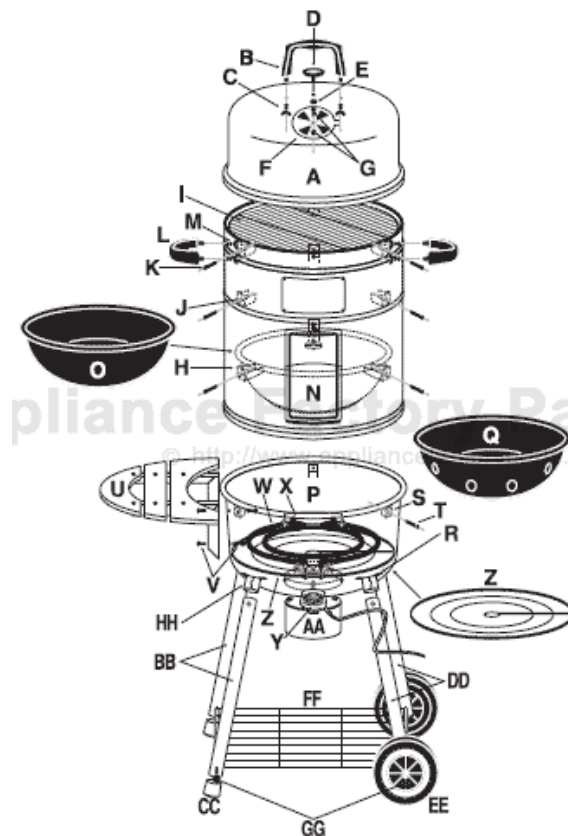


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MASTERBUILT GMSSDES Owner's Manual

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

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



**GrandMA
TRIPLE
DELUXE ELECTRIC
MODEL NUMBERS:**

ASSEMBLY & OPERAT
WARNING & SAFE



⚠ 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 O
WARRANTY**

To validate your warranty, please
within 30 days of

Se
MASTERBU
450 Bro
Columbus,

1. Name _____
2. Address _____
City _____
State _____
3. Dealer's Name _____
4. Dealer's Location _____
5. Date of Purchase _____
6. What brands of outdoor cooker

7. Serial # _____

Thank you for your purchase and

WARRANTY INFORMATION:

Masterbuilt Outdoor Products warrants the TRIPLE CROWN DELUXE ELECTRIC SMOKER (GMDES) and the STAINLESS STEEL TRIPLE CROWN DELUXE ELECTRIC SMOKER (GMSSES) 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.

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8. Do not allow children to use the smoker when in use.
9. Do not wear loose clothing when using the 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 the smoker.
12. Always use in accordance with all applicable codes and regulations. Use on non-combustible surfaces such as concrete, brick, or stone.
13. Unplug from outlet when not in use and when putting on or taking off parts, and before cleaning.
14. Do not operate appliance with a damaged power cord, or if it malfunctions, or has been damaged in any way. Contact your local customer service, for replacement parts.
15. The use of accessory attachments not approved by Masterbuilt Outdoor Products may cause injuries.
16. Always, attach plug to appliance first, then insert into outlet. Disconnect, turn all control to "off", then unplug.
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.
20. **SAVE THESE INSTRUCTIONS.**

CAUTION:

Never move the unit while in use. If moving the unit, lift by the 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 other flammable materials. Use of seasoned hardwood is recommended. Avoid softwoods such as pine or cedar because they are likely to produce excessive smoke.
2. Keep all screws and nuts tight to be sure the unit is properly assembled. Inspect smoker on regular basis to ensure proper operation.

NOTE: After repeated use, a discoloration of the smoker 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
	Dome Parts	
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
	Middle Body Parts	
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
	Lower Body Parts	
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
	Leg & Wheel Parts	
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 Secret

