



Use outdoors only!
Read the instructions before
assembling and using the appliance.

If you have any questions that are
not addressed, please contact us first.



Customer Service / Servicio al Cliente / Service de Clientèle



1-800-618-6798



service@royalgourmetusa.com

Learn more at / Obtener más información en / Pour en savoir plus:

www.royalgourmetusa.com

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NOTE: MAJOR CAUSES OF FIRES ARE MAINTENANCE AND FAILURE TO MAINTAIN REQUIRED CLEARANCES TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE USED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

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 manual, or you need parts, please call the customer service hotline.

READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL

1. Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges.
2. Do not use gasoline, kerosene or alcohol for lighting wood pellets. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
3. Do not use lighter fluid or any flammable liquid on already lit wood pellets.
4. When adding wood pellets, use extreme caution.
5. Never move grill when it is in use or when it contains hot wood pellets or ashes, keep the grill in a level position at all times while in use.
6. Do not place grill near flammable liquids, gases or where flammable vapors may be present.
7. When opening grill, first open slightly to let a small amount of air in for a few seconds. This prevents large amounts of oxygen from getting to suffocated wood pellets which may cause dangerous flash back.
8. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body safe from hot steam and flame flare-ups.
9. Removing excess fat before cooking will help prevent flare-ups.
10. Keep your grill clean to help prevent flare-ups.
11. Always put wood pellets into Hopper Box not directly into the Fire Cup of the grill.
12. Do not exceed a temperature of 535° F. Do not allow wood pellets to rest on the walls of grill. Doing so will greatly reduce the life of the grill.
13. Avoid touching hot surfaces.
14. When opening lid, make sure it is pushed all the way back so it rests against the lid support bracket. Use extreme caution as hood could fall back to a closed position and cause bodily injury.
15. Close lid to help suffocate flame.
16. Always hold an open lid from the handle to prevent it from closing unexpectedly.
17. Use caution to protect yourself and property. Carefully place remaining wood pellets and ashes in a noncombustible metal container.
18. To protect against bacteria that could cause illness, keep all meats refrigerated and thaw in refrigerator or microwave; keep raw meats separate from other foods; wash everything that contacts raw meats; cook thoroughly; and refrigerate leftovers immediately. Cook meats medium to well done.
19. Do not use Grill in wet or rainy conditions.
20. Contact local building or fire officials about restrictions and installation inspection requirements in your area.
21. Failure to follow these instructions could result in property damage, bodily injury or even death.

WARNING: DO NOT touch any part of the Pellet Grill while the smoker is HOT. Serious bodily injury could result.

FUEL—WOOD PELLETS

YOU MUST only use all natural wood pellets, designed for burning in pellet bbq grills. Any other type of fuel burned in this appliance will void the warranty and safety warning.

DO NOT use fuel labeled as having additives.

Check with your local dealer on the quality of pellets in your area and for information on what can be expected from various brands.

NOTE: As there is no control over the quality of pellets used with the appliance, **Royal Gourmet Corp** assumes no liability caused by the quality of fuel.



DO NOT use spirit, petrol, gasoline, lighter-fluid or kerosene for lighting or refreshing a fire in your grill.

IF A UNCONTROLLED FIRE DOES OCCURE: CALL FIRE DEPARTMENT. DO NOT try to move appliance. DO NOT try to smother the fire. DO NOT put water on the fire.



To prevent fingers, clothing or other objects from coming in contact with the auger, your appliance has been equipped with a metal screen, mounted inside the hopper. This screen **MUST NOT** be removed unless directed by RGC Customer Service or Authorized service personal.

CARBON MONOXIDE: “The Silent Killer”

Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family or others.

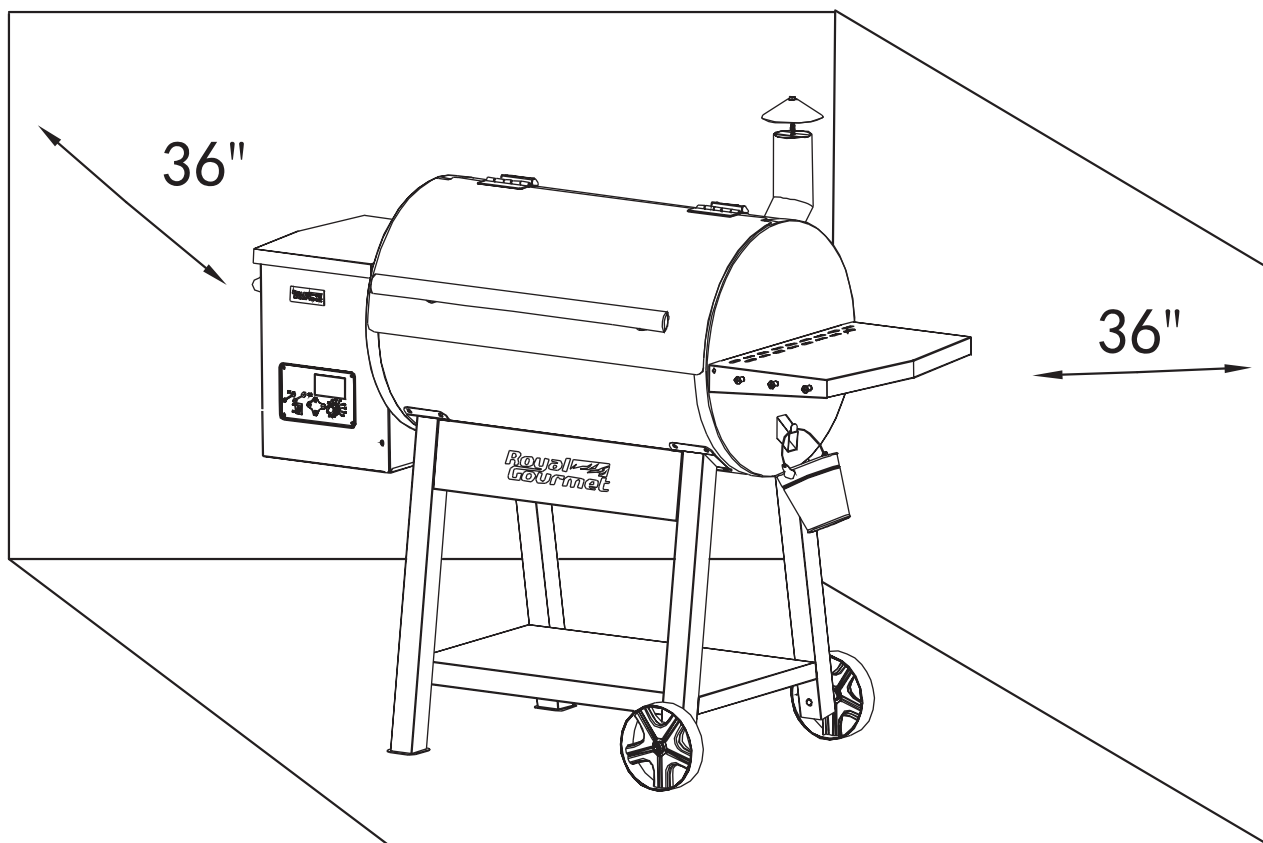
1. Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels and can result in loss of consciousness and death.
2. See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late.
3. Alcohol consumption and drug use increase the effects of carbon monoxide poisoning. “Carbon Monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.
4. Creosote – Formation and need for removal. When wood pellets are burned slowly, they produce tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow burning fire. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, this creosote makes an extremely hot fire.
5. The grease duct should be inspected at least twice a year to determine when grease and/or creosote buildup has occurred.
6. When grease or creosote has accumulated, it should be removed to reduce risk of fire.
7. Disposal of ashes – Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
8. Use pellet wood with no more than 8,700 BTU/lb and 2% Ash Content.
9. Do not use accessories not specified for use with this appliance.

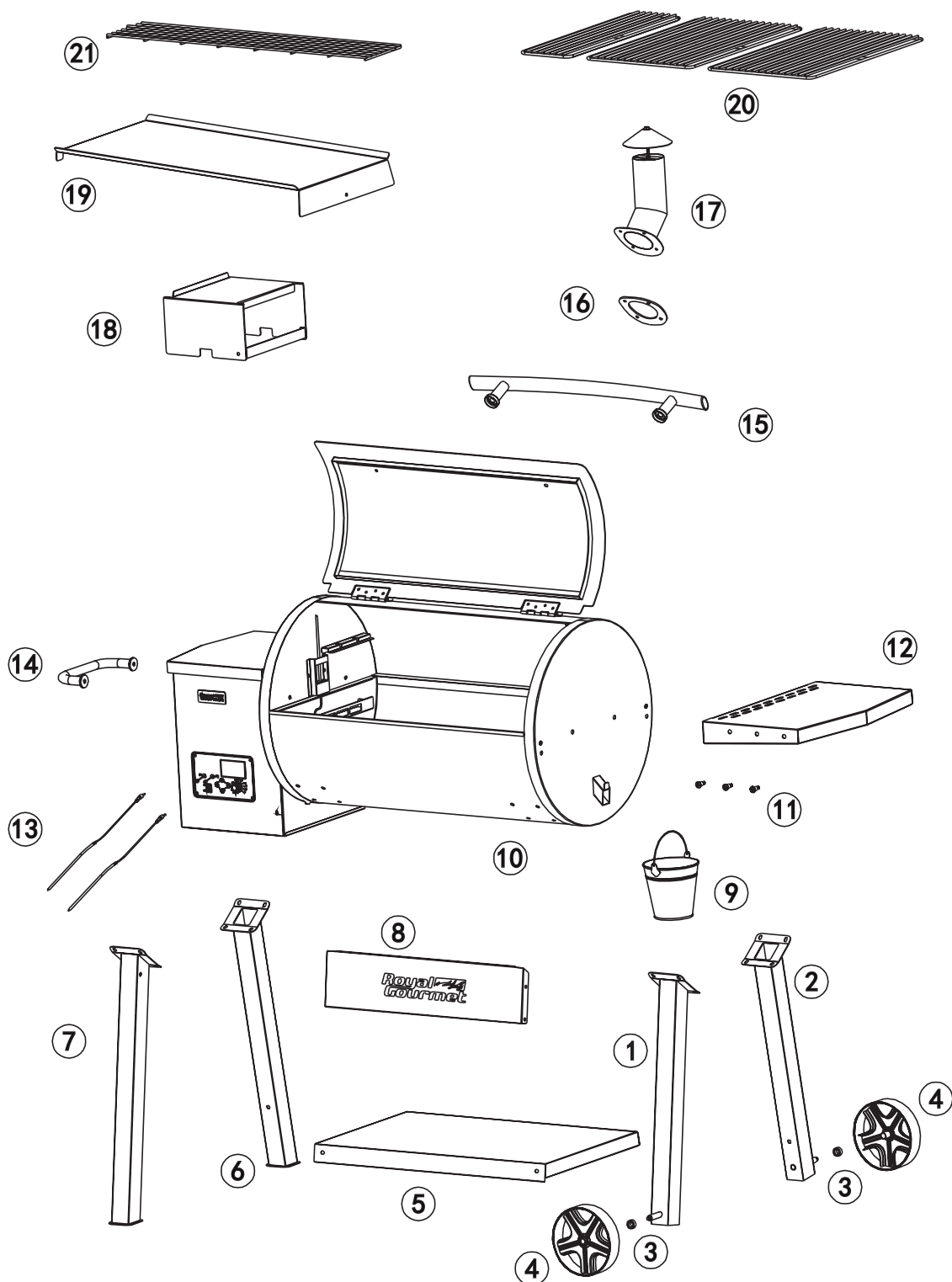
For Safe Use of Your Grill and to Avoid Serious Injury.

