



LIVE THE BRAAI LIFE

## GRILLOGAS BRAAI

MODEL No: 740S-13



# USER INSTRUCTIONS



NOTE! PRODUCT MAY VARY FROM ILLUSTRATIONS

503-0094 LEV11







## CAUTION



This appliance is for outdoor use only! Provide ample ventilation. This gas appliance consumes air (oxygen). Do not use this appliance in an unventilated space to avoid endangering your life. If still more gas appliances and/or occupants using gas are added to the space, additional ventilation must be provided.

## IMPORTANT

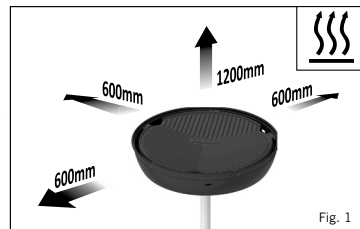
Read these instructions carefully so as to familiarise yourself with the appliance before connecting it to a gas cylinder. Retain these instructions for future reference.

## 1. Introduction

- This appliance complies with SANS 1539:2012
- This appliance shall be used exclusively on CADAC domestic gas cylinders.
- It may be hazardous to attempt to fit the appliance to other types of gas cylinders.
- **Appliance category:** Cylinder Vapour Pressure propane / butane mixture (LPG).
- **Nominal consumption:** 203 g/hr
- **Nominal Heat Input:** 2.8kW
- This appliance uses a unique No.23 CADAC jet. (See Section 9).
- Gas appliances require ventilation for efficient performance and to ensure the safety of users and other persons in close proximity.
- Use Outdoors Only

## 2. Safety information

- Check that the seal (K) between the Stem (E) and the gas cylinder is in place and in good condition before connecting to the gas cylinder (See Fig. 2.)
- Do not use the appliance if it has a damaged or worn seal.
- Do not use an appliance that is leaking, damaged or which does not operate properly.
- Use this appliance only on a firm level surface.
- Ensure the appliance is used away from flammable materials. Minimum safe distances are: Above the appliance 1.2m. At the rear and sides 0,6m (See Fig. 1)
- Ensure that the appliance is fitted to the gas cylinder in a well-ventilated location, preferably outdoors, away from any sources of ignition, such as naked flames, pilots, electric fires and away from other people.
- If there is a leak on your appliance (smell of gas), take it outside immediately into a well-ventilated flame free location where the leak may be detected and stopped. If you wish to check for leaks on your appliance, do it outside. Do not try to detect leaks using a flame, use soapy water.
- In the event of light back (where the flame burns back and ignites at the jet (G) immediately turn off the gas supply by closing the cylinder valve using the control knob (See Fig. 2). After the flame is extinguished, re-light the appliance as described in Section 4 below. Should the flame light back again, return the appliance to your authorised CADAC repair agent.



## 3. Assembly Instructions

- The CADAC Grillogas Braai is easy to assemble and prepare for use.
- To fit the stem (E) to the gas cylinder, first check that the cylinder valve is in the "off" position by turning the control knob clockwise to its "stop" (See Fig. 2). Screw the stem into the cylinder in a clockwise direction until it is fully engaged.
- Tighten by hand only.

### Grill Plate (740-10-ZA)

- Place the burner base plate (L) plate on the stem (E), making sure that the burner tube fully engages on the stem (E).
- Place the burner pan (B) onto the burner base plate and stem.
- Place the Grill Plate (A) in the burner pan, making sure that it sits properly on the locators (J).

### BBQ Grid (740-20-ZA)

- Place the burner base plate (L) plate on the stem (E), making sure that the burner tube fully engages on the stem (E).
- Place the burner pan (B) onto the burner base plate and stem.
- Place the BBQ Grid (F) in the burner pan, making sure that it sits properly on the locators (J).
- **WARNING!: Your BBQ Grid has a non-stick PTFE coating. Avoid using abrasive cooking utensils and cleaners, as this may damage its surface.**

