



Assembly and Operating Instructions for Outback® Omega 100, Omega 200, and Omega 300 Gas Barbecues

EN (Europe)



Omega 100



Omega 200



Omega 300

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



WARNING

- For outdoor use only. 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 young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas bottle after use.
- 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.
- Leak test your barbecue annually. Check the hose connections are tight and leak test each time you reconnect the gas bottle.
- For Flare-up control please refer to the 'OPERATION' section of this manual.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open barbecue lid or hood.
4. If odour continues, discontinue use and contact your local dealer.

FOR YOUR SAFETY

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

A. Parts List

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

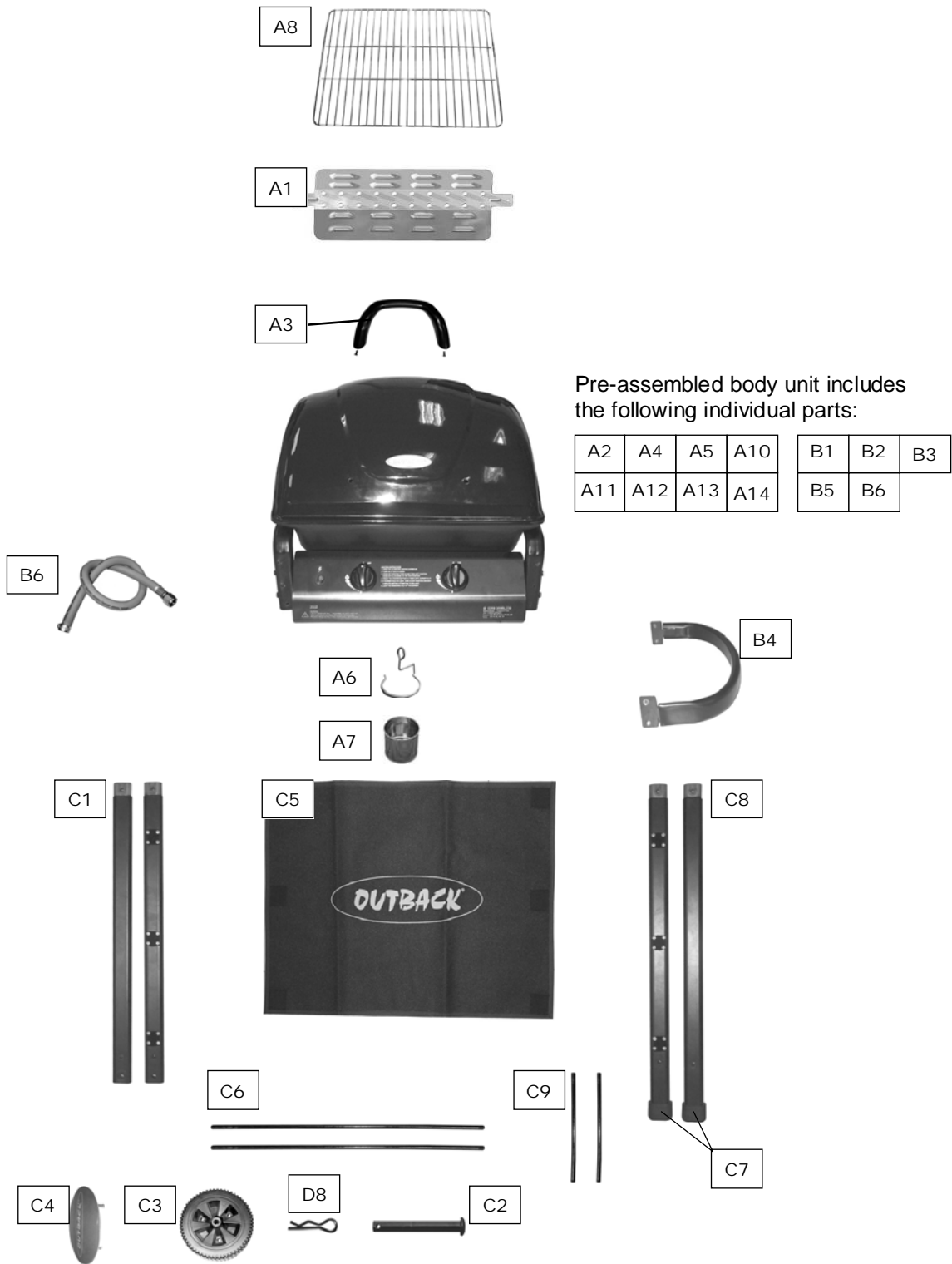
				OUTBACK® OMEGA RANGE		
	CODE	PART	QTY	OMEGA 100	OMEGA 200	OMEGA 300
Body Assembly	A1	Flame Tamer	1	✓*	✓*	✓*
	A2	Burner	1	✓*	✓*	✓*
	A3	Hood Handle	1	✓	✓	✓
	A4	Hood	1	✓*	✓*	✓*
	A5	Body	1	✓*	✓*	✓*
	A6	Grease Cup Holder	1	✓*	✓*	✓*
	A7	Grease Cup	1	✓	✓	✓
	A8	Cooking Grill	1	✓	✓	✓
	A9	Gasket	8	✓*	✓*	✓*
	A10	Upper Hinge Bracket	2	✓*	✓*	✓*
	A11	Lower Hinge Bracket	2	✓*	✓*	✓*
	A12	Gas Collector Box	1	✓*	✓*	✓*
	A13	Main Electrode	1	✓*	✓*	✓*
	A14	Warming Rack	1			✓*
Upper Trolley	B1	Control Panel	1	✓*	✓*	✓*
	B2	Igniter Button	1	✓*	✓*	✓*
	B3	Knob	2	✓*	✓*	✓*
	B4	Body Handle	1	✓		
	B5	U-Bar	2	✓*	✓*	✓*
	B6	Hose (if supplied)	▲			
	B7	Plastic Side Shelf	▲		2	1
	B8	Side Burner Knob	1			✓*
	B9	Side Burner Grid	1			✓
	B10	Side Burner Shelf	1			✓
	B11	Side Burner Head	1			✓*
	B12	Side Burner Electrode	1			✓*
Lower Trolley	C1	Short Leg	2	✓	✓	✓
	C2	Axle	2	✓	✓	✓
	C3	Wheel	2	✓	✓	✓
	C4	Hubcap	2	✓	✓	✓
	C5	Screen	1	✓	✓	✓
	C6	Long Support Rod	2	✓		
	C7	Stopper	2	✓*	✓*	✓*
	C8	Long Leg	2	✓	✓	✓
	C9	Short Support Rod	2	✓		
	C10	Bottom Shelf	1		✓	✓
Hardware	D1	ST4.0x10 Screw	2	✓*	✓*	✓*
	D2	M5x10 Bolt	2	✓	✓	✓
	D3	M6x15 Bolt	4	✓		
	D4	M6x25 Bolt	4	✓	✓	✓
	D5	M6x30 Bolt	4	✓	✓	✓
	D6	M6x40 Bolt	8		✓	✓
	D7	M6x50 Bolt	4	✓	✓	✓
	D8	Axle-Clip	2	✓	✓	✓
	D9	M6 Keps Nut	▲	4	20	20
	D10	Shelf Spacer	8		✓	✓

* Pre-Assembled

▲ Quantity and specification varies according to model purchased.

