

Notes

OUTDOORCHEF BBQ

Operating and Assembly Instructions



OUTDOORCHEF International Ltd.
CH-6030 Ebikon/Suisse
www.outdoorchef.ch
www.outdoorchef.com

IMPORTANT: Please make a note of the serial number of your barbecue immediately on the back page of this manual. You will find the number on the underside of the control panel. Always quote the serial number when contacting your retail outlet in the event of any query or guarantee claim. Read the following instructions carefully and be sure your Barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have questions concerning assembly or operation, consult your dealer, gas appliance service man or your LP gas company.

NOTE TO INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.
NOTE TO CONSUMER: RETAIN FOR FUTURE REFERENCE.

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General Information

- ⚠** Before using for the first time
1. Wash all parts that will come into contact with food.
 2. Conduct a leak test on all gas piping parts as described under capture «Leak Test».
 3. Light the barbecue and heat on **BBQ** for approx. 20 to 25 minutes.
 4. Check the burner flame as described under capture «Burner Flame».

Gas Installation Codes

Australian Gas Association Approval Number 6434.

Barbecues must be used in accordance with the installation requirements of your gas supply authority, or the appropriate installation code issued by the Australian Gas Association and the Australian Petroleum Gas Association.

Barbecues for use with bottled gas are labelled «propane gas».

Check the gas type sticker attached to the barbecue.

Check that the label matches the gas type for the area in which it is to be installed.

- ⚠** Failure to comply with these instructions could result in a fire or explosion which could cause property damage, serious bodily injury or death.
- Keep young children away. Accessible parts may be very hot.
- Any modifications of this barbecue may be dangerous.
- Do not move this barbecue during use.
- Turn off gas supply at the gas cylinder after use.
- Read instructions before using the barbecue. Parts sealed by the manufacturer or their agent must not be manipulated by the user. This barbecue is only to be used and stored outdoors.

Clearances

Minimum clearances from combustible materials must be:
Rear – 300 mm (12") & Sides – 300 mm (12").

Hose & Regulator Safety

The regulator and hose assembly supplied with the barbecue are suitable for liquefied petroleum gas (LPG) only.

A gas regulator adjusted to have an outlet pressure of 2.75 kPa is supplied for connection to the gas cylinder. The pressure regulator and hose assembly supplied with the barbecue must be used. Replacement pressure regulators and hose assemblies must be those specified by the barbecue manufacturer.

- ⚠** Never operate this barbecue without a Regulator

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting of the flexible hose. After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections.

- ⚠** Do not test for Gas leaks with an open flame

If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately. Always ensure the barbecue is kept away from flammable materials and the gas cylinder clear of any heat source.

When changing over from an empty gas cylinder to a full one make sure this procedure is carried out in a flame free atmosphere.

- ⚠** If this information is not followed exactly a fire causing death or serious injury may occur. Do not store a spare gas cylinder under or near this barbecue. Never fill the cylinder beyond 80 % full. This barbecue is only to be used and stored outdoors.

Specifications

Barbecue specifications can be found on the data label attached to the barbecue.

- ⚠** If you smell gas
1. Shut off gas to the barbecue at its source, if possible.
 2. Extinguish any open flame.
 3. Remove lid or open hood.
 4. If odour continues immediately call your gas supplier or fire department.

Gas Cylinder Use & Safety

This is a low pressure barbecue and must only be used with the hose and regulator supplied.

- ⚠** Do not connect your barbecue to a gas cylinder exceeding this capacity.
- Never connect an unregulated gas cylinder to your barbecue.

Your barbecue is designed for use with 4.5 kg or 9 kg gas cylinders. The gas cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling. Always keep cylinder in an upright position. Always close the cylinder valve when the barbecue is not in use. Do not subject gas cylinder to excessive heat.

Never Store your Gas Cylinder Indoors

If you store your barbecue indoors, ALWAYS disconnect the gas cylinder first and store the cylinder safely outside. Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.

