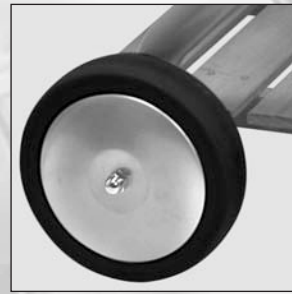


OUTDOORCHEF

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
Paris Deluxe
St-Tropez



Gas-Cookingsystem



Original OUTDOORCHEF Accessories



Item #: 18.211.51



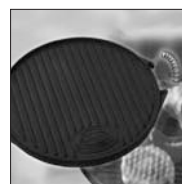
Item #: 18.211.50



Item #: 18.211.52



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 #: 18.291.05



Item #: 18.211.40



Item #: 18.211.41



Item #: 18.291.07
Item #: 18.291.08



Item #: 14.112.36



Item #: 14.112.33



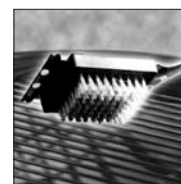
Item #: various



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 #: 14.491.16



Item #: 14.112.24



Item #: 14.212.06



Item #: various



Item #: 18.291.15



Item #: 18.221.29
Item #: 18.221.30



Item #: 18.221.08



THE GAS KETTLE BARBECUE

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, projecting roofs, fences etc).
- **WARNING:** Some parts become very hot during use, keep the barbecue out of the reach of children.
- 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.
- After use turn off the gas supply on the barbecue first and then turn off the gas cylinder.
- When changing the gas cylinder, ensure that the gas supply is turned off both at the barbecue and at the gas cylinder and make sure 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.

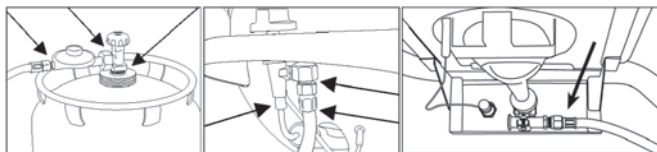
- If the tube is damaged or worn out, replace the tube and regulator immediately. The tube must be kept straight at all times. Ensure that it does not bend or twist. Remember to turn off the gas supply on the barbecue and the gas cylinder before removing the tube.
- OUTDOORCHEF recommends that the gas tube 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 tube is routed away from the hot barbecue surfaces and that it is not bent 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 if there is suspicion of a blocked gas supply, consult your local gas distributor.
- Only use the barbecue on firm, safe, non-flammable surfaces.
- Avoid temperature shocks on appliances with granite surfaces.
- Never store the barbecue near flammable liquids or flammable 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 permit sources of ignition in the area while performing 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 «OFF position».
2. Open the gas supply on the gas cylinder by turning the knob counter clockwise.
3. Check all gas connections by brushing a 50/50 solution of liquid soap and water onto all connections.
4. Look for bubbles in the soap solution which indicate that there is a leak. **IMPORTANT!** The barbecue must not be used until leak is eliminated. Close the gas cylinder. The leak(s) must be stopped by tightening the connections, if possible, or by replacing the defective parts as 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 Symbols on the Control Console

Funnel positions



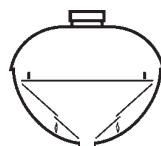
normal position



volcano position



to barbecue with lid OPEN/REMOVED



to barbecue with lid CLOSED

Heat Settings



low heat LOW



medium heat MEDIUM



maximum heat HIGH

Models with one ring burner

The burner reaches its maximum capacity at and minimal capacity at .

Models with two ring burners

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

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

Before the first use

- Wash all parts that 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. Proceed according to the instructions given under «Leak Test».
- Open/remove 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. Push the black ignition button and hold it until the gas ignites.
 - Models with double burner: Push gas control knob (left knob) of the small burner and turn counter clockwise to position. Push the black ignition button and hold it until the gas ignites.
or
Push the gas control knob (right knob) of the large burner 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 unburnt gas can evaporate, then repeat step 4.
- If the barbecue does not ignite after 3 tries, refer to chapter «trouble shooting» to find the problem and solution.

Lighting Instructions for the City Grill and the Side Burner

- Ensure that the gas regulator and all other connections are tightened. Proceed according to the instructions given under «Leak Test».
- Open/remove the lid, or rather the side burner cover. **CAUTION: Never ignite the barbecue or rather the side burner with the lid closed.**
- Open 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 unburnt gas can evaporate. Then repeat step 4.
- If the cooling grid or rather the side burner does not ignite after 3 tries, refer to chapter «trouble shooting» to find the problem and its solution.
- Do not close the side burner cover until the side burner has cooled completely.

Cooking Instructions

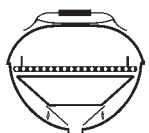
- Select grilling, roasting, cooking or baking method by placing the funnel in the correct position and using the correct accessories. **WARNING: When using the barbecue always wear heat-resistant oven mitts to change the position of the funnel.**

- Pre-heat for 10 to 15 minutes on  with the lid closed.
- Place food on the cooking grid, close the lid and leave until the food is ready. (refer to the barbecue time cart).
- After grilling, first turn gas control knob to the «OFF» position on the barbecue, then turn off the gas cylinder last.

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




Grilling, Baking & Cooking

on the barbecue



large funnel: normal position
cooking grid: standard position
lid: closed




For roasting joints of meat or whole chickens

Pre-heat on  for 10 minutes with the lid closed. 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 pre-heated cooking grid, close the lid quickly and let the funnel go to work. By keeping the lid closed, your food is being continuously cooked all around, and tastes better as more of the juices are sealed in. Always leave some air space around each piece being cooked. Roast for approximately 5 to 10 minutes on , then reduce to  and leave to finish cooking.

