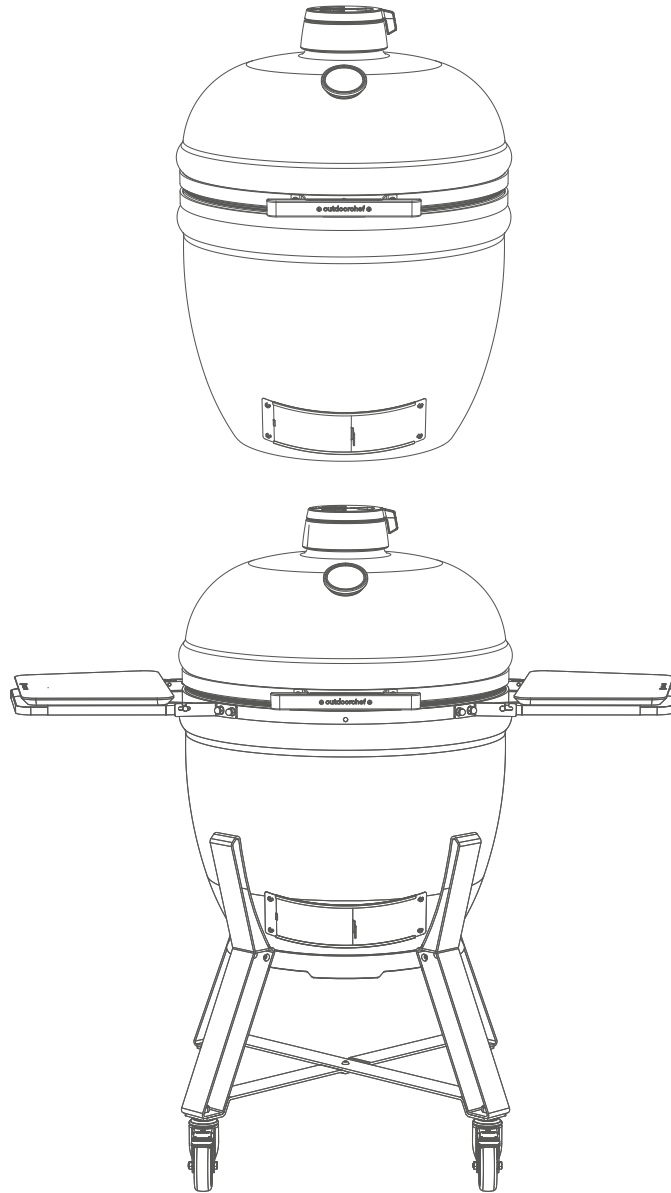




EGG Series

Bedienungsanleitung | User Manual



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1. USER GUIDE

Please read this User Guide carefully before using your OUTDOORCHEF EGG.

1.1 STORAGE OF THE USER GUIDE

Note to the consumer: This User Guide must be kept by the consumer and be close at hand at all times.
All operating manuals are also available at www.outdoorchef.com.

Note for the installer: This User Guide must remain with the consumer.

2. IMPORTANT SAFETY INFORMATION

Please read this User Guide carefully before using your OUTDOORCHEF EGG.

Use outdoors only.

DANGER, WARNING and **CAUTION** notes are provided in this user guide to highlight important and critical usage information. Please read and follow these instructions to ensure safety and to avoid damage to property and **personal injury**.

- ⚠ **DANGER:** Indicates dangerous situations resulting in death or serious injury if these instructions are not observed.
- ⚠ **WARNING:** Indicates dangerous situations potentially resulting in death or serious injury if these instructions are not observed.
- ⚠ **CAUTION:** Indicates dangerous situations potentially resulting in minor or moderate injuries if these instructions are not observed.

2.1 INSTALLATION

Read the User Guide before using the EGG.

Before using the barbecue, place it on a level surface that can bear the heavy weight.

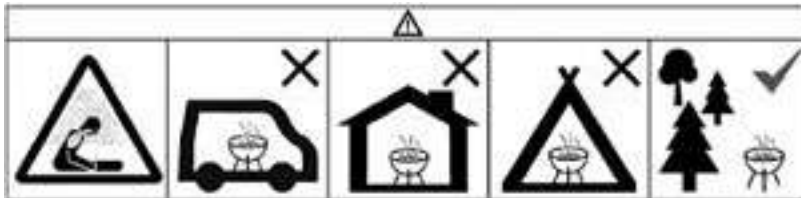
- ⚠ **DANGER:** Do not use indoors or under canopies.
- ⚠ **WARNING:** Keep a safety clearance of 1.5 m from flammable materials.

