

OUTBACK®

Assembly and Operating Instructions for Outback® Omega Charcoal 100 and Omega Charcoal 200 Barbecues



Omega Charcoal 100



Omega Charcoal 200

Photographs are not to scale.
Specifications subject to change
without prior notice.



WARNING

- For outdoor use only - do not use indoors! Not for commercial use.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- **WARNING!** Accessible parts may be very hot. Keep children and pets away!
- **CAUTION:** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3!
- **WARNING!** This barbecue becomes very hot. Do not move it during operation!
- Install this barbecue on a safe and even surface.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.

A. Parts List

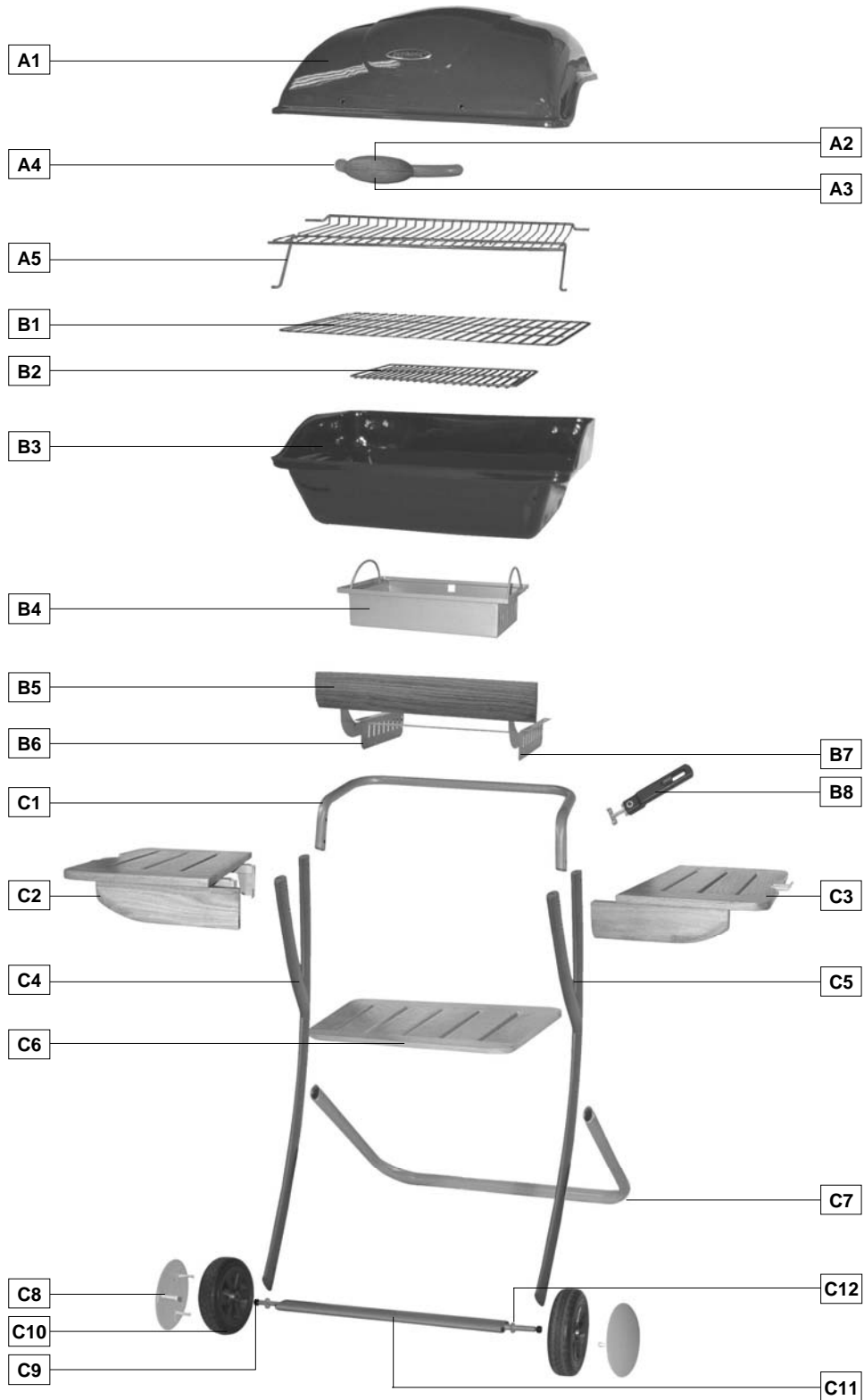
Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see 'Hardware Reference Diagram'.