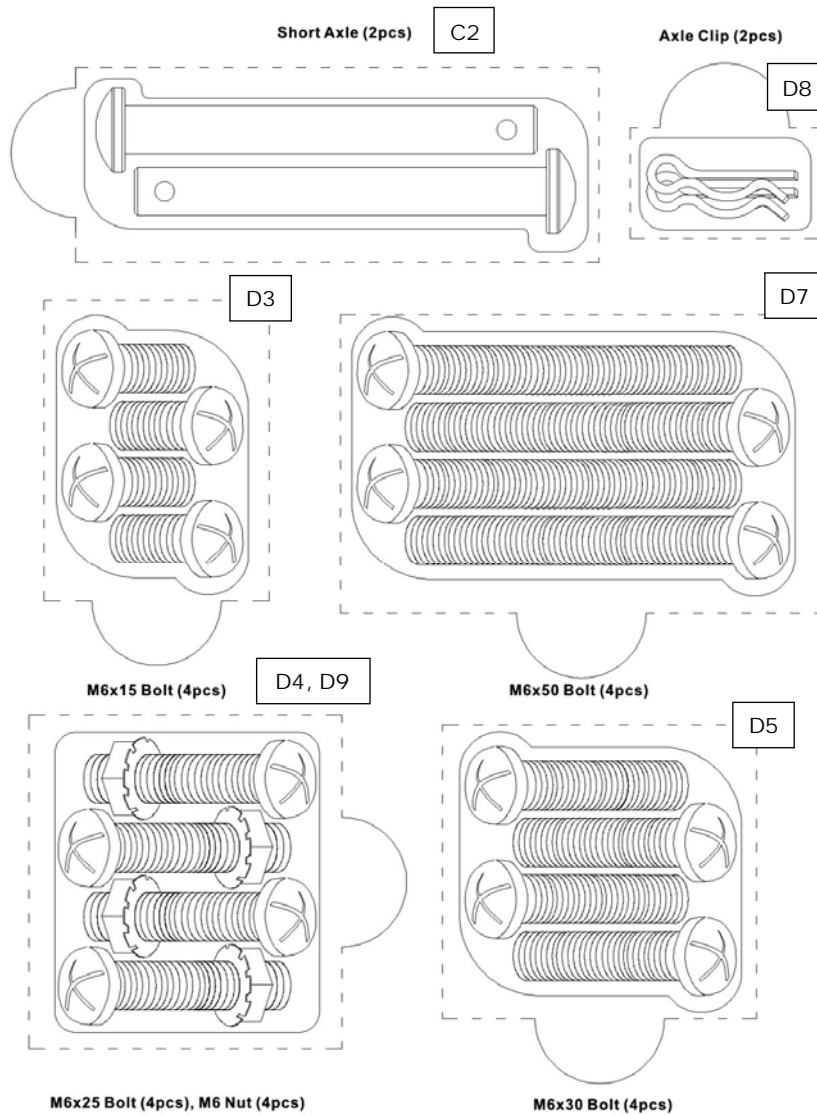
B1. Parts Diagram: Omega 100

Quantities vary according to model purchased. Specifications subject to change without prior notice.
For more details on hardware, please see 'Hardware Reference Diagram: Omega 100.'



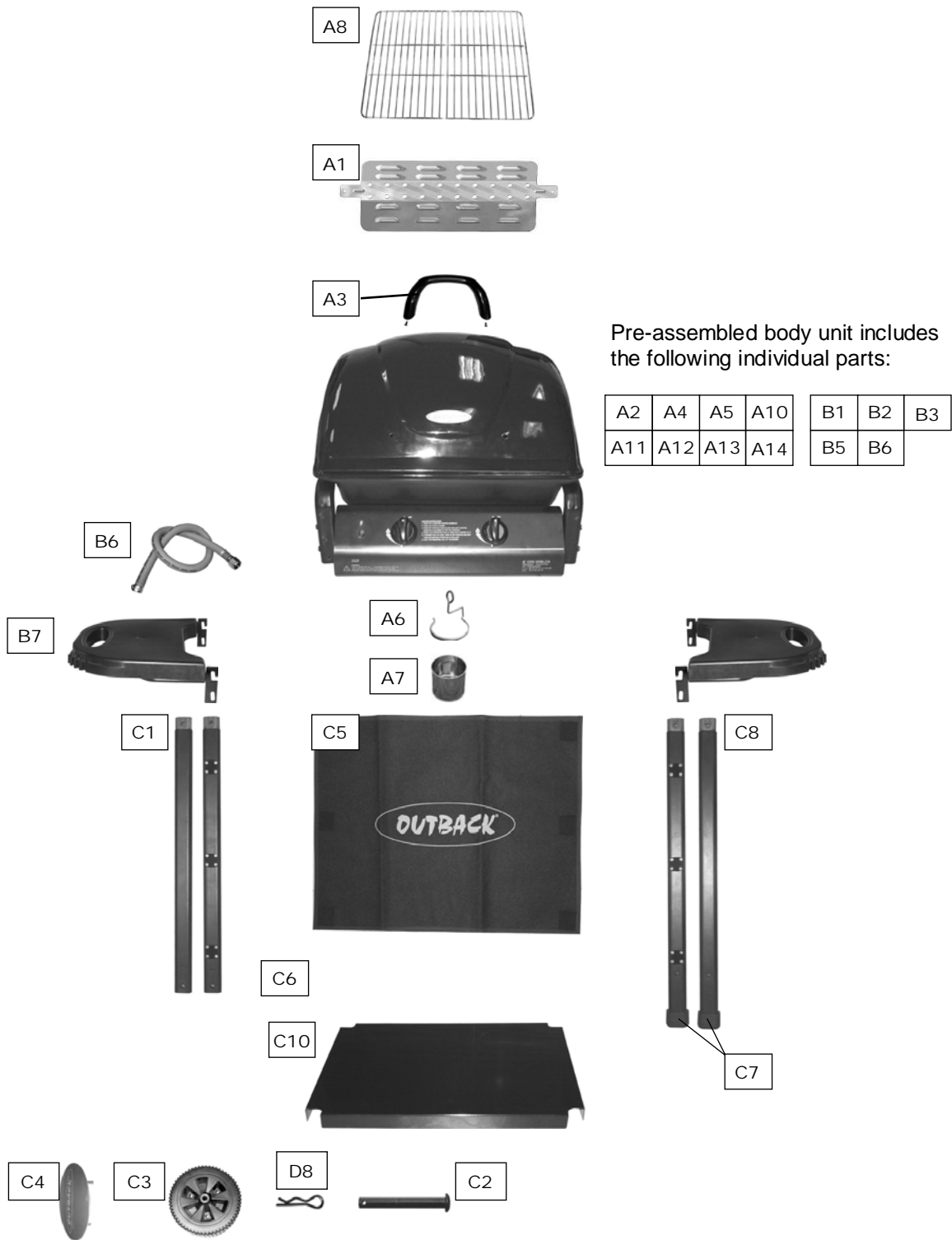
B2. Hardware Reference Diagram: Omega 100

Specifications subject to change without prior notice.



