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# Royal Gourmet SE2801 Owner's Manual

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# 28-Inch Electric Smoker with 1500-Watt Heating Element OWNER'S MANUAL

Series No. : 0609-E



## Customer Service

📞 1-800-618-6798

### FOR YOUR SAFETY!

Use outdoors only! Do not use it inside a building, garage, or any other enclosed space. Read the instructions before assembling and using the appliance.

DO NOT use the smoker unless it is completely assembled, and all the parts are securely fastened. This smoker will become very hot, do not move it during use. Keep away from children and pets.

### CONTACT US FIRST!

This smoker has been made to high quality standards. If you have any questions that are not addressed in this Owner's Manual, or you need parts, please call our customer service hotline or send an email to [service@royalgourmetusa.com](mailto:service@royalgourmetusa.com). Please keep this Owner's Manual for future reference.

Learn more at:

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

**For Your Safety** ..... 2-3

**Parts Diagram & Parts and Hardware List** ..... 4

**Preparation** ..... 5

**Assembly Instructions** ..... 6-8

**Operating Instructions** ..... 9

**Smoking Recipes** ..... 10

**Warranty and Customer Service** ..... 11

- This smoker is for **OUTDOOR USE ONLY**.
- Do not use it inside a shed, garage, building, tent or inside any other enclosed space.
- Never operate the smoker under overhead construction such as roof coverings, carports, awnings, or overhangs.
- Never use the smoker as a heater.
- Maintain a minimum distance of 10 feet (3 meters) from overhead constructions, walls, rails, or other structures.
- Keep a minimum 10 feet (3 meters) clearance of all combustible materials such as wood, dry plants, grass, brush, paper, or canvas.
- Keep the smoker clear and free from combustible materials such as gasoline, and other flammable vapors and liquids.
- Use the smoker on a level, non-combustible, stable surface such as dirt, concrete, brick, or rock.
- The smoker **MUST** be on the ground.
- Avoid using the smoker on wooden or flammable surfaces.
- Never use the smoker for anything other than its intended use. This smoker is **NOT** for commercial use.
- Keep a fire extinguisher accessible at all times while operating the smoker.
- Before each use, check all nuts, screws, and bolts to make sure they are tight and secured.
- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safety operate the smoker.
- Keep children and pets away from the smoker at all times. Close supervision is necessary when children or pets are in the area where the smoker is being used.
- Avoid bumping or impacting the smoker.
- Never move the smoker when in use. Allow the smoker to cool completely (below 115 °F (45°C)) before moving or storing.
- The smoker is **HOT** while in use and will remain **HOT** for a period of time afterwards and during cooling process. Use **CAUTION**. Wear protective gloves/mitts especially when adding wood.
- Never use glass, plastic, or ceramic cookware in the smoker. Never place empty cookware in the smoker while in use.
- Be careful when removing food from the smoker because of hot surfaces which may cause burns. Use protective gloves/mitts, or long, sturdy cooking tools.
- Always use the smoker in accordance with all applicable local, state, and federal fire codes.

