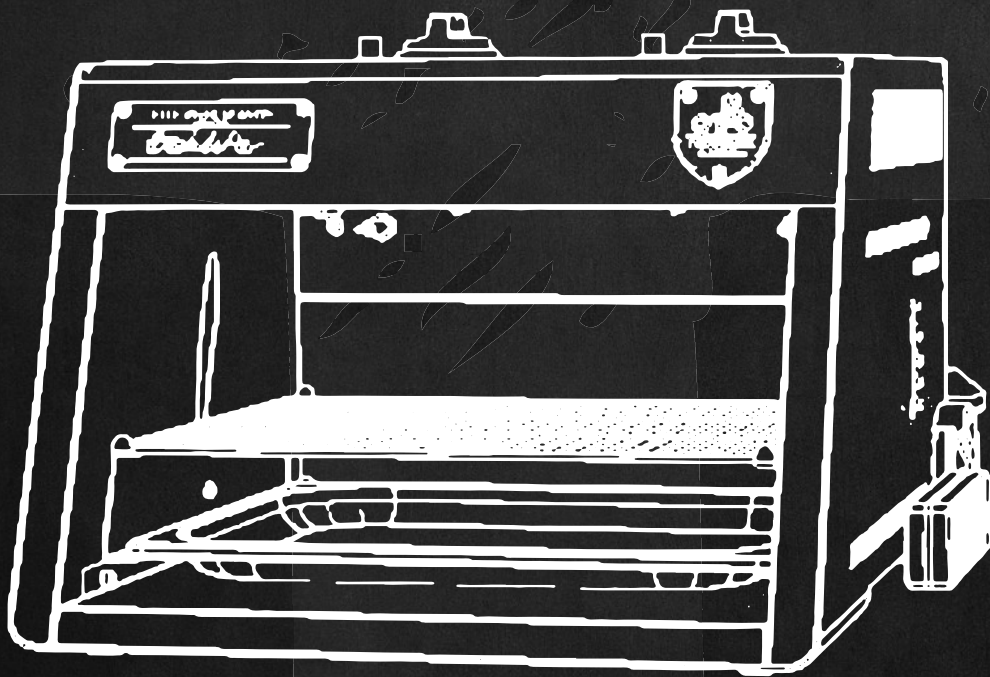


**OTO  
WILDE**  
SERIOUS GRILLERS

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**USER MANUAL (EN)**

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**FLEISCH AIN'T NO FIRLEFANZ.**

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## BEFORE USING YOUR OVER-FIRED BROILER, READ THESE OPERATING INSTRUCTIONS CAREFULLY!

### ▲ DANGER

If you smell gas:

- Turn off the gas supply to the appliance by closing the valve on the gas cylinder.
- Extinguish all open flames.
- If you can still smell gas, stay away from the appliance and inform the fire brigade immediately. If gas is escaping, a fire or explosion can result. This can cause serious personal injury, fatal accidents and material damage.

### ▲ WARNING

- Don't store fuel or other flammable materials in the proximity of this appliance and don't work with such materials in the proximity of this appliance.
- Don't store gas cylinders that aren't connected for immediate use in the proximity of this appliance or other appliances.

### ▲ WARNING

Carefully carry out all procedures stated in these operating instructions to check for gas leaks prior to using the appliance for grilling.

### ▲ WARNING

Only attempt to ignite your Otto Wilde Grillers-Over-Fired Broiler once you have read the instructions for 'Ignition' in this manual.

**ONLY TO BE USED OUTDOORS!**

**CE: 0085-16**

## TECHNICAL DATA

Manufacturer	Otto Wilde Grillers GmbH		
Name	Otto's O.F.B. (Over-Fired Broiler)		
Country of destination	AT, CH, DE, NL	BE, FR, GB, IE	DK, FI, IT, NO, SE
Nominal heat input [Hs]	7.4 KW / 0.53 kg/h	6.5 KW / 0.49 kg/h	5.2. KW / 0.39 kg/h
Inlet pressure	50mbar	37mbar	29mbar
Gas type	Propane		
Regulator in accordance with DIN EN	12864 (01.12.2001)		
Category	I3P		

## AT LAST...

Well it was about time - you can finally call yourself the proud owner of one of the best grills in the world. But that's not all - from now on, you're also part of the family:

**welcome to the Otto Wilde Grillers!**

Otto's not the only one who's over the moon about this, but the rest of the family are celebrating too

## LET'S BE SERIOUS FOR A MOMENT...

what's all this nonsense about?! Well you're wrong there, it's not nonsense - so that you can remain a member of the family for a long time, do yourself and Otto a favour and read these operating instructions carefully before using your O.F.B. and memorise the instructions for use described in these operating instructions. If you fail to follow these instructions, you may impair the functioning of your O.F.B. or damage the appliance, or in the worst-case scenario, personal injury or damage to property could result.

