

## Royal Gourmet SE2805

# Royal Gourmet SE2805 28-Inch Analog Electric Smoker User Manual

Model: SE2805 | Brand: Royal Gourmet

### INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your Royal Gourmet SE2805 28-Inch Analog Electric Smoker. Please read all instructions carefully before assembly and use to ensure proper function and safety. This electric smoker is designed for outdoor use, offering a total of 454 square inches of cooking space with adjustable temperature control for various smoking needs.

### PRODUCT OVERVIEW

The Royal Gourmet SE2805 electric smoker is constructed from durable alloy steel with a black finish. It features a 1350-watt heating element for consistent temperatures and an insulated chamber to retain heat and smoke. The unit includes three chrome-plated steel cooking grates, a removable stainless steel water pan, and a wood chip box for enhanced flavor. An integrated thermometer allows for internal temperature monitoring.



Figure 1: Royal Gourmet SE2805 28-Inch Analog Electric Smoker.

### Key Features:

- **Better Smoked Flavor:** Bottom heating tube with removable stainless steel water pan and chip box for tender, flavorful results.
- **Outstanding Heating Performance:** 1350-watt heating power and insulated chamber ensure even and consistent heating.
- **Large Cooking Space:** 454 sq. in. total cooking area with 3 chrome-plated steel smoking racks.
- **Temperature Control System:** Built-in thermometer and adjustable electric analog controller for precise temperature management.
- **Versatile Applications:** Suitable for smoked barbecue, firewood grilling, steaming, and drying.

## SETUP & ASSEMBLY

---

Before assembly, ensure all parts are present and undamaged. Refer to the parts list in your packaging. Assembly typically requires a Phillips screwdriver and a wrench (not included). The smoker is designed for straightforward assembly.

### Assembly Steps:

1. **Attach Legs:** Secure the four legs to the base of the smoker using the provided screws. Ensure they are firmly tightened for stability.
2. **Install Wheels:** Attach the two wheels to the designated leg assembly. This allows for easier movement of the smoker.
3. **Mount Handles:** Fasten the side handles and the heat-insulated front door handle to the smoker body.
4. **Insert Thermometer:** Carefully install the thermometer into the pre-drilled hole on the front door.
5. **Place Internal Components:** Insert the heating element, wood chip box, water pan, and cooking grates into their respective positions. The cooking grates are adjustable to accommodate different food sizes.
6. **Connect Analog Controller:** Plug the analog electric controller into the designated port on the side of the smoker.

Your browser does not support the video tag.

Video 1: Official Royal Gourmet SE2805 28-Inch Electric Smoker Installation Guide. This video demonstrates the step-by-step assembly process for the smoker.



Figure 2: Detailed dimensions of the Royal Gourmet SE2805 Electric Smoker, illustrating its compact yet spacious design.

## OPERATING INSTRUCTIONS

### Pre-Smoking Preparation:

- **Seasoning:** Before first use, season your smoker. Place the water pan (filled with water) and wood chip box (empty) inside. Set the temperature to 275°F (135°C) and let it run for 2-3 hours. This burns off manufacturing oils and prepares the interior.
- **Wood Chips:** Fill the wood chip box with your desired wood chips. Do not use wood chunks or pellets, as this smoker is designed for chips.
- **Water Pan:** Fill the stainless steel water pan with water, juice, or other liquids to add moisture and flavor to your food.

# TEMPERATURE CONTROL

You can easily adjust the heating temperature with the electric analog controller.



Figure 3: Close-up of the analog temperature controller, allowing precise adjustment of the smoker's internal temperature.

## Smoking Process:

1. **Preheat:** Plug in the smoker and turn the analog controller to your desired temperature. Allow the smoker to preheat for 15-20 minutes.
2. **Load Food:** Carefully place your food on the chrome-plated cooking grates. Utilize the adjustable racks to optimize space.
3. **Monitor Temperature:** Use the built-in thermometer on the front door to monitor the internal temperature of the smoker. Adjust the analog controller as needed.
4. **Add Wood Chips/Water:** The wood chip box and water pan are accessible without opening the main chamber, allowing you to add more chips or water during the smoking process without significant heat loss.
5. **Cooking Capacity:** The smoker offers 454 sq. in. of cooking area, suitable for various items like ribs, pies, and turkeys.



Figure 4: Illustration of the Royal Gourmet SE2805's total cooking area capacity, showing examples of food items that can be smoked simultaneously.





