

# Omica BBQ Grill

Safety Instructions and Operation Manual  
800605

**EAT**  
outdoors

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# Warning

Please carefully read all instructions provided before using this appliance. This appliance must be installed in accordance with the instructions and local regulations. The use of this appliance in enclosed areas can be dangerous and is prohibited.

- Perform the 'leak test' after each change of the gas cylinder.

## **Never check for leaks with a naked flame**

- Do not store other flammable vapours or liquids near this appliance.
- Use outdoors only.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- WARNING! This oven will become very hot, do not move the appliance during use.
- WARNING! Accessible parts may be very hot. Keep away from young children.
- Never leave the oven unattended while lit.
- Only use the oven on a level surface.
- Turn off the gas supply at the gas cylinder after use.
- Do not modify the appliance.
- Any modification of the appliance may be dangerous and will void the warranty.
- Do not replace the grill with an extra hot plate. The warranty will be voided and it is in violation of the gas approval. The grill provides ventilation needed for the oven to operate safely. It is not designed to be a solid hotplate device.
- Ensure all packaging and transit protection materials are removed prior to using the appliance.
- It is recommended that protective gloves should be worn when handling particularly hot equipment.

## **If you smell gas, follow the steps below:**

1. Extinguish all naked flames; do not operate any electrical appliances
2. Close the valve of the regulator to stop gas running to the unit and turn the oven to the OFF position (full disk = ●)
3. Ensure the regulator is fixed to the bottle correctly.
4. Check the hose from the gas bottle to the unit has no splits - this can be done with soapy water to identify splits in the hose.
5. Perform a leak test.
6. If odour persist contact Heat Outdoors or a gas supplier.

## For your safety:

1. Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. A gas cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

## Leakage Test

Gas connections on the appliance are leak tested prior to shipment. Possible mishandling of the appliance during shipment can damage the integrity of some parts.

Do **NOT** use a naked flame to test for leaks.

A complete gas leakage test must be performed again at the installation site. Please follow the procedure below for leakage test.

1. It is advised to make a soap / liquid detergent and water solution to identify any holes/splits or loose fittings in the tube.
2. Make sure the control tap is in the **OFF** position on the control panel.
3. Apply the solution to the hose using a brush or rag.
4. Turn **ON** the gas supply and check for bubbles from the hose. If the air bubbles appear this indicates a leak in the hose.
5. If a leak is present, turn **OFF** the gas supply immediately, tighten or replace any leaking fitting carefully, turn gas again and recheck.

## Safety Precautions

- Performance and safety service of this appliance should be performed annually by a qualified gas engineer.
- Do not use the heater in a combustible atmosphere.
- Do not store or use petrol or other flammable liquids in the oven unit.
- Before using the unit check the whole gas system i.e. hoses for splits, twists which may cause gas to leak or prevent flow.
- The recommended frequency of checking the tubing or the flexible hose is at least once per month and each time the cylinder is changed. If it shows signs of cracking, splitting or other deterioration it should be changed for new hose of the same length and of the equivalent quality.
- Disconnect gas cylinder before moving the oven.
- Do not attempt to modify any parts of the appliance.
- The appliance is not recommended to be used in basements, below ground level or in areas with limited / no ventilation.

- Ensure the appliance is placed on a solid and level surface.
- It is recommended that you change the regulator annually to avoid blockages.
- Do not clean the appliance with cleaners that are combustible or corrosive.
- Never leave the burners on high for more than 10 minutes unless actually cooking. If the burner makes a hissing sound when lit, it may be burning inside. Turn the burner off, allow it to cool before attempting to use.
- Do not allow build up of unburned gas.
- Remove sticker from hood before use.
- Drip tray should be cleaned regularly to prevent excessive fat and grease build up.
- The gas cylinder valve should be turned off when the appliance is not in use.
- Avoid using the appliance when it is raining to prevent water ingress.
- Keep children and vulnerable people away from the appliance when in use.
- Check the appliance immediately if any of the following exists:
  - There is a smell of gas.
  - The performance of the appliance seems to be reduced.
  - The burner makes popping or hissing noise during use (a slight popping noise is normal when the flame is extinguished after use).
- Do not obstruct the ventilation holes of the cylinder housing.
- Only use the gas specified - 13kg-15kg Propane patio gas.
- In adverse weather conditions it is advised the oven is stored undercover or inside where possible.
- The gas cylinder should be turned off when the oven is not in use.

