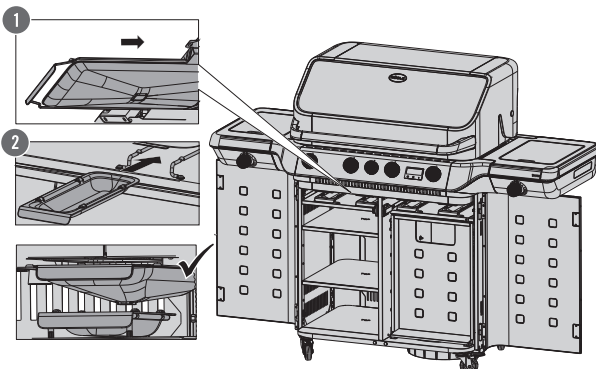


Cleaning the grease trap system

! Follow the safety instructions on avoiding grease fires on page 38.



1. Before you use the grill, always remove any build-up of grease on all the outlets leading to the grease trays and in the removable grease drip trays.
2. Also remove grease residues and accumulations in the grill chamber and on the burner covers, grill grates and grill plates.
3. After cleaning the grease drip trays, always push them back in as far as they will go.

Checking the electronic ignition

! Follow the safety instructions on the dangers of electricity on page 37.

- ▶ Make sure that the mains plug and power bank are in good condition.
1. Connect the mains plug or the power bank to a suitable power supply.
 2. Switch the display on (X) (see Using the display on page 60).
 3. To activate the ignition, tap the impulse ignition button (Z) on the display.

i The ignition button has a lightning symbol.

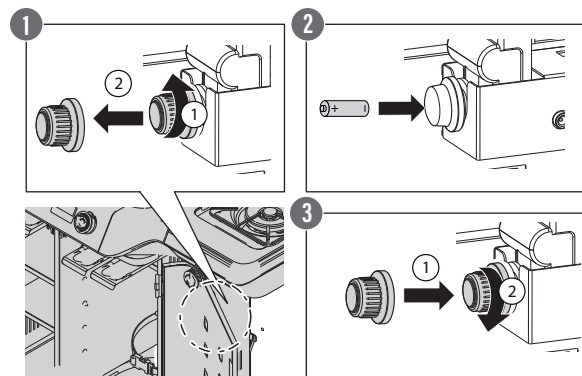
! When using a power bank: Switch off the interior and rotary knob lighting before ignition. Simultaneous use can lead to malfunctions.

Using the battery to light the back burner, side hotplate and Primezone

! Follow the safety instructions on using batteries on page 58.

- ▶ Make sure that the battery is in good condition and is fitted with the correct polarity.
- ▶ Some batteries have a packaging sleeve, which must be removed. Do not mistake the packaging sleeve for the battery label.

Put one AA 1.5 V battery into the battery compartment:



1. Open the right-hand door on the front and remove the folding protective cover (M). The battery compartment (K) is on the right-hand inside wall of the grill (see the product description).
2. Open the compartment by turning the lid (1).
3. Insert a battery, making sure that the polarity is correct (2).
4. Close the battery compartment lid (3).
5. Press the button (H) to activate the manual ignition (see the product description).

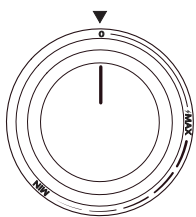
Product description



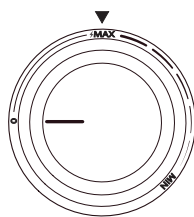
Digital display

- X – On/off switch for the display
- Y – Button for the control knob lights and interior lights
- Z – Button for the impulse ignition
- 1 – Cooking area temperature
- 2 – Display for measurement sensor 1 in the right-hand cooking area – the symbol lights up when the sensor is connected
- 3 – Temperature display for measurement sensor 1 in the right-hand cooking area
- 4 – Temperature display for measurement sensor 2 in the left-hand cooking area
- 5 – Display for measurement sensor 2 in the left-hand cooking area – the symbol lights up when the sensor is connected
- 6 – Bluetooth connection – The symbol lights up when the Bluetooth module is connected

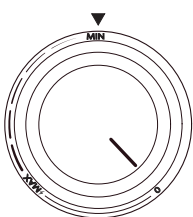
Positions of the control knobs



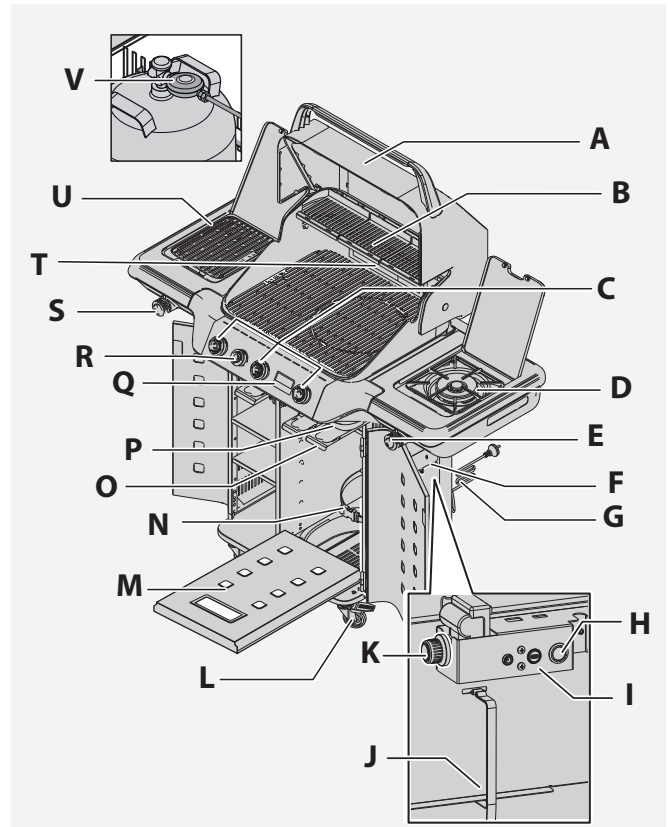
OFF position



MAX position



MIN position



Components shown

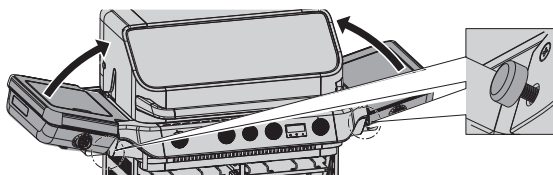
- A – Lid with glass insert
- B – Warming rack
- C – Control knob for the main burners
- D – Side hotplate
- E – Control knob for the side hotplate
- F – Magnetic cutlery holder
- G – Mains plug
- H – Button for manual ignition
- I – USB-C port for the power bank
- J – Power bank compartment
- K – Battery compartment (ignition)
- L – Castors (2 with brakes, 2 without brakes)
- M – Folding protective cover
- N – Strap to secure the gas bottle
- O – Grease drip trays (remove forwards)
- P – Grease funnels (remove forwards)
- Q – Display
- R – Control knob for the back burner
- S – Control knob for the Primezone
- T – Back burner
- U – Primezone
- V – Gas pressure regulator

Fold the side table up

(when not in use/during transport)

Warning!
Danger of crushing in the folding mechanisms and hinges!

- ▶ Keep your fingers and hands away from moving parts when the table is being folded up or down.
- ▶ The side tables must not be folded up when the grill is in use.

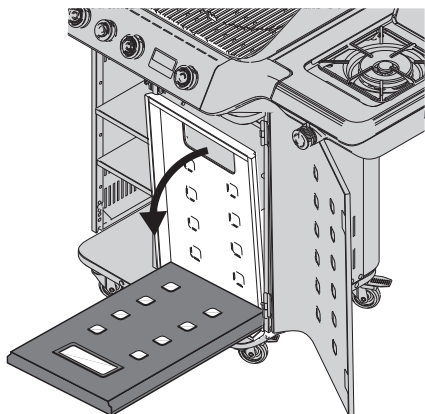


1. Take hold of the recessed handle on the underside and in the middle of each side table to fold the table upwards into a vertical position.
2. You can use the plastic bolt to adjust the end stop of the lower position of the side tables.

i Follow the instructions in reverse to fold the tables down.

Opening the protective cover

(access to the electronics and the gas bottle)



- ▶ Open the doors of the protective cover by taking hold of the handle in the middle and pulling it towards you.
- ▶ As the protective cover is fastened to the grill, fold it down carefully and rest it on the floor.

i Follow the instructions in reverse to close the protective cover.

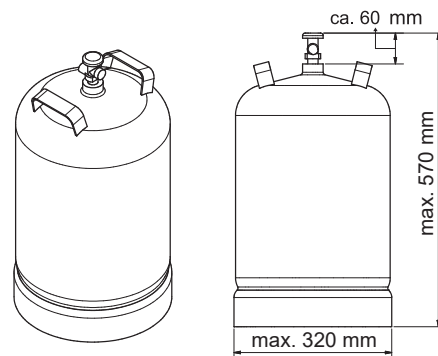
i It is not necessary to fold the cover down to open and close the gas bottle. You can easily access the gas bottle through the opening.

Gas connection

Warning! Follow the safety instructions on gas bottles on page 39.

Size of the gas bottle

When positioning the bottle holder, make sure that the gas bottle is the correct size.



Larger gas bottles are not permitted.

