

## 30-INCH CHARCOAL BARREL GRILL WITH OFFSET SMOKER

PARRILLA DE CARBÓN DE 30 PULGADAS CON AHUMADOR ADJUNTO

GRIL AU CHARBON DE 30 POUÇES AVEC FUMOIR DÉCALÉ

Series No. / Número de serie / Numéro de série: 0716-A



### FOR YOUR SAFETY! | ¡PARA SU SEGURIDAD! | POUR VOTRE SÉCURITÉ!

Use outdoors only!  
Read the instructions before  
assembling and using the appliance.

¡Solo usa al aire libre!  
Lea las instrucciones antes  
de montar y utilizar el aparato.

Utilisez uniquement à l'extérieur!  
Lisez les instructions avant  
d'assembler et d'utiliser l'appareil.

### CONTACT US FIRST! | ¡PÓNGASE EN CONTACTO CON NOSOTROS PRIMERO! | CONTACTEZ-NOUS D'ABORD!

If you have any questions that are  
not addressed, please contact us first.

Si tiene alguna pregunta que no se  
aborde en este Manual del Usuario,  
póngase en contacto con nosotros primero.

Si vous avez des questions qui ne  
sont pas traitées dans ce manuel de  
l'utilisateur, contactez-nous d'abord.



Customer Service / Servicio al Cliente / Service de Clientèle

1-800-618-6798

service@royalgourmetusa.com

Learn more at / Obtener más información en / Pour en savoir plus:

[www.royalgourmetcorp.com](http://www.royalgourmetcorp.com)



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After unpacking and before every use, check whether there is any sign of damage. If there is any damage, please do not use the grill and call customer service at 1-800-618-6798.

This owner's manual follows the standards and regulations applicable in the USA. For other countries, please follow the country-specific directives and laws!



Please read this owner's manual before using the grill, to ensure safe and reliable use of this product.

Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

Keep this owner's manual in a safe place and please provide this owner's manual along with the grill if you give it to someone else.

### **DANGER: FIRE HAZARD**

1. Do not use indoors!
2. Do not use spirit or petrol for lighting or relighting!
3. Live coals and grill components can get extremely hot during use and can start fires, do not move the grill when in use!
4. Set up your grill at least 3 feet (91 cm) away from any wall or surface. Maintain at least 10 feet (3 m) clearance to objects that can catch fire or sources of ignition such as gas cans, LP cylinders, vehicle fuel cylinders etc.
5. Do not use this grill on or near combustible surfaces or structures such as wood decks, dry leaves or grass, vinyl or wood siding, etc.
6. It is imperative that you have a fire extinguisher and first-aid kit handy in case of an accident or fire.
7. Place the grill on an even, horizontal, secure, heat-resistant, and clean surface.
8. Ignite the charcoal only at a sheltered location.
9. Fill the grill with a max. 4.4 lb. of charcoal for the chamber and 1.5 lb. for the offset smoker.
10. Some foods produce flammable fats and juices. Clean the grill regularly preferably after each use.
11. Only tip out the ash once the charcoal has completely burned out and cooled down.

### **DANGER: RISK OF BURNING AND ACCIDENTS**

1. This device is not intended for use by persons (including children) with limited physical, sensory, or mental capacities, or lacking experience, or knowledge. Such persons must be informed about the dangers of using the appliance and supervised by a person responsible for their safety.
2. Any modifications to the product may lead to a large safety risk and are forbidden. Do not undertake any unauthorized modifications. In case of damage, repair, or other problems with the grill, contact our customer service at 1-800-618-6798, or send an email to [service@royalgourmetusa.com](mailto:service@royalgourmetusa.com)
3. Keep children and pets away from the appliance. Keep sufficient distance from the hot parts. The grill, the charcoal, and the grilled food can become hot during use. Any direct contact can result in serious burns.
4. Always wear oven mitts or BBQ gloves when grilling.
5. Use only long-handled utensils with heat-resistant grips.
6. Do not wear any clothing with wide sleeves.
7. Use only dry lighters or special fluid lighters.
8. Let the grill cool down completely before cleaning and/or placing in storage.

