THE OTTO LITE

BE SURE TO READ BEFORE USING!

Keep the original packaging for repair Returns.

OPERATING MANUAL (US)

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Please read and follow all warnings and instructions before assembling and using the appliance. Please follow all warnings and instructions when using the appliance. Keep this manual for future reference.
The Otto Lite is a really hot device reaching really high temperatures (1500 °F / 815 °C). As a high-temperature griller, you have to master the grill and the grill process well. That’s why we’ve put together important information for you on how to use the Otto Lite safely.

Please read this carefully, as failure to comply with the hazard warnings and precautions listed here could result in serious or even fatal injury or property damage from fire or explosion.

IF YOU SMELL GAS:
• Shut off gas to the appliance.
• Extinguish any open flame.
• If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

DANGER:
• Never operate this appliance unattended.
• Never operate this appliance within 10” (3.0 m) of any structure, combustible material or other gas cylinder.
• Never operate this appliance within 25” (7.5 m) of any flammable liquid.
• Never allow oil or grease to get hotter than 400 °F or 200 °C. If the temperature exceeds 400 °F (200 °C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
• Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115 °F (45 °C) or less.
• If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.
After use, turn off the gas supply on the gas cylinder.

Don’t carry out any modifications or alterations to your Otto Wilde Grillers gas grill.

**DURING OPERATION**

Take care when using your Otto Wilde Grillers gas grill. The grill gets hot when it is in use. Never leave the grill unattended, and do not move the grill when it is in use.

In the event that uncontrolled flames shoot up, remove the food product from the flames until they die down.

Whilst operating the grill, never touch the front, side or back of the grill chamber.

Keep the fuel supply hose away from any heated surfaces.

This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.

Keep the grilling area free of flammable gases and liquids, such as fuel, alcohol and other combustible materials.

In the event that the burner goes out whilst the grill is in operation, close the valve on the gas cylinder. Wait five minutes before attempting to re-ignite your grill in accordance with the ‘Ignition’ instructions.

Do not store spare or unconnected gas cylinders in the proximity of the grill.

Do not leave the appliance unattended. Keep children and pets away from the Otto Lite at all times.

Do not place the gas hose in walkway areas. Make sure the gas hose is not exposed where it can be accidentally tripped over, tipping the gas supply cylinder.

Do not use your Otto Wilde gas grill in heavily frequented areas.

Never, under any circumstance, attempt to disassemble the gas regulator or other assembly parts of the gas supply while the grill is in use.

Do not cover the burners for extended periods of time (>5 minutes), e.g. by placing the drip tray or pizza stone directly underneath the burners. Blocking the burners may cause blacklashing of the flames and can seriously damage the burners. In case that a blacklash occurs, turn off the burners and gas supply immediately and contact the Otto Wilde Grillers service team.

The use of alcohol, prescription or non-prescription drugs may impair the consumer’s ability to properly assemble or safely operate this appliance.

Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.

Do not obstruct the flow of combustion or ventilation air.

**RISK OF FIRE**

Flammable materials must not be present within an area 24˝ behind or to the side of the grill.

Do not use charcoal or briquettes in your Otto Wilde Grillers gas grill.

In the event that fats starts to burn, turn off the gas supply on the gas cylinder and let the fats burn. Never attempt to extinguish burning fat with water, as this leads to explosions.

Do not put the grill cover or other flammable items on top of the grill.

Greater accumulations of fat should be avoided and optionally removed.

When grilling meat with high fat content place the drip tray on the bottom plate of your O.F.B., put water into the drip tray and make sure to empty the drip tray frequently to prevent grease fires.

In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.

**STORAGE**

When the Otto Lite is not in use, the tap on the liquid gas cylinder must be turned off.

If the Otto Lite is stored in your house, the liquid gas cylinder must be removed and stored in an adequately ventilated space outdoors.

If the liquid gas cylinder is not removed from the Otto Lite, the grill must be stored in an adequately ventilated space outdoors.

Liquid gas cylinders must be stored in an adequately ventilated space outdoors that is not accessible to children. Liquid gas cylinders must not be stored in a building, garage or any enclosed area.