See «Barbecue Time Chart», as times 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.


Pre-heat the barbecue on  for 10 minutes with the lid closed. Open the lid, arrange the meat around the edges of the cooking grid and brown quickly all around on . Then place the meat in the centre of the cooking grid, close the lid, reduce to  and leave to finish cooking. For best results when using short cooking times we recommend the OUTDOOR-CHEF cast-iron plate.

On the cast-iron plate



large funnel: volcano position
cooking grid: remove, replace with the cast-iron plate
lid: open/removed
optional accessories: cast-iron 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 it remains juicy.

Place the cast-iron plate on the volcano funnel. Light the burner, turn the gas control knob to  and pre-heat the griddle plate for approximately 10 minutes with the lid open/removed before you start cooking.

In the cast-iron pan (NOT suitable for City Grill)

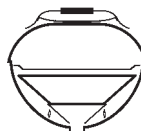


large funnel: volcano position
cooking grid: remove and replace with the universal pan
lid: open/removed
optional accessories: cast-iron pan


Put the cast-iron pan on the funnel. Light the burner and turn the gas control button to the  position to pre-heat the barbecue with closed lid for about 10 minutes. Preparation instructions can be found in your personal cooking documentation.

Baking

On the pizza plate







large funnel: normal position
cooking grid: standard position
lid: closed
optional accessories: pizza plate

Pre-heat the barbecue on  for 10 to 15 minutes. Place the baking tray containing the pizza, bread or cakes on the cooking grid and close the lid. Cook on or as long as indicated in the recipe.

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







large funnel: normal position
cooking grid: standard position
lid: closed
optional accessories: stone for pizza and bread

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

With the baking plate



large funnel: normal position
cooking grid: standard setting
lid: closed
optional accessories: baking plate


Pre-heat the barbecue on the  position with closed lid for 10 minutes. Put the cake on the barbecue and close the lid. Bake it according to the temperature indicated in the recipe on ,  oder .

Cooking

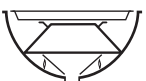
using wok with wok support (NOT suitable for City Grill)




large funnel: volcano position
cooking grid: remove, replace with the wok support and the wok
lid: open/removed
optional accessories: wok with wok support

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 with an open or removed lid for approximately 10 minutes before beginning to cook your Chinese or other Asian dish.

using the universal pan



large funnel: volcano position
cooking grid: remove, replace with universal pan
lid: open/removed
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 with an open or removed lid before beginning to cook.

Cooking and Gratinating

In the cast-iron pan (NOT suitable for City Grill)



large funnel: volcano position
cooking grid: remove and replace with universal pan
lid: open/removed
optional accessories: cast-iron pan


Put the cast-iron pan on the funnel. Light the burner and turn the gas control button to the  position and heat the barbecue (with closed lid) for about 10 minutes. Preparation instructions can be found in your personal cooking documentation.

Cooking and Simmering

In the Gourmet Crescent (NOT suitable for City Grill)



large funnel: normal position
cooking grid: standard setting
lid: closed
optional accessories: Gourmet Crescent

Pre-heat the barbecue to the  position with the lid closed for 10 minutes. Put the Gourmet Crescent onto the cooking grid. Preparation instructions can be found in your personal cooking documentation.

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

After Cooking


1. Switch the gas knob to the «OFF» position.
2. Close the gas supply on the gas bottle (turn clockwise).
3. Leave the barbecue to cool down completely before cleaning 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 tubes, as spider 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 again. 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 tube for cracking, chafing, kinking or other damage. A damaged tube MUST be replaced immediately as described in this manual. To preserve the appearance of your barbecue and to enjoy using it for as long as possible, we recommend that once a year you treat all wooden parts with a wood oil – this will help to prevent distortion cracking. To extend the life of your barbecue, we recommend the additional protection with 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 properly inserted (for barbecues with electric ignition).
- The distance between the burner and the electrode should be between 5-8 mm.
- Make sure the cables at 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 (-) inserted first.

If you cannot start the barbecue after above mentioned trouble shooting, please contact your local dealer.

Warranty

This warranty covers faulty parts or flawed 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 along with proof of purchase must be taken to the authorized dealer where the barbecue was purchased. Any damage claim regarding the enamelling must be submitted within 30 days of purchase 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 tube and gas pressure regulator.
- Shipping and handling costs occurring in connection with a claim.
- Damages occurring as a 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, Paris Deluxe

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/markings: BF
Injector large burner	1.47 mm/markings: BT
50 mbar	
Injector small burner	0.48 mm/markings: AF
Injector large burner	1.27 mm/markings: 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/markings: BT
Injector 50 mbar	1.27 mm/markings: 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/markings: BN
Injector 50 mbar	1.02 mm/markings: AN
Pressure	Butane 28 mbar, Propane 37 mbar

Recommended bottle size	Butane max. 13 kg Propane max. 10.5 kg
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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

I3 _{B/P} (30 mbar)	DK, FI, NL, NO, SE, LU
I3 _{B/P} (50 mbar)	CH, AT, DE
I3 ₊ (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 prior notice.

OUTDOORCHEF Barbecue Time Chart

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

IMPORTANT: cooking times can vary between 10 to 20 minutes depending on the type and thickness of meat as well as on outdoor ambient temperature. 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

Preparation on the enamelled cast-iron plate (large funnel in volcano position, lid open/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

Preparation on the cooking grid

(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

Preparation in universal pan

(large funnel in volcano position, lid closed or open/removed)

Risotto	follow packaging instructions
Polenta	follow packaging instructions
Mixed vegetables	15–20 minutes
Soufflé (fruit, vegetables 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