USER INSTRUCTIONS

Meridian 3 with side burner 98500
Meridian 4 with side burner 98501
Meridian 3 with side tables 98502
Meridian 4 with side tables 98503 (28mBar)

Please note: Your product may differ from the image on the front cover.
1. General

- This appliance complies with BS EN 498: 1998
- This appliance must only be used with an approved hose and regulator.
- The gas cylinder is to be used only in the upright position.
- Only to be used with a gas cylinder that does not exceed 500mm in height.
- Gas appliances require ventilation for efficient performance and to ensure the safety of users and other persons in close proximity.
- Use outdoors only!

Country of use | DK, FI, NO, NL, SE, AT, DE | BE, ES, FR, IE, IT, PT, GB, CH
--- | --- | ---
Appliance categories | I_{3B/P} (30) | I_{3> (28-30)/37}
Allowable gases and operating pressure | Butane @ 28-30mBar, Propane @ 28-30mBar, Butane/Propane mixtures @ 28-30mBar (South Africa @ 2.8kPa) | Butane @ 28-30mBar, Propane @ 37mBar

Main BBQ Unit (Models 98500, 98502)

Jet number | 0.92
Nominal usage | Butane - 233 grams/hour per burner
Gross nom. heat input | 3.2 kW per burner
(3.2 x 3 = 9.6 in total)

Main BBQ Unit (Models 98501, 98503)

Jet number | 0.92
Nominal usage | Butane - 233 grams/hour per burner
Gross nom. heat input | 3.2 kW per burner
(3.2 x 3 = 9.6 in total)

Side Burner (Models 98500, 98501)

Jet number | 0.88
Nominal usage | Butane - 225 grams/hour
Gross nom. heat input | 3.1 kW

Gas supply sources
An approved hose and regulator connected to a refillable gas container not exceeding 11kg and complying with local regulation in force

Country name abbreviations
- AT = Austria
- BE = Belgium
- CH = Switzerland
- DE = Germany
- DK = Denmark
- ES = Spain
- FI = Finland
- FR = France
- GB = United Kingdom
- IE = Ireland
- IT = Italy
- NL = Netherlands
- NO = Norway
- PT = Portugal
- SE = Sweden

2. Safety Information

- The hose and seal on the regulator must be checked for wear or damage before every use and before connecting to the gas cylinder (see fig. 1).
- Ensure the appliance is used away from flammable materials. Minimum safe distances are 1.2m above the appliance and 600mm to the rear and sides of the appliance (see fig. 2).
- Do not use an appliance that is damaged, leaking, or which does not operate properly.
- If there is a leak on your appliance (smell of gas), turn off the gas supply, first at the control valve on the cylinder and then on your appliance by turning the control knobs fully clockwise.

Meridian 3 with side burner, model 98500, total heat input: 12.7kW/ Butane 924 grams/hour
Meridian 4 with side burner, model 98501, total heat input: 15.9kW/ Butane 1157 grams/hour
Meridian 3 with side tables, model 98502, total heat input: 9.6kW/ Butane 689 grams/hour
Meridian 4 with side tables, model 98503, total heat input: 12.8kW/ Butane 932 grams/hour
4. Fitting And Changing The Gas Cylinder

- Before connecting the appliance to a gas cylinder, ensure that the rubber seal on the regulator is in position and in good condition.
- Carry out this check each time you fit the appliance to a gas cylinder (see fig. 1).
- Blow out any dust from the cylinder opening to prevent possible blockage of the jet.
- Hang the cylinder on the Cylinder Bracket situated on the side of the trolley.
- Ensure the gas cylinder is fitted or changed in a well ventilated area, preferably outdoors, away from any source of ignition such as open flames, and away from other people.
- Keep gas cylinders away from heat and flames. Do not place on a stove or any other hot surface.
- Ensure that the assembled unit is stable and does not rock.
- Do not cover or change the primary air supply openings in the burners as this will affect the performance of the product and may lead to an unstable flame.
- In the event of burn back, (where the flame burns back and ignites at the jet), immediately turn off the gas supply by first closing the control valve on the gas cylinder and then the appliance valve. Check that all the connections are properly fitted. Re-check with soapy water. If a gas leak persists return the product to your CADAC dealer for inspection/repair.
- Ensure that the gas cylinder is correctly fitted to the appliance.
- Never place sawdust or any other combustible material in the drip tray.
- Before use ensure that the drip tray is in place. It is recommended that sand is placed in the drip tray in order to catch dripping fat and prevent flaring. It will also assist in cleaning after use as the fat will be easier to remove from the surface of the drip tray.
- Place sawdust or any other combustible material in the drip tray.
- Make sure the gas cylinder is correctly fitted to the appliance.
- Ensure the cylinder control valve is in the open position.
- To light the appliance using the automatic igniter, push in and turn the control knob in an anti-clockwise direction until spring resistance is felt. Hold the knob in this position for 3 – 5 seconds to allow the gas to flow and then turn the knob fully anti-clockwise to the ON position. This will cause the automatic lighter to light the burner. Should the burner not ignite the first time, turn the control knob to the OFF position and wait 5 minutes before repeat the process until the burner ignites.
- Note! All burners are fitted with an automatic igniter.
- Cross lighting: To light the burners using cross lighting, light the left burner as described above.
- To light the remainder of the burners, simply turn their control knobs to the HIGH position while ensuring that the lighting sequence is such that any burner to be lit up is directly adjacent to a burner which is already burning.
- Manual Ignition: To light the burners manually, first remove the cast iron grill plate and the deflector plate directly underneath it. Ignite a match or fire lighter and position it next to the left hand burner. Turn on the gas supply to that burner only by pushing the control valve in and turning it in an anti-clockwise direction. This will ignite the burner. Once the burner is ignited, carefully replace the deflector plate and cast iron grill plate. You will now be able to light the remainder of the burners as described in ‘Cross lighting’ above.
- Use the control knobs to adjust the individual burner flame intensity to the desired level by turning the knob anti-clockwise to decrease the flame and clockwise to increase it (see fig.3). If flaring occurs, first check that the primary air supply openings in the burner mixing tube are not blocked.
- After use, first close the valve on the gas cylinder. When the flame is extinguished, close the burner control valves on the appliance by turning control knobs fully clockwise.