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This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.
Here’s the thing! Otto Wilde congratulates you on the purchase of your Otto Lite. That was a damn good decision, because it’s the only way to grill the steaks you deserve.

From this day forward, you belong to the great grill family of Otto Wilde.

We wish you great grill experiences and have fun with your new Otto Lite.

Otto, Alex, Julia and Nils.

Of course you would like to start grilling right now and have your first steak sizzling on the grill grate. But before you get to the festive grilling, you should take a close look at our manual. This increases your anticipation and guarantees safe grilling pleasure.

In our instructions for use, we show you how to use the concentrated power of the Otto Lite responsibly. Should you lend out your grill, this manual should be part of the package.

And now, you can fire up the grill - because only after reading is it time to grill some steaks!
**WARNING**

! The Otto Lite is designed exclusively for outdoor use and must only be used for this intended purpose.

! Do not install this model of the Otto Lite in a built-in or slide-in construction. Non-compliance can result in a fire or explosion which can lead to serious injury, fatal accidents or material damages.

! The Otto Lite is not intended to be installed in or on a boat or recreational vehicle.

! This appliance is not intended for and should never been used as a heater.

! The manufacturer assumes no liability for damage caused by improper use.

! This appliance is not intended for commercial use.

**USAGE**

*Your Otto Wilde Grillers Otto Lite is intended exclusively for grilling food.*

*Your Otto Wilde Grillers Otto Lite is designed for home use and, thereby, only for amounts of personal use.*

**PRIOR TO INITIAL USE**

Clean all parts that come into contact with food products, especially the cast iron grill grate and the drip tray.
Your Otto Lite comes with multiple parts, which are listed individually below. Before using your Otto Lite for the first time, make sure that you have received all the parts.

**SCOPE OF DELIVERY**

- 1x Otto Lite
- 1x Cast iron grill grate
- 1x Stainless steel drip tray
- 1x Multi-functional tool “Lever”
- 1x Gas hose with pressure regulator
USE THE HEAT PROTECTION SHIELD

Pull out the heat protection shield inserted into the base of the Otto Lite either completely or at least as far as the edge of the installation area. The heat protection shield prevents the installation area from heating up impermissibly as a result of heat emitted from the grill.

! WARNING

Use your Otto Lite only if the burner unit is firmly connected to base.

Make sure that both latches are clasped shut and securely closed.
SAFE HANDLING TIPS FOR LIQUID PROPANE GAS CYLINDERS

- Liquid Propane (LP) gas is a petroleum product as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid.
- As the pressure is released, the liquid readily vaporizes and becomes gas.
- LP gas has an odor similar to natural gas. You should be aware of this odor.
- LP gas is heavier than air. Leaking LP gas may collect in low areas and prevent dispersion.
- To fill, take the LP cylinder to a propane gas dealer or look up “gas-propane” in the phone book for other sources of LP gas.
- Air must be removed from a new LP cylinder before the initial filling. Your LP dealer is equipped to do this.
- The LP cylinder must be installed, transported, and stored in an upright position.
- LP cylinders should not be dropped or handled roughly.
- Never store or transport the LP cylinder where temperatures can reach 125 °F (too hot to hold by hand). For example: Do not leave the LP cylinder in a car on a hot day.

Note: A refill will last about 20-25 hours of cooking time at normal use. You do not have to run out before you refill.
- Treat “empty” LP cylinders with the same care as when full. Even when the LP tank is empty of liquid, there still may be gas pressure in the cylinder. Always close the cylinder valve before disconnecting.
- Do not use a damaged LP cylinder. A dented or rusty LP cylinder or an LP cylinder with a damaged valve may be hazardous and should be replaced with a new one immediately.
- The joint where the hose connects to the LP cylinder must be leak tested each time the LP cylinder is reconnected. For example, test each time the LP cylinder is refilled.
- Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, bugs, etc.

