

Portable Stainless Steel Gas Grill

OWNER'S MANUAL

Series No.: 0609-H



FOR YOUR SAFETY!

Use outdoors only! Do not use it inside a building, garage, or any other enclosed space. Read the instructions before assembling and using the appliance.

DO NOT use the grill unless it is completely assembled, and all the parts are securely fastened. This grill will become very hot, do not move it during use. Keep away from children and pets.

CONTACT US FIRST!

This grill has been made to high quality standards.

If you have any questions that are not addressed in this Owner's Manual, or you need parts, please call our customer service hotline or send an email to service@royalgourmetusa.com. Please keep this Owner's Manual for future reference.



Customer Service

☎ 1-800-618-6798

Learn more at:

www.royalgourmetcorp.com

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1. DO NOT store or use gasoline, or any flammable vapors and liquids within 8 meters (25 feet) of the grill.
2. When cooking with oil/grease, do not allow the oil/grease to exceed 177 °C (350 °F).
DO NOT store extra cooking oil in the vicinity of the grill.
3. The liquid propane (LP) tank (cylinder) not connected for use should be stored a minimum distance of 3 meters (10 feet) from grill or any appliance. Never fill the gas cylinder beyond 80 percent full. If the above instructions are not followed exactly, there would be a risk of fire that may cause serious injury or death.

In case of any issue, call us first! **DO NOT** return the grill to the retailer. This grill has been made to high quality standards. If you have any questions not addressed in this user's manual, or you need parts, please call our customer service hotline.

NOTE: The assembly and use of this grill must conform to local codes. In the absence of local codes, use the National Gas and Propane Instruction Code. Read all instructions prior to assembly and use.

CAUTION:

1. A 1 lb. (454g) propane gas cylinder (not included) is required for operation.
2. Never attempt to attach this grill to the self-contained propane system of a camper trailer, motor home, or house.
3. Never use charcoal or lighter fluid with gas grills.
4. DO NOT use gasoline, kerosene, or alcohol for lighting. The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP Gas cylinder of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission. This grill is not intended to be used in or on recreational vehicles or boats.
5. DO NOT attempt to move the grill while it is lit or hot.
6. DO NOT use the grill unless it is completely assembled, and all parts are securely fastened and tightened.
7. DO NOT use the grill or any gas products near unprotected combustible buildings and materials.
8. DO NOT use in the presence of gases or vapors. Keep the grill area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
9. DO NOT touch metal parts of the grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (oven mitts, potholders, etc.).
10. DO NOT alter the grill in any manner.
11. Keep all combustible items and surfaces at least 50.8 cm (20 inches) from the grill at all times.
12. Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced before operating the grill. The hose assembly replacement must be as per the manufacturer specifications specified by the manufacturer.
13. Move the gas hose as far away as possible from hot surfaces and dripping hot grease.
14. Never keep a filled LP gas cylinder in a hot car or truck. Heat will cause the gas pressure to increase, which may open the relief valve to open and allow the gas to escape.
15. Keep the grill's valve compartment, burners, and circulating air passages clean. Inspect the grill before each use.

Before beginning assembly, make sure all parts are present. Compare parts with packaged contents list and diagram above. If any parts are missing or damaged, do not attempt to assemble the products. Contact customer service for replacement parts via telephone or email.