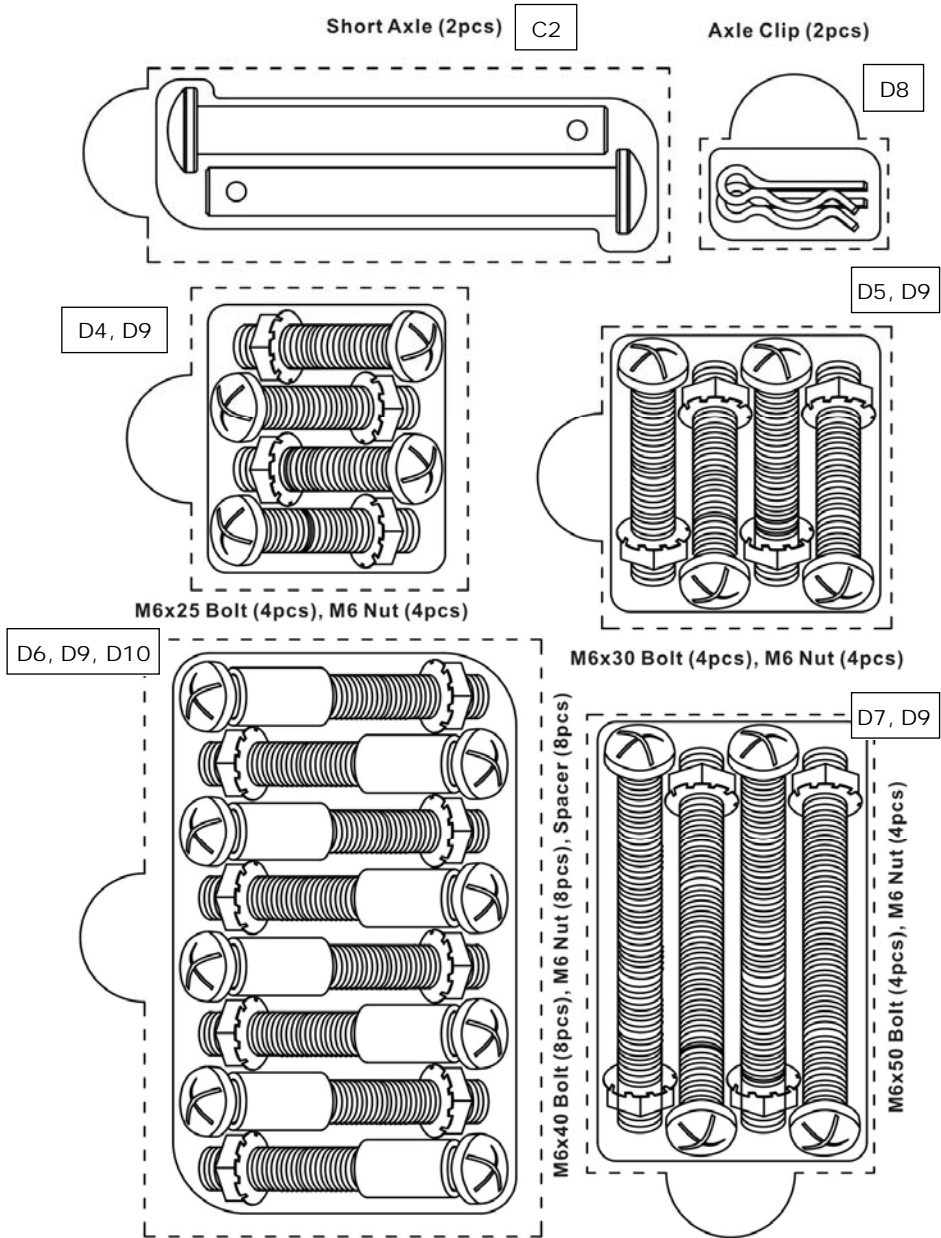
C1. Parts Diagram: Omega 200

Quantities vary according to model purchased. Specifications subject to change without prior notice.
For more details on hardware, please see 'Hardware Reference Diagram: Omega 200.'



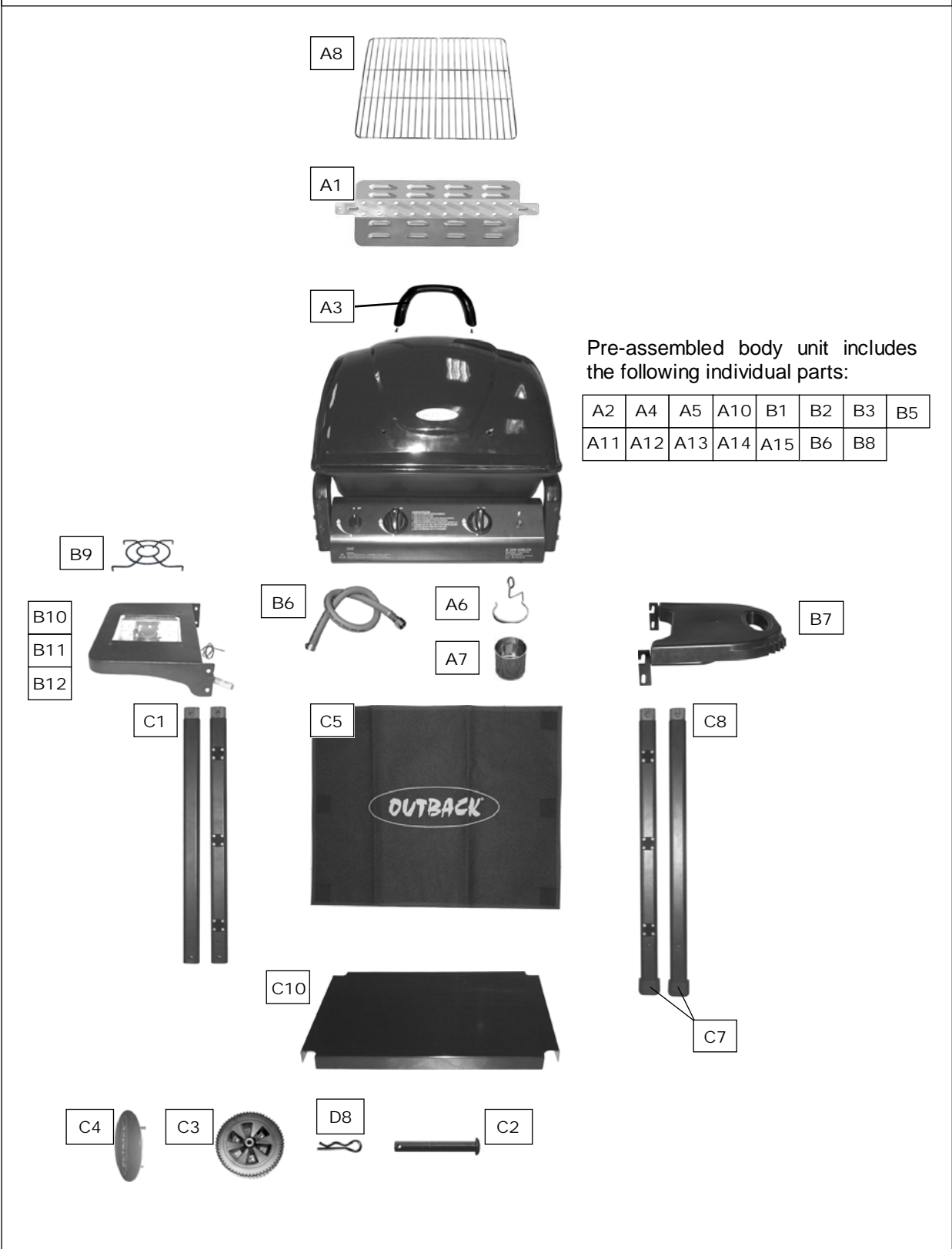
C2. Hardware Reference Diagram: Omega 200

Specifications subject to change without prior notice.



