



PLATFORM

# G32 CONNECTED



**BE SURE TO READ BEFORE USING**

Keep product manual and original packaging

## USER MANUAL

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Please read and follow all warnings and instructions before assembling and using the appliance.

# WELCOME TO THE FAMILY!



# FIINALLY, BUDDY!

Congratulations on the purchase of our G32 and thank you very much, that you become a part of the grill revolution. The special and unique features of this high-end grill make every grillers heart beat faster.

The commercial grade burners offer you immense power and durability. The entire Firebox is made of stainless steel and promises unlimited grilling pleasure with the simplest cleaning. The body of the G32 is made of stainless steel coated with a heat-resistant powder coating. The Full Dome Lights with daylight sensor provide the right lighting and only light up when you really need it. The Otto Wilde App comes with an ever-expanding collection of tested recipes and provides step-by-step guidance for your grilling sessions. To give you optimum control over your grilling, the G32 features 4 zone probes and 4 meat probe ports. We made the G32 with the support of the greatest community in the world. Many features were implemented together with the help of this community. You are now a part of this family and we want to thank you for that.

Have fun with your new G32!  
Your Otto Wilde team

# GRILLING SAFELY!

Of course, you would like to start grilling right now and have your first meal on the grill grate. But before you get to the festive grilling, you should take a close look at our manual. This increases your anticipation and guarantees safe grilling pleasure. In this manual, we explain the ins and outs of your G32 and everything else you need to know to grill safely. Should you lend out your grill, this manual should be part of the package.

# WARNING NOTES

The G32 is a really hot device reaching really high temperatures (450 °C). As a high-temperature griller, you have to master the grill and the grill process well. That's why we've put together important information for you on how to use the G32 safely. Please read this carefully, as failure to comply with the hazard warnings and precautions listed here could result in serious or even fatal injury or property damage from fire or explosion.

## IF YOU SMELL GAS

- Shut off gas to the appliance.
- Extinguish any open flame.
- If odor continues, keep away from the appliance and immediately call your fire department.

## DANGER

- ! Never operate this appliance unattended.
- ! Never operate this appliance within 60 cm of any structure, combustible material or other gas cylinder.
- ! Never operate this appliance within 75 cm of any flammable liquid.
- ! Never allow oil or grease to get hotter than 200 °C. If the temperature exceeds 200 °C or if oil begins to smoke, immediately turn the burner or gas supply OFF.
- ! Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 45 °C or less.
- ! If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

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

## GENERAL DANGERS

- ! Liquid gas is highly flammable and highly explosive.
- ! If the concentration of gas is too high, asphyxiation due to lack of oxygen can result.
- ! Liquid gas weighs more than oxygen and can accumulate in depressions or if it escapes uncontrolled, can lead to gas concentrations that present a health risk in small, poorly ventilated yards.
- ! This Otto Wilde Grillers gas grill is intended exclusively for outdoor use and for use in areas with adequate ventilation.
- ! You should make sure that liquid gas does not escape uncontrolled.
- ! Instructions of the manufacturer or provider of the gas cylinder that is being used must be followed.
- ! Follow the instructions relating to connection of the gas pressure regulator provided for the gas grill.
- ! Ensure that no ignition sources are located in the proximity of the grill when connecting the gas cylinder, especially open fires or lit cigarettes, candles, lamps etc. Electronic devices can also pose a risk in the event that gas escapes during connection.
- ! If the gas hose is porous or defective, the grill must not be put into operation.
- ! If your gas hose has exceeded its expiration date, if required by national regulations and/or their applicability, or if porous or defective areas are present, it should be replaced.
- ! If you have not used your Otto Wilde Grillers gas grill for a long time, check for gas leaks prior to use.
- ! Never use an open flame to search for gas leaks.
- ! Do not use your Otto Wilde Grillers gas grill if there is a possibility of or in the event of a gas leak.
- ! Thoroughly clean your Otto Wilde Grillers gas grill at regular intervals in accordance with the 'Cleaning' instructions.
- ! Liquid propane gas is not natural gas. Modification of the grill to use natural gas and any attempts to use natural gas with this liquid propane gas grill are dangerous and prohibited. Any attempts to do so will immediately void the warranty.

- ! A dented or rusty gas cylinder can be dangerous and should be tested by your gas supplier.
- ! Do not use gas cylinders with damaged valves.
- ! Gas cylinders that appear to be empty may still contain gas. These gas cylinders should be transported and stored accordingly.
- ! After use, turn off the gas supply on the gas cylinder.
- ! Do not carry out any modifications or alterations to your Otto Wilde Grillers gas grill.
- ! The installation of the Otto Wilde Grillers gas grill in or on a boat or motor home is prohibited.
- ! Do not install this model of the grill in an integrated or slide-in construction. Failure to do so may cause fire or explosion, resulting in serious injury, death or property damage.
- ! To eliminate the risk of injury, always open the hood completely and close it carefully with both hands.
- ! Extreme heat development is to be expected during the use of the grill. Smartphones and tablets in the immediate vicinity can be damaged by the high heat. Please keep electronic devices away from the vicinity of the grill.

## DURING OPERATION

- ! Regarding the certification, the Otto Wilde Grillers gas grill is designed exclusively for outdoor use and must only be used for this intended purpose.
- ! Take care when using your Otto Wilde Grillers gas grill. The grill gets hot when it is in use. Never leave the grill unattended, and do not move the grill when it is in use.
- ! In the event that uncontrolled flames shoot up, remove the food product from the flames until they die down.
- ! Whilst operating the grill, never touch the front, side or back of the grill chamber.
- ! Keep the fuel supply hose away from any heated surfaces.
- ! Keep the grilling area free of flammable gases and liquids, such as fuel, alcohol and other combustible materials.
- ! In the event that the burner extinguishes whilst the grill is in operation, close the valve on the gas cylinder. Wait five minutes before attempting to re-ignite your grill in accordance with the 'Ignition' instructions.
- ! Do not store spare or unconnected gas cylinders in the proximity of the grill.
- ! This appliance can be used by children aged from 14 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.
- ! Never, under any circumstance, attempt to disassemble the gas regulator or other assembly parts of the gas supply while the grill is in use.

- ! Do not place the gas hose or the electrical cable in walkway areas. Make sure the gas hose and the electrical cable are not exposed where they can be accidentally tripped over, tipping the gas supply cylinder.
- ! Always use heat-resistant grill gloves, when you operate the grill.

## RISK OF FIRE

- ! Flammable materials must not be present within an area of 60 cm behind or to the side of the grill.
- ! Do not use charcoal, briquettes or other fuels in your Otto Wilde Grillers gas grill. Fire hazard!
- ! In the event that fats start to burn, turn off the gas supply on the gas cylinder and let the fats burn. Never attempt to extinguish burning fat with water, as this leads to explosions.
- ! Make sure that dry food, such as bread, do not start to burn.
- ! Do not put the grill cover or other flammable items on top of the grill. Fire hazard!
- ! Greater accumulations of fat should be avoided and optionally removed.