### Paella Pan Mini

- Place the burner base plate (L) plate on the stem (E), making sure that the burner tube fully engages on the stem (E).
- Place the burner pan (B) onto the burner base plate and stem.
- Place the pot/ paella stand (D) on the burner pan, ensuring that the three hooks sit correctly over the outer rim of the Burner Pan (B)
- Place the paella pan mini, onto the pot / paella stand (D).
- **WARNING!: When pre-heating, do not use the paella pan mini on a high-flame setting for more than 15 minutes, as this can damage the non-stick coating and the pan**

### Pots

- Place the burner base plate (L) plate on the stem (E), making sure that the burner tube fully engages on the stem (E).
- Place the burner pan (B) onto the burner base plate and stem.
- Place the pot/ paella stand (D) on the burner pan, ensuring that the three hooks sit correctly over the outer rim of the Burner Pan (B)
- Place a pot, onto the pot / paella stand (D). Please note, the pot size must not exceed 340mm in diameter.





Product code: 740-10-ZA

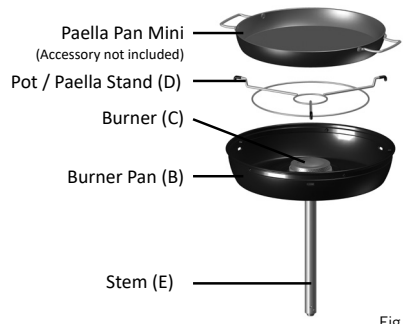
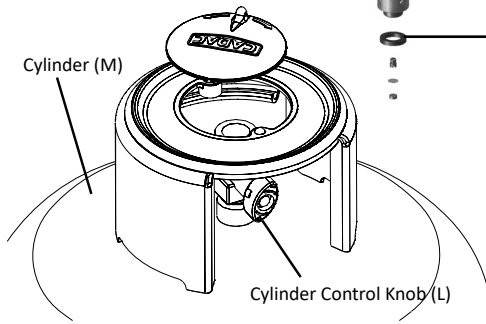
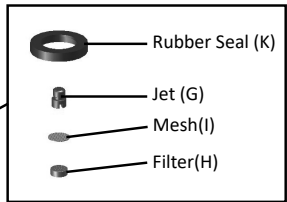
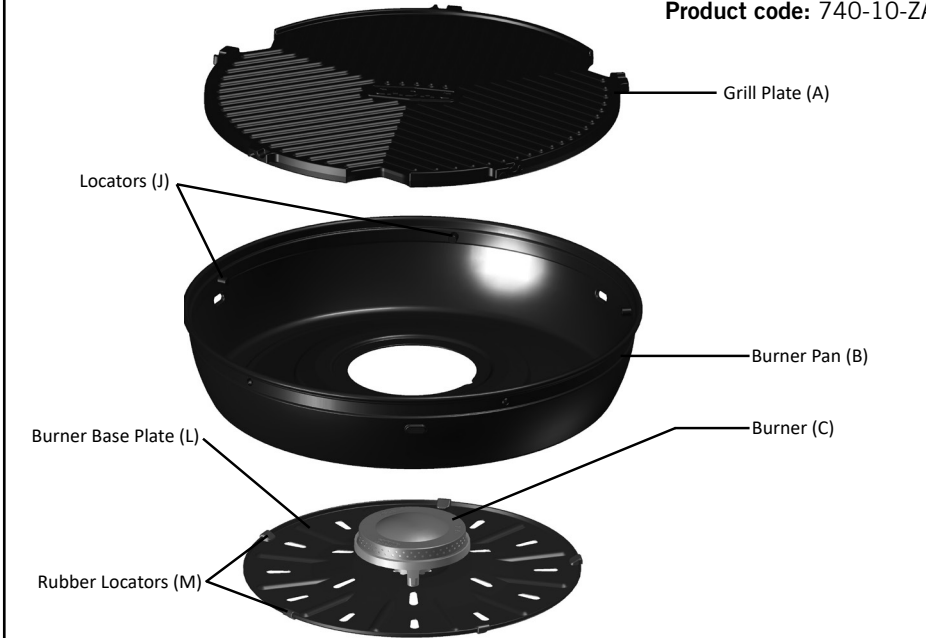