# Location

## **The appliance is for outdoor use only.**

Do not use the appliance indoors or in an enclosed area. Always ensure that adequate air ventilation is provided.

- Do not use the appliance in a basement or below ground level.
- This appliance should only be used in an above ground open-air situation with natural ventilation, where gas leakage or combustible materials are dispersed.
- This appliance should not be located under overhead combustible construction and proper clearances must be maintained at all times from combustible construction and/or materials, with **MINIMUM** clearances as follows:
  - From sides 600mm
  - From back 600mm
  - From above 1000mm

**This appliance should only be used in an outdoor area and should not be used in a building, garage or any other enclosed area.**

**Always place the gas cylinder beside the oven when not in use. There may be room for a gas bottle underneath the burners - this is only to be used when the oven is cold!**

Any enclosure in which the appliance is used must comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls.
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
  - I. at least 25% of the total wall area is completely open; and
  - II. at least 30% of the remaining wall area is open and unrestricted.

In the case of balconies, at least 20% of the total area of the side, back and front wall areas shall be and remain open and restricted.

### **NOTE**

Fires resulting from ignition of grease will void the warranty. Ensure that the gas cylinder is suitable for the product.

# Technical Specifications

## USE ONLY THE HOSE AND REGULATOR PROVIDED

If a replacement is necessary, please contact Eat Outdoors to arrange a replacement. The use of unauthorized parts can create unsafe conditions.

Close the valve of the gas cylinder or the regulator after use.

The use of this appliance in enclosed areas can be dangerous and is PROHIBITED.

The appliance must use an EN16129 approved gas regulator and EN16436-1 approved gas hose with a length of at least 1 meter. The maximum length of the hose must not exceed 1.5m. You will need to purchase them from your local gas supplier if not supplied.

Omica BBQ Grill				CE 2575-22	
Appliance Code	800605				
Total Heat Input	$\Sigma Q_n = 4\text{kW}(291.08 \text{ g/h})$				
Gas Category	$L_{3B/P(30)}$	$L_{3+(28-30/37)}$	$L_{3B/P(37)}$	$L_{3B/P(50)}$	
Types of gas and gas pressure	G30, G31 or their mixtures at 28-30	G30 at 28-30mbar G31 at 37mbar	G30, G31 or their mixtures at 37 mbar	G30, G31 or their mixtures at 50 mbar	
Injector size:	1.05mm	1.05mm	0.98mm	0.91mm	
PIN Code	02575DN32180				
USE OUTDOORS ONLY. USE IN WELL VENTILATED AREAS					
WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY					
READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE					

**ATTENTION:** This appliance is fitted with a flexible gas rubber pipe and clamps that must be used; never use a different kind of either and always use according to the national regulations in force of the country of destination. These components should be periodically replaced, according to the date reported on the body of each of them, or according to the national regulations in force of the country of destination. An LPG cylinder is not included should be acquired according to LPG compartment shape and cylinder support.

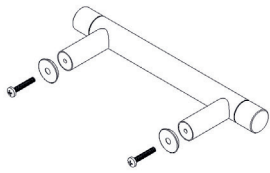
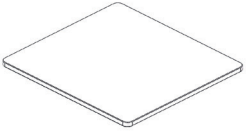
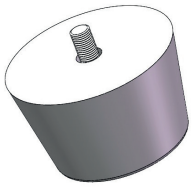
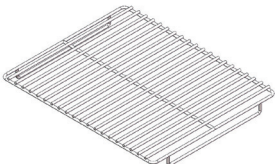
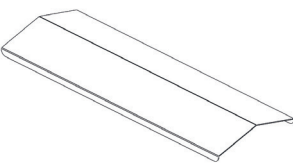
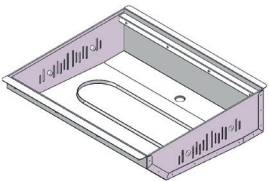
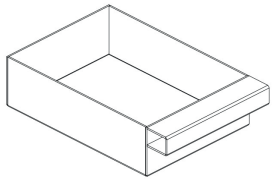
## Installation

Important safety requirements:

### THIS APPLIANCE IS FOR OUTDOOR USE ONLY

- DO NOT** operate this appliance before reading the instruction booklet.
- DO NOT** place articles on or against this appliance.
- DO NOT** use or store flammable materials near this appliance.
- DO NOT** operate this appliance indoors.
- DO NOT** enclose this appliance
- Installation and repair should be done by a qualified service person. The appliance must be inspected before use and at least annually serviced by a qualified gas engineer. More frequent cleaning may be required.

