

CHARLES  
BENTLEY

EST. 1860



*excellent*  
**EVERY  
TIME**

**ottimo**<sup>🔥</sup>  
USER GUIDE

**Ottimo 420  
6-Burner Gas BBQ**

BBQGAS03

 **ottimo**



OTTIMO  
MILANO  
ITALY

*excellent*  
**EVERY  
TIME**

*share*

**BBQ**  
*lovers*

**FLAVOUR**

**SEAR  
SMOKE  
BROIL**

*grilled to*  
**PERFECTION**

**CONTENTS**



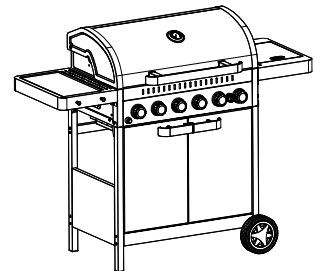
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# GENERAL SAFETY

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**IMPORTANT: Failure to follow these safety instructions may result in serious injury, property damage, or voiding of your warranty. Please read carefully before using your barbecue.**

## GENERAL USE

- Retain this manual for future reference.
- Use outdoors only in a well-ventilated area.
- Keep the BBQ away from buildings, fences, trees, and overhangs.
- Never use your BBQ in enclosed spaces (e.g. tents, garages, conservatories).
- Keep children and pets away during and after use until fully cooled.
- Never leave the BBQ unattended while in operation.
- Avoid using the BBQ if under the influence of alcohol or medication.

## GAS SAFETY

- Use a regulator compliant with UK standards.
- Check hoses and connections for wear or damage before each use.
- Perform a leak test using soapy water (never a flame).
- **DO NOT** attempt to disconnect gas fittings while the appliance is in operation.
- Turn off the gas supply first, then BBQ controls after cooking.
- Store gas cylinders upright in a cool, ventilated area.
- Never modify the regulator, burners, or pressure system.

## FIRE SAFETY

- Keep flammable materials (e.g. petrol, aerosols) at least 1 metre away.
- Use heat-resistant gloves when handling hot parts.
- Ensure the BBQ is placed on a stable, level surface.
- Have a fire extinguisher or bucket of sand nearby just in case.
- The risk of fire is increased due to “flare ups”, especially when grilling high-fat meats if the lid is kept closed. Keep the lid open or slightly ajar when cooking fatty foods.
- **DO NOT** move the BBQ while in use or while still hot.
- Further safety information is available at: <https://www.fireservice.co.uk/safety/barbecue/>

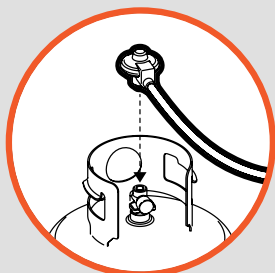
## CONNECTING UP YOUR GAS CYLINDER

### CONNECTING YOUR BBQ TO YOUR GAS CYLINDER

1. The cylinder valve should be in the **OFF** position.
2. Ensure the BBQ is switched **OFF**.
3. Inspect the valve connections, port and regulator.
4. Remove debris and inspect the hose for damage.
5. When connecting the regulator to the valve, use your hand to tighten the nut clockwise until it stops. **Note:** using a spanner or wrench could damage the quick coupling nut.
6. Open the cylinder valve fully by turning the valve counterclockwise.
7. Before lighting your BBQ, use a soap and water solution to check all connections for leaks.
8. If a leak is found, turn the cylinder valve **OFF**, and do not use your BBQ until it is repaired or replaced.

### DISCONNECTING YOUR BBQ TO YOUR GAS CYLINDER

1. Turn the gas **OFF** at the regulator/cylinder.
2. Check that all flames from the gas burner in the BBQ are extinguished.
3. Turn the knobs on your BBQ **OFF** and make sure your BBQ is cool.
4. Make sure that the gas supply from the gas cylinder to the BBQ is closed.
5. When the BBQ is not in use, always remove the low pressure regulator from the gas cylinder.



### ATTACHING YOUR PATIO GAS REGULATOR

(This is a push-on gas fitting)

1. Ensure that the black switch is in the horizontal position.
2. Depress the button located below the black switch and press the regulator on to the cylinder valve until it locks into place.



**Safety Instructions** Always keep the gas cylinder in an upright position. The size for 20lbs LP gas cylinder is 12.2 inches in diameter and 17.9 inches tall. When your BBQ is not in use, the gas must be turned off at the supply cylinder. The cylinder must include a collar to protect the cylinder valve.

## LIGHTING GUIDE

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- Open the lid.
- Connect the regulator to the gas bottle.
- Turn on the gas supply at the cylinder.
- Check for gas leaks using soapy water around the connection between the bottle and regulator.
- Push and turn the burner control knob to the “ignite” or “start” position.
- Press the ignition button (you may hear a clicking sound).
- If the burner doesn't light within a few seconds, turn off the gas and wait 5 minutes before trying again.
- Once lit, adjust the flame and light other burners as needed, following the instructions above.
- A low cooking flame is recommended to ensure even cooking and prevent burning or undercooking food.
- Adjust the heat by turning the knob between the “High” and “Low” positions.
- To turn the barbecue off, turn the cylinder valve or regulator switch to the **OFF** position.

## COOKING GUIDE

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### COOKING FOOD SAFELY ON A GAS BBQ

- Preheat the BBQ and ensure it reaches a high enough temperature before cooking.
- Turn meat regularly to cook it evenly and avoid burning the outside while leaving the inside raw.
- Use a food thermometer to check internal temperatures:
  - Poultry (chicken, turkey): 75°C
  - Pork, sausages, burgers: 75°C
  - Beef steaks: Can be served rare, but the outside must be seared.
- Check meat is cooked:
  - Juices run clear (not pink or red).
  - No pink meat inside.
  - Piping hot throughout.

### SERVING & LEFTOVERS

- Serve food immediately after cooking or keep it hot (above 63°C).
- **DO NOT** leave food out for more than 2 hours (1 hour if it's hot outside).
- Cover food to protect from insects and contamination.
- Cool leftovers quickly and refrigerate within 90 minutes.
- Reheat leftovers only once, ensuring they reach 75°C throughout.

### AVOIDING CROSS-CONTAMINATION

- **NEVER** reuse marinades that have touched raw meat unless boiled first.
- Use clean plates for cooked food – don't reuse ones that held raw meat.
- Keep pets and children away from food prep and cooking areas.

# MAINTENANCE INSTRUCTIONS

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## CLEANING

Regular cleaning helps maintain the performance, appearance, and safety of your BBQ.

### After Each Use

- Allow the BBQ to cool completely.
- Remove and clean grates and drip trays with warm soapy water.
- Wipe down exterior surfaces with a damp cloth and soapy water.
- Clean the lid and interior to prevent grease build up.
- **DO NOT** use harsh chemicals, oven cleaners, or bleach on any part of the BBQ as this will damage the paint/finish.

### Deep Cleaning (Monthly or Seasonally)

- Remove burners and clean with a non-abrasive brush.
- Use a BBQ-safe degreaser for stubborn residue.
- Clean the inside of the lid to prevent flaking.
- Clean the control panel carefully to avoid moisture getting into the ignition system.
- Rinse thoroughly and dry all parts before reassembly.

### Burn off

- The burn-off technique (running the BBQ at high heat to clean it) is not recommended and if used should only be used occasionally for a short periods. Prolonged high heat may cause the BBQ to overheat and fats/oils with catch fire and damage the BBQ.

## STORAGE

### Short-Term

- Cover the BBQ with a weatherproof cover when not in use.
- Disconnect the gas cylinder if not you BBQ is not in use for several days.

### Long-Term (Winter or Off-Season)


- Clean thoroughly before storing.
- Disconnect and store the gas cylinder outdoors, upright, and away from direct sunlight.
- Paint any exposed metal on the outside with high temperature paint before storing.
- Lightly oil any exposed parts inside to prevent corrosion.
- Store the BBQ ideally in a dry, sheltered location (e.g. a shed or garage).
- Cover with a ventilated BBQ cover to prevent moisture buildup.

## WARRANTY

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For full details and to register for your extended warranty please visit [charlesbentley.com/warranty](https://charlesbentley.com/warranty)

Please retain your receipt/proof of purchase for all warranty claims.

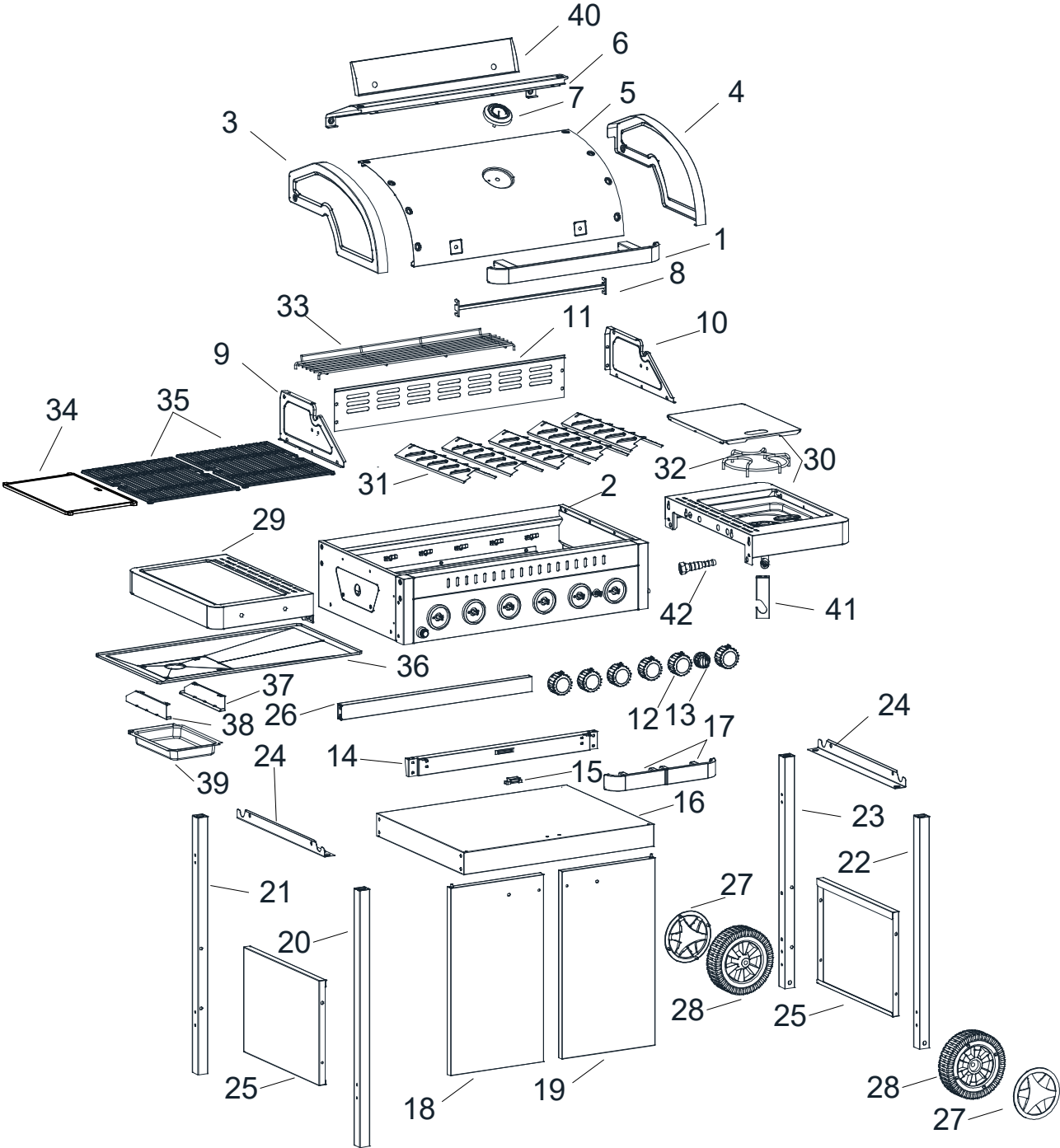
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Gas Category	Cat: I3+( 28 -30/37)
Gas	Butane, propane
Operating Pressure	Butane: 28-30mbar /Propane: 37mbar
Total Power	18.6kW(1354g/h)
Nozzle Size	Main Burner 0.78mm, Side Burner 0.84mm
Pin Code	 2531-26 PIN: 2531DQ-0071
Manufactured in China by May Home Product Limited for Charles Bentley & Son Ltd.	



