



# 30IN Charcoal Grill with Offset Smoker CC1830F

## OWNER'S MANUAL



### FOR YOUR SAFETY!

Use outdoors only! Do not use it in a building, garage, or any other enclosed area.  
Read the instructions before assembling and using.  
DO NOT use the grill unless it is completely assembled and all the parts are securely fastened.  
This grill will become very hot; do not move it during operation. Keep children and pets away.

### CONTACT US FIRST!

This grill has been made to high quality standards. If you have any questions not addressed in this manual, or any replacement parts requests; please call our Customer Service, or send an email to [service@royalgourmetusa.com](mailto:service@royalgourmetusa.com).

Learn more at:

[www.grillshouse.com](http://www.grillshouse.com)



## Contents

<b>Before Using the Device .....</b>	<b>1</b>
<b>For Your Safety.....</b>	<b>1-2</b>
Signal Symbols .....	1
General Safety Instructions .....	1
Safety Instructions .....	1-2
<b>Intended Use .....</b>	<b>2</b>
<b>Assembly.....</b>	<b>2-8</b>
Preparation .....	2
Required Tools.....	2
Unpack Grill.....	2
Explosion View.....	3
Parts and Hardwares.....	4
Assembly Instructions.....	5-8
<b>Attention .....</b>	<b>8</b>
<b>Before Grilling.....</b>	<b>9</b>
<b>Operation.....</b>	<b>9</b>
<b>Maintenance and Cleaning .....</b>	<b>9</b>
<b>Disposal.....</b>	<b>10</b>
<b>Declaration of Conformity.....</b>	<b>10</b>
<b>Technical Details.....</b>	<b>10</b>
<b>Warranty .....</b>	<b>10</b>
<b>Service.....</b>	<b>10</b>

## Before Using the Device

After unpacking and before every use, check whether the item shows any signs of damage.

If there is any damage, please do not use the grill and call customer at 1-800-618-6798.

The operating manual is based on the norms and regulations that are applicable in USA. In all other country-specific directives and laws!



Before start-up, first read through the safety information and the operating manual carefully. Only then can you use all functions safely and reliably.

Keep the operating instructions and give them to any third party who might own the grill after you.

## For Your Safety

### Signal symbols

#### **Danger High risk!**



Failure to heed the warning can lead to injuries, with potentially fatal consequences.

#### **Attention Moderate risk!**



Failure to heed the warning can cause material damage.

#### **Caution Low risk!**



Facts that should be respected when handling the device.

## GENERAL SAFETY INSTRUCTIONS

### - to be observed in each use

- Do not use indoors!
- **WARNING! Do not use spirit or petrol for lighting or relighting!**
- **WARNING! This appliance will become very hot, do not move it during operation!**
- **WARNING! Keep children and pets away!**

### Safety Instructions

#### **Danger Fire hazard!**



Live coals and grill components get very hot during operation and can start fires.

- It is essential that you have a fire extinguisher and first-aid kit ready and prepared for an accident or fire.
- Place the grill on an even, horizontal, secure, heat-resistant, and clean surface.
- Set up the grill at least 1m away from highly flammable materials such as awnings, wooden patios, or furniture.
- Do not move the grill during use.
- Ignite the charcoal only at a sheltered location.
- Fill the grill with a max. 4.5 lbs of charcoal.
- Some foods produce flammable fats and juices. Clean the grill regularly preferably after each use.
- Only tip out the ash once the charcoal has completely burned out and cooled down.

#### **Danger Risk of burning and accidents!**



This device is not intended for use by persons (including children) with limited physical, sensory, or mental capacities or lacking experience, or lacking knowledge

- Such persons must be informed about the dangers of the device and supervised by a person responsible for their safety.
- Any modifications to the product represent a large safety risk and are forbidden. Do not undertake any unauthorised interventions yourself.

In case of damages, repairs or other problems with the grill, contact our customer service at 1-800-618-6798 or send an email to [service@royalgourmetusa.com](mailto:service@royalgourmetusa.com).

- Keep children and pets away from the device.  
The grill, the charcoal, and the grill meat become very hot during use. Any contact can result in serious burns.
- Keep sufficient distance from the hot parts, since any contact can lead to severe burns.
- Always wear oven or BBQ gloves when grilling.
- Use only long-handled utensils with heat-resistant grips.
- Do not wear any clothing with wide sleeves.
- Use only dry lighters or special fluid lighters.
- Let the grill cool down completely before cleaning and/or placing in storage.

#### **Danger Risk of deflagration!**



Flammable liquids that are poured on the embers cause flash flames or deflagrations.

- Never use flammable liquids such as petrol or sprits.
- Nor put pieces of charcoal soaked in flammable liquid onto the embers.

#### **Danger Risk of poisoning!**



When burning charcoal, barbecue briquettes, etc., carbon monoxide is formed. This gas is odourless and can be fatal in closed spaces!