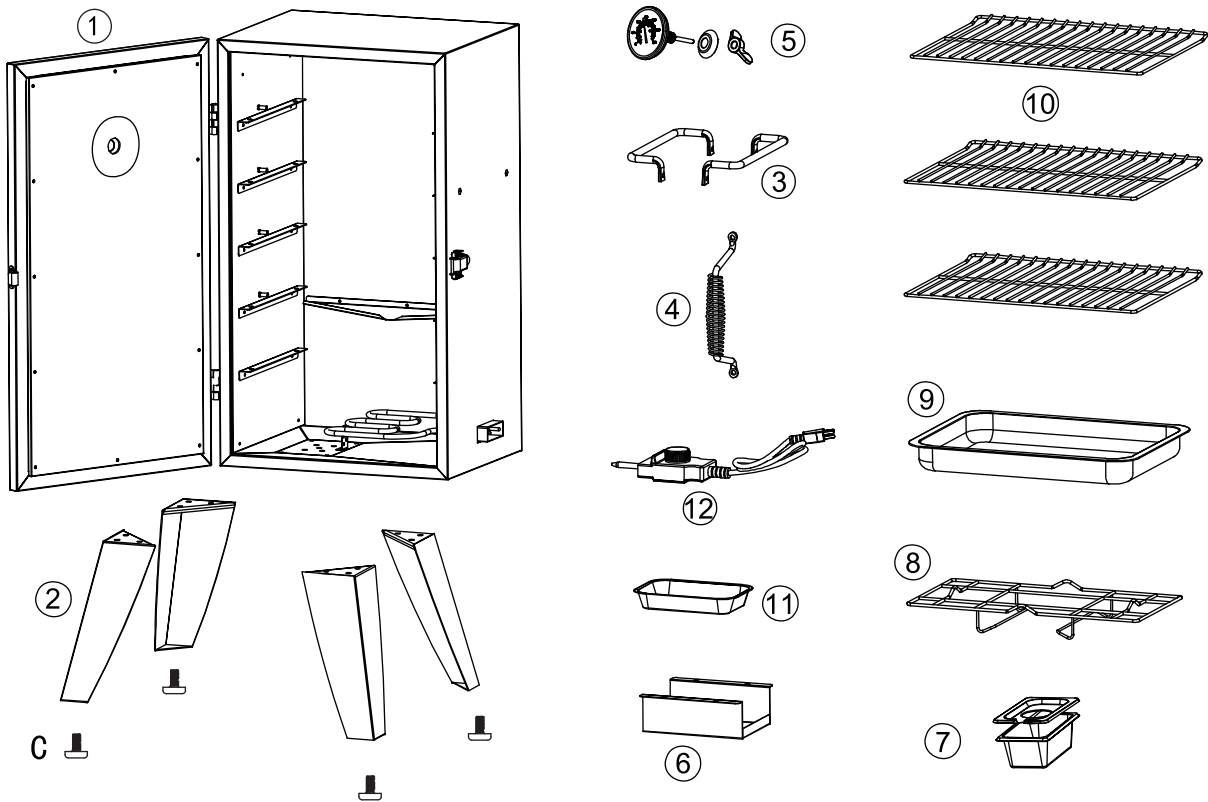
**WARNING**

1. Do Not place the smoker on tables or counters.
2. Do Not move the smoker across uneven ground.
3. Do Not leave the smoker unattended.
4. Do Not allow children to use the smoker.
5. Do Not touch **HOT** surfaces of the smoker while in use.
6. Do Not allow anyone to conduct activities around the smoker during or following its use until it has cooled.

**When using electrical appliances, basic safety precautions should always be followed including the following:**

- Do not plug in the electric smoker until fully assembled and ready for use.
- Use only approved grounded electric outlet.
- Do not use during an electrical storm.
- Do not expose the electric smoker to rain, or water at anytime.
- To protect against electrical shock, do not immerse the cord, plug, or control panel in water or other liquid.
- Do not operate any appliance with a damaged cord, or plug, or after appliance malfunctions, or it has been damaged in any manner. Contact our customer service for assistance.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cords or extension cord is used:
  1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
  2. The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.
- The extension cord must be a grounding-type 3-wire cord.
- Outdoor extension cords must be used with outdoor use products and are marked with suffix "W" and with the statement "Suitable for Use with Outdoor Appliance".
- Do not let cord touch hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated oven.
- Fuel, such as charcoal briquettes, or heat pallets, shall not be used in the electric smoker.
- To disconnect, turn the control panel/knob OFF, then remove the plug from outlet.
- Unplug from outlet when not in use and before cleaning. Allow the smoker to cool completely before adding/removing grates, tray, or water pan.
- Slide the drip tray onto the grooves under the smoker body. Do not put the drip tray on the cooking grates. This may damage the electric smoker.
- Do not cover cooking grates with metal foil. This will trap heat and cause severe damage to the electric smoker.
- Do not clean this smoker with a water sprayer or the like.

