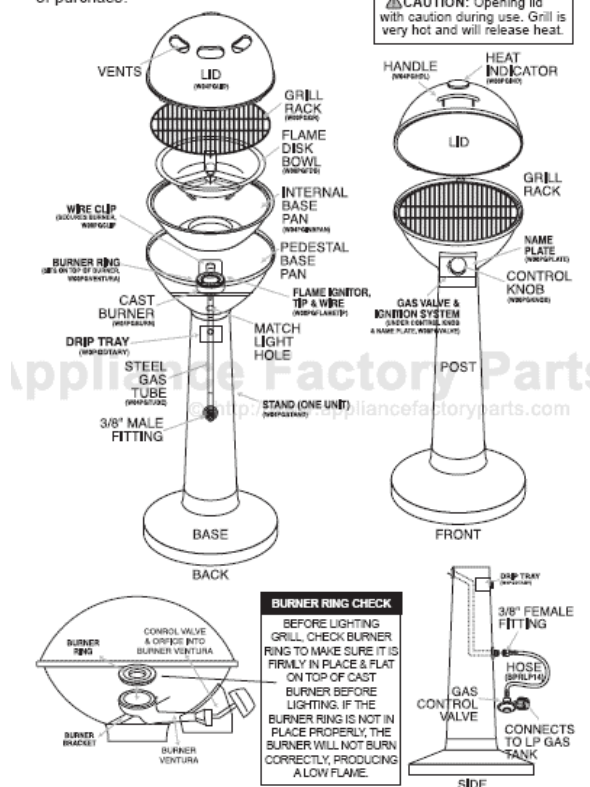


# MASTERBUILT SMPG3 Owner's Manual

[Shop genuine replacement parts for MASTERBUILT SMPG3](#)

The Masterbuilt Stainless Steel Pedestal Grill is fully assembled at time of purchase.

**CAUTION:** Opening lid with caution during use. Grill is very hot and will release heat.



[Find Your MASTERBUILT Grill Parts - Select From 589 Models](#)

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

## FREE VIDEO OFFER!



### 'Outdoor Cooking Made Simple'

From European and Southern style cooking to Louisiana Cajun and Midwest flavors, hosts Don and John McLemore guide viewers, step by step, through the world of smoking, grilling, frying and boiling. Let more than 20 recipes, tempt your taste buds and open up a world of rich flavor and awesome eating.

Yes, I would like the free video 'Outdoor Cooking Made Simple.' I have included my payment (check or money order) for shipping and handling charges.

**Shipping within continental United States . . . . . \$5.95**

For shipping rates outside the continental United States or for Visa or Mastercard orders, call 1-800-489-1581 and ask for one of our Customer Service Representatives.

## ONLINE VIDEO

Visit our web site to view online videos. [www.masterbuilt.com](http://www.masterbuilt.com)

**Send this page, your return address,  
plus check or money order in an envelope to:**

**Masterbuilt Outdoor Products  
450 Brown Avenue,  
Columbus, GA 31906**

**Attn: Warranty Department**

**[www.masterbuilt.com](http://www.masterbuilt.com)**

## MASTERBUILT PEDE

### WARNING

1. Never operate this grill unattended.
2. Never operate this grill within 10 feet (3m) of another gas cylinder. Never operate this grill under any overhead roof covering (car port), awning or overhang. Keep a minimum clearance of 2 feet (3m.) from all sides of the grill to all construction. Keep the area clear of all flammable liquids, combustible material including but not limited to wood (all forms), dry plants including grass, brush, paper, and canvas.
3. Never operate this grill within 25 feet (7.5 m) of flammable liquids.
4. Grill is HOT while in use and after do not touch.

Failure to follow these instructions and warnings properly could result in fire or explosion, which could cause property damage, personal injury, or death.

### STOP & READ

This unit is 100% assembled. Review Page 3 before using to make sure all parts are in place.