# WHAT'S IN THE BOX


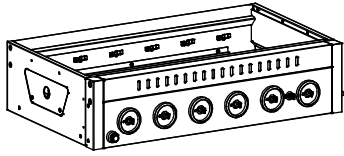
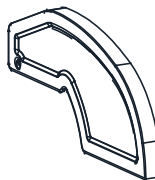
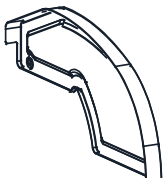
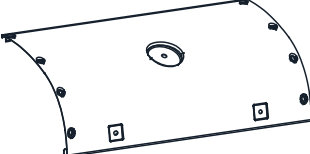



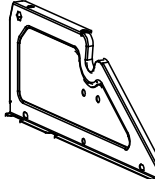
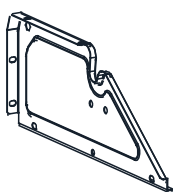
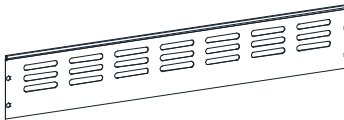
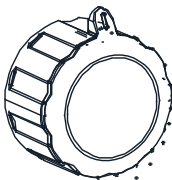


# PARTS DIAGRAM



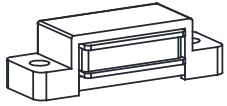
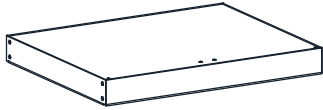
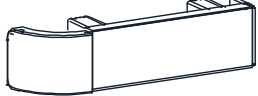





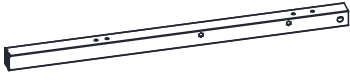
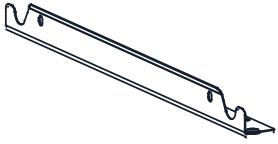
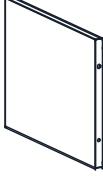




# PARTS LIST

WHAT'S IN THE BOX

<b>1</b> <span style="float: right;"><b>x1</b></span>  <b>Lid Handle</b>	<b>2</b> <span style="float: right;"><b>x1</b></span>  <b>Main Body</b>	<b>3</b> <span style="float: right;"><b>x1</b></span>  <b>Lid Side Panel (Left)</b>
<b>4</b> <span style="float: right;"><b>x1</b></span>  <b>Lid Side Panel (Right)</b>	<b>5</b> <span style="float: right;"><b>x1</b></span>  <b>Lid (Part 1)</b>	<b>6</b> <span style="float: right;"><b>x1</b></span>  <b>Lid (Part 2)</b>
<b>7</b> <span style="float: right;"><b>x1</b></span>  <b>Thermometer</b>	<b>8</b> <span style="float: right;"><b>x1</b></span>  <b>Lid Frame</b>	<b>9</b> <span style="float: right;"><b>x1</b></span>  <b>Lid Support (Left)</b>
<b>10</b> <span style="float: right;"><b>x1</b></span>  <b>Lid Support (Right)</b>	<b>11</b> <span style="float: right;"><b>x1</b></span>  <b>Body Back Panel</b>	<b>12</b> <span style="float: right;"><b>x6</b></span>  <b>Knob A</b>

# PARTS LIST

<p><b>13</b> <span style="float: right;"><b>x1</b></span></p>  <p><b>Knob B</b></p>	<p><b>14</b> <span style="float: right;"><b>x1</b></span></p>  <p><b>Cart Front Frame</b></p>	<p><b>15</b> <span style="float: right;"><b>x1</b></span></p>  <p><b>Magnet</b></p>
<p><b>16</b> <span style="float: right;"><b>x1</b></span></p>  <p><b>Base Plate</b></p>	<p><b>17</b> <span style="float: right;"><b>x2</b></span></p>  <p><b>Door Handle</b></p>	<p><b>18</b> <span style="float: right;"><b>x1</b></span></p>  <p><b>Door (Left)</b></p>
<p><b>19</b> <span style="float: right;"><b>x1</b></span></p>  <p><b>Door (Right)</b></p>	<p><b>20</b> <span style="float: right;"><b>x1</b></span></p>  <p><b>Front Leg (Left)</b></p>	<p><b>21</b> <span style="float: right;"><b>x1</b></span></p>  <p><b>Back Leg (Left)</b></p>
<p><b>22</b> <span style="float: right;"><b>x1</b></span></p>  <p><b>Front Leg (Right)</b></p>	<p><b>23</b> <span style="float: right;"><b>x1</b></span></p>  <p><b>Back Leg (Right)</b></p>	<p><b>24</b> <span style="float: right;"><b>x2</b></span></p>  <p><b>Cart Support</b></p>
<p><b>25</b> <span style="float: right;"><b>x2</b></span></p>  <p><b>Cart Side Panel</b></p>	<p><b>26</b> <span style="float: right;"><b>x1</b></span></p>  <p><b>Cart Back Pipe</b></p>	<p><b>27</b> <span style="float: right;"><b>x2</b></span></p>  <p><b>Wheel Cover</b></p>

# PARTS LIST

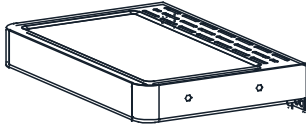
WHAT'S IN THE BOX

28 x2



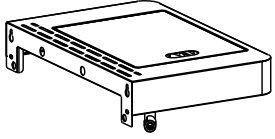
Wheel

29 x1



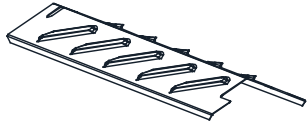
Side Table (Left)

30 x1



Side Table with Burner (Right)

31 x5



Flame Tamer

32 x1



Side Burner Warming Rack

33 x1



Warming Rack

34 x1



Cooking Plate

35 x2



Cooking Grill

36 x1



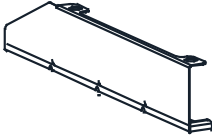
Grease Tray

37 x1



Grease Cup Bracket A

38 x1




Grease Cup Bracket B

39 x1




Grease Cup

40 x1



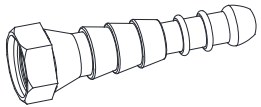
Handle Heat Shield

41 x1



Burner Tube Support

42 x1





Connector

# FIXINGS LIST



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**A** **x49**



**M5 x 12mm Bolt**

**B** **x12**




**M5 x 45mm Bolt**

**C** **x2**



**Wheel Axel**

**D** **x2**



**Small Cotter Pin**

**E** **x8**



**M4 x 14mm**

**F** **x14**



**M6**

**G** **x4**





**M6 x 22**

**H** **x2**



**M10 Washer**

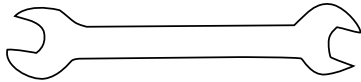
**I** **x2**



**M6 x 40mm Bolt**

# TOOLS INCLUDED

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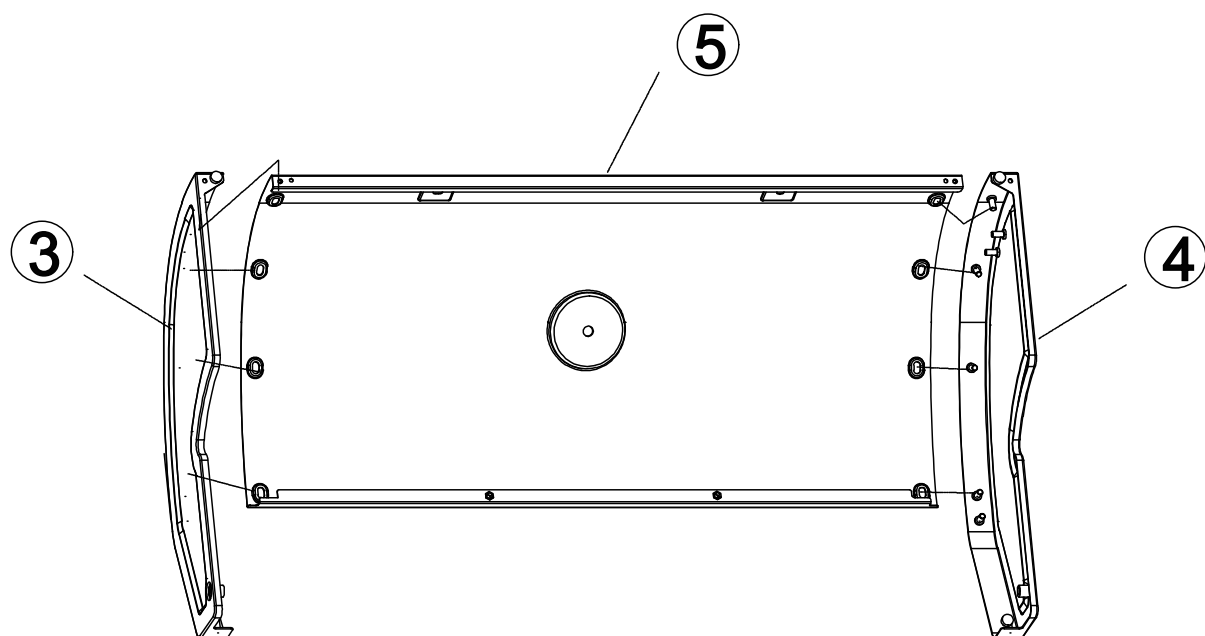


Additional tools may be required.

