

Outdoorchef 18.127.96

Outdoorchef Ascona 18.127.96 Gas Barbecue Instruction Manual

Model: 18.127.96



1. IMPORTANT SAFETY INFORMATION

Read all instructions carefully before assembling and using your Outdoorchef Ascona 18.127.96 Gas Barbecue. Failure to follow these instructions could result in fire, explosion, or serious injury.

- **Outdoor Use Only:** This barbecue is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Ventilation:** Ensure adequate ventilation around the barbecue. Do not obstruct ventilation openings.
- **Gas Leaks:** Always perform a leak test before initial use and after any gas cylinder change. Use a soapy water solution; never use an open flame to check for leaks.
- **Flammable Materials:** Keep the barbecue clear of flammable materials, gasoline, and other flammable liquids and vapors. Maintain a safe distance from walls, fences, and other structures.
- **Children and Pets:** Keep children and pets away from the barbecue at all times, especially when in use.
- **Hot Surfaces:** The barbecue surfaces become very hot during operation. Use heat-resistant gloves and appropriate tools.
- **Gas Cylinder:** Only use gas cylinders that are compatible with the barbecue and its regulator. Ensure the gas cylinder is placed securely on the barbecue's designated shelf (for cylinders up to 7.5 kg).

2. PRODUCT OVERVIEW

The Outdoorchef Ascona 18.127.96 is a versatile gas barbecue designed for both direct and indirect grilling. It features a robust two-burner system with integrated ignition and the innovative Easy Flip funnel for optimal heat distribution and flare-up prevention.



Image 1: Front view of the Outdoorchef Ascona 18.127.96 Gas Barbecue, showcasing its black kettle design, sturdy frame, and side shelf.

Key Features:

- **2-Burner System:** Provides flexible heat control for various cooking methods.
- **Integrated Ignition:** Conveniently located in both heat controllers for easy startup.
- **Easy Flip Funnel:** Allows quick switching between direct and indirect grilling, reducing flare-ups.
- **Lid Hinge and Thermometer:** Integrated lid hinge for easy opening and closing, with a built-in thermometer for precise temperature monitoring.
- **Solid Wood Front Shelf:** Provides a practical surface for food preparation or holding utensils.
- **Bowl Leveling System and Adjustable Feet:** Ensures stability on uneven surfaces.

3. SETUP AND ASSEMBLY

Assembly is required for this barbecue. Follow the detailed instructions provided in the separate assembly guide included with your product. Ensure all components are present and undamaged before beginning assembly.

3.1 Unpacking

- Carefully remove all components from the packaging.
- Check the packing list to ensure all parts are accounted for.
- Dispose of packaging materials responsibly.

3.2 Gas Connection

1. Ensure the gas cylinder valve is closed.
2. Connect the gas regulator (a 37 mbar UK regulator is included) to the gas cylinder. Tighten securely by hand.
3. Connect the other end of the gas hose to the barbecue's gas inlet.
4. Place the gas bottle (up to 7.5 kg) on the designated shelf beneath the barbecue.

3.3 Leak Test

Perform a leak test every time the gas cylinder is connected or replaced.

1. Mix a solution of equal parts liquid dish soap and water.
2. Ensure all barbecue control knobs are in the 'OFF' position.
3. Open the gas cylinder valve slowly.
4. Apply the soapy solution to all gas connections (regulator to cylinder, hose to regulator, hose to barbecue inlet).
5. If bubbles appear, there is a leak. Close the gas cylinder valve immediately and re-tighten connections. Repeat the test. If leaks persist, do not use the barbecue and contact customer support.

4. OPERATING INSTRUCTIONS

Familiarize yourself with the controls and features before operating the barbecue.



Image 2: The barbecue with its lid open, revealing the grill surface and the two control knobs with integrated ignition on the front panel.

4.1 Ignition Procedure

1. Ensure the gas cylinder valve is open.
2. Push in and turn one of the control knobs to the 'HIGH' position.
3. While holding the knob in, press the integrated ignition button (usually part of the knob itself) repeatedly until the burner ignites. You should hear a click and see a flame.
4. If the burner does not ignite within 5 seconds, turn the knob to 'OFF', wait 5 minutes for gas to dissipate, and repeat the ignition process.