# Pack Contents

<p><b>Handle x 1</b></p> 	<p><b>Pizza Stone x 1</b></p> 	<p><b>Foot Pads x 4</b></p> 
<p><b>Warming Rack x 1</b></p> 	<p><b>Heat Shield x 1</b></p> 	<p><b>Foot pads x 4</b></p> 
<p><b>Grease Box x 1</b></p> 		



# Assembly Instructions

This gas oven must be installed on a flat, stable surface away from combustable materials.

## Assembly tips:

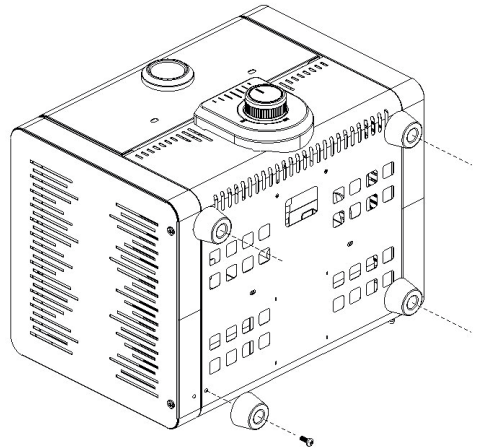
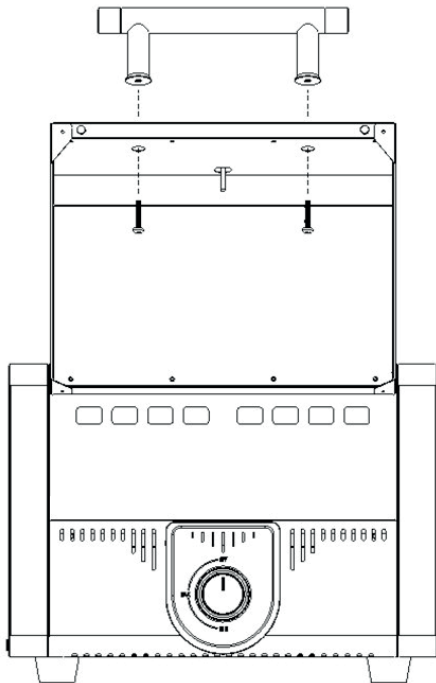
- Remove all contents from packaging and make sure all the parts are present before attempting to assemble.
- Tighten all bolt connections by hand first.
- When the oven is fully assembled, retighten the screws, buts and bolts by using a wrench and screw driver.

## Tools Required:

- Phillips screwdriver
- Pliers or adjustable spanner

## Step 1

1. Assemble the feet (part 3) onto the body as shown. Use the bolts A to tighten it.

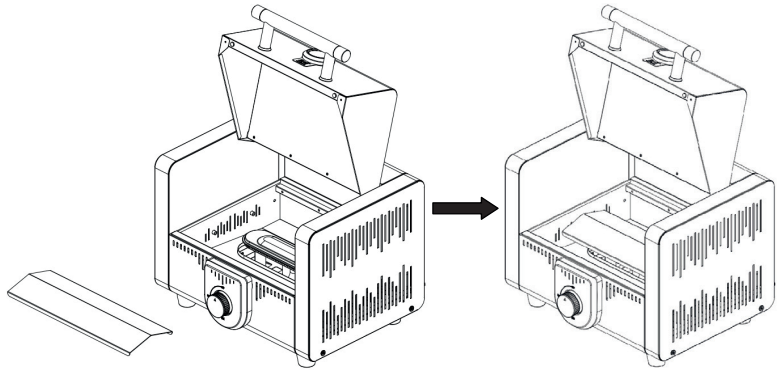


## Step 2

2. Install the handle as shown in the diagram.

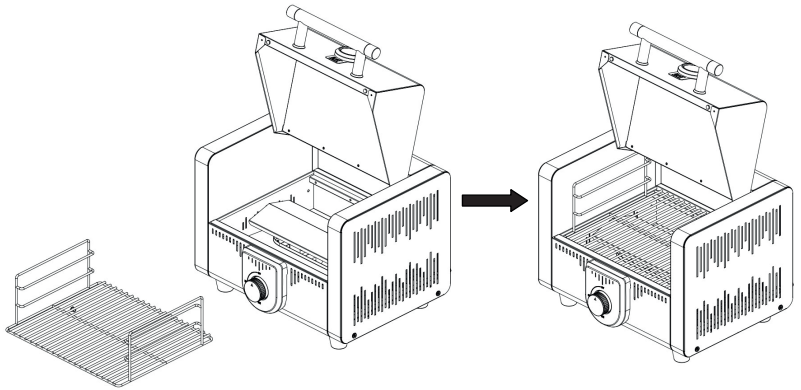
### Step 3

Install the heat shield on top of the burner. There are 4 pins to support the heat shield.