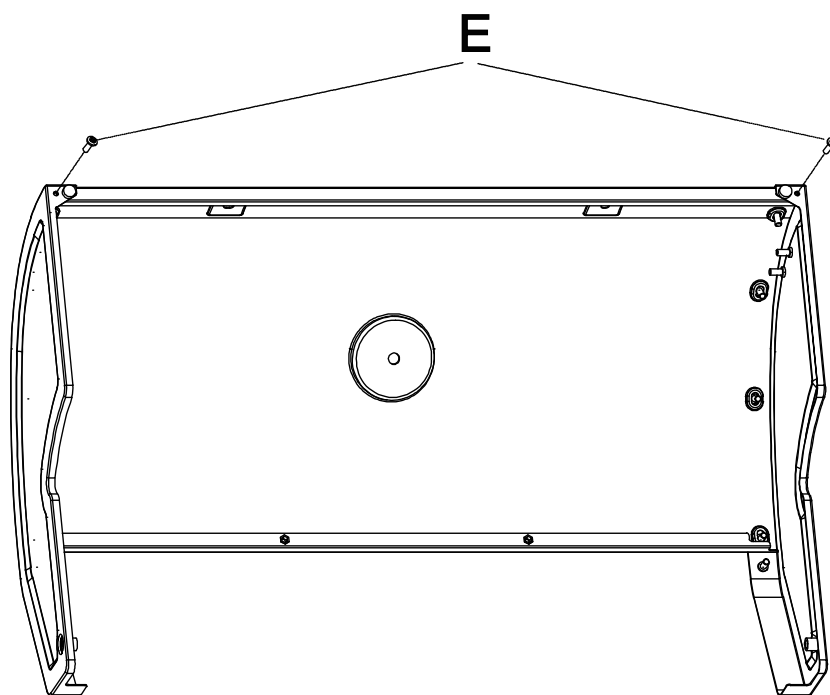
# ASSEMBLY GUIDE



**STEP 1**



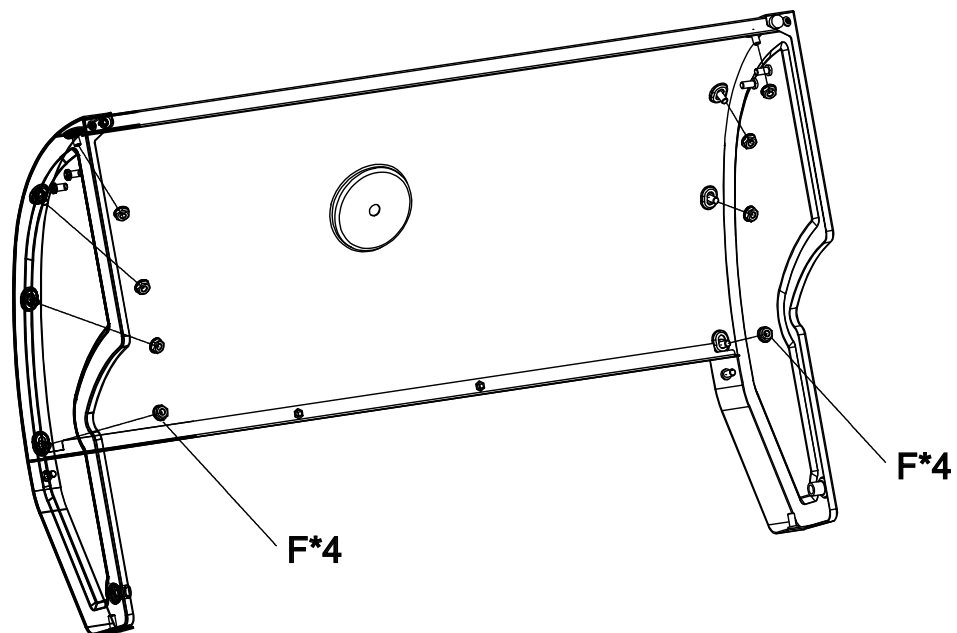
**STEP 2**



**E x2**



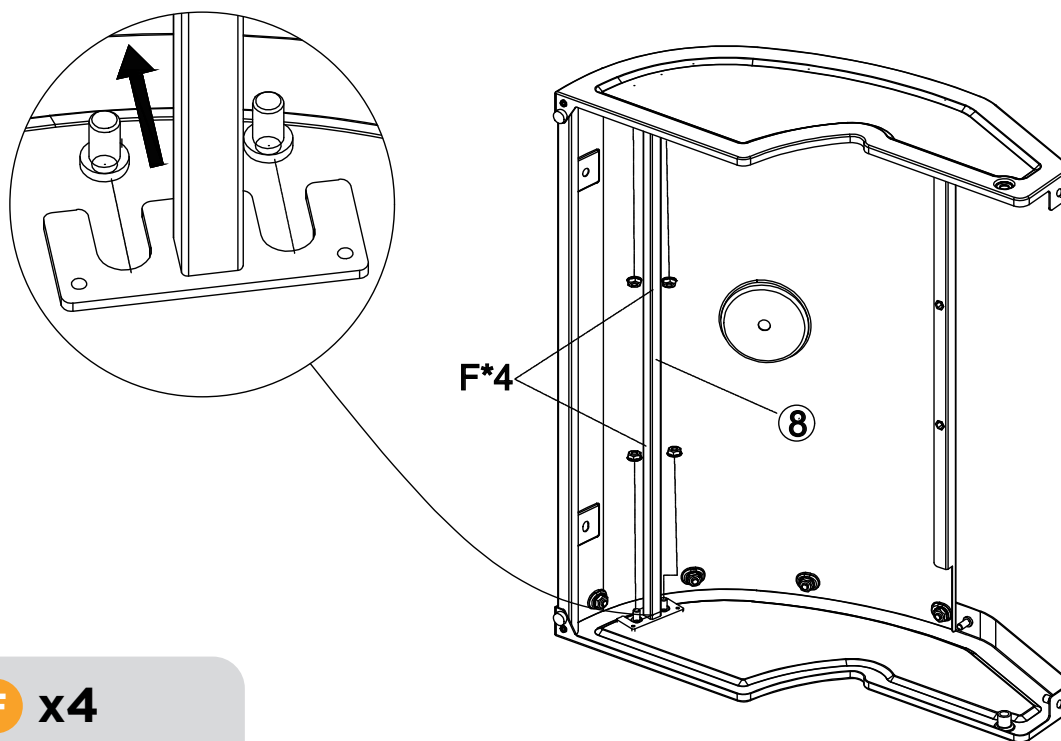
STEP 3



F x8



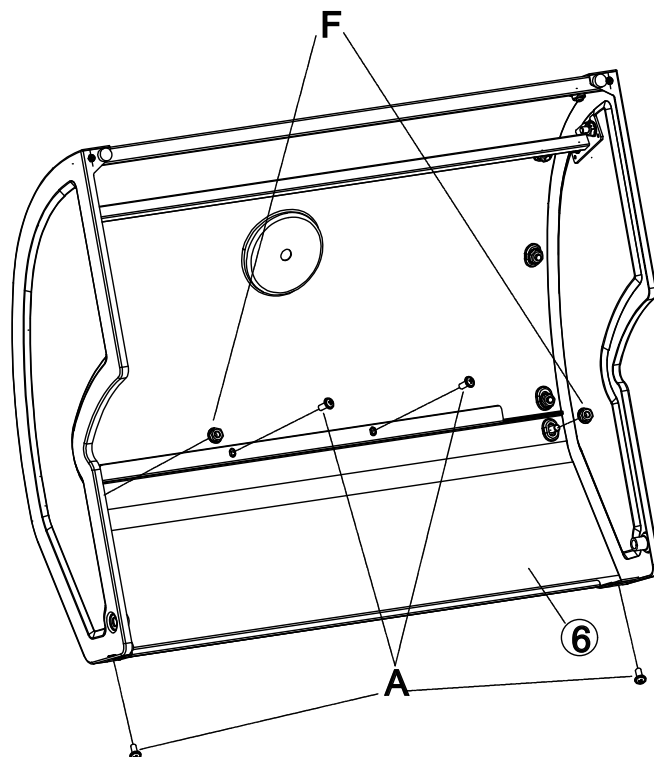
STEP 4



F x4

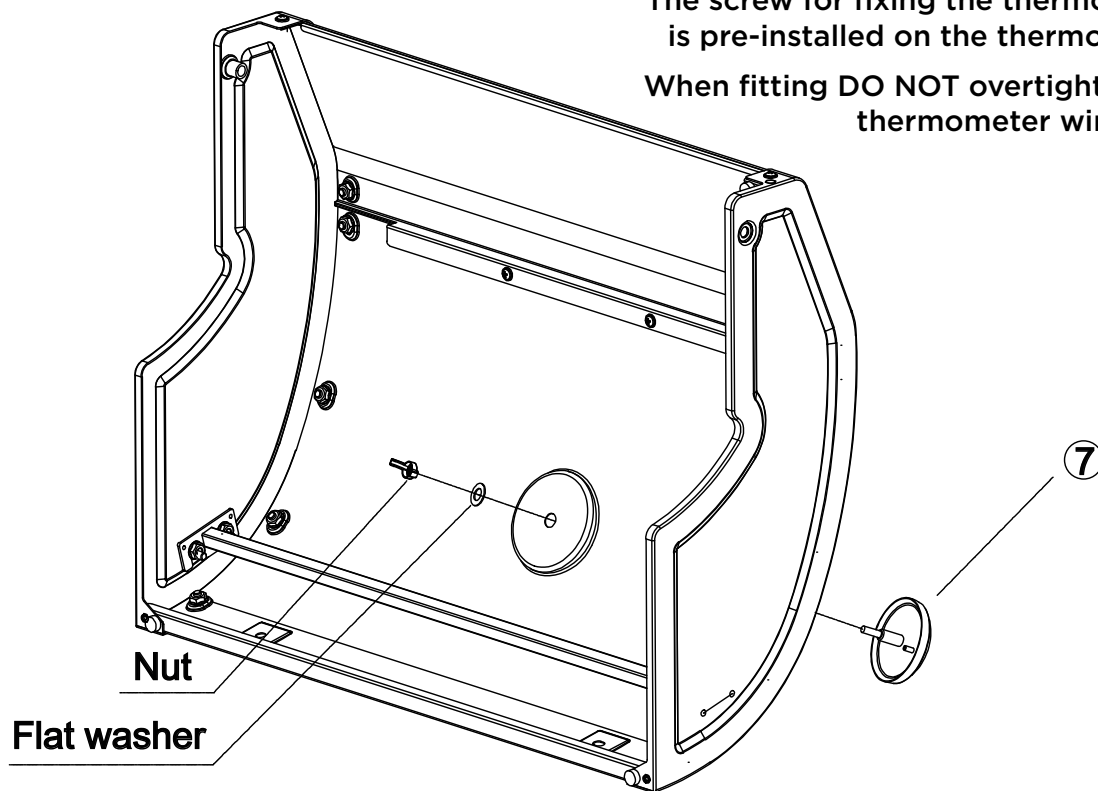


### STEP 5

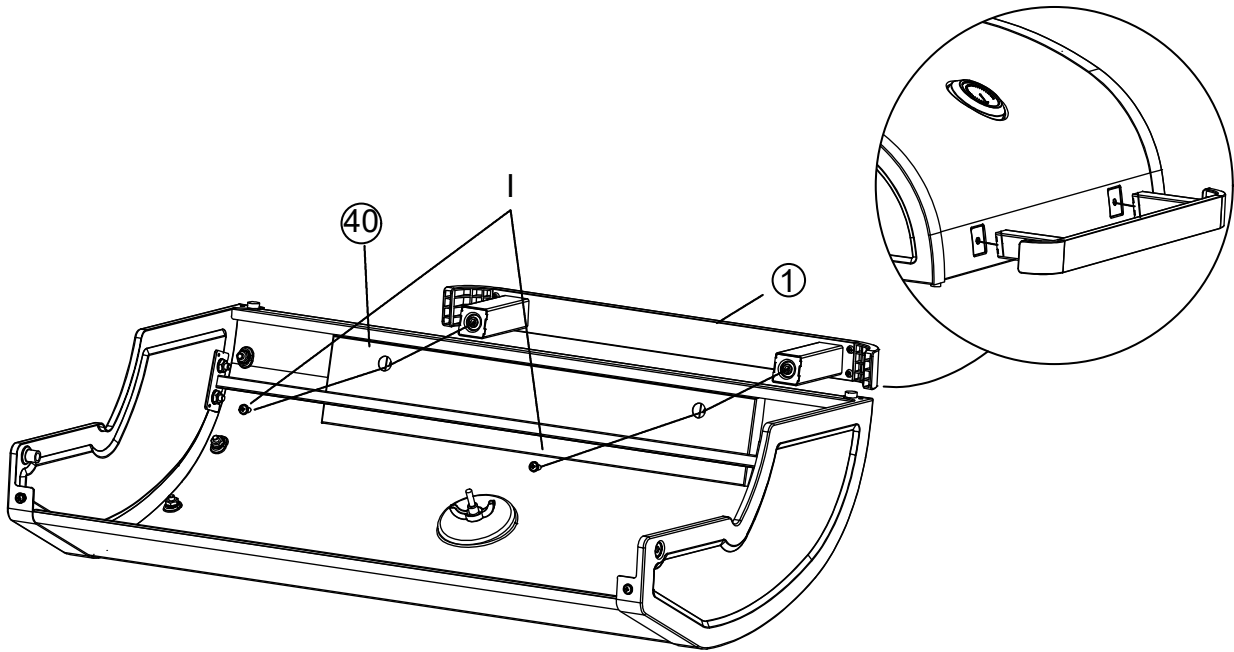


### STEP 6

The screw for fixing the thermometer is pre-installed on the thermometer.  
When fitting DO NOT overtighten the thermometer wing nut.



