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.

1. Introduction
- This Appliance complies with BS EN 521:1998.
- Appliance category: vapour pressure - Propane/Butane mix.
- **Model 6544NF:**
  - For use with 445g, 500g or 220g Disposable Threaded Resealable Gas Cartridge (Model CA445 or CA220) or the same type thread resealable cartridges complying with EN417
- **Model 6550F: (South Africa only)**
  - For use with 445g, 500g or 220g Disposable Threaded Resealable Gas Cartridge (Model CA445 or CA220) or the same type thread resealable cartridges complying with EN417 OR;
  - A Safari Chef Hose Adapter (Model 6501), available as an optional accessory to allow connection to a Cadac No. 4, 7, 10 or 15 Cylinder
- It may be hazardous to attempt to fit other types of gas containers.
- Nominal usage 170 grams per hour, nominal heat input 2.37 kw.
- This product uses a CADAC Jet No. 0.025
- 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 (P) is in place and in good condition before connecting to the Gas Container (See Fig. 1).
- Do not use the appliance if it has damaged or worn seals.
- 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 600mm.
- Ensure that the Gas Container is fitted or changed 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 outdoors. Do not try to detect leaks using a flame, use soapy water.

3. Assembly Instructions
- Fit the Handle (A1) to the Dome/Wok (A) by pushing the Handles over the Handle Brackets (A2) and fastening them using the screws and nuts supplied. (See Fig. 1)
- To open the legs, turn the unit upside-down and hold the legs down while releasing the Leg Clip (L).
- WARNING: The legs are spring loaded and will spring open once the Cam Clip has been released. Hold down the legs and release them in a controlled manner to avoid personal injury or damage to your Safari Chef
- To fit the Gas Container, first check that the appliance valve (O) is in the off position by turning the knob (J) clockwise to its stop (See Fig. 2).
- Making sure that the Gas Container is kept upright, screw the container onto the valve (O) in a clockwise direction until it is fully engaged, hand-tight only. If the container is over-tightened, it may damage the container valve.
- If there is a leak on your appliance (smell of gas), take it outside immediately into a flame free location where the leak may be detected and stopped. If you wish to check for leaks on your appliance, do it outdoors. Do not try to detect leaks using a flame, use soapy water.

4. Using the Appliance
- When in use, protect from wind for optimum performance.
- Do not move the unit whilst hot. The use of protective gloves is recommended.
- **CAUTION:** Accessible parts may become very hot. Keep young children away from the appliance.
- To pack away, let the unit cool off. After cleaning, place the appliance in the protective Carry Bag, storing the Gas Container in the pocket provided on the side of the bag.
- Keep the appliance in the protective Carry Bag, when not in use, as this will prevent the ingress of dirt or insects which may affect the gas flow.
- To light the appliance, light a match or barbecue lighter, turn on the gas valve (O) by turning the valve knob (J) in an anti-clockwise direction to the open position and light the appliance burner (H).
- Use the control knob to adjust the flame intensity to the desired level by turning the knob clockwise to decrease the flame and anti-clockwise to increase the flame (see Fig. 2).
- If flaring occurs, first check that the air holes in the Venturi Tube (M) are not blocked (See Fig. 1). Flaring may also occur if food with a high fat content is cooked with the heat setting too high. In this instance, reduce the heat setting by adjusting the control knob.
A. OVEN DOME / WOK  J. VALVE KNOB
A1. DOME HANDLE  K. SWIVEL LEGS
A2. HANDLE BRACKET  L. LEG CLIP
B. REVERSIBLE GRILL PLATE  M. VENTURI TUBE
C. WIRE GRID  N. JET
D. TOP DEFLECTOR PLATE  O. VALVE BODY
E. BOTTOM DEFLECTOR PLATE  P. SEAL
F. STOVE BODY  
G. POT STAND  
H. BURNER  

FIG. 1

FIG. 2

FIG. 3
5. Changing the Gas Container
- Check that the burner (H) is extinguished before disconnecting the gas container.
- To disconnect the gas container unscrew the container from the valve (O).
- Check the Seal (P) before replacing the gas container.
- Change the gas container outdoors and away from other people.
- To refill a previously used gas container, refer to instructions in Section 3 above. Apply the same care and checking procedures as if fitting a new gas container.

6. Cooking Options
There are five available options with your Safari Chef appliance. These are:

**Barbecuing**
- For this type of cooking, use the BBQ option. Place the Bottom Deflector plate (E) concentrically onto the outer ring of the Potstand (G) ensuring that it is properly seated. Place the Top Deflector Plate (D) and then the Wire Grid (C) in the recess on the inside rim of the Bottom Deflector Plate (See Fig. 5). This cooking option is best for Chops, Kebabs, Chicken, Pork, etc.
- **Caution:** Please note that when cooking fatty meats some fat will drip onto the unit which may cause flare-ups. Please use caution when handling such meats. The cooking temperatures are easily adjusted to suit your own requirements by turning the Valve Knob (J) to regulate the degree of heat.