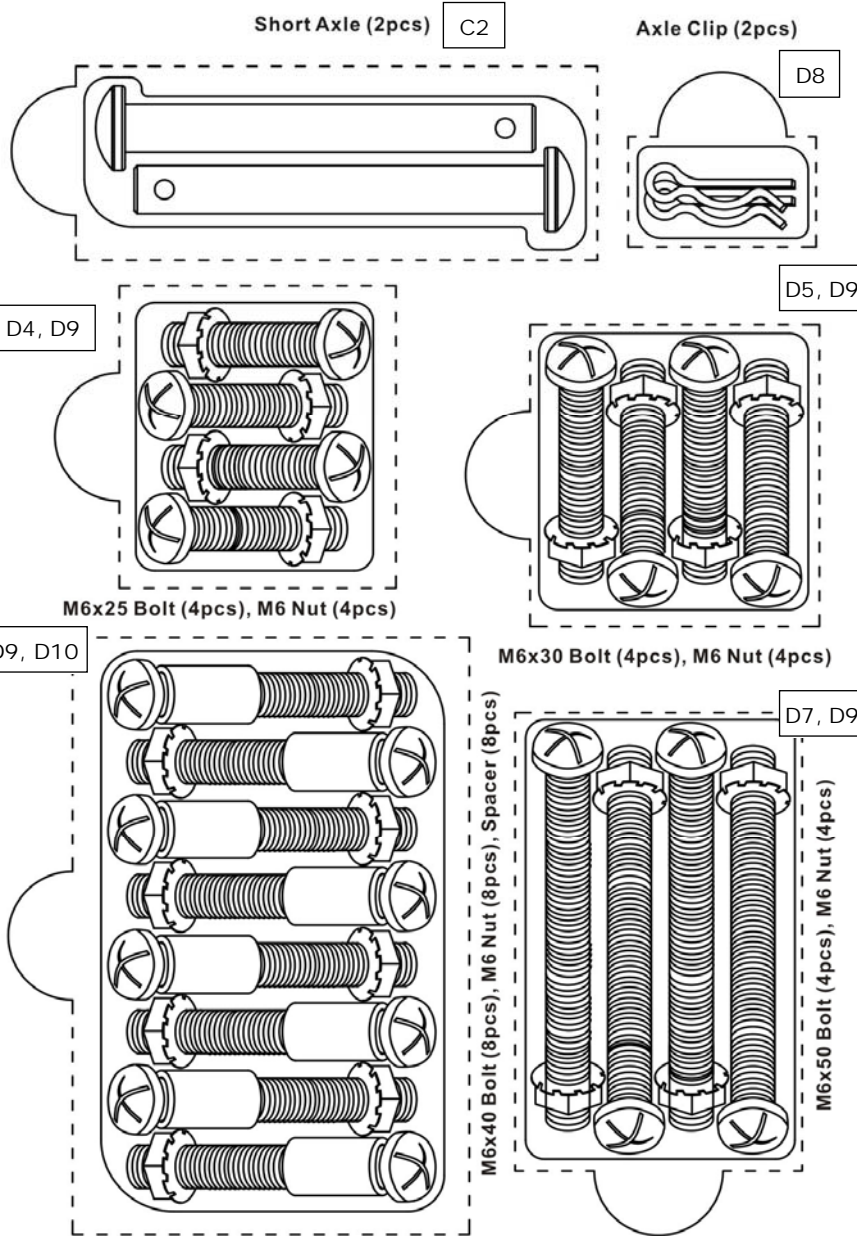
D1. Parts Diagram: Omega 300

Quantities vary according to model purchased. Specifications subject to change without prior notice.
For more details on hardware, please see 'Hardware Reference Diagram: Omega 300.'



D2. Hardware Reference Diagram: Omega 300

Specifications subject to change without prior notice.



E. Assembly

TOOLS NEEDED FOR ASSEMBLY:

Medium size flat blade or Philips/crosspoint screwdriver, adjustable spanner or metric spanner set
Please lay out all nuts and bolts and check lengths before assembling.

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

1

✓ Omega 100

✓ Omega 200

✓ Omega 300

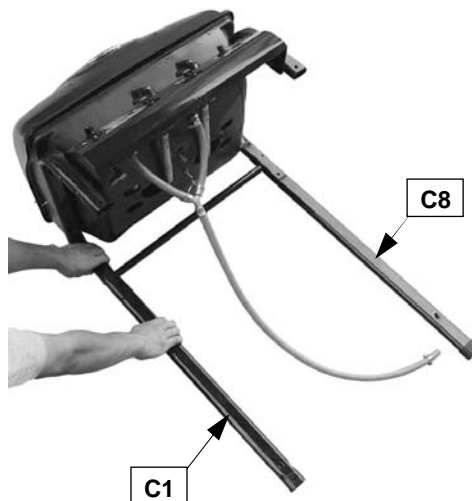


2

✓ Omega 100

✓ Omega 200

✓ Omega 300



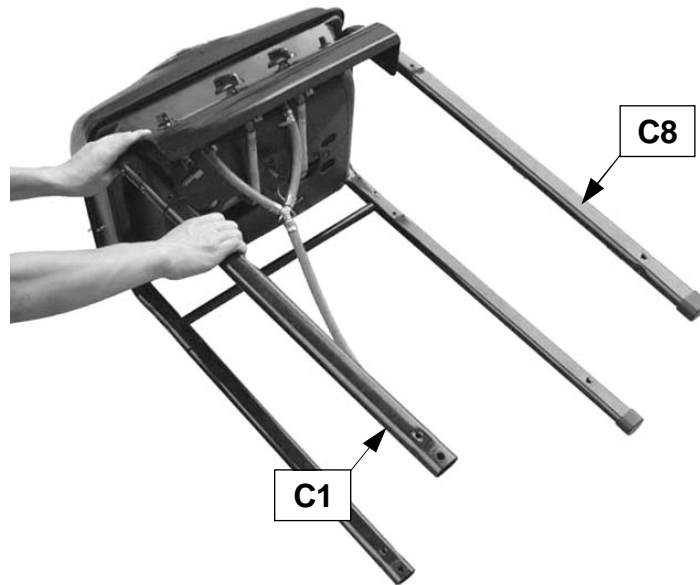
Warning: Care must be taken to ensure hood does not fall open unexpectedly.

