

This product is manufactured
by Masterbuilt Outdoor Products.

We have 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 product.



450 Brown Avenue
Columbus, Georgia 31906



GrandMAC Series Electric smoker

MODEL GMES

ASSEMBLY & OPERATING INSTRUCTIONS
WARNING & SAFETY INFORMATION



091003G

⚠ 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 GrandMAC Series ELECTRIC SMOKER 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 caused 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
	Dome Parts	
A	Dome with Air Damper	1
B	Handle	1
C	Wing Nut, Lock Washer, Washer	2 Sets
D	Heat Indicator	1
	Body Parts	
F	Smoker Body	1
G	Grill Racks	2
H	Small Grill Rack Brackets	3
I	Large Grill Rack Brackets	6
J	Bolts Grill Rack Brackets	9
K	Handles	2
L	Wing Nut & Washer for Handle	4 Sets
M	Wood Door with Handle	1
N	Water Bowl	1
O	Wood Bowl	1
	Leg Parts	
P	Pre-Threaded Legs	3
Q	Bolts for Legs	6 Sets
	Electric Element Parts	
R	Electric Element	1
S	Element Bracket	1
T	Screws for Element Bracket	2
U	Heat Shield/Ash Pan	1
V	Electric Controller Unit	1
W	Electric Controller Shield	1
X	Screws for Electric Controller Shield	2

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 Batter
Original Crispy Cajun Batter
Southern Style Corn Meal Breeding

Gift Packs



Turkey Cookin' Kit



Steak & BBQ Cookin' Kit



Fish & Wing Cookin' Kit

Try 'Em All... 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	3 - 4	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 Loin roast, bone in	3 - 4 lbs.	MI	8 lbs.	4	2	3 1/2 - 4 1/2	170°F Well Done
	5 - 7 lbs.	MI	8 lbs.	6	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
Spare ribs	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 Fully-cooked Pre-cooked Fresh	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 Chicken (2 whole) Hen (one)	2-3 lbs. each	MI	5 - 7 lbs.	3 - 4	2	2 1/2 - 3 1/2	180°F Leg moves easily in joint
	2-3 lbs. each	MI	8 - 10 lbs.	4	3	3 - 4	
	5 lbs.	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 Fillets Whole salmon	4 - 6 lbs.	MI	7 lbs.	4	2 - 3	2 - 3	Flesh white, flakes when forked
	Full grid	MI	5 lbs.	3	1 - 2	1 1/2 - 2 1/2	
	10 lbs.	MI	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 Small game birds (Quail, dove, etc.)	4 hens	MI	5 - 7 lbs.	3	2	2 - 3	Leg moves easily in joint
	12 - 16 birds	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