## RIGHT THEN, NOTED AND UNDERSTOOD...

Read these operating instructions now and before each use in the event that you are unsure about the steps you should take whilst using your O.F.B.

Keep these operating instructions together with your O.F.B. and pass them on if you lend your O.F.B. to a mate.

# WARNINGS

## ▲ DANGER

Failure to take note of the danger notes, warnings and safety precautions listed in this manual can lead to serious or even fatal injuries or to material damage as a result of fire or explosion.

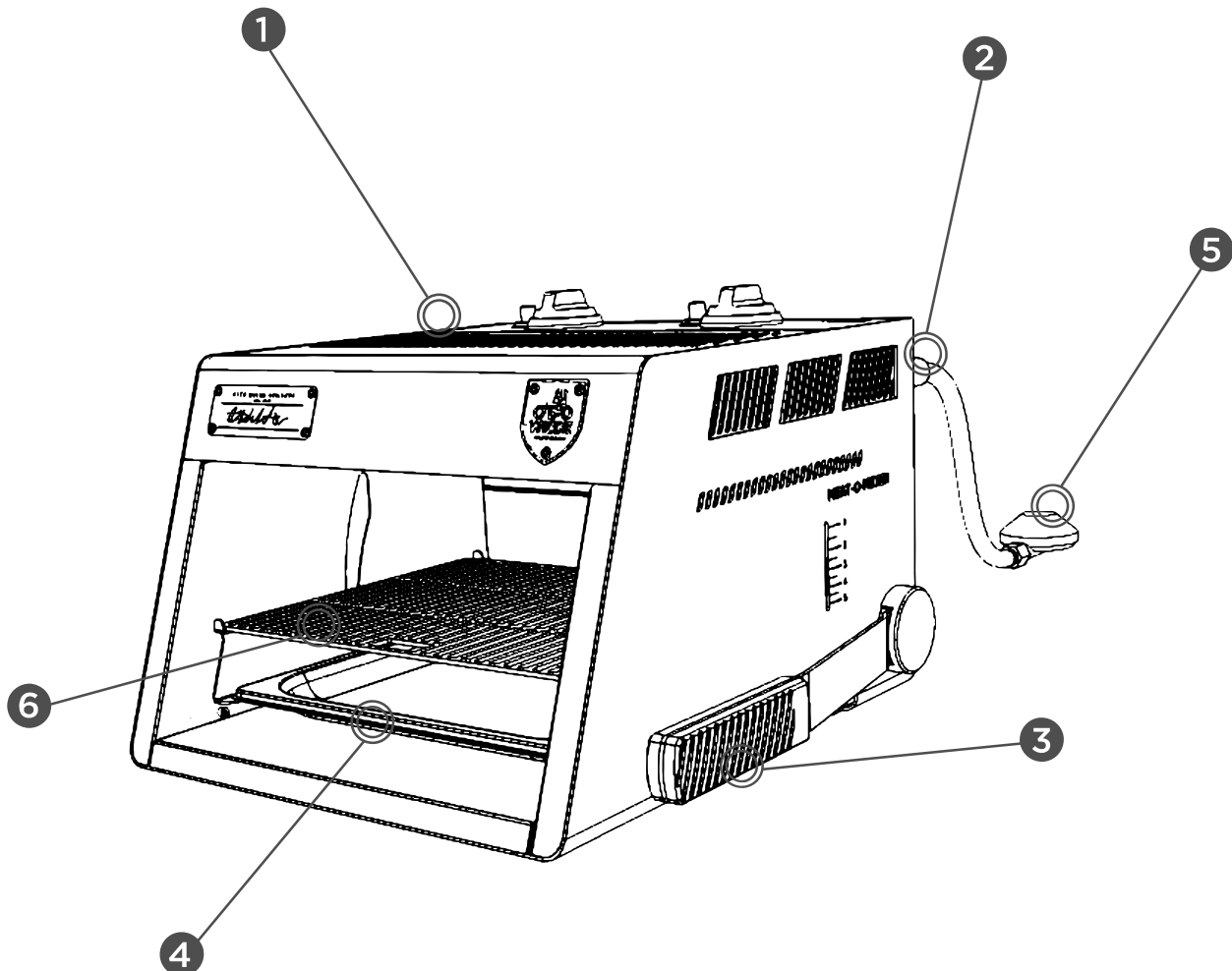
### WARNINGS

- ▲ Liquid gas is highly flammable and highly explosive.
- ▲ If the concentration of gas is too high, asphyxiation due to lack of oxygen can result.
- ▲ Liquid gas weighs more than oxygen and can accumulate in depressions or if it escapes uncontrolled, can lead to gas concentrations that present a health risk in small, poorly ventilated yards. This Otto Wilde Grillers gas grill is therefore intended exclusively for outdoor use and for use in areas with adequate ventilation.
- ▲ You should make sure that liquid gas does not escape uncontrolled.
- ▲ Instructions of the manufacturer or provider of the gas cylinder that is being used must be followed.
- ▲ Follow the instructions relating to connection of the gas pressure regulator provided for this gas grill.
- ▲ Ensure that no ignition sources are located in the proximity of the grill when connecting the gas cylinder, especially open fires or lit cigarettes, candles, lamps etc. Electronic devices can also pose a risk, in the event that gas escapes during connection.
- ▲ If the gas pipe is porous or defective, the grill should not be used.
- ▲ If your gas pipe has a use-by date, if required by national regulations and/or their applicability, or if porous or defective areas are present, it should be replaced.
- ▲ Please ensure that the gas pipe does not come into contact with the grill.
- ▲ Don't store spare or unconnected gas cylinders in the proximity of the grill.
- ▲ Don't put the grill cover or other flammable items on top of the grill.
- ▲ Improper installation can pose risks. Follow the installation instructions.
- ▲ If you haven't used your Otto Wilde Grillers gas grill for a long time, check for gas leaks prior to use.
- ▲ Never use an open flame to search for gas leaks.
- ▲ Do not use your Otto Wilde Grillers gas grill in the event that a gas connection is leaking.
- ▲ Flammable materials must not be present within an area 60 cm behind or to the side of the grill.
- ▲ Your Otto Wilde Grillers gas grill must not be operated by children. Everything close to the grill can get very hot. Therefore, keep children away from the grill when it is in use.