Nominal Hourly Gas Consumption

Outdoor Chef Mobile Gas Barbecues					
Model	Gas Type	Injector Orifice (mm)	Gas Pressure KPa	Input MJ/HR	AGA Cert No.
City Grill 420	LPG	1.02	2.75	13.6	6434
Ambler 480	LPG	1.15	2.75	16.9	6434
Milano 480	LPG	1.15	2.75	16.9	6434
Porto 480	LPG	1.15	2.75	16.9	6434
Leon 570	LPG	1.47	2.75	25	6434
Ascona 570	LPG	1.47 (large)	2.75	25	6434
		0.55 (small)	2.75	3.5	6434
Roma 570	LPG	1.47 (large)	2.75	25	6434
		0.55 (small)	2.75	3.5	6434
Como 570	LPG	1.47 (large)	2.75	25	6434
		0.55 (small)	2.75	3.5	6434
NO 6434	Manufactured by OUTDOORCHEF International Ltd. in China. To be used outdoors only. For correct operation refer to instructions provided. BBQ clearance from combustible materials 300 mm.				

- ⚠** Read carefully before assembling and operating your barbecue.

Location of your Barbecue

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
 - Within a partial enclosure that includes an overhead cover and no more than two walls.
 - Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 - a) at least 25 % of the total wall area is completely open; and
 - b) at least 30 % of the remaining wall area is open and unrestricted.
- In case of balconies, at least 20 % of the total of the side, back and front wall areas shall be and remain open and unrestricted.

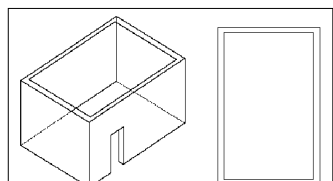


Figure F1 – Outdoor area – Example 1

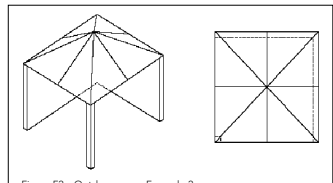


Figure F2 – Outdoor area – Example 2

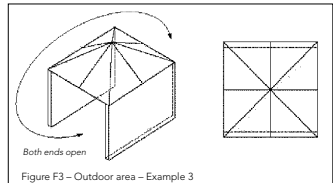


Figure F3 – Outdoor area – Example 3

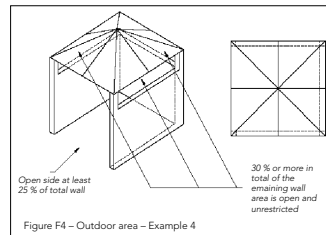


Figure F4 – Outdoor area – Example 4

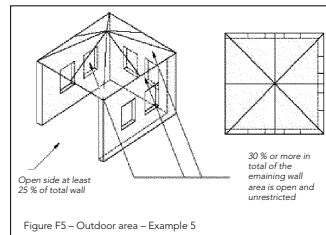


Figure F5 – Outdoor area – Example 5

- ⚠** For your safety
- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
 - Do not store empty or full spare gas cylinders under or near this or any other appliance.
 - Keep the gas hose and any electrical cord away from hot surfaces. Protect the gas hose from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
 - Never test for gas leaks with a lit match or open flame.
 - Never light barbecue with hood closed (if applicable) or before checking to ensure the burner tubes are fully seated over gas valve orifices.
 - Never lean over cooking surface when lighting.
 - Never alter or modify the Regulator or gas supply assembly. This barbecue must not be used indoors.

Protect Children

Keep children away from barbecue during use and until barbecue has cooled after you have finished. Do not allow children to operate barbecue.

Always ensure that no sporting or physical activities are carried out in close proximity to the barbecue during use and while still hot.

General Assembly

While possible for one person to assemble the barbecue, we recommend asking for the assistance of another person when manoeuvring some of the larger or heavier pieces.

Operating Procedure

Remove the barbecue and components from the packing cartons. Check against parts list and lay components out within easy reach. Do not throw the shipping carton away, unfold flat and use as a protective work surface. Contact your supplier for replacement parts if necessary.

Barbecues are heavy.

To avoid possible injury when moving the barbecue, the barbecue should be moved by two people.

Tools You Will Need

Parts supplied sealed in the carton or by your supplier must not be altered in any way.

Standard Phillips-head screw driver (or cordless drill and bits) and Adjustable spanner (open ended shifter) or spanners.

Check Barbecue for any Damage

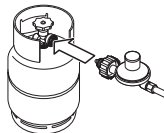
Before attempting to assemble your barbecue, it is advisable to check that all the necessary parts have been included using the parts list. Inspect barbecue and trolley parts as you proceed. Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not assemble or operate a barbecue that appears damaged. Barbecues for use with gas cylinders are labelled «propane gas».

IMPORTANT: Before connecting and disconnecting barbecue to gas source, make sure burner controls are in OFF position.

