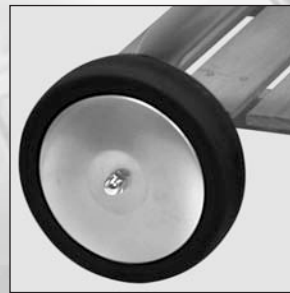




OUTDOORCHEF

MANUAL BBQ

THE GAS KETTLE BARBECUE



City Grill
Ambri 480
Delta 480
Milano 480
Porto 480
Triumph 480/570
Ascona 570
Como 570
Leon 570
Monaco 570
Montreux
Roma 570
Roma Deluxe
GEO 570
Paris
St-Tropez



Gas-Cookingsystem



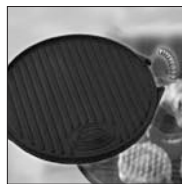
Original OUTDOORCHEF Accessories



Item #: 18.211.39



Item #: 18.211.30



Item #: 18.211.24
Item #: 18.211.25



Item #: 18.211.22



Item #: 18.211.27



Item #: 18.211.29



Item #: 18.211.40



Item #: 18.211.41



Item #: 18.291.05



Item #: 18.291.07
Item #: 18.291.08



Item #: 14.112.36



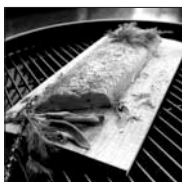
Item #: 14.112.33



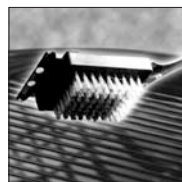
Item #: various



Item #: various



Item #: 18.211.34



Item #: 14.421.12



Item #: 14.421.10



Item #: 14.112.18



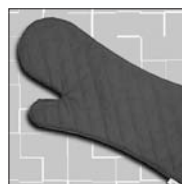
Item #: 14.112.23



Item #: 14.112.35



Item #: 14.491.10



Item #: 14.491.12



Item #: 14.491.16



Item #: 14.112.24



Item #: 14.212.06



Item #: various



Item #: 18.291.15



Item #: 14.112.34



Item #: 18.221.29
Item #: 18.221.30



Item #: 18.221.08

User Guide

IMPORTANT: Please write 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 and on the packaging. The serial number is important for an unproblematic handling of queries, ordering of spare parts or a warranty claim. Always quote the serial number when contacting your retail outlet in the event of a query or warranty claim. Keep the user guide in a safe place, it contains important information about safety, operation and maintenance of your Gas Kettle Barbecue.



Please read these instructions carefully before using your OUTDOORCHEF Gas Kettle Barbecue.

Safety instructions

Operate your Gas Barbecue following these «Lighting and Operating Instructions».

- The Gas Barbecue is for outdoor use only.
- Never leave the barbecue unattended while in use.
- Keep the Barbecue a safe distance of at least 1 meter from flammable objects (i.e. Walls, Roof Overhangs, Fence etc).
- **WARNING:** Some parts become very hot during use, keep children out of reach of the barbecue.
- Keep flammable material at a safe distance away from the barbecue.
- Do not move the barbecue when in use.
- Wear protective gloves or a long sleeved barbecue safety mitt when operating the barbecue.
- Turn off the gas supply after use on both the barbecue first and then and then turned off at the gas cylinder last.
- When changing the gas cylinder, ensure that the gas supply is turned off both at the barbecue and at the gas cylinder. There are no combustible materials nearby.
- After every gas cylinder replacement, carry out the leak test to ensure that there are no leakages.
- If you think there is a gas leak, turn off the barbecue and gas cylinder immediately and have the fittings checked by your local gas distributor.
- If the hose is damaged or worn out, replace the

hose and regulator immediately. The hose must be kept straight at all times. Ensure that it does not bend or kink. Remember to turn off the gas supply on the Barbecue and gas cylinder before removing the hose.