IMPORTANT CYLINDER INFORMATION

- Your Otto Wilde Grillers Otto Lite is equipped for a cylinder supply system designed for vapor with-drawal.
- The proper filling methods for the filling of your cylinder are by weight or volume, as described in NFPA 58. Please make sure your filling station fills your LP cylinder by weight or volume. Ask your filling station to read purging and filling instructions on the LP cylinder before attempting to fill.

WARNING

- We recommend that your LP cylinder be filled at an authorized LP gas dealer by a qualified attendant who fills the tank by weight. Improper filling is dangerous!
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only use the appropriate dust cap provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- Replacement LP tanks must match the regulator connection supplied with this Otto Wilde Grillers gas appliance.
- NEVER store a spare LP cylinder under or near Otto Wilde Grillers gas appliances.
- NEVER fill the tank beyond 80% full. Failure to follow these statements exactly may result in a fire causing death or serious injury.
- Only use Otto Wilde Grillers gas appliances outdoors in a well ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.
**LIQUID PROPANE CYLINDER REQUIREMENTS**

- Check to be sure that cylinders have a D.O.T. certification, and that they have been date tested within five years of use. Your LP gas supplier can do this for you.
- All LP tank supply systems must include a collar to protect the cylinder valve.
- The LP cylinder must be a 20-lb. size approximately 18 inches high and 12 inches in diameter.
- The cylinder must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CSA-B339, Cylinders, Spheres and Tubes or Transportation of Dangerous Goods; and Commission, as applicable.

**LEAK CHECK PREPARATION**

**Check that all Burner Valves are Off**

Valves are shipped in the OFF position, but you should check to be sure that they are turned off. Check by pushing down and turning clockwise. If they do not turn, they are off. If they do turn, continue turning them clockwise until they stop, then they are off.

**The Liquid Propane Cylinder**

All Otto Wilde Grillers LP gas grill regulators are equipped with a UL-listed tank connection as per the latest edition of ANSI Z21.89. This will require a liquid propane tank that is similarly equipped with a Type 1 connection in the tank valve.

This Type 1 coupling allows you to make a fast and totally safe hookup between your gas grill and your liquid propane tank. It eliminates the chance of leaks due to a POL fitting that is not properly tightened. Gas will not flow from the tank unless the Type 1 coupling is fully engaged into the coupling.

**WARNING:** Make sure that the LP cylinder valve is closed. Close by turning valve clockwise.

**DANGER** Do not search for gas leaks using an open flame. Before checking for leaks, make sure that there are not any sparks or open flames in the vicinity. Sparks or open flames can trigger an explosion, which could lead to serious or even fatal injuries or material damage.
You require the following for a safe connection:
• Propane gas cylinder
• A foaming agent (e.g. leak detection spray, soap solution)

**CONNECTING THE LIQUID PROPANE GAS CYLINDER**

Place the propane gas cylinder in an upright, secure position
Position the gas cylinder in such a way that it is upright and secure and ensure that it does not come into contact with any part of the Otto Lite. Position the gas cylinder with a distance of 24” / 60 cm from the Otto Lite so that the radiation heat does not reach the surface of the gas cylinder or that of the gas hose. Also, ensure that the gas hose is not under any tension. We recommend setting up the gas cylinder behind and slightly to the right of Otto Lite.

Connect the propane gas cylinder.
To connect your Otto Lite to the gas cylinder, you need to screw the regulator coupling onto the tank valve by turning it in a clockwise direction. Tighten the coupling hand-tight.

*Never use the pressure regulator to tighten the screw connection!*

Connect the end of the gas hose without regulator to the Otto Lite’s gas inlet connection.
At the end of the gas hose (which is not yet connected), there is a nut with a 5/8” UNF thread. You need to screw this onto the 5/8” adapter fitting at the back of your Otto Lite, turning it clockwise.

Open the gas cylinder valve by turning it counterclockwise.
CHECK THE CONNECTION POINTS FOR LEAKS

Apply the foaming agent to both joints of the gas hose and the joint between gas inlet and adapter fitting. Open the valve on the gas cylinder. Now check both joints and check whether bubbles appear. If bubbles appear or if a bubble that was already present gets bigger, there is a leak. In the event of a leak, close the valve on the gas cylinder.

