



excellent
**EVERY
TIME**



USER GUIDE

Dual Fuel 2-Burner BBQ

excellent
**EVERY
TIME**

share

BBQ
lovers

FLAVOUR

**SEAR
SMOKE
BROIL**

grilled to
PERFECTION

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STARTED
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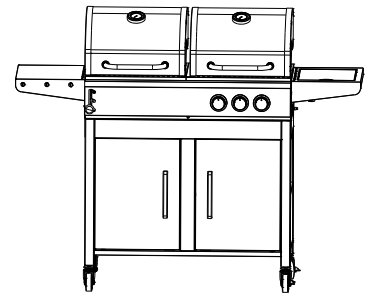
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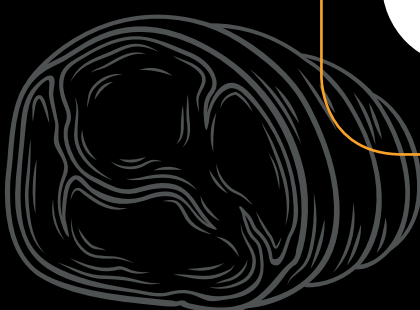
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GENERAL SAFETY



IMPORTANT: Failure to follow these safety instructions may result in serious injury, property damage, or voiding of your warranty. Please read carefully before using your barbecue.

OUTDOOR USE ONLY

This barbecue is designed for **outdoor use only**. **NEVER use indoors**, in garages, tents, caravans, or enclosed spaces, due to risk of carbon monoxide poisoning.

STABLE POSITIONING

Always place the BBQ on a **flat, stable, and non-combustible surface**, away from overhanging branches, fences, or structures. Keep at least 1.5 metres from any combustible materials.

WIND PROTECTION

Set up your BBQ in a sheltered location, out of direct wind, to maintain flame control.

LIGHTING YOUR CHARCOAL GRILL

- Only use approved BBQ firelighters or ignition cubes.
- **DO NOT** use petrol, paraffin, methylated spirits, or other flammable liquids to light or re-light the barbecue.
- Follow the instructions provided on your charcoal or briquette fuel packaging.

FUEL QUANTITY

Use a maximum of 1kg of charcoal briquettes per charcoal pan.

PREHEATING

Do not cook until the charcoal is fully lit and has developed a light grey ash coating (approximately 15–20 minutes).

DURING USE

- **DO NOT** move the BBQ while it is hot or in operation.
- Always use heat-resistant oven mitts when handling hot parts or adjusting vents.
- Never leave the BBQ unattended when in use.
- Keep a bucket of sand or a fire extinguisher nearby in case of emergency.
- Keep children and pets at least 1.5 metres away from the BBQ at all times.

LID USAGE

DO NOT place the lid on the BBQ until the flames have died down and the coals are burning evenly.



WARNINGS

- **NEVER** use this BBQ indoors or in enclosed spaces – burning charcoal produces carbon monoxide, which is fatal.
- **DO NOT** use petrol or spirits for lighting or relighting.
- Wait until charcoal is fully lit and covered in ash before cooking.
- **DO NOT** move the BBQ while in use.
- Keep children and pets at a safe distance.
- Place only on a level, stable surface.

GENERAL SAFETY

GAS SAFETY

- Use a regulator compliant with UK standards.
- Check hoses and connections for wear or damage before each use.
- Perform a leak test using soapy water (never a flame).
- **DO NOT** attempt to disconnect gas fittings while the appliance is in operation.
- Turn off the gas supply first, then BBQ controls after cooking.
- Store gas cylinders upright in a cool, ventilated area.
- Never modify the regulator, burners, or pressure system.

FIRE SAFETY

- Keep flammable materials (e.g. petrol, aerosols) at least 1 metre away.
- Use heat-resistant gloves when handling hot parts.
- Ensure the BBQ is placed on a stable, level surface.
- Have a fire extinguisher or bucket of sand nearby just in case.
- The risk of fire is increased due to “flare ups”, especially when grilling high-fat meats if the lid is kept closed. Keep the lid open or slightly ajar when cooking fatty foods.
- **DO NOT** move the BBQ while in use or while still hot.

GETTING STARTED WITH YOUR CHARCOAL GRILL

PREPARING YOUR CHARCOAL GRILL BEFORE FIRST USE

Before cooking with your ottimo BBQ for the first, the following steps must be followed carefully to cure the finish and season the interior steel, improving the durability of your BBQ. Failure to do so may damage the finish and/or impart metallic flavours to your food.

- Brush all interior surfaces, including grills and grates, with vegetable cooking oil.
- Build a small fire on the charcoal pan, making sure not to lay coals directly against the walls.
- Preheat the barbecue for at least 30 minutes, maintaining the charcoal until it is fully incandescent (covered with grey ash).

LIGHTING YOUR CHARCOAL GRILL

Regular briquettes, instant light briquettes, or lumpwood may be used as fuel for your ottimo BBQ.

- When igniting regular briquettes or lumpwood charcoal, **DO NOT** use firelighters that contain petroleum or chemical additives, as these can taint your food.
- **DO NOT** use a chimney starter for instant light briquettes.
- Only use firelighters specifically designed for barbecue use and free from petroleum or chemical additives.
- **WARNING:** Burning charcoal produces carbon monoxide. Always use your barbecue outdoors in a well-ventilated area.
- **WARNING:** NEVER use spirit, petrol, or other flammable liquids to light or relight your barbecue.

BUILDING YOUR FIRE

1. Arrange the charcoal briquettes or lumpwood into a pyramid shape on the charcoal grate.
2. **Solid Fire Starters:** Place the fire starter at the base of the pyramid. Light the fire starters in several locations to ensure an even burn.
3. **Liquid or Gel Fire Starters:** Coat the briquettes or lumpwood with the liquid or gel according to the manufacturer's instructions. Only apply fire starters when the charcoal is cold.
4. **NEVER** add charcoal lighter fluid or similar substances to hot or warm coals - this can be extremely dangerous.
5. Once the charcoal is fully ignited and covered with a grey ash layer, spread it evenly using a long-handled BBQ tool.

YOU ARE NOW READY TO COOK!

Always use caution when handling hot coals to prevent injury.

AFTER USE

- Allow charcoal to burn out naturally and cool completely before disposal.
- **DO NOT USE WATER** to extinguish hot coals - this may cause damage to the BBQ and release steam or ash.
- Only remove ashes when they are completely cold.
- Dispose of ashes in a non-combustible container.

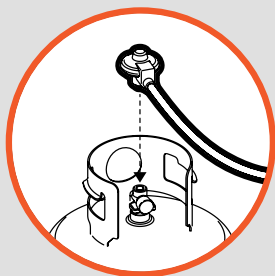
GETTING STARTED WITH YOUR GAS GRILL

CONNECTING YOUR BBQ TO YOUR GAS CYLINDER

1. The cylinder valve should be in the **OFF** position.
2. Ensure the BBQ is switched **OFF**.
3. Inspect the valve connections, port and regulator.
4. Remove debris and inspect the hose for damage.
5. When connecting the regulator to the valve, use your hand to tighten the nut clockwise until it stops. **Note:** using a spanner or wrench could damage the quick coupling nut.
6. Open the cylinder valve fully by turning the valve counterclockwise.
7. Before lighting your BBQ, use a soap and water solution to check all connections for leaks.
8. If a leak is found, turn the cylinder valve **OFF**, and do not use your BBQ until it is repaired or replaced.

DISCONNECTING YOUR BBQ TO YOUR GAS CYLINDER

1. Turn the gas **OFF** at the regulator/cylinder.
2. Check that all flames from the gas burner in the BBQ are extinguished.
3. Turn the knobs on your BBQ **OFF** and make sure your BBQ is cool.
4. Make sure that the gas supply from the gas cylinder to the BBQ is closed.
5. When the BBQ is not in use, always remove the low pressure regulator from the gas cylinder.



ATTACHING YOUR PATIO GAS REGULATOR

(This is a push-on gas fitting)

1. Ensure that the black switch is in the horizontal position.
2. Depress the button located below the black switch and press the regulator on to the cylinder valve until it locks into place.



Safety Instructions Always keep the gas cylinder in an upright position. The size for 20lbs LP gas cylinder is 12.2 inches in diameter and 17.9 inches tall. When your BBQ is not in use, the gas must be turned off at the supply cylinder. The cylinder must include a collar to protect the cylinder valve.

GAS LIGHTING GUIDE

- Open the lid.
- Connect the regulator to the gas bottle.
- Turn on the gas supply at the cylinder.
- Check for gas leaks using soapy water around the connection between the bottle and regulator.
- Push and turn the burner control knob to the “ignite” or “start” position.
- Press the ignition button (you may hear a clicking sound).
- If the burner doesn’t light within a few seconds, turn off the gas and wait 5 minutes before trying again.
- Once lit, adjust the flame and light other burners as needed, following the instructions above.
- A low cooking flame is recommended to ensure even cooking and prevent burning or undercooking food.
- Adjust the heat by turning the knob between the “High” and “Low” positions.
- To turn the barbecue off, turn the cylinder valve or regulator switch to the **OFF** position.