3

✓ Omega 100

✓ Omega 200

✓ Omega 300



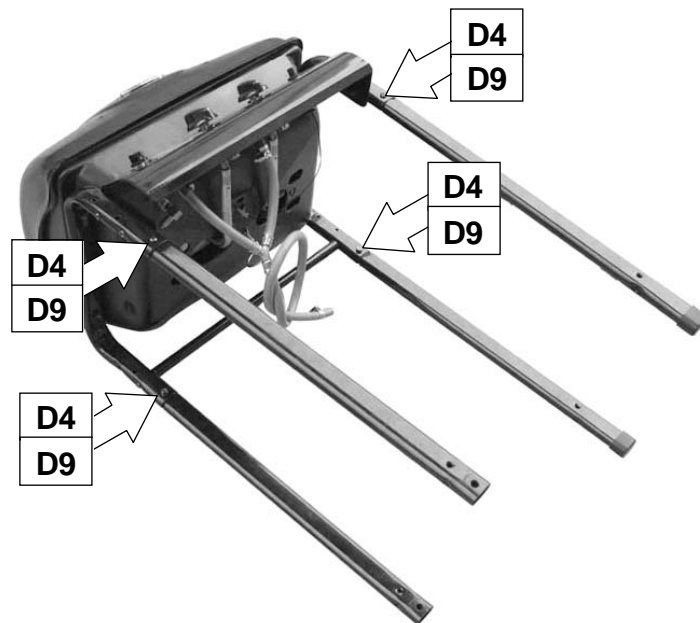
NOTE: Ensure that the legs with the Velcro attached to them are at the front of the barbecue.

4

✓ Omega 100

✓ Omega 200

✓ Omega 300



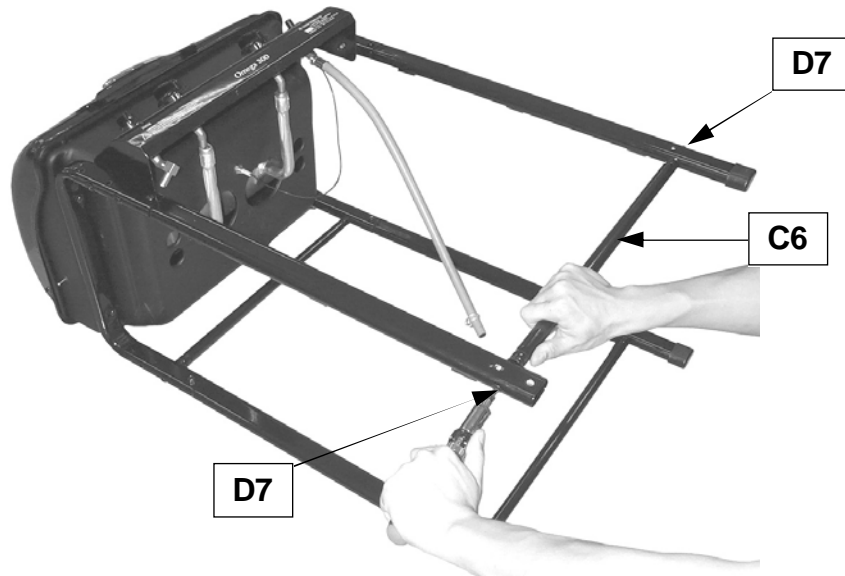
5

✓ Omega 100

✗ Omega 200

✗ Omega 300

▲ Omega 200, Omega 300 users skip this step and proceed directly to Step 7.

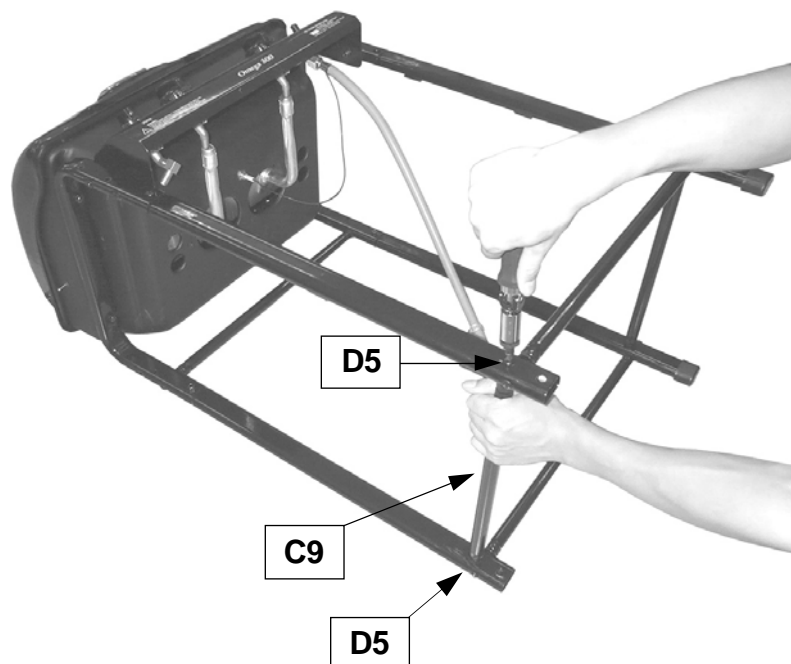


6

✓ Omega 100

✗ Omega 200

✗ Omega 300



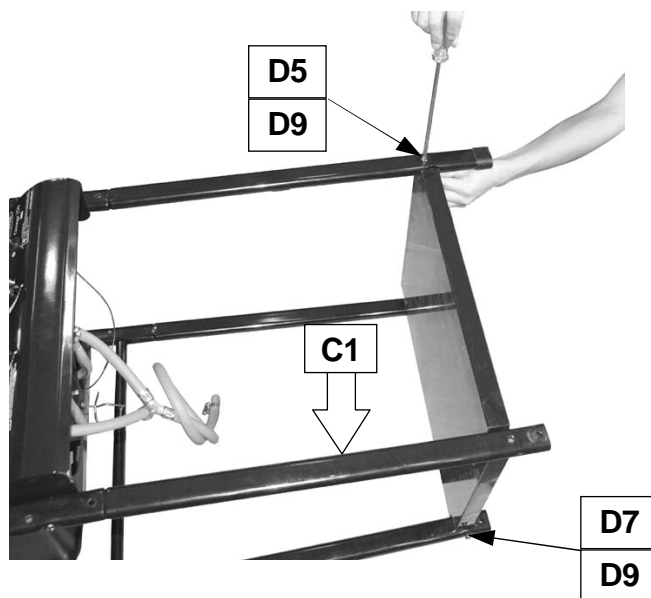
7

✘ Omega 100

✔ Omega 200

✔ Omega 300

▲ Omega 100 users skip this step and proceed directly to Step 8.