	Code	Part	Qty	Outback® Omega Charcoal 100	Outback® Omega Charcoal 200
LID	A1	Hood	1	✓	✓
	A2	Wood Hood Handle - Top Half	1	✓+	✓+
	A3	Wood Hood Handle - Bottom Half	1	✓+	✓+
	A4	Hood Handlebar	1	✓	✓
	A5	Warming Rack	1	✓	✓
BODY	B1	Cooking Grill	1	✓+	✓+
	B2	Charcoal Grill	1	✓	✓
	B3	Barbecue Body	1	✓	✓
	B4	Ash Pan	1	✓	✓
	B5	Wooden Vent Handle	1	✓	✓
	B6	L/H Vent	1	✓+	✓+
	B7	R/H Vent	1	✓+	✓+
	B8	Grill Lifting Handle	2	✓	✓
TROLLEY	C1	Rear Handlebar	1	✓	✓
	C2	L/H Side Shelf Assembly	1		✓
	C3	R/H Side Shelf Assembly	1		✓
	C4	L/H Leg	1	✓	✓
	C5	R/H Leg	1	✓	✓
	C6	Table	1	✓	✓
	C7	Support Leg	1	✓	✓
	C8	Hubcap	2	✓	✓
	C9	Locknut	2	✓	✓
	C10	Wheel	2	✓	✓
	C11	Axle Assembly	1	✓	✓
	C12	Wheel Washer	2	✓	✓
HARDWARE	D1	Wheel Axle Bolt	4	✓	✓
	D2	Rear Handlebar Bolt	4	✓	✓
	D3	Vent Bolt	2	✓	✓
	D4	Vent Nut	2	✓	✓
	D5	Body Bolt	4	✓	✓
	D6	Washer	4	✓	✓
	D7	Spacer	4	✓	✓
	D8	Table Bracket Bolt	4	✓	✓
	D9	Table Bracket Nut	4	✓	✓
	D10	Leg Joint Bolt	2	✓	✓
	D11	Leg Joint Nut	2	✓	✓
	D12	Side Shelf Bolt	8		✓