2.2 OPERATION

Children must not be allowed to use the barbecue. Follow the assembly instructions exactly. Incorrect assembly can have dangerous consequences. Do not place any flammable liquids or materials near the EGG.

Please read these instructions carefully before using your EGG. The EGG is for outdoor use only. Make sure that your barbecue is positioned in front of a non-combustible rear wall or has a safety clearance of at least 1.5 metres from combustible objects.

- ⚠ **DANGER:** This barbecue and the burning charcoal get very hot. Keep children and pets away. The outside can also become very hot.
- ⚠ **DANGER:** Never use the barbecue under a canopy.
- ⚠ **DANGER:** Only use the barbecue on firm, secure ground. Never place the barbecue on wooden floors or other flammable surfaces while it is in use. Keep the barbecue away from flammable materials. Flammable materials can easily be ignited by flying sparks and the hot exhaust air.
- ⚠ **DANGER:** **For open and closed barbecues and also for permanently installed barbecues:** "Do not use the barbecue indoors and/or in habitable spaces, e.g. buildings, tents, caravans, mobile homes, boats. There is a risk of death from carbon monoxide poisoning."



- ⚠ **DANGER:** If you want to open the barbecue lid during operation, it should first be opened 4 - 5 cm for a moment so that oxygen can slowly flow into the barbecue. If the barbecue lid is opened quickly, the sudden supply of oxygen to the charcoal can cause flames to erupt. This effect increases the more the air intake is closed. Wear protective gloves and stand to the side of the barbecue when opening the lid. If a flame erupts, close the lid and the intake and exhaust air to smother the flames.
- ⚠ **WARNING:** Never leave the barbecue unsupervised during operation.
- ⚠ **WARNING:** Do not move the appliance during use.
- ⚠ **WARNING:** Do not underestimate the heavy weight of the lid. Do not simply let go of the lid when closing. Make sure that there are no body parts or barbecue accessories between the body and the lid.
- ⚠ **WARNING:** Never add firelighting fluid or charcoal soaked in firelighting fluid to hot or warm charcoal.
- ⚠ **WARNING:** Do not use the exhaust air valve as a peephole to see into the barbecue. The exhaust air becomes very hot and can cause injuries.
- ⚠ **WARNING:** Never extinguish the charcoal with water. Simply close the barbecue's air inlets and outlets and the embers in the barbecue will be smothered in no time at all.
- ⚠ **WARNING:** Use the barbecue grid lifter supplied to lift the barbecue grid. Always wear protective gloves.
- ⚠ **WARNING:** Accessible parts may be very hot. Keep children away.
- ⚠ **CAUTION:** Do not use spirit or petrol for lighting or relighting! Only use fire starters complying to EN 1860-3.
- ⚠ **CAUTION:** Do not remove the ash until it has cooled down completely. Do not attempt to remove the firebox or charcoal basket with glowing charcoal.
- ⚠ **CAUTION:** Wear protective gloves when touching hot parts and adding fuel.
- ⚠ **CAUTION:** Replace damaged springs on the lid immediately.

3. FIRST USE OF THE BARBECUE

3.1 BEFORE FIRST USE

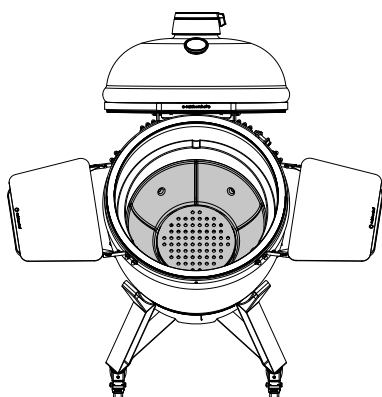
The barbecue does not need to be seasoned and can be used immediately after assembly. The barbecue does not require any further treatment, such as the application of oil for seasoning. The cast iron charcoal grate is coated with a protective lacquer at the factory to protect the cast iron from corrosion during storage. This lacquer burns off the first time it is used. Wait until the odour that arises when the protective coating burns has dissipated before placing food on the barbecue.