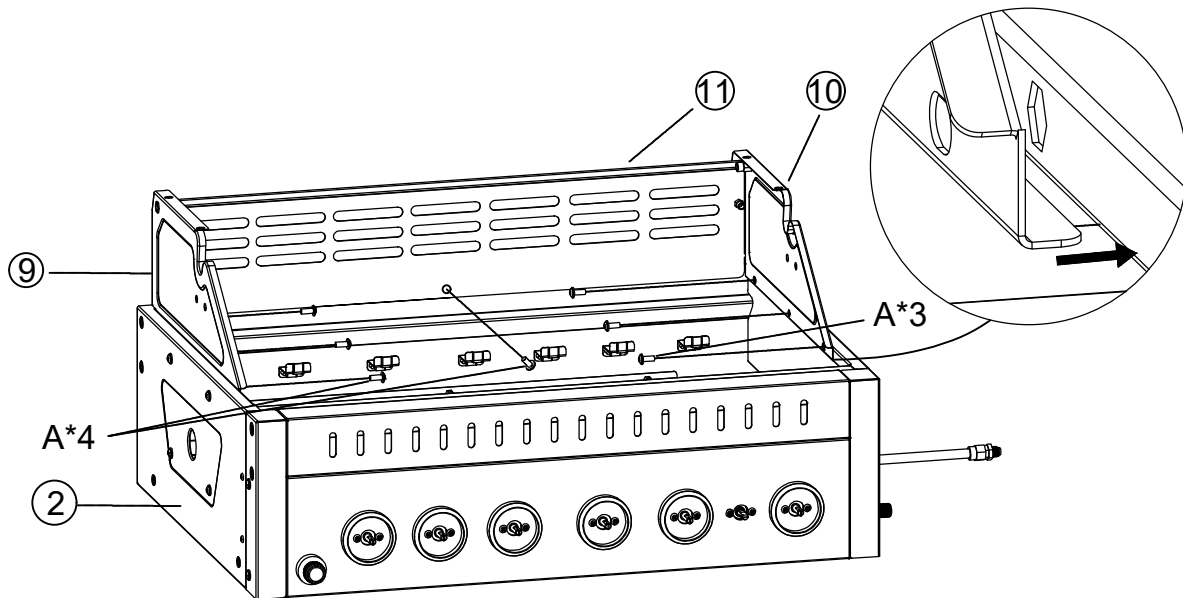
STEP 7



I x2



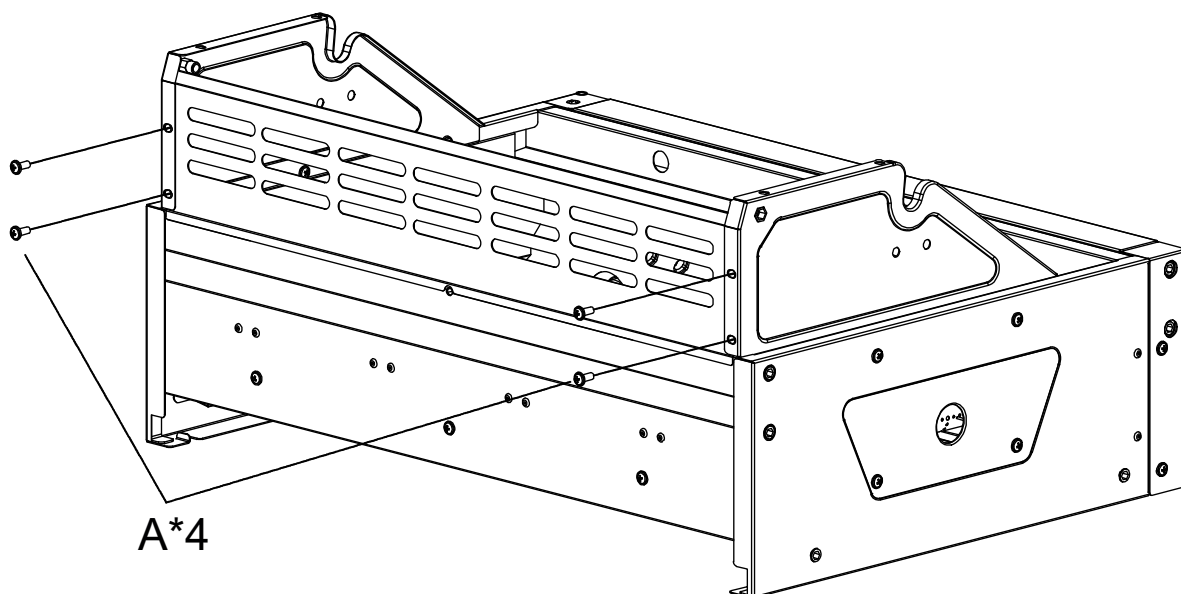
STEP 8



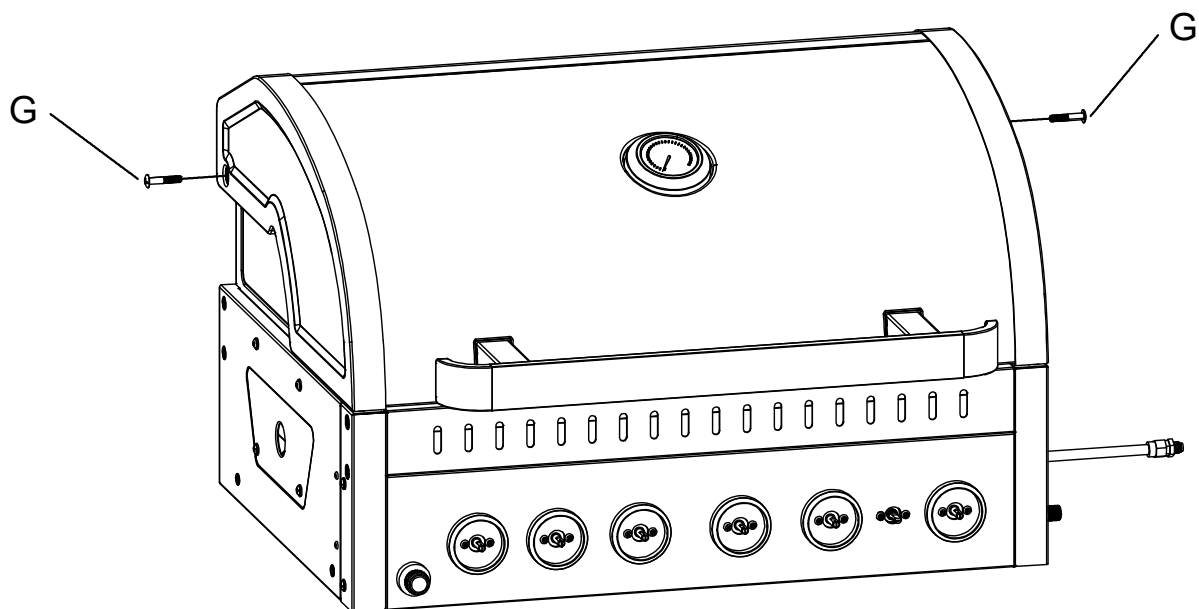
A x7



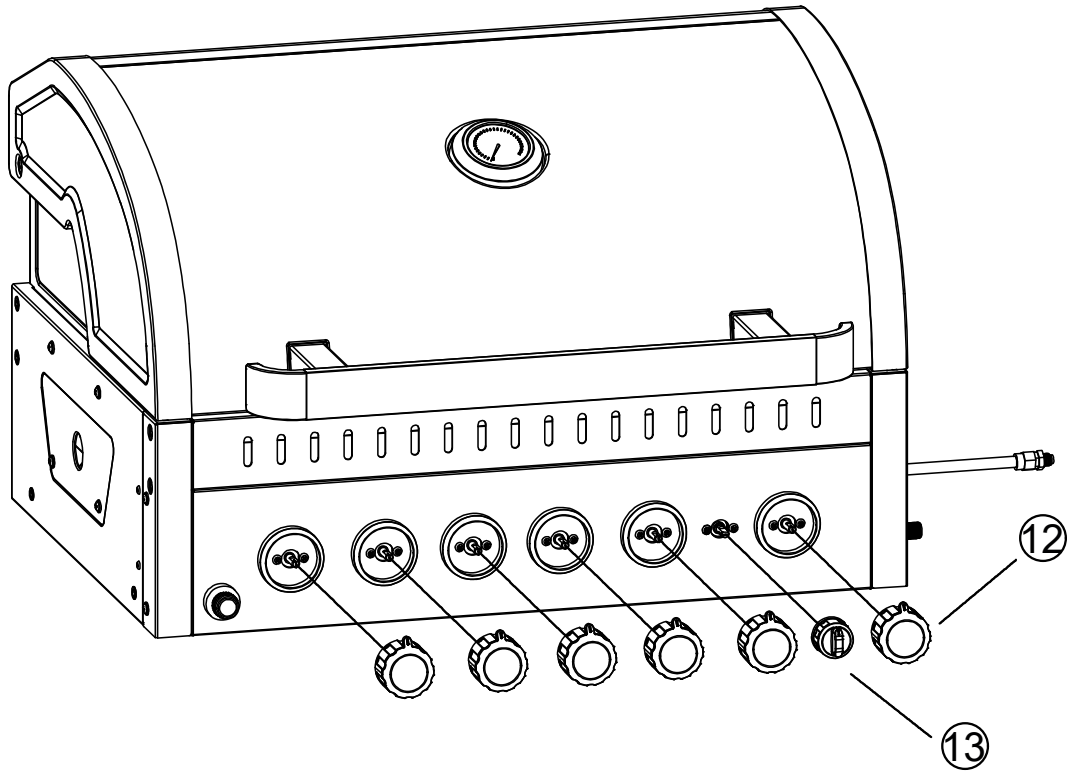
**STEP 9**



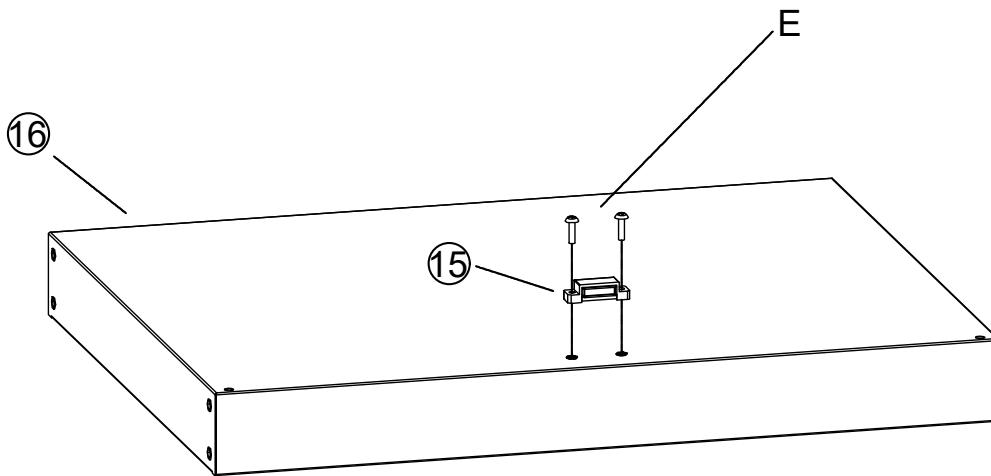
**STEP 10**



STEP 11



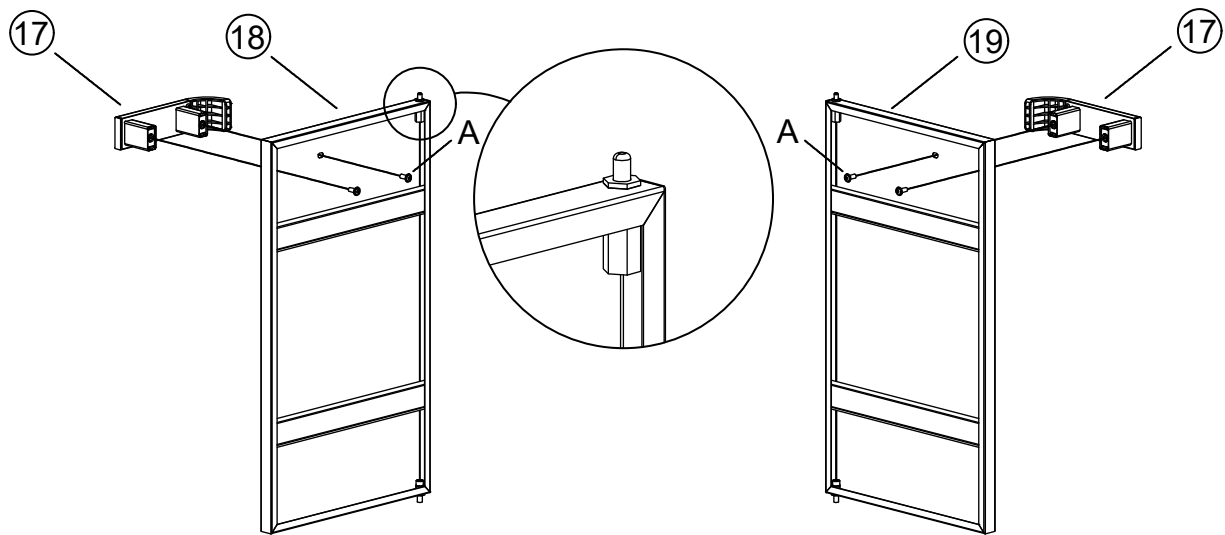
STEP 12



**E** x2



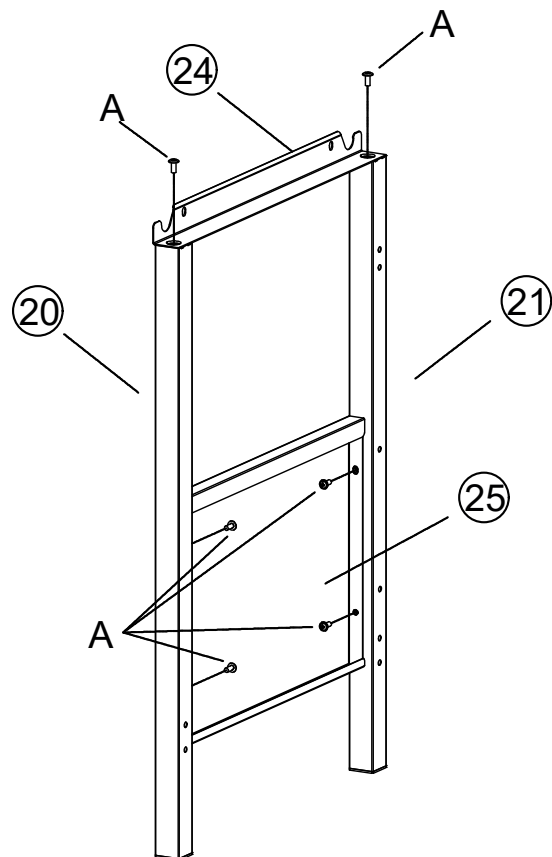