If you need help or parts are missing do not return to dealer. Contact Masterbuilt first, 1-800-489-1581

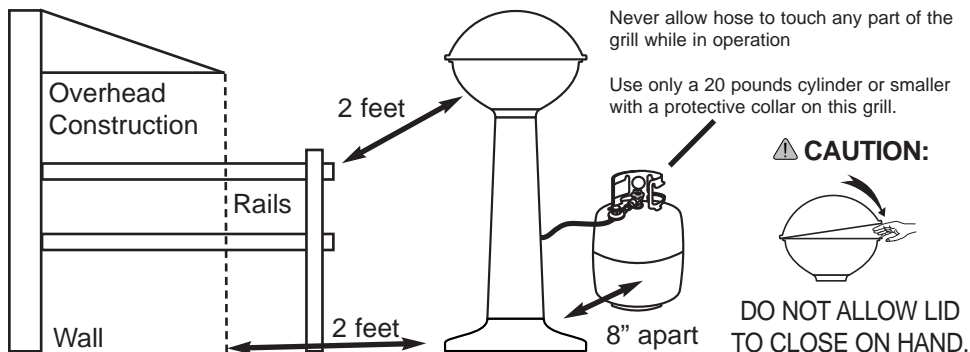
Manual Code 0812030

# WARRANTY I



## WARNING

- The Gas grill is for **OUTDOOR USE ONLY**.
- Never use inside an enclosed area such as screen patios, garage, buildings, tents.
- Never use in or on recreational vehicles and/or boats. Never use this grill as a heater.
- Never operate this grill under any overhead construction. Keep a minimum clearance of 2 feet from overhead construction, walls or rails.
- Keep the area clear of any combustible material. (Things that burn.)
- Use this grill only on a level, stable surface.
- Never use this product for anything other than its intended purposes. This grill is not intended for commercial use.
- Keep children and pets away from the grill at all time.
- Never move the grill when it is in use. Allow the grill to cool below 115°F (40°C) before moving or storing it.
- Avoid touching hot surfaces this grill is hot. Always wear protective gloves when handling while hot.
- Accessory attachments not manufactured or supplied by Masterbuilt for this grill are not recommended for use.
- Keep fuel supply hose away from the grill while in operation.



Cut Line

### MASTERBUILT PEDESTAL G

To validate your warranty, please  
within 30 days of

SE  
Masterbuilt Outdoor Products, 450  
ATTN: Warra

1. Name \_\_\_\_\_
2. Address \_\_\_\_\_  
City \_\_\_\_\_  
State \_\_\_\_\_
3. Dealer's Name \_\_\_\_\_
4. Dealer's Location \_\_\_\_\_
5. Date of Purchase \_\_\_\_\_
6. What brand of outdoor cooking product  
\_\_\_\_\_
7. Serial # \_\_\_\_\_

## GRILLING RECIPES

### CARIBBEAN FLAVOR CHICKEN

1 teaspoon salt  
 1 clove garlic, peeled, plus 2 cloves, minced  
 1 1/2 teaspoons dried leaf oregano  
 1/4 teaspoon paprika  
 1 tablespoon lemon or lime juice  
 8 chicken pieces (breasts, thighs, drum sticks)  
 3 tablespoons oil  
 1 small onion, minced  
 1/3 catsup  
 1/3 cup cider vinegar

Mash salt with peeled garlic to make a paste. Work in 1-1/2 teaspoon oregano, paprika and lemon juice. Rub this mixture over the chicken. Place chicken over hot coals and grill, turning every 7 to 8 minutes, until done. Stir in catsup, vinegar

and remaining oregano, and simmer 15 minutes. When chicken is done, brush on chicken and grill 5 minutes longer. Place onto a warm platter and serve remaining sauce at table. Fried plantain or grill-baked bananas or saffron rice go well with this.

### GRILLED FLANK STEAK

1 1/2 lbs flank steak  
 Marinate in:  
 1/4 cup Worcestershire sauce  
 1/3 cup soy sauce  
 1tsp. dried, ground ginger or freshly chopped ginger and the juice of 1 lemon  
 Place steak in shallow glass casserole dish and pour marinade over top. Let marinate at least 3 hours, turning every hour or so. Remove from smoker and place on grill for 3 to 4 minutes on each side. Slice diagonally and serve.