✚ Pre-Assembled Component

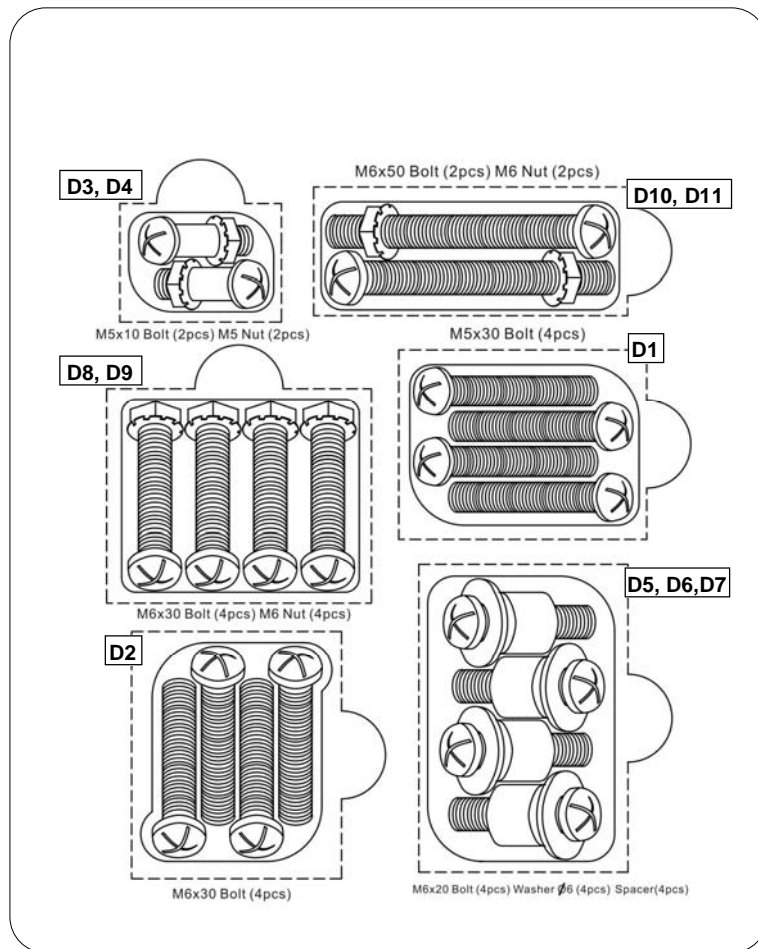
B. Parts Diagrams

Quantities vary according to model purchased. Specifications subject to change without prior notice. For more details on hardware, please see 'Hardware Reference Diagram.'



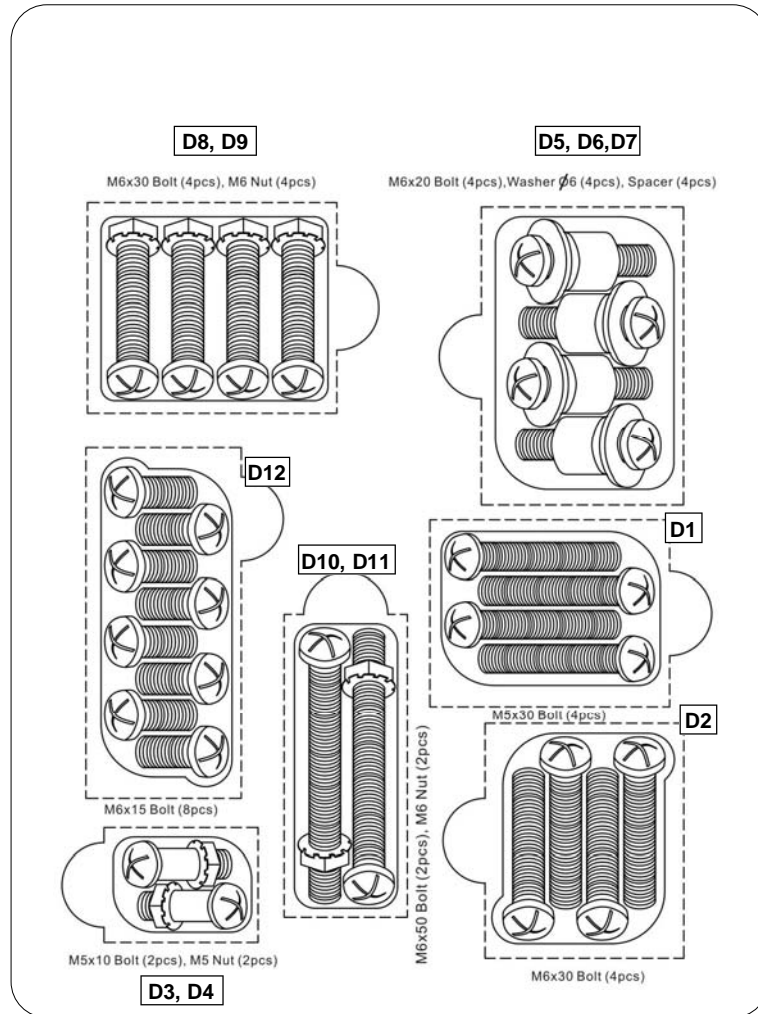
C1. Omega Charcoal 100 Hardware Reference Diagram

Specifications subject to change without prior notice.