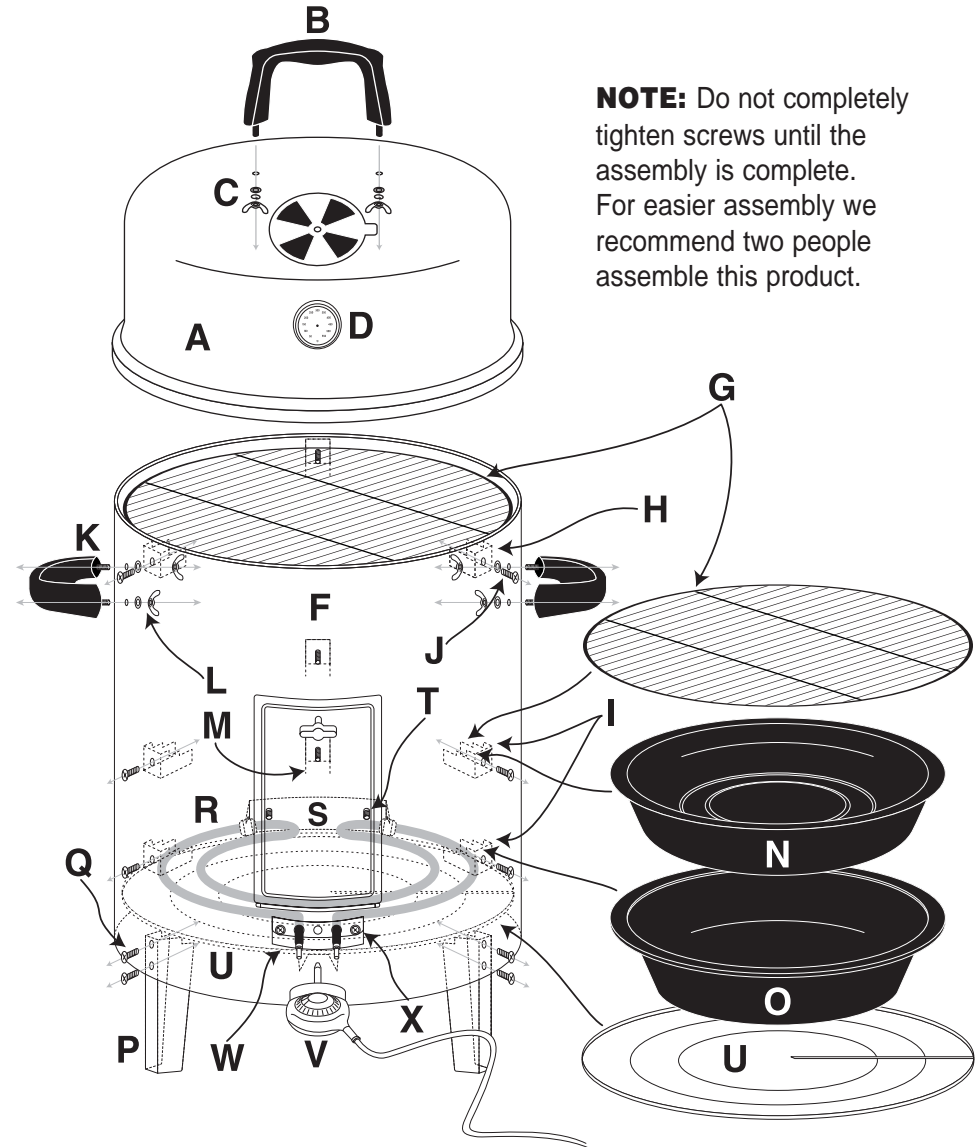
ADDITIONAL SMOKING TIPS

- 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:

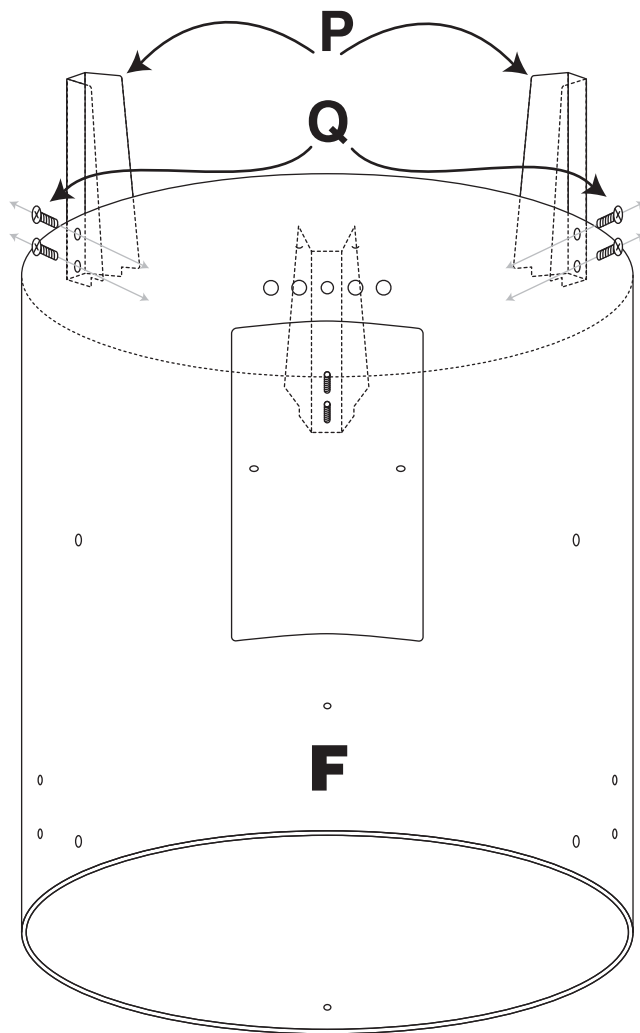


NOTE: Do not completely tighten screws until the assembly is complete. For easier assembly we recommend two people assemble this product.

STEP 1: Attach Legs

FIRST, turn Smoker Body **F** upside down.