- ▲ Take care when using your Otto Wilde Grillers gas grill. The grill gets hot when in use. Never leave the grill unattended, and don't move the grill when it is in use.
- ▲ In the event that the burner goes out whilst the grill is in operation, close the valve on the gas cylinder. Wait five minutes before attempting to re-ignite your grill in accordance with the 'Ignition' instructions.
- ▲ Don't use charcoal or briquettes in your Otto Wilde Grillers gas grill.
- ▲ Whilst operating the grill, never touch the front, side or back of the grill chamber.
- ▲ In the event that uncontrolled flames shoot up, remove the food product from the flames until they die down.
- ▲ In the event that fats start to burn, turn off the gas supply on the gas cylinder and let the fats burn. Never attempt to extinguish burning fat with water, as this leads to explosions.
- ▲ Thoroughly clean your Otto Wilde Grillers gas grill at regular intervals in accordance with the „Cleaning“ instructions.
- ▲ Liquid propane gas is not a natural gas. Modification of the grill to use natural gas and any attempts to use natural gas with this liquid propane gas grill are dangerous and invalidate the warranty.
- ▲ Don't carry out any modifications or alterations to your Otto Wilde Grillers gas grill.
- ▲ A dented or rusty gas cylinder can be dangerous and should be tested by your gas supplier.
- ▲ Do not use gas cylinders with damaged valves.
- ▲ Gas cylinders that appear to be empty may still contain gas. These gas cylinders should be transported and stored accordingly.
- ▲ Never, under any circumstance, attempt to disassemble the the gas regulator or other assembly parts of the gas supply while the grill is in use.
- ▲ Always use heat-resistant grill gloves when operating the grill.
- ▲ When changing the gas cylinder, ensure that no ignition sources are nearby.
- ▲ Do not install this model of the grill in a built-in or slide-in construction. Non-compliance can result in a fire or explosion, which can lead to serious injury, fatal accidents or material damage.
- ▲ After use, turn off the gas supply on the gas cylinder.
- ▲ Do not cover the burners for extended periods of time (>5 minutes), e.g. by placing the drip tray or pizza stone directly underneath the burners. Blocking the burners may cause backlashing of the flames and can seriously damage the burners. In case that a backlash occurs, turn off the burners and gas supply immediately and contact the Otto Wilde service team.

# SCOPE OF DELIVERY

Your O.F.B. comes with multiple parts, which are listed individually below. Before using your O.F.B. for the first time, make sure that you have received all the parts.