3.2 IGNITION METHOD

1. Depending on the temperature range and application, the barbecue can be ignited with or without a charcoal basket.

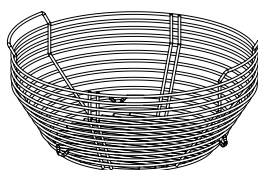
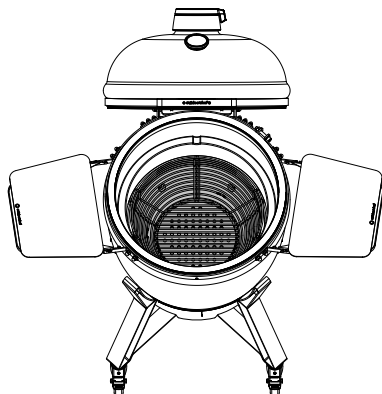
WITHOUT CHARCOAL BASKET

At low temperatures and for barbecuing over a longer period of time, we recommend placing the charcoal directly in the firebox. This guarantees a longer burning time, as the amount of charcoal is greater. Fill the firebox up to the joint between the firebox and the fire ring.



WITH CHARCOAL BASKET

The charcoal basket is ideal for medium and high temperatures, as the increased current of air means the charcoal burns hot very quickly. Fill the charcoal in the basket up to the top edge. Make sure that there are no pieces that are too small at the bottom of the basket. These can have a negative effect on the air current.

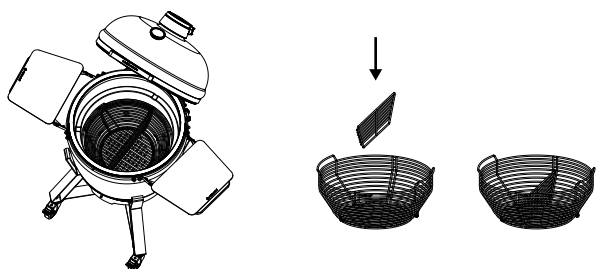


CHARCOAL DIVIDER

To set up a direct and indirect cooking zone at the same time, only one half of the charcoal basket can be filled with charcoal and ignited by inserting the charcoal divider.

⚠ CAUTION: Only use high-quality, coarse charcoal. Do not use charcoal briquettes because of the binding agents they contain; better results are achieved with charcoal. The barbecue should never be set up in the immediate vicinity of flammable materials. The barbecue must not be operated indoors. Keep children and pets away from the barbecue due to the risk of injury. Stay close to the barbecue during the heating-up phase, as very high temperatures (over 400 °C) can be reached very quickly, which can lead to damage to the felt seal and even to the barbecue components.

2. Fill the charcoal basket or firebox with high-quality, coarser charcoal.
3. Light the charcoal from above, close the lid and open the air inlet and outlet completely. The chimney effect heats up the barbecue in a very short time. The barbecue temperature can then be regulated via the intake and exhaust air.



⚠ WARNING: Never use liquid or chemical barbecue lighters.

4. When the desired barbecuing temperature has been reached, close the air intake control / opening for removing the ash to a depth of 1 - 2 cm. The temperature can now be set precisely using the air intake and exhaust air controls on the cast iron lid. By opening the intake and exhaust air controls, more oxygen is supplied to the charcoal. It burns hotter and the barbecue temperature rises.

Due to the heat storage of the ceramic, it can take some time to change from a very high temperature to a low temperature. We therefore recommend that you do not allow the temperature to rise too high after ignition when cooking at low temperatures.

⚠ CAUTION: The barbecue and its components become very hot during use. We recommend wearing barbecue gloves or using barbecue tongs to adjust the intake and exhaust air.

5. Use the appropriate accessories depending on the barbecuing method.

⚠ CAUTION: The barbecue and its components become very hot during use. We recommend wearing barbecue gloves and using suitable tools when inserting or removing components such as the barbecue grid, deflector stone or pizza stone. Do not place hot components on flammable or delicate surfaces. Make sure that nobody can injure themselves on the hot components.

3.3 AFTER USE

By completely closing the intake and exhaust air controls, the embers in the barbecue are smothered within a very short time. Unburnt charcoal can be reused next time. To do this, separate the ash from the charcoal by shaking the charcoal basket and then remove the ash from the firebox using the ash hook.