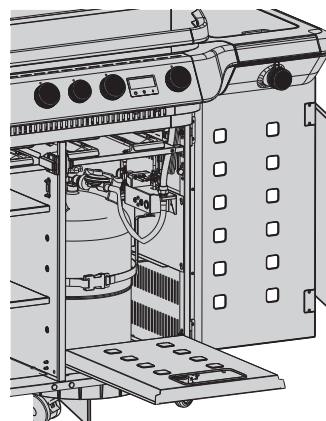
Installing the gas bottle in the cabinet

The bottle must be installed and stored upright.

Danger!
Danger of gas explosion!

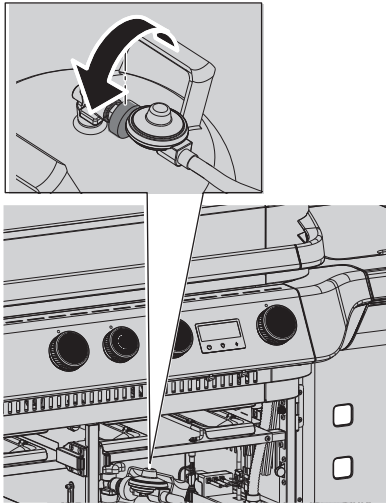
- ▶ Do not store any additional gas bottles in the cabinet.

1. Open the cabinet.
2. Open the protective cover.
3. Insert the gas bottle into the bottle holders on the base plate.
- ▶ Secure the gas bottle with the strap provided.
4. Turn the gas bottle so that the valve is pointing towards the front of the grill.



Installing the pressure regulator

(depending on the design of the pressure regulator)

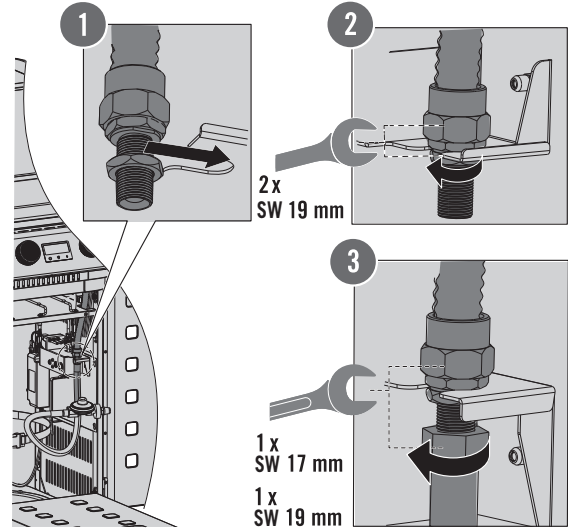


! The pressure regulator must comply with the most recent version of the EN 16436 and EN16129 standards and the national regulations.

1. Check the screw connection between the gas hose and the gas pressure regulator with an open-ended spanner and tighten it if necessary (by turning it anticlockwise).
2. Remove the safety cap from the gas bottle.
3. Insert the tip of the pressure regulator into the valve and turn the union nut anticlockwise by hand.
4. Tighten the union nut firmly by hand. You could also use a gas regulator spanner.

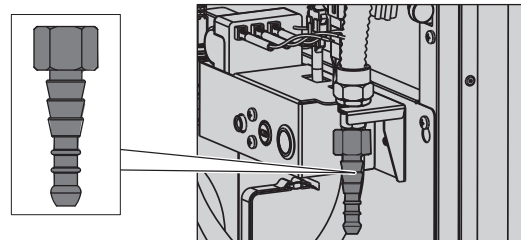
Fitting the hose connector

For Germany, Austria and Switzerland (50 mbar)



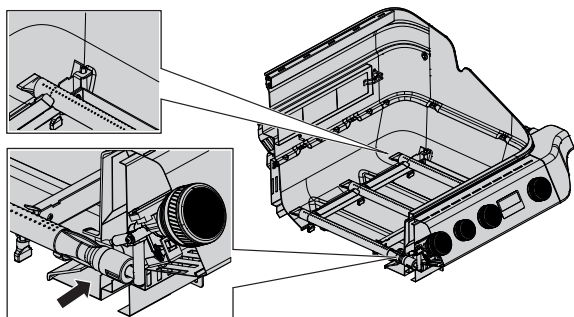
1. Screw the gas hose onto the multiple connector (on the right-hand side wall of the cabinet).
2. Make sure that the individual connectors on the multiple connector are tight and tighten them if necessary (with two open-ended spanners).
3. Close the protective cover of the gas grill by folding it up again.

For Belgium, Denmark, Spain, Finland, the Netherlands, Norway, Sweden, France, the United Kingdom, Ireland, Italy, and Luxembourg (30 mbar)



The 30 mbar models come with a universal adapter to connect the gas hose from the pressure regulator to the hose leading to the burner.

1. Attach the universal adapter to the ¼" BSP external thread on the multiple connector.
2. Tighten the connection. Use the second open-ended spanner to hold the connection in place.
3. Use suitable hose clamps or double-ear hose clips to attach the hose to the adapter. Tighten the clips firmly.
4. Close the protective cover of the gas grill by folding it up again.

Checking the main burners*(Burners on nozzles)*

1. Open the grill lid.
2. Lift out all the grill grates.
3. Remove all the burner covers.
4. Make sure that all the stainless steel main burners are correctly positioned over the appropriate nozzle of the gas valve.
5. If a burner is no longer over the nozzle after the grill has been transported, for example, you must remove the burner and position it correctly (see the section “Removing the main burners“ on page 56).

i Follow the instructions in reverse to replace the components.

Leak tests

The gas connections of the grill were tested for leaks in the factory. However, for safety reasons, you should check all the connections for leaks again before you start using the gas grill. The gas connections could have come loose or been damaged during transport.

! For your own safety, check the gas connections every time you use the gas grill.

► Follow the safety instructions from page 36 onwards.

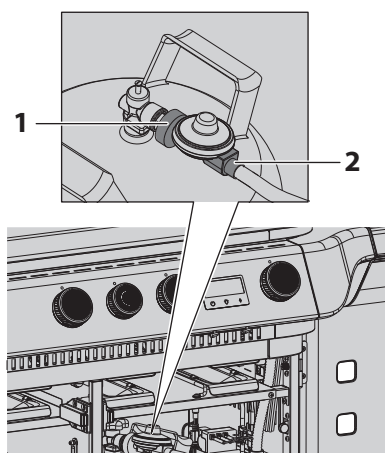
1. Check that all the control knobs on the grill are in the OFF position.
2. Close the gas pressure regulator following the instructions in the section “Installing the pressure regulator” on page 44.
3. Open the gas bottle valve by turning it anticlockwise (at least 2 full turns).
4. Check all the gas connections for leaks.
 - Brush all the components that conduct gas with a soap solution (approximately 50% liquid soap and 50% water). You can also use a suitable leak detection spray. If you see small bubbles, this indicates a leak.
5. Fix the leak by tightening the leaky connection or hose clip if possible or replace the faulty components.
6. Repeat the leak test.

7. If the leak cannot be fixed, contact your specialist retailer.

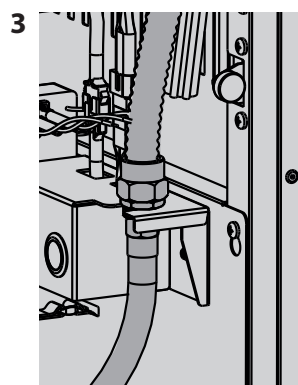
► You must not use the grill if it has a leak.

Some leak detection sprays, including soapy water, may cause slight rusting.

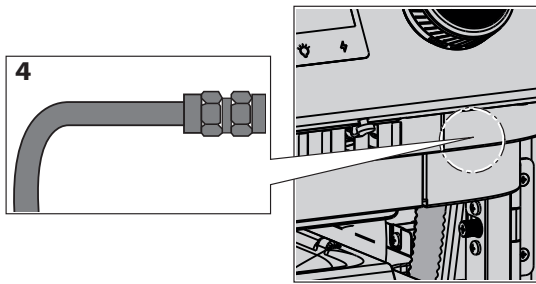
- Clean the following connections (1–4) with water after the leak test.
- Dry the connections thoroughly with a dry cloth.



- 1) Connection between the pressure regulator and the gas bottle (with a union nut – the connection is on the gas bottle valve).
- 2) Connection between the gas hose and the pressure regulator (the connection is after the pressure regulator).

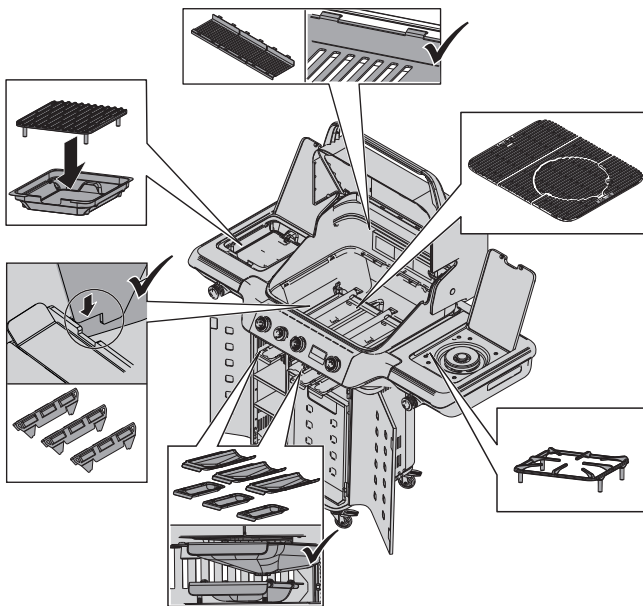


- 3) Both screw connections on the multiple connector (the connector is on the right-hand side wall of the cabinet).