- Use the grill outdoors only!

#### **Danger Health risk!**



Do not use any decolourants or thinners to remove stains. These are harmful to health and must not come into contact with food.

#### **Danger Risks to children!**



While playing, children can become caught in the packaging film and choke.

- Do not let children play with the packaging films.
- Make sure that children do not put any small assembly parts into their mouths. They could swallow the parts and choke on them.

**Danger Risk of injury**

Both the grill and individual parts have some sharp edges.

- Be careful with individual parts to prevent accidents and/or injury during assembly and use. Wear protective gloves if necessary.
- Do not set up the grill near entryways or heavily trafficked zones.
- Always exercise extreme caution while grilling. If distracted, you can lose control of the device.
- Always be attentive and aware of what you are doing. Do not use the grill if you are not focused, tired, or under the influence of drugs, alcohol, or medication. Just one moment of carelessness during use of the product can lead to serious injuries.

**Attention Risk of damage!**

During use, the screws can loosen slowly and impair the grill's stability.

- Check the stability of the screws prior to each use. If necessary, tighten all of the screws again to ensure the grill is standing securely.

**Attention Risk of damage!**

Do not use any strong or grinding solvents or abrasive pads, since these can attack the surfaces and leave behind scrape marks.

**Intended Use**

Use this grill to heat, cook and grill food.

This grill is intended exclusively for outdoor use and not for use indoors.

Only use the item as described in this operating manual. All other uses are considered improper and can lead to material damage or even to personal injuries.

The manufacturer accepts no liability for damages caused by improper use.

**Assembly Preparation****Danger Risk of deflagration!**

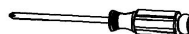
Failure to follow these instructions can lead to problems and risks while using the grill.

- Follow all of the assembly instructions listed here.

1. First read through the assembly instructions completely.
2. Allow yourself enough time for assembly and find an even working space of two to three square meters.
3. Small parts such as handles will probably be preassembled.