**Grilling**
- For this type of cooking place the Grillplate (B) on the Bottom Deflector Plate (E) with the ribbed side of the Grillplate uppermost (See Fig. 5). Make sure that the Top Deflector Plate (D) is removed and that the Grillplate (B) is securely located in the recesses in the Bottom Deflector Plate (E). 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 (B) reversed so that the flat surface is face up. This option is ideal for frying eggs, bacon, 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.

**Boiling**
- For this type of cooking, use the Body (F) with the Pot Stand (G), The Oven Dome (A) can be used as a pot for boiling or general cooking, otherwise place a suitable pot not less than 6" (150 mm) diameter and not more than 10" (250 mm) diameter on the Pot Stand (See Fig. 5). 33.8 Fluid ounces (one liter) of water will boil in approximately 6 minutes depending on the conditions and size of pot used.

**Oven Dome / Wok**
- The dome can be used as a wok, a lid to create an oven on the BBQ, or a saucepan.
- For wok-style cooking, place the Wok (A) directly onto the Pot stand (G) and use to prepare stir-fries, pasta dishes or paella.
- To use the Dome as an Oven lid place the Lid (A) over a meal cooking on the BBQ option for convection style cooking. This is ideal for roasting.
- Chicken, lamb, beef or pork.
- The Dome can also be used as a saucepan, to heat sauces, marinades, boil water, cook rice, pasta etc. Place the saucepan (A) directly onto the Pot Stand (G).

**Roasting Pan**
- The Roasting Pan is also available as an optional accessory that will allow you to roast chicken, vegetable etc.

![Fig. 5](image-url)
7. Care of the Grill Plate

- The Grill Plate (B) is coated with a tough durable non-stick coating that has been used with great success on some of the best cookware in the world. Nevertheless, taking care of it can help you to enjoy extra years of healthy, easy, non-stick cooking. Here’s what to do:
  - Before the first use, lightly rub cooking oil onto the surface and leave the Safari Chef on medium heat for two or three minutes. When it cools, rinse in warm water with a mild detergent.
  - Use only low or medium heat settings to help retain the valuable nutrients in the food and maintain the non-stick surface.
  - Whilst the non-stick coating is very durable, it is recommended to use only plastic or wooden utensils when cooking as metal utensils will tend to damage the coating.
  - Do not overheat the Grill Plate (B) and always add a little cooking oil to the surface before use.
  - Always allow the Grill Plate (B) to cool before immersing it in water.
  - The non-stick coating is perfectly safe in the dishwasher, but its surface is so easy to clean that a quick handwash does the trick. Use of abrasive detergents is not recommended, as this will permanently damage the non-stick surface.
  - If burned grease or food residue collects on the surface, it can usually be removed with warm water and a 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.

8. Cleaning the Barbecue unit

- To clean the Deflector Plates and the Wire Grid (C), wash in warm water with a non-abrasive detergent such as ‘CADAC Clean’ after first wiping off any excess fat left after cooking.
- To Clean the Dome (A), wash in warm water with a non-abrasive detergent.
- Do not use an abrasive cleaner on any part as this will damage its surface coating.
- These parts are perfectly safe to clean in the dishwasher after removing any excess fat.

9. Cleaning the Body / Leg Unit

- This is best cleaned by using a soft damp cloth and a mild non-abrasive detergent. Do not place in a dishwasher as this may allow water into the valve (O) or burner ports which will cause the unit to malfunction.

10. Maintenance

- Your CADAC Safari Chef is fitted with a CADAC No. 0325 Jet to regulate the flow of gas (See Fig. 1). If the Jet becomes blocked, it should be replaced. Do not attempt to clean the jet as this may damage the orifice.
- To replace the Jet (N), unscrew the Burner (H) and remove the locknut. This will allow the valve (O) and Venturi Tube (M) to be loosened from the appliance body (P). Unscrew the Venturi tube from the valve to access the jet. Unscrew the jet using a suitable spanner. Do not use pliers to remove the jet as this may damage it, making it impossible for it to be removed from the valve.
- To fit a new Jet (N), reverse the above procedure. Do not over-tighten the jet.
- To replace the seal (P) in the valve (O), remove the old seal by carefully lifting it out of its seat in the base of the valve. Ensure the seal location is clean and undamaged and fit the new seal (see Fig. 1).

11. Spares and Accessories (These spares are not included)

- Spare jets and seals are available from your CADAC distributor.
- Use only genuine CADAC branded spares and accessories.

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
</tr>
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<tbody>
<tr>
<td>JET</td>
<td>0325</td>
</tr>
<tr>
<td>SEAL</td>
<td>6502</td>
</tr>
<tr>
<td>GRILL PLATE</td>
<td>6503</td>
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</table>
| ADAPTOR HOSE  | 6501 | (SA Only)

12. Returning the Appliance for Repair or Service

- Do not modify the appliance.
- If you cannot rectify a fault by following these instructions, contact your local CADAC distributor for details on how to return the product for repair.