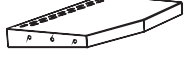
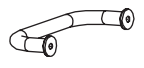
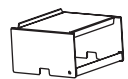
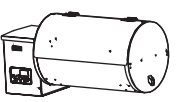
1. Keep Children and Pets away from Grill. Supervision is necessary and do not leave grill unattended when in use.
2. Keep grill area clear and free from materials that burn.
3. Use caution when moving grill to prevent strains.
4. Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
5. Keep grill at least 36inch from any combustible material (decks, buildings, fences, trees, bushes, etc.).
6. Always place your grill on hard, level, non-combustible surfaces where the protective surface has been approved for such use by the authority having jurisdiction.

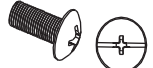
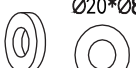
FOR YOUR SAFETY

1. A minimum clearance of 900mm(36 inches) from combustible constructions to the sides of the grill, and 900mm(36 inches) from the back of the grill to combustible constructions must be maintained. Any limitations joining of two or more parts to constitute an assembly, such as installation of support legs, enclosures and the like. Do not use this appliance indoors, in an enclosed unventilated area, under an overhead combustible ceiling or overhang. Keep your grill in an area clear and free from combustible materials, gasoline an other flammabe vapors an liquids.
2. Do not place the grill where there are combustible surfaces overhead.

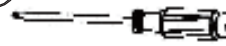




Ref	Description	Illustration	QTY	Ref	Description	Illustration	QTY
1.	Right front leg H-PL203209		1	12.	Side table H-PL203208		1
2.	Right back leg H-PL203211		1	13.	Meat Thermometer W-PL2032027		2
3.	Washer W-PL2032032		2	14.	Handle W-PL2032021		1
4.	Metal Wheel W-PL2032031		2	15.	Lid Handle W-PL2032002		1
5.	Bottom Shelf Z-PL2032051		1	16.	Smoke Stack Gasket Z-PL2032026		1
6.	Left back leg H-PL203212		1	17.	Stack H-PL203213		1
7.	Left front leg H-PL203210		1	18.	Heat diffuser shield H-PL203203		1
8.	Front baffle Z-PL2032050		1	19.	Grease tray Z-PL2032019		1
9.	Grease Bucket W-PL2032009		1	20.	Cooking grate W-PL2032004 +W-PL2032005		3
10.	Barrel & Hopper Assembly		1	21.	Warming rack W-PL2032003		1
11.	Tool hangers W-PL2032029		3				

A	M6x15	38pcs	B	M6	32pcs	C	M8	2pcs	D	M8	2pcs	E	M6	36pcs
				Ø10*Ø6.5						Ø20*Ø8.5			Ø16*Ø6.5	

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: 30 minutes
- Tools required for assembly:
Phillips Screwdriver (not included) and Wrench (not included)
- Note: The right and left sides of the grill are designed as if you are facing the front of the grill.

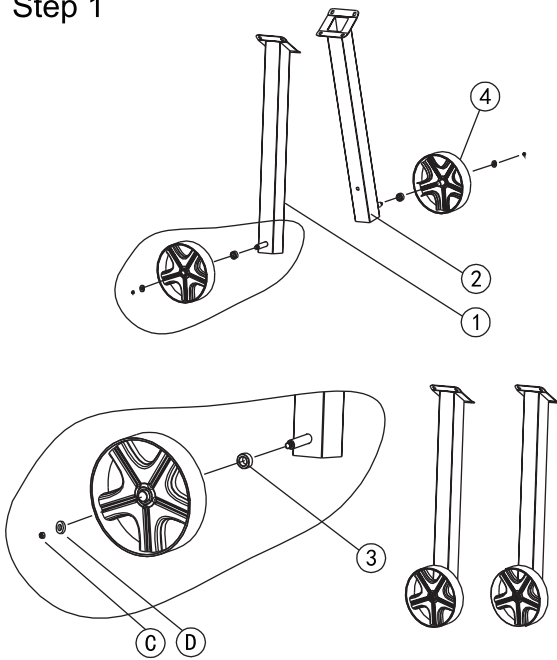


CALIFORNIA PROPOSITION 65 WARNING

1. Fuels used in wood burning appliances and the combustion byproducts of such fuels, can expose you to chemicals including wood dust, which is known to the State of California to cause cancer.
2. This product can expose you to chemicals including nickel, which is known to the State of California to cause cancer.

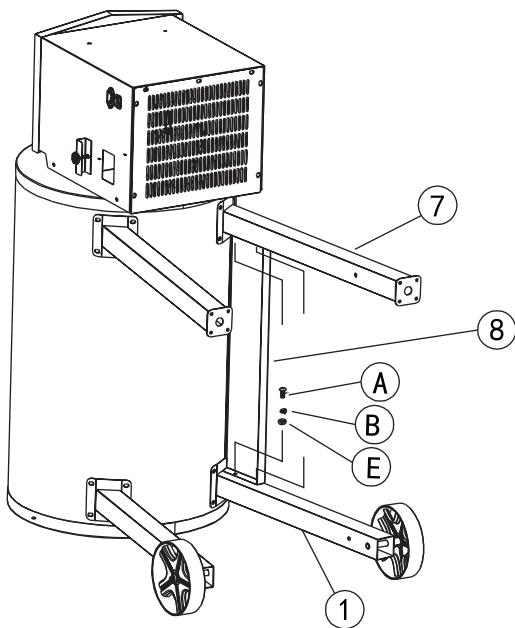
For more information go to: www.P65Warnings.ca.gov

Step 1



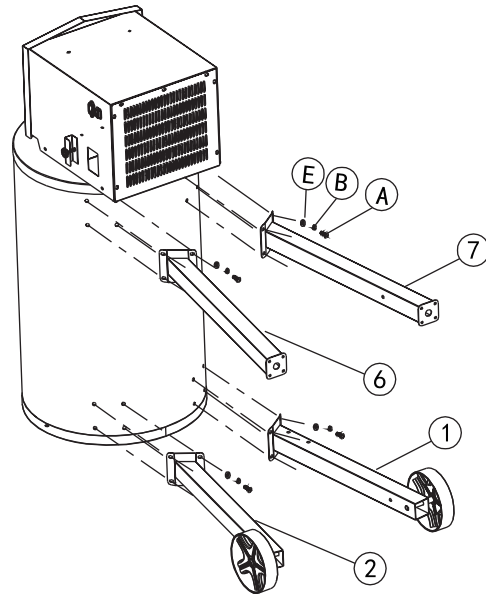
Attach the washers (3) and metal wheel (4) to the right front leg (1) and right back leg (2) with 2 nuts (C) and 2 metal washers (D).

Step 3



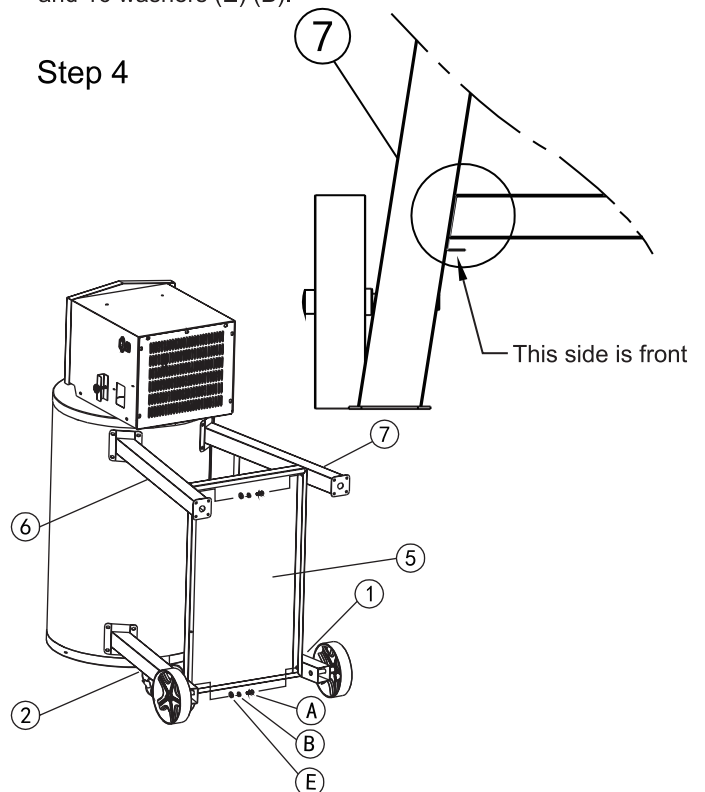
Assemble the front baffle (8) to the right front leg (1) and the left front leg (7) with 4 bolts (A) and 4 washers (E) (B).

Step 2



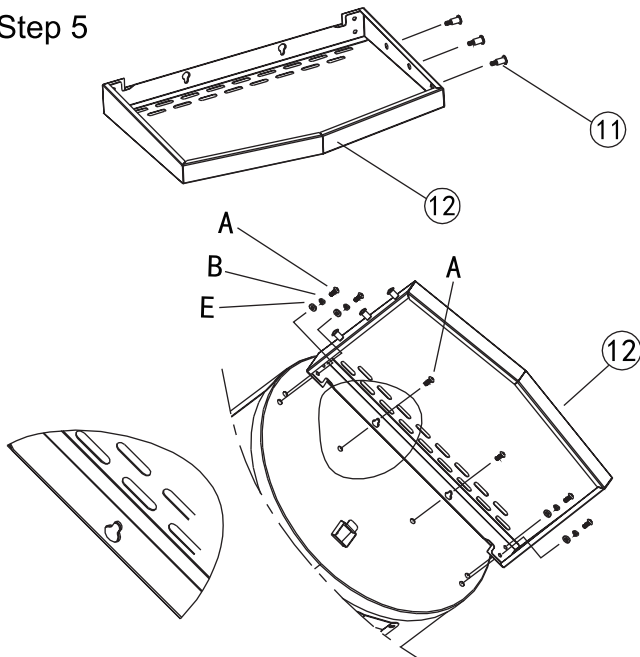
Assemble the right front leg (1), right back leg (2), and left back leg (6) and left front leg (7) to the Barrel & Hopper Assembly (10) with 16 bolts (A) and 16 washers (E) (B).