GAS COOKING GUIDE

COOKING FOOD SAFELY ON A GAS BBQ

- Preheat the BBQ and ensure it reaches a high enough temperature before cooking.
- Turn meat regularly to cook it evenly and avoid burning the outside while leaving the inside raw.
- Use a food thermometer to check internal temperatures:
 - Poultry (chicken, turkey): 75°C
 - Pork, sausages, burgers: 75°C
 - Beef steaks: Can be served rare, but the outside must be seared.
- Check meat is cooked:
 - Juices run clear (not pink or red).
 - No pink meat inside.
 - Piping hot throughout.

SERVING & LEFTOVERS

- Serve food immediately after cooking or keep it hot (above 63°C).
- **DO NOT** leave food out for more than 2 hours (1 hour if it’s hot outside).
- Cover food to protect from insects and contamination.
- Cool leftovers quickly and refrigerate within 90 minutes.
- Reheat leftovers only once, ensuring they reach 75°C throughout.

AVOIDING CROSS-CONTAMINATION

- **NEVER** reuse marinades that have touched raw meat unless boiled first.
- Use clean plates for cooked food – don’t reuse ones that held raw meat.
- Keep pets and children away from food prep and cooking areas.

MAINTENANCE INSTRUCTIONS

CLEANING

Regular cleaning helps maintain the performance, appearance, and safety of your BBQ.

After Each Use

- Allow the BBQ, coals and ashes to cool completely.
- After cooking and once the unit has cooled, clean out all remaining ashes – ashes retain moisture, which can cause premature rusting and decay if not removed.
- Avoid applying water to hot grill surfaces to prevent damage or warping.
- Remove and clean grates and drip trays with warm soapy water.
- Wipe down exterior surfaces with a damp cloth and soapy water.
- Clean the lid and interior to prevent grease build up.
- Allow it to air dry before using again.
- **DO NOT** use harsh chemicals, oven cleaners, or bleach on any part of the BBQ as this will damage the paint/finish.

Deep Cleaning (Monthly or Seasonally)

- Remove burners and clean with a non-abrasive brush.
- Use a BBQ-safe degreaser for stubborn residue.
- Clean the inside of the lid to prevent flaking.
- Clean the control panel carefully to avoid moisture getting into the ignition system.
- Rinse thoroughly and dry all parts before reassembly.

Burn off

- The burn-off technique (running the BBQ at high heat to clean it) is not recommended and if used should only be used occasionally for a short periods. Prolonged high heat may cause the BBQ to overheat and fats/oils with catch fire and damage the BBQ.

SURFACE CARE

- Inspect regularly for signs of rust, corrosion, or damage, and do not use the grill if any structural parts are compromised.
- Rust may appear on the inside of your grill. Maintaining a light coat of vegetable oil on the interior surfaces will help protect it.
- Exterior surfaces may require occasional touch-ups with commercially available high-temperature black paint.
- **DO NOT** paint the interior of the grill.

STORAGE

Short-Term


- Cover the BBQ with a weatherproof cover when not in use.
- Disconnect the gas cylinder if not you BBQ is not in use for several days.

Long-Term (Winter or Off-Season)

- Clean thoroughly before storing.
- Disconnect and store the gas cylinder outdoors, upright, and away from direct sunlight.
- Paint any exposed metal on the outside with high temperature paint before storing.
- Lightly oil any exposed parts inside to prevent corrosion.
- Store the BBQ ideally in a dry, sheltered location (e.g. a shed or garage).
- Cover with a ventilated BBQ cover to prevent moisture buildup.

WARRANTY

For full details and to register for your extended warranty please visit **our website**. Please retain your receipt/proof of purchase for all warranty claims.

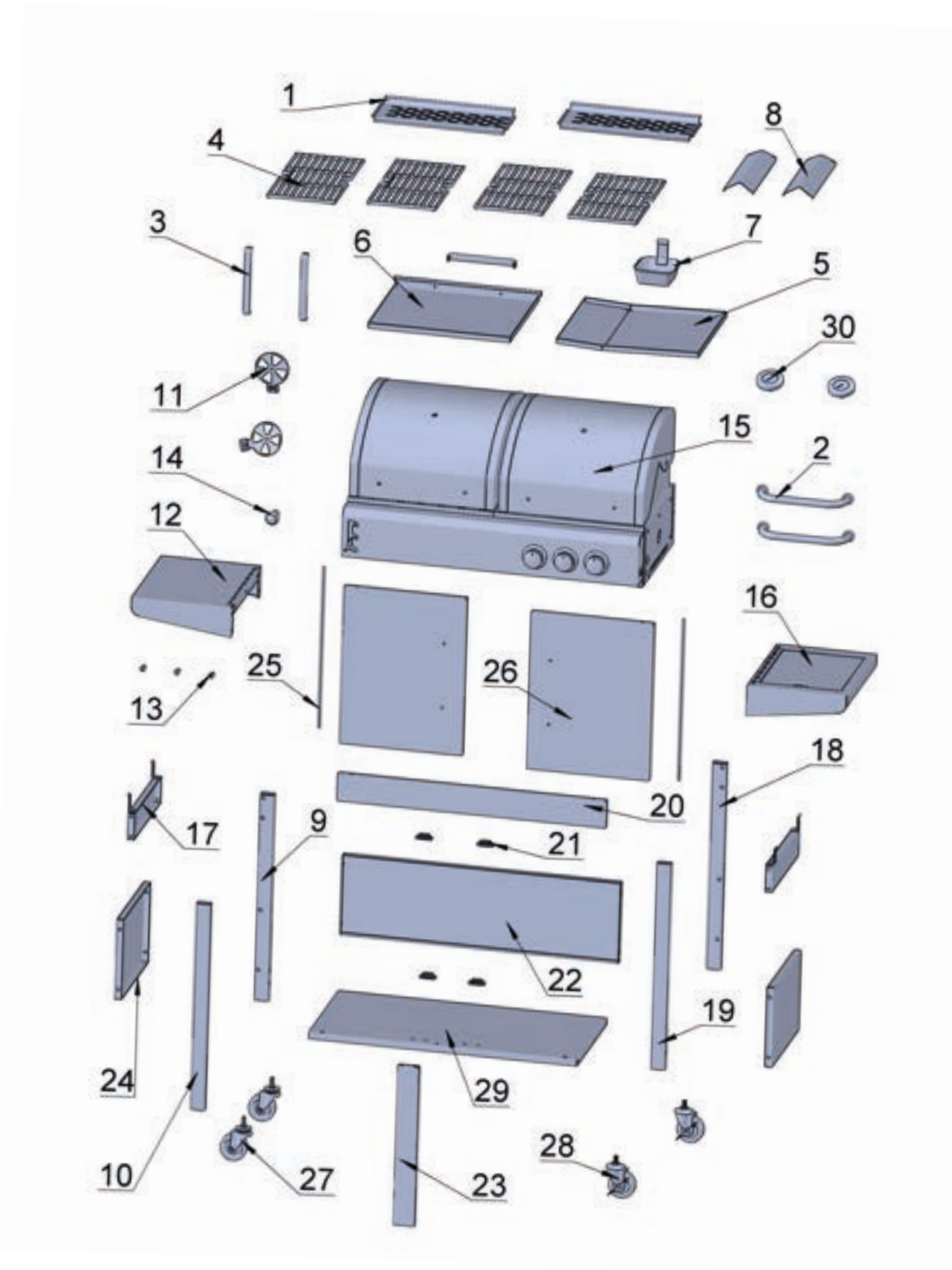
Product Code	A
Gas Category	Cat: I3+(28 -30/37)
Gas	Butane, propane
Operating Pressure	Butane: 28-30mbar /Propane: 37mbar
Total Power	8.3 kW(604g/h)
Nozzle Size	Main Burner 0.80mm, Side Burner 0.76mm
Pin Code	 2531-25 PIN: 2531CS-0077



WHAT'S IN THE BOX












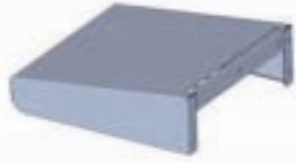


PARTS DIAGRAM



PARTS LIST

WHAT'S IN THE BOX

1 x2  Warming Rack	2 x2  Lid Handle	3 x3  Door Handle
4 x4  Cooking Grill	5 x1  Drip Tray	6 x1  Ash Tray
7 x1  Drip Tray Cup	8 x2  Flame Tamer	9 x1  Back Leg (Left)
10 x1  Front Leg (Left)	11 x2  Air Vent	12 x1  Side Shelf (Left)


PARTS LIST

13 **x3**



Screw

14 **x1**



Lifting Bar Handle

15 **x1**



BBQ Hood

16 **x1**



Side Table with Burner

17 **x2**



Stand Side Bar?