3. Using the Appliance

- Hang the cylinder from the bracket situated on the side of the BBQ.
- Use this appliance only on a firm level surface.
- Before use ensure that the drip tray is in place. It is recommended that sand is placed in the drip tray in order to catch dripping fat and prevent flaring. It will also assist in cleaning after use as the fat will be easier to remove from the surface of the drip tray.
- Never place sawdust or any other combustible material in the drip tray.
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- After use, first close the valve on the gas cylinder. When the flame is extinguished, close the burner control valves on the appliance by turning control knobs fully clockwise.

2. Safety Information cont.....
4. Fitting and Changing the Gas Cylinder Cont....

- If there is a leak on your appliance (smell of gas), extinguish all sources of ignition in the vicinity of the appliance. If you wish to check for leaks on your appliance, use soapy water which is applied to the suspected area. A formation of bubbles will indicate a gas leak. Check that all the connections are securely fitted and re-check with soapy water. If you cannot rectify the gas leak, do not use the appliance. Contact your local CADAC stockist for assistance.
- When changing a gas cylinder, first close the cylinder valve and then the appliance valve, making sure the flame is extinguished and unscrew the regulator. Re-fit the regulator to a full cylinder following the same precautions as described above.
- After the appliance has been fully assembled, perform a gas leak test before operating the appliance.

5. Cooking on the Appliance

- The vitreous enamel grids and grills heat up evenly, searing meats and locking in their natural juices and flavours.
- When using the grill for the first time, lightly coat the cooking side of the grids /grills with oil before heating. This can be repeated after every wash.
- Preheat the grills before cooking. Lightly coat your food with oil to help prevent sticking to the grill.
- For best results, keep the lid closed while cooking, and only use 2 burners on HIGH. The heat inside the lid should not exceed 250°C.

6. Direct or Indirect Cooking

- Direct cooking is recommended for foods that can be cooked in less than ½ hour (e.g. steaks, fish fillets, chops, hamburger patties, etc.). In the direct cooking method food is placed directly over the heat source. As juices from the food drip onto the deflector plate, it creates the "smoke" that gives the food that irresistible barbecue flavour.
- Indirect cooking is similar to roasting and is recommended for foods that need to be cooked slowly (e.g. roasts, whole chickens, vegetables, bread, etc.). Indirect cooking is achieved either by turning down the heat source or by lighting the two side burners only and placing the food over the centre burner. All indirect cooking requires the lid to be closed. With the lid closed the circulated heat ensures that the food is cooked evenly, much like a conventional oven.
- The built-in thermometer in the lid indicates the cooking temperature inside the barbeque and can be used to monitor and control the heat settings for excellent results.

7. Caring for the Grill Plates

- 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.
- Vitreous enamel is perfectly safe in the dishwasher, but the surface is so easy to clean that a quick hand wash does the trick. The use of abrasive detergents is 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 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 before use.

8. General Maintenance

- There are no predetermined maintenance intervals for this appliance.
- It is dangerous to use an appliance with a cracked or perished seal and/or hose. Inspect both seals and hose regularly and replace if they are not in order before using the appliance.
- If the appliance was in use it will be hot. Allow to cool sufficiently before attempting any maintenance.
- CADAC Patio BBQ's are fitted with specific CADAC jets to regulate the correct amount of gas. 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. Refer to Table 1 for jet sizes.

8.1. Replacing a Blocked Jet

- Ensure that the cylinder valve is closed, then disconnect the appliance from the gas cylinder.
- Remove the grill plates. Remove the flame tamers to expose the burners. Remove the drip tray and the retaining screws of the affected burner.
- Remove the affected burner by lifting it out of its location taking care not to damage the control valve whilst doing so. This will expose the Jet.
- Unscrew the blocked Jet with a suitable spanner and replace it with a new Jet. Do not use pliers on the Jet as they can cause damage, making the Jet unusable or impossible to remove.
- Do not over-tighten as this may damage the Jet. To re-assemble, reverse the above procedure.