- 1x Otto Wilde Grillers O.F.B. (1)
- 1x stainless steel anti-kink protector with mounting elements (2)
- 1x multi-functional tool „Lever“ (3)
- 1x stainless steel drip tray (4)
- 1x gas pipe with pressure reducer (5)
- 1x grill made of finest cast iron (6)



# GENERAL INFORMATION AND INSTRUCTIONS

## STORAGE

- When the O.F.B. is not in use, the tap on the liquid gas cylinder must be turned off.
- If the O.F.B. is stored in your house, the liquid gas cylinder must be removed and stored in an adequately ventilated space outdoors.
- If the liquid gas cylinder is not removed from the O.F.B., the grill must be stored in an adequately ventilated space outdoors.
- Liquid gas cylinders must be stored in an adequately ventilated space outdoors that is not accessible to children. Liquid gas cylinders that have been removed must not be stored in a building, garage or other confined space.

## OPERATION

- ⚠ **WARNING:** Never move the O.F.B. when the burners are ignited or the surfaces are still hot.
- ⚠ **WARNING:** This appliance is designed exclusively for outdoor use.
- ⚠ **WARNING:** When operating the O.F.B., flammable materials must not be within 60 cm on top of, underneath, to the side of or behind the grill.
- ⚠ **WARNING:** The O.F.B. is not designed for installation in or on mobile homes and/or boats.
- ⚠ **WARNING:** The whole grill becomes hot during use. Therefore, never leave your O.F.B. unattended.
- ⚠ **WARNING:** Keep electrical leads and cables as well as the gas pipe away from all warm surfaces.
- ⚠ **WARNING:** Keep the grilling area free of flammable gases and liquids, such as fuel, alcohol etc. and other combustible materials.
- ⚠ **In the event that fats start to burn grease fire, turn off the gas supply on the gas cylinder and let the fats burn without moving the drip tray from the grill. Never attempt to extinguish burning fat with water, as this leads to explosions.**
- ⚠ **WARNING:** Never store a second gas cylinder (spare cylinder) near to the O.F.B.
- ⚠ **WARNING:** The whole appliance becomes very hot. Take special care if children or old people are nearby.
- ⚠ **WARNING:** Always wear protective gloves when using your O.F.B. .

**ATTENTION:** When grilling meat with high fat content place the drip tray on the bottom plate of your O.F.B. and make sure to empty the drip tray frequently

Your O.F.B. has two infrared burners that can be controlled separately and that you are able to adjust as you wish. This specification enables you to use the O.F.B. according to your own personal grilling requirements. You can adjust the burners using the two adjustment knobs on your O.F.B. You can adjust the burners individually by choosing from the options Off (zero), High (large flame symbol) and Low (small flame symbol). While you can find detailed instructions and recipes for your O.F.B. on the Otto Wilde website: [www.ottowildegrippers.com/en/recipes](http://www.ottowildegrippers.com/en/recipes), we've listed a few points regarding choosing the right burner setting here:

Operation of one burner	Operation of both burners with the same setting	Operation of both burners with different settings
Small cuts (e.g. tenderloin)	Big cuts with homogeneous grilling temperature requirements (e.g. tomahawk steak) or multiple small cuts	Big cuts with heterogeneous grilling temperature requirements (e.g. T-bone or Porterhouse steaks)

## PREMIUM!

### RECIPE IDEA:

#### RIB EYE STEAK FROM O.F.B.: PURE INDULGENCE

- Pre-heat both burners on the O.F.B. for approximately 3 minutes on full temperature. Take the rib eye steaks out of the fridge.
- Dry the rib eye steaks using kitchen towel. Season according to taste.
- Put the steaks on the grill and grill on the highest height setting for approximately 1 minute on each side.
- Put the rib eye steaks in the drip tray and leave them to continue cooking at a reduced temperature for approximately 5 minutes in the lower cooking chamber (small flame). Remove the steaks from the O.F.B. when they have reached an internal temperature of approximately 57° (medium). Sprinkle with coarse sea salt and serve.
- If you enjoy a more flavoursome rib eye steak, try adding our home-made herb butter. Our provençal grilled vegetables make the perfect side dish.

You can find lots of other recipe ideas (not only for meat), tutorials and info on Otto's website: [www.ottowildegrippers.com/en/recipes](http://www.ottowildegrippers.com/en/recipes)



# INSTRUCTIONS FOR INITIAL OPERATION AND GAS CONNECTION

## SETTING UP THE GRILL

**1** Set up the O.F.B. on a level, heat-resistant surface.

**2** Put the burning unit on the base of your O.F.B.

Position the removable upper part of your O.F.B. on the base in such a way that the two pins of the upper part that protrude downwards are securely fixed in the keyhole-shaped pin holes in the base. Close the lever closures on the back of the appliance. Make sure that both lever closures are clasped shut and securely closed.

**3** Use the heat protection shield.

Pull out the heat protection shield inserted into the base of the O.F.B. either completely or at least as far as the front side of the installation area. The heat protection shield prevents the installation area from heating up impermissibly as a result of heat emitted from the grill.