Then check whether the gas hose is connected correctly and fastened tightly. If the screw connection is loose on one of the connection points, tighten it. After doing so, open the gas cylinder valve once more and use the soap solution again to test whether the connection points are sealed. If leaks are still present at one of the connection points, contact your retailer or our customer service department.

Visit our website for general contact information on: www.ottogrills.com

After completing the test for leaks, turn off the gas supply on the propane gas cylinder and clean the connections using water.

GENERAL

• Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192, and CSA 2240 RV Series, Recreational Vehicle Code, as applicable.

• The pressure regulator supplied with this appliance must be used. This regulator is set for 11 inches of water column (pressure) / 2.8 kPa.

• Your Otto Lite is designed for use with liquid propane (LP) gas only. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LP gas only.

• Do not use with charcoal fuel.

• The areas around the LP cylinder must be free and clear from debris.

• Replacement pressure regulators and hose assemblies must be those specified by Otto Wilde Grillers.

OPERATING

! WARNING: Do not place the gas hose in walkway areas. Make sure the gas hose is not exposed where it can be accidentally tripped over, tipping the gas supply cylinder.

! WARNING: Only use this appliance in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

! WARNING Your Otto Lite shall not be used under overhead combustible construction.

! WARNING Your Otto Lite is not intended to be installed in or on recreational vehicles or boats.

! WARNING Do not use this appliance within 24"/ 60cm of combustible materials.

! WARNING The entire cookbox gets hot when in use. Do not leave unattended and do not touch.

! WARNING Keep the fuel supply hose away from heated surfaces.

! WARNING Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.

! WARNING Never store an extra (spare) LP cylinder under or near your O.F.B.

! WARNING The LP cylinder used with your grill must be with a listed OPD (Overfilling Prevention Device) and a QCC1 or Type 1 (CGA810) cylinder connection. The cylinder connection must be compatible with the appliance connection.
**PIEZO IGNITION**

1. Turn the operating knob to the Off position (the indicators must point to the “0” symbol). Stand to the side of the Otto Lite as it is possible that flames will escape during the ignition process.

**WARNING:** Before opening the valve on the propane gas cylinder, both operating knobs must be in the Off position and must not already be pushed down.

2. Open the valve on the propane gas cylinder by turning the gas cylinder valve counterclockwise.

**WARNING:** Never put your head in or directly in front of the grilling chamber of your Otto Lite to test whether the burners are already ignited or ever while operating the appliance. During the entire ignition process, keep your face and body at least 15” / 38 cm away from the front opening as flames may escape from the grilling area while igniting the gas.

3. Turn the operating knob for into the ignite position (the indicator on the operating knob is pointing to ) and push down the operating knob.

4. With the operating knob pushed down, wait 3-5 seconds and then press the red button on the piezo igniter, located directly next to the operating knob. When you hear the ignition noise, keep the operating knob pushed down for a further 5 seconds before letting go. You may need to use the piezo igniter multiple times before ignition occurs.

5. Check whether the burner has ignited. To do so, whilst keeping at least 15” / 38 cm away, look into the front opening of your Otto Lite. You should be able to see a flame underneath the ignited ceramic burner.

**DANGER:** Should the flame get extinguished by accident, turn the operating knob for the burner to the starting position and close the valve on the propane gas cylinder. Wait at least 5 minutes before reattempting to ignite the burner using the piezo igniter or a match, to allow unburnt gas to escape from the inner area of your Otto Lite.

**WARNING**

Every single time, before you use your Otto Lite, check the gas hose for kinks, cracks, abrasion, wear or cuts. If you establish that the gas hose is damaged, do not use the grill until you have replaced it. The gas hose must be replaced with one that is approved by Otto Wilde Grillers. Contact your retailer or our customer services department for more information.
MANUAL IGNITION

1. Turn the operating knob to the Off position (the indicators must point to the “0” symbol). Stand to the side of the Otto Lite as it is possible that flames will escape during the ignition process.