- 4) Connection between the corrugated hose and the valve unit (the connection is on the right-hand side under the control panel).
- ▶ Carry out a visual check of the gas hose for cracks, porous areas, wear, cuts and animal bites.
 - ▶ Also carry out a sniff test. If you can smell gas, the hose may be leaking.
 - ▶ If the hose is damaged, you must not use the grill.
 - ▶ Replace the hose only with an approved replacement hose.

Installing individual components



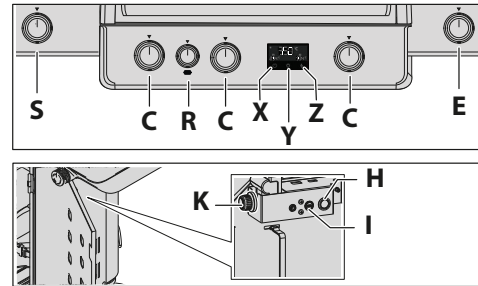
i The figure shows the BLAZEFLAME MASTER 3. The individual components may vary depending on the grill model.

1. Install all the individual components, such as the burner covers, grill grates and warming rack, in the grill.
2. Fit the components carefully to avoid damaging the grill chamber.
 - ▶ When fitting the burner covers, make sure that they are resting on the cross bar.

Using the grill for the first time

Burning-off the gas grill

! Follow the safety instructions on the danger of fire/ burns/poisoning and explosions from page 36.



- E** – Control knob for the side hotplate
- H** – Button for manual ignition
- I** – USB-C port for the power bank
- K** – Battery compartment
- R** – Control knob for the back burner
- C** – Control knob for the main burners
- S** – Control knob for the Primezone
- X** – On/off switch for the display
- Y** – Button for the control knob lights and interior lights
- Z** – Button for the impulse ignition

1. Before burning off the grill, remove all the stickers and labels from the glass pane, the grill grates, the control knobs and other components. If you do not do this, the stickers may melt and be difficult to remove.
2. Remove the grill grates and wash them with a mild detergent.
 - ▶ Follow the instructions in the section “Cleaning the grill grates” on page 55. Replace the grill grates.
 - ▶ Follow the instructions in the section “Lighting the burners” on page 47.
3. Light all the main burners and turn them up fully with the lid closed.
 - ▶ Light all the additional burners (depending on the model). Leave the lids of the side tables open.
 - ▶ Follow the instructions in the section “Lighting the burners” on page 47.
4. After a 20-minute burn-off, switch the grill off.

i The gas grill will give off a slight smell when it is used for the first time. The smell is caused by the burning-off of manufacturing residues and lubricants from the production process.

i As soon as the grill temperature exceeds 400°C, the word “HOT” appears on the display and the grill starts beeping. If this happens, you must reduce the temperature of the grill.

Lighting the burners



Follow the safety instructions for the main burners and the back burner on page 39.

Lighting the main burners with the Jet Flame ignition system

1. Make sure that all the control knobs are in the OFF position.
2. Open the grill lid.
3. Open the gas bottle valve by turning it anticlockwise (at least 2 full turns).
4. Check all the gas connections for leaks.
 - ▶ Follow the instructions in the section “Leak tests” on page 45.
5. Push in the control knob for the burner you want to light and turn it slowly anticlockwise to the MAX position until you hear the click of the Jet Flame ignition.
6. Keep pressing the control knob for around 2 seconds after hearing the click so that the Jet Flame can light the main burner.
7. You can carry out a visual check of the ignition system by looking from the side and from a distance away at the Jet Flame ignition area. After the ignition spark has been triggered by the control knob, the flow of gas is ignited and an ignition flame forms which lights the main burner.
8. If the main burner does not light immediately, turn the control knob back to the OFF position and wait for 2 minutes until the build-up of gas has dissipated.
 - ▶ Repeat the ignition process.
9. Once the main burner has lit, repeat the process until all the main burners or the main burners that you want to use are lit.
10. Adjust the flame as required using the control knob.
 - ▶ Turn the control knob anticlockwise to the MIN position.
11. If you do not succeed in lighting the gas grill, see the “Troubleshooting” table on page 61.
12. After you have finished cooking, press in the control knob (gas valve) for the main burner
 - ▶ and turn it clockwise to the OFF position.

Lighting the Primezone, side hotplate and back burner

1. Open the lid of the grill and the lid of the side tables before starting the ignition process.
1. Remove the warming rack on the back burner.
2. Open the gas bottle valve by turning it anticlockwise (at least 2 full turns).
3. Check all the gas connections for leaks and damage.
 - ▶ See the section “Leak tests” on page 45.
4. Press in the respective control knob and turn it slowly anticlockwise to the MAX position.
5. Light the burner by briefly pressing the electronic ignition switch on the display.
 - ▶ The ignition spark automatically lasts for seven seconds.
6. You can carry out a visual check of the ignition system by looking from the side and from a short distance away at the ignition area of the burner. After the ignition spark has been triggered by the ignition switch, the flow of gas is ignited and the burner lights.
7. If the burner does not light within seven seconds, turn the control knob back to the OFF position and wait for 2 minutes until the build-up of gas has dissipated.
 - ▶ Please note that the first ignition process may take slightly longer, because it takes time for the gas from the bottle to reach the burner.
 - ▶ Repeat the ignition process.
8. Adjust the flame as required using the control knob.
 - ▶ Turn the control knob anticlockwise to the MIN position.
9. If you do not succeed in lighting the infrared burner, check the battery or see the “Troubleshooting” table on page 61.
10. Press in the control knob (gas valve) for the infrared burner
 - ▶ and turn it clockwise to the OFF position.
 - ▶ In some cases you may need to use a match to light the burner if the electronic ignition does not produce a spark.
 - ▶ When using a rotisserie, make sure that you insert it through the middle of the food and balance it on the grill with the help of the weight.
 - ▶ In the case of a whole chicken or turkey, you should tie the legs and wings to the body using butcher’s string to prevent them from burning.
11. Position the chicken (or other food) and the rotisserie on the grill and cook it according to the recipe.
12. Put a drip tray full of liquid under the food to catch the meat juices.
13. Cook the meat with the lid closed in the appropriate way for the type of meat.

Manual ignition for the back burner, side hotplate and Primezone

- i** An AA – 1.5 V battery is needed.
See the section “Using the battery to light the back burner, side hotplate and Primezone” on page 41.
- i** The electronic ignition is not available for the main burners as they are ignited by the Jet Flame.
 - ▶ If the display is not working or there is no power supply available, you can operate the ignition by manually pressing the button in the cabinet.
 - ▶ Use this function only in exceptional cases.
- 1. Follow the steps in the section “Checking the electronic ignition” on page 41.
- 2. Make sure that all the control knobs are in the OFF position.
- 3. Open the grill lid.
- 4. Open the gas bottle valve by turning it anticlockwise (at least 2 full turns).
- 5. Check all the gas connections for leaks.
 - ▶ Follow the section “Leak tests” on page 45.
- 6. Open the right-hand side door of the grill and fold the protective cover down.
- 7. Press the ignition button on the panel on the right-hand inside wall of the grill.
 - ▶ The ignition system will continue functioning until you press the ignition button again.
 - ▶ After the ignition process, you must switch the ignition off by pressing the button again.
- 8. Press in the respective control knob (Primezone, back burner, side hotplate) and turn it slowly anticlockwise to the MAX position.
- 9. Adjust the flame as required using the control knob.
 - ▶ Turn the control knob anticlockwise to the MIN position.
- 10. If you do not succeed in lighting the gas grill, see the “Troubleshooting” table on page 61.
- 11. After you have finished cooking, press in the control knob (gas valve) for the burner
 - ▶ and turn it clockwise to the OFF position.

Cooking with the RÖSLE grill



By-products of the cooking process, which can be chemical and toxic, can cause health problems, in particular in the case of incorrect use. These include cancer, problems during pregnancy and other harmful effects.

Preheating the grill

1. Light the main burners as described in the section “Lighting the burners”.
2. Turn the control knobs for the main burners to the MAX position and preheat the gas grill with the lid closed for 15 minutes or until it reaches a temperature of 250°C.

Oiling the grill grates

Before grilling, we recommend applying a thin film of oil to the grill grates. If you are storing the grill for a long period, you should regularly rub sunflower oil into the cast iron grill grates to protect them.

Flashback

When you cook meat over naked flames, flame flashbacks can occur, which are caused by the meat juices dripping onto the burners. These flashbacks give the meat a smoky flavour.

- ▶ Keep the flames under control to prevent the meat being burnt.
- ▶ Remove excess fat from meat and poultry.
- ▶ Use a grill plate for very fatty meat and vegetables roasted with oil.
- ▶ If necessary, turn the flames down.

Primezone infrared burner

Warning!
Danger of burns if your face, beard, hair or loose clothing comes near the flames!

- ▶ Never bend over the open grill!
- ▶ Keep at least 30 cm away when you light the Primezone.
- ▶ Follow the safety instructions on the danger of burns on page 38.