CAUTION: When the barbecue is not in use, the gas must be turned off at the cylinder.

Connecting and Disconnecting to Gas Source

Familiarise yourself with the general information and safety guidelines located at the front of this manual.



Check:

1. Gas cylinder is filled.
2. The end of the burner inlet tube is properly located over the valve orifice.
3. The burner control is in «OFF» position.

Connecting

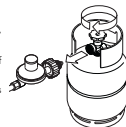
1. Ensure cylinder valve is in its full off position.
2. Check cylinder valve features to ensure it has proper mating threads to those of the regulator.
3. Ensure the burner control is in «OFF» position.
4. Inspect valve connections port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or blocked equipment.

5. When connecting regulator assembly to the cylinder valve and the barbecue, tighten nut to a positive stop by hand or spanner depending on the type of fitting.
6. Open cylinder valve fully. Use a soapy water solution to check all connections for leaks before attempting to light barbecue. If a leak is found, turn cylinder valve off and do not use barbecue until repairs can be made.

CAUTION: When the appliance is not in use, the gas must be turned off at the cylinder.

Disconnecting

1. Ensure the burner control is in «OFF» position.
2. Ensure gas cylinder valve is in its full off position.
3. Detach the regulator assembly from gas cylinder valve.



Lighting Instructions

Legend

Maximum heat is signified as and low heat as . For OUTDOORCHEF Kettles with double burner this means: both burners on maximum heat. only the large burner on lowest heat!

- NOTE:**
- The temperature range on the small burner between positions high and low is +/- 10 degree Celsius.
 - The temperature of the small burner does not add up with the temperatures of the large burner.
1. Ensure that the gas regulator and all other connections are well tightened. Please refer to the instructions given under «Leak Test».

NOTE: If for some reason the ignitor fails to produce a spark at the electrode, barbecue can be lit carefully with a 100 mm match. To light barbecue with a match insert lighted match on either side of kettle bowl, then turn control knob anti-clockwise to the on position.

CAUTION: Check performance of burner prior to installing barbecue componentry. Do not smoke when attempting to ignite barbecue. Never use volcanic rock, heatbeads or other material. Always use protective gloves when handling any hot components.

CAUTION: If burner goes out during operation, close gas supply at source, and turn burner control to «OFF» position. Open lid and wait 5 minutes before re-attempting to light (this allows accumulate gas fumes to clear). **CAUTION:** Should grease fire occur, close gas supply at source, turn off all burners and remove food until fire is out.

CAUTION: The lid must be in the open position for lighting. Do not smoke at any time when attempting to ignite the barbecue burners. **CAUTION:** do not move the trolley while the barbecue is in operation. Do not leave the barbecue unattended when alight.

2. Open gas supply at gas cylinder.
3. Remove lid. **CAUTION: Never ignite the grill with the lid closed.**
4. Models with single burner: Push the gas control knob and turn counter clockwise to position . Push the black ignition button and hold it until the gas inflames.

Models with double burner: Push the small burner's gas control knob (left knob) and turn counter clockwise to position . Push the black ignition button and hold it until the gas inflames.

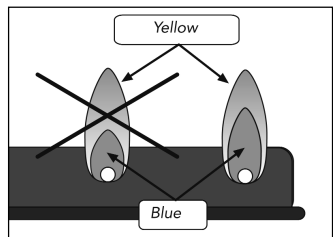
- Push the large burner's gas control knob (right knob) and turn counter clockwise to position . Push the black ignition button and hold it until the gas inflames.
5. If the gas does not inflame after 3 seconds, turn gas control knob to OFF, wait 2 minutes so that non-burned gas can evaporate. Then repeat stage 4.
 6. If the grill does not ignite after 3 tries, please see chapter «trouble shootings» to find the problem and resolution.

If the Barbecue Fails to Operate Properly

1. Turn off gas at source, turn burner control to «OFF».
2. Wait five minutes before trying again.
3. Check gas supply/connections.
4. Repeat lighting procedure and if barbecue still fails to operate properly, TURN OFF GAS AT SOURCE, TURN BURNER CONTROL TO «OFF», wait for barbecue to cool and check the following:

a) Burner Flame:

Inspect the burner flame by looking through the match lighting holes. A good flame should be blue with some yellow tip coming from the burner holes. Some yellow tips on flames up to 1/4" length are acceptable as long as no carbon or soot deposits appear.



