

# Instruction manual

## Outdoor Gas Cooker

63132



Illustration similar, may vary depending on model

Please read and follow the operating instructions and safety information prior to initial operation.

Technical changes reserved!

Illustrations, functional steps, and technical data may deviate insignificantly due to continuous further developments.



The information contained in this document may alter at any time without prior notice. No part of this document may be copied or otherwise duplicated without prior written consent. All rights reserved. WilTec Wildanger Technik GmbH cannot be held liable for any possible mistakes in this operating manual, nor in the diagrams and illustrations shown.

Although WilTec Wildanger Technik GmbH has made every possible effort to ensure that this operating manual is complete, accurate, and up-to-date, errors cannot be ruled out entirely.

If you have found an error or wish to suggest an improvement, we look forward to hearing from you.

Send us an e-mail to:

[service@wiltec.info](mailto:service@wiltec.info)

or use our contact form:

<https://www.wiltec.de/contacts/>

The most recent version of this manual in several languages can be found in our online shop:

<https://www.wiltec.de/docsearch>

Our postal address is:

WilTec Wildanger Technik GmbH  
Königsbenden 12  
52249 Eschweiler Germany

To return your goods for exchange, repair, or other purposes, please use the following address. Attention! To allow for a trouble-free complaint or return, it is important to contact our customer service team before returning your goods.

Retourenabteilung  
WilTec Wildanger Technik GmbH  
Königsbenden 28  
52249 Eschweiler Germany

E-mail: **service@wiltec.info**

Phone: +49 2403 55592-0

Fax: (+49 2403 55592-15)



## Introduction

Thank you for choosing to purchase this quality product. To minimise the risk of injury, we ask you to always take some basic safety precautions when using this product. Please read this operating manual carefully and make sure that you understand it.

Keep these operation instructions in a safe place.

### ATTENTION:

After unpacking and before using, check the product to find any damaged parts and pieces. Have any damage repaired before you use the device again.

## Safety instructions

### *Symbols and their meanings*

The following symbols point out information concerning your safety. To avoid damages and injuries, they need to be strictly followed.



**DANGER!**

**Great danger!** Lack of obedience might cause injuries or be dangerous to life.



**ATTENTION!**

**Danger!** Lack of obedience might cause damages.



**CAUTION!**

**Small danger!** You should definitely keep this in mind when handling the gas cooker.



**DANGER!**

- Young people under the age of 18 as well as users not sufficiently familiar with the operation of the product are not allowed to use the gas cooker.
- This device is not intended to be used by persons (including children) with limited physical, sensory, or mental capabilities or a lack of experience and/or knowledge.
- Children should be supervised to ensure that they do not play with the device.
- The gas cooker may only be operated with extreme caution and in perfect condition.

### *Safety of use*

- The device may only be used after you have read the operating instructions carefully and completely and have understood all the instructions and safety information.
- When operating the gas cooker, all safety instructions must always be strictly observed. Any failure to do so could endanger yourself and others.
- Before commissioning, you must ensure that all parts of the device have been properly assembled.
- The device may only be used outdoors and only if placed on a level, fire-proof surface.
- The device must not be left unattended during its entire operation. It must not be moved to another location while it is in operation.
- The device may not be structurally changed. Parts or accessories not recommended by the manufacturer must not be attached to or used in conjunction with it.
- Before each use, the entire device must be checked for damage. Any damage that may have occurred must be repaired before any further use.
- The gas supply of the gas cylinder must be completely closed after each use.

### Personal safety

- **A first aid kit and a fire extinguisher must always be available for fighting fires and treating injuries.**
- **Fire hazard!** The gas cooker must be set up in such a way that it is at least 3 m away from flammable materials. It must never be operated near highly flammable or explosive substances.
- **Fire hazard!** Gas leaking can cause a fire or an explosion.
- **Burning hazard!** When using the gas cooker, always wear grill gloves or kitchen gloves.
- **Burning hazard!** The entire gas cooker becomes very hot when in use. Make people approaching the cooker aware of the danger and always keep children away.
- **Intoxication hazard!** If the device is used in closed rooms despite the prohibition, severe and even fatal poisoning can result from smoke or carbon monoxide (CO) formation.
- Children and other unauthorised persons must be kept away from the device.
- Do not wear loose clothing when using the gas cooker.