Step 4



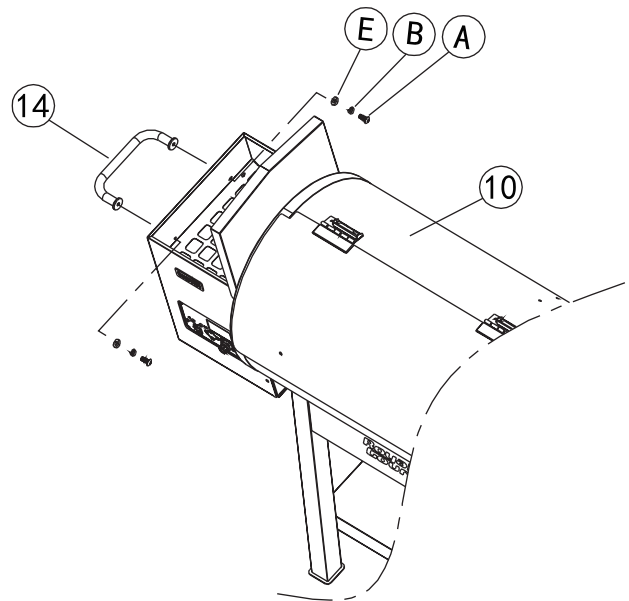
Assemble the bottom shelf (5) to legs with 4 bolts (A) and 4 washers (E) (B).
Notice: creases at the bottom is front.

Step 5



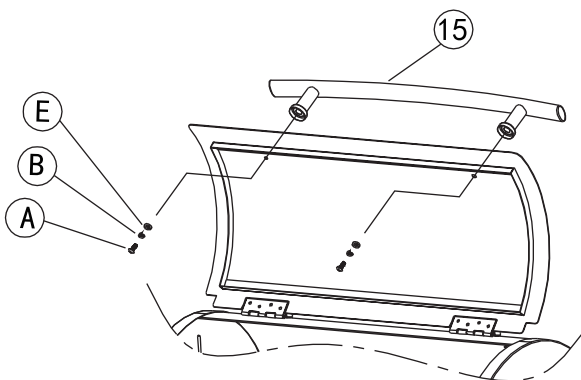
Screw 3 tool hangers (11) to side table (12).
Half screw 2 bolts (A) to the main body as shown.
Align and hang the side table (12) onto the halfway
with 4 bolts (A) and 4 washers(B)(E), and secure them.

Step 6



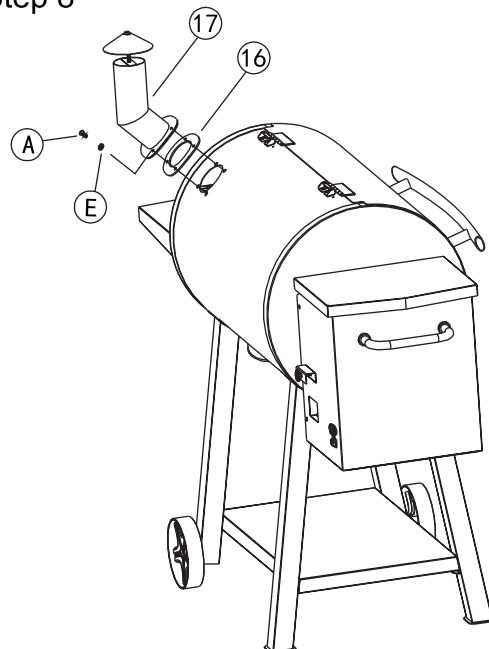
Insert the handle (14) to the Barrel & Hopper
Assembly (10) with 2 bolts (A) and 2 washers (E) (B),

Step 7



Insert the lid handle (15) to the lid with 2 bolts (A)
and 2 washers (E) (B),

Step 8



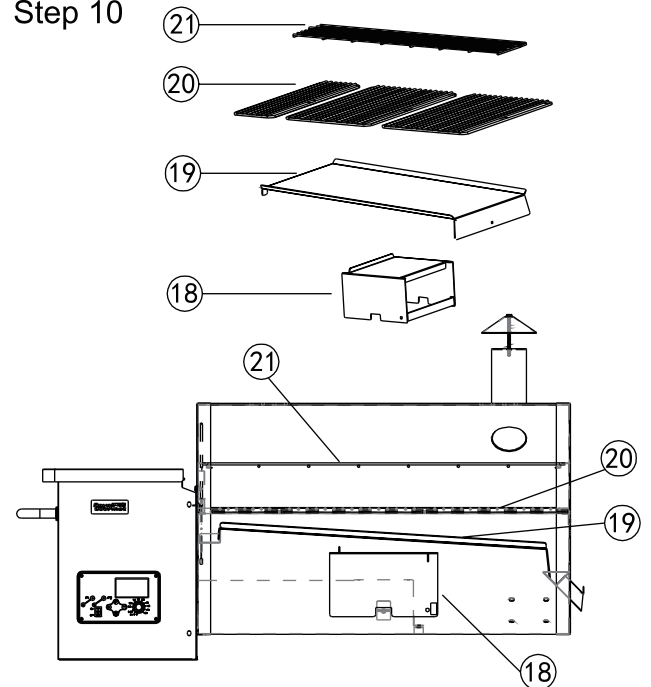
Assemble the stack (17) and gasket (16) to
the main body with 4 bolts (A) and 4 washers (E) .

Step 9

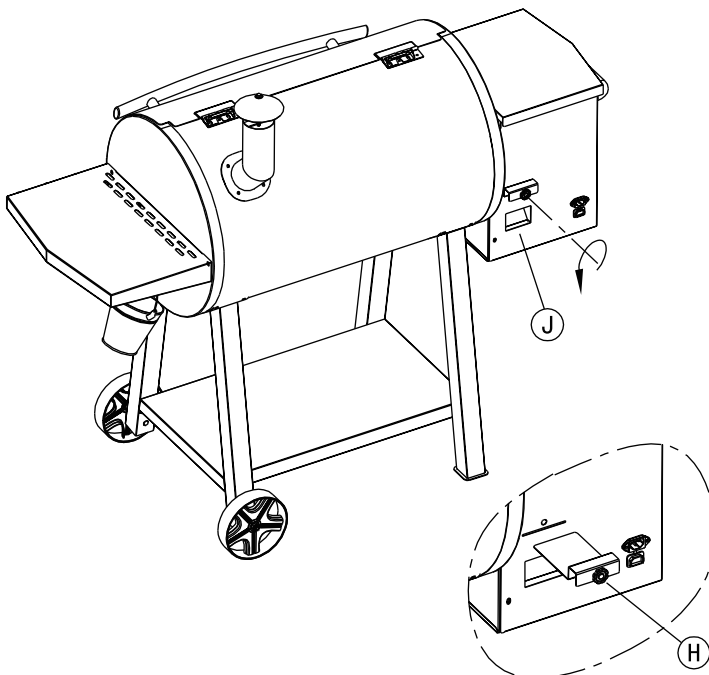


Attaching the grease bucket (9).

Step 10



1. Place heat diffuser shield (18) over the fire cup inside main body at the center of the grill.
2. Place grease tray (19) into main body. The edge with cut out on the center should go into the grease channel.
3. Place cooking grates (20) into main body.
4. Place the warming racks (21) into main body.



TO USE:

1. Place a clean, empty bucket under the drop chute.
2. Loosening and slide plate (H) fully out toward you.

Note: The hopper will not empty 100%.

Hopper fuel change out ensure slide plate (H) is secured in place.

HOOKING UP TO POWER

NOTE: Before plugging your pellet grill into any electrical outlet, ensure the Temperature Dial is in the “STAND BY” position and Power Switch to “OFF” position.

AT HOME

- This appliance requires 110 Volt, 60Hz, 5 amp service.
- It must be a 3 prong grounded plug.
- The control uses a 5 amp 120Volt Fast-Blow fuse to protect the board from the igniter.

GFI Outlets

- This appliance will work on most GFI Outlets. With a recommended size of 15 amp.
- If your GFI outlet is highly sensitive to power surges, it will very likely trip during the ignition phase of operation. During the ignition phase, the igniter is drawing 300—700 watts of electricity which can be too much power for a GFI outlet to handle. The quality of the GFI does not matter, rather the sensitivity matters. Each time a GFI trips it does increase in sensitivity.



- Solution:**
1. Install a brand new GFI .
 2. Plug the appliance into a non-GFI outlet.

GRILL PREPERATION

INITIAL FIRING INSTRUCTIONS:

These instructions should be followed the first time the grill is ignited and each time the grill runs out of pellets.

STEP 1 : Remove Cooking Grids and Flame Broiler from the interior of the grill.

STEP 2 : Open the Pellet Hopper Lid. Make sure there are no foreign objects in the Auger or Hopper.

STEP 3 : With the Temperature Dial in the “ STAND BY ” position and Power Switch to “OFF” position, plug the power cord into a grounded outlet.

STEP 4 : Open the main lid. Turn the Temperature Dial to the SMOKE position.

Check the following items:

- A.** That the Auger is turning.
DO NOT place fingers or objects in the Auger Tube. This can cause injury.
- B.** Place your hand OVER the Fire Pot and feel for air movement.
DO NOT place your hand in the Fire Pot. This can cause serious injury.
- C.** Wait approximately 1 minute you should smell the igniter burn off and start to feel the warmer.
The igniter tip DOES NOT glow red hot.
DO NOT touch the Igniter. This item gets extremely HOT and will burn.

STEP 5 : Turn the Temperature Dial to OFF.

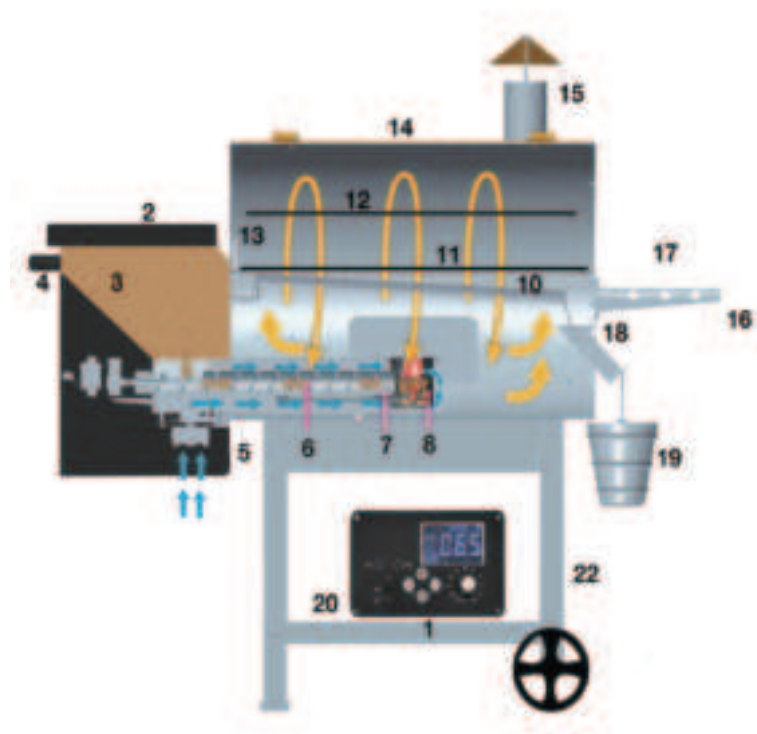
STEP 6 : Fill the Pellet Hopper with all natural BBQ pellets.