## STORAGE

- ! When the Otto Wilde Grillers gas grill is not in use, the tap on the liquid gas cylinder must be turned off.
- ! If the Otto Wilde Grillers gas grill is stored in indoors, the liquid gas cylinder must be removed and stored in an adequately ventilated space outdoors.
- ! If the liquid gas cylinder is not removed from the Otto Wilde Grillers gas grill, the grill must be stored in an adequately ventilated space outdoors.
- ! Store the connected gas cylinder in the base cabinet of the Otto Wilde Grillers gas grill and keep aware that the ventilation holes are free
- ! Liquid gas cylinders must be stored in an adequately ventilated space outdoors that is not accessible to children. Liquid gas cylinders must not be stored in a building, garage or any enclosed area.

- ! This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- ! Read and follow all warnings and instructions before assembling and using the appliance.
- ! Follow all warnings and instructions when using the appliance.
- ! Keep this manual for future reference.

**WELL PREPARED**

# BEFORE YOU START

## USAGE

Your Otto Wilde Grillers gas grill is intended exclusively for grilling food. Your Otto Wilde Grillers gas grill is designed for home use and, thereby, only for quantities for normal household use.

## PRIOR TO INITIAL USE

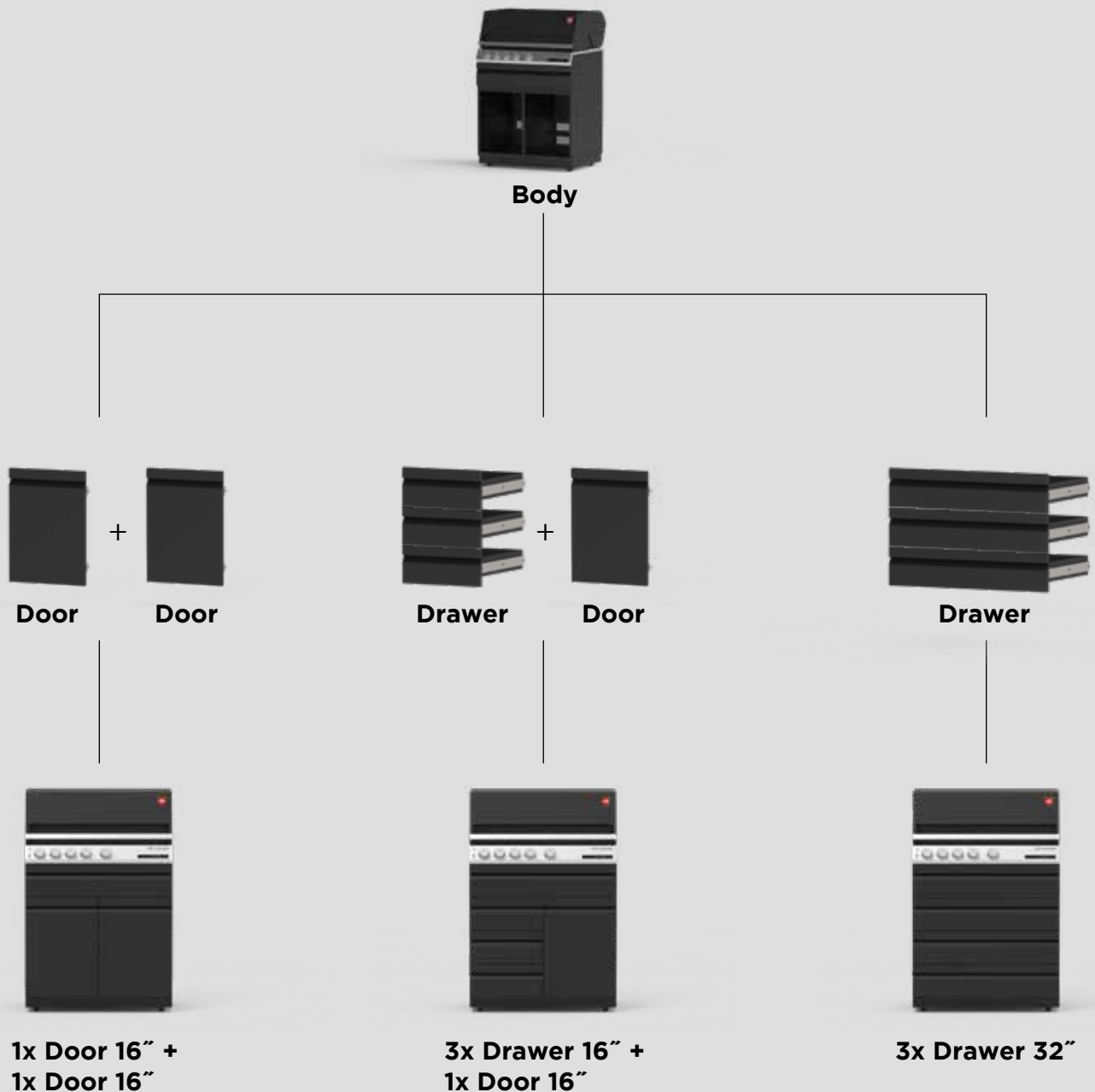
Before grilling on your Otto Wilde Grillers gas grill for the first time, burn off the grill to rid it of any odours or foreign matter as explained in "Burn-Off" on page 16.

<b>GAS TYPE</b>	<b>BUTANE (G30)/PROPANE (G31)</b>		
<b>Destination Countries</b>	BE, BG, CY, DK, EE, FI, FR, GB, HR, HU, IS, IT, LT, LU, MT, NL, NO, RO, SE, SI, SK, TR	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SI, PL	AT, CH, DE, SK
<b>Voltage/Frequency/Power</b>	230V-50HZ   46 W Grill + 2.2KW outlets		
<b>Category</b>	I <sub>3</sub> B/P	I <sub>3</sub> +	I <sub>3</sub> B/P
<b>Operating Pressure</b>	29 mbar	28-30/37mbar	50 mbar
<b>Nominal Heat Input</b>	18,6 KW/ 1,4 kg/h	18,6 KW/ 1,4 kg/h	18,6 KW/ 1,4 kg/h
<b>Main Burners</b>	4x3,4KW/ 4x0,25kg/h	4x3,4KW/ 4x0,25kg/h	4x3,4KW/ 4x0,25kg/h
<b>Rotisserie Burner</b>	5,0KW/ 0,36kg/h	5,0KW/ 0,36kg/h	5,0KW/ 0,36kg/h
<b>Orifice Size Main Burners</b>	0,90mm	0,90mm	0,80mm
<b>Orifice Size Rotisserie Burner</b>	1,12mm	1,12mm	0,99mm

**POSSIBLE**

# EQUIPMENT VARIANTS

Your G32 comes with multiple parts, which are listed individually below. Before using your G32 for the first time, make sure that you have received all the parts.