The infrared burner is designed to have a long service life, but some measures need to be taken to prevent the ceramic surface of the burner from cracking which could cause it to malfunction.

- ▶ When using the Primezone, the gas grill should be positioned where it is sheltered from the wind, because a strong wind can effect the performance of the Primezone or blow the flames out.
- ▶ Do not close the side table cover while the burner is in operation or still hot.
- ▶ Keep water (rain, a lawn sprinkler, a garden hose) away from the ceramic burner. Do not pour water on the burner to put out the flames. If the ceramic material gets wet, it can crack the next time the burner is used as a result of steam pressure.
- ▶ If the ceramic material has got wet:
 1. Carefully remove the burner from the grill.
 2. Turn it upside down so that the water can run out.
 3. Leave it to dry thoroughly before using it again.
- ▶ Avoid letting hard objects come into contact with the ceramic burner. Be particularly careful when removing and replacing the grill grate. If a hard object falls onto the ceramic burner, there is a risk that it could break.

Big temperature differences, in particular in winter, can cause stress cracks in the ceramic surface.

- ▶ For the burner to function perfectly, the hot air must be able to escape from the grill. Inadequate ventilation will lead to a lack of oxygen which can cause flash-backs. If this happens repeatedly, it can damage the ceramic material. For this reason, you should never cover more than 75% of the grill grate surface.

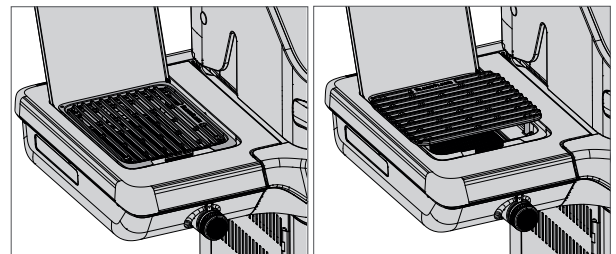
The Primezone with the infrared burner is ideal for any food that needs to be grilled quickly, such as steaks. At a temperature of around 800°C, it produces crispy results and attractive grill marks.

- ▶ Preheat the infrared burner with the cover open for 5 minutes or until the ceramic burner glows an orange-red colour.
- ▶ The infrared burner produces very intense heat. Do not leave food unattended on the infrared burner as it can burn quickly.
- ▶ Depending on your taste and how well done you want your food, grill it at a high, medium or low temperature and, if necessary, turn it frequently.
- ▶ Alternatively, you can move the food from the Primezone to the main grill area or the warming rack, close the grill lid and finish cooking the food slowly at 120–160°C.

The Primezone side table is fitted with a grill grate that can be set to two different heights.

- ▶ Before lighting the Primezone adjust the grill grate accordingly.
- ▶ The lid of the Primezone side table can be removed by pressing the spring pin in the hinge.

i The lower position is best for grilling meat. The higher position can be used like a normal gas burner and is ideal for use with saucepans and frying pans. The maximum diameter for saucepans and frying pans is 25 cm.



Grill grate:
Lower position

Grill grate:
Higher position

Side hotplate

Warning!
Danger of burns if your face, beard, hair or loose clothing comes near the flames!

- ▶ Never bend over the open grill!
- ▶ Keep at least 30 cm away when you light the Primezone.
- ▶ Follow the safety instructions on the danger of burns on page 38.

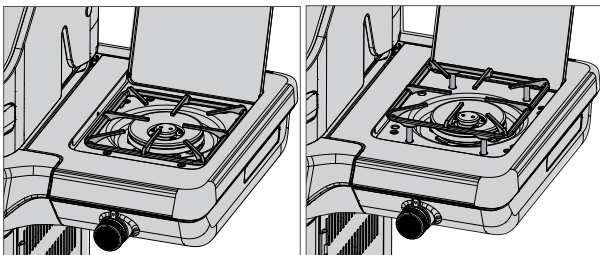
The side hotplate allows you to prepare vegetables, sauces or other dishes without using the main grill area.

- ▶ When you are using the side hotplate, the gas grill should be positioned so that the side hotplate is sheltered from the wind, because a strong wind can reduce the heat or blow the flames out.
- ▶ Use suitable pans and put them on the side hotplate with care. If a hard object falls onto the ceramic burner, there is a risk that it could break.
- ▶ Do not close the side table cover while the hotplate is in use or still hot.

Side hotplates are often hotter than conventional hobs which is particularly helpful when cooking with a wok or frying foods quickly.

- ▶ The side hotplate produces a very intense heat. Do not leave food unattended on the hotplate as it can burn quickly.
- ▶ The lid of the side hotplate in the side table can be removed by pressing the spring pin in the hinge.

i The maximum diameter for saucepans and frying pans is 30 cm.



Side hotplate:
Lower position

Side hotplate:
Higher position

Back burner

Warning!
Danger of burns from very hot surfaces and parts!

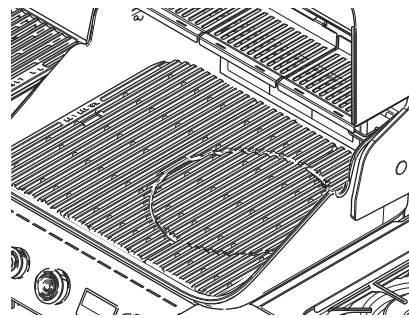
Easily accessible parts of the gas grill can get very hot and cause burns.

- ▶ Follow the safety instructions on the danger of burns on page 38.

Warning!
Follow the safety instructions on the back burner on page 39.

This burner is excellent for cooking joints of meat and whole chickens or turkeys slowly and evenly on the rotisserie.

i For large food items, we recommend using the indirect cooking method to shorten the cooking time.



- ▶ Make sure that there is a fireproof drip tray of water under the food to catch the dripping fat.
- ▶ Check the outside of the food regularly to prevent it from burning.

Use with a rotisserie

1. Make sure that the grill is switched off and has cooled down.
2. Put the food securely on the rotisserie and position the rotisserie in the holders so that it is stable.
 - ▶ Make sure that the rotisserie can turn and is firmly fixed in place. Spread the food out evenly on the rotisserie and, if necessary, fix it in place with the accompanying forks.
3. Plug the mains cable of the rotisserie into a wall socket or an extension cable suitable for outdoor use.
 - ▶ Make sure that the cable is laid in a safe position, cannot get hot and is not a trip hazard.

i A rotisserie is not included with the grill and can be bought as an accessory.

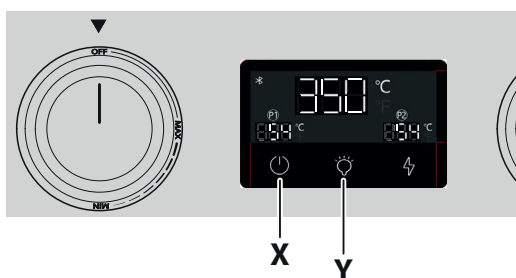
Power supply

- ▶ See the section “Checking the electronic ignition” on page 41 for instructions on inserting the battery for the ignition.

! Danger!
Risk of electric shocks and fire as a result of incorrect use or a faulty cable!

- ▶ Use only the original cable supplied with the grill that is intended for outdoor use and for the voltage in question.
- ▶ Check the plug and the cable regularly for damage.
- ▶ Make sure that the plug is firmly inserted in the socket and that no moisture can make its way into the plug connections.
- ▶ Unplug the grill from the mains before you carry out maintenance or clean it.

Power connection



1. Make sure that all the control knobs are in the OFF position.
2. Check whether the power socket is suitable for outdoor use and for the voltage in question (220 volts).
3. Plug the mains cable of the gas grill into the wall socket. Make sure that the plug is firmly in place and that no moisture can make its way in.
4. Check that all the connections are tight and undamaged.
 - ▶ Switch the display on by pressing the button (X).
5. To switch on the lighting, tap the light bulb symbol on the display (Y).

As soon as everything is properly connected, you are ready to use the gas grill.

Power bank

You can also run the grill using a power bank. In the right-hand cabinet of the grill is a storage compartment for the power bank.

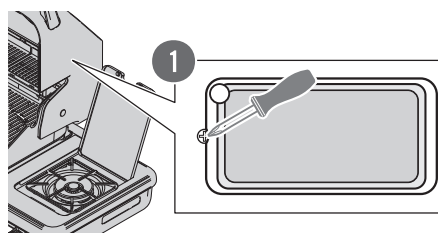
! Use only a power bank with a 12V / 3A power output. Use only a USB-C to USB-C fast charging cable (12V / 5A). Other requirements can cause damage to the grill or represent a safety hazard.

1. Connect the power bank in the right-hand cabinet to the USB-C port (I).
2. Put the power bank in the storage compartment (H).
 - ▶ Check that the cable has been positioned safely and cannot get hot or damp. Make sure that it is not a trip hazard.
 - ▶ Check that the power bank is functioning. See the section “Checking the electronic ignition” on page 41.
 - ▶ As soon as everything is properly connected, you are ready to use the gas grill.

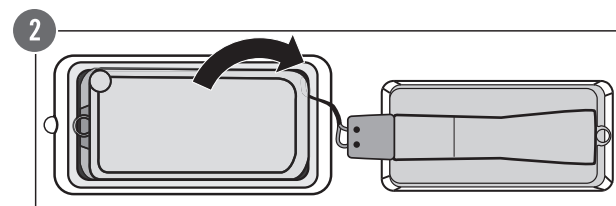
Replacing the interior lighting

! Danger!
Danger of an electric shock from the power supply (mains plug, power bank)!