18 **x1**



Back Leg (Right)

19 **x1**



Front Leg (Right)

20 **x1**




Back Bar

21 **x4**



Door Clip

22 **x1**



Back Panel

23 **x1**



Front Upright

24 **x2**



Side Panel

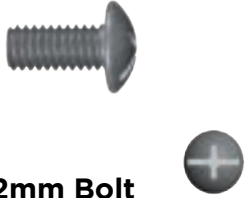
PARTS LIST



WHAT'S IN THE BOX

FIXINGS LIST


A **x52**



M6 x 12mm Bolt

This block shows a large M6 x 12mm bolt with a hexagonal head and a smaller M6 x 12mm bolt with a hexagonal head and a cross-shaped head.

B **x4**



M6 x 50mm Bolt

This block shows a large M6 x 50mm bolt with a hexagonal head and a smaller M6 x 50mm bolt with a hexagonal head and a cross-shaped head.


C **x2**



M6 Nut

This block shows a single M6 hexagonal nut.

D **x1**



Side Burner Nozzle Clamp

This block shows a single side burner nozzle clamp, which is a U-shaped metal piece.

E **x6**



M4 x 6mm Screw & Washer

This block shows a single M4 x 6mm screw with a hexagonal head and a single M4 x 6mm washer.

F **x8**



M4 x 15mm Screw

This block shows a single M4 x 15mm screw with a hexagonal head.

G **x6**



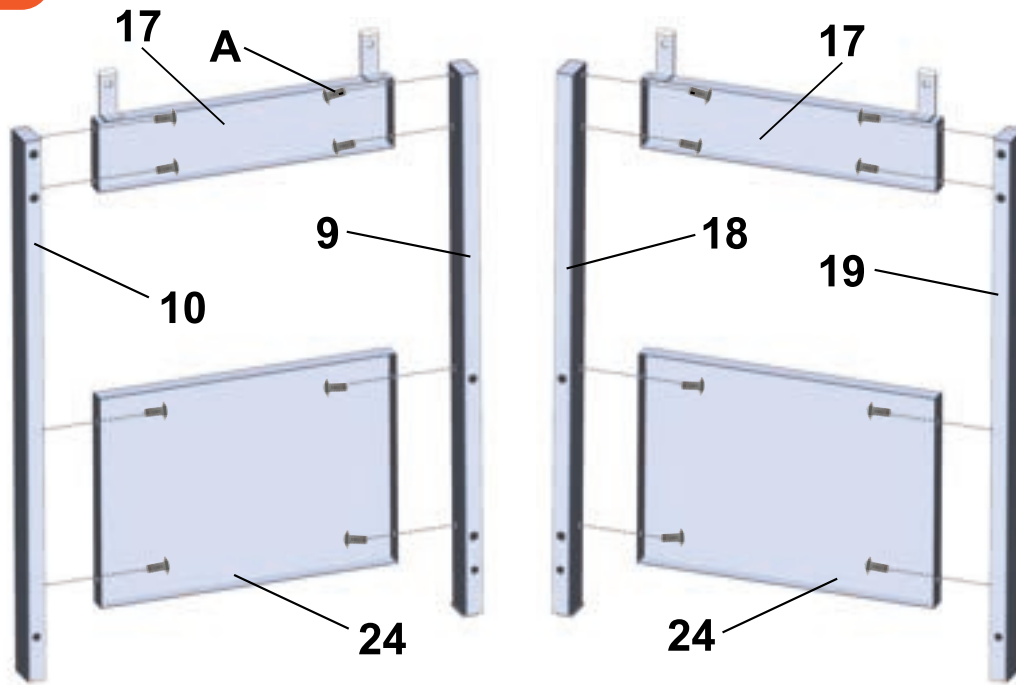
Door Bolt

This block shows a single door bolt, which is a cylindrical metal piece with a hexagonal head.

