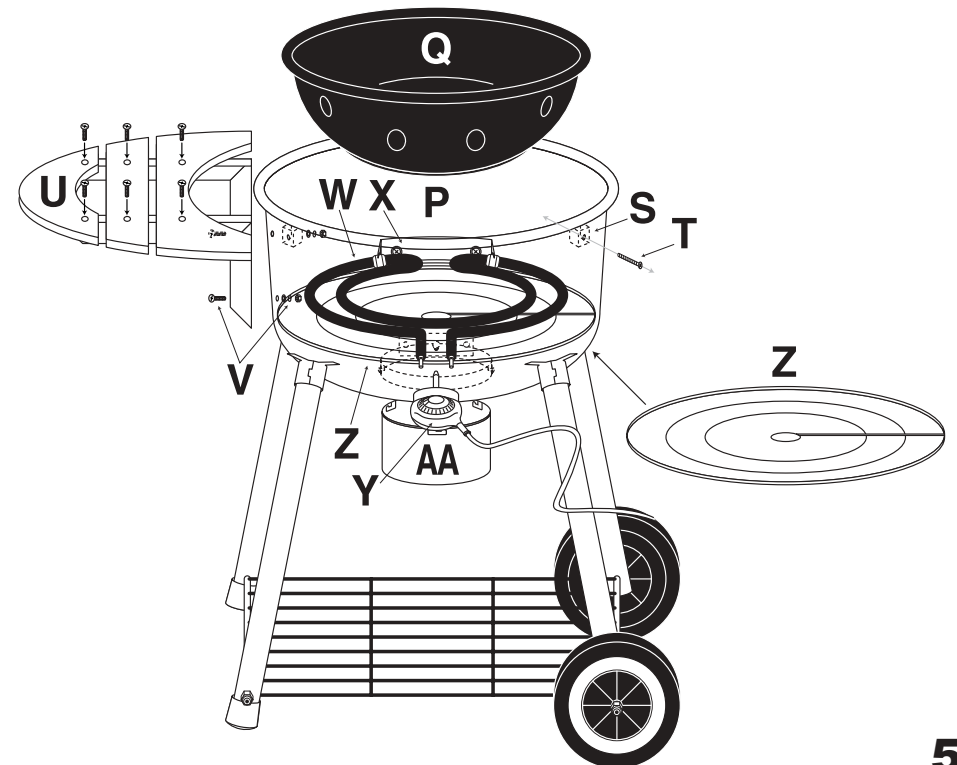


## STEP 2: Lower Body Assembly

**FIRST**, place Heat Shield **Z** inside Lower Body **P** concave side up. Mount Element Bracket **X** to side of Lower Body **P** with Bracket Bolts **T**. Slide prongs of Heating Element **W** through holes opposite side the Element Bracket **X**. Heating Element **W** should fit inside Element Bracket **X**. Make sure the white insulation rings on the Heating Element **W** are between the Element Bracket **X** and Heating Element **W**. See diagram below.

**NEXT**, attach Ash Pan **AA** to bottom side of Lower Body **P**. Slots in Ash Pan **AA** line up with teeth on bottom side of Lower Body **P**. Twist counter clock wise to lock in place, clockwise to remove for emptying.

**LAST**, Place Wood Chip Bowl **Q** directly on Heating Element **W**. Assemble Side Shelf **U** with bolts provide for shelf and Mount Side Shelf **U** to Lower Body **P** using Bolts, Nuts, Washers, and Lock Washers **V**. Mount three Brackets **S** to Lower Body **P** using Bracket Bolts **T**.

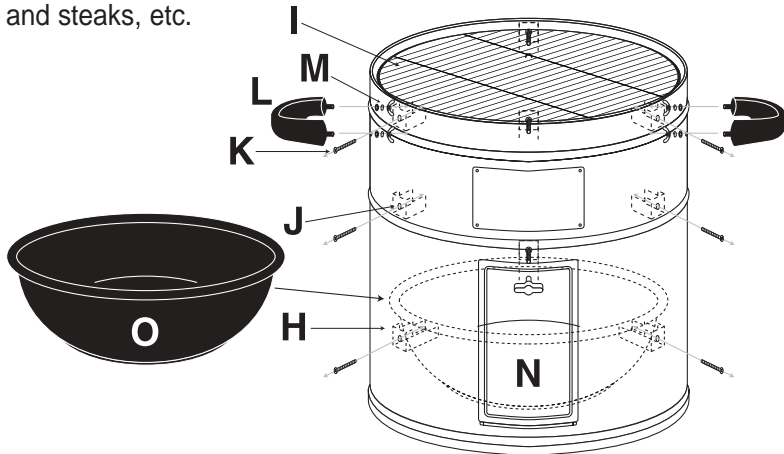


## STEP 3: Middle Body Assembly

**FIRST**, mount Handles **L** to sides of Middle Body **H** using Wing Nuts, Lock Washer, Washers **M**.

**NEXT**, mount Grill Rack Brackets **J** to inside of Middle Body **H** using Bracket Bolts **K**. The longest Grill Rack Bracket **J** is used for Water Bowl **O**. Mount the longest Grill Rack Bracket **J** to the bottom set of holes. Slide Wood Door **N** into slot in front of Middle Body **H**. Door opens from top to bottom.