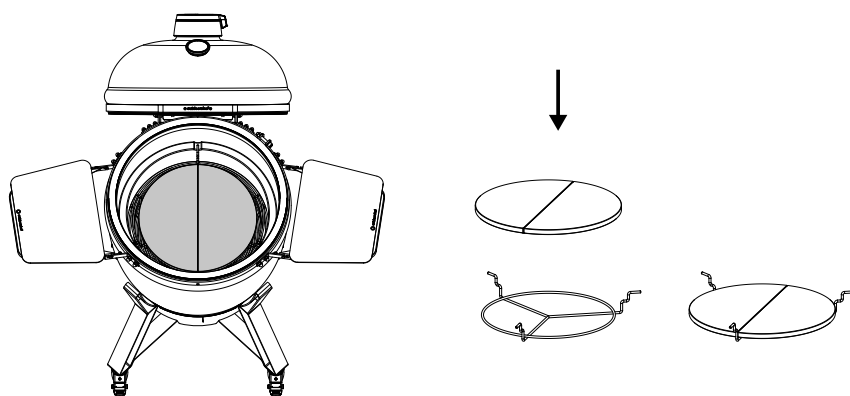
4. THE THREE COOKING METHODS

4.1 DIRECT COOKING

Do it like the pros and barbecue directly over the glowing charcoal on the accompanying stainless steel grill - the heat from the embers gives your meat the perfect flavour.

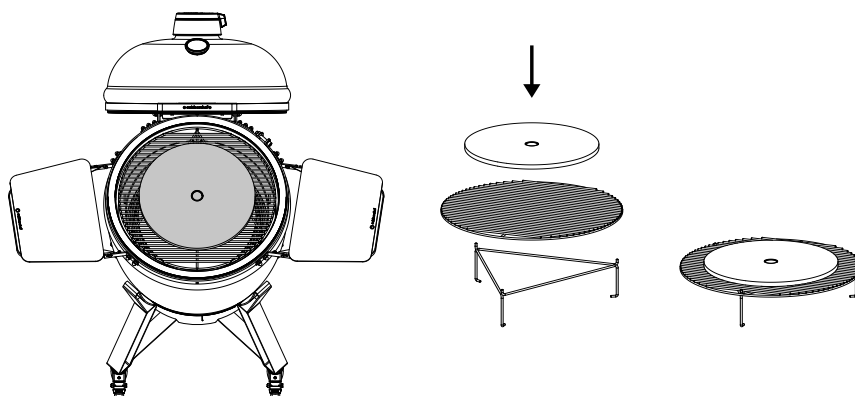
4.2 INDIRECT COOKING

As soon as the deflector stone is hooked into the fire ring and placed directly above the hot charcoal, the heat moves outwards in a controlled manner. The indirect heat ensures that the food to be grilled is cooked particularly gently. Meat, fish or poultry – everything cooked to perfection.



4.3 BAKING

On the optional pizza stone, you can bake wafer-thin, crispy pizzas directly over the fire, just like in an Italian pizza oven. The desired temperature can be adjusted up to 400 °C. Tarte flambée, focaccia, bread and even cakes also turn out perfectly.



5. MANOEUVRING THE BARBECUE (EGG 460 / EGG 550 ONLY)

⚠ WARNING: Do not move the appliance during use.

When moving the barbecue, it should be pulled with both hands on the frame and not pushed. There is an increased risk of injury when pushing the barbecue (when it has cooled down) as it could tip over. The castors are not designed for moving the barbecue on grass, sand or gravel.

6. CLEANING AND MAINTENANCE

⚠ **WARNING:** Never dispose of hot ashes in household waste. Fire hazard!

⚠ **CAUTION:** Do not remove the ash until it has cooled down completely. Do not use water to extinguish the ashes.

6.1 CLEANING THE BARBECUE

Clean the outside of the barbecue, the frame and the bamboo side tables with water and a mild cleaning agent only. Never clean the interior with water or other liquids. The barbecue compartment can be cleaned with high heat after use. To do this, open the intake and exhaust air vents completely. Make sure there is still enough charcoal in the barbecue (add some more if necessary). High temperatures are reached very quickly, at which all organic residues burn to fine ash (pyrolysis).

We recommend heating the barbecue to 400°C for 10 minutes.

Finally, brush the barbecue grids with a barbecue brush. The burnt residues in the lid and on the other components in the interior can also be removed with a brush.

⚠ **WARNING:** When opening the lid, please note that the temperature inside can reach over 400°C. First open the lid a small gap and wait a moment to prevent a possible darting flame.

6.2 REMOVING THE ASHES

Once the barbecue has cooled down, the loose ash in the charcoal basket can simply be shaken off so that it falls into the ash chamber of the firebox. Now remove the ash with the ash hook through the opening for ash removal. Occasionally, it is advisable to remove all components from the carcass and thoroughly clean the barbecue of ash using a hand brush or an ash vacuum cleaner.

6.3 CLEANING THE GRATE

Clean the grate with a barbecue brush. Do not use any sharp objects or aggressive cleaning agents. We recommend you use the OUT-DOORCHEF stainless steel cleaner.