- ! For detailed description of scope of delivery refer to assembly manual.
- ! Confirm before commissioning all parts have been delivered.
- ! The grill is intended for operation on the European mains network (mains supply) with fuse protection installed in accordance with the regulations and a protective conductor system. The nameplate data must be taken into account.

## SETTING UP THE G32

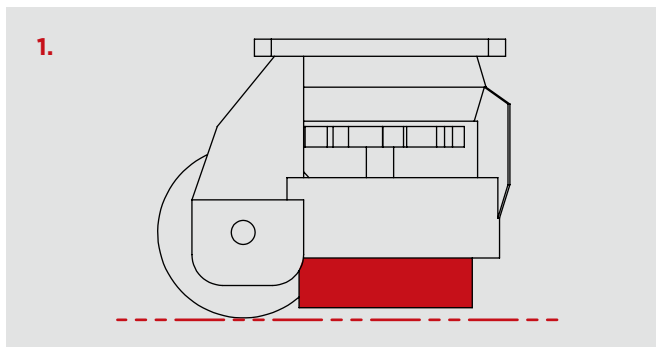
# HERE WE GO

To save time, avoid errors and guarantee a safe assembly, it is important to follow our separate Assembly Manual exactly. The Assembly Manual contains detailed step-by-step instructions. Any mistakes that are due to incorrect setup can have fatal consequences. To make the assembly easier for you, we recommend the support of another grill buddy.

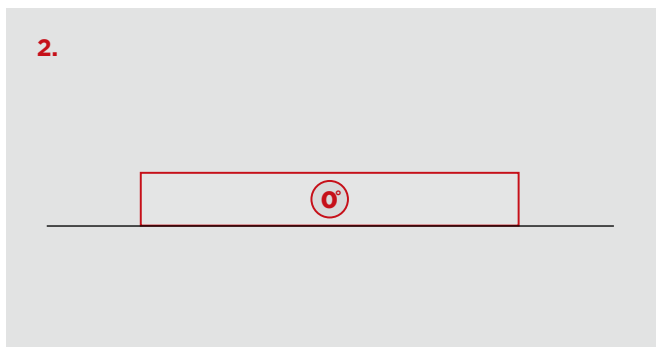
### SETUP

- ! Maintain a minimum of 60cm from the appliance to any flammable construction.
- ! Do not place under an unprotected flammable ceiling or cover. Keep the area around this grill clear from any flammable materials, petrol, or other flammable vapors and liquids.
- ! Do not prevent the flow of gas and ventilating air.

- ! Below we share information on how to set up your G32 correctly, after assembly is complete. This information does not replace the step-by-step assembly instructions provided in the Assembly Manual.



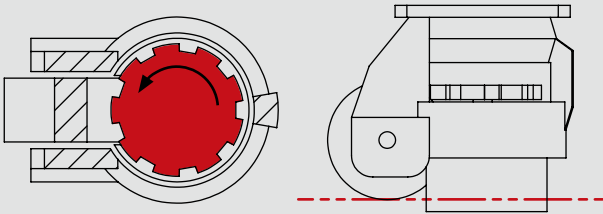
- 1. Before positioning the grill on a flat, level surface, be sure that the rubber feet are in the up position by turning the red adjustment wheel in the clockwise direction.



- 2. After you have positioned the grill, you can level it.

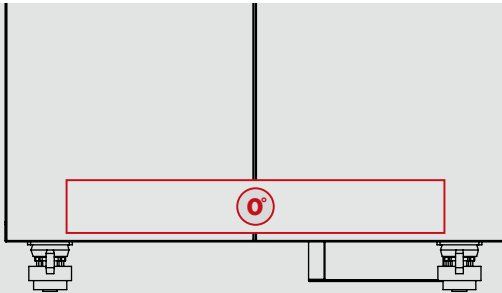


**3.**



**3.** Lower the rubber feet by turning the red adjustment wheel in the counter clockwise direction.

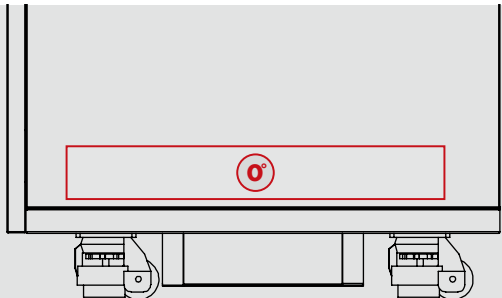
**4.1**



FRONT

**4.** Adjust the rubber feet until the grill is level in both directions.

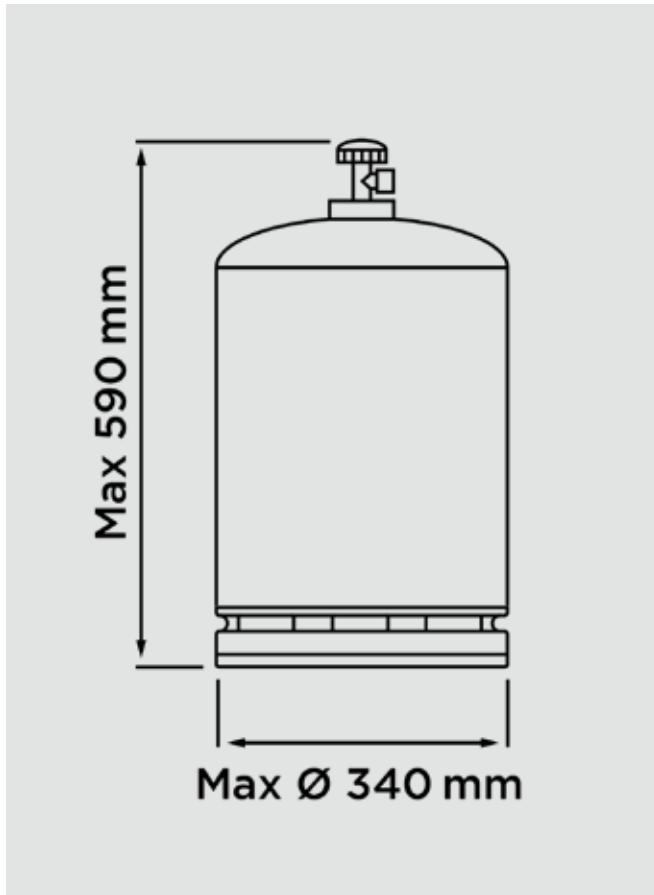
**4.2**



SIDE

## SETTING UP THE G32

# CYLINDER



### STORAGE

When storing the grill for long periods of time, remove the cylinder and cover the grill. Store the cylinder outdoors in a well-ventilated location.