**Required Tools(Not included)**

1 x Phillips screwdriver



1 x Wrench

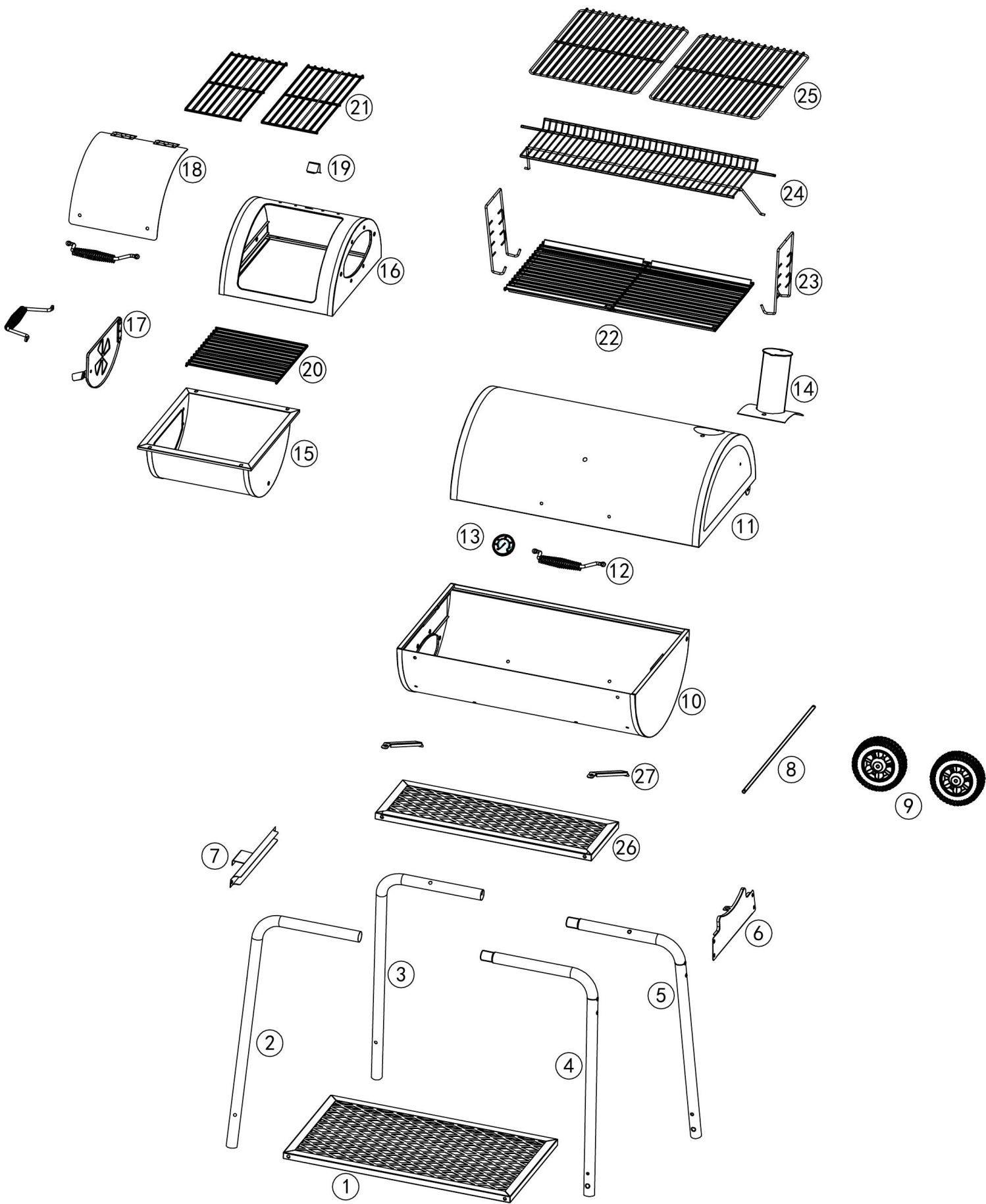
**Unpack Grill**

Unpack the grill and dispose of all packaging materials. Keep the packaging materials out of the reach of children and dispose of them according to regulations after grill assembly.

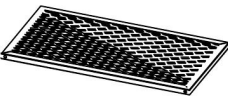
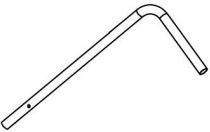
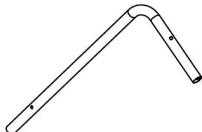
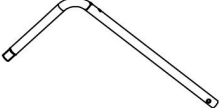
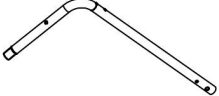

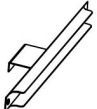


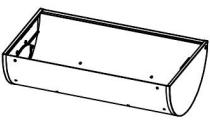
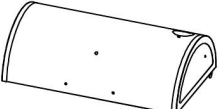




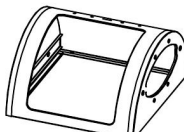
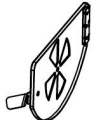








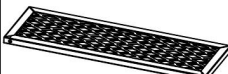

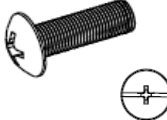
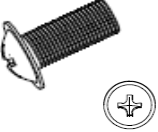
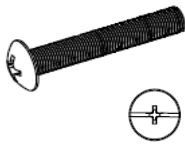
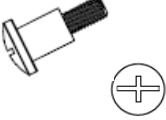



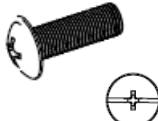
Take the following steps to assemble the grill.



Explosion View



## Parts and Hardwares

① Bottom shelf 1pc 	② Left front leg 1pc 	③ Left back leg 1pc 	④ Right front leg 1pc 	⑤ Right back leg 1pc 	⑥ Leg connector 1pc 
⑦ Smoker brace 1pc 	⑧ Axle 1pc 	⑨ Wheel 2pcs 	⑩ Main body 1pc 	⑪ Main body lid 1pc 	⑫ Handle 3pcs 
⑬ Thermometer 1pc 	⑭ Stack 1pc 	⑮ Smoker lower 1pc 	⑯ Smoker upper 1pc 	⑰ Smoker side door 1pc 	⑱ Smoker lid 1pc 
⑲ Smoker lid brace 1pc 	⑳ Smoker charcoal grate 1pc 	㉑ Smoker cooking grate 2pcs 	㉒ Charcoal pan 1pc 	㉓ Lifting handle 2pcs 	㉔ Warming rack 1pc 
㉕ Cooking grate 2pcs 	㉖ Front shelf 1pc 	㉗ Front shelf brace 2pcs 			
Bolt A M6x15 33pcs 	Bolt B M4x8 6pcs 	Bolt C M6x50 4pcs 			
Bolt D M6 3pcs 	Nut E M6 10pcs 	Split pin F 4pcs 			
Washer G 2pcs 	Bolt H M5x10 4pcs 				

## Assembly Instructions

### Step 1

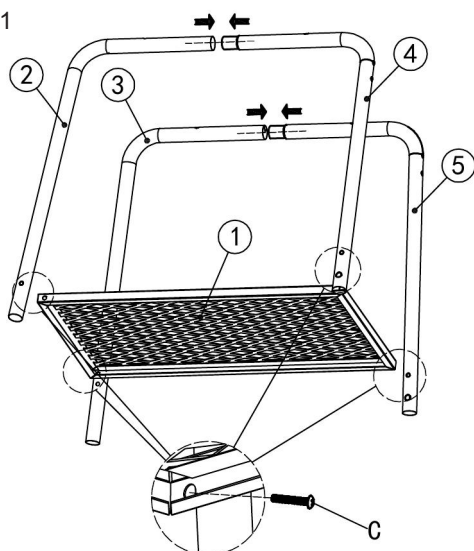


IMAGE 1

Connect the left front leg (2) and right front leg (4),  
left back leg (3) and right back leg (5).  
Assemble the bottom shelf (1) to the legs with 4 bolts (C) .  
Please note:  
At this point, the left side bolts only need hand tightened.

