57cm CHARCOAL PRO
MODEL No. 5475
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5475-DE-BAU
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1. Safety Information

- This appliance complies with EN 1860-2013.
- This appliance is for outdoor use only.
- Warning - Use of this appliance indoors or in confined spaces may lead to an accumulation of toxic fumes resulting in serious bodily harm or death.
- Always use the appliance on a firm level surface.
- Observe a minimum distance of 1.5 meters from combustible materials.
- Do not make use of gasoline or any other type of highly volatile, flammable fluid to start a charcoal fire.
- Never leave infants, children or pets unattended near the appliance when in use.
- When using the appliance make sure that all parts are in place.
- Remove the lid for the lighting operation. Replace the lid only once the coals have settled to a well spread even burn.
- Avoid physical contact with the appliance during use, as surfaces become very hot. Where necessary make use of oven gloves.
- Stay clear of the outlet ports from the lid air vents as the gases exiting from there will be extremely hot.
- Never move the appliance while in use.
- Do not use water to extinguish the fire, as this will damage the vitreous enamel coating; instead, place the lid onto the bowl and close both air vents to suffocate the fire.
- Never throw out hot or burning ashes.
- Do not use more than 2kg of charcoal at a time.
- WARNING! This BBQ becomes very hot, do not move it during use.
- Do not use indoors!
- WARNING! Do not use spirits or petrol for lighting or re-lighting, only use firelighters that comply with EN 1860-3.
- WARNING! Keep children and pets away at all times.

2. Operating Instructions

- Allow the charcoal to burn for at least 25 - 30 minutes before you start to cook.
- Keep the top vents open during cooking.

**Direct Cooking:**

- Direct cooking is the most basic and simple way to cook. The food is cooked directly over the heat. This method is used for foods that don’t require prolonged cooking times like steaks, hamburger patties, chicken fillets, fish fillets or vegetables etc. With direct cooking, the hot coals are spread evenly in a single layer across the charcoal grid. The charcoal should be ready when ¾ of the coals are coated with a light ash and no longer flaming (about 30 to 40 minutes). The food is then grilled on the cooking grid directly over the hot coals and must be turned halfway through the cooking time to expose both sides to the heat.
- Do not cook until the fuel has a coat of ash.

3. Helpful Tips

- The barbecue lid of your kettle barbecue is an integral performance-enhancing component giving you the following advantages:
  - **Better heat distribution:**
    - The lid forces hot gases to circulate inside the barbecue.
    - The black enamel surface radiates a lot of the heat gained from the coals, causing the food to cook all-round, reducing cooking time
  - **Flare-up control:**
    - With the lid in place, you are creating an environment where no open flame can exist, thus minimising flare-ups that can burn the meat.

4. Cleaning & Maintenance

- Allow the appliance to cool before attempting to clean.
- To clean out the ash, remove the lid and all grids. Most of the ash should be located in the ash bowl. Tap the sides of the fire bowl to expel the remaining ash into the ash bowl. Remove the ash bowl, and remove the ash.
- Clean off any residue from the fire bowl and lid.
- Do not use sharp metal objects or abrasive detergents on the vitreous enamel.
- Clean the appliance thoroughly at least two to three times annually depending on frequency of use.

5. Storage

- When not in use, store the appliance in a dry place and make sure the lid is in position.
- Extend the life and maintain the condition of your BBQ by covering it with a CADAC BBQ cover. Available through your local CADAC dealer.
6. Accessories