! WARNING: Before opening the valve on the propane gas cylinder, both operating knobs must be in the Off position and must not already be pushed down.

2. Open the valve on the propane gas cylinder by turning the gas cylinder valve counterclockwise.

! WARNING: Never put your head in or directly in front of the grilling chamber of your Otto Lite to test whether the burners are already ignited or ever while operating the appliance. During the entire ignition process, keep your face and body at least 15”/38 cm away from the front opening as flames may escape from the grilling area while igniting the gas.

3. Ignite a fireplace match that’s at least 8”/20 cm long and insert this into the grilling chamber of your Otto Lite so that the flame is positioned underneath the burner that is to be ignited.

4. Turn the operating knob into the ignite position (the indicator on the operating knob is pointing to ) and push down the operating knob. Once you hear the ignition noise of the burner, keep the operating knob pushed down for a further 5 seconds before letting go.

5. Check whether the burner has ignited. To do so, whilst keeping at least 15”/38 cm away, look into the front opening of your Otto Lite. You should be able to see a flame underneath the ignited ceramic burner.

! DANGER: In the event that the burner has failed to ignite, turn the operating knob for the burner to the Off position and close the valve on the propane gas cylinder. Wait at least 5 minutes before making another ignition attempt using the piezo igniter or a match, to allow unburnt gas to escape from the inner area of your Otto Lite.

If you do not allow 5 minutes for the gas to escape in the event that the Otto Lite fails to ignite, an explosive flame can be produced, which could lead to serious or even fatal injuries.
GRILLING PROCEDURE

1. Use the lever to remove the cast iron grill grate from the grill grate inserts and put it on a heat-resistant surface with sufficient space.

2. Ignite your Otto Lite as described in the sections “Piezo ignition” or “Manual ignition”.

3. Fill the drip tray half-full with water and insert it into an insert below the grill grate or on the bottom of the appliance.

4. Wait 2-3 minutes for the burners to reach their operating temperature.

5. Put your items to be grilled on top of the cast iron grill grate.

6. Set the burners to the required grilling intensity using the operating knobs.

7. Use the lever to put the cast iron grill grate back on the insert in desired height.

8. Wait for your food to reach the required cooking temperature and cear.

9. Repeat steps 1 and 2 and 8 and 9 to turn your food and grill it from the other side.

WARNING

! When cooking, the Otto Lite must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.

! Before you remove the drip tray once the grilling process is complete, wait until this and the interior of the Otto Lite have cooled down sufficiently.

! Never move your head or limbs in or directly in front of the opening of your Otto Lite to test how well-cooked your food is. During the entire grilling process, keep your face and head at least 15” / 38 cm away from the grill chamber.

! The whole appliance becomes very hot. Take special care if children or old people are nearby.

! Always wear protective gloves when using your Otto Lite.
BAPTISM OF FIRE

At some point you just have to start. And nothing is better than a juicy ribeye steak. The Otto Lite has a reputation for covering this classic premium cut with a crunchy crust in just a few seconds while the meat remains soft, pink and juicy on the inside. At this point, you know: THE SECRET TO A STEAKHOUSE STEAK AT HOME! Many more recipe ideas (not only for meat), tutorials and information can be found at: www.ottogrills.com/recipes

INGREDIENTS
FOR 4 PEOPLE

4 Ribeye steaks
approx. 0.6 lb. each

2.2 lbs. Sweet potatoes

1-2 Red bell peppers

3 sprigs of thyme

Rosemary

Coarse salt

Colored pepper
**PREPARATION**

Take the ribeyes out of the fridge one hour before you plan on grilling them. Let it reach room temperature to achieve a uniform cooking process.

In the meantime, cook the unpeeled sweet potatoes in salt water for 10 to 15 minutes. The tubers shouldn’t get too soft, because otherwise they will fall apart on the grill. Cool down and cut into slices.

Chop thyme and fresh rosemary. Remove the core of the bell pepper and cut into slices.

**PREHEATING**

For the perfect ribeye the Otto Lite should be preheated onto maximum temperature. That takes about three minutes. Keep the grill grate out off the grill, so the ribeye doesn’t get precooked on the hot grid.