### Step 2

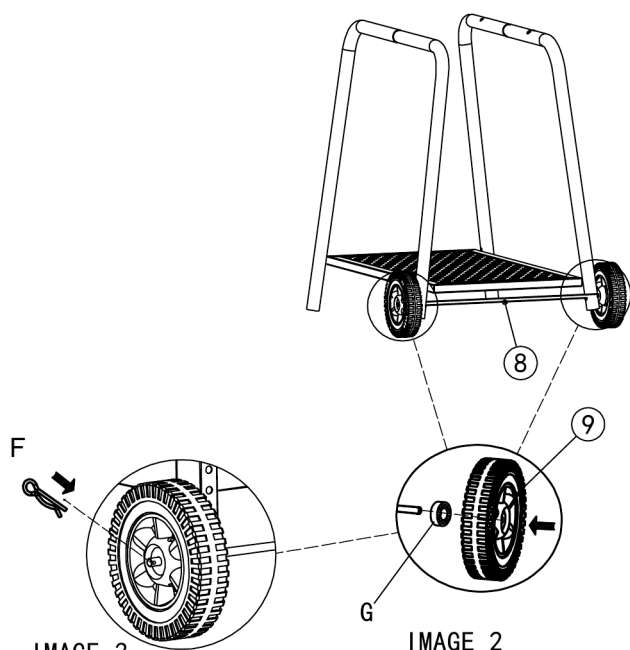
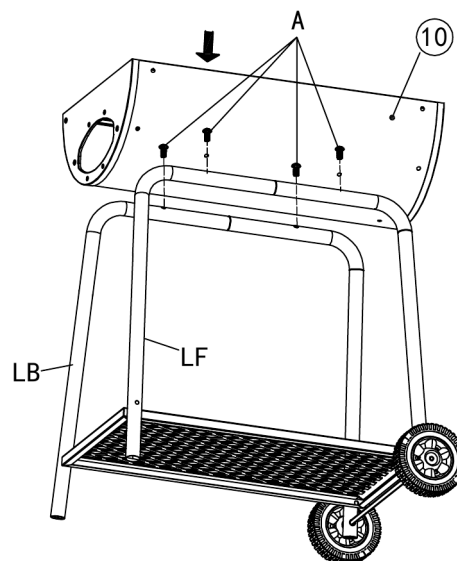


IMAGE 3

IMAGE 2

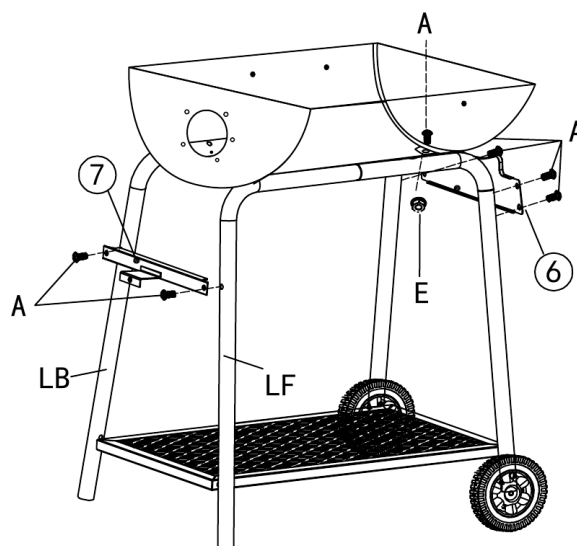
Slide axle (8) through the right legs.  
Attach the washer (G) and wheel (9) on the axle from both  
sides as IMAGE 2.  
Secure each wheel with a split pin (F) as IMAGE 3.

### Step 3



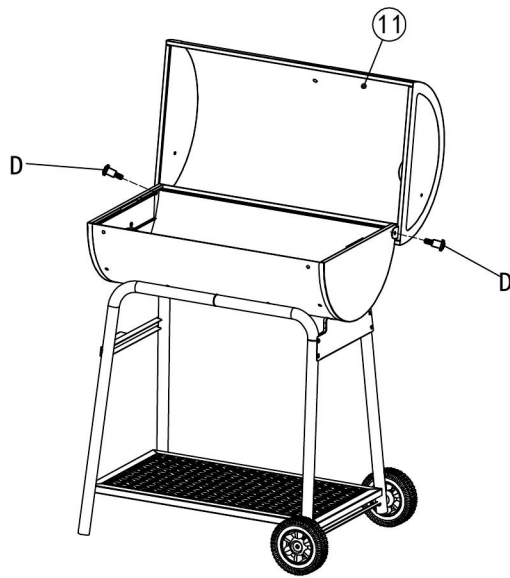
Assemble the main body (10) to the legs with 4 bolts (A).  
At this point, the bolts only need hand tightened.