C2. Omega Charcoal 200 Hardware Reference Diagram

Specifications subject to change without prior notice.



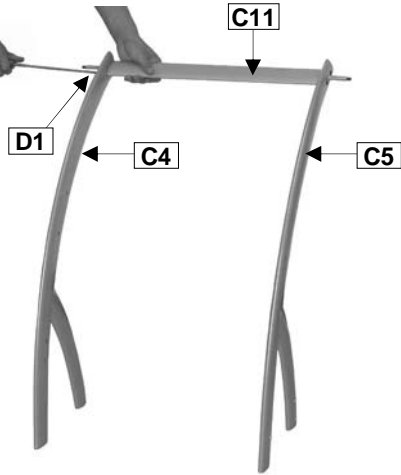
D. Assembly

TOOLS NEEDED FOR ASSEMBLY:

Medium size flat blade or Philips/crosspoint screwdriver, adjustable spanner or metric spanner set

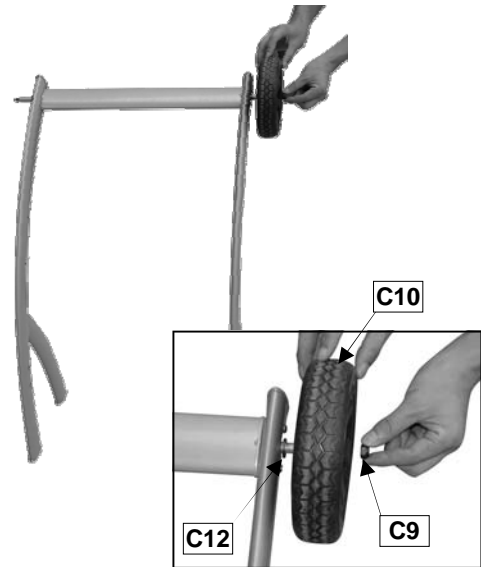
Whilst every care is taken in the manufacture of this product, care must be taken during assembly in case sharp edges are present.

1



Remove the locknuts (C9) and wheel washer (C12) from the ends of the axle assembly. Attach the axle assembly (C11) to the L/H legs (C4) and R/H legs (C5) using the wheel axle bolts (D1). **For Omega 100 users only: the pair of threaded holes on the legs must face to the inside with the plain face on the outside. For Omega 200 users only: the pair of threaded holes on the legs must face to the inside with the 2 pairs of threaded holes facing on the outside.**

2



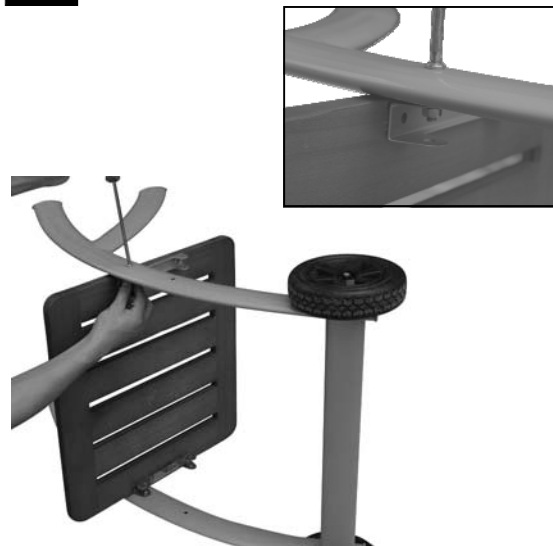
Attach the wheel washer (C12) to the axle. Slide the wheels (C10) onto the axle assembly, and replace the locknuts on the axle ends to secure the wheels.