**CAUTION:** To reduce the risk of electric shock, keep extension cord connection dry and off the ground.



Ref	Description	Illustration	QTY
1.	Smoker body H-KE162801		1
2.	Leg Z-KE162811		4
3.	Side handle W-KE162801		2
4.	Door handle W-CC183001 W-CC183002		1
5.	Thermometer W-KE162813		1
6.	Drip tray base Z-KE162810		1

Ref	Description	Illustration	QTY
7.	Wood chip box & lid W-KE162811		1
8.	Wood chip box grate W-KE162803		1
9.	Water pan W-KE162816		1
10.	Cooking grate W-KE162802		3
11.	Drip tray W-KE162809		1
12.	Thermostat controller W-KE162808		1

A	M6x15	18 pcs	B	M4x10	4 pcs	C	Leveling foot screw	4 pcs					

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

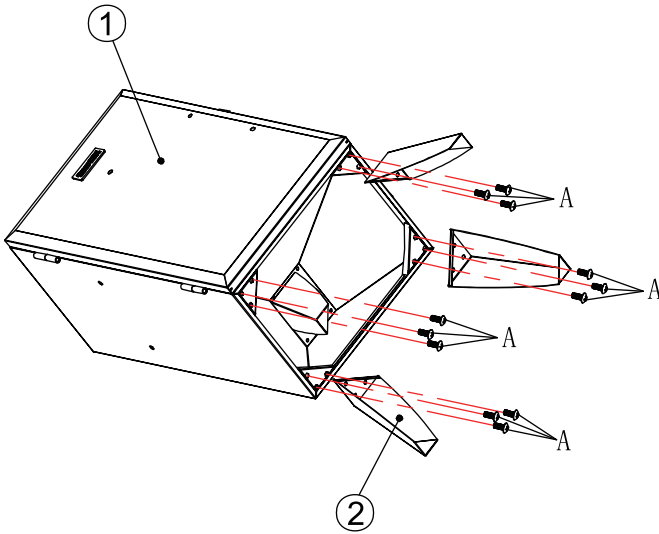


### **CALIFORNIA PROPOSITION 65 WARNING**

1. This product can expose you to chemicals including carbon black, which is known to the State of California to cause cancer, and carbon monoxide which is known to the State of California to cause birth defects or other reproductive harm.
2. Handling the brass material on this product can expose you to lead, a chemical known to the State of California to cause cancer, birth defects or other reproductive harm.

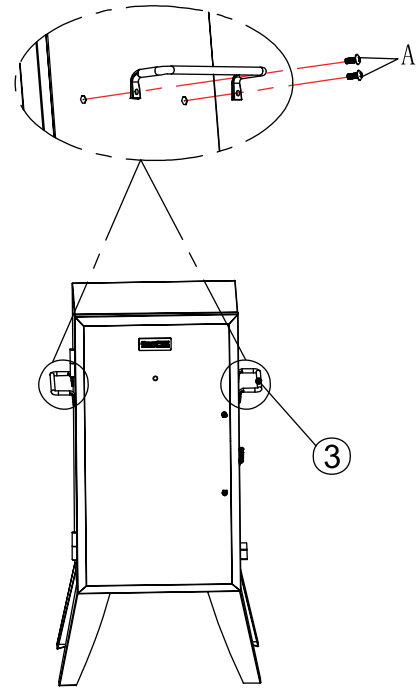
For more information, go to: [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