Checking the burner flame the left drawing shows what a good flame will look like. The right drawing is an example of a bad flame. If flames are excessively yellow and irregular, the oil residue may not be completely burnt off.

After a barbecue has been in use for a while it may begin to have a more yellow flame. Check for clogged burner holes or blocked venturi tubes.

Regular use of your barbecue will actually help keep it operating more smoothly. It is not unusual for similar units to heat a little differently.

b) Obstruction in gas hose (No gas in burner or too less heat):

CORRECTION: Remove hose from barbecue. DO NOT SMOKE! Open gas supply for one second to blow any obstruction from hose. Close off gas supply at source and re-connect hose to barbecue.

c) Blocked orifice (No gas in burner or too less heat):

CORRECTION: Remove burner from the barbecue body. Remove the orifice and clear any obstruction with a fine wire. Re-install orifice and re-install burner over orifice.

d) Misalignment of ignitor on burner (No spark):

CORRECTION: Check for proper position of electrode tip. The gap between the spark electrode and the burner should be 5-8 mm. Adjust if necessary.

1. Ensure that the battery is inserted properly.
2. Make sure the wire is plugged in the electric ignition and in the electrode and that they both are sitting tight.
3. Insert a new battery (typ. AAA (LR03) 1.5 Volt) in the electric ignition. If re-ignition is necessary while the gas barbecue is still hot, you must wait for a minimum of 5 minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).

Leak Test

WARNING: Do not use or permit sources of ignition in the area while doing the leak test – this includes smoking! Never test for gas leaks with a lighted match or open flame! Always check for leaks outdoors.

1. Check that the control knob is turned «OFF».
2. Turn the gas cylinder and check all gas connections by brushing on a 50/50 solution of liquid soap and water onto gas delivery system.
3. Look for bubbles or blowing in the soap solution which indicate that a leak is present.

IMPORTANT! The barbecue must not be used until leak(s) is corrected. Shut off the gas cylinder.

4. The leak(s) must be stopped by tightening the joints, if possible, or by replacing the faulty parts recommended by the barbecue distributor.
5. Repeat items 1 and 2.
6. Contact your dealer if leaks persist.

NOTE: Conduct a leak test each time the gas supply is connected or replaced and every year when using your barbecue for the first time in the barbecue season.

Cleaning

Very little cleaning is required between uses as most of the fat is either vapourised or drained into the basting pan. However, if greasy deposits are allowed to build up on the Funnel (Baffle) flare-ups may occur.

After every use: With the cooking grill in position use a brass bristle barbecue brush to clean the surface of the grill. Occasionally remove the grill and scrape any built up greasy deposits down the Funnel (Baffle) and into the drip pan for easy disposal. For more thorough cleaning (e.g. if you plan to make gravy or baste) use a nylon sponge and soapy water to remove all loose deposits from the grill and Funnel (Baffle).

User Guide

OUTDOORCHEF Barbecue Time Chart

Regular maintenance

Regular care of your barbecue will help keep it operating properly. Inspect the venturi tube at least twice per year and always after long period of storage: spiders and other insects can cause mixture obstruction with cobwebs etc. Remove all obstructions. Occasionally inspect and tighten all hardware as this may become loose if the barbecue is moved over rough or hard ground.

After a period of non-use (2-3 months) you should perform a leak test before using the barbecue.

If you are in any doubt contact your gas supplier or the agent responsible for selling the barbecue. Before storing your barbecue for the winter lightly grease all exposed metal parts to prevent corrosion. After winter storage and AT LEAST once more during the season check the hose for cracking, chaffing, kinking or other damage. A damaged hose MUST be replaced immediately as described in this manual.

Read carefully before assembling and operating your barbecue.

Cooking Instructions

As easy as:

1. Pre-heat for 10 minutes on **6** with the lid on.
2. Place food on the grill, replace the lid and leave until the food is ready (Refer to the Barbecue Timechart for guidance on timings).
3. Turn gas control knob to position «OFF» and close gas supply at cylinder.

To help you get the most from your OUTDOORCHEF we have set out below all the possible configurations.

The preparation of food has to be adapted to your taste and needs

Barbecuing & Roasting

- Funnel (Baffle): Normal position
- Grill: Standard position
- Lid: On

Lightly oil the grill with cooking oil. Preheat on **6** for 10 minutes with the lid on, your food is being continuously seared.