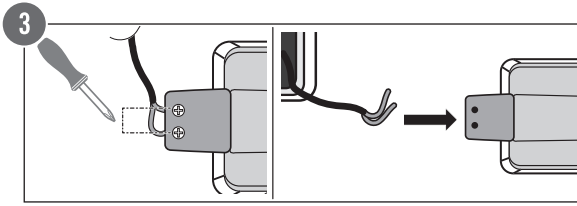
- ▶ Make sure that all the power supplies are disconnected from the mains.
- ▶ Make sure that the grill is switched off and has cooled down.
- ▶ Check that all the control knobs are in the OFF position.
- ▶ Turn the gas bottle off.
- ▶ Keep moisture out.



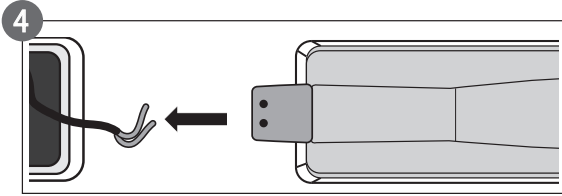
1. Remove the screw that fastens the lighting module to the inside of the lid.



2. Remove the module from its holder by lifting it slightly at the front and pulling it towards you until the cables are visible.




3. Undo the screws on the base and remove the cables.



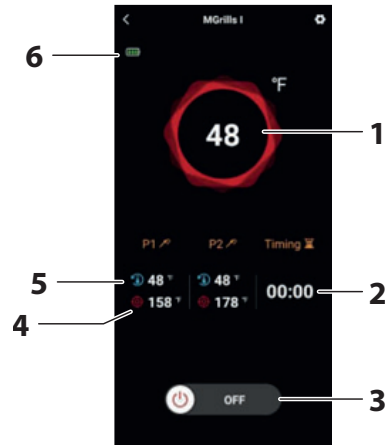
4. Replace the lighting module and then carefully reassemble all the parts in the reverse order.

Connecting to the app via Bluetooth

i Please note that connecting the grill via Bluetooth brings the potential risk that the grill could be hacked.

- ▶ Make sure that you use only secure connections and, for extra security, deactivate Bluetooth when you do not need it.
1. On your smartphone or tablet, search in the app store for the “Rösle BBQ” app.
 2. After you have downloaded the app, switch on Bluetooth on your device.
 3. Switch on the display on the grill.
 4. Open the app on your device and tap the “Add device” button.
 - ▶ The app will automatically search for Rösle BBQ grills nearby (step 1).
 - ▶ When the app has discovered the smart grill, a grill symbol appears under “Discovering devices”.
 5. Tap the “Add” button.
 6. Tap the blue symbol  to confirm that the grill has been added.
 - ▶ A green tick appears above the grill symbol showing that the grill has been successfully added.
 7. Tap the “Done” button in the top right-hand corner.

App functions



1) Real-time temperature in the cooking area



This allows you to monitor the cooking area temperature in real time. You cannot change this temperature via the app or the display.

The app monitors the temperature and produces a temperature graph. Tap on the display of the cooking area temperature on the screen of your device to see the temperature graph. The “<” symbol in the top left-hand corner allows you to move back to the previous page.

2) Timer for the core temperature probe

The timer for the core temperature probe monitors the cooking time and makes sure that the food reaches the required core temperature.

3) On/off switch for the display

- ▶ To switch off the display, swipe the  symbol to the right.
- ▶ To switch on the display, swipe the  symbol to the left.

4) Target temperature of the core temperature probe

This allows you to monitor two core temperature probes and set their target temperature. You can also choose the type of meat and how well done you want it to be.

- ▶ Click on the P1 or P2 display area to set the target temperature.
- ▶ Your smartphone will beep to tell you that the target temperature has been reached.

5) Real-time temperature of the core temperature probe

This allows you to adjust the temperature of the core temperature probe and set how well done you want the meat to be.

6) Battery charge status

You can monitor the charge status of the battery.

- ▶ If the battery symbol contains no bars and is flashing, please replace the battery.

Changing the name of the grill

- ▶ Tap on the grey pen symbol on the right of the grill to change the grill name.

Resetting the display

- ▶ To reset the display on the grill, make sure that it is switched off and then press the ignition (Z) and lighting (Y) buttons simultaneously and hold them for 3 seconds.

Bluetooth range

- ▶ In a level open space, the Bluetooth range is 35 metres. Obstacles such as people, metal objects or walls can reduce this range. The maximum communication range also depends on the electromagnetic environment.

Control knob with two different coloured lights

The lighting is not an indication that the burner has ignited and that there is a flame.

- ▶ Always carry out a visual check of the ignition process and the operation of the burner.
- ▶ When the burners are switched off in the OFF position, the control knobs show a white light.
- ▶ When the burners are switched on in the MAX position, the control knobs show a red light.
- ▶ The lighting does NOT switch off automatically!

Grilling methods

Direct grilling with a closed grill lid

Direct grilling means that the high heat produced by the grill is transferred to the food from below directly rather than indirectly. Put your food on the grill grate and set all the burners to the heat specified in the recipe. Close the lid and only open it to turn the food or when you want to check the meat after the specified grilling time. You should always grill with the lid closed so that the heat is evenly distributed and the cooking process is energy-efficient.

Indirect grilling with a closed grill lid

In the case of indirect grilling, the lid is closed and only the two outer main burners are ignited.

Put a grease drip tray in the middle either under or on the grill grate and position the food over it.

This means that the food is not cooked directly, but via convection in the entire cooking area because of the closed lid. As a result, the food is cooked much more gently and also does not need to be turned.

Combining both grilling methods

In the case of particularly juicy joints of meat or steaks, you can combine both grilling methods. Firstly, you grill the meat using direct heat to produce a crispy outer crust and then you lower the temperature and finish cooking the meat indirectly on a low heat. If you occasionally brush the surface of the joint with oil or a marinade, the outside will remain crispy and the inside will be tender and juicy.

Cooking times: When is the food cooked?



Warning!
Meat that is not cooked through can cause serious health problems!

- ▶ Wash your hands and clean the utensils and surfaces thoroughly after handling raw meat.
- ▶ Make sure that the meat reaches the recommended internal temperature.
- ▶ Avoid letting raw meat come into contact with cooked meat.

Grilling is subject to wide range of influences, such as the thickness of the food, the starting temperature, the external temperature, the wind etc. If you are in any doubt, use a thermometer to check the core temperature of the meat. Do not rely on fixed cooking times. If you use a roast or steak thermometer, follow the instructions for use.

- ▶ A meat thermometer should stay in the meat for a few seconds before you read the temperature.
- ▶ For steaks, burgers and joints of meat, put the thermometer into the side of the meat so that the tip reaches the middle. Make sure that the tip does not touch any bones.

After using the grill

- ▶ To check the temperature of poultry, push the thermometer into the thickest part of the breast or the leg. Do not touch the bones. When the poultry has finished cooking, the breast should have a core temperature of 75°C and the leg 80°C.
- ▶ Take the roast joint or the poultry out of the grill around 5 minutes before it reaches the required core temperature.
- ▶ Leave the meat to rest for 10 minutes before carving it, so that the juices make their way back into the middle.

The following details about cuts of meat, thickness, weight and grilling times are guidelines and are not set in stone.

- ▶ Grill steaks, fish fillets, chicken pieces (without bones) and vegetables using the direct method for the time specified in the table on page 65 or until the food is done to your satisfaction. Turn the food halfway through the cooking time.
- ▶ Grill joints of meat, pieces of poultry (with bones), whole fish and thicker cuts of meat using the indirect method for the time specified in the table. Alternatively you can use a meat thermometer that shows the required core temperature. The grilling times for beef will cook the meat until it is medium, unless otherwise specified.

The rough time guidelines are for meat from the fridge at a temperature of 7°C.

If you choose higher grill temperatures, we recommend only brushing marinade on the meat in the last 15 to 20 minutes of the cooking time to prevent the meat from browning too much or burning.

i You will find a table of cooking times on the last page of the instruction manual. Cut this out and keep it near the grill so that you always have the cooking times ready to hand.

Simple steps for professional grilling

- ▶ Read the recipe and follow the specific instructions.
- ▶ Do not attempt to save time by putting the food on the grill too early when the grill has not yet reached the correct temperature.
- ▶ Use a grill spatula or tongs, but not a fork. Meat juices and aroma will escape which will allow the meat to dry out.
- ▶ Check whether the food fits on the grill before closing the lid. The ideal distance between the individual pieces of food is 2 cm.
- ▶ Do not open the lid too often to look at the food. Every time you lift the lid, heat is lost.
- ▶ If you keep the lid closed, you reduce the cooking time and achieve better results.
- ▶ Only turn the food once or as specified in the recipe.
- ▶ Never press food such as burgers flat. This squeezes out the meat juices and the food will dry out.
- ▶ Wash your hands and your utensils thoroughly with hot water and washing-up liquid before and after handling raw meat, fish or poultry. Instead, you can wear disposable gloves.
- ▶ Never put cooked food on a surface where you have previously put raw food.
- ▶ Do not defrost food at room temperature, but in the fridge.