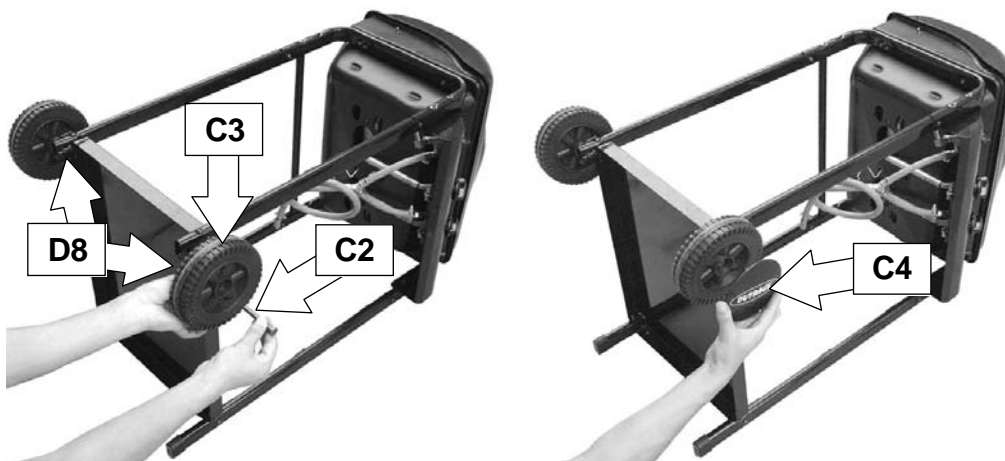


8

✔ Omega 100

✔ Omega 200

✔ Omega 300



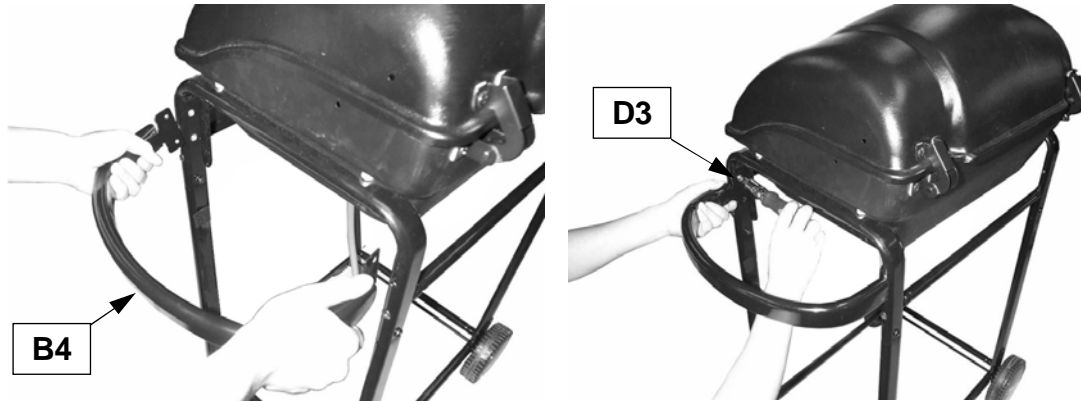
9

✓ Omega 100

✗ Omega 200

✗ Omega 300

▲ Omega 200, Omega 300 users skip this step and proceed directly to Step 10.



10

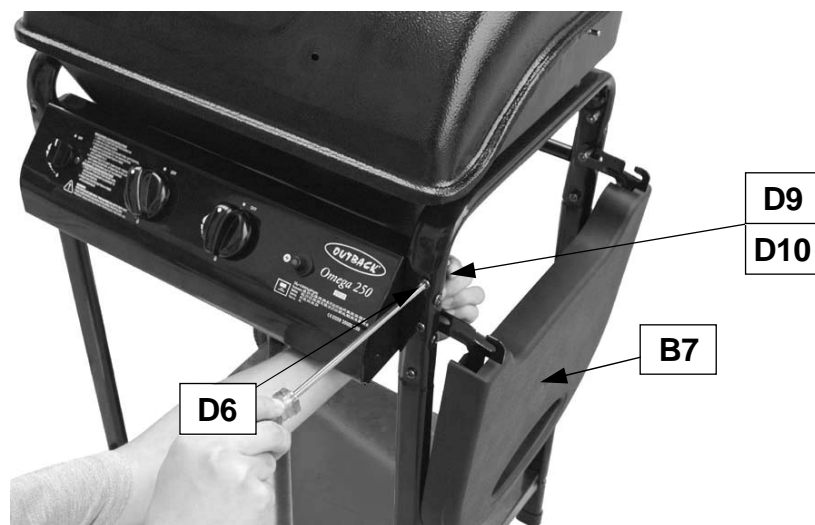
✗ Omega 100

✓ Omega 200

✓ Omega 300

▲ Omega 100 users skip this step and proceed directly to Step 13.

▲ Omega 200 users perform this step for both left and right side shelves.



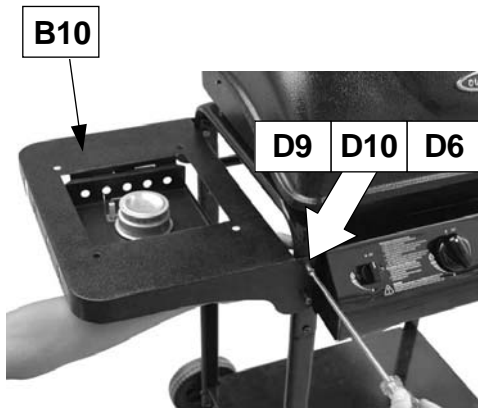
11

✘ Omega 100

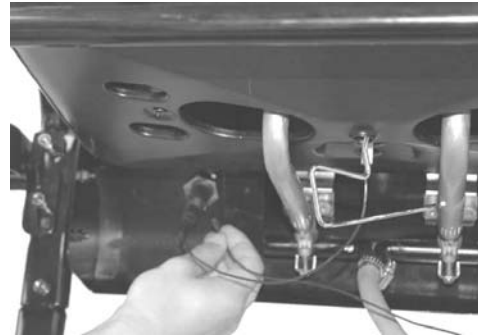
✘ Omega 200

✔ Omega 300

▲ Omega 100, Omega 200 users skip this step and proceed directly to Step 13.



▲ Fit the side burner venturi tube over the gas valve outlet. This is a loose fit and not a gas tight seal. Then attach side burner shelf as shown in the diagram.



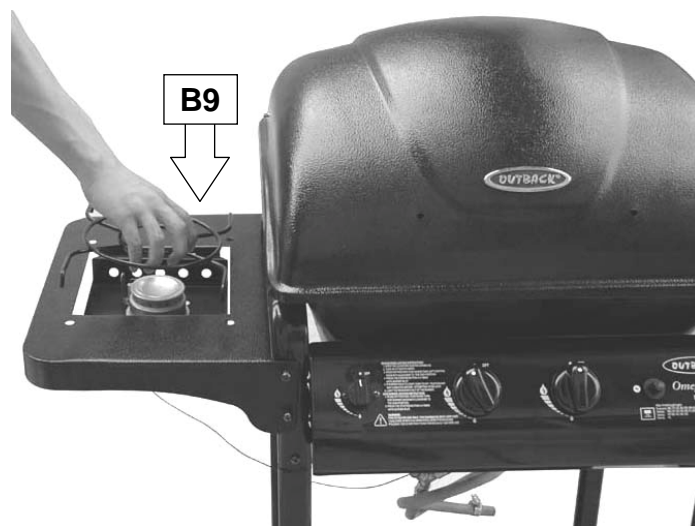
▲ Connect ignitor wire to pushbutton lead.