### STEP 13



**A** x4



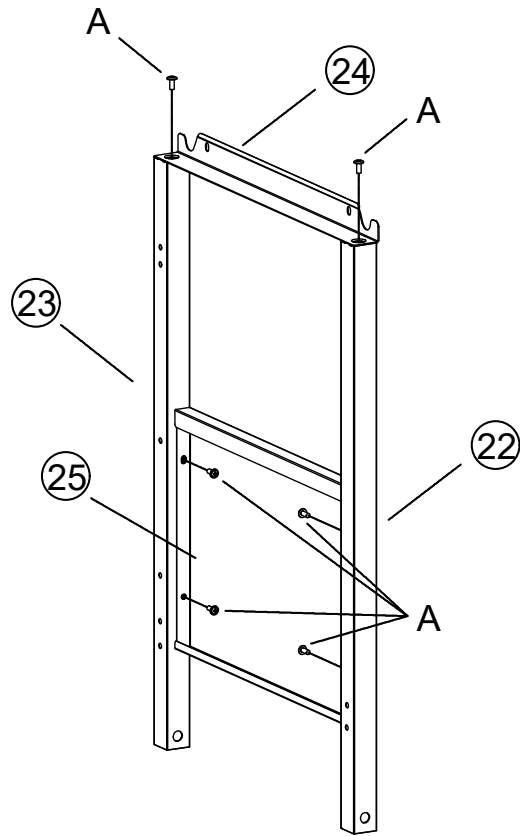
### STEP 14



**A** x6



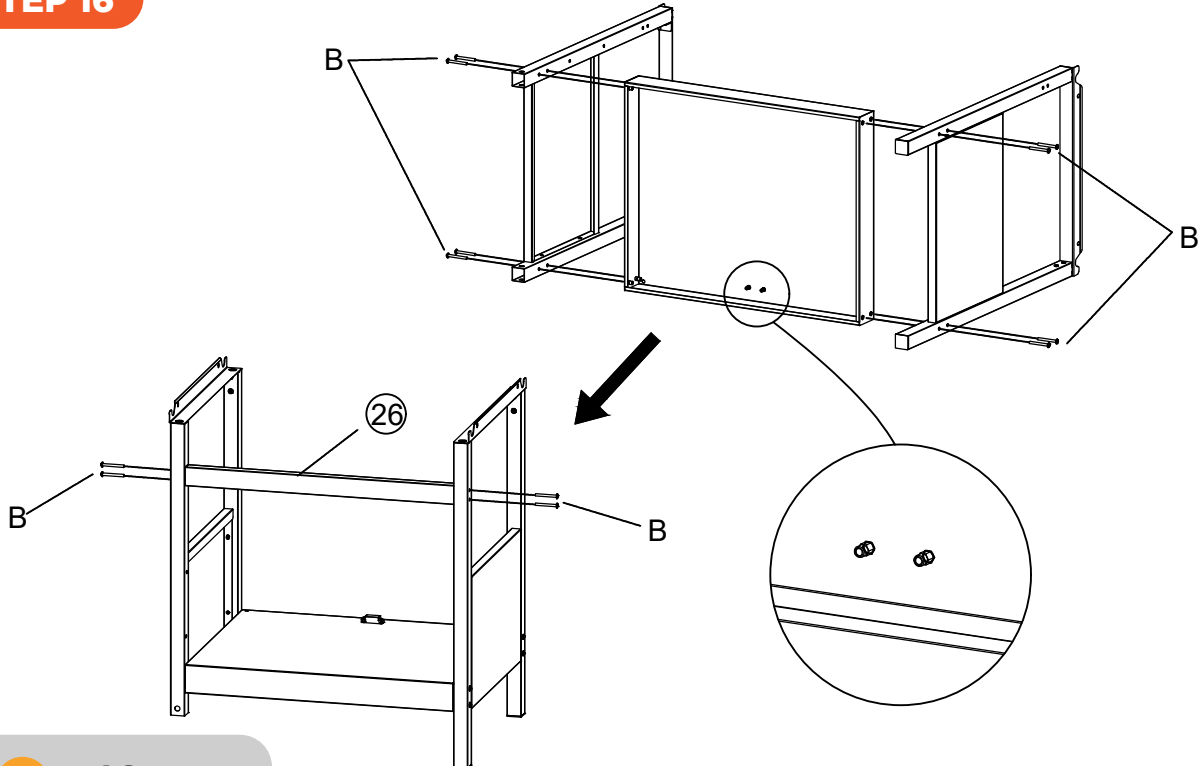
STEP 15



**A** x6



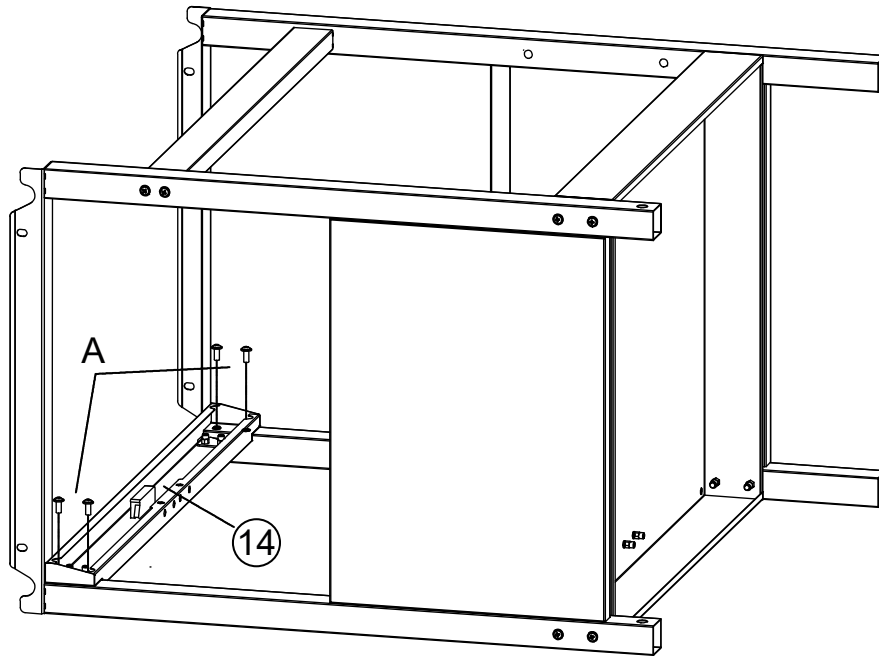
STEP 16



**B** x12



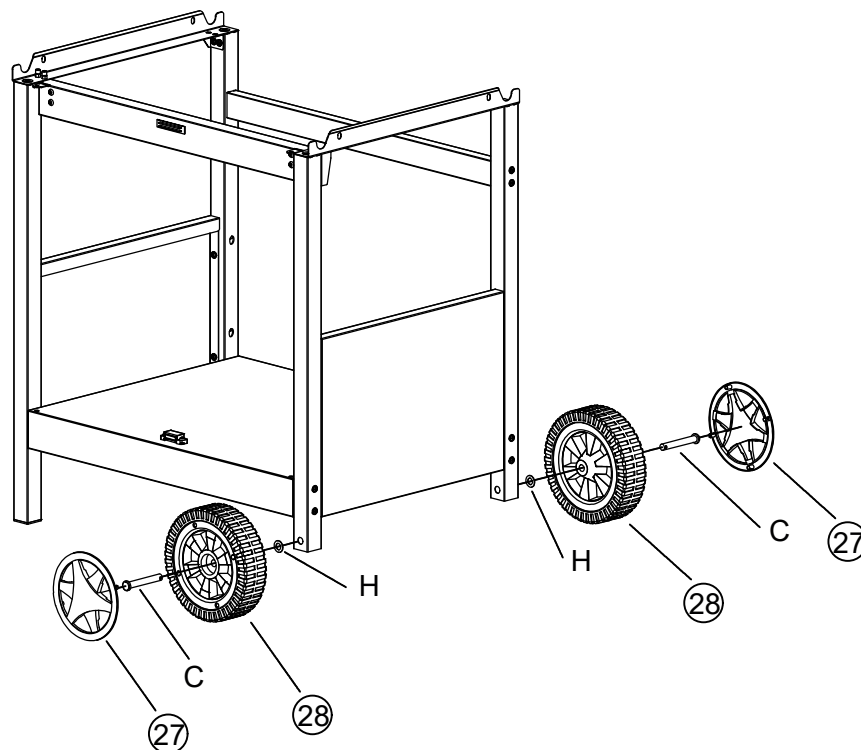
### STEP 17



**A** x4



### STEP 18



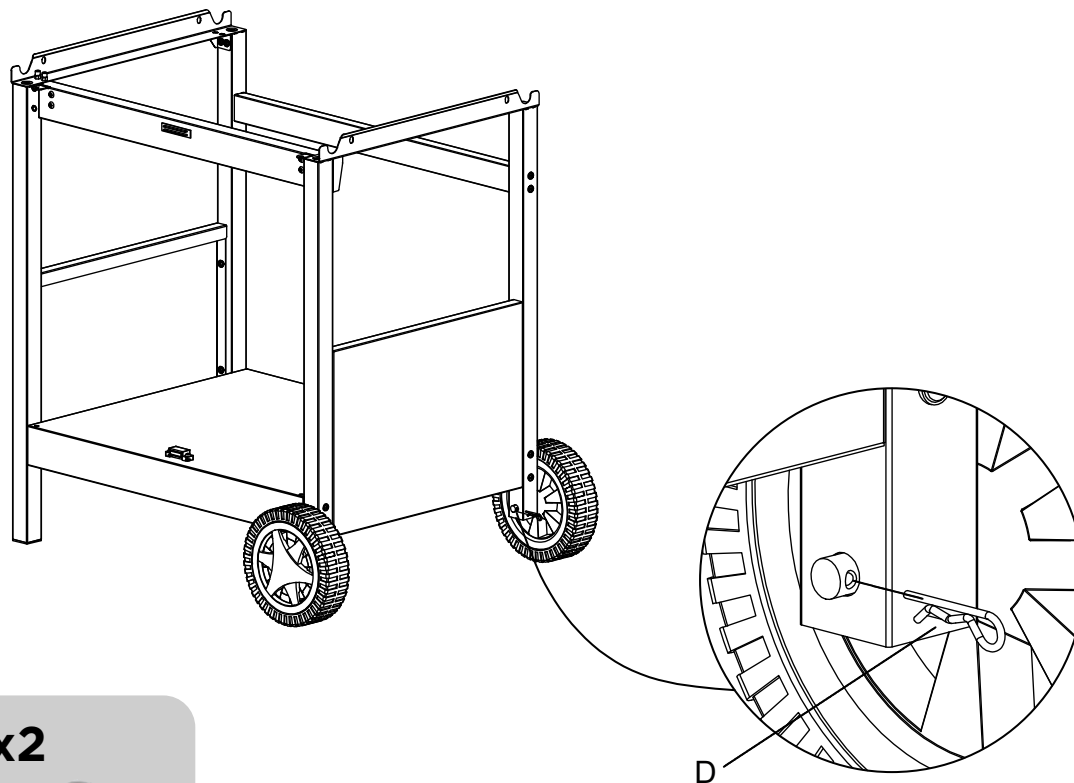
**C** x2



**H** x2



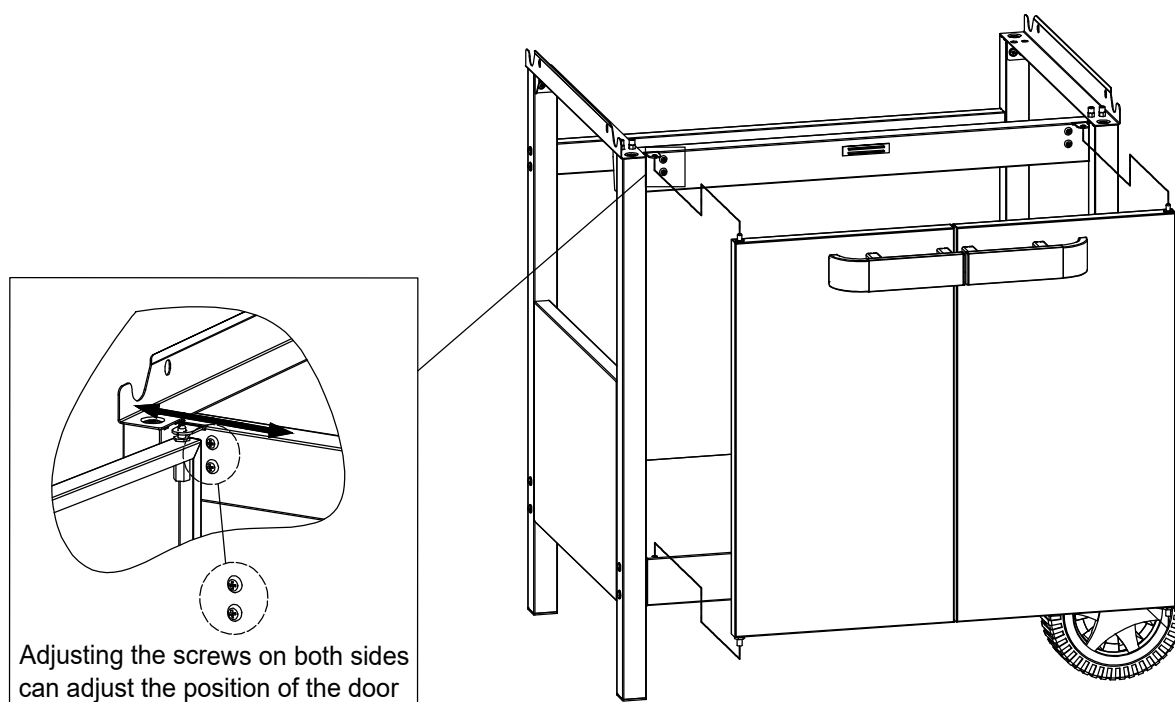