### Step 4



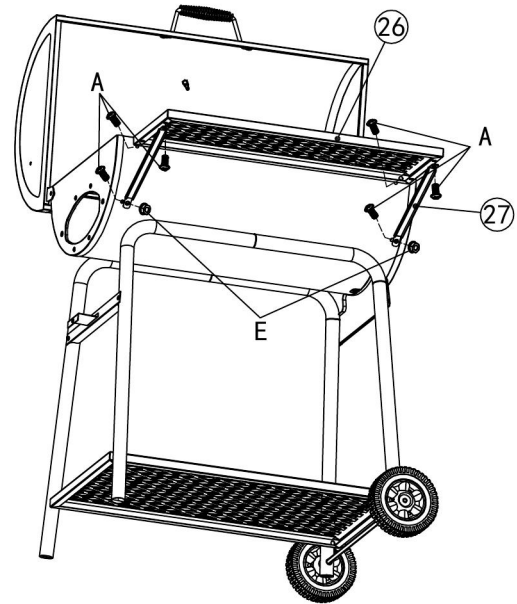
Assemble the smoker brace (7) to the left legs with 2 bolts (A),  
leg connector (6) to right legs with 4 bolts (A).  
Fasten the main body to the leg connector with 1 bolt (A)  
and 1 nut (E), as shown.  
Now, tighten all the bolts.

### Step 5



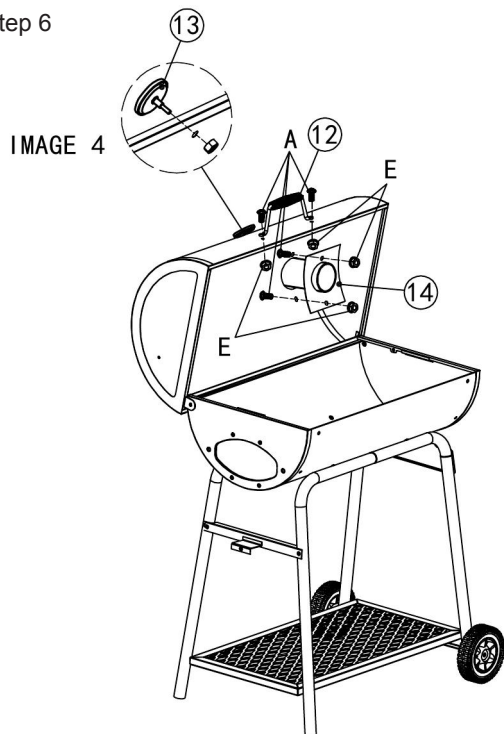
Assemble the main body lid (11) to the main body with 2 bolts (D).

### Step 7



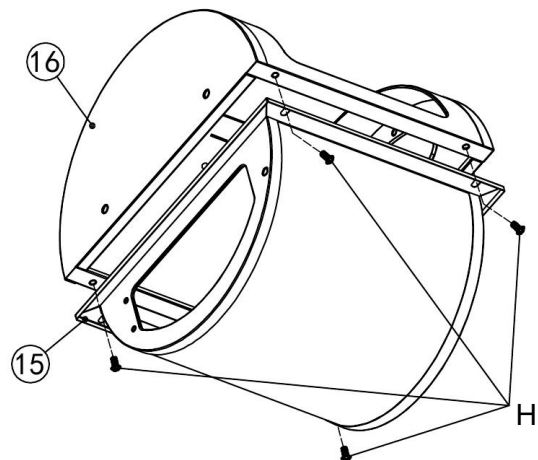
Assemble the front shelf braces (27) to the main body with 2 bolts ( A ) and 2 nuts (E).  
Assemble the front shelf (26) to the main body with 2 bolts (A).  
Fasten the braces to the front shelf with 2 bolts (A).

### Step 6



Fasten the handle (12) to the lid with 2 bolts ( A ) and 2 nuts (E).  
Fasten the stack (14) onto the lid with 2 bolts (A) and 2 nuts (E).  
Insert the thermometer (13) into the lid and secure it in place using a nut.

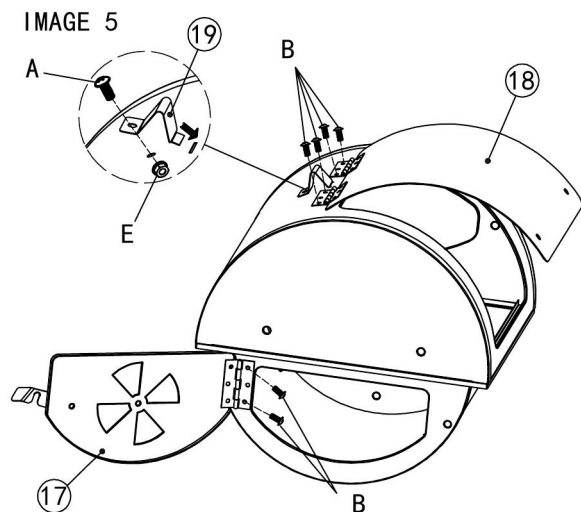
### Step 8



Assemble the smoker lower part (15) and upper part (16) together with 4 bolts (H).