- OUTDOORCHEF recommends that the gas hose and gas regulator be changed every two to three years.
- Ensure that the air vents in the barbecue lid and base remain clear at all times.
- **IMPORTANT:** Ensure that the gas hose is routed away from the hot barbecue surfaces and that it is not kinked or twisted.
- Do not change or alter any of the barbecue components or settings.
- Important: Ensure the correct regulator is used: 28 mbar Butane (not supplied but available locally), 37 mbar fixed (not adjustable) Propane (not supplied but available locally).
- If the barbecue is not working at full capacity or there is suspicion of a blocked gas supply, consult your local gas distributor.
- Only use the barbecue on firm, safe, non-flammable surface.
- Avoid temperature shocks by appliances with granite surfaces.
- Never store the barbecue near flammable liquids or materials.
- Not for use with Natural gas. Use Butane or Propane bottled gas only (7/6 kg cylinders).
- The gas cylinder must be stored in an open, well ventilated area out of the reach of children.
- Never store a gas cylinder (full or empty) indoors.
- To protect the barbecue from the elements, it should be covered with a genuine OUTDOORCHEF cover.
- Always ensure that your barbecue has cooled down before covering it.

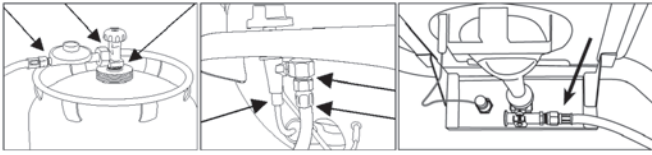
Leak Test

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 to the position «OFF».
2. Open the gas supply on the gas cylinder by turning the knob counter clockwise.
3. Check all gas connections by brushing on a 50/50 solution of liquid soap and water onto all connections.
4. Look for bubbles or blowing in the soap solution which indicates that a leak is present. **IMPORTANT:** The barbecue must not be used until leak is corrected. Close the gas cylinder. The leak(s) must be stopped by tightening the joints, if possible, or by replacing the faulty parts recommended by the barbecue distributor.

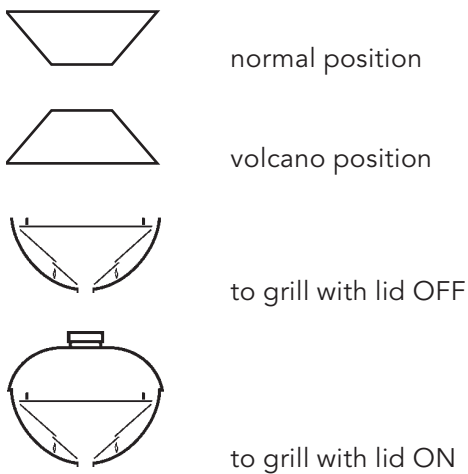
- Repeat steps 1 and 2.
- Consult your local gas distributor if leaks persist.

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.



Explanation of the indications on the control console

Funnel positions



Heat Settings

	low heat	LOW
	medium heat	MEDIUM
	maximum heat	HIGH

Models with one ring burner

The burner reaches maximum capacity at and minimal capacity at .

Models with two ring burners

The large burner reaches maximum capacity at and minimal capacity at . It is configured for use in the middle to high temperature range.

The small ring burner is configured for cooking at low temperatures and can only be minimally regulated. The difference between and is very small and not visible. It reaches a temperature from 100 to 120°C.

Before using for the first time

- Wash all parts that will come in contact with food.
- Conduct a leak test on all gas piping parts as described under chapter «Leak Test».

- Light the Gas Kettle Barbecue and heat on for approximately 20 to 25 minutes.

Lighting Instructions


- Ensure that the gas regulator and all other connections are tightened. Please refer to the instructions given under «Leak Test».
- Open the lid. **CAUTION: Never ignite the barbecue with the lid closed.**
- Open gas supply at gas cylinder.
- Models with single burner:* Push the gas control knob and turn counter clockwise to position or Push the black ignition button and hold it until the gas ignites.
 - 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 ignites.
or
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 ignites.
- If the gas does not ignite after three seconds, turn gas control knob to «OFF», wait two minutes so that non-burned gas can evaporate, then repeat step 4.
- If the grill does not ignite after 3 tries, please see chapter «trouble shooting» to find the problem and solution.