3



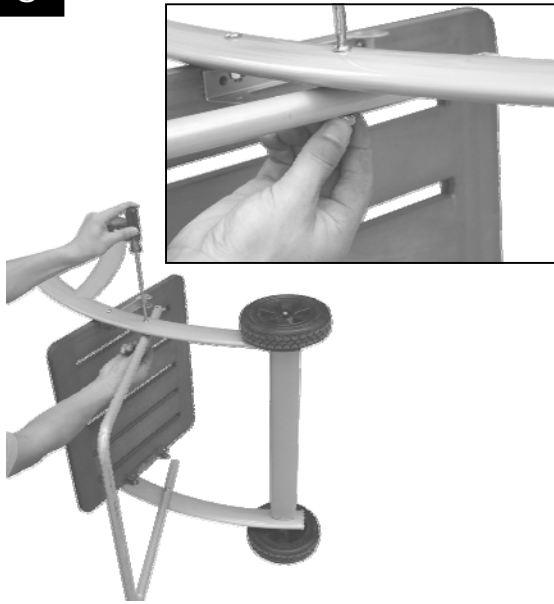
Align the tabs on the inside of the hubcaps (C8) with the holes in the hubs of each wheel (C10) and press into place.

4



Attach the table (C6) to the L/H and R/H legs using the table bracket bolts (D8) and nuts (D9).

5



Attach the support leg (C7) to the L/H and R/H legs (C4, C5) using the leg joint bolts (D10) and nuts (D11).

6



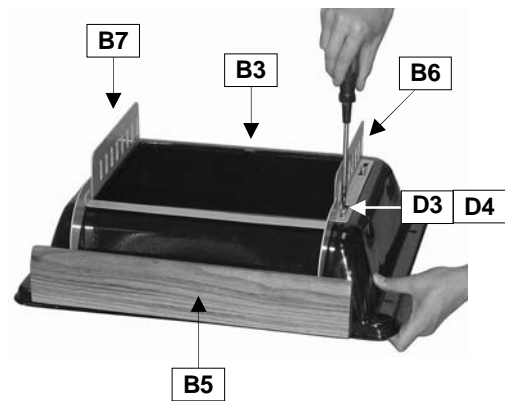
Connect the support leg to the table using the leg joint bolts (D8) and nuts (D9).

7



Attach the rear handle bar (C1) using the rear handlebar bolts (D2).

8



Insert the pre-installed bolts on the underside of the body (B3) into the keyhole slots in the L/H and R/H vents (B6, B7). Secure the remaining slots of the vents using the vent bolts (D3) and nuts (D4).

9



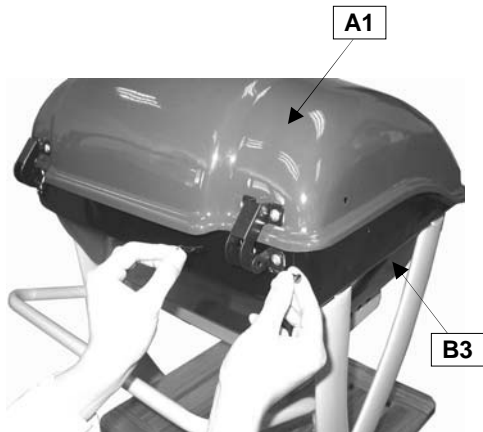
Secure the barbecue body to the tops of the L/H and R/H legs by threading the body bolts (D5) through a washer (D6), the barbecue body (B3), spacer (D7), and screwing into the tops of the legs.

10



Remove the hood handlebar bolts from the handlebar. Attach the hood handlebar (A4) to the hood (A1) by threading the handlebar bolts through the hood and screwing into the handlebar.

11



Unlock the hinge pins from the hood hinges. Place the hood (A1) on top of the body (B3) and align the hinge tops and bottoms. Insert the hinge pins through both hinge halves and lock into place with R-clip.

12



Place the ash pan (B4) into the barbecue body. Ensure the pan lies level within the body.