Step 1



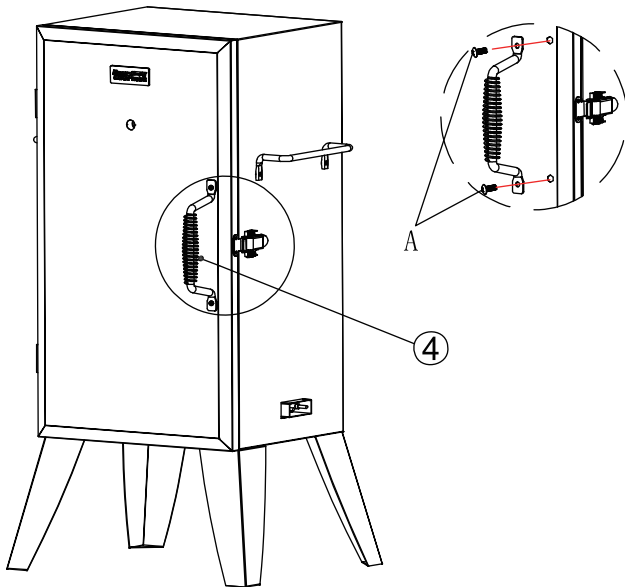
Install 4 legs (2) to the bottom of the smoker body (1) with 12 bolts (A).

Step 2



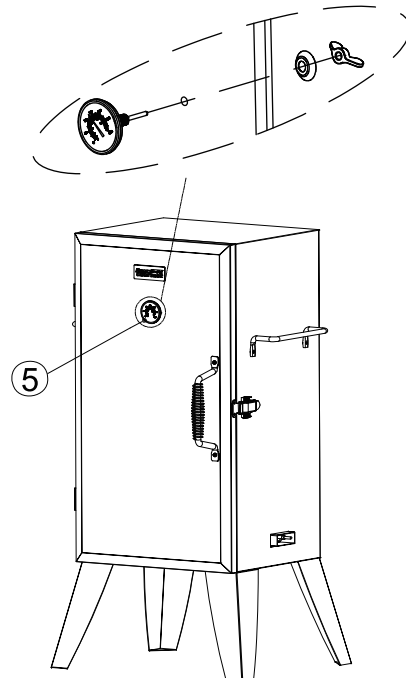
Attach 2 side handles (3) to left and right sides of the smoker body with 4 bolts (A).

Step 3



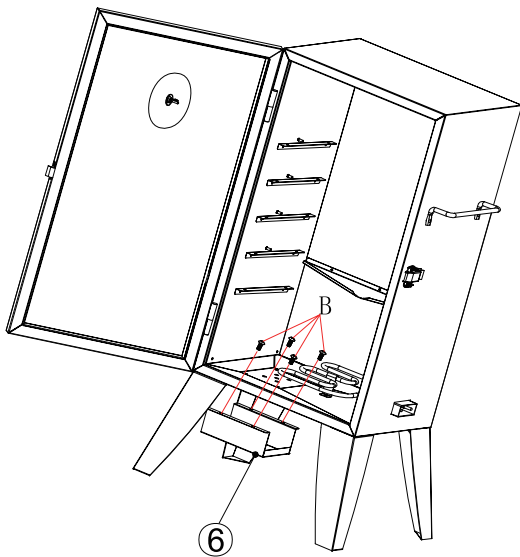
Install the door handle (4) to the smoker door with 2 bolts (A).

Step 4



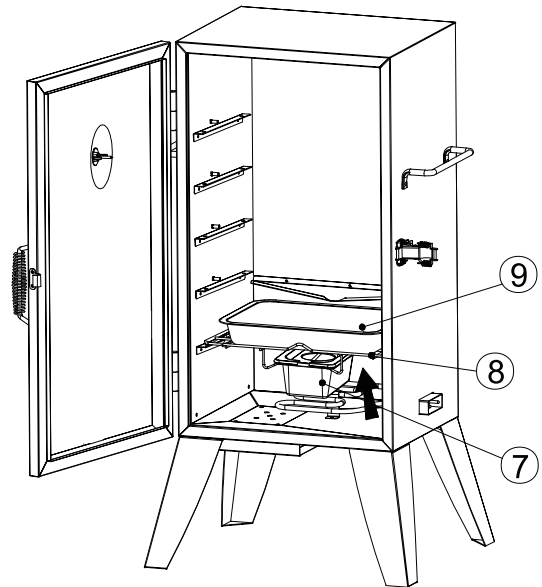
Insert the stem of the thermometer (5) through the hole on the smoker door and secure it with the washer and the wing nut.