Lighting Instruction for the City Grill and the side burner

- Ensure that the gas regulator and all other connections are tightened. Please refer to the instructions given under «Leak Test».
- Open the lid, respectively, the side burner cover. **CAUTION: Never ignite the barbecue, respectively, the side burner with the lid closed.**
- Open the gas supply at gas cylinder.
- Push and turn gas knob counter-clockwise to position and press the ignition button several times.
- If the unit fails to light, turn gas control knob to «OFF», wait two minutes so that the non-burned gas can evaporate. Then repeat step 4.
- If the grill, respectively, the side burner does not ignite after 3 tries, please see chapter «trouble shooting» to find the problem and solution.
- Do not close the side burner cover until the side burner has cooled completely.

Cooking Instructions

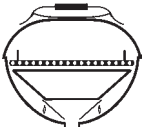
- Select grilling, roasting, cooking or baking method by placing the funnel in the correct position and using the correct accessories. **WARNING: When using the barbecue always wear heat-resistant oven mitts to change the position of the funnel.**

2. Pre-heat for 10 to 15 minutes on  with the lid closed.
3. Place food on the grill, replace the lid and leave until the food is ready. (Refer to the barbecue time chart).
4. After grilling, turn gas control knob to the «OFF» position on the barbecue first then turned off at the gas cylinder last.

Below we show the two different funnel positions (normal&volcano) and how to use some of the OUT-DOORCHEF cooking accessories that you can use. The preparation of food can be adapted to your individual tastes and needs.




Grilling, Baking & Cooking

on the grill



large funnel: normal position
grill: standard position
lid: on




For roasting joints of meat or whole chickens

Preheat on  for 10 minutes with the lid on. There is no need to turn the food, 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. By leaving the lid on, your food is being continuously cooked all over, and will taste better as more of the juices are sealed in. Always leave some air space around each item being cooked. Roast for approximately 5 to 10 minutes on , then reduce to  and leave to finish cooking.

See «Barbecue Time chart», as these vary greatly depending on size, thickness and type of meat.

To avoid any risk we recommend that you use the «Gourmet Check» core temperature sensor for larger pieces of meat.

For items that cook quickly such as steaks, sausages etc.


Preheat the barbecue on  for 10 minutes with the lid closed. Open the lid, lay the meat around the edges of the grill and brown quickly all over on . Then place the meat in the centre of the grill, close the lid, reduce to  and leave to finish cooking or use our optional griddle.

on the cast iron griddle plate



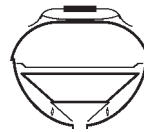
large funnel: volcano position
grill: remove, replace with the cast griddle plate
lid: off
optionales accessories: cast iron griddle plate

Ideal for grilling foods with a short cooking time (steaks, sausages etc.) and for pancakes and fried eggs, as the heat is evenly distributed and the meat is immediately sealed to ensure that the meat remains juicy.



Place the cast iron griddle plate on the volcano funnel. Light the burner, turn the gas control knob to  and preheat the griddle for approximately 10 minutes without a lid before you start cooking.

Baking

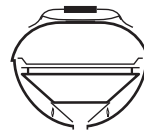
On the pizza plate







large funnel: normal position
grill: standard position
lid: on
optional accessories: pizza plate

Preheat the barbecue on  for 10 to 15 minutes. Place the baking tray containing the pizza, bread or cakes on the grill and close the lid. Cook on  or as stated in the recipe.

With the pizza and bread stone (not suitable for the City Grill)



large funnel: normal position
grill: standard position
lid: on
optional accessories: pizza and bread stone


Place the pizza and bread stone in the middle of the grill. Light the burner and turn the gas knob on the  position. Heat the stone for 15–20 minutes with the lid closed before placing food to be baked on the pizza and bread stone. Bake according to your recipe on , , or .

Cooking

using wok with wok support (not suitable for the City Grill)

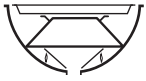


large funnel: volcano position
grill: remove, replace with the wok support and the wok
lid: remove
optional accessories: wok with support set


Place the wok support over the inverted funnel. Light the burner and turn the gas knob to . Place the wok in the support and heat without the lid on for

approximately 10 minutes before beginning to cook your Chinese or other Far Eastern dish.

using the universal pan



large funnel: volcano position
grill: remove, replace with the universal pan
lid: off
optional accessories: universal pan

Place the universal pan on the inverted funnel. Light the burner and turn the gas knob to the  position. Heat the universal pan approximately 10 minutes without the lid on before beginning to cook.

Further information, tips and tricks can be found in the OUTDOORCHEF cook book.