### **DANGER: RISK OF EXPLOSION**

Flammable liquids that are poured on the embers may cause flash flames or explosions.

1. Never use flammable liquids such as petrol or spirit.
2. Do not put pieces of charcoal soaked in flammable liquid onto the embers.

## **DANGER: CARBON MONOXIDE HAZARD**

When burning charcoals, barbecue briquettes, etc., carbon monoxide is formed. This gas is odorless and can be fatal in closed spaces!

1. NEVER burn charcoal inside houses, vehicles, tents or other enclosed space.
2. Use the grill OUTDOORS ONLY.

## **DANGER: HEALTH RISK**

Do not use any decolorants or thinners to remove stains. These are harmful to health and must not come into contact with food.

## **DANGER: INJURY TO CHILDREN**

While playing, children can become caught in the packaging film and choked.

1. Do not let children play with the packaging film.
2. Make sure that children do not put any small assembly parts into their mouths. They could choke on the parts if they swallow them.

## **DANGER: RISK OF INJURY**

1. Some parts may contain sharp edges!
2. Be careful when touching the grill and its components as there is risk of accidents and/or injury during assembly and use. Wear protective gloves if necessary.
3. Do not set up the grill near entryways or where a lot of people move around.
4. Follow all the assembly instructions. First read the assembly instructions completely. Allow yourself enough time for assembly and find an even working space of two to three square meters. Small parts are preassembled.
5. Always exercise extreme caution while grilling. If distracted, you can lose control of the appliance.
6. Always be attentive and aware of what you are doing. Do not use the grill if you are not focused, tired, or under the influence of drugs, alcohol, or medication. Just one moment of carelessness during use of the product can lead to serious injuries.

## **DANGER: RISK OF DAMAGE**

1. During use, the screws may loosen slowly and impair the grill's stability. Check that the screws are well-tightened prior to each use. If necessary, tighten all the screws again to ensure the grill is standing securely.
2. Do not use any strong or grinding solvents or abrasive ZJA pads, as these can damage the surface and leave behind scrape marks.



## **CALIFORNIA PROPOSITION 65 WARNING**

1. Fuels used in wood and charcoal burning appliances and the combustible byproducts of such fuels, can expose you to chemicals including carbon black and wood dust, which are known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.
2. This product can expose you to chemicals including nickel, which is known to the State of California to cause cancer.

Wash hands after handling this product.

For more information, go to: [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

## GRILLING PREPARATION

### UNPACK GRILL

Unpack the grill and dispose of all packaging materials. Keep the packaging materials out of the reach of children and dispose of them according to regulations after assembly of the grill.

**Before use, place the grill on an even, sturdy surface outdoors.**

### PRE-FIRING

Prior to first use, wash the cooking grates and the warming rack with warm soapy water.

Before your first cooking with your grill, the following steps should be closely followed to both protect the interior and exterior finish and season the interior steel. Failure to properly follow these steps may impart unnatural flavors to your first foods, damage the finish, and result in affecting the overall durability of your grill.

1. Lightly coat interior surfaces including grills and cooking grates with vegetable cooking oil. This will extend the life of the finish, much like waxing a car.
2. Build a small fire on the charcoal pan, make sure not to lay coals against the walls.
3. Sustain burning for about two hours with lid closed and the damper to 1/4 of the way open. Allow the grill to cool down properly.
4. Your grill will then be ready for use.

### **WARNING**

**Grill will drip oil during this process and for several uses afterwards. This is normal.**

**NEVER EXCEED 400 °F (204 °C) AS THIS WILL DAMAGE THE FINISH AND CONTRIBUTE TO RUST. PAINT IS NOT UNDER WARRANTY AND WILL REQUIRE TOUCH-UP. THE PRODUCT IS NOT WARRANTED AGAINST RUST.**

## TYPES OF CHARCOAL

You can burn either charcoal briquettes or natural lump charcoal, which have different attributes. Charcoal briquettes typically provide longer cooking time and are usually less expensive while lump charcoal burns hotter and produces less ash.