## CONNECTING THE LIQUID PROPANE GAS CYLINDER

**⚠** **WARNING:** Make sure that the valve on the propane gas cylinder is closed. The valve can be closed by rotating it in a clockwise direction.

**⚠ DANGER**

**Don't search for gas leaks using an open flame. Before checking for leaks, make sure that there aren't any sparks or open flames in the vicinity. Sparks or open flames can trigger an explosion, which could lead to serious or even fatal injuries or material damage.**

You require the following for a safe connection:

- Propane gas cylinder
- A foaming agent (e.g. leak detection spray, soap solution)

**1** Place the propane gas cylinder in an upright, secure position.

Position the gas cylinder in such a way that it is upright and secure and ensure that it does not come into contact with any part of the O.F.B. Choose the position of the gas cylinder and the distance from the O.F.B. so that the heat radiation does not reach the surface of the gas cylinder or that of the gas pipe. Also ensure that the gas pipe is not under any tension. We recommend setting up the gas cylinder to the right of and behind the O.F.B.

**2** Insert the anti-kink protector (Pos. 2) on the gas pipe.

Slide the anti-kink protector over the gas pipe on the end without the regulator. Both mounting holes must be pointing towards the appliance.

**3** Connect the propane gas cylinder.

As the pressure reducer has a nut with a left-hand thread, you need to screw this in by turning it in an anti-clockwise direction. Tighten the union nut hand-tight. Never use the pressure reducer to tighten the screw connection.

# INSTRUCTIONS FOR INITIAL OPERATION AND GAS CONNECTION

## 4 Connect the end of the gas pipe not connected to the regulator to the gas connector of your O.F.B.

As the end of the gas pipe that is not connected to the regulator also has a union nut with a left-hand thread  $\frac{1}{4}$ " , you also need to screw this into the designated connection point on your O.F.B. by turning it in an anti-clockwise direction. Counter with a 14mm spanner on the hexagonal side of the gas pipe of your O.F.B. and tighten the union nut to the end of the gas pipe that is not connected to the regulator with a 17mm spanner.

## 5 Open the gas cylinder valve by turning in an anti-clockwise direction.

## 6 Check the connection points for leaks.

Apply the foaming agent to both connection points of the gas pipe. Open the valve on the gas cylinder. Now check both connection points and check whether bubbles appear. If bubbles appear or if a bubble that was already present gets bigger, there's a leak. In the event of a leak, close the valve on the gas cylinder. Then check whether the gas pipe is connected correctly and screwed in tightly. If the screw connection is loose on one of the two connection points, tighten it. After doing so, open the gas cylinder valve once more and use the soap solution again to test whether the connection points are sealed. If leaks are still present at one of the connection points, contact your retailer or our customer service department. You can find general contact information on our website: [www.ottowildegrillers.com](http://www.ottowildegrillers.com)

## 7 After completing the test for leaks, turn off the gas supply on the propane gas cylinder and clean the connections using water.

## 8 Attach the anti-kink protector.

Slide the anti-kink protector (Pos. 2, Point 4) over the nut attached to the gas connection of the O.F.B. until it reaches the rear panel of the appliance. Then slide the cotter pins supplied in the two mounting holes designed for this purpose.

## SAFETY INFORMATION FOR HANDLING PROPANE GAS CYLINDERS

- Liquid propane gas is a petrochemical product like fuels and natural gas. Liquid propane gas is gaseous under normal temperatures and pressures. Under appropriate pressure, e.g. in a gas cylinder, it's a liquid. If the pressure is removed, the liquid vaporises immediately and becomes a gas.
- Liquid propane gas weighs more than air. Escaping liquid propane gas can accumulate in depressions and then fail to disperse.
- The gas cylinder must always be positioned, transported and stored upright. Liquid propane gas cylinders must not be dropped and must always be handled with caution.
- Never store or transport gas cylinders to places where temperatures could exceed 51°C (can no longer be touched by hand - for example: don't leave gas cylinders in cars on hot days).
- Handle gas cylinders that are presumed to be 'empty' just as cautiously as full gas cylinders. Even if there isn't any liquid left in the gas cylinder, gas pressure can still be present in the cylinder. Therefore, always close the valve on the cylinder before detaching the cylinder from the appliance.
- Never use damaged gas cylinders. Dented or rusty gas cylinders or gas cylinders with damaged valves can be dangerous and must be replaced immediately with cylinders that are in good order.

# INSTRUCTIONS FOR INITIAL OPERATION AND GAS CONNECTION

## LIQUID PROPANE GAS CYLINDERS

The connection for the gas pipe on the gas cylinder must be tested for leakages every time the gas cylinder is connected to the appliance. For example, this test must be carried out every time you refill the gas cylinder.