8.2. Replacement of Hose

- The hose length should not be less than 0.8m or exceed 1.2m. Check the expiry date on the hose and replace when necessary. Fitting of a hose is described in Section 15.3.10. Only an LPG hose that complies with SANS 1156-2 or BS 3212 may be used with this appliance.

8.3. Replacement of Regulator

- It is important that the connection between the regulator outlet and the low pressure hose is tight and that it is secured with a metal hose clamp. Always check the joint for gas leaks as described in section 3 above.

9. Troubleshooting

- A normal flame is blue and may have an orange or yellow tip. If the flame is completely yellow, it may be that the jet is not securely fitted. Re-tighten the jet to ensure there is no gas leakage. An overfilled gas cylinder can also cause large yellow flames. If this is the case the cylinder should be returned to the filling station and checked by weight.
- Check that the primary air supply apertures (holes) in the Burners are clear and free of obstructions.
- If the flame power drops or the gas will not light, check that the gas cylinder still contains gas (shake to hear the noise made by a liquid). If there is still gas, the jet might have become blocked or partially blocked.
- If you suspect a blocked jet, follow the instructions above.
10. Cleaning

- The chromed warming rack is removed by lifting it from the body and it can be washed in a detergent solution.
- To clean the enamelled flame tamers wash them in a warm soapy solution or a non-abrasive detergent.
- To clean the cooking plate, grill plate and drip tray, immerse the cooking residues and brush with a stiff brush. Rinse in clean water.
- To clean the body, simply wipe with a damp cloth using a little detergent if necessary.
- Do not use abrasive cleaners or scourers as this will cause permanent damage to the painted surface.
- Even though stainless steel is remarkably resistant to tarnish and rust relative to ordinary steels, it still requires proper care. We recommend the following:
  - After use, clean the stainless steel surfaces with clean water and a soft cloth for light cleaning, while a commercially available stainless steel cleaner with a soft cloth should be used for tougher areas. Ensure that you remove all excess stainless steel cleaner after cleaning your BBQ.
  - To repair minor tea staining or pitting, you can use a light, non-metallic scourer. It is important that you rub with the natural grain of the stainless steel surface to avoid leaving visible scratch marks.
  - Between uses, it is a good idea to leave the barbeque covered to prevent dust and air borne salts settling on the stainless steel surfaces. If left for too long, these particles can act as rust centres.
  - With a small amount of care, your investment in quality stainless steel will keep its beautiful finish as well as its value for a long time to come.

11. Storage

- Handle the appliance with care. Do not drop it.
- After use, wait until the appliance has cooled down, disconnect it from the gas cylinder and store in a cool dry place away from heat.
- Keep the hood closed when not in use to prevent dirt and insects falling into the unit, which may affect the gas flow.
- Use a CADAC BBQ cover, especially if the unit is stored outdoors.

12. Spares and 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>
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</tr>
</thead>
<tbody>
<tr>
<td>Jet (BBQ Unit)</td>
<td>0.92</td>
<td>Cast Iron Grid - Small</td>
<td>98355</td>
</tr>
<tr>
<td>Surefire Lighter</td>
<td>601</td>
<td>Cast Iron Grid - Large</td>
<td>98356</td>
</tr>
<tr>
<td>Jet (Side Burner)</td>
<td>0.88</td>
<td>Cast Iron Roast Pan</td>
<td>98358</td>
</tr>
<tr>
<td>Reversible Grill Plate</td>
<td>98353</td>
<td>Flame Tamer</td>
<td>98359</td>
</tr>
</tbody>
</table>

13. Returning The Appliance For Repair Or Service

- Do not modify the appliance. This may cause the appliance to become unsafe.
- Any modifications will render the CADAC (Pty) Ltd warranty null and void.
- If you cannot rectify any fault by following these instructions, contact your local CADAC stockist for inspection and/or repair.

14. Warranty

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

<table>
<thead>
<tr>
<th>Description</th>
<th>Duration</th>
</tr>
</thead>
<tbody>
<tr>
<td>Valves</td>
<td>5 Years</td>
</tr>
<tr>
<td>Plastic parts</td>
<td>No Warranty</td>
</tr>
<tr>
<td>Enamel parts</td>
<td>5 Years</td>
</tr>
<tr>
<td>Cast Iron</td>
<td>5 Years</td>
</tr>
<tr>
<td>Painted Frames</td>
<td>1 Year</td>
</tr>
<tr>
<td>Stainless Steel Burners</td>
<td>1 Year</td>
</tr>
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</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 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 cover by this Limited Warranty.

There are no other express warranties 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.

To enjoy and ensure longevity of your CADAC product, please refer to the cleaning and maintenance section of the user manual with particular attention to the care of the Stainless Steel.