## 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



**Fish and Seafood Batters**  
**Original Crispy Batter**  
**Original Crispy Cajun Batter**  
**Southern Style Corn Meal Breading**

Injectable Turkey Marinades  
**Garlic & Herb**  
**Buttery Creole**



Marinade and Sauces not Shown:  
 Sizzlin Steak Marinade, Glazing Honey Injectable Marinade,  
 Kickin' Cajun Hot Wing Sauce, Hot and Spicy BBQ Sauce  
 and Grandma's Mild BBQ Sauce

**Try 'em all at [www.masterbuilt.com](http://www.masterbuilt.com)**



**WA**

- Always perform the soapy water test before use.
- Avoid bumping or impact of the grill when in use.
- Always disconnect your gas cylinder when not in use.
- Keep your hands, hair and face away from the grill. Do not lean over grill when lighting or adjusting open flame. Be careful of loose clothing during operation. They could catch fire.
- Never attach a gas cylinder, mobile propane tank, or other gas source while grill is hot or in use.
- Do not attempt to disconnect any gas lines or components while grill is in use.
- Never use a gas cylinder if it shows signs of bulges, fire damage, erosion, leakage, or other forms of visible external damage. Damaged cylinders are hazardous and should be checked by a qualified professional.
- If burner does not ignite, turn gas control knob OFF and wait 5 minutes before trying to relight. If burner goes out during operation, first turn gas control knob OFF, then gas cylinder OFF. Check burner for proper adjustment.
- Do not allow anyone to conduct maintenance or repair or following its use until the unit has cooled down. Grill operation and remains hot for a period of time after use.
- Be careful when removing food from grill. Hot grease could cause burns.
- Never use glassware, plastic, or other flammable materials on or near grill.
- When grill use is complete, always turn gas control knob OFF first, then the gas cylinder OFF.
- Preheating grill is not necessary. However, opening dome can release into the grill.



**CA**

- Fatty foods (like hamburgers) can cause flare up. When cooking fatty foods, keep lid open.
- Clean flame disk & internal base burner after every 5 for parts list). This will cut down on flare ups.



## **WARNING**

- The use of alcohol, prescription or non prescription drugs may impair the consumer's ability to properly assemble or safely operate the grill.
- Do not obstruct flow of combustion and ventilation. Keep the ventilation opening(s) of the cylinder enclosure free and clear of debris.
- The installation of this grill must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.
- The LP-gas cylinder being used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) CFR 49 or the National Standards of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.



## **DANGER**

### **Gas Cylinder Placement and Filling:**

- Do not store a spare LP-gas cylinder under or near grill. The gas cylinder safety relief valve may overheat, allowing gas to release causing and intense fire with rise of death or serious injury.
- Never fill the cylinder beyond 80 percent full. Overfilled cylinders can release gas.
- If you smell, hear or see gas escaping immediately get away from the gas cylinder and call the Fire Department.

2

## **FOR YOUR SAFETY**

### **Gas Cylinder Storage and Grill Check:**

Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area. Before each use check all nuts and bolts to be sure that they are tight and secure. Before each use perform soapy water test. Before each use, inspect gas hose for any signs of abrasion, cuts, leaks, or wear. If replacement is needed, contact Masterbuilt Manufacturing for model #BPRLP14.

## **SAFE STORAGE**

- ALWAYS turn gas OFF at the gas control knob after inspecting parts.
- ALWAYS empty Drip Tray, located below the burner assembly.
- DO NOT obstruct flow of combustion and ventilation opening(s) of the cylinder enclosure. The cylinder supply system must be disconnected and removed.
- ALWAYS allow your grill to cool before cleaning or touching.
- When grill is not in use, the gas cylinder must be disconnected and removed.
- ALWAYS disconnect your gas cylinder from the grill when not in use.
- Clean grill, including special surfaces, with approved cleaning agents. Wipe outside of grill with a damp cloth (Not Use Oven Cleaner)
- ALWAYS cover and store your grill in a dry, well-ventilated area.
- Gas cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or other enclosed area.
- Always store gas cylinder upright and in a well-ventilated area. Temperatures won't exceed 125°F.
- Indoor storage of grill is permissible only if the grill is disconnected and removed.
- With normal use, some bronzing of the grill is normal.