STEP 7 : Turn the Temperature Dial to SMOKE. Allow the pellets to come to full flame. Once flames are coming out of the Fire Pot, turn the Dial to OFF, and let the grill cool down.

STEP 8 : After grill has cooled, re-install the Flame Broiler and Cooking Grids into grill.

HOW IT WORKS

- A. All natural wood bbq pellets are poured in the hopper. (3)
- B. Turn Temperature Dial to the (1) "STAND BY" setting and Power Switch to "OFF" position.
- C. Plug the smoker / grill into a grounded, 110 volt, electrical outlet.
- D. Open the main lid, then using the Temperature Dial, select SMOKE (1).
The Auger (6) begins to feed pellets from the Hopper (3) to the Burn Pot (8).
 - The Igniter (7) or hot rod, activates for 5 minutes, and along with the Draft Fan (5) ignite the pellets.
 - The Draft Fan (5) causes the pellets to burn, clean and intense, like a miniature forge.
- E. The Draft Fan (5) also causes heat and "clean" wood smoke to surround the food, known as convection cooking.
This is the key to making a effort free, juicy, and the most fantastic natural flavor.
- F. The wood pellet fuel burns in the Burn Pot (8) hot and intense. The fly ash and the flames hit the Flame Broiler (10) and are directed toward the ends of the barrel.
The fly ash is collected in the bottom of the barrel and should be cleaned out periodically.
- G. Drippings from the food hit the hot Flame Broiler / Flavor Enhancer (10), vaporizing back into the food.
Excess drippings are channeled to the
 - Grease Chute (18) to the external bucket (19) for easy disposal.
- H. Select the desired cooking temperature (1)
 - 200°F, 225°F, 250°F, "Hot Smoke" fish, ribs, briskets
 - 300°F to 350°F, "Bake or Slow Roast" chicken, lamb,
 - 350°F to 400°F, "Bake" breads, cookies, desserts
 - 400°F to 475°F, "Bake or Braise" pizzas, beef, veggies
 - 500°F, "Steak House Sear" your steaks, burgers, dogs
- I. When finished creating your "Culinary Delight", simply lift the lid and turn the dial to (1) OFF.



Safety Testing

In accordance with the procedures and specifications listed in UL SUBJECT 2728-2009 "PELLET FUEL COOKING APPLIANCES" AND CANADIAN ULC/ORD C2728 and CSA C22.2 #3 "FOR ELECTRICAL FEATURES OF FUEL BURNING EQUIPMENT", The RGC Series pellet cooking appliance has been independently tested and listed by INTERTEK (an accredited testing laboratory) to ETL, UL, ULC and CSA standards.

GETTING STARTED

Following is a list of the important tips that will contribute to the cooking perfection that you can expect when using your Grill:

Environment

As with all barbecues, the outside weather conditions will play a big part in the performance of your RGC and the cooking times needed to perfect your culinary delights. Your “RGC”, because of its single wall construction, should be considered as a 2 to 3 season grill, depending on what part of the country you live in.

Grill Placement

Your Pellet Grill should always be a minimum of 12 inches away from any wall or structure around the entire grill. Your grill does come with wheels, so the smoker and chimney stack can be turned away from the wind resulting in better temperature output. If you are able to shelter your grill from the wind, this will also aid in temperature output, heat retention, and heat recovery time when opening the lid.

Operating the Grill

• Initial Burn Off

Before cooking on your grill for the first time, we recommend that you “burn off” the grill to rid it of any foreign matter. Light and operate the grill on HIGH with the lid down for 30 – 40 minutes.

• Lighting your Grill

It is recommended practice to always clean your burn grate after every 1 to 3 uses.

This will ensure proper ignition and many happy grilling experiences. Light as per instructions found in detail later in this manual.

Should your auto igniter refuse to ignite the wood pellets, it is easy to light your grill manually with a match and lighting agent. (refer to manual lighting instructions found elsewhere in this manual)

• Pre-Heating

It is extremely important to ALWAYS allow your grill to preheat before cooking. This allows the grill and cooking grids to heat up quicker and the grill is able to maintain its cooking temperature once your food is placed in the cooking area. If you do not allow the grill to preheat, you will find that it takes a longer period of time to bring both the grill and the food to cooking temperatures.

Always pre-heat your Grill with the lid closed. ONLY after your Grill has ignited, close the lid and set your temperature control knob to HIGH for 10-15 minutes depending on weather. This gives you enough time to prepare your food for the grill; as well it is the final step in cleaning your cooking grids.

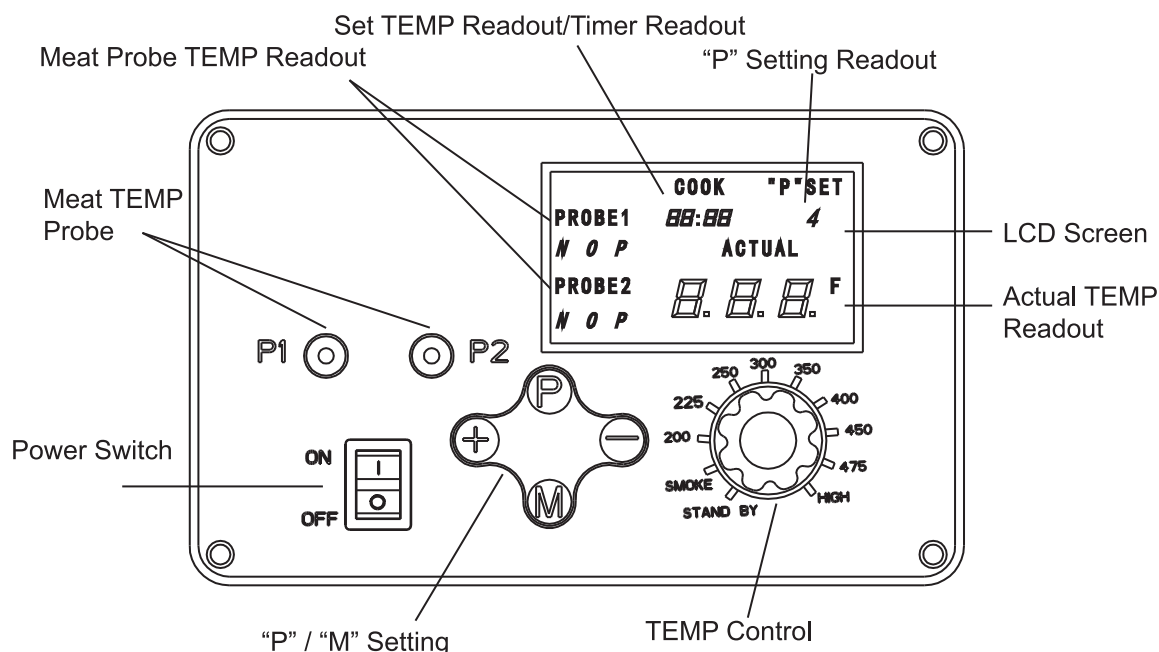
• Lid Position

Always cook with the lid closed. Not only does this keep the temperature even, the food will cook faster, using less fuel. A closed lid also helps to create a smokier flavour. You can slow down your cooking by propping up the lid.

IMPORTANT NOTE: You must OPEN the lid during both the “Start-Up” and “Shut Down” cycles.

Caution: Grease fires are caused by not properly maintaining your grill, or failing to clean the bottom of the barrel on a consistent basis. In the unlikely event you experience a grease fire while cooking, keep the lid closed. If it does not go out in a very short time, open the lid and lightly sprinkle baking soda on the fire. Be careful not to burn yourself. If this does not work, then carefully remove the food, push the power button to OFF and shut the lid until the fire is completely out.

Control Panel and LCD Screen



• LCD Screen

Displays Grill Temperature, "P" Setting, Igniter Status, Timer Setting, and Temperature Status of Meat Probe.

• TEMP Control

Select the following: Smoke (low), High, or one of 8 Temperatures.

• Button "P" for "P" Setting (Smoke Settings) and Manual Fuel Delivery

Select one of 8 temperature fine tunings (P0-P7). Allows for larger temperature control to fit your cooking style.

• "M" Timer/"M" for TEMP Set of Meat Probe

Timer Set: Cooking time ranging from 5 minutes to 12 hours can be set.

TEMP Set of Meat Probe: TEMP ranging from 50 °F to 225 °F can be set for the Meat Probe.

• Power Switch

Power ON/OFF

• SMOKE Setting

Low temperature mode. 8 temperature fine tunings (P0-P7) are available for choice.

• High-High Temperature Mode

Grill operates at the highest heat level. When lid is "Open", the grill will run at this speed.

• STAND BY

Starts the "Cool Down Cycle". All other parts stop working except for that the fan operates to cool down the grill.

• Holes for Meat Probes

2 holes are available for Meat Probe 1 and Meat Probe 2. Temperatures of both will be displayed on the screen.

• Flashing Dots

Indicates when the igniter is "ON".

• "ErH" Flashing Error

Grill temperature has exceeded 535 °F.

• "ErP" Flashing Error

Temperature Dial was not in the STAND BY position when the grill was connected to power.

• "ErR" Flashing Error

Grill Probe malfunction or disconnected from board.

Indication of Beeping Alerts

1. A short beep for each push of a button and each dial of the TEMP Control.

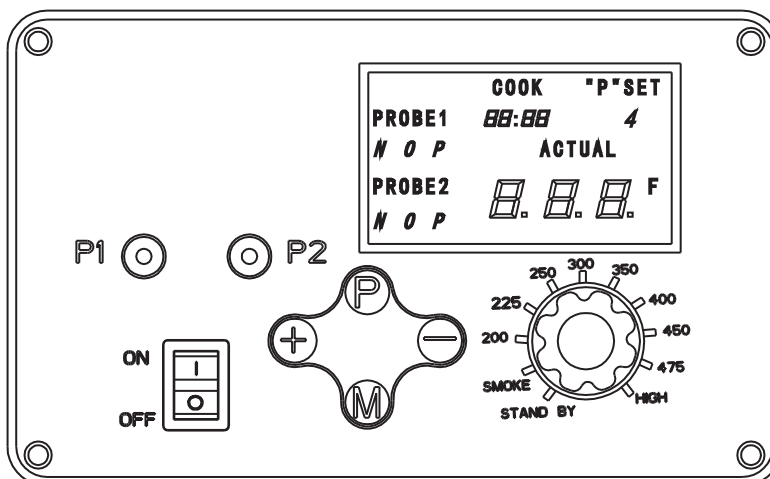
2. Repeated short beeps when pressing button "P" for manual feeding.