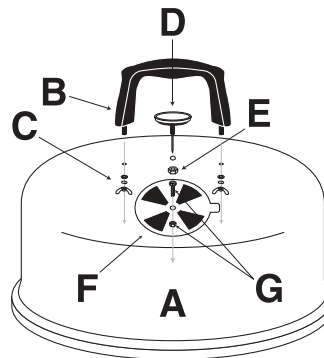
**LAST**, Place Water Bowl **O** to the bottom Grill Rack Bracket **J** and place Grill Racks **I** where desired. Use all three Grill Racks **I** to smoke small to medium fish, jerky, chicken, etc. Use two Grill Racks **I** for larger dishes like ham, turkey or Boston butt. Use Lower Body **P** with one Grill Racks **I** for hamburgers, hotdogs and steaks, etc.



## STEP 3: Dome Assembly

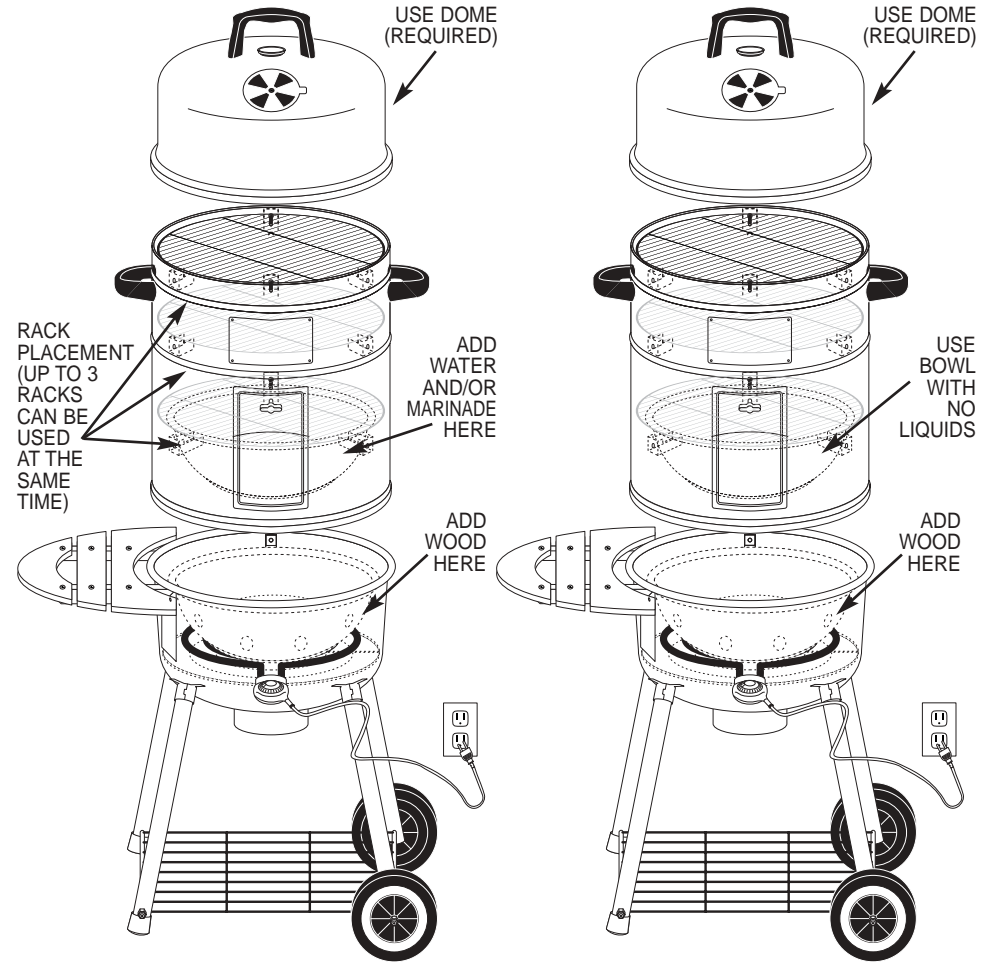
**FIRST**, mount Heat Indicator **D** to top of Dome **A** using the Large Bolt **E**.

**NEXT**, mount Handle **B** to Dome **A** with Wing Nut, Lock Washer, and Washer **C**. Mount Air Damper **F** to Dome **A** using Nut & Bolt **G**



## GETTING STARTED - SMOKING

**NOTE:** The wood bowl must touch the heating element. This allows the bowl to heat up, allowing wood chips or chunks to smoke.



### WET SMOKING CONFIGURATION

Add water or favorite marinade to the water bowl. Place wood chips or chunks into the wood bowl. If you need to add wood chips or chunks during cooking, add them through the wood chip door.

### DRY SMOKING CONFIGURATION

Same as wet smoking (left), but do not add liquid to water bowl. Wood chips or chunks are still needed for wet smoking.