ASSEMBLY GUIDE



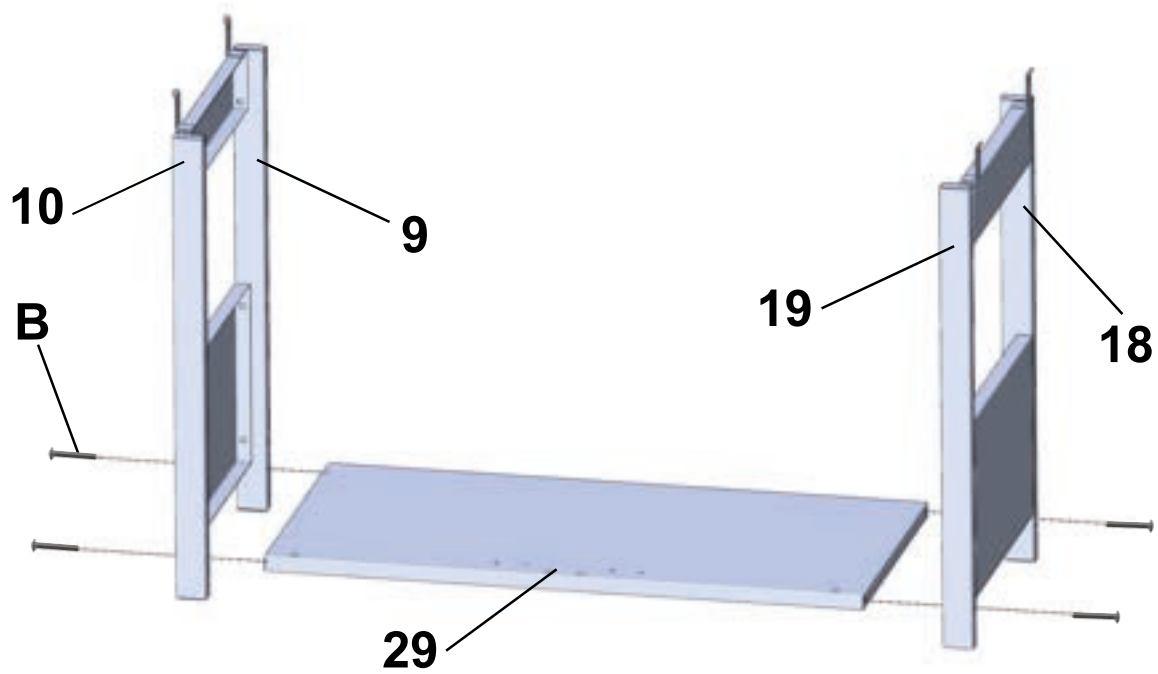
STEP 1



A x16



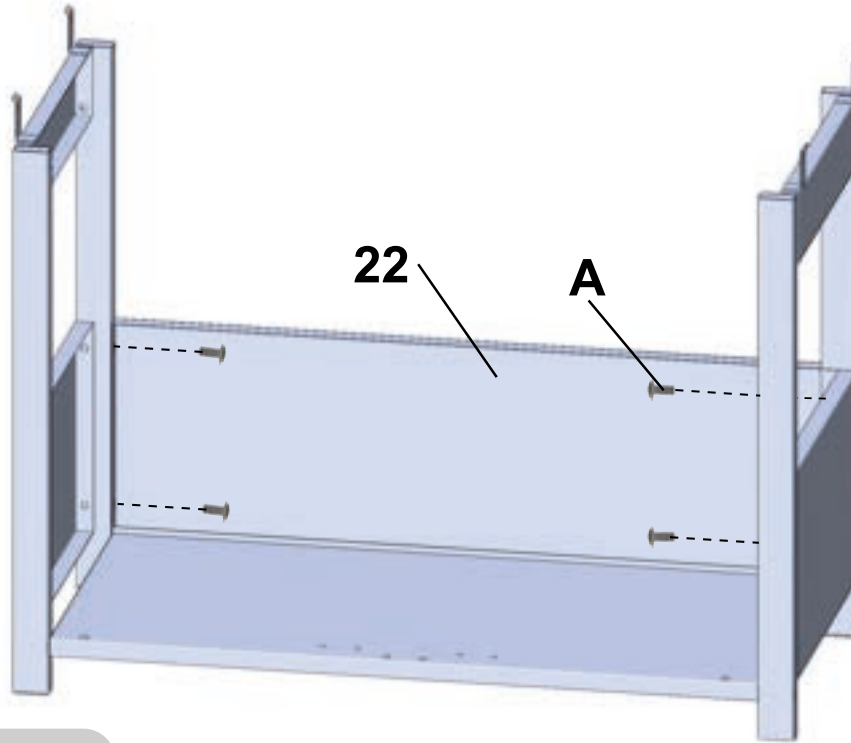
STEP 2



B x4



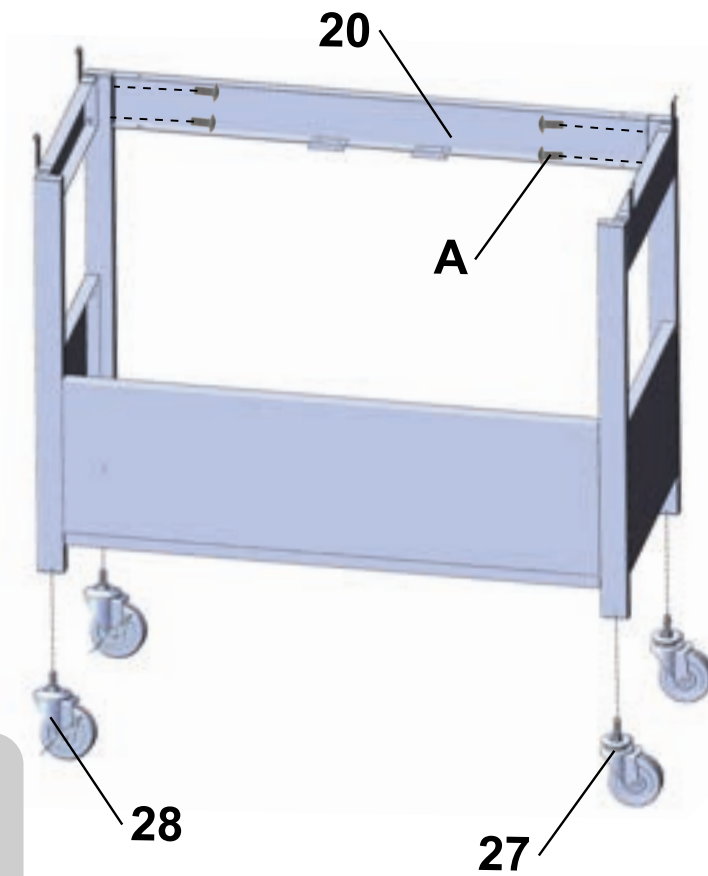
STEP 3



A x4



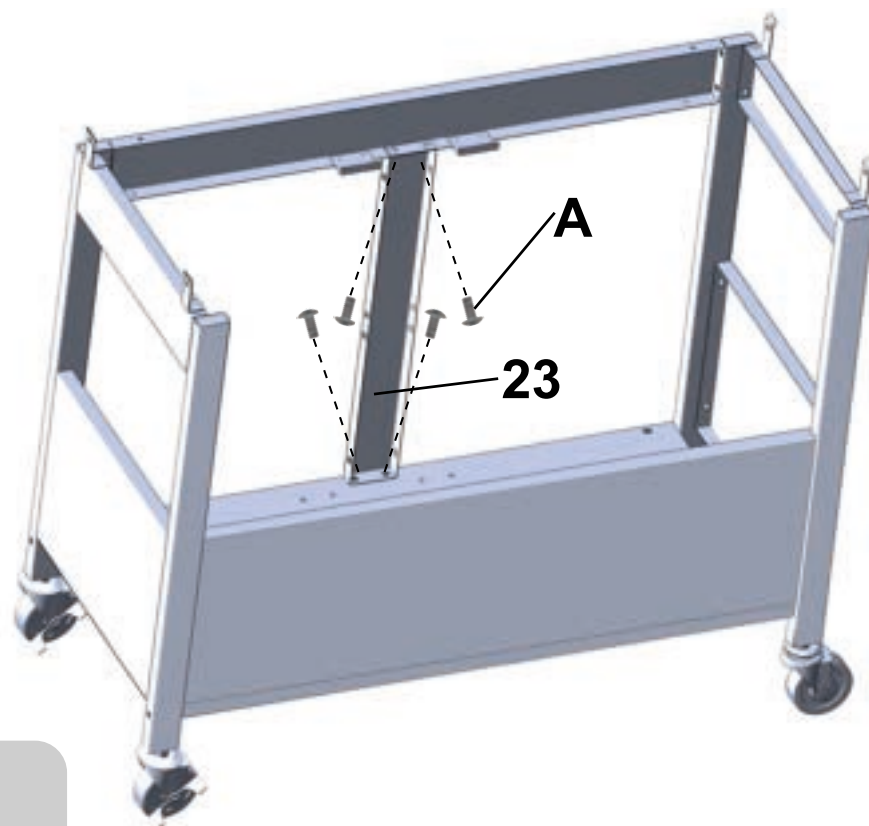
STEP 4



A x4



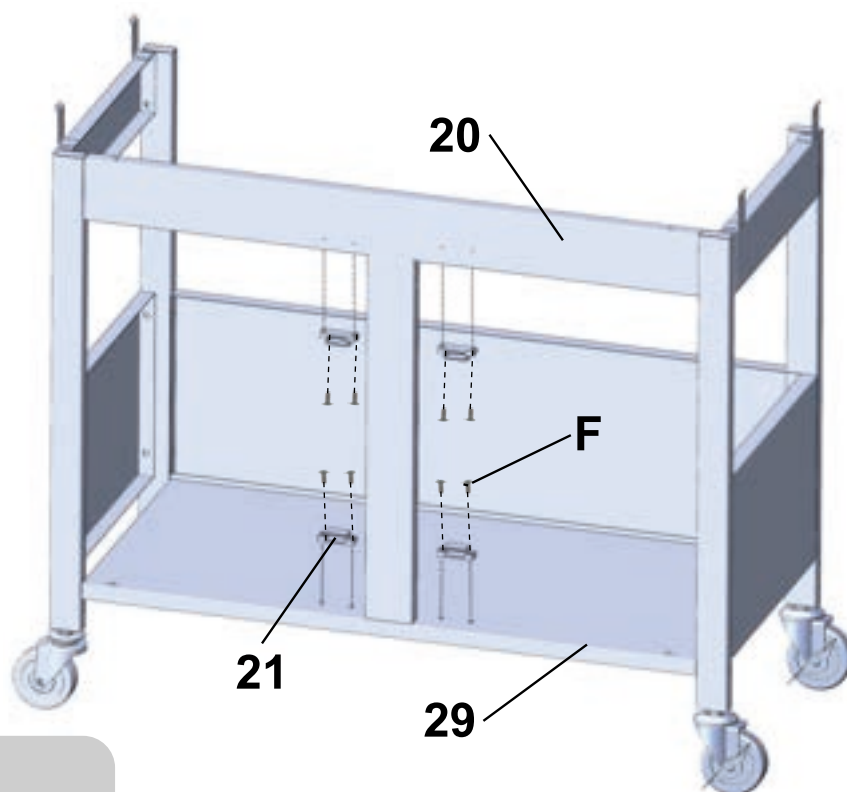
STEP 5



