

Royal Gourmet GA5403B

Royal Gourmet GA5403B 5-Burner Propane Gas Grill

INSTRUCTION MANUAL

1. Safety Information

Please read and understand all safety warnings and instructions before assembling, operating, or servicing this grill. Failure to follow these instructions could result in property damage, bodily injury, or death.

- **Propane Gas Warning:** This grill uses liquid propane (LP) gas. Ensure the LP tank is properly connected and free of leaks. Always check for gas leaks using a soap and water solution before each use.
- **Ventilation:** Operate the grill outdoors only in a well-ventilated area. Never operate in an enclosed space such as a garage, shed, or under an overhead structure.
- **Clearance:** Maintain a minimum distance of 10 feet from any combustible materials, including walls, fences, and vegetation.
- **Hot Surfaces:** The grill surfaces become extremely hot during operation. Use heat-resistant gloves or mitts when handling hot components. Keep children and pets away from the grill at all times.
- **Ignition:** Always open the grill lid before lighting any burner. If a burner fails to light within 5 seconds, turn off the burner control knob, wait 5 minutes, and try again.
- **Grease Fires:** In case of a grease fire, turn off all burners and the gas supply immediately. Do not use water to extinguish a grease fire.

2. Setup and Assembly

The Royal Gourmet GA5403B grill requires assembly. Please refer to the detailed assembly instructions included in the product packaging for step-by-step guidance. Ensure all parts are present and undamaged before beginning assembly.

Key Assembly Steps:

1. Unpack all components and verify against the parts list.
2. Assemble the main grill body and cabinet structure.
3. Attach the side shelves and burners.
4. Install the cooking grates, warming rack, and heat tents.

5. Connect the gas hose and regulator to the LP tank. Ensure all connections are tight and perform a leak test.



Image 1: The Royal Gourmet GA5403B 5-Burner Propane Gas Grill, fully assembled and ready for use.



Image 2: Diagram illustrating the overall dimensions and cooking area capacity of the GA5403B grill.

3. Operating Instructions

Follow these steps for safe and effective operation of your Royal Gourmet GA5403B gas grill.

3.1. Lighting the Main Burners

1. Ensure the LP tank valve is fully open.
2. Open the grill lid.
3. Push and turn one main burner control knob to the HIGH position.
4. Immediately push and hold the electronic igniter button until the burner lights.
5. Once lit, release the igniter button and turn the control knob to the desired heat setting.
6. Repeat for other main burners as needed.



Image 3: Close-up of the ignitor knob for lighting the grill burners.

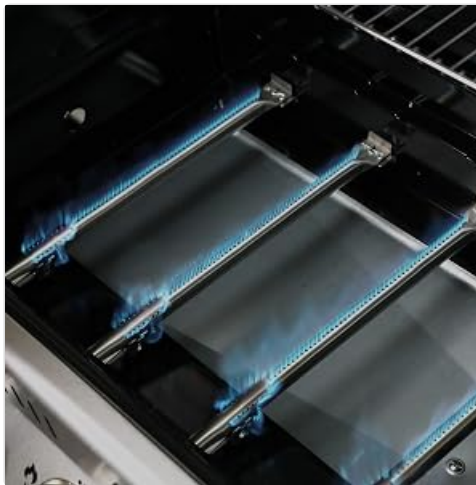


Image 4: View of the main burners ignited, showing consistent flame distribution.

3.2. Using the Side Burner

The lidded side burner is ideal for preparing sauces, boiling water, or cooking side dishes while grilling.

1. Open the side burner lid.
2. Push and turn the side burner control knob to the HIGH position.
3. Immediately push and hold the electronic igniter button until the burner lights.
4. Adjust the flame as needed.



Image 5: The lidded side burner with a pot, demonstrating its use for cooking side dishes.

3.3. Using the Sear Burner

The 14,000 BTU sear burner provides intense heat for quickly searing meats, locking in juices and creating a flavorful crust.

1. Open the grill lid.
2. Push and turn the sear burner control knob to the HIGH position.
3. Immediately push and hold the electronic igniter button until the burner lights.
4. Allow the sear burner to preheat for a few minutes before placing food directly over it.