NEXT ATTACH, Legs **P** to Smoker Body **F** with Bolts **Q**. Legs are pre-threaded.



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

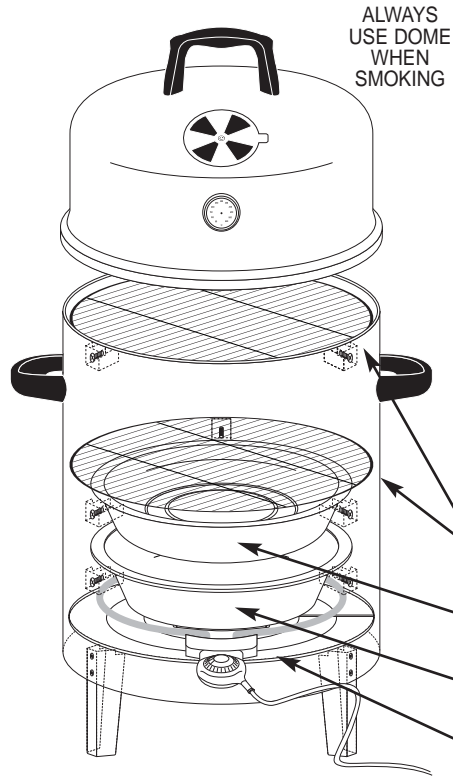
- 3 lbs. fish fillets
- 1 stick butter
- Juice from 1 lemon
- 1/2 tsp. Worcestershire sauce
- 5 to 6 dashes Tabasco sauce
- 1/4 cup parsley, chopped

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 SMOKING

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

Soak wood chips in water before use. This produces more 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, but do not add liquid to water bowl. Wood chips or chunks are still needed for dry smoking.

RACK PLACEMENT (BOTH RACKS **G** CAN BE USED AT THE SAME TIME)

ADD WATER AND/OR MARINADE TO WATER BOWL **N** (RACK AND WATER BOWL USE SAME BRACKET)

ADD WOOD TO WOOD BOWL **O** (BOWL CAN TOUCH ELECTRIC ELEMENT **R**)

HEAT SHIELD/ASH PAN **U** (SITS DIRECTLY ON NOTCHES ON TOP OF LEGS **P**)

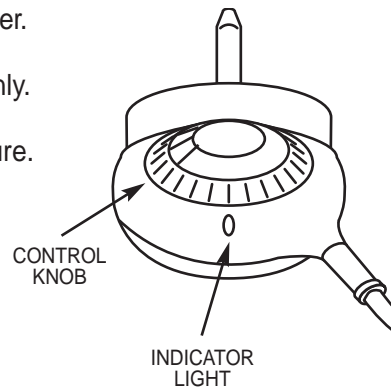
USING ELECTRIC CONTROLLER UNIT

FIRST, attach Electric Controller Unit **U** 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.