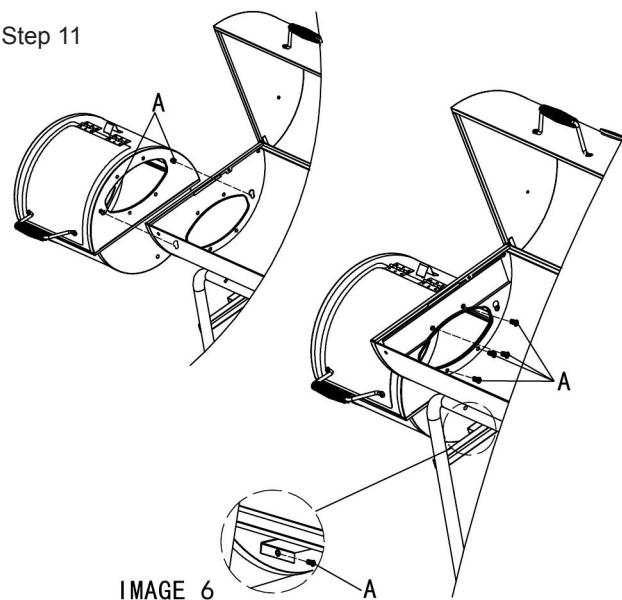


### Step 9



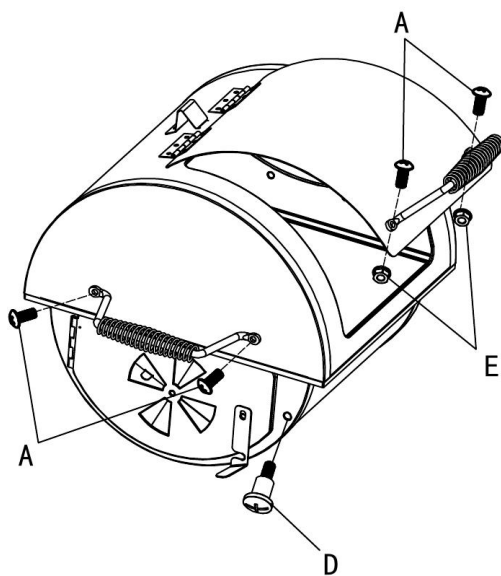
Assemble the smoker side door (17) to the lower part with 2 bolts (B). Insert the smoker lid support (19) to the upper part, and fasten it with 1 bolt (A) and 1 nut (E) as IMAGE 5. Assemble the smoker lid (18) to the upper part with 4 bolts (B).

### Step 11



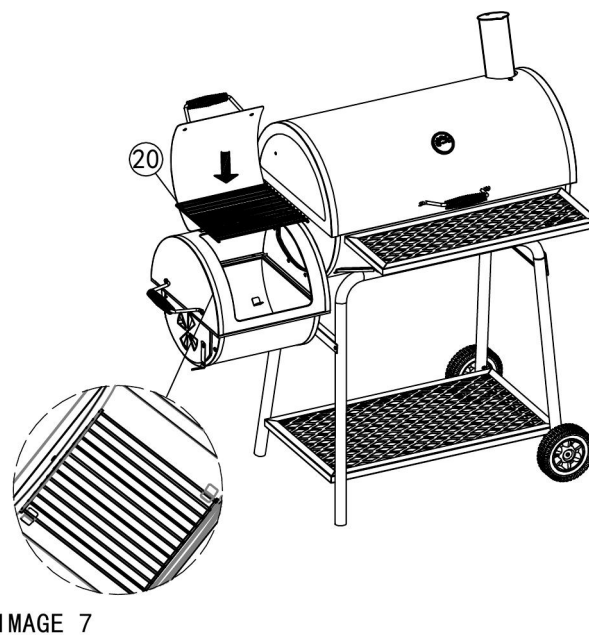
Screw 2 bolts (A) halfway on the smoker, hold it onto the main body as shown. Fasten the smoker to main body with 5 bolts (A). Please note: 1 bolt (A) is fastened to the smoker brace as IMAGE 6.

