

[Manuals.plus](#) /

› [Royal Gourmet](#) /

› Royal Gourmet CC1830 30-Inch Barrel Charcoal Grill Instruction Manual

Royal Gourmet CC1830

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Model: CC1830

1. INTRODUCTION

This manual provides essential information for the safe assembly, operation, and maintenance of your Royal Gourmet CC1830 30-Inch Barrel Charcoal Grill. Please read all instructions carefully before using the grill to ensure proper function and safety. Retain this manual for future reference.



Figure 1.1: Assembled Royal Gourmet CC1830 Barrel Charcoal Grill.

2. SAFETY INFORMATION

WARNING: Failure to follow these safety instructions could result in serious injury or property damage.

- **Outdoor Use Only:** This charcoal grill is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from combustible materials, including walls, fences,

and overhanging structures.

- **Stable Surface:** Always place the grill on a hard, level, non-combustible surface.
- **Children and Pets:** Keep children and pets away from the grill at all times, especially during operation.
- **Hot Surfaces:** The grill surfaces become extremely hot during use. Use heat-resistant gloves and appropriate tools.
- **Fuel:** Use only charcoal briquettes or lump charcoal as fuel. Do not use gasoline, kerosene, or alcohol to light or relight charcoal.
- **Ash Disposal:** Allow charcoal to cool completely before disposing of ash. Ash should be placed in a non-combustible metal container.
- **Fire Extinguisher:** Keep a fire extinguisher or a bucket of sand readily available in case of a grease fire.
- **Ventilation:** Ensure adequate ventilation when using the grill.

3. ASSEMBLY INSTRUCTIONS

Assembly of the Royal Gourmet CC1830 grill is required. Detailed step-by-step instructions and a complete parts list are included in the product packaging. Please follow these instructions carefully to ensure correct and safe assembly.

Tools Required: Typically, a screwdriver and wrench are needed for assembly. These are generally not included.

Assembly Tips:

- Unpack all components and verify against the parts list.
- Assemble on a clean, flat surface.
- Do not overtighten fasteners unless specified.
- It is recommended to have two people for assembly due to the size and weight of some components.



Figure 3.1: Product dimensions for assembly planning.

4. OPERATING INSTRUCTIONS

4.1. Preparing the Grill

1. **Charcoal Placement:** Place charcoal briquettes or lump charcoal on the fire grates. Do not exceed the maximum recommended amount (up to 6 lbs of coal).
2. **Lighting Charcoal:** Use a charcoal chimney starter or approved fire starters to ignite the charcoal. Never use flammable liquids like gasoline.
3. **Preheating:** Once the charcoal is fully lit and covered with a light gray ash, spread it evenly across the fire grates. Close the lid and allow the grill to preheat for 10-15 minutes to reach the desired cooking temperature.



Figure 4.1: Safely transferring lit charcoal to the grill.

4.2. Heat Control

- **Adjustable Fire Pan:** The 2-level height-adjustable fire pan allows you to control the distance between the charcoal and the cooking grates. Raise the pan for higher heat (searing) and lower it for lower heat (slow cooking or smoking).
- **Air Vents:** The side air vent and smoke stack are used to regulate airflow, which directly impacts the charcoal temperature. Open vents increase airflow and heat; close vents reduce airflow and heat.
- **Lid-Mounted Thermometer:** Monitor the internal temperature of the grill using the lid-mounted thermometer gauge. This helps in maintaining consistent cooking temperatures for various foods.



EASY DUMP

The adjustable fire grate is an easy-to-dump ash pan for quick and mess-free cleanup after cooking.

SIDE TABLE & TOOL EXTENSIONS

Side table provides ample prep space with integrated extensions for additional storage space.

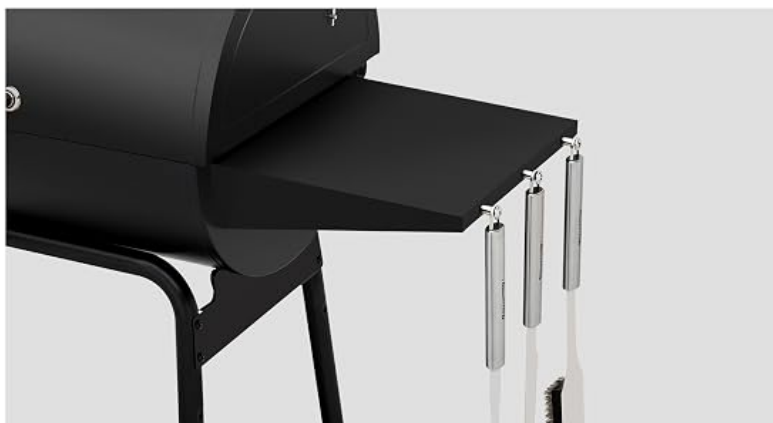


Figure 4.2: Understanding heat zones and airflow control.

4.3. Cooking Area

The grill features a generous 627 sq. in. cooking zone, including 443 sq. in. porcelain-enameled steel wire cooking grates and an 184 sq. in. chrome-plated steel wire warming rack. This allows for cooking large quantities of food simultaneously.