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

<table>
<thead>
<tr>
<th>Description</th>
<th>Part No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless Steel Drip Pan (Durable stainless steel drip pan keeps BBQ clean during indirect cooking)</td>
<td>98155</td>
</tr>
<tr>
<td>BBQ Cover.</td>
<td>98190</td>
</tr>
<tr>
<td>Fish Griller (For grilling whole or stuffed fish directly or indirectly on our BBQ)</td>
<td>98815</td>
</tr>
<tr>
<td>Hinged Cooking Grid</td>
<td>98100</td>
</tr>
<tr>
<td>Item</td>
<td>Qty</td>
</tr>
<tr>
<td>-----------------------------</td>
<td>-----</td>
</tr>
<tr>
<td>M6x16 Screw</td>
<td>3</td>
</tr>
<tr>
<td>Outer Leg Bracket</td>
<td>3</td>
</tr>
<tr>
<td>M10 Bolt</td>
<td>2</td>
</tr>
<tr>
<td>M10 Nut</td>
<td>2</td>
</tr>
<tr>
<td>M10 Washer</td>
<td>2</td>
</tr>
<tr>
<td>Tool Holder</td>
<td>1</td>
</tr>
<tr>
<td>Wheel</td>
<td>2</td>
</tr>
<tr>
<td>Wheel Cover</td>
<td>2</td>
</tr>
<tr>
<td>Ash Bowl Handle Left</td>
<td>1</td>
</tr>
<tr>
<td>Ash Bowl Handle Right</td>
<td>1</td>
</tr>
<tr>
<td>M6 Washer</td>
<td>3</td>
</tr>
</tbody>
</table>

Note the orientation of the handle when you are assembling the product.
8. Assembly

8.1 Getting Started
- Begin by unpacking and laying out all of the components of the barbecue and ensuring that all of the items listed in Section 7 are there.
- Read the assembly instructions in full before starting assembly.
- PLEASE NOTE! Images may vary depending on the model you purchased

8.2 Tools Needed For Assembly
- Star screw driver.
- Size 10 spanner.

8.3.1 Steps to Assembling the Legs
- Place the fire bowl on the ground with the inner leg brackets facing up.
- Push the M10 bolt through the bottom of the leg. Fit the wheel over the bolt from the other side, and fasten them together with the M10 nut. Fit the wheel cover into place (See step 2)
- Fit the outer leg bracket over the open end of the leg.
- Assemble the legs by sliding the open end of the leg over the leg inner bracket. Push the leg completely down, until the hole in the leg aligns with the threaded insert in the leg bracket. Fasten the leg to the fire bowl using the M6 x 16mm screw and washer supplied.

Please note that the legs must be securely fastened so that the BBQ unit is stable when in use.
8.3.2 Steps to Assembling the Wire Tray

8.3.3 Steps to Assembling the Grids

- Next, insert the charcoal grid into the fire bowl where it will rest on the location rim inside the fire bowl.
- Then fit the cooking grid into the fire bowl. (See step 9).
The air flow through the lid can be regulated by adjusting the air vent, as shown in the illustration below.

8.3.4 Steps to Assembling the Ash Bowl

- Line up the locators of the Left Ash Bowl Handle with the holes on the Ash Bowl. Take the Right Ash Bowl Handle and align it with the Left Ash Bowl Handle. Use the three ST4.2 screws to secure the two sides in place. (See Step 10-11)
- To place the Ash Bowl, position it below the Firebowl, lift it, and twist anti-clockwise till it cannot go any further. (Hand Tight Only) (See step 12)
9. Warrantee

CADAC (Pty) Ltd hereby warrants to the ORIGINAL PURCHASER of this CADAC Charcoal Barbecue, that it will be free of defects in material and workmanship from the date of purchase as follows:

<table>
<thead>
<tr>
<th>Part</th>
<th>Warranty Period</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plastic parts</td>
<td>1 Year</td>
</tr>
<tr>
<td>Enamel parts</td>
<td>5 Years</td>
</tr>
<tr>
<td>Wire Grids</td>
<td>No Warranty</td>
</tr>
<tr>
<td>Aluminium Legs</td>
<td>2 Years</td>
</tr>
</tbody>
</table>

The warranty will only apply if the unit is assembled and operated in accordance with the printed instructions.

CADAC may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to CADAC’s satisfaction, they are defective. Before returning any parts, contact the customer service representative in your region using the contact information provided with your manual or call 0860 223 220 (RSA only). If CADAC confirms the defect and approves the claim, CADAC will elect to replace such parts without charge. CADAC will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover 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 burner tubes, as set out in this 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, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

CADAC is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, to this limitation or exclusion may not apply to you.

CADAC does not authorize any person or company to assume for it any obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on CADAC.

This Warranty applies only to products sold at retail.

CADAC (Pty) Ltd
www.cadac.co.za