### Step 10



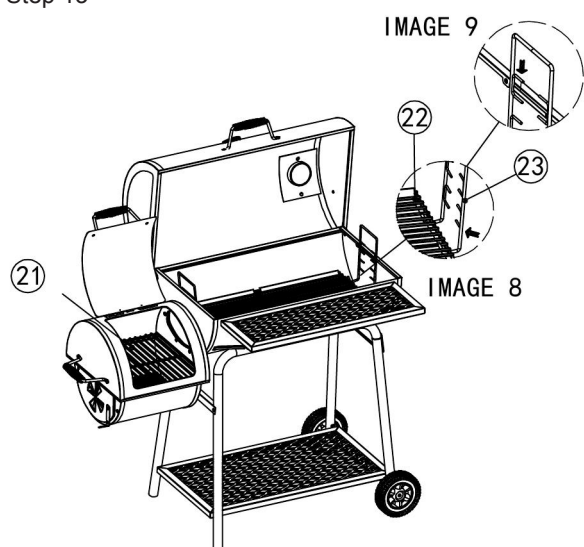
Fasten the handle (12) to the smoker lid with 2 bolts (A) and 2 nuts (E). Fasten the handle (12) to the smoker upper part with 2 bolts (A). Screw 1 bolt (D) to the smoker lower part as shown.

### Step 12



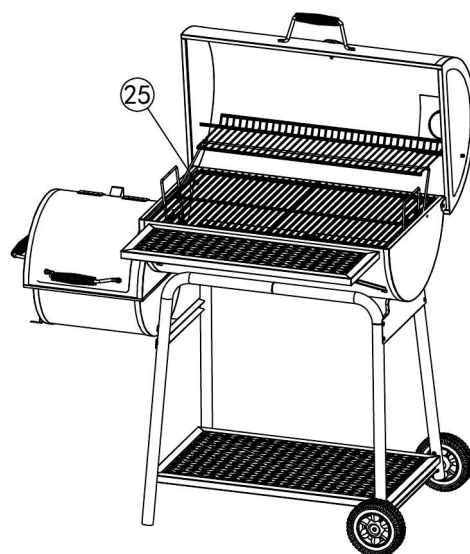
Place the smoker charcoal grate (20) to the right position as IMAGE 7.

### Step 13



Place the smoker cooking grates (21) in the smoker. Connect the lifting handles (23) to the charcoal pan (22) and place them into the main body as IMAGE 8 & 9.

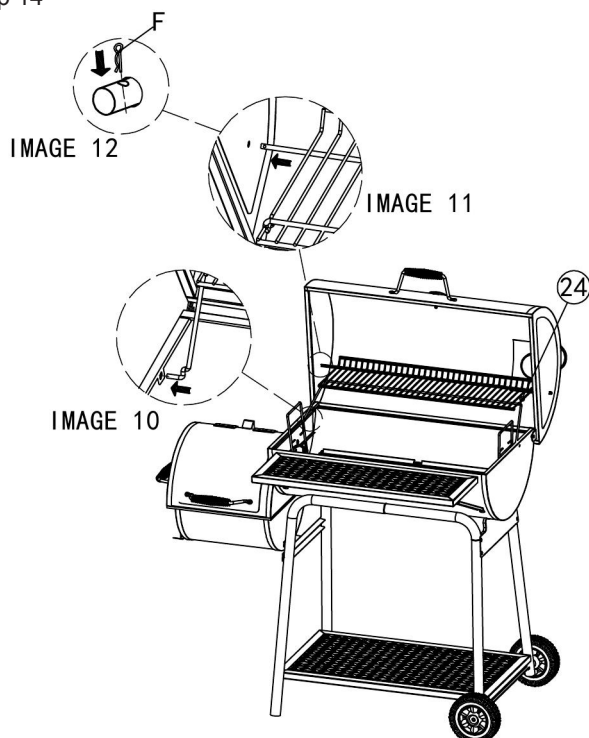
### Step 15



Place the cooking grates (25) onto the main body.

**Important: All screws must be tightly fastened.**

### Step 14



Assemble the warming rack (24) to the main body & lid, as IMAGE 10 & 11, secure it with 2 split pins (F) as IMAGE 12.

## Attention

### Attention Risk of damage!



During use, the screws can loosen slowly and impair the grill's stability.

- Check the stability of the screws prior to each use. If necessary, tighten all of the screws again to ensure the grill is standing securely.
- Before using, place the grill on an even, sturdy surface outdoors.

## Before Grilling

- Prior to first use, wash the cooking grates and the warming rack with warm soapy water.
- **Pre-firing**  
Before you use the grill for the first time, it needs to be conditioned (pre-fired) for at least 1-2 hours at a temperature of 212°F - 392°F.

This is necessary in order to make the inside ready for barbecuing and to burn in the heat-resistant paint on the outside. During pre-firing, the cover should not be closed completely. Only close the cover completely for a few minutes at the end.

Attention: The temperature must never exceed 500°F.

## Operation

### **Danger Risk of burning!**



The grill, the charcoal and BBQ meat become very hot during use. Any contact can result in serious burns.

- Keep sufficient distance from the hot parts, since any contact can lead to severe burns.
- Always wear oven or BBQ gloves when grilling.
- Use only long-handled utensils with heat-resistant grips.
- Do not wear any clothing with wide sleeves.
- Use only dry lighters or special fluid lighters.