After Cooking


1. Switch the gas knob to the position «OFF».
2. Close the gas supply on the gas bottle (turn clockwise).
3. Let barbecue cool down completely then clean it.
4. Put the barbecue cover on the barbecue.

Cleaning

Very little cleaning is required between uses as most of the fat either vaporizes or drains into the drip pan.

If heavily soiled, heat the barbecue to high and let it burn for approximately 10 minutes. To clean the grid and funnel use a brass bristle barbecue brush (not a steel brush).

For the remaining parts and a thorough cleaning use a nylon sponge and soapy water to remove all loose deposits. You can also use an oven cleaner.

IMPORTANT: After rinsing off the oven cleaner, dry the barbecue off completely by heating on , as most oven cleaners have a rather strong smell.

Regular maintenance

Regular care of your barbecue will help keep it operating properly. Inspect the gas supply parts at least twice a year and always after long periods of storage. Inspect the burner venturi tubes, as spiders webs and other insect nests can cause blockage of the gas flow from the valve(s) to the burner(s). 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 you should perform a leak test before using the barbecue. If you are in any doubt contact your local 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, chafing, kinking or other damage. A damaged hose MUST be replaced immediately as described in this manual.

To preserve the appearance of your barbecue and be able to enjoy using it for as long as possible we recommend that you treat all wooden parts *once a year* with a wood oil – this will help to prevent them from distorting or splitting.

To extend the life of your barbecue we recommend the additional protection of an OUTDOORCHEF cover.

Trouble shooting

Gas does not light

- Check if the gas tank tap is open.
- Make sure there is enough gas in the tank
- Make sure that a spark is jumping from the electrode to the burner.

No spark

- Ensure that the battery is inserted properly (grills with electric ignition).
- The distance between the burner and the electrode should be between 5–8 mm.
- Make sure the cables by the electronic ignition and the electrode are plugged in and fit tightly.
- Insert a new battery in the electric ignition (type AAA [LR03] 1.5 Volt). Minus pole (–) being inserted first.

If you can not start the grill after above mentioned trouble shooting please contact your local dealer.

Warranty

This warranty covers defects in parts and workmanship for the following period:

- 3 years from original purchase date on enamelled kettle (base and lid) as well as stainless steel parts
- 2 years from original purchase date on remaining parts

Warranty claims must be taken to the authorized dealer where the barbecue was purchased along with proof of purchase. Any damage claim regarding the Enamelling must be submitted within 30 days of pur-

chase to be 100% covered by the warranty. This applies to new barbecues which have not been used. The following conditions are NOT covered by this warranty:

- Unevenness and colour variations in the enamelling.
- Damage caused by improper assembly or disregard of the manual.
- Change of colour due to corrosion or rust, as a result of the effects of weather or improper use of chemicals.
- Damage due to alterations, use of product for purposes other than it is intended for, or wilful damage.
- Damage caused by improper maintenance or repairs by an unauthorised person.
- Acts of god.
- Normal wear and tear of grid, funnel, burners, thermometer, ignition, electrodes, ignition cable, gas hose and gas pressure regulator.
- Damages occurring in transport or shipping and handling costs.
- Damages occurring as the result of industrial use. (hotels, restaurants, organized events etc.)

Technical information

Monaco 570, Como 570, Ascona 570, Roma 570, Roma Deluxe, GEO 570, Triumph 570, St-Tropez, Paris, Montreux

CE	0063
Gas	LPG 30/31
Heat Input max	
– Small burner	1.20 KW
– Large burner	8.50 KW
Gas consumption	702 g/h
28–30/37 mbar	
Injector small burner	0.55 mm/marking: BF
Injector large burner	1.47 mm/marking: BT
50 mbar	
Injector small burner	0.48 mm/marking: AF
Injector large burner	1.27 mm/marking: AT
Pressure	Butane 28 mbar, Propane 37 mbar
Recommended bottle size	Butane max. 13 kg Propane max. 10.5 kg

Leon

CE	0063
Gas	LPG 30/31
Heat Input max	8.50 KW
Gas consumption	612 g/h
Injector 28–30/37 mbar	1.47 mm/marking: BT
Injector 50 mbar	1.27 mm/marking: AT
Pressure	Butane 28 mbar, Propane 37 mbar
Recommended bottle size	Butane max. 13 kg Propane max. 10.5 kg