Spices, Marinades, BBQ



Kickin' Cajun
Steak Seasoning
BBQ Rub for Smoked Meats

Injectable Turkey Marinades



Garlic & Herb
ALSO TRY: Sizzling
Marinade, Kickin' Cajun
Sauce and Grand

Fish & Seafood Batters



Gift Packs



Turkey Cookin' Kit



Steak & BBQ Cookin' Kit

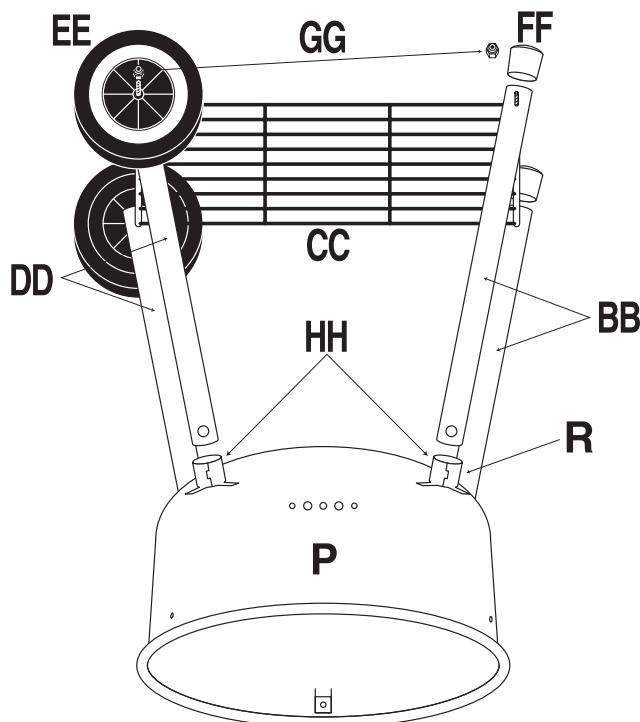
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STEP 1: Wheels and Legs Assembly

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.

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SMOKING RECIPES Additional smoking t

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

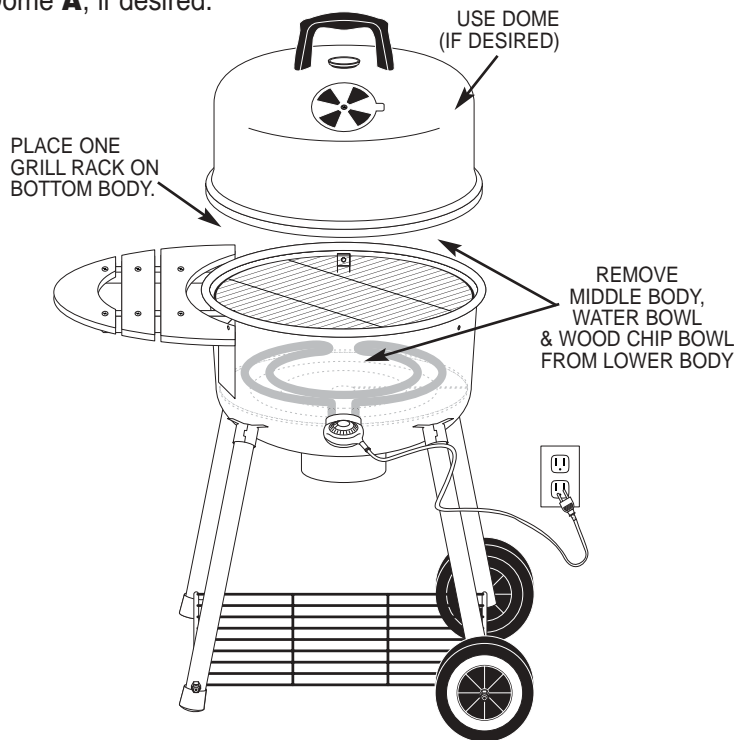
Remove fat from ham. Score top of ham about 1/4" deep. Put water bowl under middle grill rack. Do not add any liquid to water bowl (dry smoke). Place ham on middle grill rack with scored side up. Place 2-3 wood chunks in wood chip bowl. Baste top of ham every hour with mixture. Cook 4 hours or until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

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.



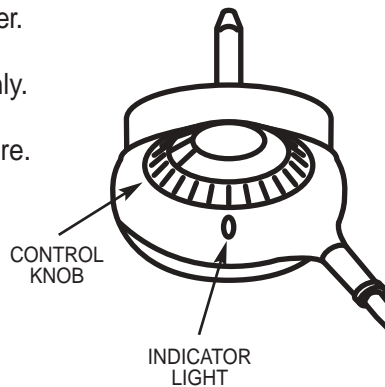
USING ELECTRIC CONTROLLER UNIT

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.

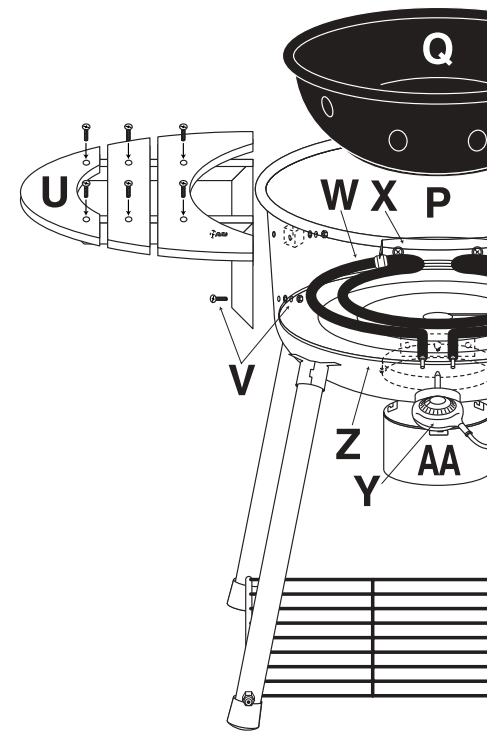


STEP 2: Lower Body Assembly

FIRST, place Heat Shield **Z** inside Lower Body **P**. Attach Element Bracket **X** to side of Lower Body **P** with Bracket Bolt **V**. Insert Heating Element **W** through holes opposite side the Element Bracket **X**. Make sure Heating Element **W** are between the Element Bracket **X**. See diagram below.