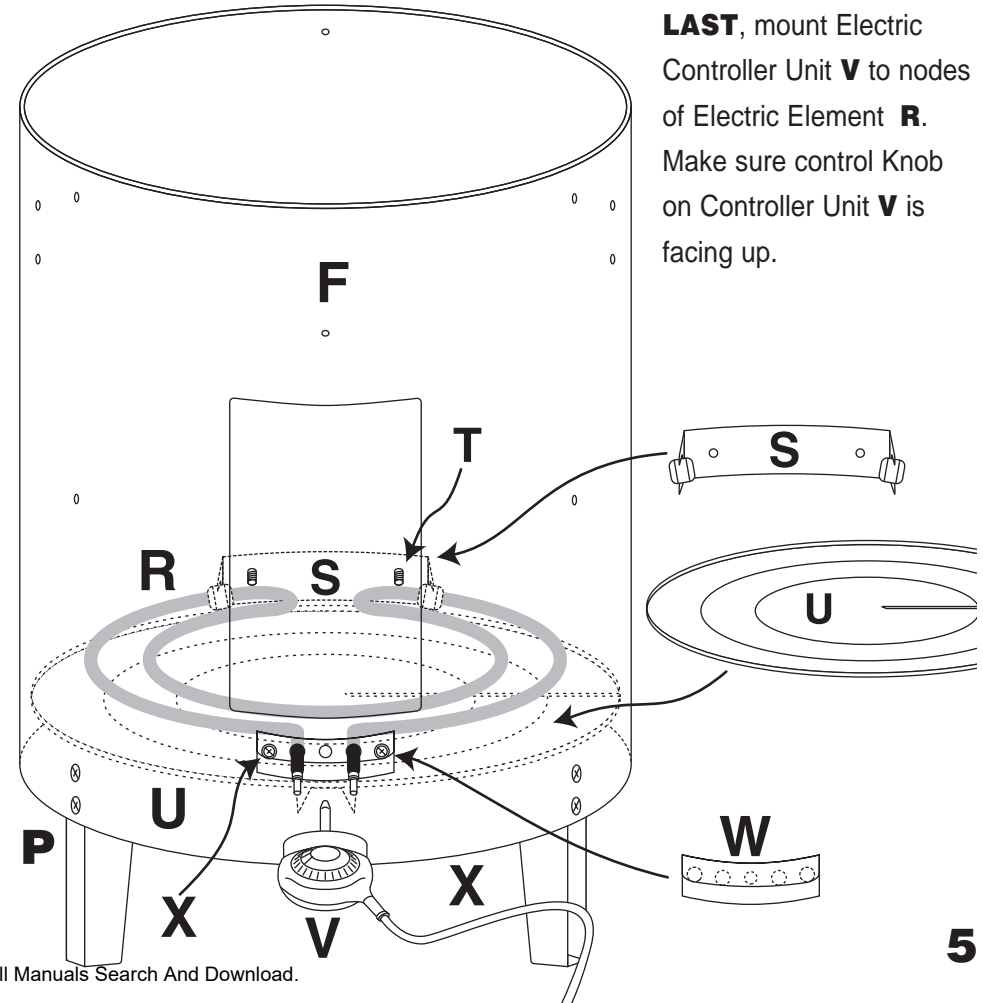
STEP 2: Electric Component Assembly

FIRST, place Heat Shield/Ash Pan **U** in notch on top of Legs **P**. Make sure side with reservoir is facing down.

NEXT, place attach Element Bracket **S** to Smoker Body **F** with Screws for Element Bracket **T**.

NEXT, mount Electric Element **R** to Element Bracket. Make sure electric element nodes go through holes in body first, and insulating rings on Electric Element **R** fit into slots in Element Bracket **S**.

NEXT, mount Electric Controller Shield **W** to outside of Smoker Body **F** with Screws for Electric Controller Shield **X**.



LAST, mount Electric Controller Unit **V** to nodes of Electric Element **R**. Make sure control Knob on Controller Unit **V** is facing up.