- **Main Cooking Grates:** Ideal for direct grilling of meats, vegetables, and other items requiring direct heat.
- **Warming Rack:** Use the warming rack to keep cooked food warm, toast buns, or cook delicate items with indirect heat.

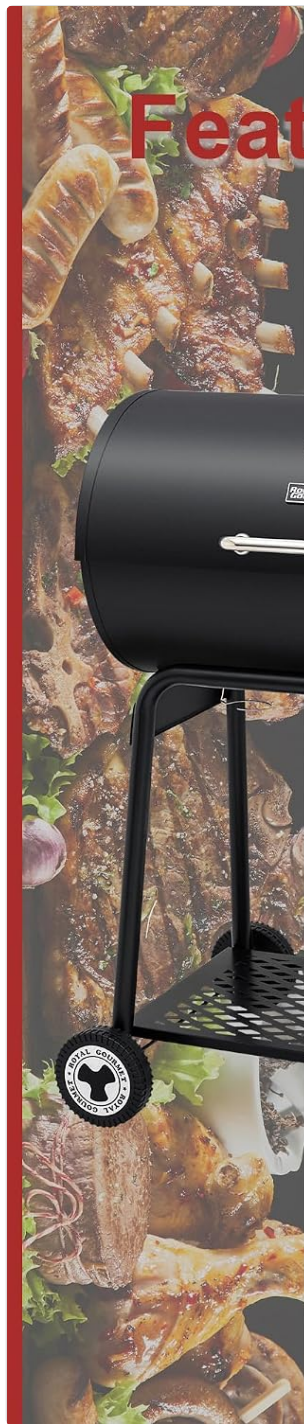


Figure 4.3: Utilizing the main cooking grates and warming rack.

4.4. Additional Features

- **Side Shelf:** Provides convenient space for food preparation, plates, and grilling tools.
- **Tool Hooks:** Three integrated hooks are available for hanging grilling utensils.
- **Bottom Mesh Shelf:** Offers additional storage for charcoal, accessories, or other items, supporting up to 20 lbs.
- **Wheels:** Two durable wheels allow for easy movement of the grill around your backyard or patio.

Features



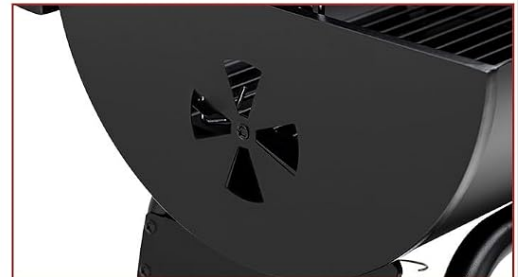
SMOKE STACK



LID-MOUNTED GAUGE



TOOL EXTENSIONS



AIR VENT

Figure 4.4: Key features of the barrel smoker design.

5. MAINTENANCE AND CLEANING

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

- **Ash Disposal:** After each use, allow the grill to cool completely. The removable charcoal pan makes ash disposal quick and easy. Carefully remove the pan and dispose of cooled ash in a non-combustible container.
- **Cooking Grates:** Clean cooking grates with a grill brush after each use while they are still warm. For a deeper clean, wash with warm, soapy water and rinse thoroughly.
- **Exterior Surfaces:** Wipe down exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners that can damage the finish.
- **Storage:** Store the grill in a dry, protected area when not in use. Consider using a grill cover to protect it from the elements.



Figure 5.1: The removable charcoal pan simplifies ash disposal.

6. TROUBLESHOOTING

If you encounter issues with your Royal Gourmet CC1830 grill, refer to the following common troubleshooting tips:

- **Low Heat:** Ensure air vents are sufficiently open. Check if enough charcoal is used and if it is fully lit.
- **Excessive Smoke:** This is normal during initial lighting or when adding wood chips for smoking. If smoke is excessive and black, check for grease buildup or improper airflow.
- **Uneven Cooking:** Ensure charcoal is spread evenly. Adjust the fire pan height as needed. Rotate food for consistent cooking.
- **Difficulty Lighting Charcoal:** Ensure charcoal is dry. Use a proper charcoal starter method. Avoid windy conditions during lighting.

For persistent issues not covered here, please contact Royal Gourmet customer support.

7. SPECIFICATIONS

Feature	Specification
Model Name	CC1830
Brand	Royal Gourmet
Product Dimensions (D x W x H)	22.74" x 42.56" x 48.66"
Item Weight	37.9 Pounds
Fuel Type	Charcoal
Cooking Surface Area	627 Square Inches (443 sq. in. main, 184 sq. in. warming rack)
Material	Alloy Steel, Porcelain-enameled (Cooking Grates)
Special Features	Built-In Thermometer, Removable Charcoal Pan, Tool Holder, Warming Rack
Assembly Required	Yes

8. WARRANTY AND SUPPORT

8.1. Warranty Information

The Royal Gourmet CC1830 Charcoal Grill comes with a manufacturer warranty for 1 year from the date of purchase. Please retain your proof of purchase for warranty claims.

8.2. Customer Support

For technical assistance, replacement parts, or warranty inquiries, please contact Royal Gourmet customer service. Refer to the contact information provided in your product packaging or visit the official Royal Gourmet website.

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.

Name

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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