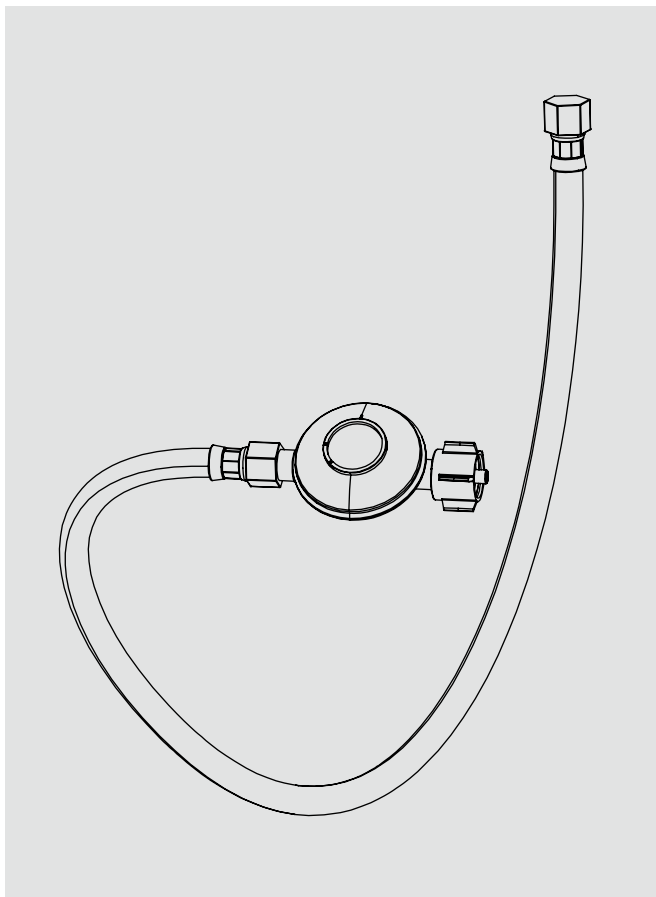
### SERVICING

This gas grill should not be modified or tampered with. Any adjustment or servicing should be done by a qualified service specialist. Regular maintenance is recommended. See maintenance instructions.

- ! We recommend the use of an 11kg cylinder. Do not use cylinders larger than 11kg. Always handle the cylinder with care. Never store it on its side because the valve could become damaged, resulting in a leak which could be serious. Always use the cylinder upright. Horizontally, liquid fuel could get into the supply pipes with damaging results.
- ! Always place the cylinder in an accessible location that allows changing and emergency shut off. Always disconnect the gas cylinder before moving the grill. Never subject a cylinder to heat. The pressure inside the cylinder could build up and exceed the designed safety limit.
- ! Propane is heavier than air. If there is a leak, the gas will collect at low level and become dangerous in the presence of a spark or flame. Never store butane or propane cylinders indoors.

## SETTING UP THE G32

# REGULATOR/ LP GAS HOSE



### REGULATOR

The G32 must be fitted with a regulator complying with the local/national standards and/or norms with a nominal outlet according to the country you operate the grill in. Check the chart on page 6 for more information.

### LP GAS HOSE

This grill must be fitted with an LPG hose complying with local/national standards and/or norms. Position the LPG hose away from any hot surface, including the bottom of the Firebox.

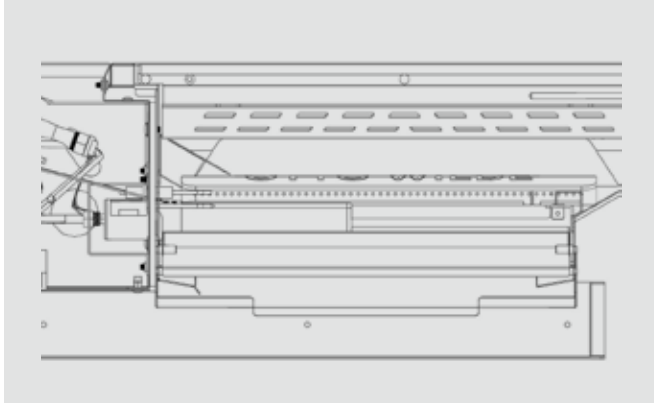
Be sure the LPG hose is not twisted. Inspect the LPG hose when replacing the gas cylinder or once per year whichever is more frequent. If the LPG hose is cracked, cut, expired or damaged in any way, the grill must not be operated. The LPG hose must be replaced if damaged and when national conditions require it. Contact your dealer or the Otto Wilde Service for replacement.

### CONNECTION OF THE GAS HOSE TO THE GRILL

The gas hose is connected to the manifold (cross), which is attached to the outer wall in the right storage compartment (substructure). To do this, screw the union nut of the gas hose onto the lower connection (1/4" LKS) of the distributor by turning it counterclockwise. If an open-end wrench (17 mm) or pliers are used for this purpose, they must be countered with an open-end wrench (20 mm) or pliers on the square body of the manifold.

## SETTING UP THE G32

# GAS VENTURIS AND ORIFICES



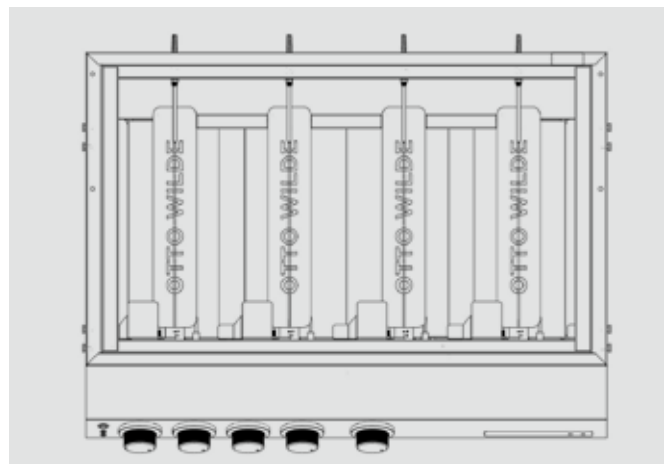
Inspect and clean the gas venturis and orifices (main burner and rotisserie burner) if any of the following symptoms occur:

1. You smell gas.
2. Your grill does not reach temperature.
3. Your grill heats unevenly.
4. The burners make popping noises.

- ! Keep gas venturis and orifices clean.
- ! Clogging caused by spiders, insects and nests can cause a flashback fire.
- ! If a flashback fire occurs, turn off gas at the source immediately.
- ! The nozzles are to be removed by Otto Wilde Grillers certified personel only! A broken safety seal on the nozzles will void the warranty.

## INSPECTING & CLEANING GAS VENTURIS AND ORIFICES

1. Turn off gas at the source.
2. When grill cooled down, remove the grates, and the flame tamers of the Fire Box and lift the burner from the grill housing.
3. Clean the gas nozzle mount with a pipe cleaner.
4. Lower the burner into position in the Firebox, making sure that the gas venturis and orifices are correctly aligned and fitted on the counterpart.
5. Put flame tamers and grates back in place.



## SETTING UP THE G32

# CHANGING THE GAS CYLINDER

The G32 may be used with propane at an operating pressure of 29-50mbar. NEVER use an unregulated gas supply or a regulator for other operating pressures. The orifices size corresponds to the specific operating pressure available in the destination country. Only operate your G32 with the operating pressure indicated on the rating plate.