Phillips screwdriver



Wrench

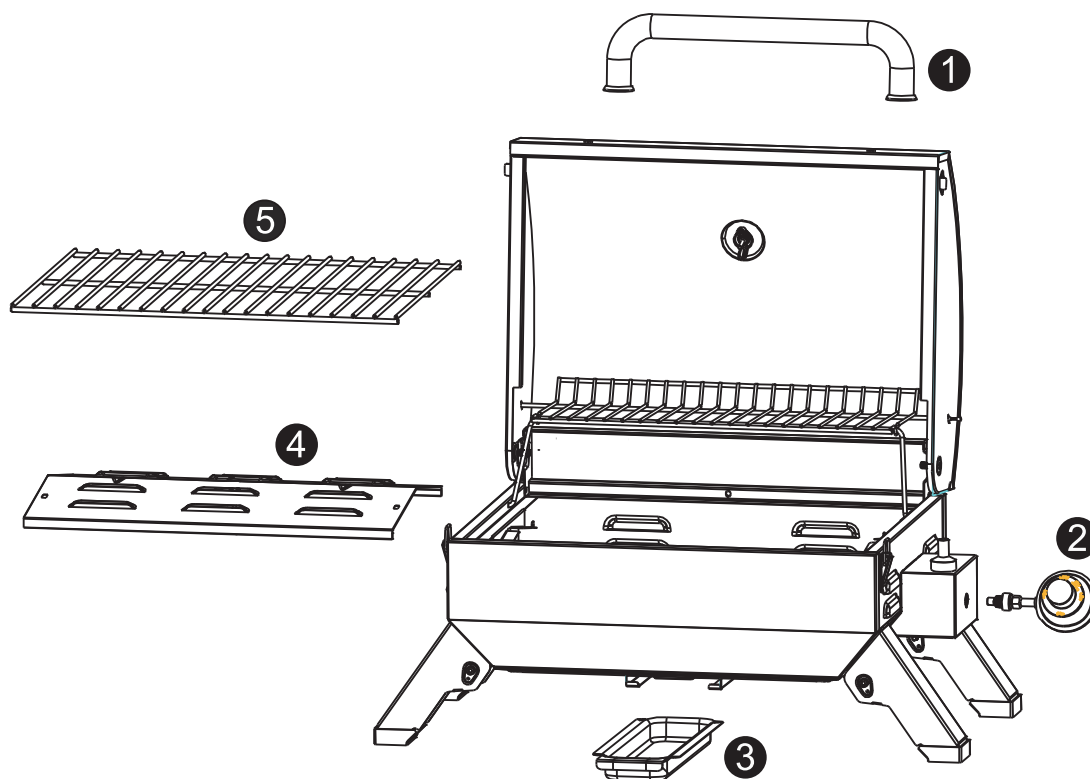
- Estimated assembly time: 5 minutes
- Tools required for assembly:
Phillips Screwdriver (not included) and Wrench (not included)

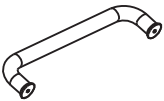
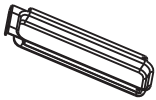


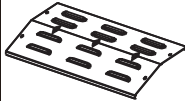
CALIFORNIA PROPOSITION 65 WARNING

1. Fuels used in gas burning appliances and the combustion byproducts of such fuels, can expose you to chemicals including 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. Handling the brass material on this product can expose you to lead, a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

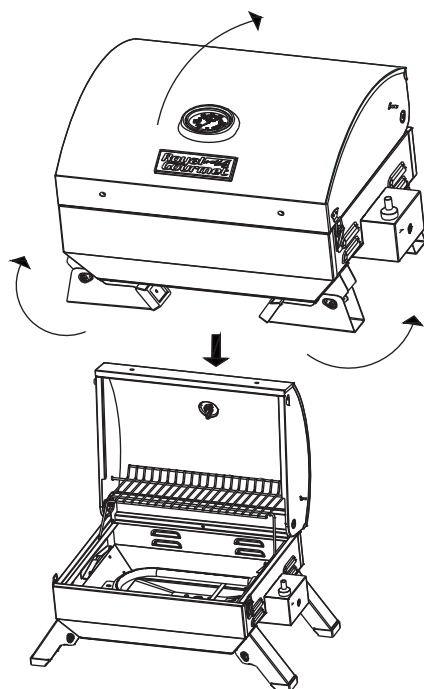
For more information visit: www.P65Warnings.ca.gov



Ref	Description	Illustration	QTY
1.	Lid handle W-GT100013		1
2.	Regulator W-GT100003		1
3.	Grease cup Z-MSG01A35		1

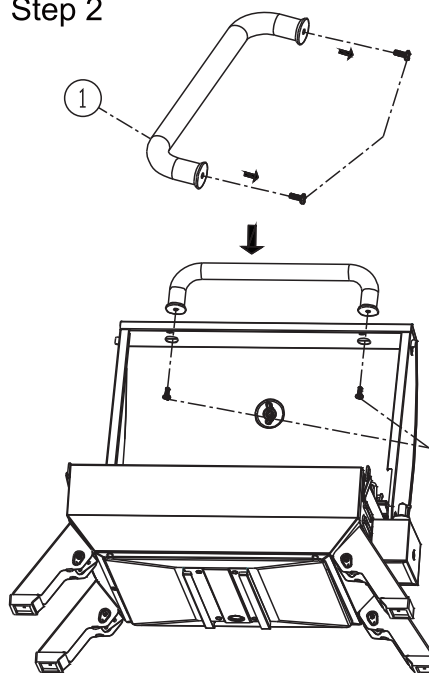
Ref	Description	Illustration	QTY
4.	Flame tamer Z-GT100016		1
5.	Cooking grate WGT100002		1