3. A continuous long beep when MEAT PROBE detects it has reached the set temperature.

4. Long beeps with short intervals between each when the temperature is lower than 120 °F. At this point, temperature readout will keep flashing. The beeps will go on for 10 minutes and will only disappear until it's powered off or manual method.

Control Panel Functions

1. Power Switch must be in the OFF position and the TEMP Control must be in the "STAND BY" position before it's connected to power.
2. Plug the power cord into a 110 V grounded electrical outlet, and plug the other end of cord into the power outlet on the rear of the feeding box.
3. If "ErP" is displayed after it's powered on, to clear the error, set the Power Switch to OFF position and the TEMP Control to "STAND BY" position.
4. If there are flashing dots on the LCD screen, the igniter is on.



START-UP SEQUENCE

1. Power Switch must be in the OFF position and TEMP Control in the "STAND BY" position, before it's connected to power.
2. Plug the power cord into a 110 V grounded electrical outlet, and plug the other end of the cord into the power outlet on the rear of the feeding box.
3. Set Power Switch in ON position and select SMOKE setting on the TEMP Control: the Fan and Auger Feed System start to work, and the Igniter is on. After running for 5 minutes, it will turn off for 2 minutes.
4. The Igniter will turn off after 7.5 minutes. At this point the Fan still operates to cool down the grill.
5. The grill begins to operate in its selected mode.

SMOKE-LOW/WARM MODE

1. Set TEMP Control in the SMOKE position.
2. LCD screen will display the current "ACTUAL" grill temperature.
3. After the Start-up sequence completes, the Auger starts to work to transfer pellets to Burn Pot. Default Setting is P4.
4. If Grill Temperature begins flashing, this indicates the temperature is less than 120 °F. If this persists for 5 minutes or above, motor will turn off with beeping alerts.

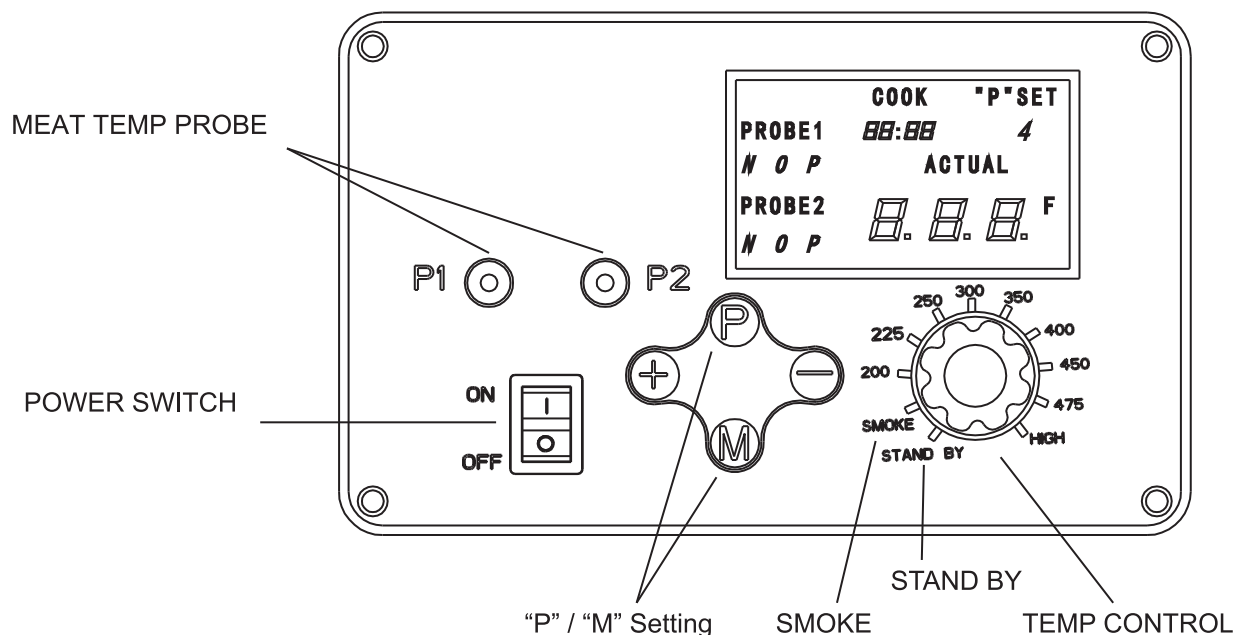
HOT SMOKE-COOK MODE

1. TEMP Control in any of the 8 Temperatures or HIGH position.
2. LCD screen will display the current "ACTUAL" grill temperature.
3. After the Start-up Sequence completes, the Auger starts to work to transfer pellets to Burn Pot.
4. If Grill Temperature begins flashing, this indicates the temperature is less than 120 °F. If this persists for 5 minutes or above, motor turns off with beeping alerts.
5. If the Grill Temperature is more than 535 °F, a flashing "ErH" is displayed indicating a high limit error and the grill will shut down, the Fan still operates to cool down the grill.

IMPORTANT NOTE:

If temperature dial is set on SMOKE and the grill is unable to reach your desired temperature, due to ambient temperature, humidity, wind conditions, fuel type and quality, and/or thermal characteristics of the grill, adjusting the following:

1. The chimney cap height. UPWARD to lower temperature. DOWNWARD to raise or hold temperature in the grill. DO NOT close off the chimney cap.
2. The "P" SETTING. (see Understanding "P" SET) . The "P" setting, does effect the dial in temperatures.



“P” SETTING

The main benefit to the “P” SET Push Button is that it allows you to fine tune your Pellet Grill to compensate for ambient temperatures, humidity, wind, environmental changes, pellet fuel type and quality. Anytime the Temperature Dial is first turned to SMOKE the Auger will turn continuously for 2.5 minutes, then shuts off for 2 minutes, to allow the fire get established. The auger then starts to cycle, delivers fuel for 16 seconds, then turns off. The same goes for next circle.

When the “P” SET Push Button is pushed, the “P” SET 4 starts flashing. Regulate setting by pushing “+” or “-”, the corresponding “P” setting is displayed on the LCD screen momentarily. There are 8 “P” settings, ranging from P0 to P7. Note: Factory default setting is “P4”. Last push the “P” SET, the flashing stops and setting is completed. There are 8 “P” settings in SMOKE mode, ranging from P0 to P7. P0 has the highest temperature, while over heating has less smoke flavor; P7 has the lowest temperature.

Care must be taken not to increase the “P” setting too high when ambient temperature is low, which could result in the fire going out.

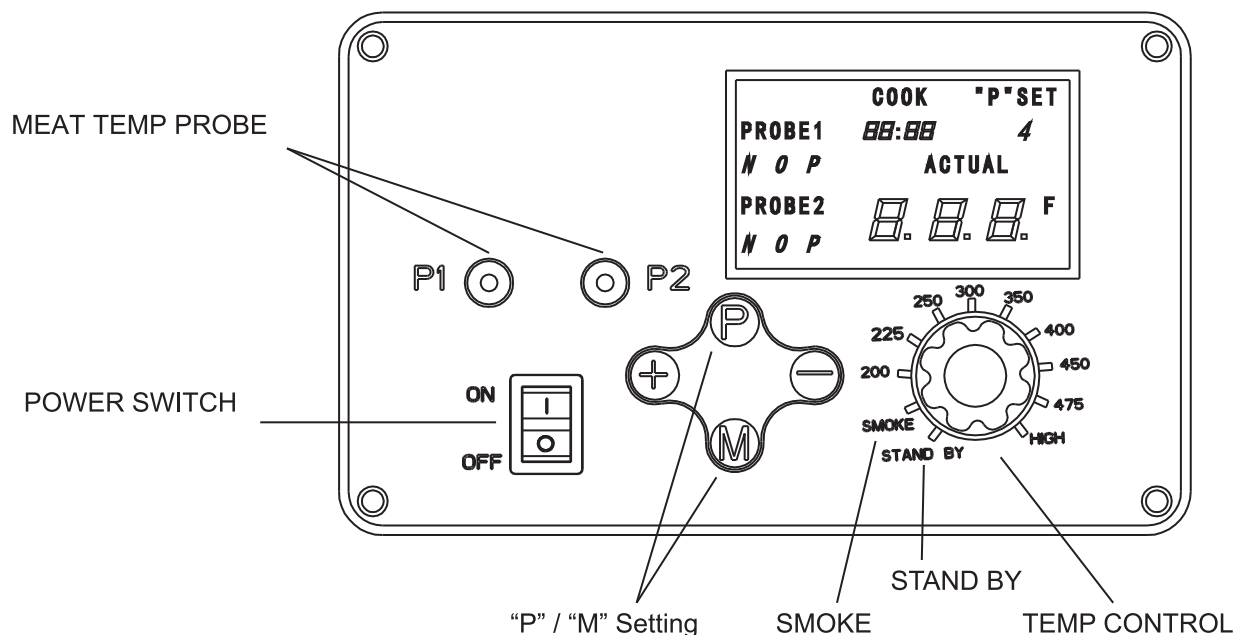
“P” SET MANUAL FEEDING

Press “P” button for 5 seconds, the “P” button on LCD screen will keep flashing continuously, and the feeding system will contentiously transfer pellets to Burn Pot. There will be more smoke if this function is used in SMOKE mode, and more heat is produced if used before opening the lid.

“M” TIMER SETTING

Push “M” timer button, the screen displays 01:00, when “01” keeps flashing you can regulate “+” or “-” to desired hour; then push “M” button, when “00” keeps flashing you can regulate “+” or “-” to desired minute. Every time your push “+” or “-” in hour/minute mode, it increases or decreases 1 hour/5 minutes.

Please note don't be away too long and far from your grill, and go back with set time. If there is any unnatural happenings, cut off power immediately.



“M” MEAT PROBE SETTING

Insert Meat Probe to P1 or P2, and set temperature dial to your desired one. Then push “M” for 3 seconds, until there is “_” under “PROBE1” and it keeps flashing. Regulate “+” or “-” to your desired food temperature set; then push “M” to set “PROBE2”. Last time you push “M” button, the setting is completed, and you can grill like professional chefs. Rest for a while, when temperature is reached, it will be displayed on the LCD screen, and trigger buzzer to remind user. Then switch temperature dial to “STAND BY” or other settings for continuous grilling, and the buzzer will stop its alarm signal timely.

Note: If you don’t set temperature for Meat Probe, “PROBE1” and “PROBE2” will only indicates real-time temperature.

SMOKE

NOTE: Always clean or check your burn pot before each use. This will ensure proper ignition, heat output and many continuous happy grilling experiences.

AUTOMATIC START UP

1. Ensure the POWER SWITCH is in the “OFF” position, and TEMPERATURE DIAL in the “STAND BY” position.
2. Plug the POWER CORD into a 110V grounded outlet. DO NOT break the ground end off the cord or use anon-grounded outlet or extension cord.

NOTE: When plugged into a GFI, ensure it is at least 15 amps.