Step 5



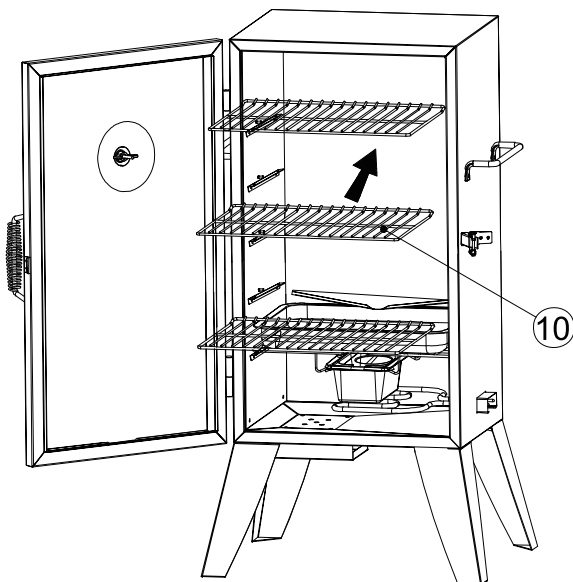
Assemble the drip tray base (6) to the bottom of the smoker body with 4 bolts (B).

Step 6



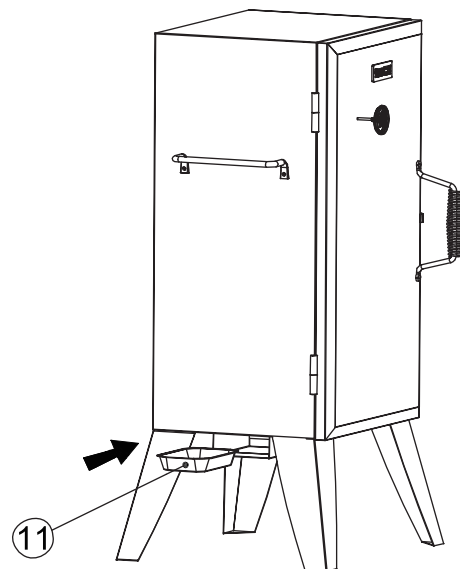
Slide the wood chip box grate (8) onto the lower support rails inside the smoker body. Place the wood chip box (7) and the water pan (9) below and above the wood chip box grate respectively as shown.

Step 7



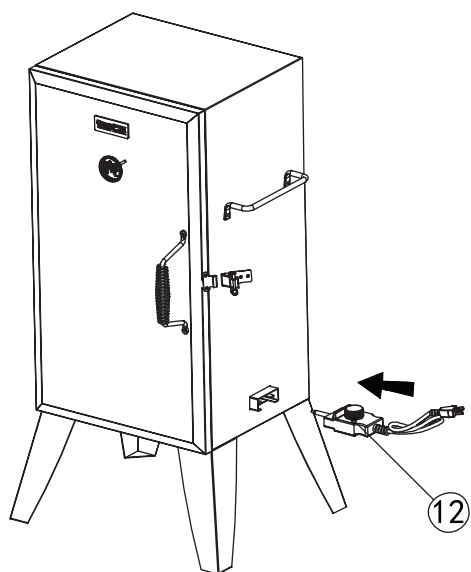
Slide 3 cooking grates (10) onto the support rails inside the smoker body.