After using the grill

- ▶ Follow the safety instructions on the dangers of very hot surfaces on page 38.
- ▶ Leave your gas grill lit for 5 minutes after you have finished grilling to burn away excess fat and residues. Otherwise the burner openings could become blocked.
- ▶ A burn-off is not necessary and is not suitable as a cleaning process.
- ▶ After you have finished cooking, press in all the control knobs (gas valve) and turn them clockwise to the OFF position.
- ▶ Let the grill cool down completely.
- ▶ Follow all the instructions on cleaning and storage in the next section.
- ▶ Follow the instructions in the section “Safety instructions on storage” on page 40.

Maintenance, cleaning and storage



Warning!

Danger of burns from hot surfaces!

- ▶ Make sure that the grill has cooled down completely before starting to clean it.
- ▶ Follow the safety instructions on the dangers of very hot surfaces on page 38.

Cleaning the glass pane

- ▶ Make sure that the grill has cooled down completely and put it in a cooler location (out of direct sunlight).
- 1. Cover the entire inside of the glass with oven cleaner. If necessary, follow the instructions of the cleaning product manufacturer.
- 2. Cover the entire glass pane with clingfilm so that the cleaner does not dry out.
- 3. Leave the cleaner to take effect for several hours or overnight.
- 4. Remove the clingfilm.
- 5. Rinse the glass pane with clean water.
 - ▶ Do not let water or cleaning products get into the openings of the burners.

Cleaning the outer surfaces of the grill

- ▶ Only use a mild detergent and water.
- ▶ Rinse thoroughly with clean water.
- ▶ Dry the surfaces afterwards.

Cleaning the grill chamber

- ▶ Use oven cleaner or a suitable grill cleaner. (Follow the manufacturer's instructions.)
- ▶ Rinse thoroughly with clean water.
- ▶ Dry the surfaces afterwards.
- ▶ Do not let water or cleaning products get into the openings of the burners or nozzles.

Cleaning the grill grates

- ▶ Depending on the type of grill grate, remove deposits with a suitable grill cleaning brush.
- ▶ Then wipe the grill grate with a damp cloth.

Cleaning surfaces

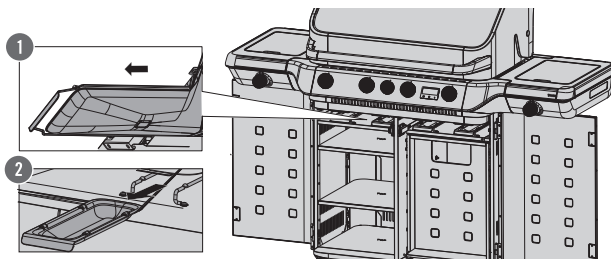
1. Make sure that the grill has cooled down completely and all the control knobs are in the OFF position.
2. If necessary, follow the instructions of the cleaning product manufacturer.
3. Before giving the grill a thorough clean, remove all the grill grates, burner covers and burners.
4. Clean the housing with a mild detergent and water.
5. Rinse the surfaces thoroughly with clean water and dry them.
6. After giving the grill a thorough clean, always dry it off by heating it up.
 - ▶ Do not use abrasive stainless steel polish, oven cleaner, abrasive cleaning products (kitchen cleaner), acidic cleaning products, lactic acid cleaner or scouring pads to clean the outer surfaces of the grill.
 - ▶ Use a mild detergent and water.
 - ▶ Do not let water or cleaning products get into the openings of the burners.

i You can easily remove deposits on the grill grates with the RÖSLE barbecue cleaning brush.

Cleaning enamelled grill grates

- ▶ Do not use sharp, pointed tools to clean the grill grates and the grill chamber.
- ▶ Do not put cast iron parts in the dishwasher.
- ▶ Leave all the parts to cool off before cleaning them to avoid getting burnt or causing a thermal shock which can damage enamel and the cast iron.
- ▶ Soften food that has burnt on by soaking the parts in hot water and immediately afterwards clean all the surfaces gently. Do not use steel wool, a steel brush or abrasive cleaning products, as these would remove the enamel coating.
- ▶ Rinse the cast iron parts thoroughly with clean water afterwards.
- ▶ Dry all the parts thoroughly.
- ▶ Never store the cast iron parts when they are wet.
- ▶ After cleaning the cast iron parts, rub them with neutral, heat-resistant cooking oil. Do not use olive oil!
- ▶ Rub off excess oil with a cotton cloth.

Cleaning the grease funnels and the grease drip trays



You must clean the grease funnels and the grease drip trays regularly to prevent the risk of a grease fire caused by the build-up of grease and oil.

1. Take out the grease funnels and the grease drip trays.
2. Remove any excess fat and clean the grease funnels and the grill chamber with hot soapy water. Afterwards, rinse them with clean water.
3. Never line the grill chamber or the grease drip trays with aluminium foil or sand.

i Alternatively, you can clean the grease funnels and the grease drip trays in the dishwasher.

Cleaning the Primezone in the side table

1. Make sure that the grill and the Primezone have cooled down completely and all the control knobs are in the OFF position.
2. Take the grill grate out of the Primezone and remove deposits with a suitable grill cleaning brush.
3. Then wipe the grill grate with a damp cloth.
4. Take out the funnel.
5. Remove the excess fat, clean the funnel with hot soapy water and then rinse it with clean water.
 - ▶ Alternatively, you can clean the funnel in the dishwasher.
6. You do not need to clean the burner. Leave the burner lit for about 5 minutes after you have finished using it until the residues have burnt off.

i You can easily remove deposits on the grill grates with the RÖSLE barbecue cleaning brush.

Cleaning the side hotplate

1. Make sure that the grill and the side hotplate have cooled down completely and all the control knobs are in the OFF position.
2. Remove stubborn dirt and scraps of food with a suitable grill cleaning brush.
3. Then wipe the grill grate with a damp cloth.
4. Check to make sure that the burner openings are not blocked.
 - ▶ Use a soft brush to clean them.
 - ▶ Make sure that you do not damage the burners.

5. Use hot soapy water and a sponge or a soft brush to clean the surface of the side hotplate.

i You can easily remove deposits on the grill grates with the RÖSLE barbecue cleaning brush.

Cleaning the main burners

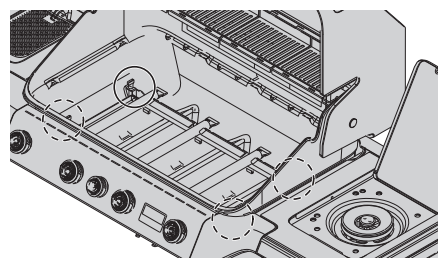
The burners can become blocked with excess grease, meat juices and marinades, particularly after a long period of grilling, and the surface of the burners can start to become corroded.

1. Remove the burners. See the instructions below.
2. Clean the burners with hot water and detergent.
3. Make sure that the burner openings are not blocked.
4. Rinse the burners with clean water, dry them and replace them.
5. Light the burners to prevent corrosion.
6. Apply a thin coating of oil to the burners if the gas grill is not going to be used for a long period.

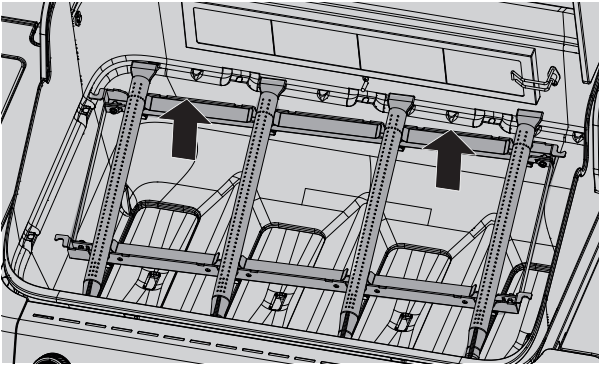
Removing the main burners

- ▶ Make sure that:
 - The gas grill has cooled down
 - All the control knobs are in the OFF position
 - The gas bottle is closed.
 - After refitting all the stainless steel main burners, make sure that they are correctly positioned over the appropriate nozzle of the gas valve.

1. Turn off the gas supply on the gas bottle.
2. Lift the grill grates and the burner covers out.
3. Loosen and remove the four wing nuts so that you can take out the entire burner unit.



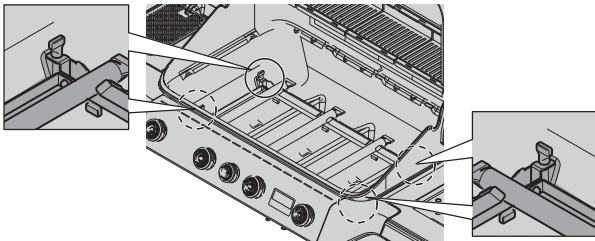
4. Push the burner unit backwards.
5. Lift the back of the burner unit slightly.
6. Carefully remove the burner unit from the grill chamber.
7. Clean each burner as described in the section "Cleaning the main burners" on page 56.



8. Each burner can also be removed from the unit.

i Follow the instructions in reverse to replace the burners.

- ▶ Make sure that you fit the burner unit onto the mounting points and that the burner openings are over the nozzle:



Over the winter

- ▶ During the winter months, store the gas grill and the grill grates in a dry, enclosed and well-ventilated space.
- ▶ Clean the grill grates.
- ▶ Rub the grill grates with sunflower oil to prevent rust.
- ▶ Regularly oil the metal parts (for example hinges).
- ▶ Remove the battery from the battery compartment. It is essential to follow the safety instructions in the section “Using batteries” on page 58.