Always make sure that the regulator is attached in such a way so that the ventilation hole is pointing downwards and so that no water is able to enter the hole. This ventilation hole must be clean and free of dirt, grease, insects etc.

*Note: it may be the case that the temperature of your new O.F.B. turns out a little bit higher than indicated in Otto's recipes the first few times you use it on specific burner settings. This is simply because the surfaces are still especially shiny and highly reflective. The conditions that exist when grilling, such as wind or weather may make it necessary to adjust the adjustment knobs or grilling position in order to achieve the desired cooking temperature. In order to always be on the safe side and to ensure that your product is cooked as desired, Otto recommends the use of a meat thermometer.*

## ADJUSTING THE BRAKE ON THE GRILL HEIGHT ADJUSTMENT SYSTEM

Your O.F.B. has a height adjustment system for the grill. You can adjust the height of the grill by moving the lever on the right-hand side of the appliance up or down. In order to ensure that the grill stays in the desired position, the O.F.B. is equipped with an adjustable brake. The braking force must be set in such a way so that the grill plus the products to be grilled are held securely in place. If desired, you can adjust the braking force using the adjustment lever located on the back of the appliance:

- By rotating the adjustment screw in a clockwise direction, you increase the braking force, meaning the lever's resistance to the height adjustment system of the grill.
- By rotating the adjustment screw in an anti-clockwise direction, you decrease the braking force, meaning the lever's resistance to the height adjustment system of the grill.

 **WARNING:** Turn off the burners of your O.F.B. and make sure that you do not touch hot parts of the appliance when adjusting the braking force.

 **WARNING:** Always adjust the resistance of the grill height adjustment system so that the position of the grill can only be adjusted by the lever under strong resistance

## CLEANING

 **WARNING:** Switch off your O.F.B., close the valve on the gas cylinder, unscrew the gas pipe and wait until the grill and all removable parts have fully cooled down before you start cleaning.

**EXTERNAL SURFACES** - You can clean these with a cloth and warm, soapy water. Once you have finished cleaning, rinse thoroughly with water in order to remove all soap residues.

**INNER SURFACES** - Detach the burner unit of your O.F.B. by opening the two lever closures on the back, lifting the entire burner unit at the back by a couple of millimeters, then moving it backwards and lifting it up off the base. Place the burner unit with the outer side on a tea towel, so that both ceramic burners are visible. When removing the burner unit as well as cleaning the stainless steel surfaces in this area, make sure that the ceramic burners do not suffer any jolts or vibrations, as this can easily lead to damage.

# GENERAL INFORMATION AND INSTRUCTIONS

You can now clean the inner surfaces of your O.F.B. with a cloth and warm, soapy water. The burners' ceramic plates do not need to be cleaned. Once you have finished cleaning, rinse thoroughly with water in order to remove all soap residues.

When cleaning the burner unit, make sure that no water ends up entering the burner.

***Clean the stainless steel surfaces of your O.F.B. exclusively with a soft cloth and soapy water. Make sure that you always wipe in the direction of the grain of the stainless steel in order to prevent visible scratches on the surfaces.***

***Note: dry the surfaces of your O.F.B. thoroughly after use with a tea towel.***

**CAST IRON GRILL** - Use a washing-up brush to brush off your cast iron grill under warm, running water. Once you have removed all cooking residues from your grill, dry it off thoroughly with a tea towel. Then wrap up your grill in a towel and stow it away until the next use.

***Note: use an old tea towel when drying your cast iron grill so that residual grease doesn't ruin your favourite tea towel.***

**REMOVABLE DRIP TRAY** - Remove the majority of the residual grease with paper towels before washing out the drip tray with warm, soapy water. Then rinse the drip tray once more using clear water.

**IMPORTANT:** don't use any cleaning products that contain acids, mineral spirits or xylene. After each clean, rinse thoroughly with water.

**IMPORTANT:** never use a wire brush to clean the stainless steel surfaces of your O.F.B. This type of brush causes scratches.

**IMPORTANT:** when drying and wiping down surfaces, make sure that you wipe in the direction of the grain of the metal. This ensures that you don't cause visible scratches on the surfaces.

## PRIOR TO INITIAL USE






- Clean all parts that come into contact with food products, especially the cast iron grill and the drip tray.
- Familiarise yourself with using the lever to adjust the grilling height and inserting the cast iron grill.
- Test all parts used to transfer gas, as described in the chapter Instructions for gas connection.
- Insert the cast iron grill and the catering tray into your O.F.B.
- Using a hex key as described in the section „[...]“, adjust the grilling height to the desired resistance.
- Ignite the two burners on your O.F.B., as described in the sections „Piezo ignition“ or „Manual ignition“, turn both burners to the highest level and burn your O.F.B. for 10-15 minutes. Make sure to remove the drip tray from the O.F.B. during this process
- Don't operate the lever when burning in your O.F.B.
- Allow your O.F.B. to cool down before starting normal grilling operations and adjusting the grill grate by the lever mechanism.