## BURNER LIGHTING INSTRUCTIONS

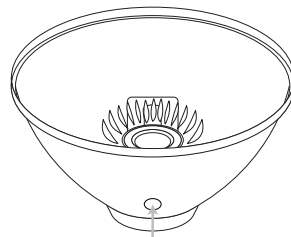
1. Read all instructions and warnings before lighting
2. Check the gas control valve and gas cylinder valve to be certain it is in the OFF position before connecting to the gas cylinder. perform soapy water test before each use.
3. Open lid during lighting
4. Turn gas control valve on, turn gas cylinder valve on
5. Push down knob and turn to 'ignite' and light
6. Repeat up to three time if necessary
7. If ignition does not take place immediately, wait five minutes and then match light. See match light instructions below.
8. After each use, first turn the gas control valve off first, then the gas cylinder valve off. Always allow grill to cool completely before touching, moving, or storing.

**CAUTION:** Fatty foods (like hamburgers) can have excess grease and can cause flair up. When cooking fatty foods, use a low setting with lid open.

**NOTE:** Burner ring must be screwed down full length of threads to fall through recessed area of burner ring. This will allow the burner ring to sit flat on the burner. Failure to do this will cause a lazy flame.

## MATCH LIGHTING INSTRUCTIONS

1. Read all instructions and warnings before lighting
2. Check the gas control valve and gas cylinder valve to be certain it is in the OFF position before connecting to the gas cylinder. perform soapy water test before each use.
3. Open lid during lighting
4. Turn gas control valve on, turn gas cylinder valve on
5. Push down knob and turn to low setting
6. Place a lit fireplace match through lighting hole in back of grill.
7. After each use, first turn the gas control valve off first, then the gas cylinder off. Always allow grill to cool completely before touching, moving, or storing.

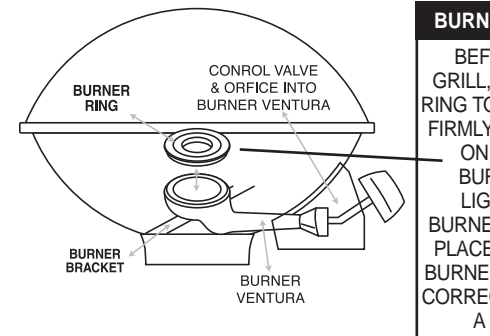
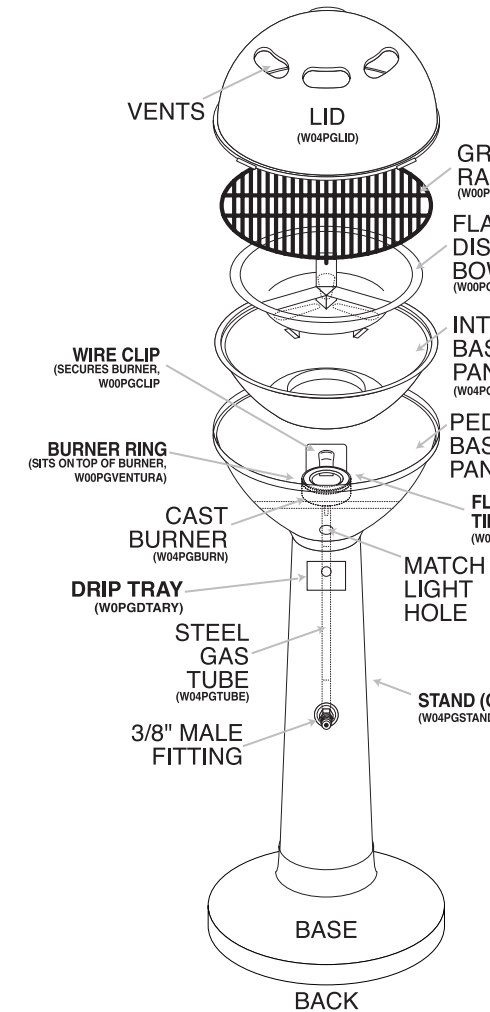


MATCH LIGHT HOLE IS IN BACK OF GRILL. ALSO USE TO CHECK FLAME HEIGHT.