**GRILL THE PERFECT RIBEYE**

Crucial when grilling meat: the right temperature. Only when the grill is really hot you will trigger the so-called “Maillard reaction”. Amino acids react with sugar and this way give your steak a nice crust. Read more about the Maillard reaction on Otto’s Blog.

Insert the grill grate in the highest possible insert and grill Ribeye. Set the Meat-O-Meter on stage 1 and grill the Ribeye at 1500 °F for 1 minute on each side.

This applies if your steak is about one inch thick. If it’s bigger, use a meat thermometer for the best outcome. Your desired core temperature would be between 125 and 131°F. Afterwards, remove the ribeye from the grill grate and let it rest. This gives the meat juices the chance to redistribute themselves within the meat again.

Read the article “Grilling the perfect steak” on our website for more steak know-how.

**GRILL THE SIDES AND SERVE**

Sear the sweet potato slices at moderate temperature on Meat-O-Meter stage 2 on both sides until they’ve turned golden-brown in color. Coat with olive oil and season with fresh herbs, coarse sea salt and pepper.

Then, carve the dry-aged Ribeye across the grain and also season with coarse sea salt. Serve with the grilled sweet potato slices on a country-style wooden board for the right looks. And now: enjoy!

**NOTE**

It may be the case that the temperature of your new Otto Lite turns out a little bit higher than indicated in Otto’s recipes the first few times you use it on specific burner settings.

This is simply because the surfaces are still especially shiny and highly reflective. The conditions that exist when grilling, such as wind or weather may make it necessary to adjust the adjustment knobs or grilling position in order to achieve the desired cooking temperature.

In order to always be on the safe side and to ensure that your product is cooked as desired, we recommend the use of a meat thermometer.
CLEANING

Switch off your Otto Lite, close the valve on the gas cylinder, unscrew the gas hose and wait until the grill and all removable parts have fully cooled down before you start cleaning.

EXTERNAL SURFACES

You can clean these with a cloth and warm, soapy water. Once you have finished cleaning, rinse thoroughly with water in order to remove all soap residues.

When it proximity of the burners the stainless steel surfaces in the area, make sure that the ceramic burners do not suffer any jolts or vibrations, as this can lead to damage.

You can now clean the inner surfaces of your Otto Lite with a cloth and warm, soapy water. The burners’ ceramic must do not need to be cleaned. Once you have finished cleaning, rinse thoroughly with water in order to remove all soap residues.

When cleaning the burner unit, make sure that no water ends up entering the burner. Clean the stainless steel surfaces of your Otto Lite exclusively with a soft cloth and soapy water.

Note: For removing stubborn dirt you can also use steel wool. Make sure that you always wipe in the direction of the grain of the stainless steel in order to prevent visible scratches on the surfaces.

Note: Dry the surfaces of your Otto Lite thoroughly after use with a kitchen towel.

CAST IRON GRILL GRATE

Use a washing-up brush to brush off your cast iron grill grate under warm, running water. Once you have removed all cooking residues from your grill grate, dry it off thoroughly with a kitchen towel. Then wrap up your grill grate in an old towel and stow it away until the next use.

Warning: Use an old kitchen towel when drying your cast iron grill grate so that residual grease does not ruin your favourite kitchen towel.

REMOVABLE DRIP TRAY

Remove the majority of the residual grease with paper towels before washing out the drip tray with warm, soapy water. Then rinse the drip tray once more using clear water.

Note:
Do not use any cleaning products that contain acids, mineral spirits or xylene.
After each clean, rinse thoroughly with water.
Never use a wire brush to clean the stainless steel surfaces of your Otto Lite. This type of brush causes scratches.
When drying and wiping down surfaces, make sure that you wipe in the direction of the grain of the metal. This ensures that you do not cause visible scratches on the surfaces.

STORAGE

The gas must be turned off at the liquid propane cylinder when the Otto Lite is not in use.

When your Otto Lite is stored indoors, the gas supply must be DISCONNECTED and the LP cylinder stored outdoors in a well-ventilated space.