A x4



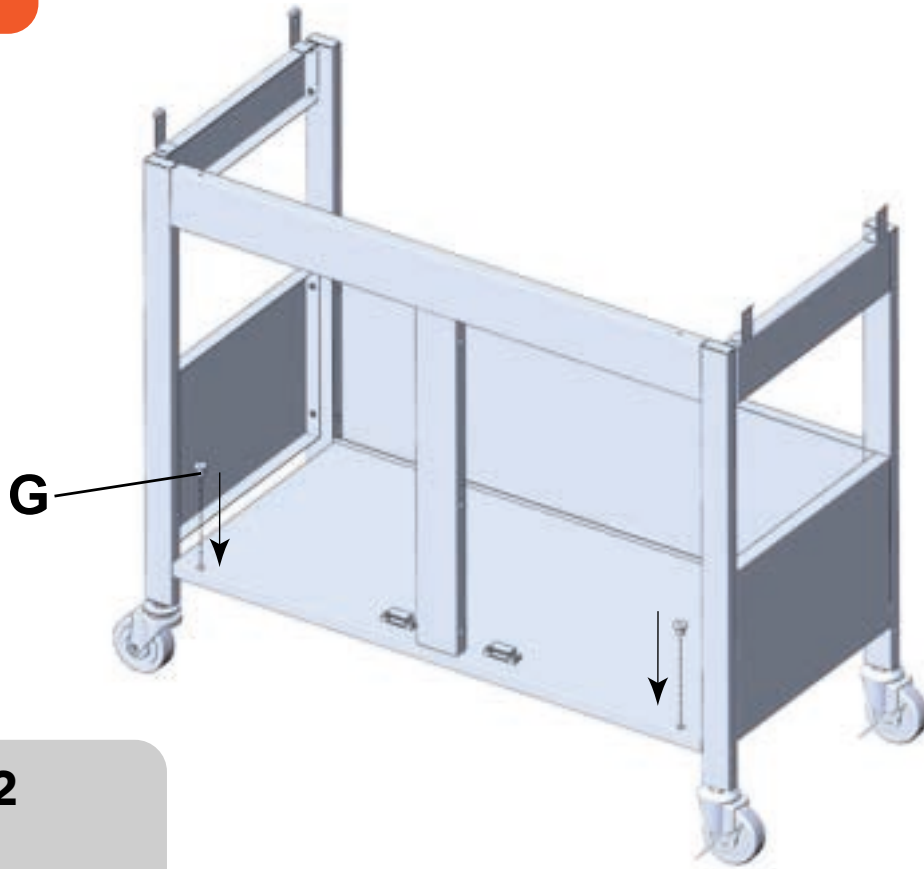
STEP 6



F x15



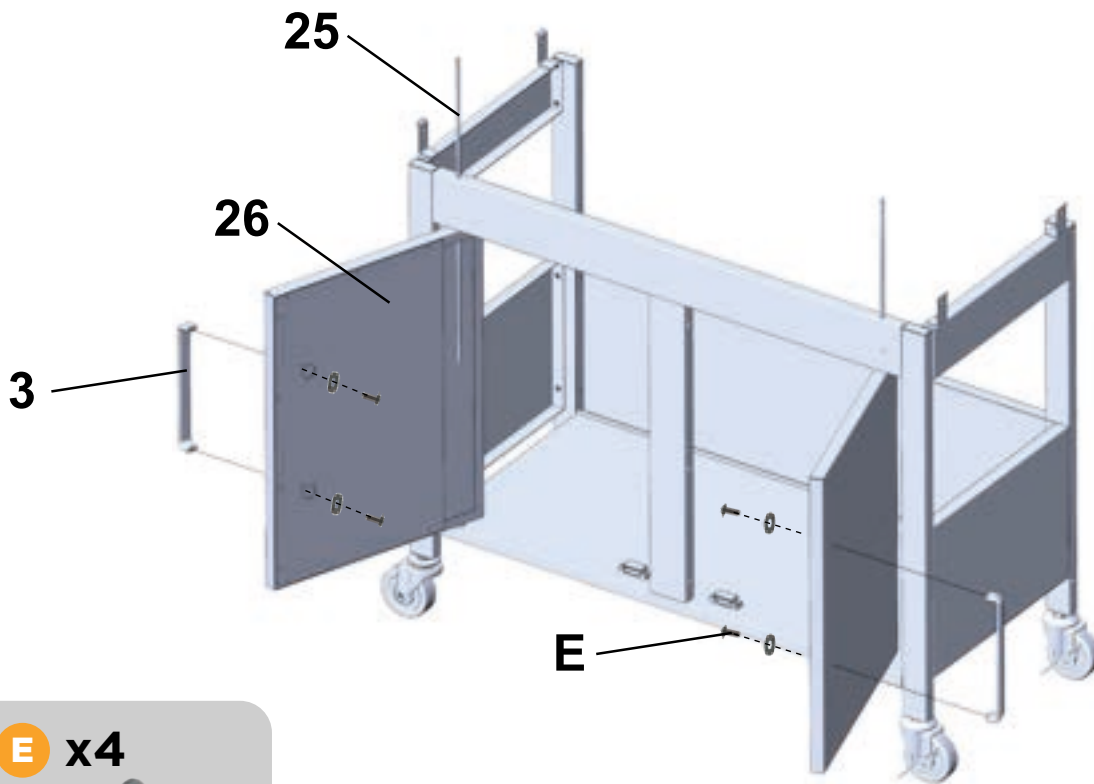
STEP 7



G x2



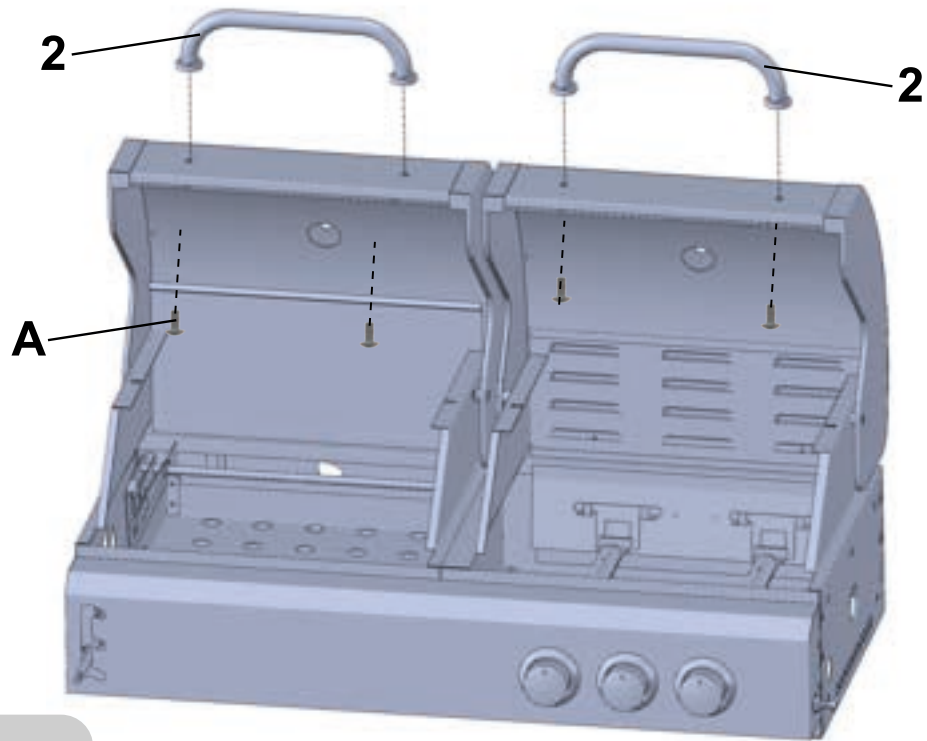
STEP 8



E x4



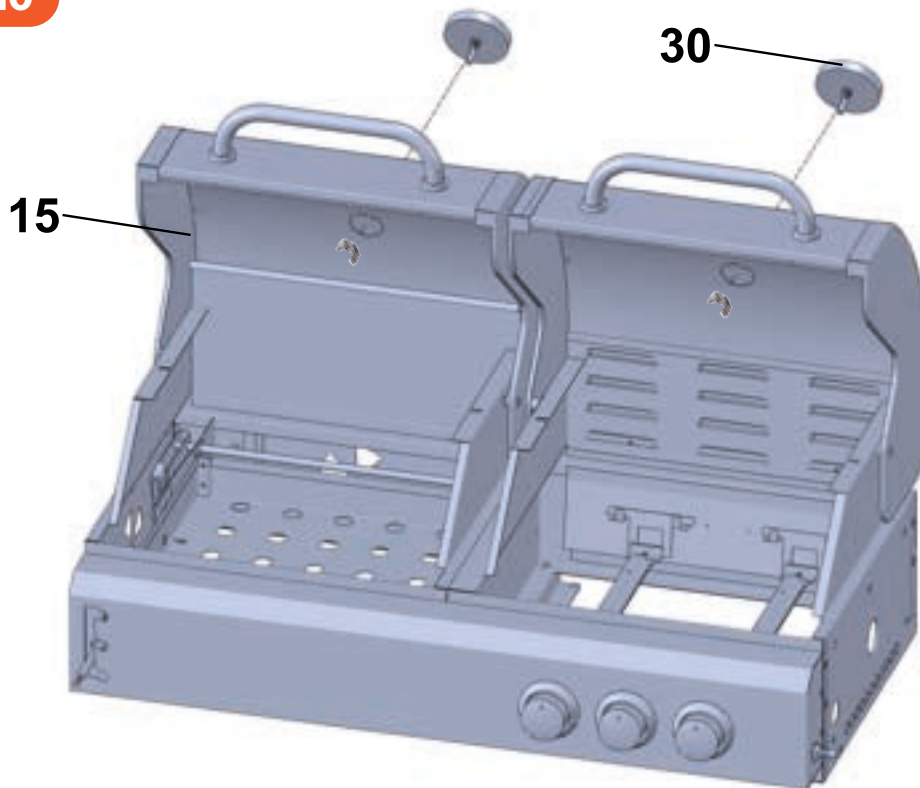
STEP 9



A x4

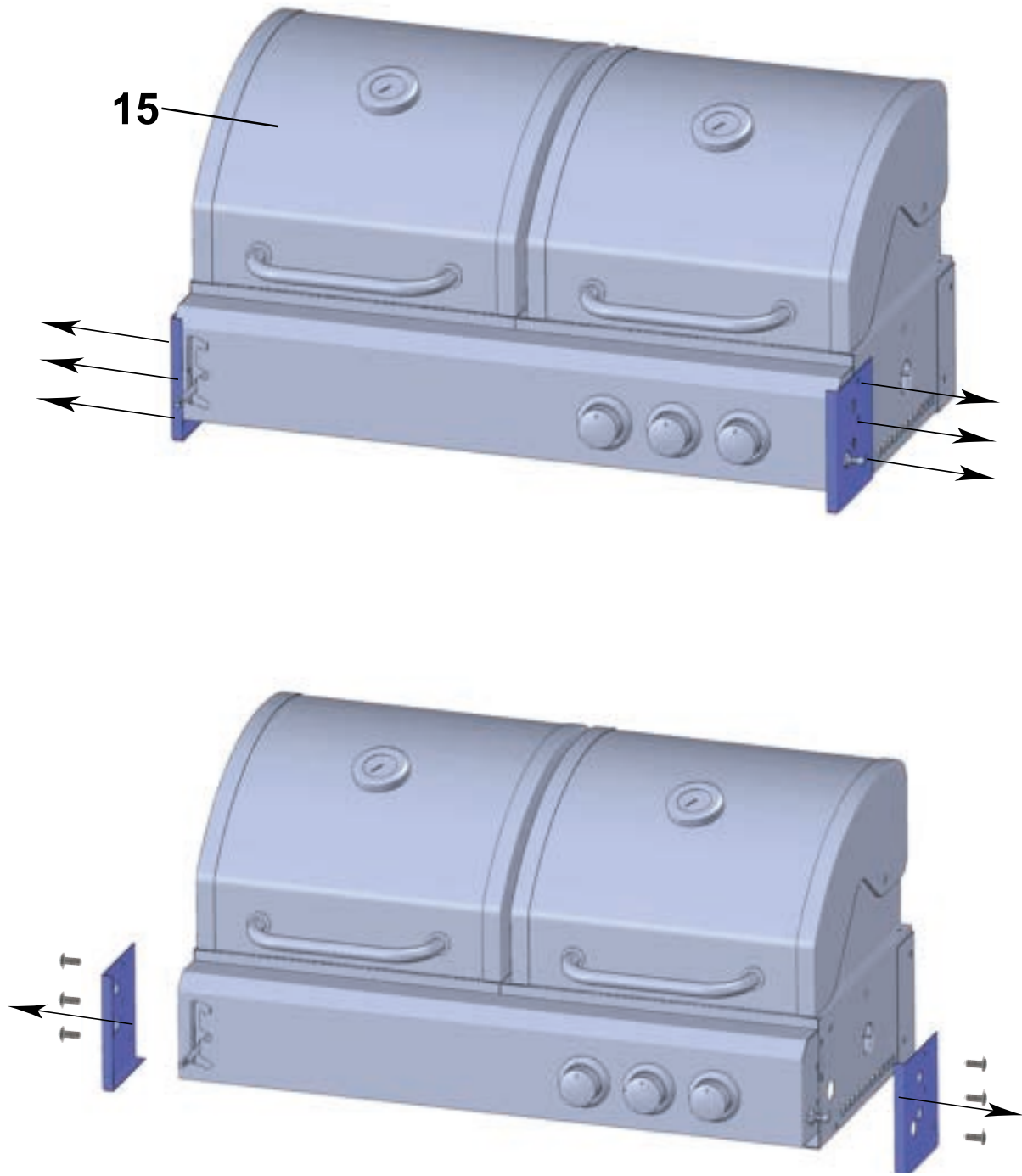


STEP 10