Fig. 2





Product code: 740-20-ZA

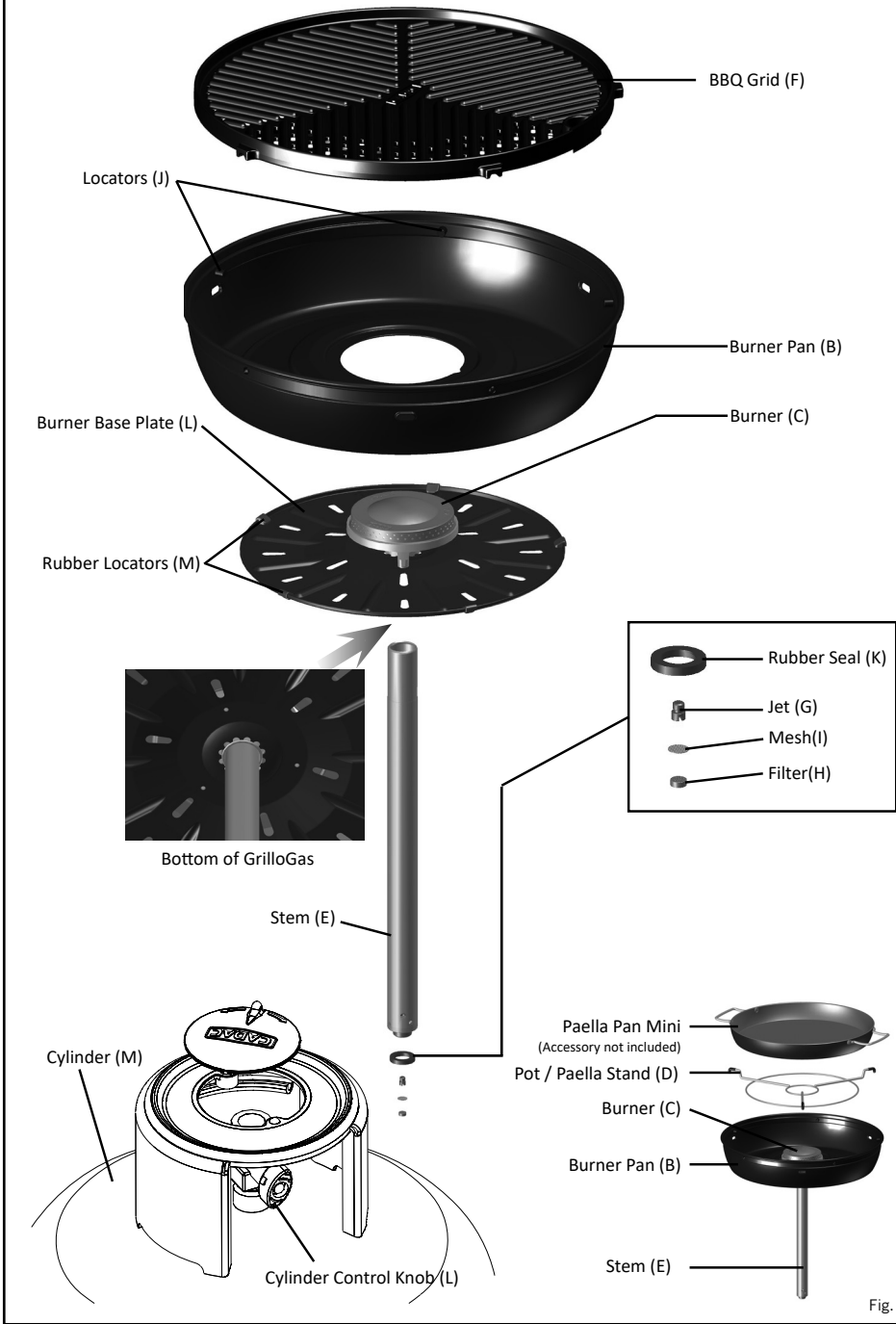


Fig. 2





## 4. Operating the Appliance

- **CAUTION:** Accessible parts may become very hot. Keep young children away from the appliance.
- **WARNING!:** When pre-heating, do not use the paella pan on a high-flame setting for more than 15 minutes, as this can damage the non-stick coating and the pan
- Do not move the unit whilst in use. The use of protective gloves is recommended.
- To light the appliance, light a match or barbecue lighter, turn on the cylinder valve by turning the control knob in an anticlockwise direction to the open position and light the appliance burner (C).
- Use the control knob to adjust the flame intensity to the desired level by turning the knob clockwise to decrease the flame and anticlockwise to increase the flame (See Fig.2).
- Cooking temperatures are easily adjusted to suit your own requirements by turning the Cylinder valve control key or knob to regulate the degree of heat. A feature of the GrilloGas BBQ is that it offers various heat zones. This is very useful as some foods cook quicker than others and the food that is ready first, can be moved to the cooler areas of the dish to keep warm whilst the balance of the food is still cooking.
- When using the appliance in windy conditions - always try to use the appliance in an area shielded from wind - as high winds will affect the performance of the appliance and the flame may damage the unit in high winds.
- To pack away, let the unit cool off. After cleaning, place the appliance in clean and dry place.

## 5. Changing the Gas Cylinder

- Check that the burner is extinguished before disconnecting the appliance from the gas cylinder by turning the control knob fully closed as shown in Fig 2.
- To disconnect the appliance from the gas cylinder, unscrew the stem from the cylinder in an anti-clockwise direction after removing the grill plate and burner pan from the stem.
- Check the seal before replacing the gas cylinder.
- Change the gas cylinder outdoors and away from other people.

## 6. Cooking Options

- There are three available options with your GrilloGas Braai appliance. These are:

### GRILLING

- For this type of cooking, place the grill plate (A) in the burner pan (B) with the ribbed side of the grill plate face up.
- Make sure that the grill plate is securely located in the burner pan. Leave the grill on for about 5 – 10 minutes on a medium heat to ensure the grill plate is evenly heated. This cooking option is best suited for steaks, and other flat cuts of meat. For optimum results, turn the grill to medium heat by adjusting the gas flow. Meat cooked in this manner will have the blackened lines as on professionally grilled steaks. Cook only for a few minutes per side. Adjust the cooking time and temperature depending on personal preferences for rare, medium or well done.

### FRYING

- For this type of cooking, use the same setup as described for the grilling option but with the grill plate (A) reversed so that the flat surface is face up.
- This option is ideal for frying eggs, bacon, etc. It is also useful for cooking omelet's, pancakes, etc. Please note that being a shallow pan, it is not suitable for deep-frying. The easy clean surface encourages the minimum use of fat for healthy cooking.

### STIR FRYING

- For this type of cooking, use the same setup as described for the frying option.

## 7. Care of the Grill Plate

- You will add years to the life of the grill plate if you use plastic or wooden utensils when cooking.
- Do not overheat the grill plate and always add a little cooking oil to the surface before use.
- Always allow the grill plate to cool before immersing it in water.
- The use of abrasive detergents are not recommended, as this will permanently scratch or mark the surface.
- If through misuse, burned grease or food residue collects on the surface, it can usually be removed with warm water and mild detergent. In an extreme case, it can be removed by a thorough cleaning with a mixture of 3 tablespoons of bleach, 1 tablespoon of liquid detergent and 1 cup of water. Apply to the cooking surface with a sponge or plastic scrubbing pad. After cleaning recondition the surface with a light wipe of oil before re-use.
- After use, wash the grill plate, then cover with olive or vegetable oil. Light the GRILLOGAS BRAAI and leave on until oil is absorbed, the wipe with a dry cloth.