STEP 19



**D** x2

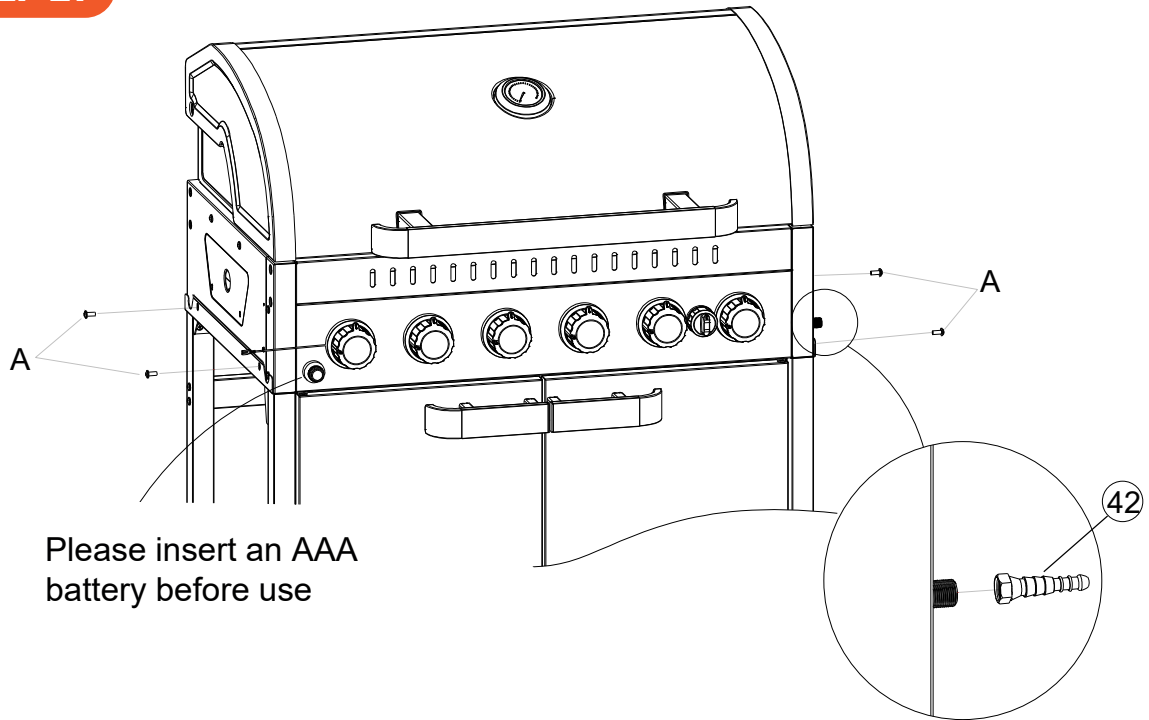


STEP 20



Adjusting the screws on both sides can adjust the position of the door

## STEP 21

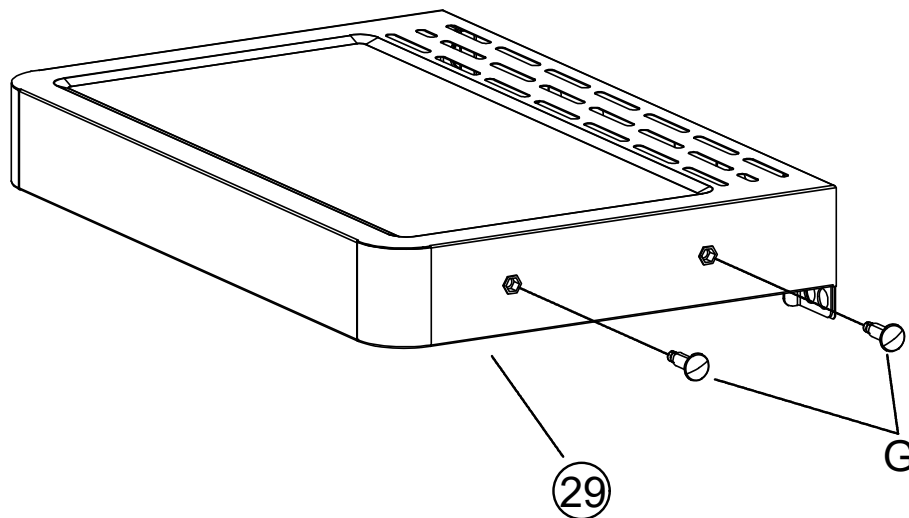


Please insert an AAA battery before use

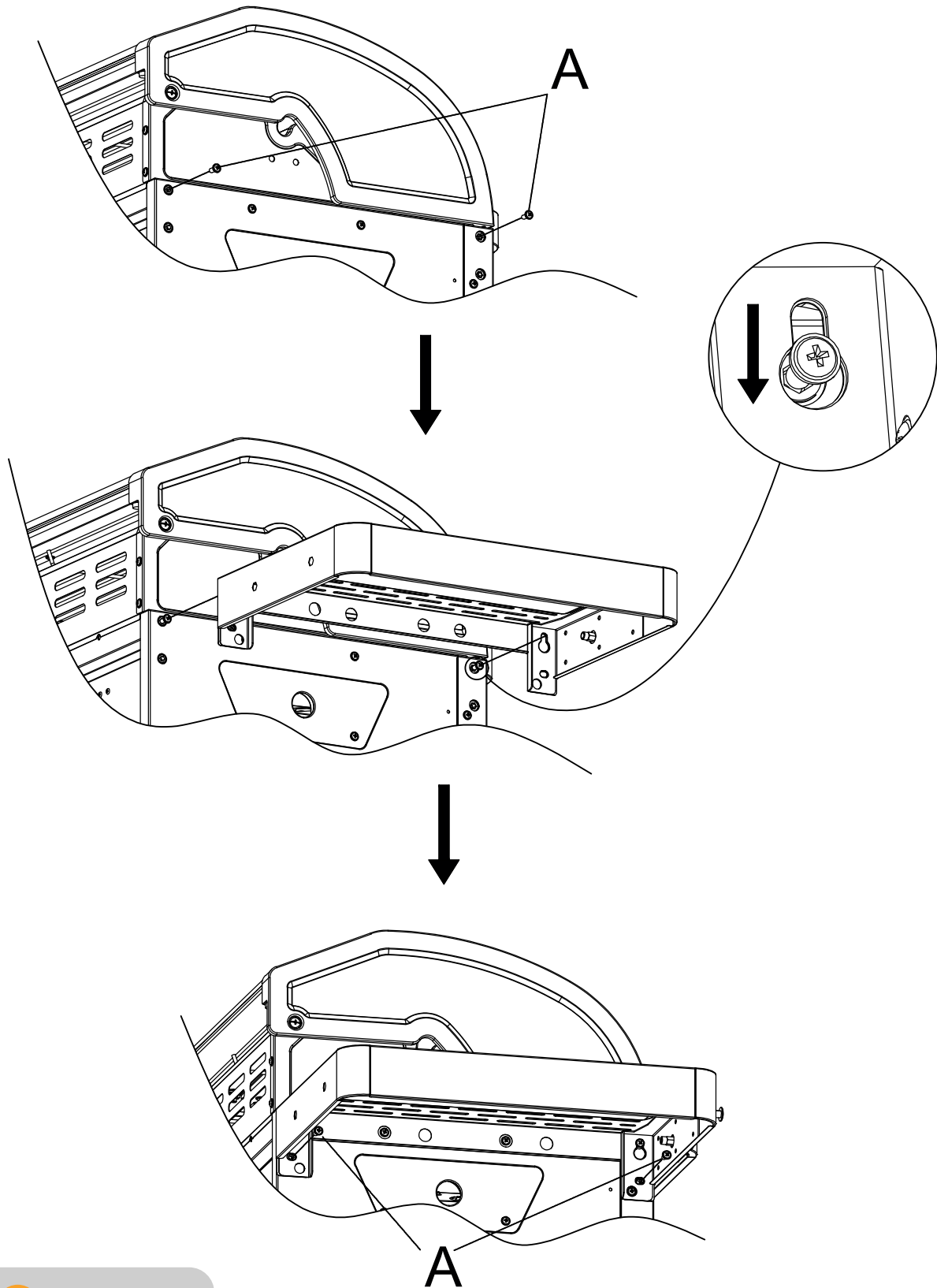


Install the connector and tighten it tightly (no need for FR & DE market)