### Intended use

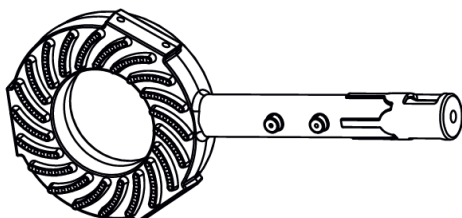

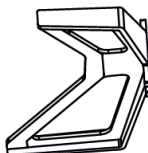




- This product is only intended and suitable for private use.
- This product is only intended for use as a heat source for the preparation of food.
- This gas cooker may only be operated outdoors, it must not be operated in closed rooms.
- The manufacturer assumes no liability for damage caused by using the gas cooker beyond the intended use.

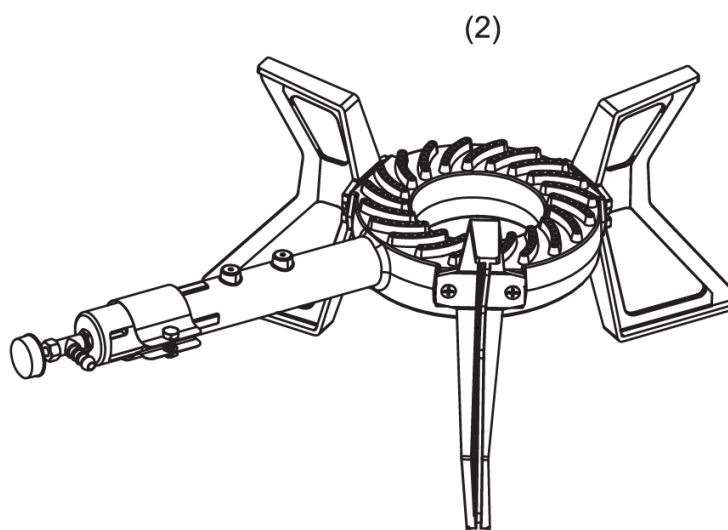
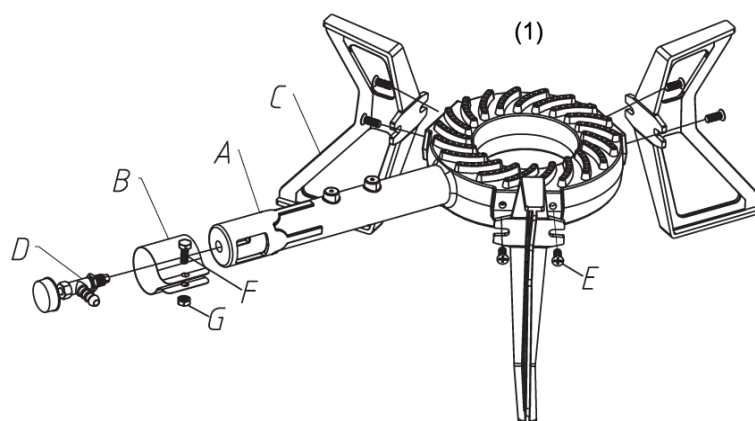
### Technical specifications

Item number		63132
Total dimensions (mm)		410 × 540 × 195
Net weight (kg)		3.86
Nominal power (kW)		8.0 (with valve up to 37 mbar)
Max. power (kW)		10.5 (with 50-mbar valve)
Max. gas consumption (g/h)		450
Pressure reducer		Compliant with EN 497:1997
Gas bottle content (kg)		5 / 8 / 11
Gas pressure (mbar)	Butane (G30)	28–30, 50
	Propane (G31)	37, 50
Injector size (mm)		1.38
Gas type		Butane (G30), Propane (G31)
Gas category		I3+(28–30/37), I3B/P(30, 37, 50)

## Scope of delivery and assembly

**! CAUTION!** Despite great care, the components can have sharp edges!

<p>A</p>  <p>1x</p>	<p>B</p>  <p>1x</p>	<p>C</p>  <p>3x</p>	
<p>D</p>  <p>1x</p>	<p>E</p>  <p>6x</p>	<p>F</p>  <p>1x</p>	<p>G</p>  <p>1x</p>



## Before using the product



### **DANGER! Fire and explosion hazard!**

- Regularly check the pressure reducer and the gas hose for leaks!
- It is imperative that you replace a worn gas hose before each further use of the device!