12

✘ Omega 100

✘ Omega 200

✔ Omega 300

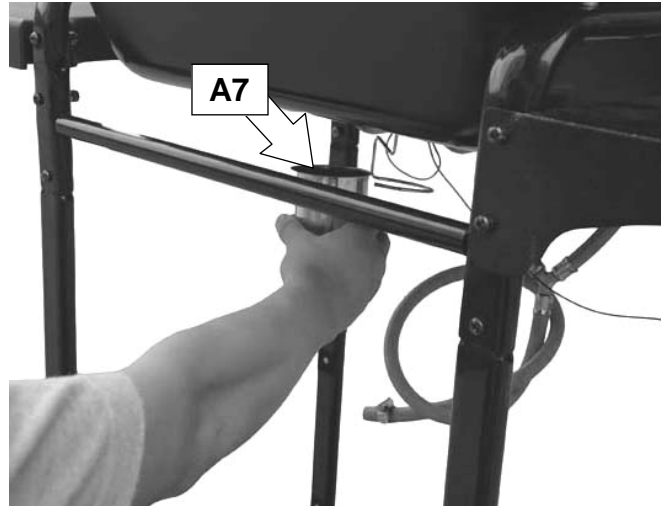


13

✓ Omega 100

✓ Omega 200

✓ Omega 300



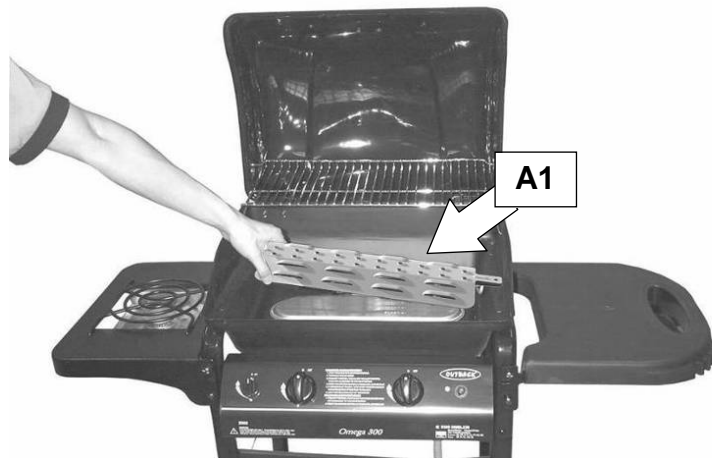
▲ Insert grease cup into wire cup holder.

14

✓ Omega 100

✓ Omega 200

✓ Omega 300

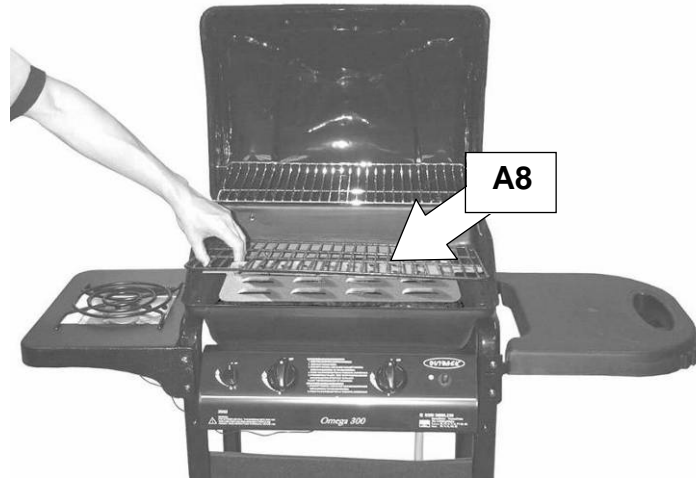


15

✓ Omega 100

✓ Omega 200

✓ Omega 300

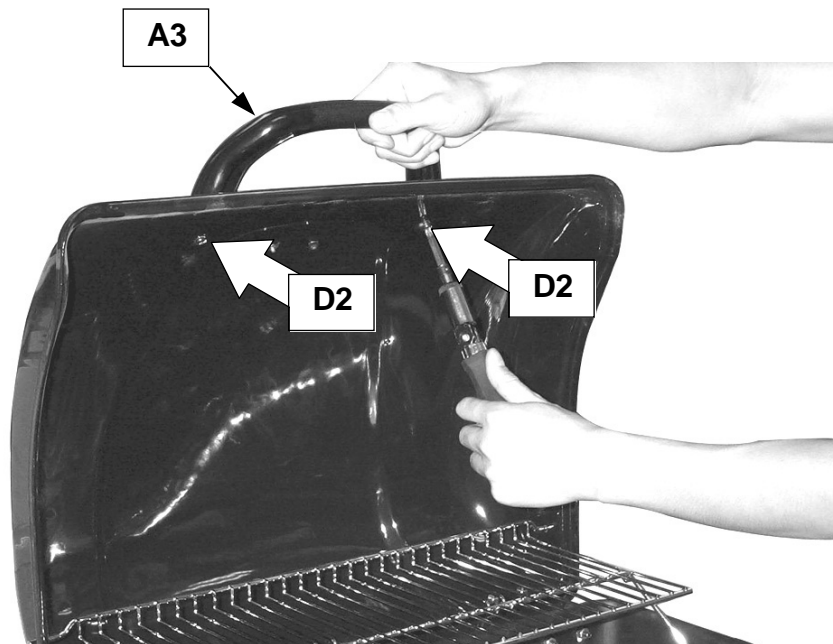


16

✓ Omega 100

✓ Omega 200

✓ Omega 300



17

✓ Omega 100

✓ Omega 200

✓ Omega 300



ASSEMBLY IS NOW COMPLETE.

**PROCEED TO THE NEXT PAGE FOR INSTRUCTIONS ON
OPERATION AND MAINTENANCE.**

REFER TO THE LEAK TEST INSTRUCTIONS ON PAGE 19.

F. Important Information

Please read these instructions carefully before assembly and use.

- Retain these instructions for future reference.
- For outdoors use only – do not use indoors. Do not use below ground level.
- For use with LPG bottled gas only. A suitable regulator must be used for Butane, propane or mixes.
- Do not use within 1m of any flammable structure or surface.
- LP gas bottles should not be placed directly underneath the barbecue.
- LP gas bottles must not be stored or used in the horizontal position. A leak would be very serious and liquid could enter the gas line.
- When igniting barbecue open its hood before lighting.
- Do not move the barbecue while alight.
- This barbecue must not be left unattended when lit.
- The hood handle can become very hot. Grip only the centre of the handle. Use of a cooking glove is advised.
- Use caution when opening the hood, as hot steam inside is released upon opening.
- Parts of this barbecue become very hot – care must be taken when children, elderly people, and animals are present.
- Always turn off the gas bottle when the barbecue is not in use.
- Never cover a barbecue until it has completely cooled.
- Leak test annually, and whenever the gas bottle is removed or replaced.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- Failure to follow the manual's instructions could result in serious injury or damage.
- Modification of the barbecue may be dangerous, is not permitted and will nullify any warranty.
- If you have any queries regarding these instructions, contact your local dealer.

G. Gas and Regulator

This barbecue can use either propane or butane LPG bottled gas. Propane bottles, will supply gas all year round, even on cold winter

days. A spanner may be required to change gas bottles. Butane bottles, will supply sufficient gas in summer, but performance of the barbecue may be affected once the gas temperature starts to fall below +10°C. The bottle should never be stood on the trolley base and placed directly under the barbecue. Gas bottles should never be stored or used laid on their side. Never store gas bottles indoors.