1. Open the lid and remove the cooking grates.
2. Place 2-3 solid firelighters in the middle of the lifting system. Pay attention to the manufacturer's instructions on the packaging. Light the firelighters with a match.
3. Layer a maximum of 4.5 lbs of charcoal around the firelighters.
4. Prior to first use, the grill must be pre-fired for a minimum 1-2 hours. See section Before Grilling.
5. As soon as the charcoal is glowing, distribute it evenly. To do this, use a suitable fireproof tool with a long, fireproof handle.
6. Put the cooking grates in place and adjust the charcoal pan to the desired height using the lifting handle (23).
7. Only place the BBQ meat on the grate when the charcoal is covered with a bright layer of ash. BBQ utensils, gloves, and other BBQ accessories can be placed on the front shelf or the bottom shelf.
8. Leave the lid open or closed according to the type of BBQ meat. If a longer cooking time is needed for the BBQ meat, it is recommended that the lid (11) be closed. The thermometer located on the lid shows the temperature in the cooking chamber. Ensure that the temperature for a particular BBQ meat does not get too high, otherwise the meat could burn.

## Maintenance and Cleaning

Your grill is made of high-quality materials. To clean and maintain the surfaces, please heed the following instructions:

### **Danger Risk of burning!**



Let the grill cool down completely before cleaning it.

- Only tip out the ash when the fuel has completely burned out.

### **Danger Health risk!**



Do not use any decolourants or thinners to remove stains. These are harmful to health and must not come into contact with food.

### **Attention Risk of damage!**



Do not use any strong or grinding solvents or abrasive pads, since these can attack the surfaces and leave behind scrape marks.

- Let the fuel burn out completely after grilling. This eases the cleaning effort by burning away excess fat and BBQ residues.
- Lift out the charcoal pan (22) and empty out the cold ash. **It is very important that you remove the ash before moisture combines with the cold ash. Ash is saline and, in a moist condition, will attack the inside of the ash collecting tray. Thus, over years the ash collecting tray can sustain damage through rust.**
- Clean the grill regularly, at best after every use.
- Remove the cooking grates and clean them thoroughly with soapy water. Then dry them off thoroughly.
- Use a wet sponge to remove loose residue from the grill.
- Use a soft, clean cloth for drying. Do not scratch the surfaces when wiping them dry.
- Clean the internal and external surfaces generally with warm soapy water.
- Tighten all screws before every use to guarantee stable footing for your grill at all times.
- Protect your grill against continuous weather influences. Since it is manufactured from steel it will eventually rust. Clean possible rust spots and repair them with fireproof paint. It is important that you remove the ash from the firebox before moisture combines with the cold ash, since this leads to rust damage.
- **IMPORTANT:** The grill should always be stored where it is protected from moisture.

## Disposal



The packaging is made from environmentally friendly materials, which you can dispose of at your local recycling points.



Do not under any circumstance dispose of the grill in normal household waste! Dispose of it at an approved disposal business or at your community disposal facility. Respect the currently valid regulations. If in doubt, get in touch with your disposal facility.

## Declaration of Conformity

This product is in compliance with the applicable America and national directives.

## Technical Details

Product:	Royal Gourmet® CC1830F
Net Weight:	57 lbs
Overall Dimensions (Grill Assembled):	45.3 x 26.8 x 48 inches (L x W x H)
Cooking Area:	782 sq. in.
Max. Amount of Fuel:	2.0 kg / 4.4 lbs charcoal
Steel Paint:	Heat-resistant up to 608°F

## Warranty

You have purchased this high-quality grill from Royal Gourmet Corp. We provide a warranty for our products within the framework of its warranty conditions under normal recreational and non-commercial use of 12 months from the date of purchase for all components covering defects and manufacturing errors.

The warranty excludes all parts subject to wear and tear such as cooking grates, charcoal pan, or burners. Also any imperfections and differences in colour of the enamel coating and paint delamination caused by burnt grease, slight corrosions such as rust bloom. All other costs incurred, such as required working time, shipping, freight, and packaging shall be borne by the buyer in the case of a warranty claim.

The distributor reserves the right to bear any incurred costs or to charge the buyer.

This warranty does not include malfunction or user difficulties resulting from wilful damage, misuse, modification, incorrect use, careless use, wear and tear, improper assembly or poor maintenance.

## Service

Thanks for purchasing this Royal Gourmet® Charcoal Grill. We are here to help you maximize your enjoyment and appreciation of your new grill. Please do not hesitate to contact our customer service should you have any questions regarding assembly, warranty, or accessories. We will be happy to offer any replacement parts needed.

Please have your model number ready when you contact us.

### Customer Service



1-800-618-6798



[service@royalgourmetusa.com](mailto:service@royalgourmetusa.com)

M - F 9:00 AM - 5:00 PM, EST