There's no need to turn the food, or use a rotisserie, as the Funnel Barbecue System cooks food quickly and all the way through by providing evenly distributed top and bottom heat. Just place food on the preheated grill, replace the Lid quickly and let the Funnel go to work (refer to the Funnel Barbecuing Chart or guidance on timings).

Extend barbecuing times by 10% if the grill is completely covered with food or in cold weather. When barbecuing small quantities position the food towards the side of the grill, not in the centre, as the juices will then fall onto the hotter upper part of the Funnel (Baffle) creating more smoke and sizzle.

By leaving the lid on, your food is being continuously seared all over, and will taste better as more of the juices are sealed in. Always leave some air space around each item being cooked.

Your Outdoor Chef will roast much quicker than a domestic oven. Roast at approx. 210 °C for the period indicated by the recipe.

Cover the top of large roasts (over 4 kilos) loosely with foil and remove the foil for the last 45 mins.

Pizza

- Funnel (Baffle): Normal position
- Grill: High position
- Lid: On

Preheat on **6** for 10-15 minutes. Place the prepared pizza on the pizza stone (not for City Grill) or pizza plate (optional accessory). Lift the lid – and place the appropriate accessory on to the grill. Replace lid immediately.

The Funnel (Baffle) can also be inverted and used to concentrate all of the heat onto the base of the universal pan or cast iron griddle. This makes the Funnel System the ultimate in versatility and turns the OUTDOORCHEF kettle barbecue into a complete outdoor cooking system, capable of roasting, baking pizzas, stir frying, cooking paella/risotto, griddling and much more.

Wok (not for City Grill)

- Funnel: Inverted position
- Grill: Remove. Place wok support over Funnel. Place wok inside.
- Lid: Off

The optional wok and wok support is an excellent accessory for cooking Chinese and other Far Eastern dishes. Lightly oil the wok. Place the wok support supplied together with the wok on the inverted funnel. Place the wok inside and preheat on **6** position with lid off.

Griddle

- Funnel (Baffle): Inverted position
- Grill: Remove and replace with griddle.
- Lid: Off

The optional cast iron griddle is an excellent alternative for quickly searing rare steaks, producing a great traditional English Breakfast and much more. Lightly oil the cast iron griddle and place it on the inverted baffle. Preheat on 10 minutes with lid off.

Paella, Risotto & Stir Fry

- Funnel (Baffle): Inverted position
- Grill: Remove and replace with universal pan
- Lid: Off

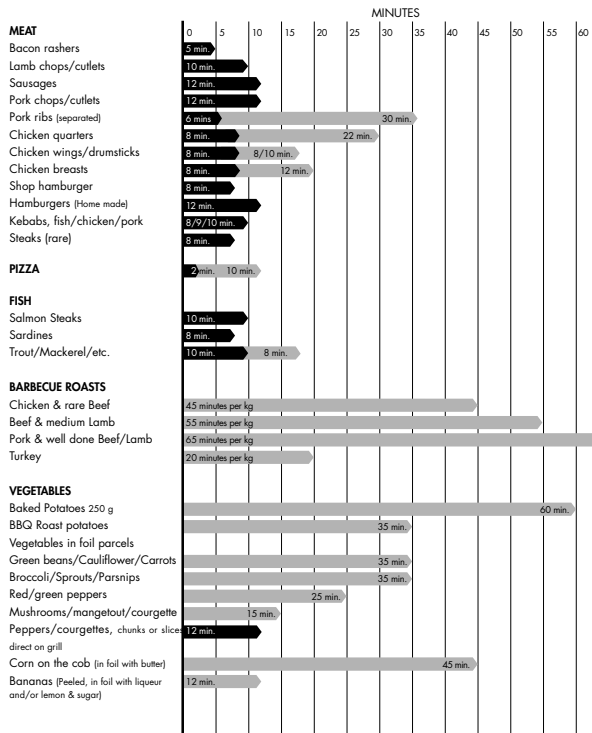
When in use, try and keep the barbecue sheltered from any wind. Make sure the optional universal pan is level and then light the burner. Usually maximum heat will be required to give best results.

Note: Not all Accessories are include in all models!

For service and spare part orders please contact:

Monza International Pty. Ltd.
103 Frankston Gardens Drive
Carrum Downs, Victoria, Australia 3201
Telephone: Office: 03 9770 8201
Facsimile: 03 9770 8167

Serial number:



NOTE: ■ HIGH with the gas control knob set on maximum **6** ■ LOW with the gas control knob set on minimum **1**