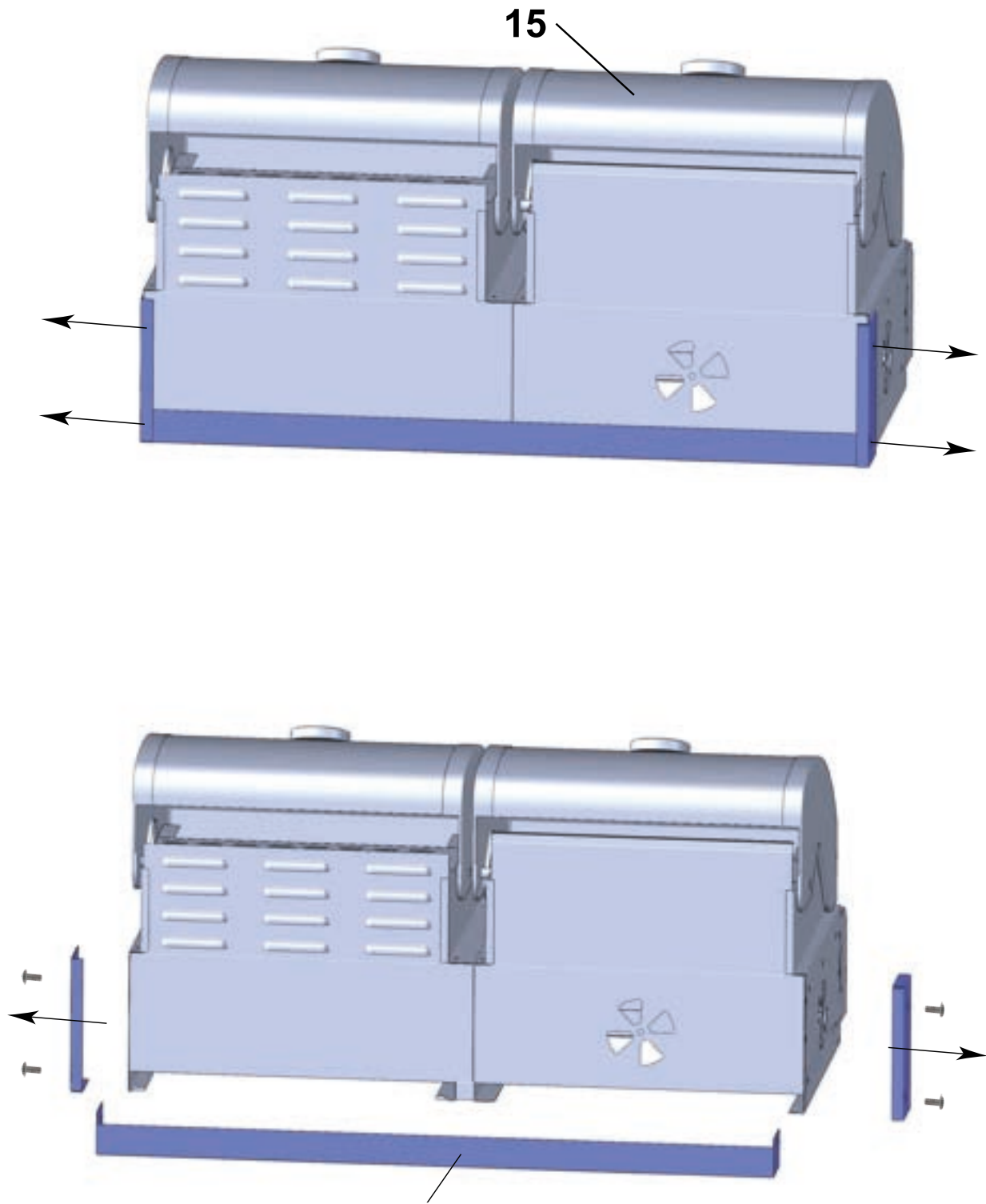
The screw for fixing the thermometer is pre-installed on the thermometer.

STEP 11



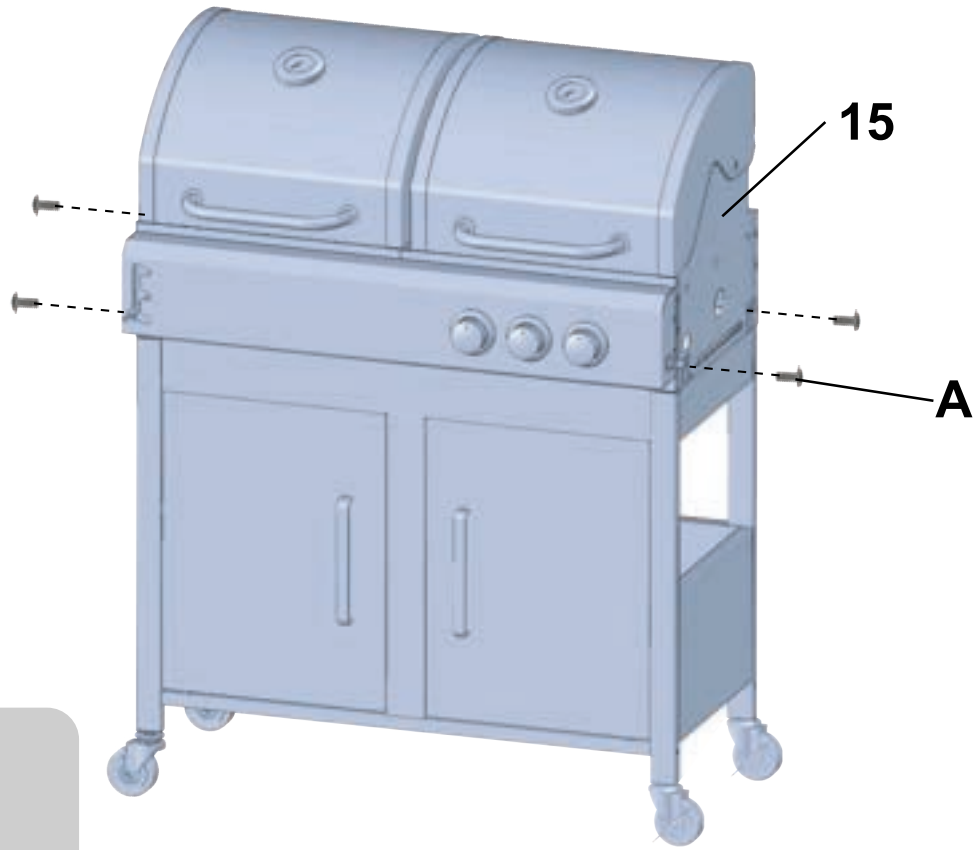
Remove the protective metal brackets, these are shipping purposes only.

STEP 12



Remove the protective metal brackets, these are shipping purposes only.