### TIPS FOR USING WOOD CHIPS

A lot of smoke is produced when using wood chips. Smoke can escape through seams and turn the inside of the grill black. This is normal. Wood chips can be used to produce smoke and create the smoke flavor. Never use more than 1 box of wood chips at a time. You can put dry or pre-soaked wood chips in smoker boxes or foil packets on the cooking grates.

Dry chips burn faster and produce more intense smoke. Chips pre-soaked in water (for approximately 30 minutes) burn slower and produce a less intense smoke. Check wood chip box periodically to see if wood has burned down. Add more chips as required.

### SMOKING WITH WOOD CHIPS / WOOD CHUNKS

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavors and can be used alone or in addition to charcoal. As a rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have different tastes. Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black and bitter.

## OUR RECOMMENDATIONS:

**Chicken** – Alder, Apple, Hickory, Mesquite, Sassafras, Grapevine

**Beef** – Hickory, Mesquite, Oak, Grapevine

**Pork** – Fruitwoods, Hickory, Oak, Sassafras

**Lamb** – Fruitwoods, Mesquite

**Veal** – Fruitwoods, Grapevine

**Seafood** – Alder, Mesquite, Sassafras, Grapevine

**Vegetables** – Mesquite

## BUILDING THE FIRE

1. Open the lid and remove the cooking grates.
2. To start a charcoal fire, we recommended to stack 2 lb. (approximately 25 briquettes) into a pyramid-shaped pile and saturate with lighter fluid (according to lighter fluid instructions), adding more as needed on the charcoal pan. Allow them to ash over before adding more.

NOTE: Do not use gasoline, kerosene, or alcohol for lighting charcoal. Use of any of these or similar products can cause an explosion possibly leading to severe bodily injury.

3. After the briquettes ash over and produce a red glow, spread them evenly across the charcoal pan. Please use a suitable heat-resistant tool with a long, heat-resistant handle when you do this.
4. Put the cooking grates in place and adjust the charcoal pan set to the desired height by the lifting handle and start cooking.
5. If the charcoal is not burning evenly, please use long-handled tongs to move them for even heat.
6. Leave the lid open or closed based on the type of BBQ meat. Please close the lid when longer cooking time is needed. The thermometer located on the lid shows the temperature to ensure it is not too high for a particular BBQ meat.

### **WARNING**

1. Chimney starters, electric starters, or other types of fire starters may be used instead of lighter fluid to light fire but use only according to manufacturer's instructions. Never use instant light charcoal or charcoal lighter fluid with any other starting methods.
2. Allow enough time for grilling to heat up before cooking. You can't cook properly when the grill is cold, and you can't build a fire properly when you are busy preparing food. Once the fire is burning well, it is easy to keep it going with a little attention.

## TEMPERATURE ADJUSTING

Open the damper to allow more fresh air into the grill, thus ensuring a higher internal cooking temperature, and close the damper as needed to decrease the airflow for a lower cooking temperature. You may spread the coals out a bit more to make the fire less intense if the temperature is too high, lift or lower the adjustable charcoal pan to further control the cooking temperature as needed.

NOTE: Always use a flame-retardant insulated grill mitt when adjusting the damper or the charcoal pan.

## ADDING CHARCOALS WHILE GRILLING

### Main chamber:

1. Wear a flame-retardant insulated grill mitt and open the lid.
2. Remove food and cooking grates.
3. Use long-handled tongs to stoke coals. Add charcoals as needed.
4. When charcoals are burning again, replace cooking grates and food.

### Offset smoker:

1. Wear a flame-retardant insulated grill mitt and open the smoker side door.
2. Use long-handled tongs to stoke coals, making the ash fall through the slots. Add charcoals as needed.