Using the gas grill after it has been in storage

When you start using the gas grill again at the start of the barbecuing season, after the winter or after a long period of not using it, follow these steps:

- ▶ Read the instruction manual again for your own safety.
- ▶ Check on www.roesle.com to see if there is an updated version of your instruction manual.
- ▶ Carefully follow the steps in the section “Before using the grill”.
- ▶ Check that all the burners are in the correct position (see the section “Removing the main burners”).
- ▶ Make sure that all the grill grates and grill plates are clean.
- ▶ Check and clean the valve nozzles at the base of the valve.

- ▶ Check the gas hose carefully for cracks, kinks, bite marks and other damage.
- ▶ You must replace the gas hose immediately if it is damaged.
- ▶ Check all the gas valve openings, burner tubes and connections for problems.
- ▶ It is essential to check that all the components that conduct gas are properly tightened.
- ▶ Check the level of gas in the gas bottle.
- ▶ Turn all the control knobs to the OFF position and connect the gas bottle.
- ▶ Check the valve and ignition area for spiders and other insects, which often make their home in this here and block the flow of gas.
- ▶ Carry out additional checks and cleaning if one of the following symptoms occurs:
 - A smell of gas and bright yellow, weak flames.
 - The grill does not come up to temperature.
 - The grill heats unevenly.
 - One or more burners does not light.

Tips on extending the life of the grill

With outdoor equipment made of steel, a little rust on the surface must be expected from time to time. If your grill is always covered, clean and dry, you have already done a great deal to prevent rust.

If you follow these tips, you will enjoy your RÖSLE gas grill for years to come:

- ▶ Check the gas grill for leaks every time you use it with a soap solution or a leak detection spray.
- ▶ The grill surfaces (including the burner covers) should be kept clean and dry after grilling – especially after grilling with marinades, which contain salt and will corrode the surface.
- ▶ The surfaces of the grill grates should be rubbed with oil after use.
- ▶ Do not leave your grill outside and unprotected. After the grill has cooled down completely, you must put the appropriate RÖSLE cover over it to provide it with temporary protection from rain and snow. Do not store the grill near road salt.
- ▶ To prevent moisture from building up, remove the cover regularly both in summer and in winter, to air the grill and allow moisture to escape.
- ▶ Dry the grill carefully before storing it.
- ▶ With outdoor equipment made of steel, a little rust on the surface must be expected from time to time.
- ▶ Light surface rust can be easily removed with a rag soaked in vinegar essence or with a commercial rust remover. Follow the instructions of the cleaning product manufacturer.
- ▶ If the enamel has flaked off, you should use touch-up paint to cover the bare metal and prevent rust.

- ▶ Regularly check that the screw connections are tight and that the wheels are correctly fitted and move easily.

Disposal



Warning!

Danger of suffocation from packaging material!

- ▶ Keep plastic film and other packaging material out of the reach of children.



Your new grill has been protected by the packaging on its way to you. All the packaging materials used are environmentally friendly and recyclable. Dispose of the packaging in a way that does not harm the environment. For information on current disposal methods, please contact your dealer or your local authority waste disposal facility.



In Germany, private owners of old appliances can return them free of charge to the collection points of the public waste management authorities or to the take-back points set up by manufacturers or distributors as defined by the German Electrical and Electronic Equipment Act (ElektroG).

Using batteries



Danger!

Danger of battery exploding!

- ▶ Make sure that the battery is inserted correctly.
- ▶ Do not expose batteries to extreme conditions.
- ▶ Batteries must not be modified or dismantled.
- ▶ Keep batteries away from heat sources.
- ▶ Avoid naked flames and heat above 100°C.
- ▶ Do not leave batteries in direct sunlight.



Warning!

Danger of chemical burns from leaky batteries!

- ▶ Wear safety gloves to remove the battery if it is leaking.
- ▶ Avoid touching the liquid that has leaked out.
- ▶ Make sure that the grill has been disconnected from all power sources (wall socket, power bank) and clean the battery compartment with a dry cloth.

Disposing of the batteries

Batteries can contain toxic substances that are harmful to health and the environment. Batteries are subject to the EU Battery Directive 2006/66/EC. They must not be disposed of with normal household waste. Used batteries can contain substances that are harmful to health and the environment.

Please find out about the regulations in your local area for the separate disposal of batteries. By disposing of them correctly, you can protect people and the environment from possible negative consequences.



You will find this symbol on batteries that contain harmful substances.

Please return the batteries to the retailer or hand them in at a local authority recycling facility. You can return them free of charge. This is required by law.

Only put flat batteries in the containers provided.

All the batteries are recycled to recover valuable raw materials such as iron, zinc and nickel. Recycling batteries is an important contribution to protecting the environment. You can get more information about the environmentally friendly disposal of batteries from your local authority.

Warranty

This item is covered by the statutory warranty. The warranty covers defects in the item that are caused by a material or manufacturing fault. The statutory warranty begins from the date on the invoice/purchase receipt. Keep these somewhere safe so that you have proof of the date.

No liability is accepted for damage to RÖSLE products which is due to the following causes:

- ▶ defects in the item caused by transport damage that is not our responsibility
- ▶ defects resulting from inappropriate, improper or negligent use
- ▶ all parts that are subject to natural or normal wear
- ▶ common signs of use
- ▶ a fire caused by grease and oil residues
- ▶ defects caused by weathering or by chemical, physical, electrochemical or electrical influences
- ▶ defects caused by a failure to comply with the regulations and manufacturer's instructions on the handling, maintenance, cleaning and care of the item
- ▶ repairs that have not been properly carried out
- ▶ the installation of spare parts and accessories that do not correspond with the original design

If you have any questions or complaints, please contact the dealer that you purchased your product from.

Keep this instruction manual somewhere where you can easily refer to it.

Service and contact details

If you have questions or suggestions, please use our contact form in the service area of our website www.roesle.com.

RÖSLE GmbH & Co. KG
 Johann-Georg-Fendt-Straße 38
 87616 Marktobendorf
 Germany
www.roesle.com
support@roesle.de

Declaration of Conformity

CE We hereby declare that this product complies with the statutory requirements of Regulation (EU) 2016/426 and Directive 2014/30/EU (EMC).

Limited product warranty

This warranty applies alongside the existing right to make statutory claims in the event of defects, which can be made free of charge and which are not restricted in any way by this warranty.

RÖSLE GmbH & Co. KG, Johann-Georg-Fendt-Straße 38, 87616 Marktobendorf, Germany provides a warranty for its BLAZEFLAME grills relating to the

Aluminium grill chamber

within the European Union for a period of 10 years from the date of purchase (date of the invoice or the till receipt) that it will be free from material and processing defects.

The prerequisite for this is that the product is assembled and used in accordance with the accompanying instructions. This limited warranty applies only to the repair or the replacement of components that could become defective in normal use.

The limited product warranty does not cover damage caused by normal wear and tear, improper use, failure to take safety precautions, poor maintenance, fat fires, environmental influences, accidents, unauthorised modifications to the product, misuse or neglect.

The following types of damage and defects are excluded from this product warranty: scratches, dents, damage to paint or coatings, corrosion and discolouration. This applies in particular if these are caused by heat or the use of abrasive or chemical cleaning products.

In the event of a defect in the grill chamber, RÖSLE GmbH & Co KG must be informed in writing or by e-mail. You can find the contact details on our website www.roesle.com. In the event of a warranty claim covered by this warranty, RÖSLE GmbH & Co KG will examine, repair and/or replace the defective part.

Use

Function	Use	Note
Switch on the display	Press and hold the ON/OFF button for 2 seconds.	Other buttons can only be pressed when the display is switched on. If the display is off, they will not work.
Switch off the display	Press and hold the ON/OFF button for 2 seconds.	
Switch on the control knob lights	Press and hold the LED/LAMP button for 2 seconds while the display lights up.	
Switch off the control knob lights	Press and hold the LED/LAMP button for 2 seconds while the display is switched on and the LEDs are lit.	
Switch on the interior lighting	Press the LED/LAMP button briefly while the display is switched on.	
Switch off the interior lighting	Press and hold the LED/LAMP button for 2 seconds while the display and the halogen light are switched on.	
Start the impulse ignition	Press the ignition button briefly when the display comes on to start the impulse ignition. Each ignition process takes 7 seconds. Press the ignition button again within 7 seconds to switch off the impulse ignition manually.	
°C/°F toggle switch	Press and hold the ignition button for 10 seconds when the grill is switched on or switched off.	
Bluetooth connection	<ol style="list-style-type: none"> Once you have connected the grill to Bluetooth for the first time, it will then automatically connect with the app on your smartphone when it is switched on. The Bluetooth symbol flashes during the connection process. After the Bluetooth connection has been established, the Bluetooth symbol is always displayed. When the grill is switched on for the first time and the network is not configured, the Bluetooth symbol will flash for 5 minutes and then disappear. When the symbol is not displayed, the Bluetooth connection can still be established via the app. If the grill is not activated after the first network pairing, press the LED/LAMP and ignition combination button for 2 seconds when the grill is switched off. The Bluetooth symbol will flash and force the grill to switch to Bluetooth re-pairing status. After the Bluetooth connection has been established, the Bluetooth symbol is always displayed. When the app reaches the temperature shown on the display, the corresponding symbols of the meat probes P1 and P2 flash on the display. At the same time, the temperature window for the meat probe flashes. When you have pressed OK, the symbol stops flashing and then flashes again when the temperature is reached. Resetting the display connection: To reset the display on the grill, make sure that it is switched off and then press the ignition (Z) and lighting (Y) buttons simultaneously and hold them for 3 seconds. 	When the app has reached the temperature, a pop-up window will appear to remind you. Tap on OK and the temperature will be reset to 0. You must reset the temperature so that you can enter the next app target.