Figure 5: The wood chip box, designed for adding scented wood chips to enhance the smoked flavor of your cuisine.



# OUTSTANDING PERFORMANCE

A large water pan helps you keep food moist so it won't taste too dry.

Figure 6: The large water pan helps maintain food moisture, preventing it from drying out during the smoking process.

## MAINTENANCE & CLEANING

Regular cleaning and maintenance will prolong the life of your smoker and ensure optimal performance.

- **Grease Cup:** The independent grease cup makes clean-up quick and convenient. Empty and clean the grease cup after each use.
- **Cooking Grates:** The chrome-plated steel cooking grates are food-grade and easy to clean. Remove and wash them with warm, soapy water after each use.
- **Water Pan & Wood Chip Box:** Clean these components after each use to prevent residue buildup.
- **Interior & Exterior:** Wipe down the interior and exterior surfaces with a damp cloth. Avoid abrasive cleaners that could damage the finish.





Figure 7: The independent grease cup is easily removable for quick and convenient clean-up after cooking.

## TROUBLESHOOTING

If you encounter issues with your smoker, consult the following common troubleshooting tips:

- **Smoker Not Heating:** Ensure the power cord is securely plugged into a working outlet and the analog controller is set to a temperature above ambient. Check for tripped circuit breakers.
- **Insufficient Smoke Production:** Verify that the wood chip box contains enough wood chips and is positioned correctly over the heating element. Ensure the chips are dry.
- **Temperature Fluctuations:** Ensure the smoker door is properly latched and sealed. Avoid frequent opening of the door, which can cause heat loss. Check that the analog controller is functioning correctly.
- **Food Drying Out:** Ensure the water pan is filled with liquid throughout the cooking process.

## SPECIFICATIONS




Specification	Detail
Brand	Royal Gourmet
Model Name	SE2805


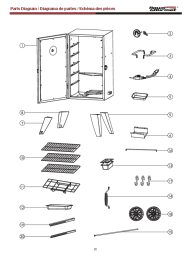

Power Source	Electric
Color	Black
Outer Material	Alloy Steel
Item Weight	42.1 Pounds
Product Dimensions	19.09"D x 21.26"W x 37.01"H
Fuel Type	Electric
Manufacturer	Royal Gourmet Corp
UPC	810001892005

## WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your product or visit the official Royal Gourmet website. For customer support, you can typically find contact information on the manufacturer's website or through your retailer.

## Related Documents - SE2805

	<p><a href="#">Royal Gourmet CC1830S Charcoal Grill with Offset Smoker Owner's Manual</a></p> <p>Comprehensive owner's manual for the Royal Gourmet CC1830S Charcoal Grill with Offset Smoker. Features detailed safety guidelines, step-by-step assembly instructions, usage and maintenance advice, grilling and smoking recipes, technical specifications, and warranty information.</p>
	<p><a href="#">Royal Gourmet 24-inch Charcoal Grill &amp; Smoker: Use and Care Manual</a></p> <p>A comprehensive guide for the Royal Gourmet CD1824M 24-inch charcoal grill and smoker, detailing safe operation, assembly, cleaning, and maintenance procedures.</p>
	<p><a href="#">Royal Gourmet Grill Warranty and Customer Service</a></p> <p>Official warranty terms and customer service details for Royal Gourmet grills, covering product warranty, exclusions, and how to obtain service and support.</p>

	<p><a href="#">Royal Gourmet CD1824M 24-Inch Charcoal Grill Owner's Manual</a></p> <p>Comprehensive owner's manual for the Royal Gourmet CD1824M 24-Inch Charcoal Grill, covering safety, operation, maintenance, and warranty information.</p>
	<p><a href="#">Royal Gourmet SE2805 Electric Smoker Parts List and Assembly Instructions</a></p> <p>Detailed parts list, hardware list, and step-by-step assembly instructions for the Royal Gourmet SE2805 electric smoker, including part numbers, quantities, and visual descriptions of assembly steps.</p>
	<p><a href="#">Royal Gourmet CC1830 30-inch Barrel Charcoal Grill Assembly Guide and Parts List</a></p> <p>Comprehensive assembly guide and parts list for the Royal Gourmet CC1830 30-inch Barrel Charcoal Grill. Includes step-by-step instructions, hardware details, and contact information for support.</p>