13



Place the charcoal grill (B2) into the barbecue body. Ensure the grill lies level within the body.

14



Place the cooking grill (B1) into the barbecue body. Ensure the grill lies level within the body.

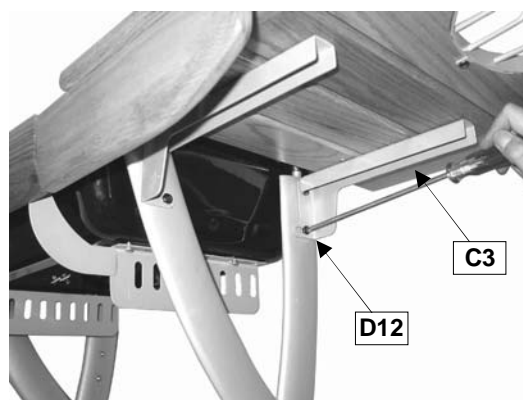
15



Insert the short wire ends of the warming rack (A5) into the corresponding holes in the hood. Insert the long wire ends of the warming rack into the corresponding holes in the barbecue body.

Omega Charcoal 100 assembly is now complete.

16



FOR OMEGA CHARCOAL 200 USERS ONLY:

Attach the side shelves (C2, C3) to the L/H and R/H legs using the side shelf bolts (D12).

Omega Charcoal 200 assembly is now complete.

E. Important Information

Please read and understand these instructions before assembly and use.

- Retain these instructions for future reference.
- For outdoor use only – do not use indoors!
- Do not move the barbecue while lit.
- Ensure the ash pan is in place before use.
- Never remove the ash pan whilst the barbecue is in use. Wait until the barbecue is completely cooled before removing it.
- Modification of the barbecue may be dangerous, is not permitted, and will nullify any warranty.
- Use this barbecue only on a stable, flat plane.
- Do not use within 1m of any flammable structure or under any combustible surface.
- Caution: CAUTION! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- WARNING! This barbecue becomes very hot. Do not move it during operation.
- WARNING! Keep children and pets away.
- Failure to follow the instructions in this manual could result in serious injury or property damage.
- If you have any queries regarding these instructions, contact your local dealer.

F. Installation

F1. Selecting a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area on a safe and even surface. Take care to ensure that it is not placed UNDER any combustible surface. The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface. Keep this barbecue away from any flammable materials!

G. Operation

G1. Warning

- Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.
- This barbecue is designed for charcoal use only. We do not recommend the use of lump wood charcoal or lump wood based charcoal

products as they burn too quickly in this design. We recommend using charcoal briquettes. Use only enough briquettes to cover the charcoal grill in a single layer. Do not overload the charcoal grill. The maximum amount of briquettes to be used at any one time is 0.75kg.

G2. Lining the Ash Pan

Line the ash pan with aluminium foil. This will protect the pan, help better reflect heat, and make cleaning easier when barbecuing is finished.

G3. Starting the Charcoal

- Caution: CAUTION! Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN1860-3.
- Block Type Starters – Form charcoal in a pyramid around it. Light the starter block. When charcoal is well lit, spread around the charcoal grid and add more as necessary.
- Liquid Starters – Place charcoal in a shallow tin. Pour liquid charcoal starter onto charcoal and wait 5-10 minutes so that starter is allowed to penetrate into the charcoal. Then place charcoal on grid in a pyramid formation. Light charcoal. Allow time for charcoal to become well lit. Spread charcoal in a uniform layer, so that each lump is just touching. When the charcoal is ashed over (grey coating of ash over each lump) you are ready to begin cooking.
- Do not begin cooking until charcoal has an ashed-over coat.
- Do not attempt to cook whilst charcoal is flaming.

G4. Preparation Before Cooking (Before First Use)

To help prevent food from sticking to the grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.