**WARNING: Changing a gas cylinder may only be done when there is no open fire (candles, cigarettes, etc.) near the grill or gas cylinders.**

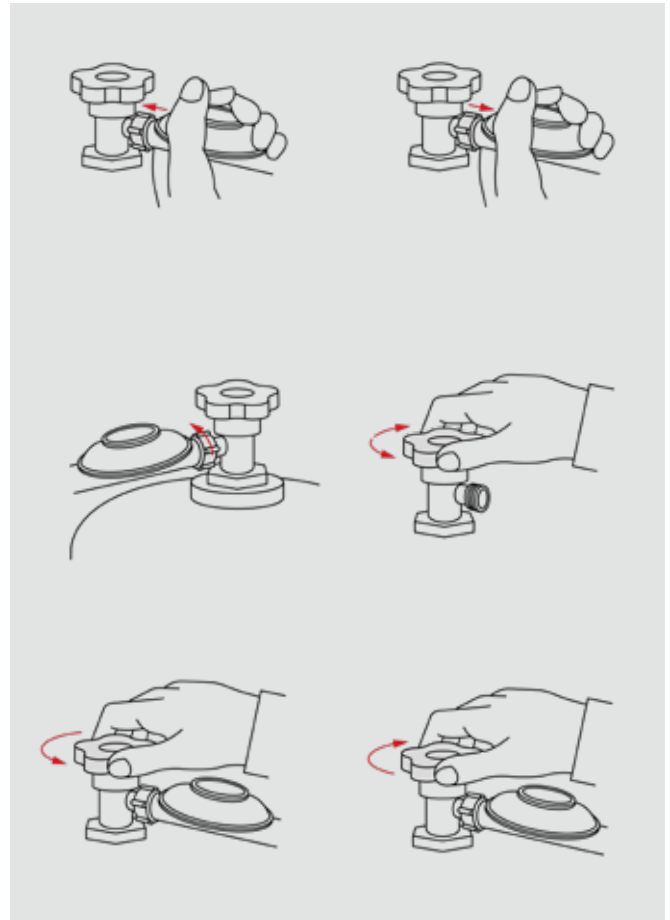
Propane cylinders have various types of connections. If a sealing washer is used in the connection, check that it is present and not damaged when changing cylinders. Some connectors have a handwheel to tighten and some have a click on adapter.

### CONNECTING THE CYLINDER

1. Check that the cylinder valve is "Off" by turning clockwise. Remove protective plug and keep for replacing later.
2. Inspect the connection for damage before connecting. Fit the left-hand thread connecting nut to the cylinder.
  - a) Handwheel Connecting Nut - Using hand pressure, tighten the connecting nut firmly. Do not use a spanner on a handwheel connection. After fitting the regulator, it may have assumed a position out of the horizontal, this is not important, DO NOT TWIST THE REGULATOR.
  - b) Jumbo Connector - Place the "Quick On" regulator on to the valve and push down firmly. A "click" sound should be heard to ensure the switch is securely latched. Fit the left-hand thread connecting nut to the Jumbo Connector outlet.
3. When gas is required, turn the cylinder valve counter-clockwise. Leak test all connections before operating the grill.

### DISCONNECTING THE CYLINDER

1. Turn the cylinder valve "Off" (clockwise rotation). Check that the burner flame has gone out.
2. Loosen the connecting nut of the regulator by turning it clockwise (left-hand thread). Replace protective plug into valve outlet. Place empty cylinder in a safe place.



## SETTING UP THE G32

# LEAK TESTING

All factory-made connections have been thoroughly tested for gas leaks and the burners have been flame tested. However, shipping and handling may have loosened a gas fitting. Therefore, it is required to perform leak-testing before you operate your G32.

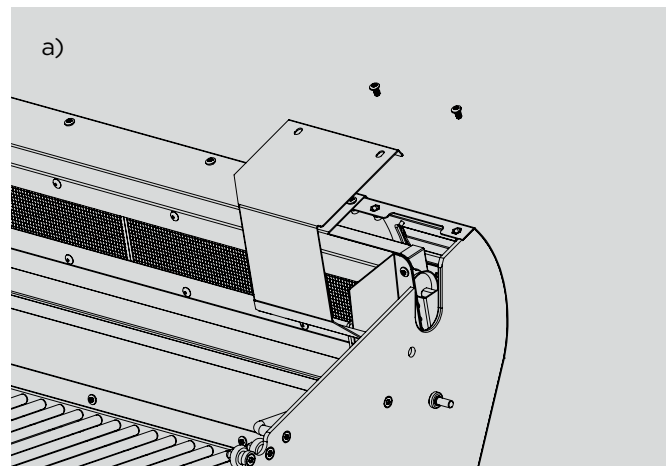
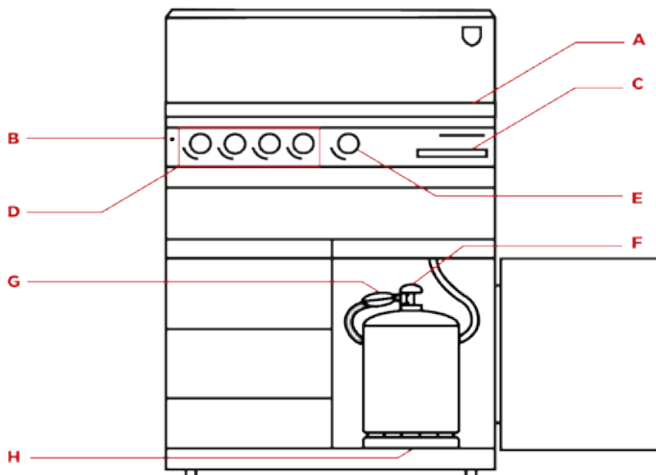
### AS A SAFETY PRECAUTION

- ! Disconnect the grill from the socket, before you carry out the tests.
- ! Test all fittings for leaks before using your gas grill.
- ! Test the cylinder valve for leaks each time the cylinder is filled.
- ! Test for leaks every time you disconnect and reconnect a gas fitting.
- ! Do not smoke near grill when changing the gas cylinder!
- ! Never test for leaks with a lighted match or open flame.
- ! Test for leaks outdoors.

1. Connect the flexible tube and regulator to a full gas cylinder.
2. Check that all control knobs are turned to "OFF".
3. Prepare a test liquid of one part water, one part soap.
4. Open cylinder valve all the way.
5. Brush the test liquid on each connection.
6. To test the XL rotisserie burner:
  - a) Remove the cover over the burner nozzle mount (fig.).
  - b) Place fingertip over the rear burner jet.
  - c) Turn "REAR" control to "High Flame".
  - d) Brush test liquid on each connection between jet and control valve.
  - e) Turn "REAR" control to "OFF".