## GRILLING PROCEDURE









- 1 Use the lever to adjust the height (1) and put the grill on the lowest level (level 5 of the Meat-O-Meter).
- 2 Use the lever to remove the cast iron grill from the grill support (2) and put it on a heat-resistant surface with sufficient space next to the O.F.B.
- 3 Ignite your O.F.B. as described in the sections „Piezo ignition“ or „Manual ignition“.
- 4 Fill the drip tray half-full with water and insert it into the space designed for this purpose underneath the grill support (3).
- 5 Wait 2-3 minutes for the burners to reach their operating temperature.
- 6 Put your items to be grilled on top of the cast iron grill.
- 7 Set the burners to the required grilling intensity using the operating knobs.
- 8 Use the lever to put the cast iron grill back on the grill support (2).
- 9 Use the lever to put the cast iron grill in the desired grilling position and wait for your food to reach the required cooking temperature.
- 10 Repeat steps 1 and 2 and 8 and 9 to turn your food and grill it from the other side.



# OPERATING INSTRUCTIONS

-  **WARNING:** always use the lever supplied for the insertion and removal of the grill and make sure that you do not come into contact with the hot grill.
-  **WARNING:** before you remove the drip tray once the grilling process is complete, wait until this and the interior of the O.F.B. have cooled down sufficiently.
-  **WARNING:** never move your head or limbs in or directly in front of the opening of your O.F.B. to test how well-cooked your food is. During the entire grilling process, keep your face and head at least 30cm away from the grill opening.
-  **WARNING:** The whole appliance becomes very hot. Take special care if children or old people are nearby.
-  **WARNING:** always wear protective gloves when using your O.F.B.

## PIEZO IGNITION

-  **WARNING:** before each time you use your O.F.B., check the gas pipe for kinks, cracks, wear or cuts. If you establish that the gas pipe is damaged, you must not use the grill before you have replaced it. The gas pipe must be replaced with one that is approved by Otto Wilde Grillers. Contact your retailer or our customer services department for more information.
-  1 Make sure that the burner unit sits securely on the base of your O.F.B., the two pins of the upper part that protrude downwards are securely fixed in the keyhole-shaped pin holes in the base and the two lever closures on the back of the appliance are hooked in and clasped firmly shut.
-  2 Turn both operating knobs to the Off position (the indicators on the two operating knobs point to the „0“ symbol). Stand to the side of the O.F.B. as it is possible that flames will escape during the ignition process.
-  **WARNING:** before opening the valve on the propane gas cylinder, both operating knobs must be in the Off position and must not already be pushed down.
-  3 Put the drip tray on the top grill support and use the height adjustment system to put this in the highest position, so that the drip tray is positioned directly below the two burners.
-  4 Slowly untwist the valve on the propane gas cylinder by turning the gas cylinder valve in an anti-clockwise direction.
-  **WARNING:** never put your head in or directly in front of the opening of your O.F.B. to test whether the burners are already ignited. During the entire ignition process, keep your face and body at least 30cm away from the front opening, as flames may escape from the grilling area whilst igniting the gas.
-  5 Turn the operating knob for one of the two burners into the ignite position (the indicator on the operating knob is pointing to the ignite symbol) and push down the operating knob.

- 6 With the operating knob pushed down, wait 3-5 seconds and then press the red button on the piezo igniter, located directly next to the operating knob. When you hear the ignition noise, keep the operating knob pushed down for a further 5 seconds before letting go. You may need to use the piezo igniter multiple times.
- 7 Check whether the burner has ignited. To do so, whilst keeping at least 30 cm away, look in the front opening of your O.F.B. You should be able to see a flame or a bluish aura underneath the ignited ceramic burner.

**WARNING:** in the event that the burner has failed to ignite, turn the operating knob for the burner to the starting position and close the valve on the propane gas cylinder. Wait at least 5 minutes before reattempting to ignite the burner using a piezo igniter or a match, to allow unburnt gas to escape from the inner area of your O.F.B.

**⚠ DANGER**

If you don't allow 5 minutes for the gas to escape in the event that the O.F.B. fails to ignite, an explosive flame can be produced, which could lead to serious or even fatal injuries.