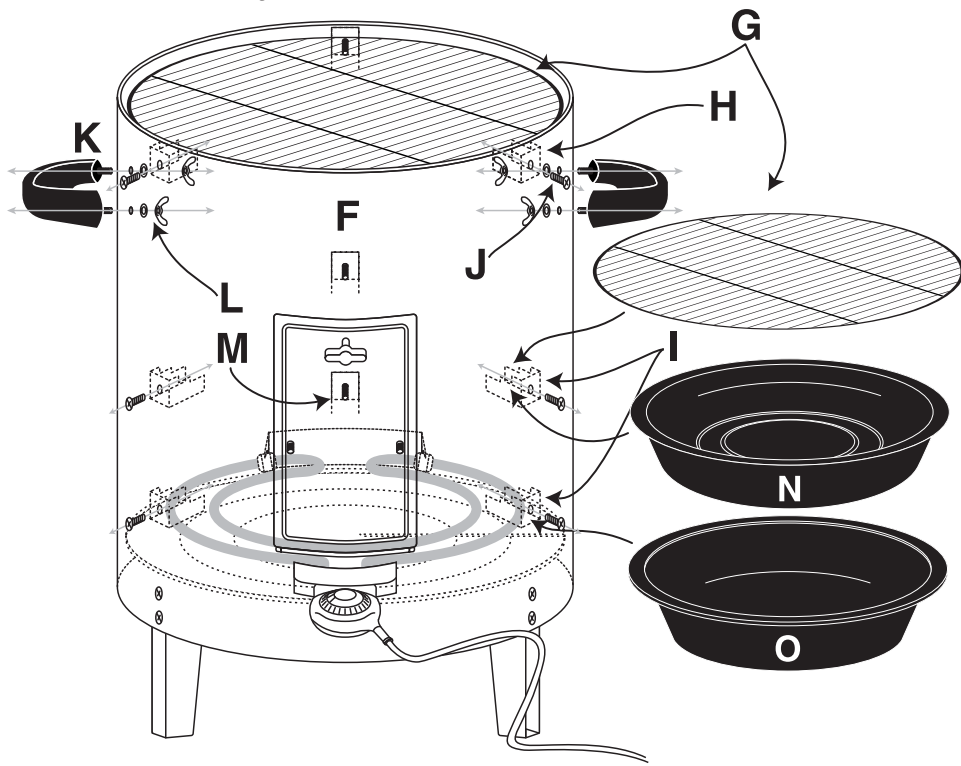
STEP 3: Body Assembly

FIRST, mount Handles **K** to sides of Smoker Body **F** using Wing Nuts, Lock Washer, Washers **L**.

NEXT, mount Grill Rack Brackets **H** to inside of Smoker Body **F** using Bracket Bolts **J**. Mount the Large Grill Rack Brackets **I** to the middle and bottom set of holes. Slide Wood Door **M** into slot in front of Smoker Body **F**. Door opens from top to bottom.

NEXT, place Wood Bowl **O** directly on bottom brackets.

LAST, Place Water Bowl **N** to the middle Grill Rack Bracket **I** and place Grill Racks **G** on top and middle brackets. Both grill racks can be used at same time for multi-level smoking.

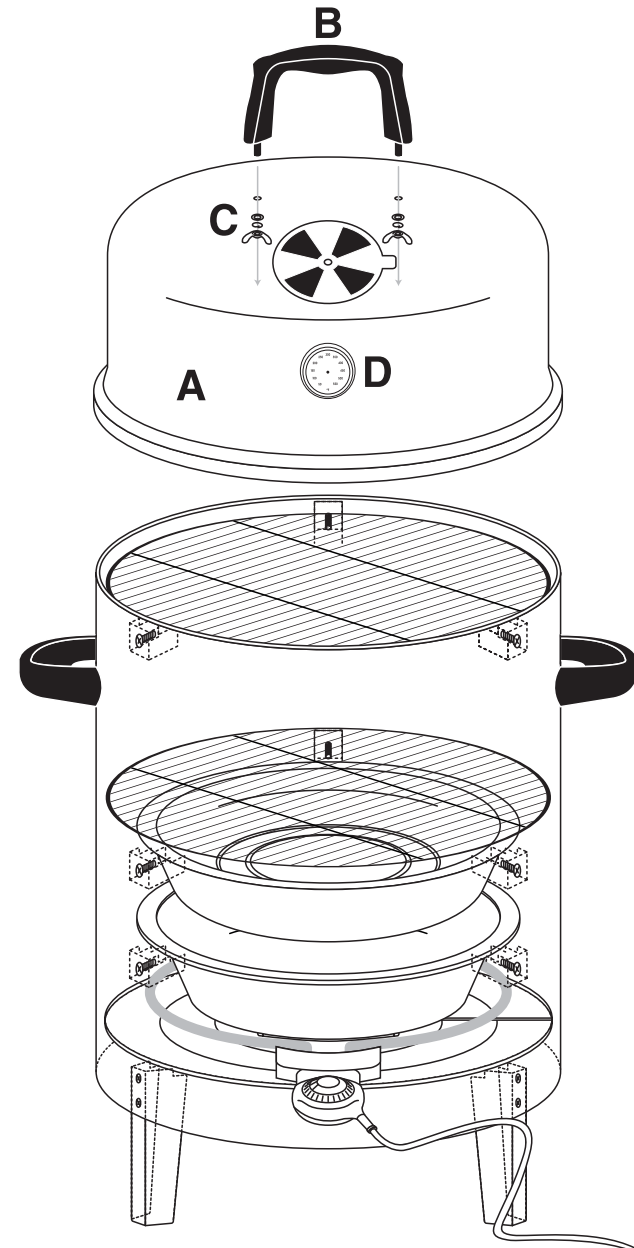


NOTE: Do not completely tighten screws until the assembly is complete. For easier assembly we recommend two people assemble this product.

STEP 4: Dome Assembly

FIRST, mount Heat Indicator **D** to front of Dome with Air Damper **A**.

NEXT, mount Handle **B** to Dome with Air Damper **A** with Wing Nut, Lock Washer, and Washer **C**.



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