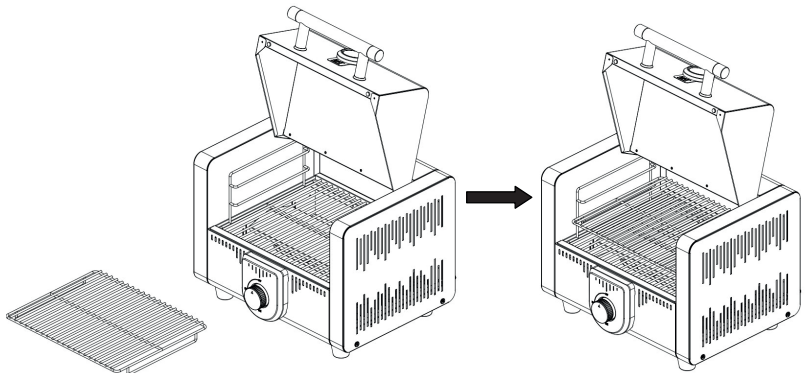
### Step 4

Install the cooking grate as shown.



### Step 5

Install the warming rack on to the cooking grate as shown below, two optional levels can be used.



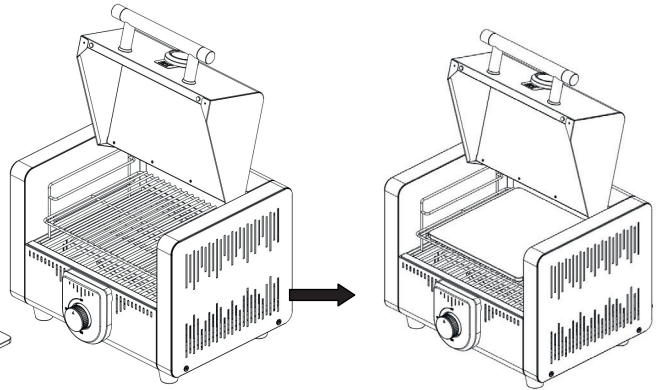
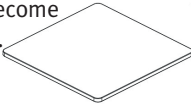
## Step 6

Place the pizza stone on the warming rack.

### Note:

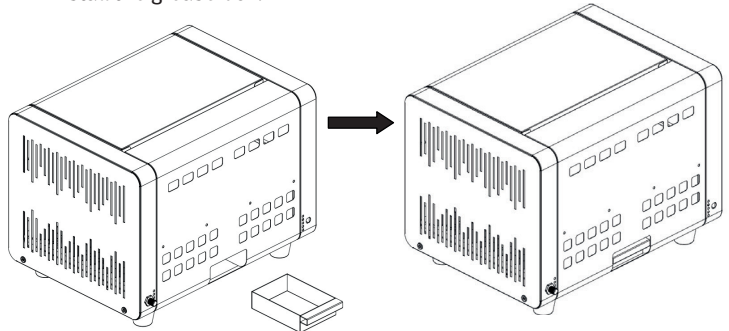
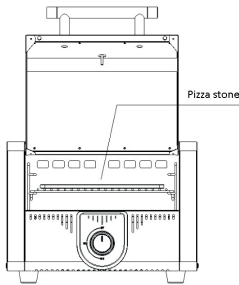
The pizza stone can be placed on the warming rack only.

When palced on the cooking grate directly, the control panel and knob can become too hot to touch.