### DETAILS

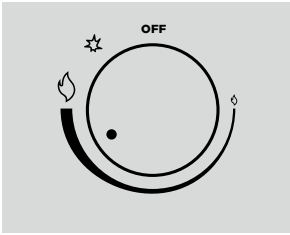
- A Handle
- B On/Off Switch
- C Bluetooth/WIFI Connection
- D Main Burner Control
- E Rotisserie Burner Control
- F Cylinder Valve
- G Regulator
- H Gas Buddy



7. A leak is identified by a flow of bubbles from the area of the leak.
8. If a leak is detected, close the gas cylinder "shut off" valve, tighten the connection and retest (Step 5).
9. If the leak persists, contact your grill dealer or Otto Wilde Service for assistance. Do not attempt to operate grill if a leak is present.

# SETTING UP THE G32

## LIGHTING



1. Assemble the grill following the step-by-step instructions in the Assembly Manual provided online at [ottogrills.com/pages/service-center](http://ottogrills.com/pages/service-center).
2. Check that your gas cylinder is full and properly connected to the regulator.
3. Check that there are no gas leaks in the gas supply system. See Leak Testing.
4. Check that the gas venturis and orifices are properly located over the gas valve counterparts.
5. Read carefully all instructions contained on the information plate attached to the grill.
6. **WARNING:** Open lid before lighting.
7. Set control knobs to “OFF” and turn on the gas supply.
8. **For Rear Burners:** Never use the main burner at the same time as the rear burner! Remove the storage grate.

**For Main Burner:** Make sure that the power supply is plugged in. Press and turn a main burner control knob to ‘High Flame’ in the left direction. Be careful not to over-tighten the valve against any resistance. Press and hold the control knob in the ‘High Flame’ position. The burner should ignite within 5 seconds. Hold the button for an additional 5 seconds to deactivate the thermoelectric safety valve.

**NOTE: To light burner with a lighter follow the steps above. Press against the regulator of a main burner and turn it to “High Flame”. Hold long lighter or fire-place match next to the burner. Burner should ignite within 5 seconds.**

9. Caution - Check your G32 after lighting.

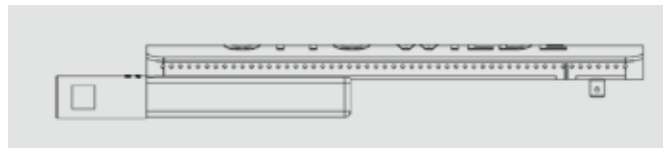
! Never use the back burner and main burners at the same time even when cooking with the rotisserie.

! Always remove the rotisserie motor when not in use.

! Although the grill might still light, the accumulated gas might also ignite and cause a fire around the gas venturis and orifices at the control panel or side burner.

! The burner can only be ignited if the burner is correctly positioned over the nozzle and the safety splint is fitted.

! It is recommended to wear gloves when removing and inserting the safety splint.



All the ports on the burner should show a 2.5 cm flame on “High Flame” setting. If any of the following symptoms occur there is probably a clogging in the gas venturis and orifices. Shut off gas at once and clean the gas venturis and orifices. See “Gas venturis and orifices” on page 12.

### ALSO CLEAN THE BURNER PORTS IF

1. You smell gas.
2. A flashback fire occurs.
3. Your grill heats unevenly.
4. The burners make popping noises.

### IF BURNER DOES NOT IGNITE

1. Push and turn control knob to “OFF”. Wait 5 minutes, then try again with control knob set at “Middle Flame”.
2. If any burner will not light, consult “Trouble Shooting Guide” on page 20. If problem cannot be resolved, do not attempt to operate the grill; contact your dealer or the Otto Wilde Service.

## SETTING UP THE G32

# OPERATION

### BURN-OFF

Before grilling on your G32 for the first time, burn off the grill to rid it of any odours or foreign matter as follows:

Ignite the burners. Close the lid and operate the grill for 20 minutes with the control knobs set at “Middle Flame/High Flame”. Turn the gas off at the source. Turn the control knobs to “OFF”. Let the grill cool down. You are now ready to use your G32.

### PREHEATING

When grilling, preheat the G32 on “Middle Flame/High Flame” with the lid closed for ten minutes. Reduce heat as appropriate for what you are grilling. Scrub grate with the Otto Wilde wire grill brush.

### LID POSITION

The position of the lid during grilling is a matter of personal preference, but the G32 grills faster, uses less gas, and controls the temperature best with the lid closed. A closed lid also imparts a smokier flavour to the meal cooked directly on the grate and is essential for smoking and indirect grilling.

### FLAME TAMER SYSTEM

Your G32 is designed for use with the Flame Tamer system. Using lava rock, ceramic briquets or any other vaporization system other than the one that came with your grill is not recommended, unless they are marketed by Otto Wilde for that specific application.

### HEAT ZONE SEPARATORS

Your Firebox is designed for direct and indirect grilling. To use isolate the indirect zone from radiant heat, we included Heat Zone Separators in the G32. You find them on the very left and right of your Firebox, next to the grill grates. Release them by pulling them out vertically. Insert the Zone Separators between ignited burners and your indirect zone to keep your food away from direct heat.

### GAS BUDDY FEATURE

To keep you updated on the actual gas level we developed a gas tank monitor called Gas Buddy. Simply weigh in your type of gas cylinder in the Otto Wilde app. Follow these steps:

- Connect your G32 with your app by following the steps in the “Quick start guide Otto Wilde App” on page 22.
- Connect your preferred gas cylinder with your G32. See “Changing A Gas Cylinder” on page 13 for more information. Please make sure that the cylinder is completely full and placed right in the middle of the crossbar cylinder holder.
- Open the Otto Wilde app with your smartphone.
- Click the status symbol.
- Click on the gas cylinder icon in the upper right corner.
- Click on “Start new tank”
- Select the tare weight of your gas cylinder. You can find it in the upper section of the tank.
- Click continue.
- Select the filling capacity of the gas tank.
- Click continue. Congratulations, you are done!

**Please scan the specific QR-Code for your device to download the Otto Wilde App.**





**READY, SET, GO**

# COOKING TECHNIQUES

## COOKING TEMPERATURES

### DIRECT (ALL BURNERS ON)

- “High Flame” Setting will produce temperatures up to 450°C at the grill grate.
- “Middle Flame” Setting will produce temperatures at the grill grate up to 350°C.
- “Low Flame” Setting will produce temperatures inside the grill at the grill grate up to 200°C.

### INDIRECT (BURNER 1 AND BURNER 4 ON)

- “High Flame” Setting will produce temperatures up to 200°C inside the grill.
- “Middle Flame” Setting will produce temperatures inside the grill up to 150°C with the lid down.
- “Low Flame” Setting will produce temperatures inside the grill up to 100°C.

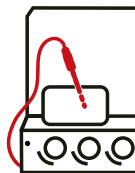
### INDIRECT (BURNER 1 OR BURNER 4 ON)

- “High Flame” Setting will produce temperatures up to 100°C inside the grill.
- “Middle Flame” Setting will produce temperatures inside the grill up to 75°C with the lid down.
- “Low Flame” Setting will produce temperatures inside the grill up to 50°C.