## STEP 22



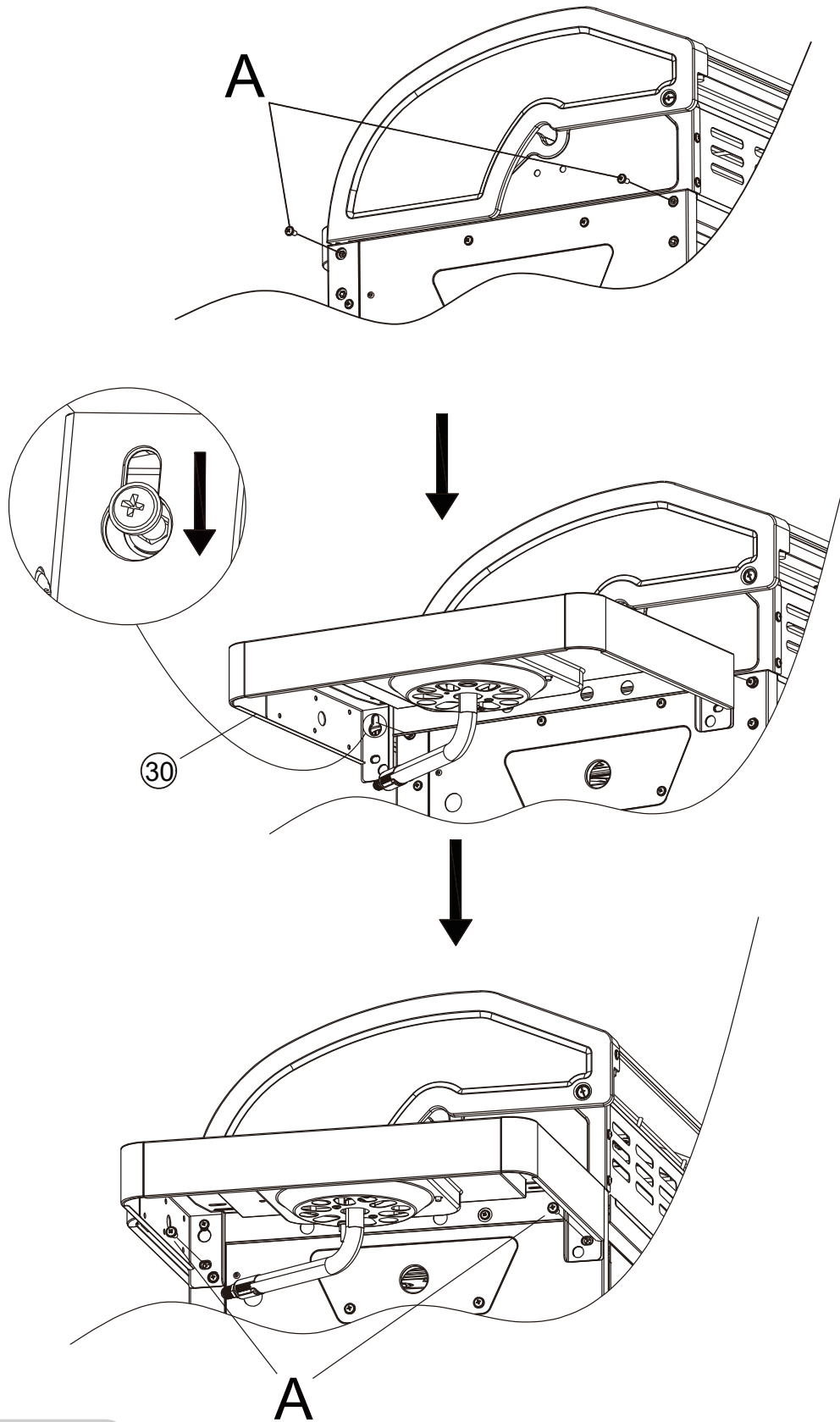
STEP 23



A x4



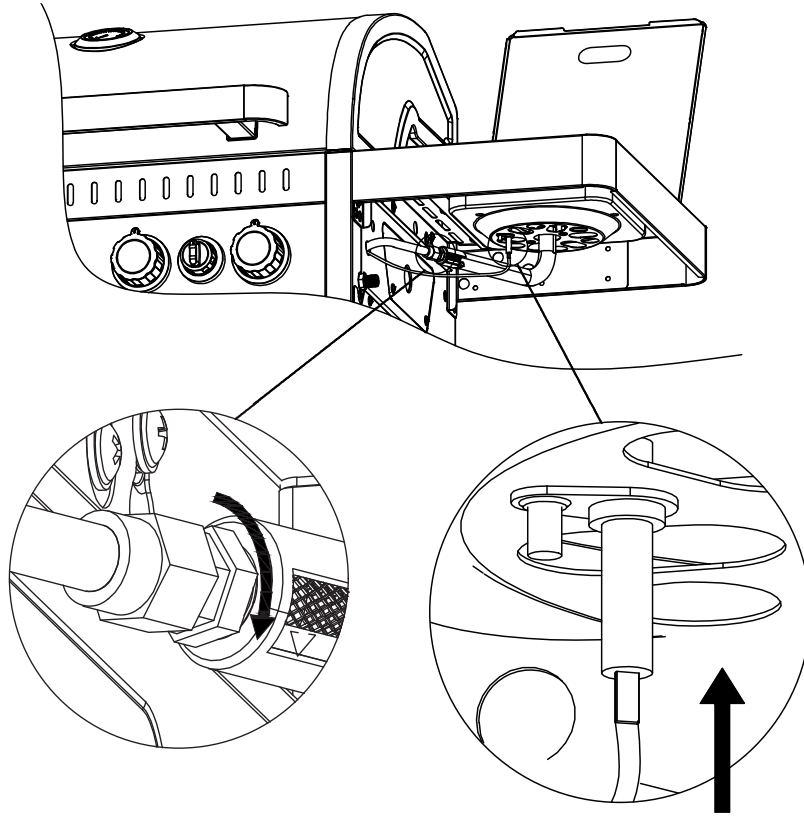
**STEP 24**



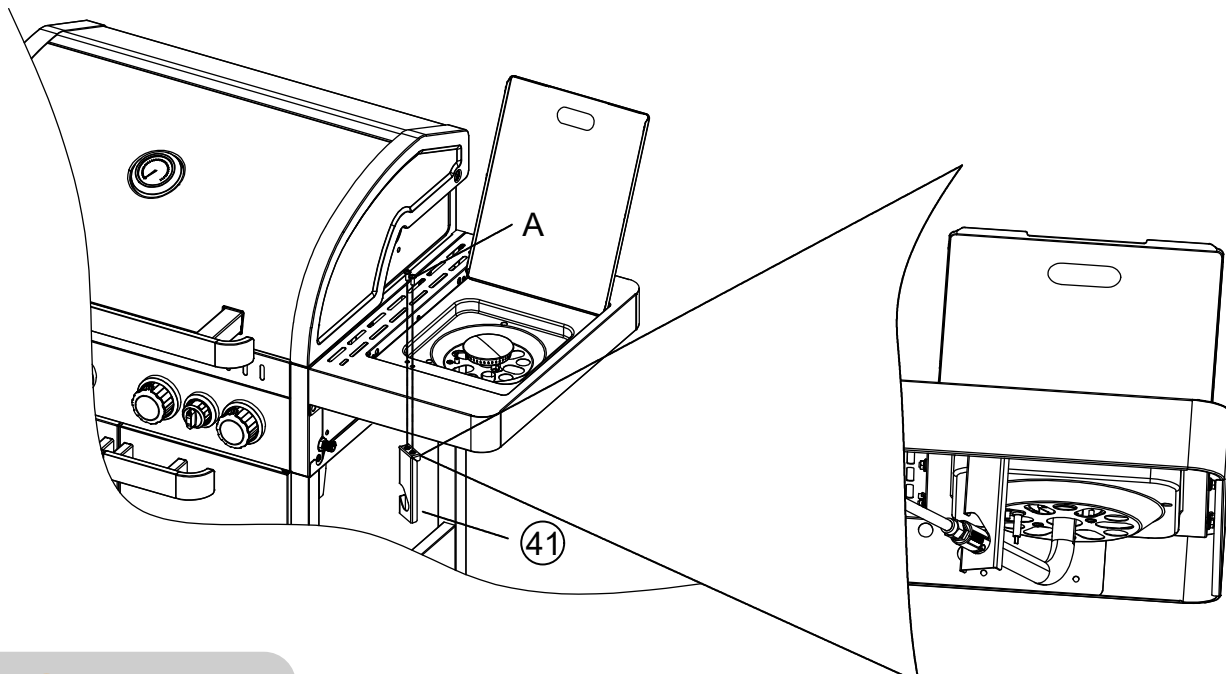
**A x4**



STEP 25



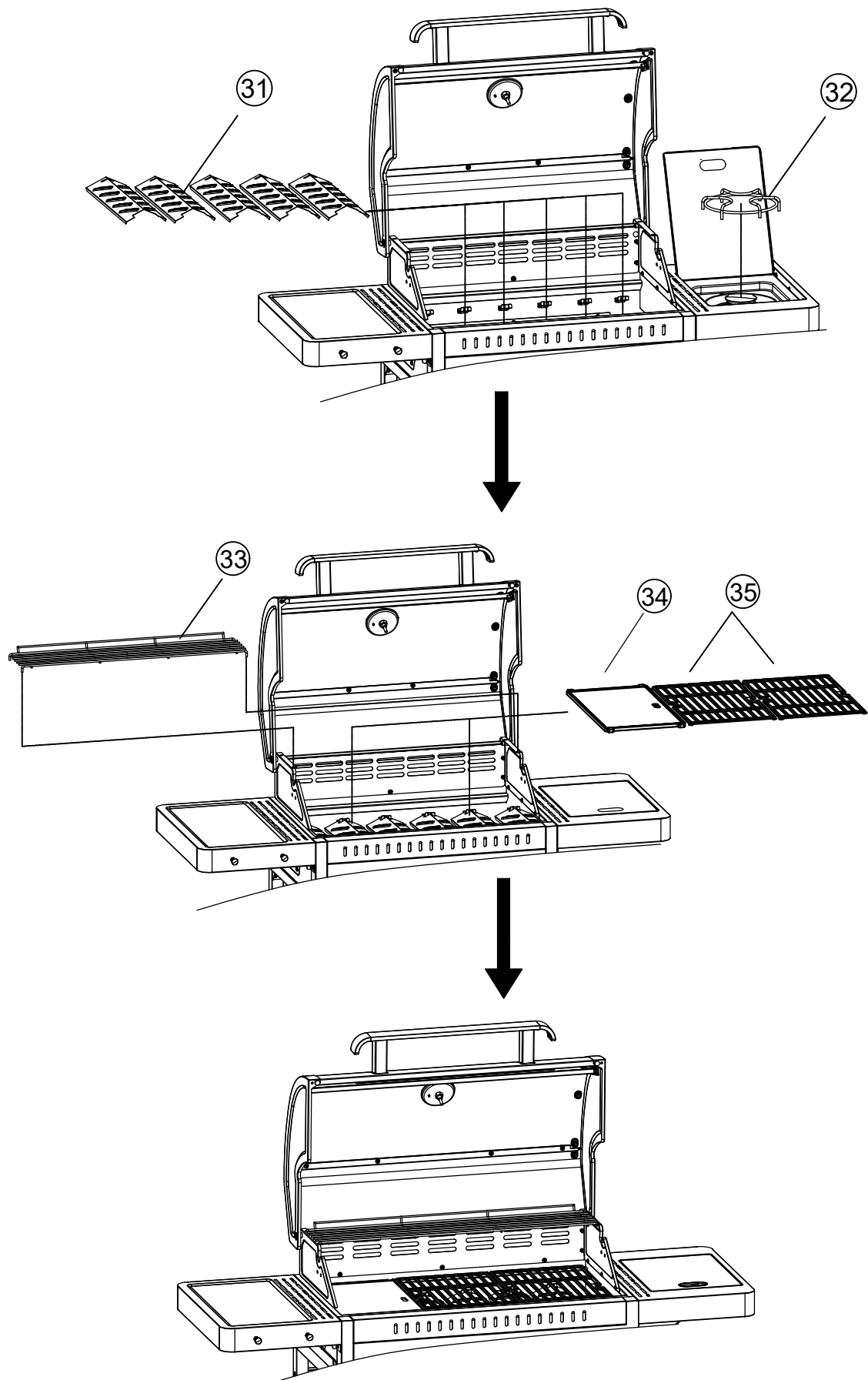
STEP 26



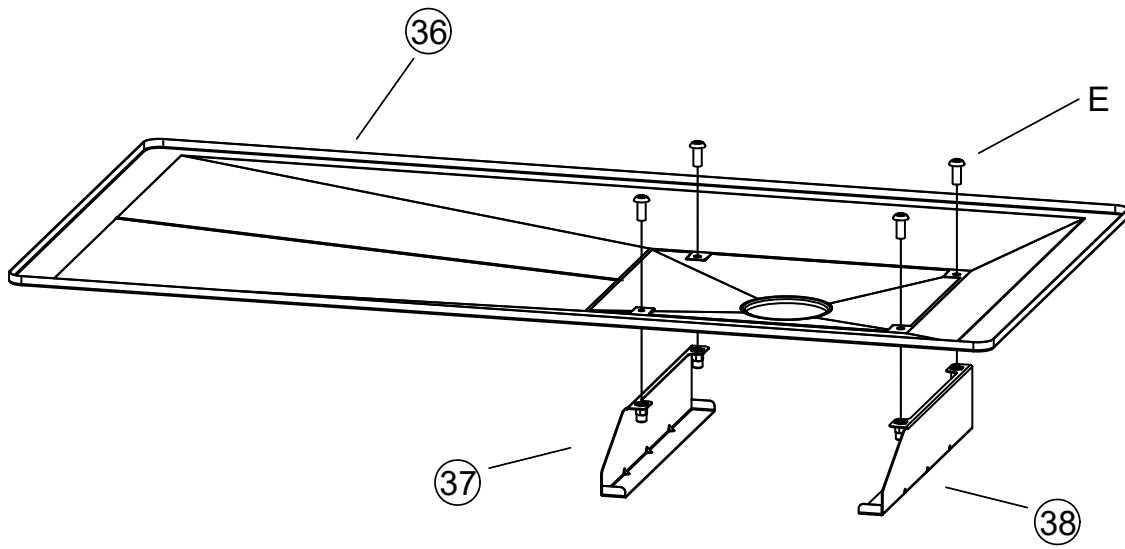
A x2