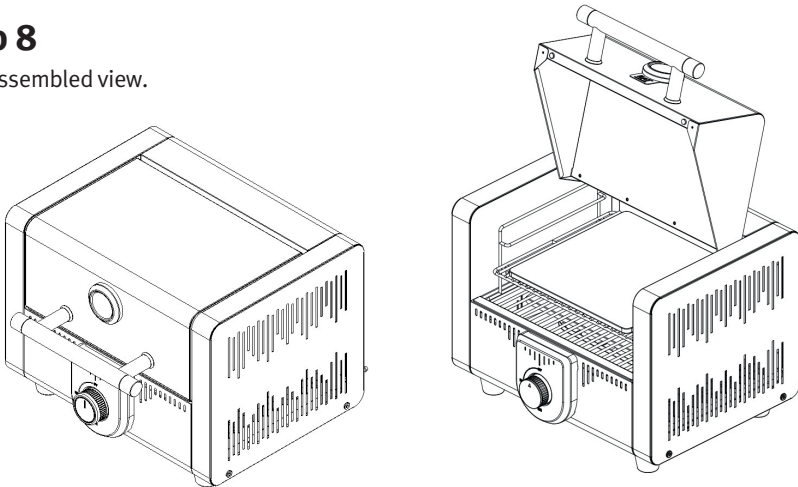
## Step 7

Install the grease box.



## Step 8

Fully assembled view.



# Gas Cylinder Safety Information

## Gas type

Note the labeling of appropriate gases listed on your oven and ascertain that the gas you have is suitable for your oven. Be aware that several different valves for gas cylinders exist, and that the regulator must connect appropriately to your gas cylinder.

The appliance can be used with any gas cylinder of weights between 4.5 - 15 Kg butane and 3.9 - 13 Kg propane. The gas cylinder should not be dropped or handled roughly!

## Gas Connection

- Never try forcing the gas cylinder valve to fit the gas regulator.
- Never make adjustments to low-pressure regulator and hose coupling.
- The gas hose must be inspected for signs of damage/leakage prior to being used. If any of these parts are being replaced, use only parts specified by the manufacturer.
- The regulator and gas hose should be secured by using hose clamps, which are tightened with the use of a screw driver.
- Do not secure any attachments with tape, or similar materials not meant for gas applications.
- When the gas cylinder is not in use, it must be turned off and disconnecting the regulator is advisable.

## Hose and regulator replacement

In the case of a problem arising with the hose and regulator please contact your oven supplier for a list of approved replacement parts. The hose and regulator assembly parts must comply to CE gas standards.

## Gas cylinder storage

Gas cylinder not in use are to be stored outdoors in a well ventilated place, out of reach from children. Make sure that the gas cylinder is placed in an upright position and on an evenly surfaced ground. Additional gas cylinder are not to be stored underneath or in proximity to the oven.

## Safety when leakage of gas is suspected

- Turn off the oven's gas supply and disconnect the regulator from the gas cylinder.
- Wipe out any open flames and remove possible ignition sources. If the smell of gas is sustained, please contact your gas supplier or the fire department immediately.
- If the gas cylinder appears to be the source of smell/leakage, place this outdoor with good ventilation and away from possible ignition sources

# Operation

## Lighting procedure

- Lighting the oven is easy, but must be done with due care.
- Make sure the gas is turned **ON** at the cylinder, or that gas is available to the oven.
- Make sure the gas cylinder is filled.
- Check that end of each burner tube is properly located over each valve orifice.
- Make sure all gas connections are securely tightened.

## Flame thrower ignition

This oven is equipped with automatic ignition, as indicated on the front fascia of the oven frame. It works by throwing a flame to the side of the burner to light. Push the knob in and turn anti-clockwise to the **HIGH** position. You should hear and feel a click from the knob. Hold the knob in until the burner ignites. If the burner does not light on the first attempt, return the knob to the **OFF** position and try a couple more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again.

## Manual Ignition

1. Place a lit match or gas lighter (not provided) to the outlet.
2. Keep your hand below the bottom of the burner while doing this.
3. Turn the burner **ON**.
4. You should see the burner alight.
5. Repeat to light the other burners.

## Turning OFF the oven

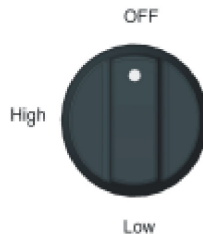
When finished cooking, leave the burners at the **HIGH** position up to 5 minutes so that any remaining grease from the food will be removed.

When turning **OFF** the oven, close the supply from the gas cylinder first; this will allow the gas remaining in the hose to evaporate. This will only require a few seconds. The burners can then be switched **OFF**.