Step 1



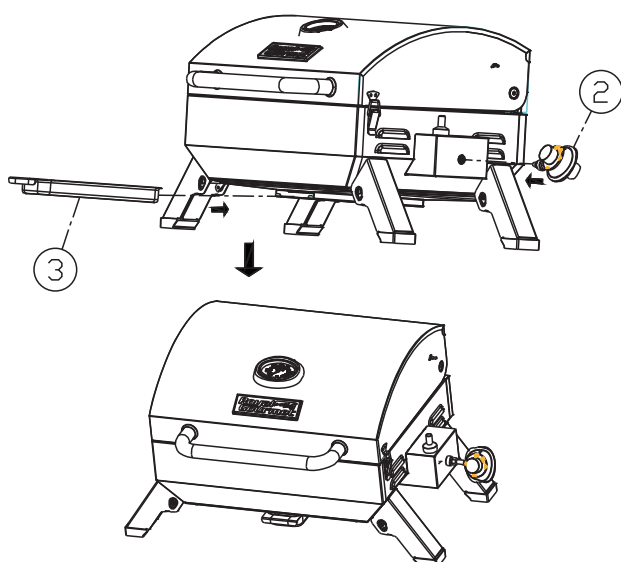
Unfold the four legs and open the lid as shown.

Step 2



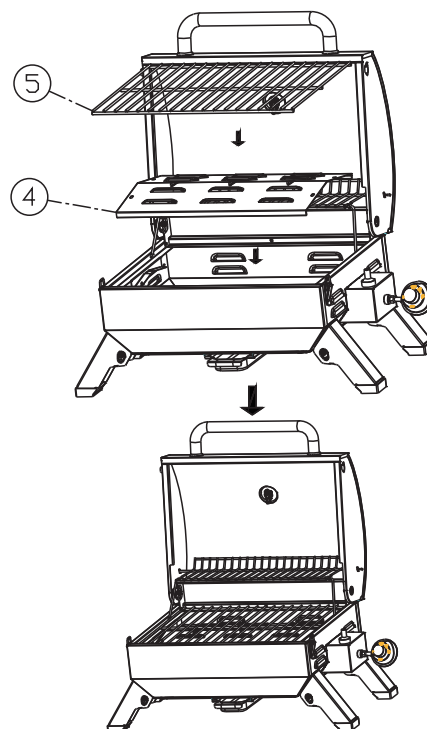
Unscrew the 2 bolts on the lid handle (1) and assemble the handle onto the lid with the bolts.

Step 3



Connect the regulator (2) to the main body and insert the grease cup (3).

Step 4



Place the flame tamer (4) first, and then place the cooking grate (5), as shown in the figure.

1. The grill is safe and easy to use.
2. Please ensure you only use the grill at the correct pressure the appliance is designed for, and use a grease tray and a grease cup under the main body.
3. Adequate ventilation is vital to maintain proper combustion and efficient performance of the grill. This will ensure the safety of the user and of other people around the grill, where the appliance is being used. Never use the appliance in any enclosed and covered area.
4. When the wind speed is above 6.6 feet per second, do not use the gas grill facing the wind.
5. The appliance is designed for use outdoors only.
6. Warning! Accessible parts may be extremely hot. Keep children away from the grill.
7. Read the owner's manual before using the grill.
8. Do not move the grill while in use.
9. Turn off the gas cylinder valve or regulator after use.
10. Any modification to the grill may be dangerous and may cause injury or property damage.
11. Any unauthorized modification of the appliance will invalidate the guarantee.
12. There must be no overhead obstruction when using the grill, e.g. trees, shrubs, lean-to roofs. The grill must be installed with a clearance of 3.3 feet around the grill.
13. The grill must not be used near flammable materials (petroleum-based products, thinners, or any other solid object that carries a flammable warning label).
14. Close the valve of the gas cylinder or the regulator after use.
15. The use of this grill in enclosed areas can be dangerous and is PROHIBITED.

HOW TO USE

Follow these instructions carefully to avoid seriously damaging your grill and causing injury to yourself and to property.

1. Assemble the grill as per the assembly instructions carefully.
2. Connect the 1lb. propane tank to the grill (propane tank not included).
3. Turn all control knobs to the "OFF" position before turning on the gas supply to the grill.
4. Operate the regulator in accordance with the instructions supplied with the regulator.

LIGHTING THE GRILL

Lighting Instructions

1. Read all instructions before lighting.
2. Open the lid during lighting.
3. Ensure the gas control knobs are turned in the "OFF" position.
4. Push in the control knob and quickly turn it anti-clockwise to the "HI" position. Push and hold the igniter button, you will hear ticking until the burner ignites.
5. If the burner does not ignite within 5 seconds, turn the gas control knob off, wait 5 minutes, and repeat steps 2 - 5.