## 8. Maintenance

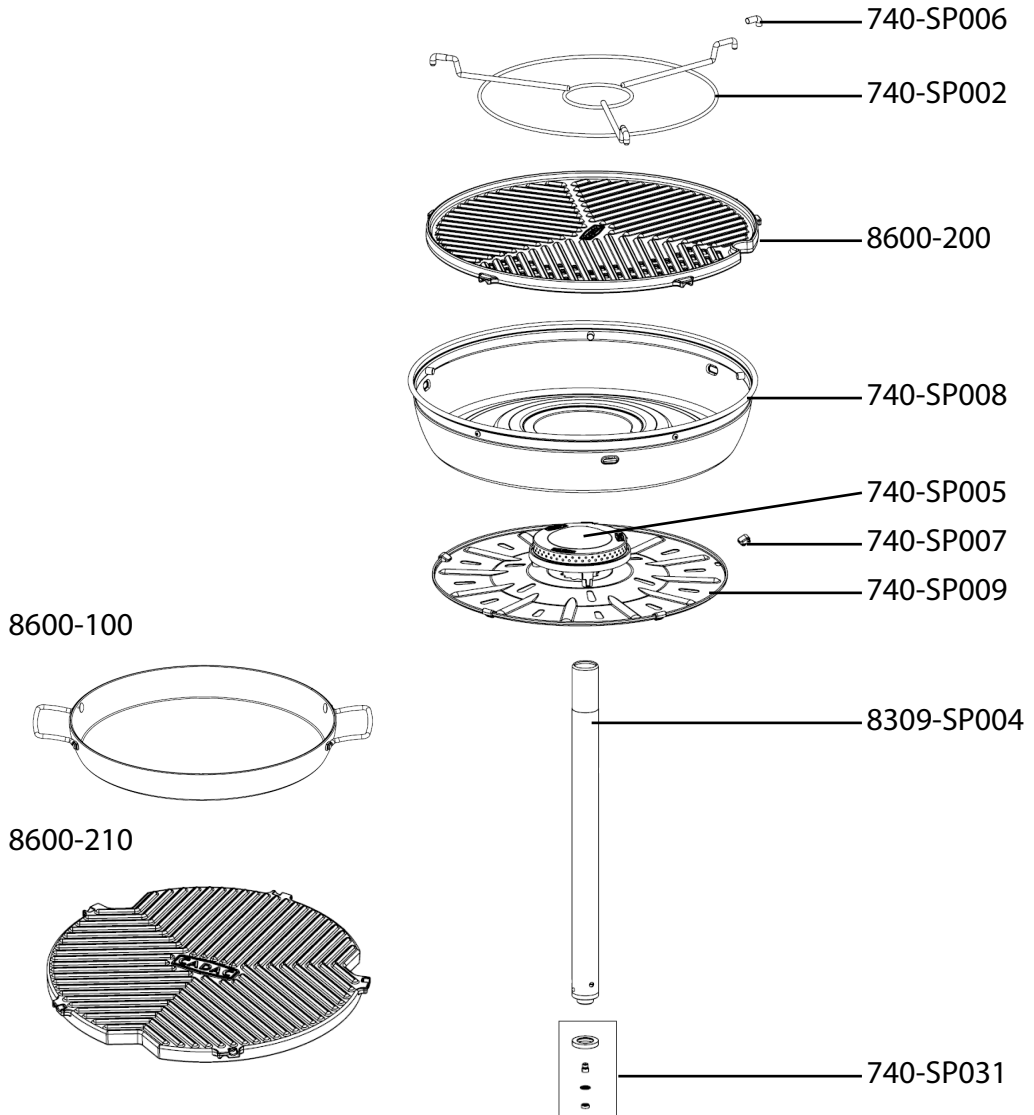
- REPLACING A BLOCKED JET
- Should the hole in the jet become blocked, this may result in a small flame or no flame at all. Do not attempt to clean the jet with a pin or other such device as this may damage the orifice, which could make the appliance unsafe.
- Ensure the cylinder valve is closed.
- If the appliance was in use, it will be hot. Allow to cool before attempting any maintenance.
- Unscrew the appliance from the gas cylinder.
- Remove the Mesh and Filter using a very thin flat screwdriver (Located at the bottom of the stem (E). The Jet is now visible to remove. Unscrew the jet from the adaptor using a suitable size flat screw driver. Do not use pliers to remove the jet as this may damage the jet, making it unusable or impossible to remove.
- Screw a new unique No. 23 CADAC jet (See Section 9), ensure a gas tight seal. Don't over tighten the jet. Then place the mesh, followed by the filter.
- REPLACEMENT OF SEALS
- Remove the rubber seal (G) without damaging the seat, replace it with a new seal making sure it is well seated.





## 9. Spares and Accessories

- Always use genuine CADAC spares and accessories as they have been designed to give optimum performance.



## 10. Returning the Appliance for Repair or Service

- Do not modify the appliance. This may cause the appliance to become unsafe.
- If you cannot rectify any fault by following these instructions, please return the appliance to your local CADAC distributor for inspection / repair.



  
  
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