### **WARNING**

1. Use extreme caution to avoid injury when adding charcoals.
2. Do not use lighter fluid or instant light charcoal when adding additional charcoal to an existing fire. This is dangerous and can cause injury. It will also leave a lighter fluid aftertaste on your food. Only add regular charcoal or wood chunks to an existing fire.

## INDIRECT OPERATION

1. For items that take longer to cook, you will want to use indirect grilling. This method is for long, slow cooking in the grill with lid closed.
2. For indirect cooking, the coals are piled two or three coals deep on one side of the charcoal grill, or divided and piled on two sides. This leaves an empty space next to the coals or between them. Food cooked over indirect heat is often started over direct heat and then moved to the cooler (empty) part of the grill for even, slow cooking. To make the heat as even as possible, construct two piles of coals.
3. It is common to place a metal drip pan in the empty space beside or between the coals, which is filled with water, wine, beer, broth, or a combination. Place the food directly over the drip pan. This injects a little extra moisture into the cooking environment and also catches dripping juices, which makes clean-up a little easier and reduces the possibility of flare-ups. (Remember to keep a spray bottle filled with water on hand to extinguish any flare-ups.)
4. Once you get used to the indirect method, you may prefer to use it for more grilling tasks. Although it may take a little longer, it is an excellent cooking method and a sure way to prevent the food from burning and to promote even cooking.

## TIPS FOR INDIRECT SMOKING

**Pans are not included, and a disposable bread pan is recommended. Please purchase it separately.**

1. If you want to sear certain foods before smoking, please place meat directly above charcoals on the cooking grates with lid open for several minutes.
2. Add flavor-soaked wood chips to the fire and add 1-part marinade, beer, or wine with 3 parts water into the drip pan.
3. Open the smoking chamber will extend cooking time.
4. Insert the thermometer into the thickest part not touching the bone and allow five minutes to register.
5. Check the water level when cooking for more than 4 hours or when you can't hear the water simmering.
6. Add water by turning the meat over and pouring water through the grill into the water pan.

**IF THE SMOKE IS WHITE, THE FIRE IS PERFECT.**

**IF THE SMOKE IS BLACK, YOU NEED MORE AIRFLOW.**

Your new grill has been designed and manufactured to high quality standards. It will provide you with many years of fun grilling time, however, it requires a minimal amount of maintenance.

### ASH CLEANING & REGULAR MAINTENANCE

After the fire is completely extinguished, you should wait several hours before emptying the ashes to ensure they are not hot, or else there will be risk of burns.

1. If there are pieces of partially burned charcoal on the charcoal pan, you can save them for use the next time. They are still good.
2. Tap the sides of the chamber to loosen any ash that is on the sides.
3. Remove the charcoal pan set. Give it a few firm taps to loosen any ash that may be stuck.
4. Empty out the cold ash. It is particularly important that you remove the ash before moisture combines with the cold ash. Ash collects moisture, which can cause premature rusting and decay from the inside of the chamber.
5. Place the ashes in a metal container and fill with water to ensure there are no lit coals, then you can dispose of the ashes.
6. Let the charcoal burn out completely after grilling. This eases the cleaning effort by burning away excess fat and BBQ residue.
7. Clean the grill regularly and optimally after every use.
8. Remove the cooking grates and clean them thoroughly with soapy water. Then dry them off thoroughly.
9. Use a wet sponge to remove loose residue from the grill.
10. Use a soft, clean cloth for drying. Do not scratch the surfaces when wipe them dry.
11. Clean the internal and external surfaces with warm soapy water.
12. Tighten all screws before every use to ensure your grill is stable at all times.
13. Protect your grill against weather. Since it is manufactured from steel it will gradually rust. Clean possible rust spots and repair them with fireproof paint.  
NEVER PAINT THE INTERIOR OF THE GRILL.