Before cooking on this grill for the first time, operate the grill for about 15 minutes with the lid closed and the gas turned to the "HI" position. This will "heat clean" the internal parts and dissipate odor from the painted finish.

WARNING

If the burner fails to ignite, turn all control knobs off (clockwise), and then turn the cylinder valve off. Wait five minutes before attempting to relight following the ignition sequence.

PLEASE CHECK FOR LEAKS BEFORE USE

Never check for leaks with a naked flame, always use a soapy water solution.

CHECKING FOR LEAKS

1. Prepare 2–3 ounces of leak check soapy solution by mixing one part liquid soap with 3 parts water.
2. Ensure all control valves are in "OFF" position.
3. Connect the regulator to the cylinder and the ON/OFF valve to the burner; ensure the connections are secure, then turn gas supply on by turning the cylinder valve counterclockwise.
4. Brush or spray the soapy solution onto the hose and all joint areas. If bubbles do not appear, leak check is complete. If bubbles appear, there is a leak. Go to step 5.
5. Turn gas supply off. Disconnect the cylinder from the regulator, and retighten connections for retest.
6. Make sure no leak is found before using the grill.
7. If bubbles still appear, **DO NOT OPERATE THE GRILL**. Repeat the above procedures with another LP cylinder. If the leak cannot be rectified, contact the customer service center in your area.

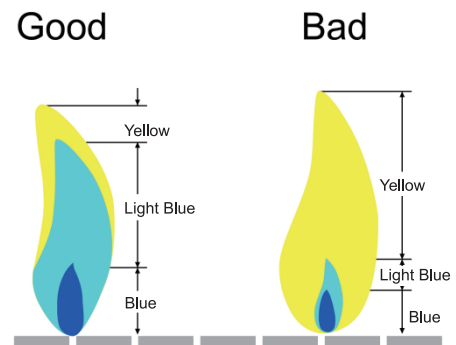


If you smell the gas:

1. Shut off the gas to the appliance.
 2. Extinguish any open flame.
 3. Open the lid.
 4. If odor continues, keep away from the appliance and immediately call your fire department.
- Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, and/or death.

Burner Flame Check

Light the burner and rotate the knob from HIGH to LOW. You should see a smaller flame in the LOW position than seen on HIGH. Always check the flame prior to each use. The air damper (D) mounted on the back of your burner helps to control the amount of primary air that mixes with the LP gas. A blue flame with little or no yellow flame provides the best heat. Adjust the air damper by turning it clockwise or counterclockwise until the desired flame is achieved.



APPLIANCE STORAGE

Store the appliance indoors only after the gas cylinder is disconnected and removed from the appliance. When the appliance is not to be used for some time, it should be stored in its original packaging and stored in a dry dust-free environment.

GAS CYLINDER

1. The appliance must be used with a 1 lb. gas cylinder.
2. Do not drop or roughly handle the gas cylinder! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.
3. Cylinders must be stored outdoors in an upright position and out of the reach of children.
4. The cylinder must never be stored where temperatures can reach over 122 °F.
5. Do not store the cylinder near flames, pilot lights, or other sources of ignition.
6. **DO NOT SMOKE NEAR THE CYLINDER**. The cylinder should be kept away from any source of ignition.
7. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

CAUTION: All cleaning and maintenance should be carried out when the appliance is cool and with the fuel supply turned OFF at the gas cylinder.

CLEANING

“ Burning off ” the barbecue after every use (for approx. 15 minutes) will keep excessive food residue to a minimum.

OUTSIDE SURFACE

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water. If the inside surface of the barbecue lid has the appearance of peeling paint, baked-on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. **NEVER USE OVEN CLEANER.**

INTERIOR OF BARBECUE BOTTOM

Remove residue using brush, scraper, and/or cleaning pad, then wash with a soapy water solution. Rinse with water and allow to dry.

PLASTIC SURFACES

Wash with a soft cloth and hot soapy water solution. Rinse with water. Do not use abrasive cleaners, degreasers, or a concentrated barbecue cleaner on plastic parts.

COOKING GRATE OR GRIDDLE

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains, then rinse with water.

GREASE CUP

1. Please do not open the grease tray during use.
2. Please check the grease cup regularly and remove the oil when 1/3 full.