3. Open the HOPPER LID. Ensure there are NO foreign objects in the hopper or AUGER feed system. Fill hopper with dry all natural hardwood bbq wood pellets.
4. Open the COOKING LID. This lid MUST be open during the START-UP and STAND BY cycles.
5. Turn the Temperature Dial to SMOKE. This activates the start up cycle. The feed system will start to turn, the igniter will begin to glow and the fan will supply air to the fire pot. Your grill will begin to produce smoke while the start up cycle is taking place. The pellets have ignited once the smoke has cleared. To confirm, with your cooking lid still open, you will hear a torchy roar and begin to feel some heat being produced.
6. Close the lid. Turn the Temperature Dial to HIGH, to allow the unit to preheat for approximately 15 to 20 minutes.

CAUTION: If excessive flame is visible and no smoke produced, turn the power off and repeat step 1.

7. Remember that lower temperatures produce more flavors, and different wood pellets will produce different temperatures; as well the outside temperature and weather conditions will also affect your cooking temperatures. The Temp Probe and read outs on the control and thermometers are APPROXIMATE.

MANUAL LIGHTING PROCEDURE

IF FOR ANY REASON YOUR ELECTRIC IGNITER FAILS, YOU CAN START YOUR GRILL USING THIS MANUAL METHOD.

NOTE:

Always clean or check your burn pot before each use. This will ensure proper ignition, heat output and many continuous happy grilling experiences.

Manual Start Up

1. Ensure the Temperature Dial is in the " STAND BY " position and Power Switch to "OFF" position.
2. Plug the POWER CORD into a 110V grounded outlet. DO NOT break the ground end off the cord or use a non-grounded outlet or extension cord.

NOTE: When plugged into a GFI, ensure it is at least 15 amps.

Lower quality GFI's may trip, try plugging appliance into a surge protected power bar first.

3. OPEN the HOPPER LID. Ensure there are NO foreign objects in the hopper or Auger feed system.
Fill hopper with dry all natural flavored wood pellets.
4. Remove the COOKING GRIDS, FLAME BROILER to expose the BURN POT.
5. Place a generous handful of pellets into the BURN POT.
6. Squirt gelled fire starter, or other approved pellet starter, over the top of the pellets or add a small amount of solid fuel fire starter, such as those made from sawdust and wax or use wood shavings.
Add a small amount of pellets over the fire starter.
7. Light the starter using a long fireplace match or long lighter.

WARNING: NEVER ATTEMPT TO ADD MORE STARTER INTO A FIRE THAT IS ALREADY BURNING OR INTO A HOT BURNRATE. YOU COULD EXPERIENCE A BURN BACK AND YOU COULD GET SERIOUSLY BURNT.

8. Allow the starter to burn for 3 to 5 minutes.
9. Quickly and carefully replace the FLAME BROILER and COOKING GRIDS.
10. Turn the Temperature Dial to SMOKE.
This activates the start up cycle. The feed system will start to turn, and the fan will supply air to the fire pot. Your grill will begin to produce smoke while the start up cycle is taking place.
11. Turn the Temperature Dial to HIGH, to allow the unit to preheat for approximately 15 to 20 minutes.

**CAUTION: DO NOT USE ANY FLAMMABLE LIQUIDS SUCH AS GASOLINE, GASOLINE-TYPE LATERN FUEL, KEROSENE, CHARCOAL LIGHTER FLUID, OR SIMILAR LIQUIDS TO START OR FRESHEN-UP THE FIRE!
KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE GRILL WHILE IT IS IN USE.**

SHUTTING OFF YOUR GRILL

Your Pellet Grill will give you many years of flavorful service with minimum cleaning. An important step is allowing the grill and cooking grids to “Self Clean” by running the grill on HIGH temperature for 5—10 minutes after each use.

When finished cooking on your grill, turn the Temperature Dial to HIGH. Let your grill run for 5 to 10 minutes to go through its normal cleaning method. If you have been preparing meats that are extra greasy, it is a good practice to allow the grill to burn for an extra 10 to 20 minutes. This will reduce the chances of “Flare-Up” while preparing your next savory meal.

When complete, simply turn the Temperature Dial down to 200 °F position for approximately 5 minutes to allow any excess pellets to burn off. OPEN the lid of your grill and turn control to “OFF”. Your grill will begin its automatic “Shut Down” procedure. The Auger system will stop feeding fuel, the flame will burn itself out, and the combustion / cooling fan will continue to run for a 2 minute period. When this procedure is complete, the FAN will turn off.

GRILL MAINTENANCE—After Cooking

There are two extremes when it comes to keeping the grill clean. Those that must spit and shine the entire grill, inside and out, after every use, and those whom are convinced that cleaning only takes away from that barbeque flavor. One simple rule: **Everything In Moderation**

1. Grease

- Always be sure the grease catch area is clean and free of debris.
- Check your Grease Bucket. Clean it out as necessary. Keep in mind the type of cooking you do.
- Periodically clean the grease out of the grease catch areas, the grease drain tube and the interior surfaces of the grill.
- Remove any grease or debris build-up on the Flame Broiler, as this can reduce the grease run-off and eventually lead to a unwanted flare-up.

**NOTE: It is easier to clean of accumulated grease when the grill is warm.
BE CAREFUL NOT TO BURN YOURSELF.**

2. Outside surfaces.

Paint and maintaining painted surfaces are not covered under warranty. This is part of the general maintenance and upkeep.

- DO NOT use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside grill surfaces.
- Use warm soapy water to cut the grease.

Wipe your grill down with a warm, soapy damp cloth after each use.

- Using a cover to protect your grill is highly recommended!

3. Inside surfaces

- Using a long handle grill cleaning brush, brass or soft metal, remove any food or build-up from the cooking grids, while they are still warm.
- Two or three times a year, remove the cooking grids and flame broiler and clean in and around the burn pot area. A shop-vac is handy for this chore. Make sure the grill is COMPLETELY COLD.

100% Natural Hardwood BBQ Wood Pellets

They are no thicker than the eraser on the end of a pencil. People who see them for the first time think they look like rabbit food, but there is nothing small about the heat energy or flavor in a wood pellet. These clean burning wood pellets generate about 8200 BTU's per pound with very little ash (.3lb/40lb bag) and low moisture content (5-7%) and are "carbon neutral".

Barbeque wood pellets are produced in the same matter as wood pellet fuel is produced for home heating, PFI Standard Premium Grade (see pelletheat.org). Pure raw material (sawdust) is pulverized with a hammer-mill and the material is pushed through a die with pressure. As the pellet is forced through the die it is sheared off at a specific maximum length, cooled, screened, vacuumed, and then bagged into 20 or 40 lb. bags.

BBQ wood pellets differ from smoking pellets, used in gas or propane grills, in that most are a combination of the main wood type and a neutral wood type. This is done because of the more intense flavor being generated when using pellets as your main fuel.



Flavor Guide Lines

	Beef	Buffalo	Lamb	Pork	Poultry	Fish	Veggies	Baking
Hickory	X	X		X	X	X		
Mesquite	X	X		X	X	X		
Alder	X	X	X	X	X	X	X	X
Apple				X	X	X		X
Cherry	X	X	X		X	X		X
Competition	X	X	X	X	X	X	X	X

- **Wisconsin Hickory Blend**

Rich, smoky bacon like flavor. Considered the "Kings of the Woods"

- **Georgia Pecan Blend Southeast delicate flavor.**

Smokey, Bacon-like flavor. Similar to Hickory but not as strong.

- **Texas Mesquite Blend**

Strong, tangy, spicy flavor. Think Tex-Mex cuisine.

- **New England Apple Blend**

Smoky, mild sweetness flavor. Highly recommended for baking.

- **Pennsylvania Cherry Blend**

Slightly sweet but also tart. Gives a rosy tint to light meats.

- **Competition Blend**, Maple. Hickory. Cherry

Perfect blend of sweet, savory and tart.

- **Tennessee Whiskey Barrel Blend**, Oak. Whiskey Barrel

Strong, sweet smoke with aromatic tang. Perfect for red meats.

TIP: Always store your pellets in a dry area. Avoid any contact or exposure to moisture. This will cause the pellets to absorb the moisture and will result in lower heat output or cause the pellets to swell and break apart.
Use a moisture proof re-sealable tub or bucket

Here are some helpful tips and techniques passed on to us from many RGC Grill owners, our staff, families and lots and lots of practise:

Sugar based sauces are best applied near the end of cooking to prevent burning.

- Before preheating the grill, make sure it is safe, clean and hygienic.
- Always preheat your grill before cooking. After ignition has taken place, turn your control knob to the HIGH setting, be sure the lid is closed and allow the grill to heat for at least 10 – 15 minutes or until the temperature of LCD electronic display screen about 400° F.
- When going from a HIGH temperature to a LOW temperature, left the lid and leave it open until the ACTUAL temperature is close to your DESIRED temperature. This speeds up the process and ensures the fire will not go out.
- Wipe off all stainless steel surfaces before preheating. Dirt and food stains will cook into the surface.
- Ensure the ash/drip pan is clean and free from any debris and fat build-up.
- Always check your pellet fuel hopper for debris and to ensure that you do not run out of pellets before finishing. Use a shop vac to clean out any sawdust build-up.
- To prevent foods from sticking, you can brush or rub cooking oil on the cooking grids. If using a vegetable spray use it only before lighting the burn pot. Never spray the grill while there is fire in the burn pot.
- Sear meats and cook with the lid down for perfectly grilled food every time.
- All RGC Grills are designed to allow even fan forced heat circulation, so foods cook evenly on all sides. Leave at least 1" of clearance between the food and the hood for proper heat flow.

Grilling times in recipes are based on 70°F (20°C) weather and little to no wind. Allow more time on cold, windy days, or even for higher altitudes. Allow less time for warmer weather.

- To get better smoke penetration into your meats, go SLOW and LOW. Meat will close its fibres after it reaches a temperature of 120°F.
- Foods on a crowded cooking grate will require more cooking time than just a few foods.
- Foods grilled in containers, such as baked beans, will require more time if grilled in a deep casserole rather than a shallow baking pan.
- Use long-handled tongs for turning all meats and spatulas for turning burgers and fish. Do not use a fork for turning, as it will pierce the meat allowing the flavourful juices to escape.
- Misting or Mopping are great ways to keep meat from drying out when going SLOW and LOW. A mixture of 50/50 apple juice (not cider) and water keeps the meat moist and gives it great color.

Proper cleaning, maintenance and the use of clean, dry, quality fuel will prevent common grill operational problems. However, when your Wood Pellet Grill is simply operating poorly, or not at all, the following trouble shooting tips may be helpful.

DO NOT RETURN the appliance without calling Customer Service for assistance.

WARNING: Always disconnect the electrical cord prior to opening the inspection plate of your grill for any inspection, cleaning, maintenance or service work.

NEVER perform any inspection, cleaning, maintenance or service on a **HOT GRILL**.