### GRILL STORAGE

1. Clean your grill before storage. Store at a cool dry place.
2. The grill should always be stored where it is protected from moisture.  
NOTE: DO NOT leave charcoal in your grill when you are not using it. Charcoal and ashes left inside the ash tray may reduce the durability of your grill.
3. A cover is highly recommended to protect your grill. Choose from a variety of grill covers offered by the manufacturers.

### DISPOSAL



The packaging is made from environmentally friendly materials, which you can dispose at your local recycling points.



Do not dispose of the grill in normal household waste under any circumstance! Dispose it at an approved disposal site or at your community disposal facility. Respect the current valid regulations. If in doubt, get in touch with your disposal facility.



## Direct Heat

<b>BEEF INTERNAL TEMPERATURE CHART</b>			
<b>Cooking Degree</b>	<b>Internal Core Temperature</b>	<b>Internal Description</b>	<b>Firmness</b>
Rare	125 °F	Center is bright red, pinkish toward the outer portion, and warm throughout	Soft to the touch
Medium Rare	130-135 °F	Center is very pink, slightly brown toward the outer portion and slightly hot	Yields only slightly to the touch
Medium	140-145 °F	Center is light pink, outer portion is brown and hot throughout	Beginning to firm to the touch
Medium Well	150-155 °F	Mostly brownish gray throughout with a hint of pink in the center	Firm to the touch
Well Done	155 °F and above	Steak is brownish gray throughout	Firm or hard to the touch
<b>POULTRY INTERNAL TEMPERATURE CHART</b>			
Whole Chicken	165 °F	Cook until the juices run clear	Firm to the touch
Dark Meat	165 °F	Cook until white throughout but still moist	Firm to the touch
Breast Meat	165 °F	Cook until white throughout but still moist	Firm to the touch
Thigh, Wings and Legs	165 °F	Mostly brownish gray throughout with a hint of pink in the center	Firm to the touch
<b>PORK INTERNAL TEMPERATURE CHART</b>			
Medium	150 °F	Pink in the center	
Well Done	160 °F and above	Pork is uniformly white/brown throughout	
Pork Ribs	180-200 °F	Pale white. Cook medium to well done	
Raw Sausage	160 °F	No longer pink	
Sausage (Pre-cooked)	140 °F	No longer pink	

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## STEAK (& ALL MEATS):

- Cook food on the charcoal side of the unit, directly above coals/heat.
- To grill meats, raise the charcoal pan to its highest position (hot) and sear for one minute on each side with the lid open to seal in flavor and juices.
- Then lower the fire grate to the medium position with lid closed and cook to desired degree.
- Control heat with dual dampers and adjustable fire grate.

### TIP:

Place grilled meat back in the marinade for several minutes before serving and it will be tastier and juicier.

### CAUTION:

Boil extra marinade first to kill bacteria remaining from the raw meat.

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## MARINATED FLANK STEAK:

- Mix marinade ingredients in a nonmetal dish.
  - Let steak stand in marinade for no less than 4 hours in the refrigerator.
  - Brown each side for 5 minutes, but center should remain rare.
  - Cut steak diagonally across the grain into thin slices before serving.
  - Grill with fire grate in high(hot) position with lid open or closed.
- 

## MEAT MARINADE:

1/2 cup vegetable or olive oil  
1/3 cup soy sauce  
1/4 cup red wine vinegar  
2 tbsp lemon juice  
1 tsp dry mustard  
1 minced clove garlic  
1 small minced onion  
1/4 tsp pepper

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## QUAIL OR DOVES:

- Cover the birds with good amount of seasoning and marinate overnight.
  - Pour remaining dressing and cover with Texas Pete Hot Sauce for 6 hours.
  - Wrap birds in thick bacon secured by a toothpick.
  - Place on grill. Keep turning until bacon is black.
  - Grill for 20 minutes. Sear with lid open and fire grate in high (hot) position for 1 minute on each side before lowering the grate and closing the lid.
  - To smoke the birds, place them in the center of the grates with fire in both ends of the fire box.
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## HOT DOGS:

- Grill with lid up and cooking grates in high (hot) position for approximately 6 minutes.
  - Turn every few minutes.
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## SWEET CORN IN HUSKS:

- Trim excess silk from end and soak in cold salted water 1 hour before grilling.
  - Grill for 25 minutes-turning several times.
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## KABOBS:

- Alternate any combination of meat, onions, tomatoes, green peppers, mushrooms, zucchini, circular slice of corn-on-the-cob, or pineapple on skewers. Meat could consist of shrimp, scallops, lobster, chicken, sausage, pork, beef, etc.
  - Marinate the meat in refrigerator for several hours.
  - Grill each side for approximately 7 minutes, turning occasionally while basting with marinade.
  - Leave a small amount of room between pieces in order to cook faster.
  - Grill with lid up and the cooking grates in the lowest position.
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## KABOB MARINADE:

- 1 cup soy sauce  
1/2 cup brown sugar  
1/2 cup vinegar  
1/2 cup pineapple juice  
2 tsp salt  
1/2 tsp garlic powder
- Mix all ingredients in a saucepan and bring to boil.
  - Allow marinade to cool before marinating your meat in it.
  - Marinate beef in the mixture a minimum of 4 hours.
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## HAMBURGERS:

See meat marinade on prior menus.

You may also marinate by allowing to stand in marinade for 1 or 2 hours at room temperature before cooking or let it stand in a covered dish in the refrigerator for up to 24 hours.

- Bring to room temperature before cooking.
  - Mix in chopped onions, green peppers, salt, sear 3/4 inch patties on each side, with cooking grates in high position for a few minutes.
  - Lower fire grate to medium position and grill with lid down to avoid flare-ups.
  - Cook each side 3 to 7 minutes according to desired degree.
  - Cook ground meat to 150 °F internal temperature or until juice runs clear (free of blood) to prevent E-coli infections.
  - Burgers can be basted with marinade when turning and/or other ingredients can be mixed in with the ground beef such as chili sauce or powder.
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## SHRIMP (PEELED) & CRAYFISH:

- Place on skewers.
  - Coat with melted butter and garlic salt.
  - Grill for 4 minutes on each side or until pink. Cocktail sauce optional.
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## BAKED POTATOES:

- Rub with butter and wrap in foil and cook on grill with lid down for 50 minutes.
  - Turn after 25 minutes (no need to turn if smoked).
  - Squeeze to check if it is cooked.
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# Indirect Heat

## Smoking Time

Food	Weight	Main charcoal chamber	Offset smoker	Temperature in meat thermometer
Beef Roasts, Beef Brisket	3–4 lb.	1–1½ hours	4–5 hours	140 °F rare
Lamb Roasts, Venison	5–7 lb.	1¾–2½ hours	5–6 hours	160 °F medium
Large cuts of Game	7–9 lb.	2½–3½ hours	7–10 hours	170 °F well done
Pork Roasts	3–4 lb. 5–8 lb.	1¾–2½ hours 2½–3 hours	5–6 hours 7–8 hours	170 °F 170 °F
Pork/Beef Ribs	Full grill	1½–2 hours	4–6 hours	Meat pulls from bone
Pork Chops	Full grill	¾–1¼ hour	4–6 hours	Meat pulls from bone
Sausage Links	Full grill	2–2¾ hours	4–5 hours	170 °F for fresh sausage
Ham, Fresh	10 lb.	3–4 hours	7–8 hours	170 °F
Ham, Cooked	All sizes	1½–2 hours	3–4 hours	130 °F
Chicken (Cut up or split)	1–4 fryers, cut-up or split	1–1¼ hours	4–5 hours	180 °F/leg moves easily in joint
Chicken (Whole)	1–4 fryers	1¼–1½ hour	5–6 hours	180 °F/leg moves easily in joint
Turkey (Unstuffed)	8–12 lb.	1¾–2½ hours	7–8 hours	180 °F/leg moves easily in joint
Fish, small whole	Full grill	½–¾ hours	2–3 hours	Flakes with fork
Fish, filets, steak	Full grill	¼–½ hours	1–3 hours	Flakes with fork
Duck	3–5 lb.	1–1¾ < hours	5–6 hours	180 °F/leg moves easily in joint
Small game birds	Full grill	¾–1 hour	4–5 hours	180 °F/leg moves easily in joint