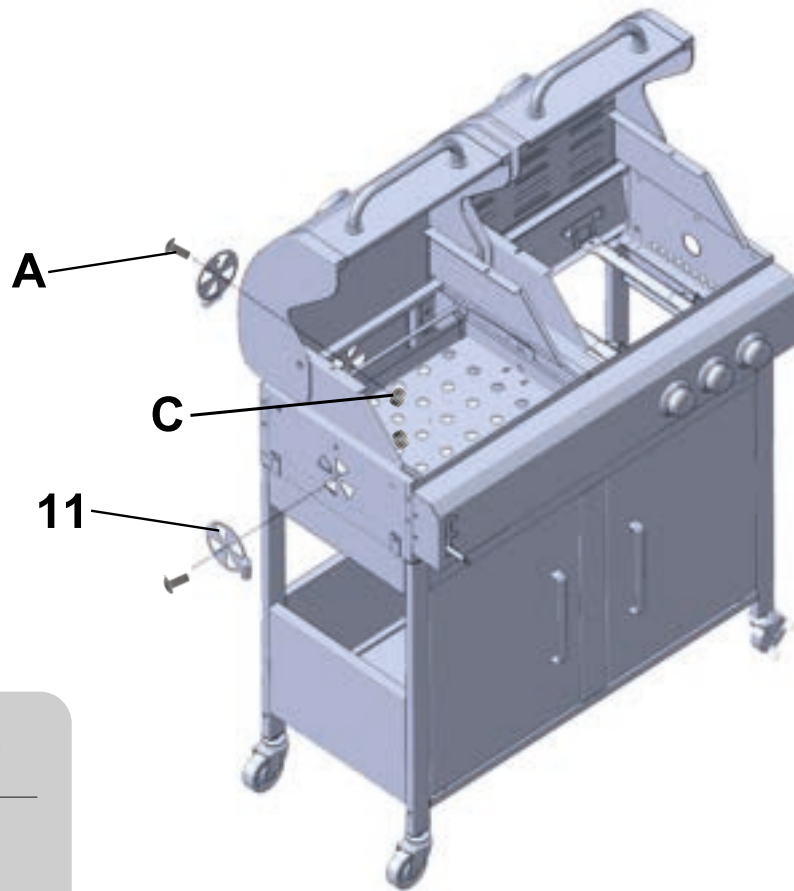
STEP 13



A x4



STEP 14



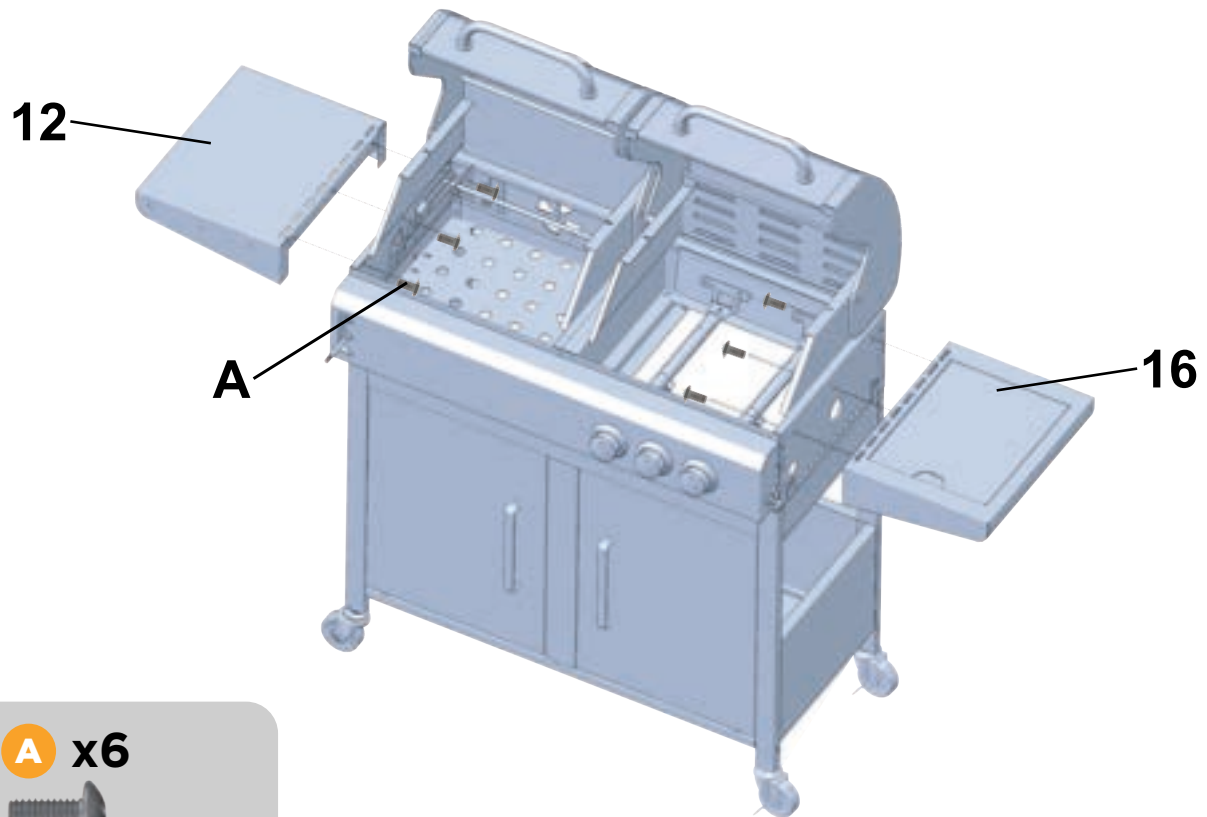
A x2



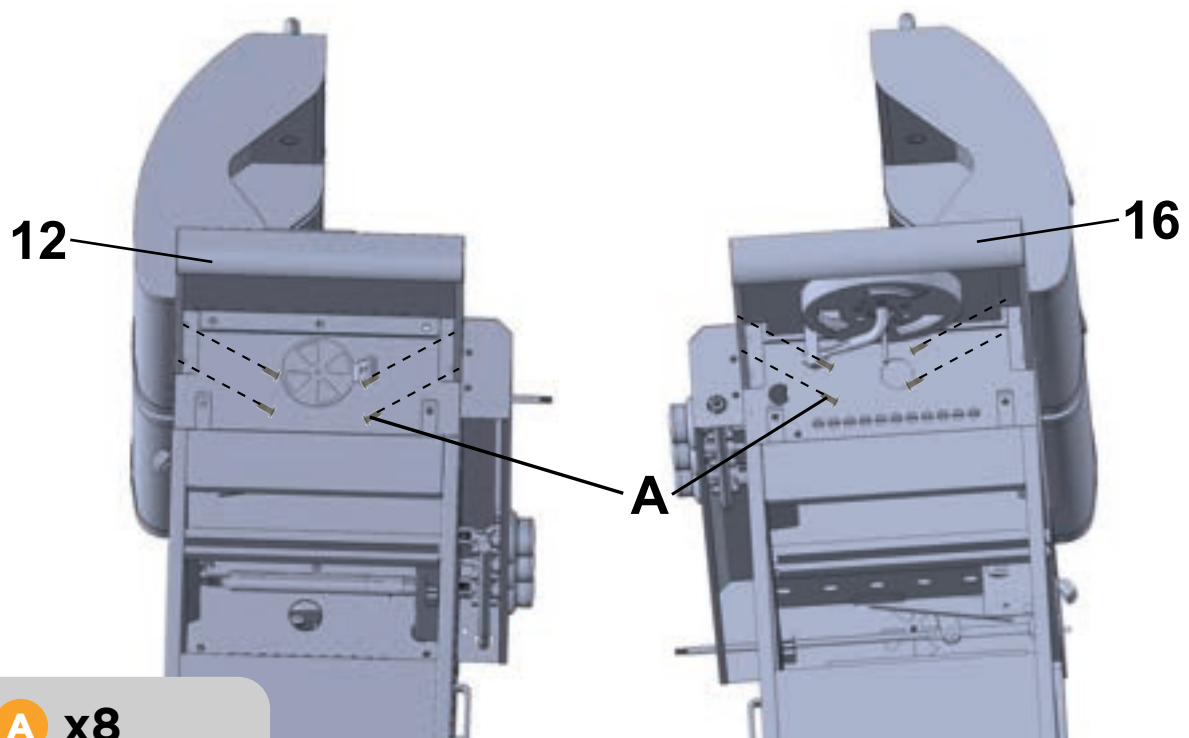
C x2



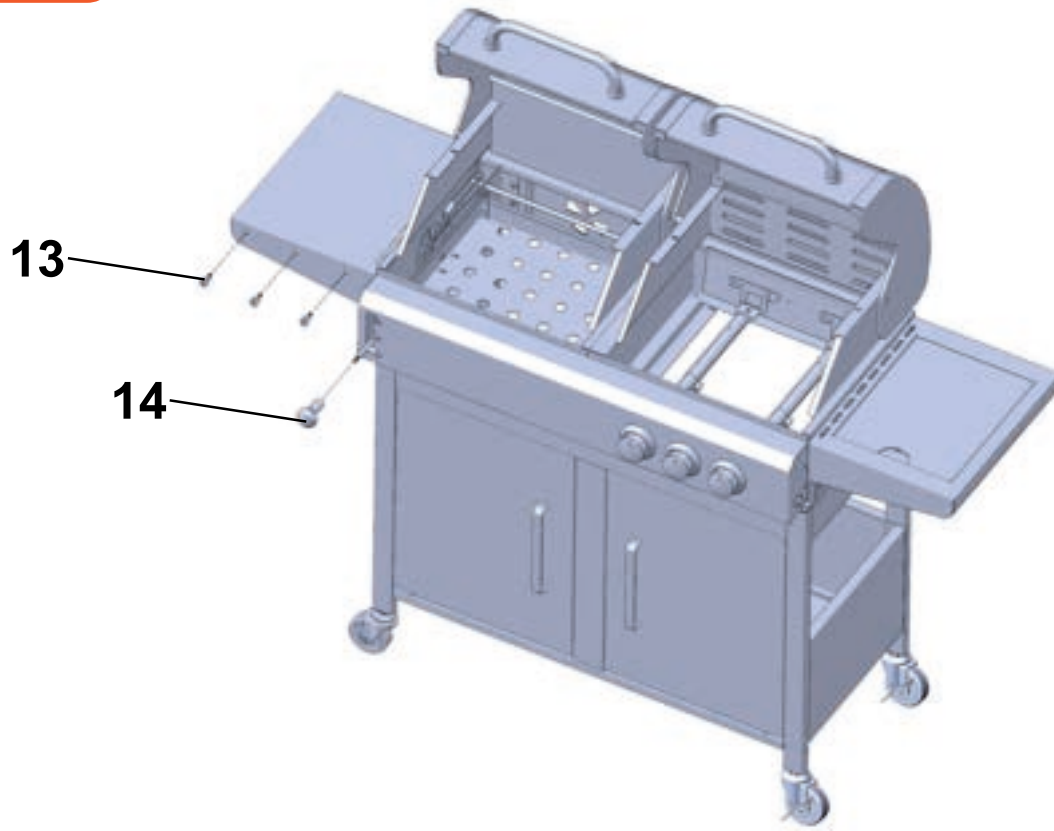
STEP 15



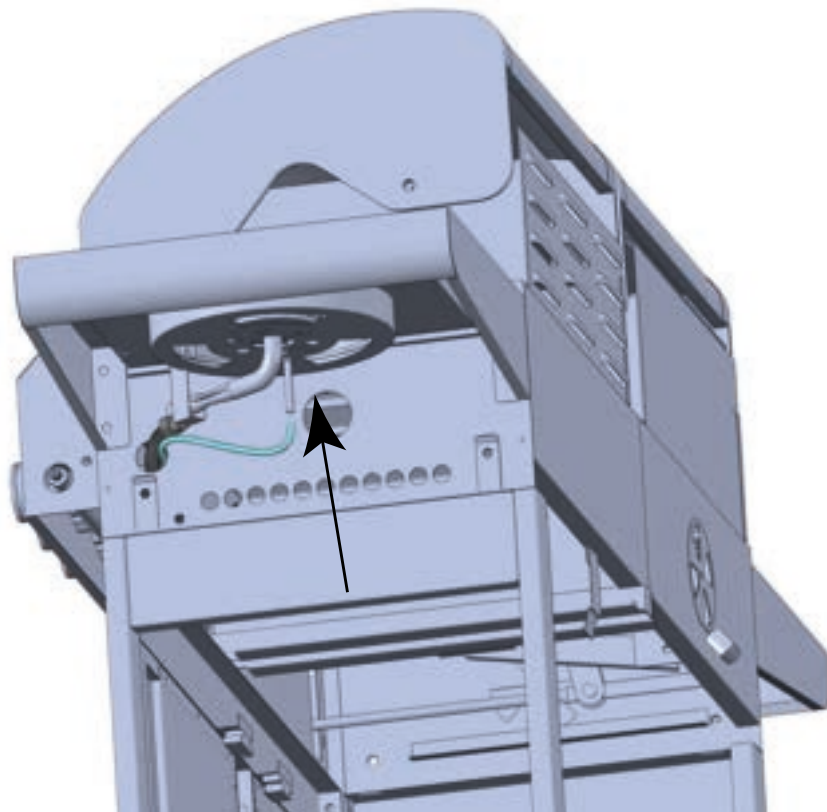
STEP 16