YOU MUST HAVE THE PROPER REGULATOR AND BOTTLE IN ORDER FOR THE BARBECUE TO OPERATE SAFELY AND EFFICIENTLY. USE OF AN INCORRECT OR FAULTY REGULATOR IS DANGEROUS AND WILL INVALIDATE ANY WARRANTY. Please consult your local gas dealer for the most suitable gas bottles and regulators.

H. Installation

H1. Selecting a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area. 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!

H2. Precautions

Do not obstruct any ventilation openings in the barbecue body. Position the gas supply bottle on level ground next to the barbecue and safely away from any source of heat. Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Always inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m. *N.B.- The date on the orange hose (if supplied) is the date of manufacture, not the expiry date.*

H.3 Fixing a Gas Hose to the Barbecue

Connect the gas hose to the gas rail inlet on the left hand side of the barbecue. Do not overtighten. Do not use any sealing tape or liquid on the connection.

H.4. Fixing a Regulator to the Gas Bottle

Confirm all barbecue control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

H5. Leak Testing (To be performed in a well-ventilated area.)

Confirm all control knobs are in the off position. Open the gas control valve on the bottle or regulator. Check for leaks by brushing a solution of ½ water and ½ soap over all gas system joints, including all valve connections, hose connections and regulator connections. NEVER USE AN OPEN FLAME to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints. Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance. Leak test annually, and whenever the gas bottle is removed or replaced.

I. Operation

I1. Warning

- Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.

I2. Preparation Before Cooking

To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session. **(Note: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.)**

I3. Lighting the Barbecue

- Open the barbecue hood.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Push and turn the leftmost control knob to the high position. Press the ignition button rapidly several times until left portion of the burner is lit. If burner fails to ignite, turn

control knob to the off position and turn gas off at the bottle or regulator. Wait five minutes, then repeat the above steps. After successful lighting of the left side, ignite the remaining portion of the burner. If the burner fails to ignite after following above procedure, turn all the knobs to the off position. Close the gas valve on the gas bottle. Wait 5 minutes, then repeat the above steps. If the barbecue still fails to light, please refer to the manual ignition instructions in section below.

- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, turn the burner to the low position for best cooking results.

I4. Manual Ignition Instructions

- Open the barbecue hood.
- Insert lit match through the match-lighting hole on the right side of the barbecue.
- Push and turn the rightmost control knob anti-clockwise to the high position.
- After the right portion of the burner is lit, light the remaining portion of the burner.
- If burner fails to ignite, contact your local dealer for assistance.
- After ignition, the burner should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood (where applicable) should be open during preheating.
- After completion of preheating, turn the burner to the low position for best cooking results

I5. Grill Cooking

The burner heats up the flame tamer underneath the grill, which in turn heats the food on the grill. The natural food juices produced during cooking fall onto the hot flame tamer below and vaporise. The subsequent rising smoke bastes the food, as it travels upwards, imparting that unique barbecued flavour. More even cooking of food will be achieved by using the BBQ with the hood down. This should only be done with the burners on low.

16. Roasting Hood Cooking

Barbecues equipped with a roasting hood give the option of cooking with hood closed to form an 'oven' for roasting food, such as joints of meat, whole chickens, etc.

When the hood is closed, a large amount of heat is trapped inside the barbecue. Thus, it is **IMPORTANT** to make sure that the burner is turned to the low position to prevent burning of the food and damaging the barbecue. Avoid lifting the hood unnecessarily as heat is lost every time the hood is opened. **DO NOT ALLOW YOUR BARBECUE TO OVERHEAT.**

17. Flare-Up Control ***** Very Important Notice *****

Flare-ups occur when meat is barbecued, and its fat and juices fall upon the hot flame tamer. Smoke of course helps give food its barbecued flavour, but it is best to avoid excessive flare-up to prevent food being burned. To control flare-ups, it is **ABSOLUTELY ESSENTIAL** to trim away excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly and try to avoid very cheap cuts of meat or meat products as these tend to have a high fat and water content. Also, the burners should always be placed on the low setting during cooking. When flare-ups do occur, they can usually be extinguished by applying baking soda or salt directly onto the flame tamer. Always protect your hands when handling anything near the cooking surface of the barbecue, and take care to protect yourself from the flames.

If a fat fire should occur in the drip tray, turn all knobs to the off position, turn off the gas at the bottle, and wait for the fire to go out. **NEVER** pull out the drip tray or douse with water.

18. End of Cooking Session

After each cooking session, turn the barbecue burner to the "high" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Make sure the hood is open during this process.

19. Turning Off Your Barbecue

When you have finished using your barbecue, turn all the control valves fully clockwise to the "Off" position, then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing its hood.

J. CARE AND MAINTENANCE

Regularly clean your barbecue between uses and especially after extended periods of storage. Ensure the barbecue and its components are sufficiently cool before cleaning. Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.

- 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. Heavy-duty Outback® barbecue covers and other accessories are available from your local Outback® stockist.

J1. Cooking Grill

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.

J2. Burner Maintenance

In normal usage, burning off the residue after cooking will keep the burner clean. The burner should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venturi tubes. Use a pipe cleaner to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces. When refitting the burner, be careful to check that the venturi tubes of the burner fit over the valve outlets.

J3. 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.

J4. 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. Remove cooking surfaces and burners before full cleaning. Do not immerse the gas controls or manifold in water. Check burner operation after carefully refitting into body.

J5. Flame Tamer

Remove any food residue from the flame tamer surface with a plastic or wooden scraper or brass wire brush. Do not use a steel scraper or wire brush. Clean with hot soapy water and rinse well.

J6. Fixings

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

J7. Storage

Store your barbecue in a cool dry place. Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes. If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle.

K. Technical Specifications

	CE Approval	Heat Input	Burners	Injector Size	Gas / Pressure
Outback® Omega 100	0359 359BL239	6.2kW	1	0.89mm	Butane/ 28mbar Propane/ 37mbar
Outback® Omega 200	0359 359BL239	6.2kW	1		Butane/ Propane 30mbar
Outback® Omega 300	0359 359BL239	6.2kW	1		Butane/ Propane 50mbar
Side Burner	0359 359BL239	2.3kW	1	0.74mm	Butane/ Propane 36mbar

Gas Consumption:

Omega 100: 446g/hr
Omega 200: 446g/hr
Omega 300: 446g/hr
Side Burner: 165g/hr

Countries of Use:

↳+ (28-30/37) BE, CY, CZ, EE, FR, GR, IE, IT, LV, LT, LU, PT, SK, ES, CH, GB, RO
↳B/P(30) BG, CY, CZ, DK, EE, FI, GR, LV, LT, LU, MT, NL, NO, SK, SI, SE, TR, IS
↳B/P(50) AT, DE, HU, SK, CH
↳B/P(36) PL

Specifications are subject to change without prior notice.

L. Troubleshooting

Problem	Possible Cause	Solution
Burner will not light using the ignition system	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose or disconnected on electrode or ignition unit.	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
	Faulty pushbutton ignitor	Change ignitor
Burner will not light with a match	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
Low flame or flashback (fire in burner tube— a hissing or roaring noise may be heard)	LP gas cylinder too small	Use larger cylinder.
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions.	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

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.

Published December 2007