**All these temperatures are approximate only and vary with the outside temperature and the amount of wind present.**

## MEAT PROBES

Avoid laying the cable directly over a working main burner. Avoid placing the cable directly in front of the rear burner. When placing the MP into meat, insert it at an angle in order to reduce the risk of the cable coming in contact with the grill grate.



## DIRECT GRILLING

The direct grilling method involves grilling the food on the grate directly over the flame. Direct grilling is the most popular method for most single serving items such as steaks, chops, fish, burgers, and vegetables.

1. Prepare food in advance to avoid delay and timing problems. If using marinade or spices, they should be applied before placing meat on the grill grate. If basting with sauces, they should be applied the last 2-4 minutes of grilling to avoid burning.
2. Organize the area around the G32 to include forks, tongs, gloves, sauces and seasonings, to allow you to stay near the grill during grilling process.
3. Bring meat to room temperature just prior to grilling. Trim excess fat from meat to minimize the “flare-ups” that are caused by dripping grease.

4. Pre-heat your G32 to the desired temperature with the cover closed.

5. Use the meat probes for optimal results.

## INDIRECT GRILLING/SMOKING

This method is ideal for grilling or smoking large cuts of meat such as roasts or poultry with or without a rotisserie. The food is cooked by hot air circulating around it.

1. Using the G32 for indirect grilling turn burners 1 and 4 on “Low Flame” and leave burners 2 and 3 turned off.
2. In most cases indirect grilling / smoking with and without a rotisserie is best with the cover closed and the heat reduced.
3. Use grilling gloves when working around the G32 to avoid injury.
4. Use the meat probes for optimal results.
5. Turn grill off and allow it to cool before removing drip pan from the fat management drawer. The fat drippings are highly flammable and must be handled carefully to avoid injury. Let the fat cool before you discard it. Do not pour it into the sink.



## INFRARED XL ROTISSERIE BURNER

The G32 features an extra-long rear burner for rotisserie grilling. The rear burner rotisserie method is the perfect grilling method for grilling kabab, roasts and poultry. With the heat source located behind the food, there is no chance of a flare up caused by fat drippings. You will get perfect and steady results every time. A dish or drip pan placed below the spit will collect the juices for basting or for preparing a sauce. To operate your infrared rotisserie burner, follow the lighting directions on page 15.

**Check the Otto Wilde app for specific recipes and grilling guides.**

# PERIODIC MAINTENANCE

# MAINTENANCE

After you have finished your grilling process, prepare for the next cookout by burning off any residue of food from the grate and Flame Tamers in the following manner:

## GRILLING GRATES

Remove all food from the grates, turn the control knobs to “High Flame”, and operate the G32 with the lid closed for 5 to 10 minutes or until smoking stops. Turn the gas cylinder valve to “off”, then the control knobs to “OFF”. Use Otto Wilde wire grill brush to clean the grates. Remember that the grill is still hot, so wear Otto Wilde grilling gloves to handle the brush. You do not have to wash the grates and upper warming rack after each cookout, but if you wish to do so, just put them in the dishwasher.

## FLAME TAMER

If a lot of grease is on your Flame Tamers, remove grilling grates and scrape excess residue with Otto Wilde wire grill brush.

## FAT MANAGEMENT

The Fat Management System is located in the drawer under the Firebox. The grease trays should be checked and cleaned regularly to prevent fat and grease from overflowing onto your patio or in the drawer.

## ANNUAL MAINTENANCE

To ensure safe and efficient performance, the following components should be inspected and cleaned at least once per year or after any period of storage exceeding one month.

## COMMERCIAL GRADE BURNERS

Remove burners and clean the gas nozzle mount using a pipe cleaner to eliminate any clogging caused by spiders or insects. See “Gas venturis and orifices” on page 12. A clogged tube can lead to a fire beneath the grill.

While burners are removed, clean interior of Firebox by scraping the sides.

## HOSE

Inspect and replace the hose if necessary. See “Hose and Regulator” on page 11.

## EXTERIOR FINISH

Wash the exterior finish with mild soap and water.

## REPLACEMENT PARTS

If a problem is found with the regulator, hose, burner, or control valves, do not attempt repair. See your dealer or call the Otto Wilde Service. To ensure optimum performance, use only original Otto Wilde replacement parts.

## LEAK TEST

After reconnecting gas cylinder, be sure to check for leaks. See “Leak Testing” on page 14.

### ATTENTION

! In order to prohibit damages from environmental elements (such as water, wind, dust, UV radiation, etc.), all modules of your Platform should remain covered when not in use. Ensure to protect your Platform with a cover of suitable size which is made of textile that blocks radiation, has water repelling properties and is breathable.

**To cover the Otto Wilde platform, we recommend the Otto Wilde grill cover.**



## IF YOUR GRILL IS NOT WORKING PROPERLY

# WHAT WOULD OTTO DO?

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
<b>SMELL OF GAS.</b>	SHUT OFF LPG CYLINDER VALVE IMMEDIATELY. WAIT UNTIL YOU NO LONGER SMELL GAS AND. PERFORM LEAK TESTING. IF YOU FIND A LEAK, DO NOT USE THE GRILL UNTIL LEAK IS SEALED.	
<b>Leak detected at cylinder, regulator or other connection.</b>	<ol style="list-style-type: none"> <li>1. Regulator fitting loose.</li> <li>2. Gas leak in hose/regulator or control valves.</li> </ol>	<ol style="list-style-type: none"> <li>1. Tighten fitting and perform "Leak Test".</li> <li>2. See authorized service center or call Otto Wilde.</li> </ol>
<b>Flame flashback beneath control panel.</b>	<ol style="list-style-type: none"> <li>1. Gas orifice clogged.</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove burner, clean gas orifice. See "Gas venturis and orifices".</li> </ol>
<b>Burner will not light.</b>	<ol style="list-style-type: none"> <li>1. Out of LPG.</li> <li>2. Ignitor malfunction.</li> <li>3. Regulator is not fully connected to the cylinder valve.</li> <li>4. Gas orifice clogged.</li> <li>5. Venturi not aligned with valve counterpart.</li> <li>6. Hose is twisted.</li> <li>7. Electrical power is not connected/turned on.</li> </ol>	<ol style="list-style-type: none"> <li>1. Exchange or refill LPG Cylinder.</li> <li>2. Use "Manual Lighting" Procedure.</li> <li>3. Tighten the connecting nut.</li> <li>4. Close burner and cylinder valves. Open cylinder valve slowly, then open burner valve to light.</li> <li>5. Leak test connections to determine loose fitting. Tighten fitting. Leak test system.</li> <li>6. Remove burner, clean gas orifice. See "Gas venturis and orifices".</li> <li>7. Realign gas orifice to counterpart. See "Gas venturis and orifices".</li> <li>8. Straighten hose. Keep away from Firebox.</li> <li>9. Connect grill to power outlet.</li> </ol>
<b>Decreasing heat, "popping sound".</b>	<ol style="list-style-type: none"> <li>1. Out of LPG.</li> <li>2. Gas orifice clogged.</li> </ol>	<ol style="list-style-type: none"> <li>1. Exchange or refill LPG Cylinder.</li> <li>2. Remove burner, clean gas orifice. See "Gas venturis and orifices".</li> </ol>
<b>Hot spots on cooking surface.</b>	<ol style="list-style-type: none"> <li>1. Gas orifice clogged.</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove burner, clean gas orifice. See "Gas venturis and orifices".</li> </ol>
<b>"Flare-ups" or grease fires.</b>	<ol style="list-style-type: none"> <li>1. Excessive grease build up.</li> <li>2. Excessive heat.</li> </ol>	<ol style="list-style-type: none"> <li>1. See "Maintenance".</li> <li>2. Turn burner controls to a lower setting.</li> </ol>
<b>Humming noise from regulator.</b>	<ol style="list-style-type: none"> <li>1. Cylinder valve turned on too quickly.</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn cylinder valve on slowly.</li> </ol>
<b>Yellow Flame.</b>	<ol style="list-style-type: none"> <li>1. Some yellow flame is normal. If it becomes excessive the gas orifice may be clogged.</li> <li>2. Burner ports blocked.</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove burner, clean gas orifice. See "Gas venturis and orifices".</li> <li>2. Remove burner &amp; clean with soft bristle brush.</li> </ol>
<b>Inside of lid appears to be peeling.</b>	<ol style="list-style-type: none"> <li>1. This is a buildup of grease. The inside of the lid is not painted.</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean with Otto Wilde grill brush.</li> </ol>
<b>App connection failed.</b>	<ol style="list-style-type: none"> <li>1. No WIFI signal.</li> <li>2. No Bluetooth signal.</li> </ol>	<ol style="list-style-type: none"> <li>1. Make sure your home router is in WIFI mode and connected to the internet. If not, reset your router.</li> <li>2. Make sure your smartphone has an active Bluetooth connection.</li> </ol>