G5. Using the Vents to Control Cooking

The vents can be used to control the burning of the charcoal. With the vents open, more air will circulate and the charcoal will burn faster than with the vents closed. Caution—the vent handle may become very hot. Oven gloves should be used when carrying out adjustments. Do not close the hood whilst the charcoal is still flaming. Wait until it has ashed over.

G6. Flare-Up Control

Flare-ups occur when meat is barbecued and

its fat and juices fall upon the hot charcoal. Smoke helps give food its barbecued flavour, but avoid excessive flare-up to prevent food being burned. To control flare-ups, it is advisable to trim away excess fat from meat and poultry before grilling. Flare-ups can be extinguished by applying baking soda or a salt directly onto the charcoal. Always protect your hands when handling anything near the cooking surface of the barbecue.

If a fat fire should occur in the ash pan, wait for the fire to go out. Do not attempt to remove the ash pan or douse with water.

G7. Replenishing the Charcoal

To replenish the charcoal during use, remove the food from the grill. With protected hands, use the two grill lifting handles provided to lift the grill. Once the grill is lifted, add the charcoal, carefully replace the grill, and continue cooking when the charcoal is ready. When using the two handles to move the grill, take care to position them correctly so that the grill is stable.

G8. Warming Rack

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread rolls. Care should be taken to ensure that any items placed on the warming rack are cooked through and do not continue to cook and drip fat or meat juices, which could drip onto the lid and down the back of the barbecue.

H. Care and Maintenance

Clean your barbecue after use, especially before extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning.

- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. A full range of heavy-duty Outback® covers is available for all models. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

Even when your barbecue is covered for its

protection, it must be inspected on a regular basis as damp or condensation can form which may result in damage to the barbecue. It may be necessary to dry the barbecue and the inside of the cover. Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with barbecue paint or a heat resistant paint. Wooden parts may also need to be cleaned and re oiled. Chrome plated warming racks etc. should be coated with cooking oil.

H1. Cooking Grill and Warming Rack

Clean with hot, soapy water. To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Rinse well and dry thoroughly. We do not recommend cleaning grills in a dishwasher.

H2. Ash Pan

After every use, check the pan for ash or fat build-up on the aluminium foil. Discard the ash and foil, and wash any remaining ash or fat from the pan. Failure to clean thoroughly may cause fat fires. These fires can severely damage your barbecue and are not covered by the warranty.

H3. Barbecue Body

Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only.

H4. Barbecue Hood

Use a non-abrasive cloth or pad and clean with hot, soapy water. Do not use scouring pads or powders as they can permanently damage the finish.

H5. Trolley

The wood used in the manufacture of your barbecue is a hardwood suited to outdoor use, provided it is treated with Teak oil or similar after assembly and on a regular basis thereafter. Hardwood will naturally weather and change its appearance. It is quite natural for small cracks to appear on the surface of the wood.

H6. Fixings

All screws and bolts, etc. should be checked and tightened on a regular basis.

Specifications are subject to change without prior notice.

OUTBACK UK LTD WARRANTY

OUTBACK barbecues are warranted to the original purchaser against defects in materials and workmanship for a period of one (1) year from the date of purchase. OUTBACK UK will, within this period, supply replacements for defective parts free of charge provided that:

- ◆ The product has not been used for trade, professional or hire purposes.
- ◆ The product has not been subjected to misuse or neglect, including fat fires and flare ups.
- ◆ The product has not sustained damage through foreign objects, substances or accidents.
- ◆ The care and maintenance instructions given in your Outback manual have been followed.

This warranty is offered as an extra benefit and is in addition to the customers' statutory rights.

If you have any queries regarding the assembly or use of your barbecue please contact Outback UK.

In the unlikely event that you experience problems with this barbecue, please contact:

website: www.outbackbarbecues.com

For reference and correspondence, record your serial number here.
(See sticker on side of barbecue body.)

Serial No. _____

This number may be required when ordering spare parts or accessories. A part reference number may also be required where applicable.