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Royal Gourmet GH3000E-G

Royal Gourmet 3-Burner Gas Grill

Model: GH3000E-G Instruction Manual

Introduction

Thank you for choosing the Royal Gourmet 3-Burner Gas Grill, Model GH3000E-G. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your new gas grill. Please read all instructions carefully before assembly and use to ensure proper function and safety. Keep this manual for future reference.



A full view of the Royal Gourmet 3-Burner Gas Grill, featuring its black finish, stainless steel control panel, and side tables, ready for outdoor cooking.

Safety Information

WARNING: Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- **FOR OUTDOOR USE ONLY.** Do not operate this appliance indoors.
- Read all instructions before assembling and operating the grill.
- Keep children and pets away from the grill at all times.
- Never store a spare LP cylinder under or near this appliance.
- Always check for gas leaks before each use and after replacing the gas cylinder.
- Do not attempt to light the burner with the lid closed.
- Keep the grill area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Wear protective gloves when handling hot components.

- Ensure adequate ventilation around the grill.

Package Contents

Before assembly, ensure all parts are present and undamaged. If any parts are missing or damaged, do not attempt to assemble the grill. Contact customer service for assistance.

- Grill Hood and Firebox Assembly
- Control Panel Assembly
- Side Tables (2)
- Legs (4)
- Wheels (2)
- Bottom Shelf
- Cooking Grates (2)
- Warming Rack
- Grease Tray and Cup
- Gas Hose and Regulator
- Hardware Pack (screws, nuts, washers)
- Instruction Manual

Setup and Assembly

Assembly typically requires two people. Refer to the included assembly diagram for detailed steps. Ensure all connections are secure before use.

1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Attach Legs and Wheels:** Secure the legs to the main firebox assembly. Attach the wheels to the designated legs for mobility.
3. **Install Side Tables:** Mount the two side tables to the main grill body using the provided hardware.
4. **Place Bottom Shelf:** Position the bottom shelf between the legs and secure it.
5. **Insert Cooking Grates and Warming Rack:** Place the main cooking grates and the warming rack into their respective positions inside the firebox.
6. **Connect Gas Hose and Regulator:** Attach the gas hose and regulator to the grill's gas inlet and then to your LP gas cylinder. Ensure a tight connection.
7. **Perform Leak Test:** Before first use, and after every cylinder change, perform a leak test. Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Tighten connections or replace parts as necessary. **Do not use the grill if a leak is detected.**



Diagram showing the overall dimensions of the gas grill: 121.6 cm width, 57.8 cm depth, and 105 cm height. This information is useful for planning placement.

Operating Instructions

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

Pre-heating

Before cooking, pre-heat the grill to the desired temperature. This helps to burn off any manufacturing residues and ensures even cooking.

1. Open the grill lid.
2. Turn on the gas supply at the LP cylinder.
3. Push and turn one control knob to the HIGH position.
4. Press the igniter button (if applicable) or use a long match/lighter to light the burner.
5. Once the first burner is lit, turn on the other burners by rotating their respective control knobs to HIGH.
6. Close the lid and allow the grill to pre-heat for 10-15 minutes.

Lighting the Burners

Your grill is equipped with three powerful stainless steel burners, each providing 3 kW of heat.



Detailed view showing the integrated temperature gauge on the lid and the three powerful stainless steel burners, each providing 3 kW of heat.

Temperature Control

The grill features an integrated thermometer in the lid for monitoring internal temperature. Adjust the heat by rotating the control knobs to the desired setting (LOW, MEDIUM, HIGH).



Image illustrating the stainless steel control panel with rotary knobs, the convenient built-in bottle opener, and the practical bottom storage shelf.

Using the Warming Rack

The warming rack (approx. 57 x 12 cm) is ideal for keeping cooked food warm, toasting buns, or slow-cooking delicate items while the main grilling surface (approx. 60 x 42 cm) is in use.



An overhead view of the grill's cooking area, highlighting the main grilling surface of 60 x 42 cm and the warming rack of 57 x 12 cm, with various foods being cooked.

Shutting Down

When finished cooking, turn all burner control knobs to the OFF position. Then, turn off the gas supply at the LP cylinder valve.

Cleaning and Maintenance

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

General Cleaning

- **Cooking Grates:** After each use, brush off food residue from the grates with a grill brush while the grill is still warm. For deeper cleaning, remove grates and wash with warm soapy water.
- **Grease Tray:** The grill is equipped with a removable grease management system and drip cup. Empty and clean the grease cup regularly to prevent flare-ups and maintain hygiene.

A hand pulling out the removable grease tray, designed to collect residues and drippings for simplified cleaning and maintenance.

Burner Maintenance

Periodically inspect the burner ports for blockages (e.g., spider webs, food debris). Clean with a wire brush or pipe cleaner if necessary to ensure even flame distribution.

Exterior Care

Wipe down exterior surfaces with a damp cloth and mild detergent. For stainless steel parts, use a stainless steel cleaner to maintain shine. Avoid abrasive cleaners.

Storage

When not in use, especially during off-season, store the grill in a dry, protected area. Disconnect the LP cylinder and store it outdoors in a well-ventilated area, away from direct sunlight and heat sources. Consider using a grill cover to protect against weather elements.



The grill's side shelf, equipped with three hooks, provides space for condiments and hanging grilling utensils, enhancing convenience during cooking.

Troubleshooting

This section addresses common issues you might encounter with your gas grill.

- **Burner Fails to Light:**
  - Check if the LP cylinder is empty or low on gas.
  - Ensure the gas supply valve on the cylinder is fully open.
  - Verify that the burner control knob is turned to a lighting position.

- Inspect the igniter electrode for proper positioning and cleanliness.
- Check for blockages in the burner tubes.

- **Uneven Heat:**
  - Clean burner ports to remove debris.
  - Ensure the grill is level.
  - Check for proper gas flow from the regulator.

- **Flare-ups:**
  - Trim excess fat from meat before grilling.
  - Clean the grease tray and cooking grates regularly.
  - Avoid using excessive marinades or sauces that can drip and cause flare-ups.

Specifications

Brand	Royal Gourmet
Model Number	GH3000E-G
Product Dimensions (L x W x H)	121.6 x 57.8 x 105 cm
Product Weight	20.29 kg
Heating Power	9 Kilowatts (3 x 3 kW burners)
Fuel Type	Gas (Propane)
Material	Metal, Steel, Stainless Steel
Color	Black
Assembly Required	Yes

Warranty and Support

Royal Gourmet products are designed and manufactured to high-quality standards. For warranty information, please refer to the warranty card included with your product or visit the official Royal Gourmet website. For technical support, replacement parts, or any questions regarding your grill, please contact Royal Gourmet customer service. Have your model number (GH3000E-G) and purchase date ready when contacting support.

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