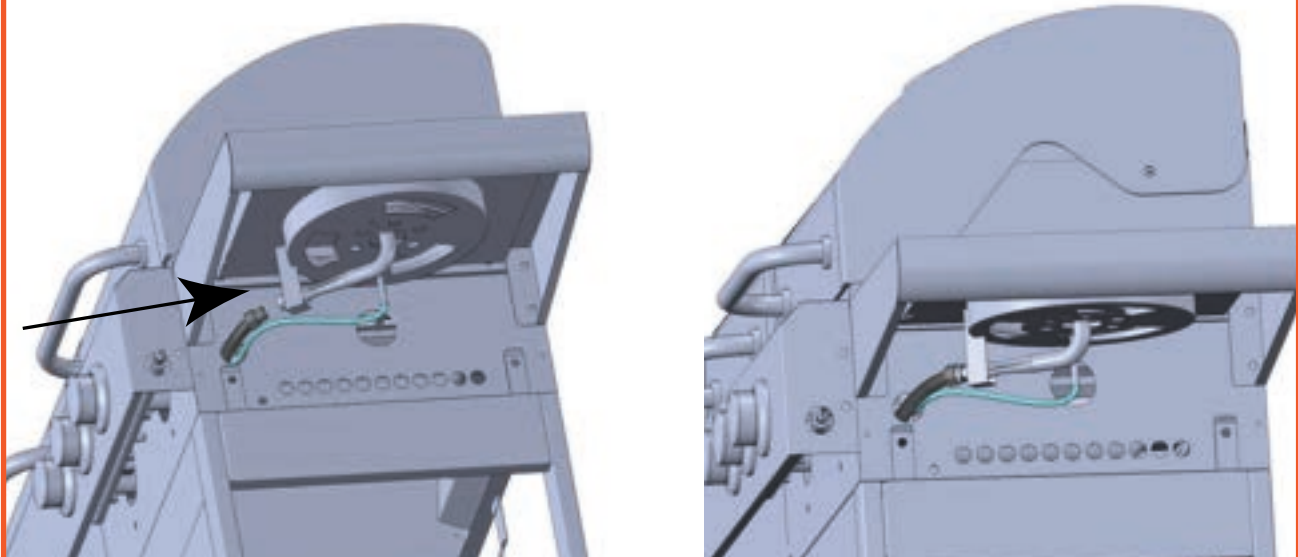
STEP 17



STEP 18



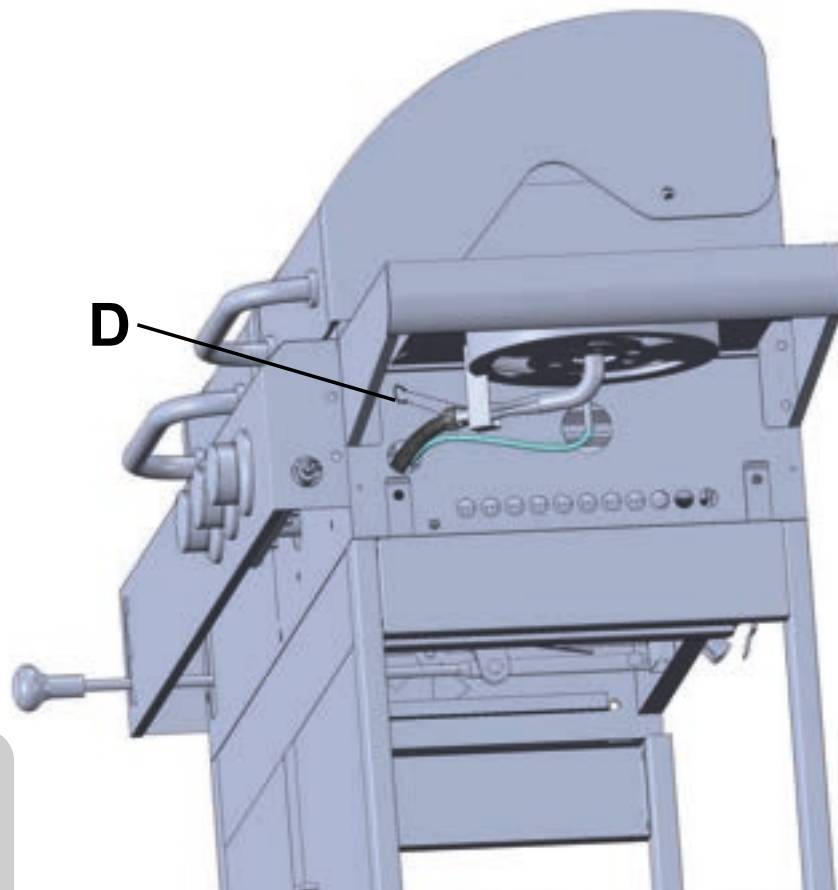
STEP 19



The hole between the pipe and side burner is to add oxygen into the mix for improved burning.

Connect the ignition wire for the side burner.

STEP 20



D x1



STEP 21