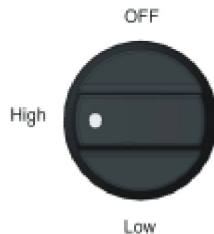
## Controlling the flames

The knobs have three basic positions. You can achieve any flame height between low and high by rotating the knob between these positions.

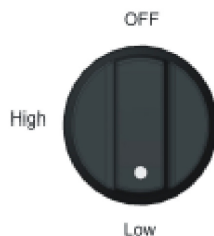
### Burner **OFF**



### Burner on **HIGH**



### Burner on **LOW**



### **NOTE**

'Blowback' is a situation where the flame burns inside the burner, towards the front, recognised by a sharp roaring sound coming from the burner. It is not dangerous unless allowed to persist. If this occurs, simply turn the burner **OFF**, wait a few seconds, and then relight.

## First time use - curing the plate

During manufacturing, the cooking surface is coated with a non-toxic paint. This paint will come off completely over time. Its purpose is purely to help protect your oven during transport and storage.

Coat the cooking surface with canola oil or cooking oil. Light the oven. Leave the oven with all burners on low for about 30 minutes. Paint may come off at this time. After cleaning, the cooking surface is now cured and ready for use. This process only needs to be done the first time you use the oven.

## Preparing the cooking surface

It is recommended to coat the cooking surface with cooking oil before lighting as this will help keep the food from sticking to the cooking surface. Turn on the burners and leave them burning at a low temperature (“LOW”) to preheat the cooking surface.

## While cooking

Flames caused by fat dripping from the food could damage the food, causing the food to burn easily. Remove excess fat from the meat if this becomes a problem. Removing the meat from the flames is also advisable. Always monitor your cooking and avoid leaving the oven unattended while cooking.

## After cooking

To turn the oven off, it is best to turn off the cylinder first, and allow all the gas remaining in the hose to burn off, this will only take a couple of seconds. Then turn off all burners.

## Drip tray

Drip tray must be cleaned regularly and checked each time before use. Always empty drip tray before each use. Overflow of the drip tray might cause serious burns or injuries. Never touch the drip tray until the oven and fat have cooled down completely. Fat fire from excessive fat or grease build up is not covered by warranty.

## IMPORTANT INFORMATION

- This product is for outdoor use only.
- Do **NOT** use indoors.
- Do **NOT** use below ground level.
- Do **NOT** store gas cylinders below ground level.
- Gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- Do not store or use gas cylinders on their side as this could allow liquid gas into the supply pipes with serious consequences.
- Leak test your appliance before each use. Leak test the hose connections each time you reconnect the gas cylinder.
- Always turn off the gas at the cylinder when not in use.
- Open the door of the frame to inspect the hose before each use. If there is evidence of excessive abrasion or wear, or the hose is cut it must be replaced prior to the appliance being put into operation.
- Only use hose supplied from the manufacturer.

**You must have the correct gas cylinder, regulator and hose for appliance to operate safely and efficiently. Use of an incorrect gas cylinder, regulator or hose is dangerous and will void the warranty on this product.**

# Cleaning & maintenance

Burning at maximum heat for approximately 5-10 minutes is recommended after each use to clean the cooking surface. Remnants of food and grease can then be removed using a brush. You should use an oven mitt to avoid burning yourself. Then re-coat the plate with cooking oil for continued protection.

## NOTE

The cooking surface should be coated with cooking oil if the oven is not to be used for a longer period of time. Failure to do this will result in a layer of rust on the surface.

## Caring for the oven

Your oven should be kept clean to prevent deterioration and it will look better and last longer if you keep the oven clean.

The oven should be regularly cleaned and be protected by a fitted cover when not in use. Clean the oven thoroughly on a regular basis, and cover it with a thin layer of neutral oil (acid free oil).

Grease can build up on the frame itself. Most of it can be cleaned off with hot water. Use a non-caustic cleanser for more stubborn stains.

Movable parts such as the hinges, wheel nuts and doors should be sprayed with a lubricant.

## Reminder

Always ensure that the appliance has cooled down before cleaning. Hot surfaces may cause serious burns or injuries. If the appliance is still hot, use oven mitts to protect your hands.

## Oven Maintenance

Apart from cleaning, your BBQ is a fairly low maintenance appliance. Below are a couple of things worth looking at though. Remember to turn off and disconnect the gas before any maintenance is carried out.