### SMOKED TURKEY:

- Empty cavity, rinse and pat dry with paper towel.
- Tuck wing tips under the back and tie the legs together.
- Place in center of cooking grate directly above the foil drip pan of water.
- Smoke for 12 minutes per pound. Allow several extra minutes per pound if stuffed, to allow for expansion.
- Use a meat thermometer for best results (190 °F internal).

### SMOKED BAKED HAM:

You can smoke fully cooked canned ham or smoked and cured whole ham or shank or butt portion.

#### Glaze

1 cup of light brown sugar, firmly packed

½ cup orange juice

½ cup honey

- Mix sugar, juice, and honey. Let the glaze sit for at 4 hours.
- Place fire grate in the lowest position and a drip pan under the meat.
- Remove rind and score fat diagonally to create a diamond pattern.
- Insert a whole clove into the center of every diamond.
- Place ham with fat side up in the center of the cooking grid directly above drip pan. Close lid.
- Cooking for about 9 minutes per pound is suggested for fully cooked ham. Smoked or cured ham, which is not fully cooked, should be cooked to an internal temperature of 160 °F.
- Baste with ham glaze 3 or 4 times during last 30 minutes of cooking time.
- Garnish with pineapple rings for about 15 minutes before end of cooking time.

### STUFFED SMOKED HOT DOGS:

- Slit hot dogs lengthwise, within ¼ inch of each end.
- Stuff hot dogs with cheese and relish and wrap in bacon.
- Place on cooking grid over drip pan and smoke for 15-20 minutes or until bacon is crisp.

### SMOKED PIECES:

- Rinse pieces in cold water and pat dry with paper towels.
- Brush each piece with vegetable oil and season with salt and pepper to taste.
- Brown pieces directly above coals with lid open and grate in high or medium position for several minutes.
- Then, place pieces on cooking grate directly above drip pan.
- With the grate in the low position, cook with lid down for 55 to 60 minutes or until done. Do not use vegetable oil or salt and pepper if using marinade.

## SMOKED VENISON:

### Venison Marinade:

- 1 cup balsamic or wine vinegar
- 1 cup olive oil
- 2 oz. Worcestershire
- 1/2 oz. Tabasco
- 2 tbsp. Season-All
- 1–2 chopped jalapenos
- 3 oz. soy sauce

### Bacon Marinade

- 2 oz. wine vinegar
  - 2 oz. Worcestershire
  - 4 dashes tabasco sauce
  - Place leg of venison in a container or “hefty bag” and marinate for 2–4 days, turning daily. Marinate bacon overnight in its marinade.
  - Remove roast from refrigerator at least an hour before cooking.
  - Season generously with seasoned salt and coarse ground black pepper.
  - Wrap 1 lb. bacon over the top of the roast, and smoke for 20/25 minutes per pound, or until tender. Do not overcook.
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## SMOKED SHRIMP & CRAYFISH:

- Mix 1/2 cup butter, two cloves of crushed garlic, tabasco sauce, sliced green pepper, 1 tablespoon each of minced onions, salt, and juice from one lemon in a foil pan.
  - Add shrimp and/ or crayfish and smoke for 45 minutes.
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## SMOKED VEGETABLES:

- Turnips, potatoes, carrots, okra, mushrooms, peeled onions, zucchini, squash, etc.
  - Put in pan and cover with water and cook for several hours while cooking the meat, or place vegetables on grill and smoke for 50 minutes directly or wrapped in foil.
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## SMOKED FISH:

- Marinate in brine (1/4 cup dissolved in 1 qt. of water) or marinate fish in 1 cup white wine, 1 cup soy sauce mixed with 1 cup lemon juice.
  - Marinate overnight in covered dish in refrigerator.
  - Let it air on rack 20 minutes before placing on Pam-sprayed grill.
  - Smoke for 25 minutes.
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## SMOKED SPARE / BACK RIBS:

- Peel off tough layer of skin on back side.
- Rub all surfaces with seasoning.
- Place ribs in the center of the cooking grid above the drip pan and smoke approximately 1½ hours or until meat pulls away from bone.
- Baste with barbecue sauce during last 30 minutes.