- 8 If the ignition attempt was successful, you can now ignite the second burner if so desired, by repeating steps 4 and 5. After successful ignition, also keep this operating knob pushed down for 5 seconds before letting go so that the valve's ignition safety device doesn't close again.
- ⚠ ATTENTION:** place the drip tray in the designated position below the grill grate. Make sure to place the grill grate in the lowest position (Meat-O-Meter Level 5) during pre-heating.

## MANUAL IGNITION

- ⚠ WARNING:** before each time you use your O.F.B., check the gas pipe for kinks, cracks, wear or cuts. If you establish that the gas pipe is damaged, you must not use the grill before you have replaced it. The gas pipe must be replaced with one that is approved by Otto Wilde Grillers. Contact your retailer or our customer services department for more information.
- 1 Make sure that the burner unit sits securely on the base of your O.F.B., the two pins of the upper part that protrude downwards are securely fixed in the keyhole-shaped pin holes in the base and the two lever closures on the back of the appliance are hooked in and clasped firmly shut.
  - 2 Turn both operating knobs to the Off position (the indicators on the two operating knobs point to the „O“ symbol). Stand to the side of the O.F.B. as it is possible that flames will escape during the ignition process.
- ⚠ WARNING:** before opening the valve on the propane gas cylinder, both operating knobs must be in the Off position and must not already be pushed down.
- 3 Slowly untwist the valve on the propane gas cylinder by turning the gas cylinder valve in an anti-clockwise direction.
- ⚠ WARNING:** never put your head in or directly in front of the opening of your O.F.B. to test whether the burners are already ignited. During the entire ignition process, keep your face and body at least 30cm away from the front opening, as flames may escape from the grilling area whilst igniting the gas.



# OPERATING INSTRUCTIONS

- ④ Ignite a fireplace match that's at least 20 cm long and insert this into the grilling chamber of your O.F.B. so that the flame is positioned underneath the burner that is to be ignited.
- ⑤ Turn the operating knob of the burner that is to be ignited into the ignite position (the indicator on the operating knob is pointing to the ignite symbol) and push down the operating knob. Once you hear the ignition noise of the burner, keep the operating knob pushed down for a further 5 seconds before letting go.
- ⑥ Check whether the burner has ignited. To do so, whilst keeping at least 30 cm away, look in the front opening of your O.F.B. You should be able to see a flame or a bluish aura underneath the ignited ceramic burner.

**⚠ WARNING:** in the event that the burner has failed to ignite, turn the operating knob for the burner to the Off position and close the valve on the propane gas cylinder. Wait at least 5 minutes before making another ignition attempt using a piezo igniter or a match, to allow unburnt gas to escape from the inner area of your O.F.B.

**⚠ DANGER**


If you don't allow 5 minutes for the gas to escape in the event that the O.F.B. fails to ignite, an explosive flame can be produced, which could lead to serious or even fatal injuries.

- ⑦ If the ignition attempt was successful, you can now ignite the second burner if so desired, by repeating steps 4 and 5. After successful ignition, also keep this operating knob pushed down for 5 seconds before letting go so that the valves ignition safety device doesn't close again. Place the drip tray in the designated position below the grill grate

**⚠ ATTENTION:** place the drip tray in the designated position below the grill grate. Make sure to place the grill grate in the lowest position (Meat-O-Meter Level 5) during pre-heating.

## IMPORTANT INFORMATION REGARDING THE WARRANTY AND DISCLAIMER

The O.F.B. is designed exclusively for outdoor use and must only be used for the intended purpose.

 **NOTE: this product has undergone safety tests and is only designed for use in a specific country. Information with the country code can be found on the rating plate, the rear of the appliance and the exterior packaging.**

 **NOTE: any modifications or alterations to this grilling appliance will invalidate the warranty. For this reason, do not carry out any modifications to the appliance.**

Despite the favourable cleaning characteristics of the O.F.B., the accumulation of fatty residues on the grill and inside the burning chamber are unavoidable in the long-term. These do not constitute cause for complaint.

As the front panel is subject to combustion smoke and high temperatures, discolouration in this area is unavoidable and does not constitute cause for complaint.

 **NOTE: this product has undergone safety tests and is only designed for use in a specific country. Information with the country code can be found on the exterior packaging.**

These parts are components that transfer or burn gas. For information regarding original spare parts of Otto Wilde Grillers, contact the Otto Wilde Grillers GmbH customer service department.

 **WARNING: never attempt to repair components that transport or burn gas yourself. If this product warning is not observed, actions may lead to a fire or explosion. This can cause serious personal injury, fatal accidents and material damage. For any questions relating to repairs, contact the Otto Wilde Grillers GmbH customer service department.**

OTTOS

O.F.B.



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**O.F.B.**



**OTTO  
WILDE**

SERIOUS GRILLERS

**FLEISCH AIN'T NO FIRLEFANZ.**

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