The gas cooker may only be put into operation when

- a faultless gas pressure reducer certified according to EN 497:1997 is installed,
- a faultless/non-worn flexible gas hose is connected,
- the gas hose has no kinks and does not touch other components.

In case one of these issues is not complied with, you may not use the gas cooker. Gas pressure reducers and gas hoses are available from specialist dealers or from a gas cylinder supplier.



### **DANGER! Fire and explosion hazard!**

- Do not store the gas cylinder at temperatures above 50 °C.
- Do not store the gas cylinder near fire or flammable substances!

In addition, the product may only be put into operation when

- the gas cylinder used with it is undamaged,
- the gas cylinder complies with the prescribed specifications (5, 8, or 11 kg capacity),
- the gas cylinder is equipped with a protective valve.

## Connecting the gas cylinder

Make sure that

- the valve of the gas bottle is closed (if necessary, close it by turning it clockwise),
- the existing external thread fits,
- all burner controls on the gas cooker are switched off/set to off.

Check

- the valve connection and regulators for damages and contamination (clean them if necessary),
  - the hose for damages and obstructions (replace it if necessary).
1. To connect the pressure reducer to the valve, turn the union nut clockwise. Turn it by hand, for solid tools can easily damage the union nut.
  2. Open the gas cylinder valve (anti-clockwise rotation).
  3. Now (before igniting the grill) apply a soapy solution to the connections to detect any leaks.

## Leakage test

Although all gas connections of the gas cooker are checked for leaks before delivery, there may still be leaks (e.g., due to damage during packaging or transport). Therefore, you must perform a complete leakage test before commissioning and in regular intervals after the first use. A leakage test must also be performed when there is gas smell.



### **DANGER!**

- Do not smoke during the leakage test.
- Only carry out the leakage test outdoors and not near sources of ignition, e.g., electrical appliances, open flames, or sparks.
- Do not carry out the leakage test until all flames have gone out and the burner has been switched off.



- **Fire and explosion hazard!** Carry out the leakage test very carefully. Overlooked leakages can lead to fires that are no longer controllable while the gas cooker is in operation. Serious property damage and serious injuries can result.
- 1. Prepare a light soapy solution (soap and lukewarm water).
- 2. Make all connections properly.
- 3. Open the gas cylinder valve (anti-clockwise rotation). In case you can now hear a whistling sound, immediately close the valve again, as there is most likely damage to the connections. When indicated, notify the fire brigade and a gas system technician.
- 4. Check every point of the entire gas piping system from the cylinder to the burners by applying a small quantity of soapy solution.
- 5. With bubbles forming, there is a leak. Close the gas cylinder valve (clockwise rotation) and check if the leak can be repaired (e.g., a connection is not completely closed and only needs to be tightened properly).
- 6. Re-check the spot.

## Installation and storage

The product must be set up so that

- neither children nor pets can get into contact with it,
- it is not in or directly next to corridors, paths, or other much-frequented areas,
- it is not exposed to rough weather conditions (e.g., strong winds, snow),
- there is no tripping or falling hazard next to it,
- it is on a fireproof, flat, solid, stable, and anti-slip surface,
- there are no constructions in the vicinity (around 3 m),
- you can observe it during the entire operation.

The gas cooker may only be stored if it

- has entirely cooled down and dried off (if necessary).
- has been cleaned,
- has been disconnected from the gas cylinder/can be stored separately.



## **CAUTION!**

Note that storing the device in (totally) closed rooms or in outside areas is not permitted.

## Operation

- After connecting the gas cylinder, the amount of gas escaping and thus the output of the burner can be controlled using the thumb wheel on the regulator (part D).
- The gas needs to be ignited externally: Set a low gas flow and generate a spark just above the burner outlet openings as quickly as possible; then set the required output.
- The igniting spark may be generated by a lighter, match, or device generating sparks. In all cases, ensure a sufficient distance to the burner, e.g., with long chimney matches or a stick lighter.
- The product is delivered ready-to-use; however, it may be advisable to take basic measures to prevent rust. Clean the product with a damp cloth (not under running water!), dry it well, and apply a thin layer of cooking oil to the surface (preferably with some kitchen paper) without getting the oil into the outlet openings.