LP cylinder must be stored outdoors in a well-ventilated area out of reach of children.
Disconnected LP cylinder must not be stored in a building, garage or any other enclosed area.

When the LP cylinder is not disconnected from the Otto Lite, the appliance and LP tank must be kept outdoors in a well-ventilated space.
### IF YOUR GRILL IS NOT PROPERLY WORKING:

**WHAT WOULD OTTO DO?**

<table>
<thead>
<tr>
<th>ERROR /PROBLEM</th>
<th>POSSIBLE CAUSE / ERROR SOURCE</th>
<th>HOW CAN I FIX IT?</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burners do not ignite despite the operating knob being pressed down in the ignition position</td>
<td>No spark occurs.</td>
<td>Turn the operation knobs to position (Ο) and carefully look into the grill to observe whether a spark occurs when pressing the piezo igniter. If not, please contact Otto Wilde Grillers Customer Care.</td>
</tr>
<tr>
<td></td>
<td>Operation knob is not in the designated ignition position.</td>
<td>Turn the operation knob to the ignition position (▯) and press down to ignite.</td>
</tr>
<tr>
<td></td>
<td>The valve on the gas cylinder is not open.</td>
<td>Open the valve by turning it counterclockwise.</td>
</tr>
<tr>
<td></td>
<td>The pressure regulating valve has a defect. It either does not connect properly, does not fit snugly or both.</td>
<td>Replace the pressure control fitting and check the connection for any leaks.</td>
</tr>
<tr>
<td></td>
<td>The hose is squeezed or bent.</td>
<td>Check the hose routing.</td>
</tr>
<tr>
<td></td>
<td>The burners do not appear to receive any gas.</td>
<td>First, check if gas is flowing in through the burners by turning the operation knobs to the large flame position and pressing down without using the piezo igniter. If you do not hear any gas flow, loosen the hose on the device and check if the connection is clogged. If you can hear the gas, your device and gas connection probably needs a good clean.</td>
</tr>
<tr>
<td>Burner extinguishes during operation</td>
<td>The grilled food comes into contact with the flame supervision device.</td>
<td>Place the food you want to grill in such a way that it has absolutely no contact to the flame supervision device (bi-metal probe next to spark electrode). Then, you can reignite the burner.</td>
</tr>
<tr>
<td>The burner works, however, its performance is greatly reduced</td>
<td>Dirty gas duct or broken ceramic burner plate.</td>
<td>Please contact us to have your device repaired by Otto Wilde Grillers.</td>
</tr>
</tbody>
</table>

**WARNING:** Make sure there are no insects and insect nests in the gas hose or other gas-conducting parts.
WARRANTY AND DISCLAIMER

The Otto Lite is designed exclusively for outdoor use and must only be used for the intended purpose.

! NOTE: This product has undergone safety tests and is only designed for use in a specific country.

Information with the country code can be found on the name plate at the rear of the appliance and the exterior packaging.

! NOTE: Any modifications or alterations to this grilling appliance will invalidate the warranty. For this reason, do not carry out any modifications to the appliance.

Despite the favorable cleaning characteristics of the Otto Lite, the accumulation of fatty residues on the grill and inside the burning chamber are unavoidable in the long-term. These do not constitute cause for complaint.

As the front panel is subject to combustion smoke and high temperatures, discoloration in this area is unavoidable and does not constitute cause for complaint.

These parts are components that transfer or burn gas. For information regarding original spare parts of Otto Wilde Grillers, contact the Otto Wilde Grillers GmbH customer service department.

! WARNING: Never attempt to repair components that transport or burn gas yourself. If this product warning is not observed, actions may lead to a fire or explosion. This can cause serious personal injury, fatal accidents and material damage. For any questions relating to repairs, contact the Otto Wilde Grillers GmbH customer service department.
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Recipes, tips and much more
www.ottogrills.com
Otto, Alex, Julia and Nils.
ENJOY!
The Otto Wilde Team
FLEISCH AIN’T NO FIRLEFANZ.