Problem	Possible Cause	Prevention/Solution
LCD Screen Will Not Light UP	Grill is not properly plugged in	Ensure the Temperature Dial is in the OFF position. Ensure all wire connections are firmly connected Ensure grill is plugged into a working GFCI outlet
	The circuit board fuse has been tripped	Fuse (5 amp.) must be manually replaced.
	The GFI outlet has been tripped	Ensure all wire connections are firmly connected and dry Ensure GFCI is minimum 15 amp service. Ensure you are NOT using over a 25' extension cord.
“ErH” Error Message	The grill has overheated, possibly due to grease fire or excess fuel.	Turn the grill OFF and allow to cool. Clean grill interior, remove excess pellets, and confirm positioning of all component parts. To CLEAR the error - Turn Temperature Dial to OFF. Open the lid, wait 3 or 4 minutes, then restart.
“ErR” Error Message	Temperature probe wire not making connection	Ensure probe wire is connected correctly to control Confirm wire connections and check for any damage
“ErP” Error Message	Temperature Dial was not in the OFF position when grill connected to AC power.	Turn Temperature Dial to OFF, wait 2 minutes, then select desired temperature. Safety feature prevents an inadvertent start.
	Power Outage occurred while the grill was operating	Turn temperature dial to Off, wait 2 minutes, then select Desired temperature.
Flashing Temperature on LCD Screen	SMOKE Mode If grill temperature below 120°F COOK Mode If grill temperature below 150°F	This is NOT an ERROR that effects the grill. USED to show that there is some risk that the fire could go out. Check the hopper for sufficient fuel or blockage. Check burn grate and pot for ash build-up or obstructions. Check fan to confirm operation and speed. Check auger motor to confirm operation.
Flashing Dots on LCD Screen	The Igniter is ON	This is NOT and ERROR that effects the grill. Used to show that the unit is in Start-Up mode.

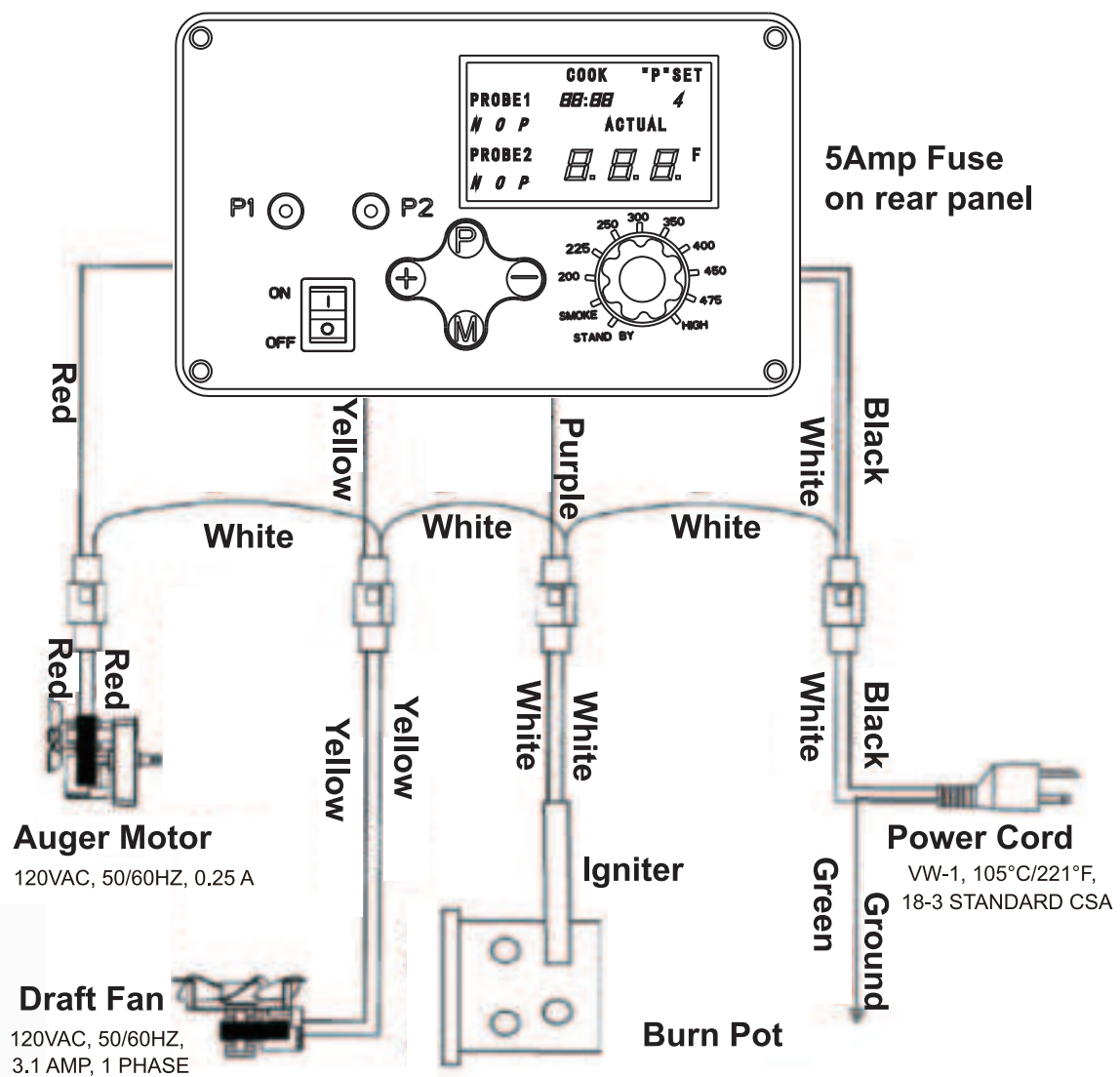
Problem	Possible Cause	Prevention/Solution
Grill will NOT Start	Power	Ensure unit is plugged in. Verify there is power at the electrical outlet. Check and reset the Ground Fault Interrupter, if necessary. If igniter not working, check 5 amp fuse found on the back of the control. Replace if necessary.
	Temperature Dial	Ensure Temperature Dial is in "STAND BY" position. Turn Temperature Dial to SMOKE. LCD SCREEN will light up
	Igniter	Remove Cooking Grids and Flavor/Grease Tray. Turn unit on and visually inspect the igniter. START UNIT USING MANUAL START INSTRUCTIONS. Call Customer Service for replacement part.
	Auger Motor	Remove Cooking Grids and Flavor/Grease Tray. Turn unit on and visually inspect the auger feed. Remove Control Board and inspect the wires and connections. If not working, Call Customer Service for replacement Auger motor.
	Control Board	Remove Control Board and inspect the wires and connections. If not working, Call Customer Service for replacement RGC Control Board.
Grill Temperature when set at SMOKE is too high	"P" Setting is too LOW	Turn Temperature Dial to SMOKE, Pushing the "P" SETTING Button to INCREASE the "P" setting.
Unexpected Grill Temperature is Displayed	Grill is exposed to high ambient temperature and direct sun.	The interior temperature has reach or gone over 130°F. It will not harm the unit. Place unit in shaded area. Prop the lid open to reduce inside temperature.
Grill will not achieve or maintain stable temperature	Insufficient air flow through burn pot	Check the burn pot for ash build-up or obstructions. Check the fan for proper operation; that it is working, that the air intake is not blocked and that there is no blockage in the auger tube. Perform a quick test. Remove cooking grids and flavor / grease plate. Ensure all the above has been done, start the grill, set temperature to pre-heat and wait for 10 minutes. Check that the flame produced is bright and vibrant.
	Insufficient or poor fuel	Check the hopper for sufficient fuel. Check fuel for size, dampness and amount of sawdust.
	Grill Temperature Probe	Check and clean the temperature probe.
	Control Settings	Ensure "P" setting is correct.
Grill produces excess or discolored smoke	Excess grease build-up or general cleaning	Check and clean the interior grilling area. It is a good practice to clean and do a controlled burn off of the hidden excess grease after each large cooking of tasty greasy foods.
	Wood pellet quality	Check and clear the hopper and burn pot of moist pellets, replacing them with fresh dry pellets.
	Burn Pot	Check for build-up of fuel in the burn pot.
Frequent Flare-ups	Cooking temperature	Slow and Low is the way to go. Grease does have a flash point, keep the temperature under 350° F when cooking highly greasy food.

Digital Control Wiring Diagram

The Digital Temperature Control system is an intricate and valuable piece of technology.

For protection from power surges and electrical shorts, the control utilizes a 5 amp, 120 Volt Fast—Blow Fuse.

It is recommended to unplug your grill from any electrical connection, when not in use. This will help to protect from electrical surges and storms.



COOK TIME GUIDELINES

The following cooking guidelines are just that “Guidelines”, and are in no way the only way to cook. For best results you can keep a record of what you cooked, at what temperature you cooked; how long you cooked for; what seasoning you used; what flavor of pellets you used; and the results. Then adjust to your taste for the next time. Most “Cook” have very thick records. Practice makes perfect.

TIP! For best results always allow for “Resting Time”. This allows the natural juices to migrate back into the meat fiber, giving a much juicier, flavorful cut. Resting times can be as little as 3 minutes and up to 60 minutes, depending on the size of the protein. Use foil wrap to form a “tent” over the meat.

Style of Cooking	Hot Smoking	Roast	Baking (Medium)	Grill / Bake (Medium / High)	Sear (High)
Temperature Ranges	200-275°F	275-325°F	325-375°F	400-450°F	450-500°F

BEEF	Size	Heat	Approximate Cooking Time Internal Temp. Rare - 130°F Medium - 140°F Well Done - 150°F
Steak (New York, Porterhouse, Rib-eye, Sirloin, T- bone, or Tenderloin)	¾" 1" 1 ½" 2"	High	Sear 8 – 10 minutes Sear 10 –12 minutes Sear 10 minutes, grill 8 –10 minutes Sear 10 minutes, grill 10 – 14 minutes
Skirt Steak	¼" – ½"	High	5 – 7 minutes
Flank Steak	1-1 ½lbs., ¾"	Med	Sear 4 minutes, grill 8 – 10 minutes
Kabob	1 – 1 ½" cubes	Med	10 – 12 minutes
Tenderloin, whole	3 ½ - 4 lbs.	High/Med	Sear 10 minutes, grill 15 – 30 minutes
Ground Beef Patty	¾"	High/Med	Sear 4 minutes, grill 4 – 6 minutes
Rib-eye Roast, boneless	5 – 6 lbs.	Med	1 ½ -2 hours
Tri-tip Roast	2 – 2 ½ lbs.	High/Med	Sear 10 minutes, grill 20 – 30 minutes
Rib Roast	12 –14 lbs.	Med	2 ½ - 2 ¾ hours
Veal Loin Chop	1"		10 – 12 minutes Direct/Medium
Brisket		Hot Smoke	180°F to 190°F Internal Temp.