5. Once one burner is lit, you can light the second burner by pushing in and turning its control knob to 'HIGH'.

4.2 Direct and Indirect Grilling (Easy Flip Funnel)

The Easy Flip funnel system allows you to switch between direct and indirect heat.

- **Direct Grilling:** For searing, browning, and cooking foods that require high heat. Position the funnel with the smaller opening facing upwards, directly over the burner.
- **Indirect Grilling:** For slow cooking, roasting, or baking. Position the funnel with the larger opening facing upwards, creating a heat barrier between the food and the direct flame.



Image 3: Top-down view of the barbecue, showing the circular grill grate and the internal structure of the kettle, including the Easy Flip funnel.

4.3 Temperature Control

Adjust the control knobs to regulate the flame size and thus the cooking temperature. The integrated lid thermometer provides a reading of the internal temperature.

4.4 Shutting Down

1. Turn all control knobs to the 'OFF' position.
2. Close the gas cylinder valve.

5. MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and safe operation of your barbecue.

5.1 Cleaning the Grill Grate

- After each use, while the grate is still warm, brush off food residue with a grill brush.
- For a deeper clean, remove the grate and wash with warm soapy water. Rinse thoroughly and dry completely before storing or re-installing.

5.2 Cleaning the Easy Flip Funnel and Drip Tray

- Allow the barbecue to cool completely.
- Remove the grill grate and then the Easy Flip funnel.
- Scrape off any accumulated grease and food particles from the funnel and the drip tray.
- Wash with warm soapy water, rinse, and dry.

5.3 Exterior Cleaning

- Wipe down exterior surfaces with a damp cloth and mild detergent.
- Avoid abrasive cleaners or pads that could damage the painted finish.

5.4 Gas Line Inspection

- Periodically inspect the gas hose for cuts, cracks, or excessive wear. Replace immediately if any damage is found.

6. TROUBLESHOOTING

This section addresses common issues you might encounter with your barbecue.

6.1 Burner Not Lighting

- **Check Gas Supply:** Ensure the gas cylinder valve is fully open and the cylinder contains gas.
- **Check Connections:** Verify that all gas connections are secure and there are no leaks (perform a leak test).
- **Igniter Spark:** Listen for a clicking sound when pressing the ignition. If no click, check the battery (1 AAA battery required for ignition) or contact support.
- **Clear Burner Ports:** Ensure burner ports are not clogged with food debris. Clean if necessary.

6.2 Uneven Heating

- **Clean Burners:** Clogged burner ports can cause uneven heat. Clean the burners thoroughly.
- **Funnel Position:** Ensure the Easy Flip funnel is correctly positioned for the desired cooking method (direct/indirect).
- **Wind:** Strong winds can affect heat distribution. Position the barbecue in a sheltered area if possible.

6.3 Gas Odor

- **IMMEDIATELY:** Turn off all control knobs and close the gas cylinder valve.
- Move away from the barbecue.
- Do not attempt to light the barbecue.
- Perform a leak test. If a leak is detected and cannot be resolved by tightening connections, do not use the barbecue and contact emergency services or a qualified gas technician.

7. SPECIFICATIONS

Feature	Specification
Brand	Outdoorchef
Model Name	Outdoorchef Ascona 570 G black
Model Number	18.127.96
Product Dimensions (L x W x H)	67 x 97 x 106 cm
Item Weight	29.7 Grams (Note: This weight seems incorrect for a barbecue, likely a data entry error. Refer to product packaging for accurate weight.)
Color	Grey
Fuel Type	Gas
Recommended Uses	Outdoor
Finish Type	Painted
Included Components	Lid, Thermometer
Assembly Required	Yes
Material	Metal
Handle Material	Stainless Steel
Power Source Type	Gas

Feature	Specification
Heat Output	9700 Watts
Number of Main Burners	2
Grill Configuration	Two burners
Battery Requirements	1 AAA battery (for ignition)
Installation Type	Freestanding

8. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Outdoorchef website. Keep your proof of purchase for any warranty claims.

If you require technical assistance, have questions about assembly, operation, or maintenance, please contact Outdoorchef customer support. Contact details can typically be found on the manufacturer's website or in the product packaging.