# IF YOUR GRILL IS NOT WORKING PROPERLY

# WARRANTY

The Otto Wilde Warranty is effective from date of delivery and is limited to the repair or replacement of parts at no charge which prove to be defective under normal domestic use.

This warranty is extended only to the original purchaser as indicated on the warranty registration and applies only to products sold at authorized dealers or in the Otto Wilde online shop and only when used in country where purchased.

## WHAT IS COVERED

**Integrity of stainless-steel housing:** lifetime  
Electronics and electrical components: 2 years

**Firebox and stainless steel parts:** lifetime

**Coating:** 2 years (scratches and improper handling excluded)

## WHAT IS NOT COVERED

Any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the commercial grade burners, as set out in the owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere.

Shipping or transportation costs. Removal or re-installation costs. Labor costs for installation and repair, cost of service calls, liability for indirect, or consequential damages.

## REPLACEMENT PARTS

Original Otto Wilde parts must always be used for replacement. Use of any other parts will automatically nullify the above warranty.

## BURNERS

The life of the commercial grade burners (made of stainless steel) depends almost entirely on proper use, cleaning and maintenance. This warranty does not cover failure due to improper use and maintenance.

## FIREBOX

The Otto G32 Fire Box is made for and should only be used with original Otto Wilde Flame Tamers, Heat Separators and Grates. Use of any other product will nullify the warranty.

For all questions regarding repairs, please contact our customer service:



## CONTACT

Otto Wilde Grillers GmbH  
Benzenbergstr. 44  
40219 Düsseldorf

Service Hotline  
+49 (0)211 542 130 30

E-Mail  
service@ottowilde.de

**Recipes, tips and much more  
at [www.ottowildegrillers.com](http://www.ottowildegrillers.com)  
or in the Otto Wilde App**

G32

# QUICK START GUIDE OTTO WILDE APP

The G32 is a connected product and only shows its full potential when linked to the Otto Wilde App. The app can be used to read temperatures in the different zones of your G32 as well as core temperature from the food items you're preparing. In addition, you can choose from recipes which guide you through the grilling process step-by-step. Follow the steps below to connect your grill with the Otto Wilde App:



1

Download the Otto Wilde App on your smartphone using the QR-Codes for your preferred operating system or search the App Store or Google Play Store for Otto Wilde.



2

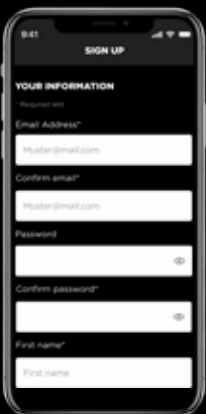
Open the Otto Wilde App. To connect your grill to the Otto Wilde App. To do so click the button "START TO GRILL SMART" and after that click on "CONNECT TO GRILL".



3

Select connection mode (WiFi or Bluetooth). Turn page for further instructions.

**Important:** To use the WiFi connection, the location setting must be activated in the device.



4

For individual functions within the app, registration is required. Fill in the required information marked with a (\*) to set up a new account and verify your account via email.

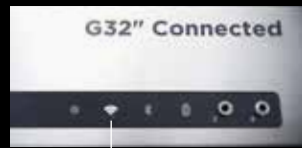


5

After you have successfully activated and logged in to the app, functions, such as the shopping list, are available to you.



## WIFI



1

Make sure your smartphone is connected to your 2.4GHz home network and your grill is turned on.

2

Press and hold the WIFI touch button until the first beep to put the grill into connection mode.



3

Now select the device you want to connect to.



4

CONNECT GRILL TO YOUR WIFI  
Enter the password for (Current WiFi name):



5

Nickname your grill.

NICKNAME YOUR GRILL  
It's finally time to name your grill. This name will be shown at the top of the dashboard to help you distinguish grills, when you have connected more than one.

6

Your grill should now connect to your WIFI.

If successful:  
Dashboard will show up.

If not successful:  
Follow the instructions provided by the Otto Wilde App.



## BLUETOOTH

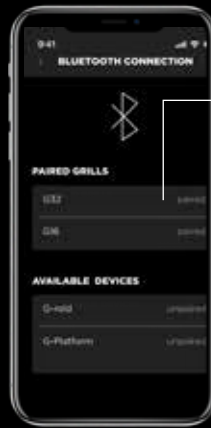


1

Make sure Bluetooth is activated on your smartphone and your grill is turned on.

2

Press and hold the Bluetooth touch button until the first beep to put the grill into pairing mode.



3

Choose the grill you want to connect to from the list "AVAILABLE DEVICES".

4

Your grill should now connect to your smartphone via Bluetooth.

If successful:  
Dashboard will show up.

If not successful:  
Follow the instructions provided by the Otto Wilde App.



ENJOY THE REVOLUTION





Scan the QR-Code  
with the camera of  
your smartphone or  
your tablet to open  
the website with the  
Assembly Manual  
content.

430901 V 02

Share your grill experience with us!



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