Step 8



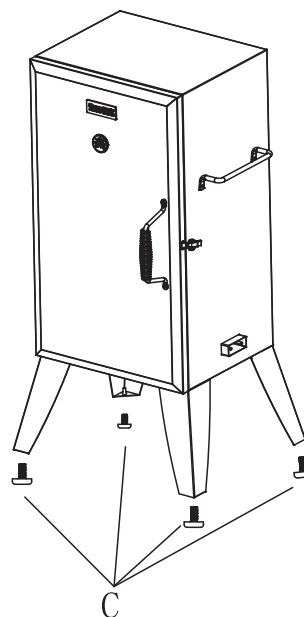
Place the drip tray (11) onto the drip tray base underneath the smoker body.

step 9



Insert the thermostat controller (12) into the right side outlet on the smoker body as shown.

step 10



Assemble 4 leveling foot screws (C) to the bottom of 4 legs.  
Adjust the screws to achieve stability of the smoker.

## PRE-SEASONING INSTRUCTIONS

Pre-season the smoker prior to the first use. Make sure the water pan is in place with NO WATER. Set the control panel to MED and run the smoker for 3 hours. Shut down and allow to cool down. It is normal that some smoke may appear during this time.

**Note:** During the last 45 minutes, add 1 cup of wood chips in the wood chip box to complete pre-seasoning. Wear protective gloves/mitts as the hot surfaces may scald your hands.

### CAUTION

When the smoker door is opened, a flare-up may occur. Should wood chips flare up, immediately close the door, and wait for wood chips to burn out, then open the door again. Do not spray with water.

## OPERATING

Step 1: Connect the thermostat controller to the smoker body.

Step 2: Plug power cord into the electric outlet (refer to “For Your Safety” section of manual).

Step 3: Turn knob to desired setting. Indicator light will turn off when the temperature setting is reached.

**Note:** The thermometer on the smoker door reflects the setting on the thermostat controller and displays the temperature inside the smoker.

### Tips for Using Wood Chips

- Pre-soak wood chips in water at least 30 minutes.
- Before starting the smoker, place 1 cup of wood chips in the wood chip box.
- Never use more than 1 cup of wood chips at a time. Never use wood chunks.
- Wood chips should be level with top rim of wood chip box.
- Check wood chip box periodically to see if wood has burned down. Add more chips as needed.

### Important Facts About Using Smoker

- Maximum temperature setting is 240°F (116°C).  
NOTE: When outside temperature is cooler than 65°F (18°C) and/or altitude is above 3,500 feet (1067m), additional cooking time may be required.
- Wood chip box MUST be in place while in use. This minimizes the occurrence of wood flare-ups.
- Check drip tray periodically during cooking. Empty drip tray before it gets full. Drip tray may need to be emptied periodically during cooking.
- Do not open smoker door unless necessary. Opening smoker door may cause heat loss and wood flare-ups. Closing the door will restabilize the temperature and avoid flare-ups.
- Do not leave old wood ashes in the wood chip box. Once ashes are cold, empty the box. Wood chip box should be cleaned out prior to and after each use to prevent ash accumulation.
- There will be a lot of smoke produced when using wood chip. It is normal that smoke may escape through seams and turn the smoker interior wall black as it is a smoker. To minimize smoke loss around door, door latch can be adjusted to further tighten door against body.

### For safety use, please do as followings:

1. Pre-heat the smoker at least 30 minutes with the water pan filled with water for the first time.
2. DO NOT turn on the smoker when the water pan is empty.

It is normal that some smoke or artificial smell may appear during the first use.

## SMOKED TURKEY:

- Empty cavity, rinse and pat dry with paper towel.
- Tuck wing tips under the back and tie legs together.
- Place in center of cooking grid directly above water pan.
- Smoke for 12 minutes per pound. Allow several extra minutes per pound if stuffed to allow for expansion.
- Use a meat thermometer for best results (190°F internal).

## SMOKED BAKED HAM:

You can smoke fully cooked canned ham or smoked and cured whole ham or shank or butt portion.