## CHICKEN MARINADE:

### Mix

- 1/2 cup soy sauce
- 1/4 cup vegetable oil
- 1/4 cup red wine vinegar
- 1 teaspoon oregano
- 1/2 teaspoon sweet basil
- 1/2 teaspoon garlic powder with parsley
- 1/4 teaspoon pepper

- Pour over chicken pieces in a non-metal dish.
  - Cover and refrigerate overnight, turning occasionally. Use marinade to baste chicken while cooking.
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## MEAT MARINADE: (For steaks, chops, and burgers)

### Mix

- 1/4 cup soy sauce
  - 2 coarsely chopped large onions
  - 2 cloves garlic (halved)
  - Mix ingredients in an electric blender, cover, and process at high speed 1 minute or until mixture is smooth.
  - Stir in 1/4 cup bottle gravy coloring (Kitchen Bouquet and Gravy Master) and 2 teaspoons Beau Monde seasoning (or substitute 1 teaspoon MSG and 1 teaspoon seasoned salt).
  - Allow meat to stand in marinade at room temperature for 2 hours or refrigerate up to 24 hours in a covered dish.
  - Bring meat to room temperature before cooking.
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## SHISH KABOB MARINADE:

### Mix

- 1 cup soy sauce
- 1/2 cup brown sugar
- 1/2 cup vinegar
- 1/2 cup pineapple juice
- 2 teaspoon salt
- 1/2 teaspoon garlic powder
- Mix ingredients and bring to a boil.
- Marinate beef in mixture a minimum of 4 hours.

Thanks for purchasing this Royal Gourmet® 30-Inch Charcoal Barrel Grill with Offset Smoker.

Royal Gourmet warrants its products to be free from defects in materials and workmanship under proper assembly, normal residential use and recommended care for **1-Year Full Warranty** from the date of original retail purchase. The warranty does not cover paint finish as it may burn off during normal use. **RUST is not considered a manufacturing or materials defect.**

Within the stated warranty period, Royal Gourmet, at its discretion, shall replace defective components free of charge, with the owner being responsible for shipping. Royal Gourmet reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination. In the event of parts availability issues, Royal Gourmet reserves the right to substitute like or similar parts that are equally functional. Upon the expiration of such warranty, all such liability shall terminate.

**Note:** A dated sales receipt along with Model Number and Series Number will be required for the warranty service.

The limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. All warranty coverage is void if this grill is ever used for commercial or rental purposes. And this limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces.

### ITEMS NOT COVERED IN THE WARRANTY SERVICE

Any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in the owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere.

Cost of service calls to your home.

Costs of removal or re-installation.

Pickup and delivery of your product.

Shipping or transportation costs.

Labor costs for installation and repair.

Liability for indirect, or consequential damages.

This limited warranty is the sole warranty given by Royal Gourmet and is in lieu of all other warranties, expressed or implied including implied warranty, merchantability, or fitness for a particular purpose. Neither Royal Gourmet nor the retail establishment selling this product has authority to make any warranties or to promise any remedies in addition to or inconsistent with those stated above.

Royal Gourmet's **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.

**Do not return parts without prior to obtaining return authorization from our customer service department.**

Please do not hesitate to contact our customer service when you have any questions regarding assembly, warranty, or accessories. We will be happy to offer any replacement parts you need during the warranty period.



1-800-618-6798



service@royalgourmetusa.com



Mon-Fri, 8:30 AM-5:30 PM, EST