14,000 BTU

sear burner

provides strong performance

Image 6: The sear burner ignited, showing its high-intensity flame for effective searing.

3.4. Using the Rear Burner

The 10,000 BTU rear burner is designed for rotisserie cooking, providing even heat for roasting poultry or large cuts of meat. *Note: Rotisserie kit is not included with this grill.*

1. Install your rotisserie kit (if applicable) and secure the food.
2. Open the grill lid.
3. Push and turn the rear burner control knob to the HIGH position.
4. Immediately push and hold the electronic igniter button until the burner lights.
5. Monitor cooking progress using the built-in thermometer.



Image 7: The rear burner in operation, ideal for rotisserie cooking (rotisserie kit sold separately).

3.5. Temperature Control and Monitoring

The built-in thermometer on the lid allows you to monitor the internal temperature of the grill without lifting the lid, helping to maintain consistent cooking temperatures.



Image 8: An overview of the grill's total cooking area, demonstrating its capacity for various food items.

4. Maintenance and Care

Regular cleaning and maintenance will extend the life of your grill and ensure optimal performance.

4.1. Cleaning the Cooking Grates

The porcelain-enameled cast iron cooking grates should be cleaned after each use. Allow the grates to cool slightly, then use a grill brush to remove any food residue. For stubborn residue, wash with warm soapy water and rinse thoroughly.

4.2. Cleaning the Grease Tray

The removable grease tray collects drippings during cooking. Empty and clean the grease tray regularly to prevent grease fires and maintain hygiene. Remove the tray, discard contents, wash with warm soapy water, and dry completely before reinserting.



Image 9: The removable grease tray, designed for easy cleaning and maintenance.

4.3. Exterior Cleaning

Wipe down exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or pads that could scratch the finish. The porcelain-enameled lid is designed to withstand elements and is easy to clean.

4.4. Storage

When not in use, store the grill in a dry, protected area. Consider using a grill cover to protect it from weather elements and prolong its lifespan.

5. Troubleshooting

If you encounter issues with your grill, refer to the common troubleshooting tips below. For problems not listed, contact Royal Gourmet customer support.

- **Burner Not Lighting:**

- Check if the LP tank is empty or the valve is closed.
- Ensure gas connections are secure and free of leaks.
- Verify the igniter electrode is clean and properly positioned.
- Check if the igniter battery (1 AA required) needs replacement.

- **Uneven Heating:**

- Ensure burners are clean and not clogged.
- Check for proper placement of heat tents.
- Verify the grill is level.

- **Low Flame or No Gas Flow:**

- Confirm the LP tank has sufficient gas.
- Check for kinks or obstructions in the gas hose.
- Reset the regulator's bypass safety feature by turning off all burner knobs, closing the LP tank valve, disconnecting the regulator, waiting 30 seconds, reconnecting, and slowly opening the LP tank valve.

6. Specifications

Brand	Royal Gourmet
Model Name	GA5403B
Product Dimensions (D x W x H)	57.48" x 25" x 45.67"
Item Weight	111.2 Pounds
Fuel Type	Propane Gas
Total BTU Output	74,000 BTUs
Cooking Surface Area	738 sq. in. (566 sq. in. primary, 172 sq. in. warming rack)
Main Burners	4 x 10,000 BTU (40,000 BTU total)
Side Burner	1 x 10,000 BTU (lidded)
Sear Burner	1 x 14,000 BTU
Rear Burner	1 x 10,000 BTU
Material	Alloy Steel, Porcelain-enameled (Lid), Porcelain-enameled Cast Iron (Cooking Grates), Stainless Steel (Burners, Flame Tamers, Control Panel)
Special Features	Built-In Thermometer, Enclosed Cabinet, Removable Grease Tray, Tool Holder, Warming Rack
Assembly Required	Yes
Battery Requirement	1 AA battery (for igniter)

7. Warranty and Support

For warranty information, claims, or technical assistance, please contact Royal Gourmet customer support. Refer to the documentation included with your purchase for specific warranty terms and contact details. Additional protection plans may be available for purchase separately to extend coverage beyond the standard manufacturer's warranty.

Manufacturer: Royal Gourmet Corp

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question