CLEANING THE BURNER ASSEMBLY

1. Turn the gas OFF at the control knob and disconnect the cylinder.
2. Remove the flame tamer and cooking grate.
3. Clean the burner with a soft brush or blow clean with compressed air, and wipe with a cloth.
4. Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).
5. Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner.
Reinstall the burner. Check to ensure that the gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).
6. In some cases, the gas flow may be reduced to insect or spider nests inside the burner venturi. You can use a pipe cleaner or a bottle brush to clean the burner venturi to its full length to resolve this problem.
If condition persists, consult your gas dealer.

BURNER WON'T LIGHT (USING A 16.4 OZ. OR 14.1 OZ. LP BOTTLE)

- Ensure LP bottle still has fuel in it by gently shaking it - there will be sounds of the liquid inside if the fuel remains.
- Check to see that the air inlet screen of the venturi tube is not covered or clogged.
- Check to see that burner orifices are clear. If obstructed, with LP bottle disconnected, you can gently brush orifices with a small brush.
- Check to see that the igniter is producing a spark against the burner (better checked in shady spot). If the burner still doesn't ignite, repeat the above procedures with another LP cylinder.

BURNER WON'T LIGHT (USING A 20 LB. TANK WITH CONVERSION HOSE)

- Review all steps in the LP bottle section above.
- Ensure that the LP tank supply valve is open (turned counterclockwise until stop)
- Ensure that the orifices at both ends of the conversion hose are not obstructed or damaged.
- Straighten sharp kinks in the conversion hose.

GRILL DOESN'T REACH HIGHT ENOUGH TEMPERATURE (USING A LP BOTTLE)

- Gently shake LP bottle to ensure enough fuel for working , there will be sounds of the liquid inside if fuel remains.
- Check to see that the air inlet screen of the venturi tube is not covered or clogged.
- Test the gas system for leaks.

GRILL DOESN'T REACH HIGH ENOUGH TEMPERATURE (USING A 20 LB. LP TANK WITH THE CONVERSION HOSE)

There is a safety device on your LP tank which intends to reduce the gas flow whenever a leak occurs. When this device is active, it is commonly called "bypass". This device can be inadvertently activated if you don't follow the proper lighting procedures. Once you experience the low flame, you should do the following:

- 1) Shut off the grill.
- 2) Fully close the tank pressure relief valve.
- 3) Disconnect the conversion hose from the valve, and reconnect.

Then, restart with proper procedures:

- 1) Ensure the grill fuel knob is turned to OFF position.
- 2) Slowly open the gas tank valve fully. Turn the tank knob about 1/4 turn every 10 seconds.
- 3) WAIT 5 SECONDS.
- 4) Follow the grill lighting steps (printed on the grill).

If your problem is not resolved using the troubleshooting information above, please contact your local gas dealer.

Direct Heat

BEEF INTERNAL TEMPERATURE CHART			
Cooking Degree	Internal Core Temperature	Internal Description	Firmness
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
POULTRY INTERNAL TEMPERATURE CHART			
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
PORK INTERNAL TEMPERATURE CHART			
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	

STEAK (& ALL MEATS):

- Cook food on the charcoal side of the unit, directly above coals/heat.
- To grill meats, raise fire grate to high 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 - it will be tastier and juicier.

CAUTION:

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

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
-

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.
-

HOT DOGS:

- Grill with lid up and cooking grates in high (hot) position for approximately 6 minutes.
 - Turn every few minutes.
-

SWEET CORN IN HUSKS:

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

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 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.
-

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.
-

HAMBURGERS:

See meat marinade on prior pages.

- 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.
-

SHRIMP (Peeled) & CRAYFISH:

- Place on skewers.
 - Coat with melted butter and garlic salt.
 - Grill 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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Thanks for purchasing this Royal Gourmet® Portable Grill. We are here to help you enjoy your new grill. We provide a warranty for your product within the warranty condition under normal use of one year from the date of purchase for all components, covering defects and manufacturing errors.

Royal Gourmet's obligations are limited to the following:

- This warranty does not cover the grills that have been altered or damaged due to normal wear, rust, abuse, improper maintenance, improper use, or modifications, to the product. Repair labor is not covered.
- This warranty does not cover surface scratches or heat damage to the finish which is considered as normal wear.
- All warranty claims apply only to the original purchaser and require a proof of purchase verifying date of purchase.
- All parts that meet the warranty requirements will be shipped at no-charge via the discretion of the customer service department.
- Do not return parts without prior to obtaining return authorization from our customer service department.

Except as stated above, Royal Gourmet Corp makes no other express warranty.

This warranty may give you specific legal rights that vary by state.

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