6

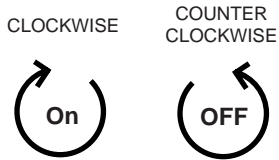
## GRILL ASSEMBLY, BRE

The Masterbuilt Stainless Steel Ped



**BURNER**  
BEFORE GRILLING, RING TO FIRMLY ON BURNER. PLACE BURNER CORRECTLY.

## REGULATOR TO GAS CYLINDER VALVE CONNECTION



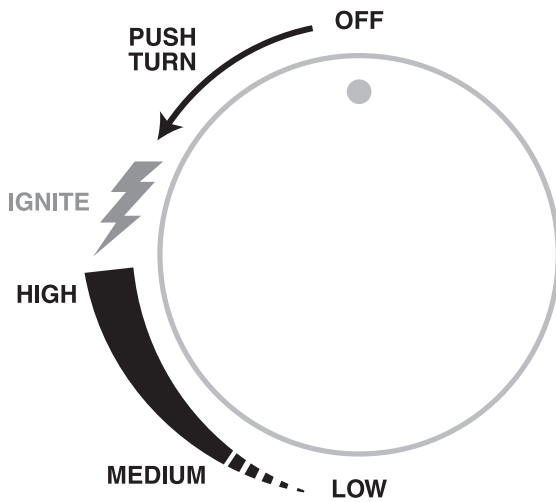
CONNECTION  
TO GAS CYLINDER



### **WARNING**

Extinguish all open flames  
before connecting the  
regulator to the gas cylinder.

## GAS CONTROL VALVE OPERATIONS



USE CAUTION  
WHEN OPENING  
LID TO PREVENT  
BURNS FROM  
ESCAPING HEAT  
AND FLARE UP

### LIGHTING INSTRUCTIONS

1. READ ALL INSTRUCTIONS AND WARNINGS BEFORE LIGHTING
2. OPEN LID DURING LIGHTING
3. TURN GAS CONTROL KNOB OFF, TURN GAS CYLINDER VALVE ON
4. PUSH DOWN CONTROL KNOB AND TURN LEFT TO 'IGNITE' AND LIGHT
5. REPEAT UP TO THREE TIMES IF NECESSARY
6. IF IGNITION DOES NOT TAKE PLACE IMMEDIATELY, WAIT FIVE MINUTES AND THEN MATCH LIGHT, SEE INSTRUCTION MANUAL

## SOAPY WATER TEST WARNING

- The Soapy Water Test must be performed when the grill is connected to your grill or each time it is disconnected.
- The Soapy Water Test must be performed in a well-ventilated area.
- When performing the Soapy Water Test, do not have any open flames, sparks, or lit cigarette nearby.
- This product will not operate with non-natural gas.

### PROCEDURE:

1. Turn gas control valve to OFF position and turn gas cylinder valve to the OFF position.
2. Prepare your soapy water solution by mixing dishwashing liquid with (3) three parts water. Turn on any gas leaks in the hose or connection. Apply soapy water to regulator connection to gas cylinder, gas cylinder valve, regulator and hose connection.
3. Turn gas cylinder valve ON (gas control valve is in the OFF position) and observe for bubbles. DO NOT LEAVE GAS ON FOR MORE THAN 30 SECONDS. If bubbles appear, stop gas cylinder OFF, and retighten the connection. Repeat test.
4. When the gas cylinder valve has been tested, and there are no leaks, wait a minimum of 5 minutes for gas fumes to diminish before lighting cooker.

DURING ANY PORTION OF THE SOAPY WATER TEST, IF BUBBLES CONTINUE TO APPEAR, STOP, DO NOT USE THE GRILL AND CONTACT YOUR LOCAL PROpane DEALER OR MASTERBUILT AT 800-368-1581 NOTE: USE A 20 LB. CYLINDER SMALLER WITH A PROTECTIVE CAP WITH THIS GRILL.