To allow you to enjoy using your EGG for as long as possible, protect it from the effects of the weather using a suitable OUTDOORCHEF cover once it has cooled down completely. Leave the air inlet and outlet valves on the barbecue open so that air can circulate in the barbecue and moisture can escape.

Remove the cover after any rain in order to prevent condensation build-up. Covers can be purchased from your barbecue retailer.

Regular maintenance guarantees a longer service life.

NOTE MOULD FORMATION:

If the barbecue is not used for a long period of time, mould can form on the ceramic and barbecue grids due to high humidity, moisture penetrating from outside and food residues inside that have not been removed. This mould is harmless. It can be removed manually with a spatula or brush. Heat up the barbecue so that the moisture can evaporate from the ceramic. Slowly increase the temperature and burn off all residues. The heat destroys any fungal spores. Remove any remaining charcoal from the barbecue if it is not to be used for a longer period of time. The charcoal can draw additional moisture into the barbecue.

NOTE DISCOLOURATION AND CRACKS:

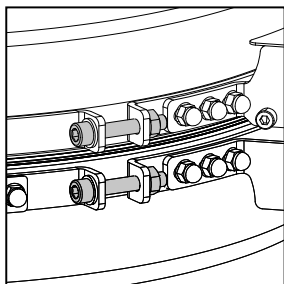
Gradually, the light-coloured ceramic in the interior will darken. This is not a defect, but an effect caused by combustion, smoke and fat. The fine cracks in the glaze occur more frequently in glazed stove tiles, which have to be particularly heat-resistant. This is particularly desirable for very large tile sections. This makes the ceramic more robust against breakage due to temperature fluctuations, as the less flexible glaze can "move" with the more expansive ceramic body.

The deflector stone is made of open-pored ceramic, so liquids and grease can penetrate or burn into the material and form permanent black spots on the surface. These stains are harmless and do not constitute a defect. Coarse soiling can be removed using a barbecue brush or a ceramic hob scraper / spatula. The deflector stone can be wrapped with standard household aluminium foil to protect it from dripping grease.

6.4 MAINTENANCE

TENSION RINGS

The hexagon socket screws of the metal hinges around the body and lid must be checked regularly for sufficient tension and tightened if necessary.



Tighten the other screws from time to time.

7 NOTES ON THE STAINLESS STEEL COMPONENTS

USAGE

Always coat the surfaces of the barbecue grid with a light film of oil to stop food from burning. Use a refined vegetable oil with a high smoke point.

Always put on protective gloves before touching the grids during use on the barbecue.

Never place the hot stainless steel barbecue grids on flammable or heat-sensitive surfaces.

DISCOLOURATION

The heat will result in the formation of areas of iridescent bright discolouration on the surface of the stainless steel. This discolouration is characteristic of stainless steel and has no effect on the quality or functionality.

BEFORE FIRST USE

Clean the stainless steel barbecue grid with water or a mild soapy water solution before using it for the first time.

8. CONSUMER WARRANTY/GUARANTEE

For detailed information on the Consumer Warranty/Guarantee, please refer to the General Terms and Conditions (T&Cs) at <https://www.outdoorchef.com/agb>

The registered brand OUTDOORCHEF is represented by the following enterprise:

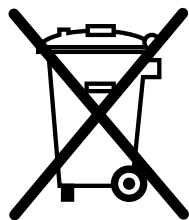
Outdoorchef AG | Eggbühlstrasse 28 | Postfach | 8050 Zurich, Switzerland | www.outdoorchef.com

* A dealer directory can be found on our website at www.outdoorchef.com

9. REPLACEMENT PARTS

Spare parts can be obtained from specialist retailers.

10. WASTE DISPOSAL



To avoid possible damage to the environment or health due to uncontrolled disposal of waste, recycle responsibly. To return your used appliance, please use the return and collection system or contact the retailer from whom the product was purchased. You can use this product for environmentally friendly recycling.

11. TECHNICAL INFORMATION

EGG 460

Item number: 18.125.45
Weight: 110 kg
Dimensions: 117.3 x 71 x 124.7 cm

EGG 460 H

Item number: 18.125.53
Weight: 88 kg
Dimensions: 56 x 71 x 98 cm

EGG 550

Item number: 18.125.46
Weight: 140 kg
Dimensions: 132.5 x 79.3 x 124.9 cm

EGG 550 H

Item number: 18.125.47
Weight: 120 kg
Dimensions: 66 x 79.3 x 88 cm



outdoorchef



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Art.-No.19.100.32