## Food safety

- Do not thaw meat/fish at room temperature or in the microwave, but in the refrigerator overnight.
- The food must not stand in the defrosting water – you can wrap it with kitchen paper.
- Always wash your hands, used dishes/tools, and the work area with soap and hot water after contact with raw meat/fish.
- Strictly separate raw meat/fish from other foods (contamination hazard!).



- Always cook food at least up to the core temperature generally recommended or, if different, up to the seller's recommendation. Use the higher value as a guide.
- Guide values for safe core temperatures of various meat/fish products are as follows:

<b>Pork</b>	approx. 75 °C (for some pieces of salmon/ham, 65 °C might be sufficient)
<b>Beef</b>	approx. 55 °C (for some pieces, 80–85 °C might be necessary, e.g., brisket)
<b>Veal</b>	approx. 70 °C
<b>Lamb</b>	approx. 75 °C
<b>Poultry</b>	approx. 80 °C <b>Ask the butcher for every piece because there might be a salmonella hazard!</b>
<b>Fish</b>	approx. 60 °C <b>Ask the fishmonger for every piece because there might be a salmonella hazard!</b>

 **CAUTION!** Disobeying to the principles of proper kitchen hygiene can lead to food poisoning or other diseases. Infection with harmful pathogens from food may occur as well in case the cooking time is insufficient.

## Maintaining and cleaning

 **DANGER!**

- **Burning hazard!** Wait for the product to completely cool down after use.
- **Health risk!** The product is used for food – do not clean it with chemicals!

### *Cleaning*

1. Wait for the product to completely cool down.
2. Remove coarse dirt with a brush.
3. Clean all surfaces with a slightly damp cloth (not under running water!).
4. Thoroughly dry off the product with a second cloth – do not let it air-dry!
5. Store the product in a dry, frost-free place.

After a long period of storage, the outlet openings should be cleaned from the inside as well, as dust can collect there over time. Optimal results can be achieved with tobacco pipe brushes, as these are sufficiently small and flexible. Introduce the brush into the burner outlets and move the brush in and out several times. It can make sense to hold the burner upside down during this process (with the help of a second person) so that the dust falls.

 **ATTENTION!**

- **Material damage hazard!** Clogged or blocked burners result in poor gas flow and poor combustion with higher gas consumption. This can also accelerate the wear and tear of the device.





## Troubleshooting

Problem	Possible cause	Proposed solution
Yellow/orange flames, gas smell	Burner/air inlet of burner blocked	Free inlets, clean burner.
	incomplete combustion	Replace burner.
Weak flames despite highest possible power adjustment	Gas flow too weak	Re-establish correct gas hose laying without kinks or bends.
	Burner/air inlet of burner blocked	Free inlets, clean burner
	Gas pressure too weak	Completely open gas cylinder valve, check gas cylinder, check content of gas cylinder.
Darting flames	Temperature too high	Reduce temperature.
	Grease accumulated in collecting tray burns	Empty/clean collecting tray.
Flame break	Wind too strong	Go to area with weaker wind.
Flame kickback	Burner connection blocked	Free or clean burner connection.
Gas escapes on or near the gas cylinder	Connection error of pressure reducer, loose connection of pressure reducer defective/worn joint	(Close the gas valve) Remove pressure reducer, check condition of joint, replace if necessary; carefully connect pressure reducer, ensure that it is correctly closed.
Flames do not spread to other burners	Distributor blocked (mostly due to leftover food or fat residues)	Clean and brush out distributor pipe.

## Environment and disposal

- Recycle the packaging material.
- The gas cooker itself must not be disposed of with normal household waste. Disposal may only be carried out by approved waste disposal companies or a communal waste disposal facility. Please observe all applicable regulations and contact the local authority if necessary.

## Important Note:

Reproduction and any commercial use (of parts) of this operating manual, requires a written permission of WilTec Wildanger Technik GmbH.