

Imor CAZORLA BLACK (080.725.1)

IMOR CAZORLA BLACK 3-Burner Gas Barbecue Instruction Manual

Model: CAZORLA BLACK (080.725.1)

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1. PRODUCT OVERVIEW

This manual provides essential instructions for the safe and efficient use of your IMOR CAZORLA BLACK 3-Burner Gas Barbecue. Designed for outdoor use, this barbecue operates with propane or butane gas and features three stainless steel burners, a piezo ignition system, and a lid with an integrated thermometer for versatile cooking.

Key features include:

- Three independent stainless steel burners, each with 8.5 kW power.
- Piezo electric ignition for quick and reliable startup.
- Cooking surface area of 58 cm x 36.5 cm.
- Lid with integrated thermometer, allowing for oven-style cooking.
- Removable grease tray and collection cup for easy cleaning.
- Two side shelves for convenient placement of utensils and food.
- Two wheels for easy mobility.
- Durable stainless steel construction with anti-corrosion finish.



Figure 1: Overall view of the IMOR CAZORLA BLACK Gas Barbecue.

This image shows the complete IMOR CAZORLA BLACK gas barbecue from an angled front view, highlighting its three control knobs, side shelves, and the lid with a thermometer. The black finish and sturdy construction are visible, along with the two wheels on one side for portability.

2. SETUP AND INITIAL PREPARATION

2.1 Unpacking and Placement

Carefully unpack all components. Although the barbecue requires minimal assembly, ensure all parts are present and undamaged. Place the barbecue on a stable, level, non-combustible surface outdoors, away from any flammable materials or structures. Maintain adequate clearance from walls and other objects.

2.2 Gas Connection

1. Ensure the gas cylinder valve is closed.
2. Connect the gas regulator to the gas cylinder. Ensure a secure fit according to the regulator's instructions.
3. Connect the other end of the gas hose to the barbecue's gas inlet. Tighten all connections firmly.

4. Perform a leak test: Apply a soapy water solution to all gas connections. Open the gas cylinder valve. If bubbles appear, there is a leak. Close the gas valve immediately and re-tighten connections. Repeat the test until no bubbles are observed. Never use an open flame to check for leaks.

This barbecue is designed to operate with propane or butane gas. The gas cylinder is not included.



Figure 2: Dimensions of the IMOR CAZORLA BLACK Gas Barbecue.

This image illustrates the overall dimensions of the IMOR CAZORLA BLACK gas barbecue. The height is approximately 123 cm, the width is 123.5 cm (including side shelves), and the depth is 57.5 cm. These measurements are crucial for proper placement and ensuring adequate space around the unit.

3. OPERATING INSTRUCTIONS

3.1 Ignition

1. Ensure the barbecue lid is open before ignition.
2. Open the gas supply valve on the cylinder.
3. Push in and turn one burner control knob to the HIGH position.
4. Press the piezo ignition button repeatedly until the burner ignites. You should hear a clicking sound and see a flame.
5. If the burner does not ignite within 5 seconds, turn the control knob to OFF, close the gas cylinder valve, wait 5 minutes, and then repeat the ignition process.
6. Once the first burner is lit, you can ignite other burners by simply turning their respective control knobs

to the HIGH position.

3.2 Temperature Control

Each of the three burners can be adjusted independently, allowing for precise temperature control across the cooking surface. Turn the control knobs between HIGH and LOW to achieve the desired heat level. The integrated thermometer in the lid provides a reading of the internal temperature, useful for oven-style cooking.

3.3 Oven Function

To use the barbecue as an oven, ignite the burners as described above, then close the lid. Monitor the temperature using the integrated thermometer and adjust the burner controls as needed to maintain the desired cooking temperature. This is ideal for roasting larger cuts of meat or baking.



Figure 3: View of the cooking grates and burners.

This image provides a close-up view of the cooking surface of the IMOR CAZORLA BLACK gas barbecue with the lid open. It clearly shows the stainless steel cooking grates and the heat diffusers covering the three burners below. The side shelves are also visible, ready for use.

4. CARE AND MAINTENANCE

4.1 General Cleaning

- Always ensure the barbecue is cool and the gas supply is turned off before cleaning.
- Clean the exterior surfaces with a mild detergent and a soft cloth. Avoid abrasive cleaners or scouring pads, which can damage the finish.
- For stainless steel components, use a specialized stainless steel cleaner to maintain their luster and prevent corrosion.

4.2 Cleaning Cooking Grates

After each use, once the grates have cooled, brush off any food residue with a barbecue brush. For a more thorough cleaning, the grates can be removed and washed with warm soapy water.

4.3 Grease Management

The barbecue features a removable grease tray and collection cup. Regularly empty and clean these components to prevent grease buildup, which can be a fire hazard. Ensure they are properly reinstalled before using the barbecue.

4.4 Storage

When not in use for extended periods, store the barbecue in a dry, sheltered area. Disconnect the gas cylinder and store it separately in a well-ventilated area, away from direct sunlight or heat sources. Consider using a protective cover to shield the barbecue from weather elements.

5. TROUBLESHOOTING GUIDE

This section addresses common issues you might encounter with your gas barbecue. Always ensure the gas supply is off and the barbecue is cool before attempting any troubleshooting steps.

Problem	Possible Cause	Solution
Burner does not ignite.	No gas supply, clogged burner port, faulty igniter.	Check if gas cylinder valve is open and cylinder has gas. Ensure gas connections are secure. Clean burner ports if clogged. Check igniter electrode for damage or misalignment.
Low flame or uneven heating.	Low gas pressure, partially clogged burner, regulator issue.	Check gas cylinder level. Clean burner ports. Ensure gas hose is not kinked. Reset the regulator by disconnecting and reconnecting it.
Grease fire.	Excessive grease buildup.	Immediately turn off all burners and the gas supply. Do not attempt to extinguish with water. Use baking soda or a fire extinguisher. Regularly clean the grease tray and collection cup.

6. PRODUCT SPECIFICATIONS

Feature	Detail
Model Name	CAZORLA BLACK

Feature	Detail
Model Number	080.725.1
Brand	Imor
Dimensions (L x W x H)	123.5 cm x 57.5 cm x 123 cm
Weight	32 kg
Fuel Type	Propane or Butane Gas
Number of Burners	3
Burner Power	8.5 kW per burner (Total 25.5 kW)
Burner Type	Stainless Steel
Cooking Surface Area	58 cm x 36.5 cm (2117 cm ²)
Grill Material	Stainless Steel
Ignition Type	Piezo Electric
Special Features	Anti-corrosion, Heat-resistant handle, Removable grease tray, Tool holder, Heavy-duty use, Integrated thermometer, 2 wheels, 2 side shelves.
Material	Stainless Steel (frame), Powder coating (handle), Electrostatic paint (finish)
Recommended Use	Outdoor

7. WARRANTY AND SUPPORT

7.1 Warranty Information

The manufacturer guarantees the availability of spare parts for this product within the EU for a period of 10 years from the date of purchase. For specific warranty terms and conditions, please refer to the documentation provided with your purchase or contact the seller.

7.2 Customer Support

Should you encounter any issues not covered in this manual, or require further assistance, please contact your retailer or the manufacturer's customer service. When contacting support, please have your model name (CAZORLA BLACK) and model number (080.725.1) ready.

For general inquiries or to find more information about IMOR products, visit the official IMOR website or consult your local dealer.