Troubleshooting

Problem	Possible cause	Solution
<ul style="list-style-type: none"> ▶ The main burners, side hotplate or infrared burner do not light or do not always light. ▶ The grill does not function or cannot be switched on. 	The Jet Flame ignition is dirty or blocked.	Clean the Jet Flame ignition tube with a brush.
	Problem with the electronic ignition.	Switch the display on or check the power supply from the wall socket or power bank.
	The ignition rod is too far away from the rear burner or side hotplate.	Carefully push the ignition rod closer to the burner. It should be around 3–5 mm away.
	The opposing ignition needles on the ignition rod are too far apart and there is no spark.	Carefully bend the ignition needles closer to one another (they should be 3 mm apart).
	The plug on the ignition cable is not correctly connected.	Check the route of the cable. If necessary, reconnect the plug.
	The ignition rod is dirty or sooty.	Carefully clean the ignition rod (electrode) with a cloth.
<ul style="list-style-type: none"> ▶ The grill does not come up to temperature. ▶ The burners burn with a yellow flame or an irregular flame pattern. ▶ Increased smell of gas. 	No gas flow/too little gas.	<ul style="list-style-type: none"> ▶ Check whether the shut-off valve on the gas bottle is open. ▶ Make sure that there is enough gas in the bottle. ▶ Check that the gas hose is not kinked and straighten it if necessary. ▶ Open the shut-off valve by a minimum of 2 turns.
	The gas hose is blocked.	Remove the gas hose from the gas grill. Turn the gas bottle on for just one second to clear any blockage in the hose. After one second, turn the gas bottle off again and refit the gas hose to the gas grill.
	Blocked openings on the valve.	Remove the burners as described above. Check the gas valve openings and clear any blockages or residues with a thin metal wire.
	Unused control knobs are in the MAX position.	Turn the control knobs to the OFF position immediately.
	The gas hose is leaking or not connected.	Close the shut-off valve on the gas bottle immediately and check the gas hose. See the section “Leak tests”.
	The burner is not correctly positioned or is not over the outlets.	Position the burners exactly over the outlets. Remove the burners as described above.
	You are starting to use the gas grill for the first time.	Turn the control knob to MAX for about 2 seconds to fill the gas pipe and the burner. Repeat the ignition process.

Problem	Possible cause	Solution
<ul style="list-style-type: none"> ▶ Spitting noises and a flare-up. ▶ Small flame or explosion in the burner. ▶ The ceramic burner is dirty or produces large amounts of smoke. 	Irregular flame pattern from the burners.	Clean the burners and remove all the residues. Do not let water or cleaning products get into the openings of the burners.
	Grill fire/fat fire.	Shut off the gas supply on the gas bottle immediately. Extinguish all naked flames and turn the control knobs to the OFF position. Open the grill lid. If possible, move the grill away from buildings and flammable objects. Keep a safe distance from the grill and if you can still smell gas, notify the fire service immediately.
	It is too windy.	Move the gas grill to a sheltered spot.
	Cobwebs or other dirt or deposits in the burner.	Completely remove any nests or cobwebs from the burner panel (gas-air mixture). To do this, take the burner out and follow the instructions in this manual.
	Flare-ups are happening.	Clean the grill grates, grease drip tray etc. to remove all grease residues.
	Excess fat is burning.	Clean the grill.
	The ceramic burner is dirty.	Light the burner and leave it in the MAX position for around 15 minutes to burn off the deposits.
	A problem not listed here.	Contact your specialist retailer.

Technical data

Model	Blazeflame Master 3	Blazeflame Master 4
Colour	Matt black/dark grey	
Equipment		
Fire bowl	Cast aluminium, powder coated	
Primezone	Left-hand side table	
Side hotplate	Right-hand side table	
Thermometer	Digital display (1°C – 400°C)	
Main grill grate	Vario+ cast iron, enamelled	
Primezone grill grate	Cast iron, enamelled	
Side hotplate grill grate	Cast iron, enamelled	
Heat distributor	Stainless steel	
Grease funnels	Stainless steel	
Grease drip trays	Stainless steel	
Wheels	2 premium wheels with brakes/2 without brakes	
Grill area		
Grill area in cm	60.5x47.5	79.5x47.5
Warming area in cm	3x 18.5x13 = 57x13	4x 18.5x13 = 76x13
Dimensions and weight		
Width in cm (side tables folded down)	141	160
Width in cm (side tables folded up)	104	123
Depth in cm	69	
Height with lid closed	127	
Working height of grill grate in cm	94	94
Approximate weight in kg	88	106
Country code	AT/DE/CH/SK	
Article number	250600	250601
Category	I3B/P (50)	
Gas type	Butane, propane 50 mbar	
Main burner nozzle	0.86	
Primezone nozzle	0.96	
Side hotplate nozzle	0.85	
Back burner nozzle	0.85	0.95
Country code	BE/FR/IT/LU/IE/GB/GR/PT/ES/CY/CZ/LT/CH/SI/LV/TR/NL/DK/FI/SE/EE/MT/SK/BG/IS/NO/HR/HU	
Article number	251062	251063
Category	I3+(28~30/37) / I3B/P(30)	
Gas type	I3+(28~30/37): butane 28-30mbar / propane 37 mbar I3B/P(30): butane, propane 30 mbar	
Main burner nozzle	0.97	
Primezone nozzle	1.1	
Side hotplate nozzle	0.98	
Back burner nozzle	0.98	1.09
Burner unit		
Number of burners	3	4
Back burner power in kW	3.6	4.6

Model	Blazeflame Master 3	Blazeflame Master 4
Primezone power in kW	5	
Side hotplate power in kW	3.5	
Main burner power in kW	3x4	4x4
Total power	24.1	29.1
Total consumption	1754 g/h	2118g/h
Main burner ignition system	Piezo ignition, Jetflame	
Back burner/Primezone/side hotplate ignition system	Electronic ignition	
Max. filling weight of the gas bottle	11	
Ignition battery	1x AA 1.5 V	
Power supply	220~240 V, 50-60 Hz, 36 W	
Input (external power bank)	12 V, 36 W	
Output (roisserie motor)	12 V, 3.6 W	
Ignition/interior lighting/control knob lighting	Control via digital display	



Cooking times

Food	Thickness/weight	Grilling time	Temperature
Beef			
Steak: New York, porterhouse, rib-eye, T-bone or fillet	2 cm thick	4–6 minutes	over direct high heat
	4 cm thick	10–14 minutes	over direct high heat
	4 cm thick	6–8 minutes	sear and then grill over indirect high heat for 8–10 minutes
	5 cm thick	14–18 minutes	over direct high heat
	5 cm thick	6–8 minutes	sear and then grill over high heat for 8–10 minutes
Flank steak	500g to 700g, 2 cm thick	8–10 minutes	over direct high heat
Pork			
Chops, with or without bones	2 cm thick	6–8 minutes	over direct high heat
	2.5 cm thick	8–10 minutes	over direct medium heat
Loin chops, suckling pig	0.45 kg–0.90 kg	3–4 minutes	over direct low heat
Ribs, spare ribs	0.9 kg–1.35 kg	3–6 minutes	over direct low heat
Country-style ribs	1.36 kg–1.81 kg	1.5–2 hours	over direct medium heat
Poultry			
Skinless, boneless chicken breast	170 g–230 g	8–12 minutes	over direct medium heat
Skinless, boneless chicken thighs	120 g	8–10 minutes	over direct high heat
Bone-in chicken breast	280 g–350 g	30–40 minutes	over medium heat
Bone-in chicken thighs		30–40 minutes	over medium heat
Chicken wings	50 g–80 g	18–20 minutes	over direct medium heat
Whole chicken	1.2 kg–1.8 kg	45–90 minutes	over medium heat
Whole turkey, not stuffed	4.5 kg–5.5 kg	2.5–3.5 hours	over low heat
	5.5 kg–7.0 kg	3.5–4.5 hours	over low heat
Fish and seafood			
Fish fillets or slices	per 1 cm	3–5 minutes	over direct high heat
	per 2.5 cm	8–10 minutes	over direct high heat
Whole fish	500 g	15–20 minutes	over medium heat
	1.5 kg	30–45 minutes	over medium heat
Vegetables			
Corn on the cob		10–15 minutes	over direct medium heat
Mushrooms: Shiitake or button/ portobello mushrooms		8–10 minutes 10–15 minutes	over direct medium heat/over medium heat
Onions: halved/ sliced	1.0 cm thick	8–10 minutes 35–40 minutes	over direct medium heat/over medium heat
Potatoes Whole/ in slices	1.0 cm thick	12–14 minutes 45–60 minutes	over direct medium heat/over medium heat



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