NEXT, attach Ash Pan **AA** to bottom side of Lower Body **P**. Line up with teeth on bottom side of Lower Body **P**. Lock in place, clockwise to remove for emptying.

LAST, Place Wood Chip Bowl **Q** directly on top of Lower Body **P**. Shelf **U** with bolts provide for shelf and Middle Body **H** using Bolts, Nuts, Washers, and Lock Washers. Attach Middle Body **H** to Lower Body **P** using Bracket Bolts **T**.

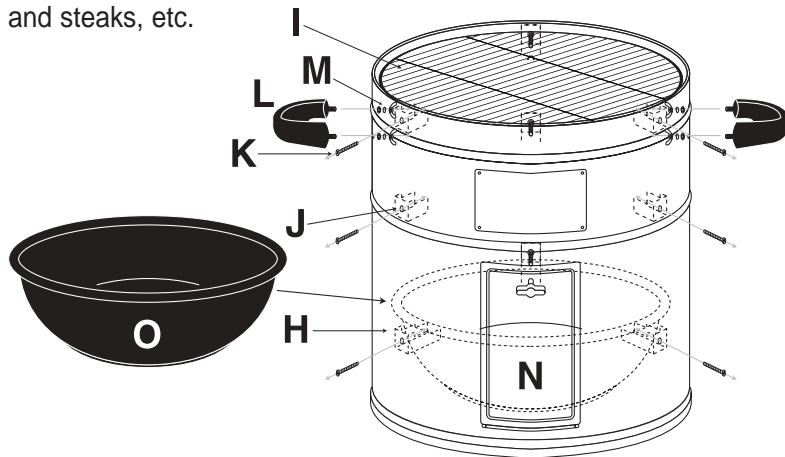


STEP 3: Middle Body Assembly

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.

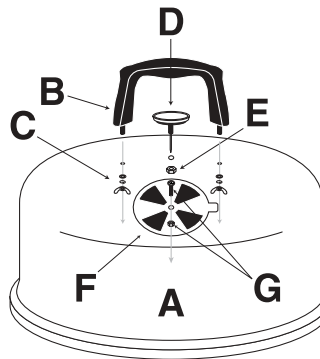
LAST, Place Water Bowl **O** to the bottom Grill Rack Bracket **J** and place Grill Racks **I** where desired. Use all three Grill Racks **I** to smoke small to medium fish, jerky, chicken, etc. Use two Grill Racks **I** for larger dishes like ham, turkey or Boston butt. Use Lower Body **P** with one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



STEP 3: Dome Assembly

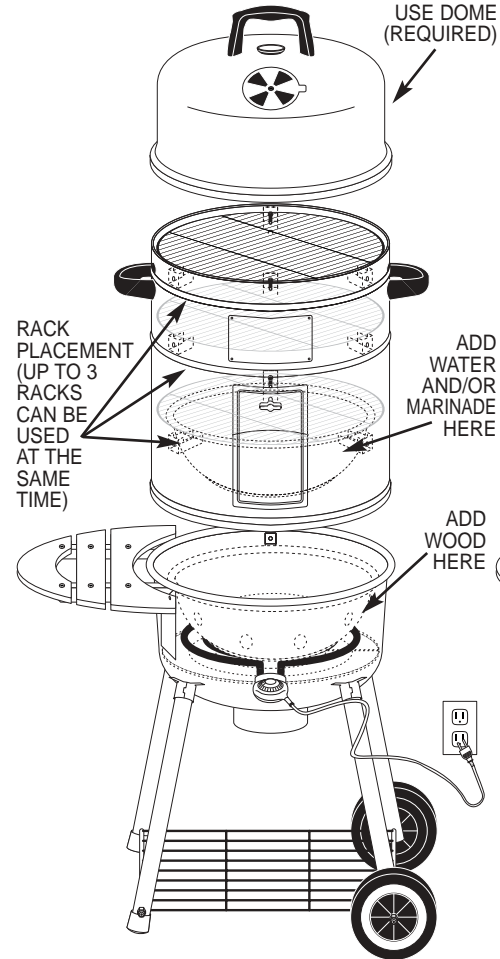
FIRST, mount Heat Indicator **D** to top of Dome **A** using the Large Bolt **E**.

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 -

NOTE: The wood bowl must touch the h
bowl to heat up, allowing wood chips or c



WET SMOKING CONFIGURATION

Add water of 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.