### Glaze

1 cup of light brown sugar, firmly packed

1/2 cup orange juice

1/2 cup honey

- Combine sugar, juice and honey. Let glaze sit for at least 4 hours.
- Place fire grate in the lowest position and a drip pan under the meat.
- Remove rind and score fat diagonally to give a diamond effect.
- Insert a whole clove into the center of every diamond.
- Place ham with fat side up in center of cooking grid directly above water pan. Close lid.
- About 9 minutes per pound is suggested for fully cooked hams. Smoked or cured ham, which is not fully cooked, should be cooked to an internal temperature of 160°F.
- Baste with ham glaze 3 or 4 times during last 30 minutes of cooking time.
- Garnish with pineapple rings about 15 minutes before end of cooking time.

## CHICKEN MARINADE:

### Combine

1/2 cup soy sauce

1/4 cup vegetable oil

1/4 cup red wine vinegar

1 teaspoon oregano

1/2 teaspoon sweet basil

1/2 teaspoon garlic powder with parsley

1/4 teaspoon pepper

- Pour over chicken pieces in non-metal dish
- Cover and refrigerate overnight, turning occasionally. Use marinade to baste chicken while cooking.

## MEAT MARINADE: (For steaks, chops, and burgers)

### Combine

1/4 cup soy sauce

2 coarsely chopped large onions

2 cloves garlic (halved)

- Combine ingredients in an electric blender, cover, and process at high speed 1 minute or until mixture is very smooth.
- Stir in 1/4 cup bottle gravy coloring (Kitchen Bouquet and Gravy Master) and 2 teaspoons Beau Monde seasoning (or substitute 1 teaspoon MSG and 1 teaspoon seasoned salt).
- Allow meat to stand in marinade at room temperature for 2 hours or refrigerate up to 24 hours in a covered dish.
- Bring meat to room temperature before cooking.

## SMOKED HOT DOGS STUFFED:

- Slit hot dogs lengthwise, within 1/4 inch of each end.
- Stuff hot dogs with cheese and relish and wrap in bacon.
- Place on cooking grid over water pan and smoke 15-20 minutes or until bacon is crisp.

## SMOKED HOT DOGS STUFFED:

- Rinse pieces in cold water and pat dry with paper towels.
- Brush each piece with vegetable oil and season to taste with salt and pepper.
- Brown pieces directly above coals with lid open and grate in high or medium position for several minutes.
- Then place pieces on cooking grate directly above water pan.
- With the grate in the low position, cook for 55 to 60 minutes or until done. Do not use vegetable oil, salt or pepper if using marinade.

## SMOKED SHRIMP & CRAYFISH:

- Mix in a foil pan 1/2 cup butter, two cloves of crushed garlic, Tabasco, sliced green pepper, 1 tablespoon each of minced onions, salt and juices from one lemon.
- Add shrimp and/or crayfish and smoke for 45 minutes.

## SMOKED VEGETABLES:

- Turnips, potatoes, carrots, okra, mushrooms, peeled onions, zucchini, squash, etc.
- Put in pan and cover with water and cook for several hours while cooking the meat. Or place vegetables on grates and smoke for 50 minutes, either wrapped in foil or not.

## SMOKED FISH:

- Marinate in brine (1/4 cup dissolved in 1 qt. of water) or marinate fish in 1 cup white wine, 1 cup soy sauce mixed with 1 cup lemon juice.
- Marinate overnight in covered dish in refrigerator.
- Let air on rack for 20 minutes before placing on Pam-sprayed grates.
- Smoke for 25 minutes.

## SMOKED SPARE/BACK RIBS:

- Peel off tough layer of skin on back side.
- Rub all surfaces with seasoning.
- Place ribs in center of grid above drip pan and smoke approximately 1 1/2 hours or until meat pulls away from bone.
- Baste with barbecue sauce during last 30 minutes.

## SHISH KABOB MARINADE:

### Mix

1 cup soy sauce

1/2 cup brown sugar

1/2 cup vinegar

1/2 cup pineapple juice

2 teaspoons salt

1/2 teaspoon garlic powder

- Mix ingredients and bring to a boil.

- Marinate beef in mixture a minimum of 4 hours.

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

Royal Gourmet's obligations are limited to the following:

- This warranty does not cover smokers 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 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 warranty period.



1-800-618-6798



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



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