PORK	Thickness/ Weight	Precooked to Reheat 140°F	Medium 140—150°F	Well Done 160°F
Ham – Fully Cooked - Boneless Portion	1" 3 – 4 lbs.	12 minutes 50 minutes–1 hour	----- -----	----- -----
Smoked Picnic Whole, bone-in	4 – 6 lbs. 5 – 8 lbs. 10 – 12 lbs.	1 – 2 hours 1 – 2 ½ hours 2 – 2 ¾ hours	----- ----- -----	----- ----- -----
Loin Roast	3 – 4 lbs.	-----	1 – 2 hours	2 – 3 hours
Rib Crown Roast	4 – 6 lbs.	-----	1 ½ - 2 hours	2 – 3 hours
Chop (loin, rib)	¾" - 1" 1 ¼" - 1 ½"		10—12 mins. 14—18 mins.	
Tenderloin	¾ - 1 lbs.	-----	20 – 30 minutes	30 – 45 minutes
Loin Roast, boneless	3 – 5 lbs.	-----	1 ¼ - 1 ¾ hours	1 ¾ - 2 ½ hours
Boston Butt (Pork Shoulder) - Fall Off The Bone	8 – 10 lbs.	-----	-----	200-210°F Internal Temp.

BBQ RIBS

3-4	Pounds	Ribs – Meaty pork spareribs or loin back ribs
3	Tablespoons	Oil
1	Tablespoon	Salt
½	Teaspoon	Red Pepper
½	Teaspoon	Black Pepper
2	Chopped	Onions
2	Tablespoons	Vinegar
2	Tablespoons	Worcestershire Sauce
¾	Cup	Coca-Cola
1	Teaspoon	Paprika
1	Teaspoon	Chilli Powder

Preheat barbecue then reduce to SMOKE-LOW. (180-225°F)

Prepare ribs by peeling off tough layer of skin on back side, commonly known as “the flavour blocker”.

Sprinkle the ribs with salt and pepper.

Space ribs out evenly over the cooking surface. Smoke for 3 to 4 hours.

Mix the remaining ingredients to make a finishing sauce. Place in a saucepan and bring to a boil for at least 5 minutes to thicken. Season to taste.

Remove the ribs from the grill. Place each rack in a foil pouch, using a double wrap of aluminum foil. Before sealing the pouch tight, pour approximately a ¼ cup of Coca-Cola over the entire rack.

Turn grill up to 350°F and lay foil pouches carefully on the grill. Steam for 1½ to 2 hours, till the meat has exposed the rib ends and meat is tender. Ribs should be one-bite off the bone.

Turn grill up to HIGH (500°F). Place ribs back on the grill and baste with sauce. Baste or mop sauce on both sides of the ribs till the sauce is caramelized and the ribs are sticky, messy good.

Variation: “Memphis Dry” method. After turning grill to HIGH (500°F), place ribs back on the grill, season with more dry rub, and sear to produce “Steak House” markings. Allow to rest, then cut to size.

CORNISH HENS WITH MANDARIN RICE

4	Whole	Cornish Game Hens
		Mandarin Rice (Below)
		Cooking Oil
		Paprika
		Orange Marmalade

Preheat barbecue then reduce to MEDIUM (275—350°F)

Rinse Cornish hens and pat dry with paper towels.

Prepare Mandarin Rice.

Mandarin Rice

¼	Cup	Slivered Almonds
2	Tablespoons	Chopped Celery
1	Small	Green Onion And Top (thinly sliced)
2	Tablespoons	Butter
1	11 Ounce Can	Mandarin orange Segments (well-drained)
2	Tablespoons	Orange Juice (concentrate)
2	Cups	Cooked Rice

Toasted almonds, celery and onion in butter in small skillet until almonds are lightly toasted. Combine almond mixture, orange segments, orange juice concentrate and rice, tossing to a mix. Makes 3 Cups.

Stuff Cornish hens with mixture and tie legs with a string. Brush hens lightly with oil; sprinkle with paprika.

Place hens on cooking grid. If you want to catch the dripping to make gravy, place the hens in a foil pan and add enough water or juice to cover the bottom about ¼ inch thick. Grill until the stuffing reaches 165°F, the juices run clear and drumstick meat feels tender when pressed, about 45 to 60 minutes. Baste hens with orange marmalade during last 20 minutes of cooking time. Remove hens from cooking grate and arrange on serving platter.

SAUSAGE WITH MANGO AND FENNEL CHUTNEY

2		Mangoes (finely chopped)
2	Pounds	Italian Sausage (hot or mild)
2	Teaspoons	Fresh Parsley (minced)
1	Tablespoon	Red Pepper (diced)
2	Teaspoons	Honey
1/2		Red Onion (diced)
1/2	Bulb	Fennel (diced)
1	Teaspoon	Lime Juice
	Pinch	Salt

Preheat barbecue then reduce to LOW-MEDIUM (180 TO 225°F)

Prepare the barbecue by preheating on high and brushing grids with oil. Place sausage on the grill and reduce heat. Cook at low setting approximately 10 minutes perside.

Combine remaining ingredients for chutney. Chill until ready to serve. Slice the grilled sausage on the diagonal and serve with chutney.

BLUE CHEESE STEAK

4		T-bone Steaks or Rib –Eye (1" thick; about 10-12 ounces each)
4	Ounces	Crumbled Blue Cheese
1/4	Cup	Green Onions and Tops (thinly sliced)

Preheat barbecue on PREHEAT .

Trim excess fat from the beefsteaks and discard. Brush cast iron grate with olive oil. Place steaks on cooking grating. Sear on each side while still on PREHEAT. See diagram in the Cooking Guide section for the perfect "steak house" look. Reduce heat to Medium, turn the steaks for final time, combine cheese and onions and sprinkle over steaks, cover and grill until desired doneness. Check doneness by cutting a slit in meat near the bone.

Variation: "**Reverse Sear**" method. Give your steaks a little lovin by giving them a gentle rub of **Louisiana Grills Chop Rub**. Turn grill to smoke mode, then place steaks unto the grids. Smoke at 180 degrees for desired taste, 5 to 15 minutes. Then turn grill up to 500°F and sear steaks to your liking.

TIP: You can make use of the ever growing selection of commercially prepared seasons, rubs or sauces, but with the flavour produced with a wood pellet grill you will find you may reduce or not use any. Give it a try, you will taste the difference!

WHOLE SMOKED TURKEY

Feeds a small army — Leftovers are even better tasting the next day.

1	Whole	Turkey 20 – 25 pounds, thawed
		Original Texan Mesquite Seasoning
		Smoked Paprika
3	Tbsp	Soft Butter

Preheat barbecue on PREHEAT then reduce to MEDIUM (275°F—350°F)

Remove the neck and giblets. Rinse turkey thoroughly and pat dry with paper towels.

Rub outer surface of turkey with Louisiana Grills Mesquite or Hickory Bacon Rub.

In a small container mix together the soft butter, mesquite and paprika together to form a paste. Gently insert your hand between the outer skin and the breast meat. Slowly rub paste inside the pocket.

Place turkey, breast side up, in center of cooking grid and grill until turkey is tender and golden brown; 11 to 13 minutes per pound or to an internal temperature of 180°F in the thickest part of the thigh and 170°F in the breast.

Remove turkey, cover with foil and let stand (rest) for 10 minutes before carving.

Variation: If you like to use the drippings to make a gravy with huge flavor, place a cookie cooling rack inside a large aluminum foil roast pan. Add approximately a 1/4" of water or broth and some seasoning into the bottom of the pan. Place turkey on the cookie rack, close the lid and bake at 350°F till internal temperature is reached. You may need to add more water or broth during the roasting period.

A “CLASSIC” BRISKET

A whole beef brisket weighs 16 to 18 pounds and has three separate parts: the cap, the point, and the flat. Use the “Flat” section as it is lean, compact and produces handsome slices when you carve it.

- 1 5 to 8 lbs. Beef Brisket – “Flat” portion with a layer of fat at least ¼” thick
- 1 Bottle Prepared Yellow Mustard
- Seasoning— such as “Sweet Heat” or “Key Lime Jerk”

Mop

- 1 Bottle Chili Sauce
- 1 Package Dry Onion Soup Mix
- 1 Can Coca-Cola® Classic
- ½ Teaspoon Black Pepper

Lay out a large piece of plastic wrap on your working station. Large enough to encase the brisket.

Using a sharp knife “score” the underside of the brisket, one time against the grain. This will aid in slicing the finished brisket, against the grain resulting in a tender, melt-in-your-mouth cut. The underside is the non-fat cap side.

Slather on a generous amount of prepared mustard. Rub lightly onto the entire area.

Sprinkle a generous amount of seasoning onto the mustard, then again light rub into the meat.

Flip the brisket over and repeat the process.

Wrap the prepared brisket in the plastic wrap and refrigerate 2—4 hours or overnight.

Preheat barbecue then reduce to SMOKE or LOW. (180 to 225°F)

Place the brisket, fat side up, in the center of the preheated grill. Close the grill lid. Slow Cook until tender, about 10-12 hours. (time will depend on size of brisket and heat of grill).

Baste the brisket with the mop mixture at least one every ½ hour for the first 3 hours.

Continue the Slow Cooking process until the internal temperature reaches 140°F to 150°F.

Remove the brisket from the grill. Place in a foil pouch, using a double wrap of aluminum foil. Before sealing the pouch tight, pour approximately a ¼ cup of Coca-Cola over the entire rack.

Turn grill up to 350°F and lay foil pouch carefully on the grill.

Steam for 1 to 1 ½ hours or the internal temperature reaches 170°F.

Test for doneness, use an instant-read meat thermometer: The brisket should be firm but be able to pull the meat apart with your fingers.

Transfer the finished brisket to a cooking board and let rest for 10 minutes. Thinly slice across the grain.

BACON BASIL SHRIMP ON A STICK

- 24 Jumbo / Extra Large Shrimp (peeled and deveined)
- 24 Fresh Basil Leaves
- 24 Thin Slices of Bacon

Preheat barbecue on PREHEAT then reduce to 275°F to 350°F

Soak wooden skewers in water for 1 hour.

Rinse the shrimp under cold running water and then drain and blot dry with paper towel. Skewer the shrimp. Place a basil leaf on the back of each shrimp. Wrap each shrimp in a slice of bacon, starting at the top and turning the skewer to wind it on.

When ready to cook, arrange the shrimp on the hot grid, placing a folded sheet of aluminum foil under the exposed portion of the skewers to keep them from burning. Grill kabobs until the bacon is nicely browned and the shrimp are cooked through, 4 to 8 minutes in all, turning the kebobs to ensure even cooking. The shrimp will be firm and white when cooked through.

DO NOT OVERCOOK!

Also good for: Grill scallops, chicken tenders, or cubes of pork, veal, or beef on a stick.

Thanks for purchasing this Royal Gourmet® Wood Pellet Grill. We are here to help you maximize your enjoyment and appreciation of your new grill. We provide a warranty for your product within the framework warranty condition under normal use of one year from the date purchase for all components covering defects and manufacturing errors.

Royal Gourmet's obligations are limited to the following:

- This warranty does not cover 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 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 obtain 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 time of warranty period.



1-800-618-6798



service@royalgourmetusa.com



Mon - Fri, 8:30 AM- 5:00 PM, EST

Any Problem!
We Can Help!



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