- If your oven uses a flexible hose to connect to the gas, check the rubber O-ring on the regulator end of the hose assembly at least once a year. If it appears worn or cracked, have it replaced. The flexible hose is 800mm in length.
- We recommend having your oven checked by an authorized service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- If you use a portable gas cylinder, you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.
- Keep the outdoor oven area clear and free from combustible materials, gasoline, and other flammable vapours or liquids.
- Make sure there is no obstruction surrounding the oven, which may block the flow of combustion and ventilation air.
- To maintain the surface of your hotplate, it is recommended to keep the hotplate plate oiled at all times and covered when not in use. An oven cover is also recommended to protect your oven from all weather conditions.

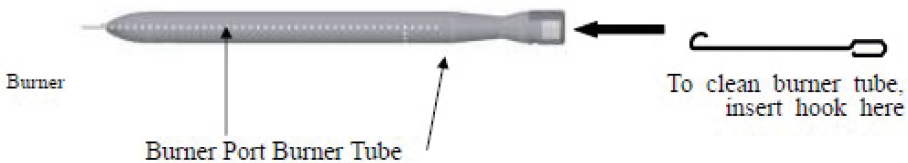
## Burner Maintenance

You should check the burners periodically for any sort of blockage. To do this, remove and inspect them. If any of the holes are clogged, gently tap the burner onto a hard surface to remove residue. Use a wire brush to unclog the holes. Once this is done, lightly coat the burners with oil to help protect them from rust.

To reduce the chance of “FLASH-BACK”, the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your oven has not been used for a period of time

1. Turn all burner valves to the full **OFF** position.
2. Turn the gas cylinder valve (clockwise) to the full **OFF** position.
3. Detach the regulator assembly from the gas cylinder.
4. Remove all burners from the bottom of the oven. Use a screwdriver or needle nose pliers.
5. Carefully lift each burner up and away from the gas valve orifice.
6. Refer to figure below and perform one of these three cleaning methods.

Bend a stiff wire, (a lightweight coat hanger works well) into a small hook as shown below. Run the hook through the burner tube and inside the burner several times to remove any debris.



Use a bottle brush with a flexible handle. Run the brush through the burner tube and inside the burner several times, removing any debris.

Use an air hose to force air through each burner tube. The forced air should pass debris or obstructions through the burner and out the ports.

1. Regardless of which burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.
2. Use a wire brush to clean the entire outer surface of each burner until free of food residue or dirt
3. Clean clogged ports with wire, such as an open paper clip.

Inspect each burner after installation, check to ensure that the gas valve orifices are correctly placed inside the end of the burner tubes. Also check the position of your spark electrode.



# Storage

## Between uses:

- Turn the control knob to “OFF” position.
- Turn LPG cylinder to “OFF” position.
- Store heater upright in an area sheltered away from weather conditions (such as rain, sleet, hail, snow).
- If desired, cover heater to protect exterior surfaces and to help prevent dust and debris collecting in air passages.

## During periods of extended inactivity or when transporting:

- Turn the control knob to “OFF” position.
- Disconnect LPG Cylinder and move to a secure, well-ventilated location outdoors.
- DO NOT store in a location that will exceed 50 degrees C.
- Store heater upright in an area sheltered away from weather conditions (such as rain, sleet, hail, snow).
- If desired, cover heater to protect exterior surfaces and to help prevent dust and debris collecting in air passages.

# Disposal

In accordance with European Directive 2001/96/EG concerning used electrical and electronic appliances (waste electrical and electronic equipment – WEEE), please return any electrical equipment that you will no longer use to the collection points provided for their disposal.



This symbol indicates that the appliance cannot be treated as normal domestic trash, but must be handed to a collection point for recycling electric and electronic appliances.

Information concerning where the equipment can be disposed of can be obtained from your local authority.

# Customer Service

- Repairs must be carried out by authorized gas specialist, ensuring appliance safety.
- Please contact a qualified service agent or a suitably qualified gas engineer.
- Improper repairs could lead to danger to the user.

Warranty does not cover damage of failure which results from alteration, accident, misuse, abuse, neglect, commercial use or improper maintenance. In line with our policy of continuous product development we reserve the right to change the product and documentation specifications without notice.

# **EAT** outdoors

Unit 9, Stort Valley Industrial Estate  
Stansted Road, Bishop's Stortford  
Hertfordshire, CM23 2TU  
United Kingdom

**[www.heat-outdoors.co.uk](http://www.heat-outdoors.co.uk)**  
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