Ambri 480, Milano 480, Porto 480, Delta 480, Triumph 480

CE	0063
Gas	LPG 30/31
Heat Input max	5.40 KW

Gas consumption	389 g/h
Injector 28–30/37 mbar	1.15 mm/marking: BN
Injector 50 mbar	1.02 mm/marking: AN
Pressure	Butane 28 mbar, Propane 37 mbar
Recommended bottle size	Butane max. 13 kg Propane max. 10.5 kg

City Grill

CE	0063
Gas	LPG 30/31
Heat Input max	4.3 KW
Gas consumption	315 g/h
Injector 28–30/37 mbar	1.02 mm/marking: BL
Injector 50 mbar	0.88 mm/marking: AH
Pressure	Butane 28 mbar, Propane 37 mbar
Recommended bottle size	Butane max. 13 kg Propane max. 10.5 kg

Side burner

CE	0063
Gas	LPG 30/31
Heat Input max	3.8 KW
Gas consumption	276 g/h
Injector 28–30/37 mbar	0.98 mm/marking: BK
Injector 50 mbar	0.85 mm/marking: AG
Pressure	Butane 28 mbar, Propane 37 mbar

Categories

I ₃ B/P (30 mbar)	DK, FI, NL, NO, SE, LU
I ₃ B/P (50 mbar)	CH, AT, DE
I ₃ + (28/30/37 mbar)	BE, CH, ES, FR, GB, IT, PT

Electronic ignition

Use Type AAA 1.5 Volt Batteries for the electronic ignition.

Information for temperature indicator:
A tolerance of +/- 10% is possible.

OUTDOORCHEF operates a policy of continuous product development and improvement. As such we reserve the right to alter product design and or specification without giving any prior notice.

OUTDOORCHEF Barbecue Time Chart

Preparation of larger pieces of meat, fish or poultry (funnel in normal position with closed lid, accessories: grill)

IMPORTANT: cooking times can vary from 10 to 20 minutes depending on the type and thickness of the meat, also outdoor ambient temperature.

*Cooking time for approx. 1 kg/2.21 lb meat
On lowest heat setting
(approx. 200 °C to 220 °C/390F–425F)*

Roast Pork	45–60 minutes
Roast loin of Pork	25–35 minutes
Fillet of Pork	15–25 minutes

Roast Veal	40–55 minutes
Crown of Veal	55–70 minutes
Beef Ribs	20–40 minutes
Roast Beef	30–40 minutes
Fillet of Beef	12–25 minutes
Rack of Lamb	25–35 minutes
Leg of Lamb	30–45 minutes
Saddle of lamb	10–20 minutes
Chicken	45–60 minutes
Meat loaf	30–45 minutes
Roast Venison	30–40 minutes
Saddle of Venison (off the bone)	10–20 minutes
Salmon	10–20 minutes

**To cook on the porcelain enamel griddle-direct cooking method
(large funnel; volcano position, lid removed)**

Chops, burgers	8–12 minutes
Medallions, steaks, chicken breast	5–10 minutes
Sausages	8–10 minutes
Tiger prawns	3–6 minutes
Whole fish	7–12 minutes
Fish fillets in foil	3–5 minutes
Vegetables, fruit	5–10 minutes
Mushrooms	3–5 minutes

**To cook on the grill-indirect cooking method
(large funnel in normal position, lid closed)**

Potatoes in foil (medium sized)	30–40 minutes
Corn on the cob in foil	20–30 minutes
Tomatoes	8–10 minutes
Soft vegetables	15–25 minutes
Whole pineapple	25–35 minutes
Potato gratin in a dish	25–40 minutes
Cake	45–60 minutes
Cheesecake or fruit cake	40–60 minutes

**To cook in the universal pan-direct cooking method
(large funnel; volcano position, lid on or off)**

Risotto	follow pack instructions
Polenta	follow pack instructions
Mixed vegetables	15–20 minutes
Soufflé (fruit, vegetable etc.)	15–30 minutes

THIS USER GUIDE SHOULD BE KEPT AND STORED IN A PLACE THAT IS ACCESSIBLE AT ALL TIMES.

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Serial number



THE BARBECUE COMPANY