**STEP 27**



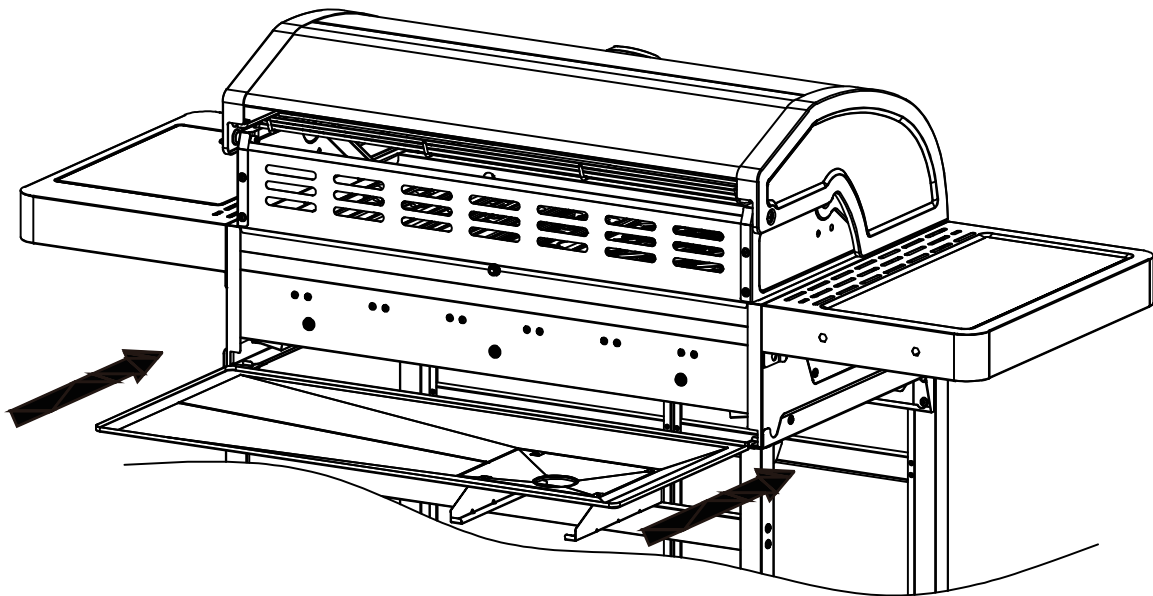
STEP 28



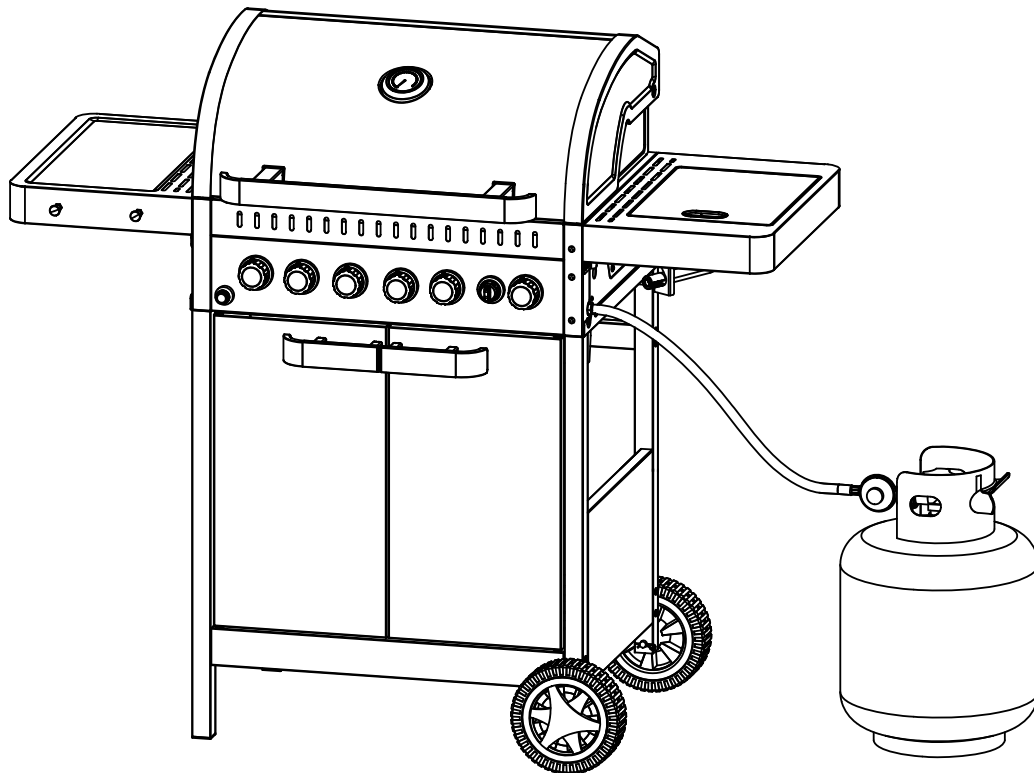
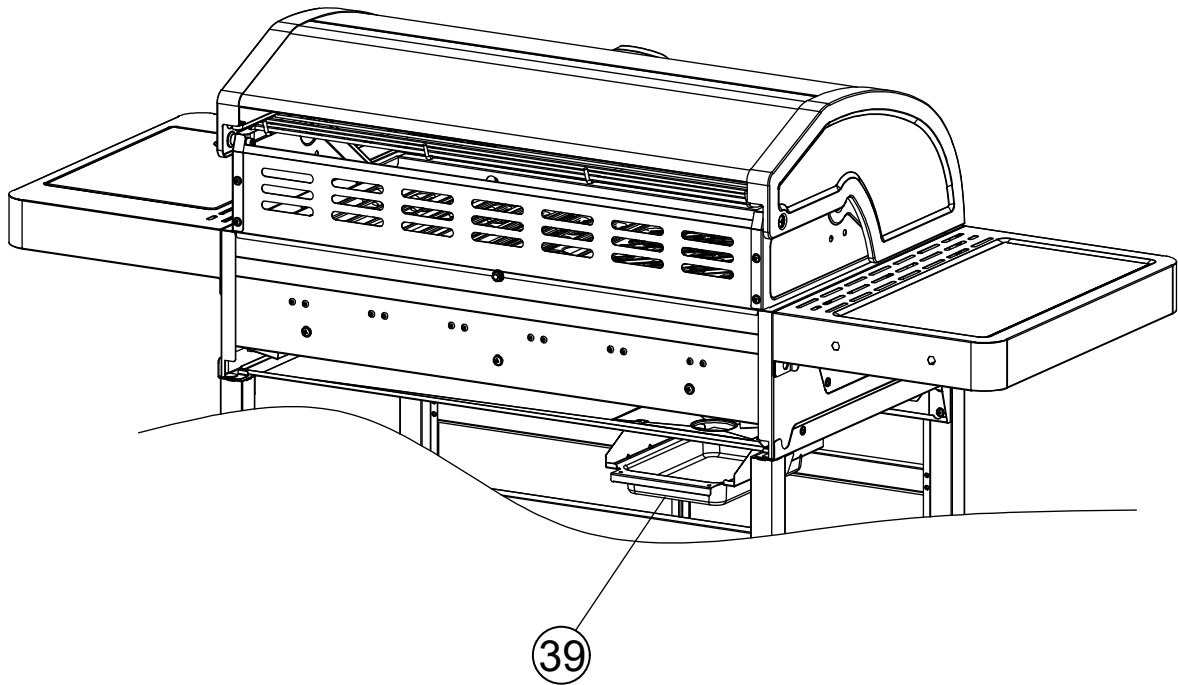
**E x4**



STEP 29



**STEP 30**



The gas bottle must be kept outside of the BBQ body when your BBQ is in use.







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