USER INSTRUCTIONS

BRAAIMAXX
Model No. 98504
(28 mBar / 37 mBar)

LIVE THE BRAAI LIFE
CADAC INTERNATIONAL
P.O. Box 43196,
Industria, 2042 South Africa
Tel: +27 11 470 6600
Fax: +27 11 472 9401
Email: info@cadac.co.za
www.cadac.co.za

CADAC AUSTRALIA
CADAC-BBQ Pty Ltd, Australia
Tel: +61 420 503 967
Customer Care: 1300 135 011
Fax: +61 755 728 682
Email: info@cadacbbq.com.au
www.CADACbbq.com.au

CADAC SWITZERLAND
Dipius SA
Rte du Bleuet 7
CH-1762 Givisiez
Tel: +41 26 470 47 47
Fax: +41 26 470 47 40
Email: info@dipius.ch
www.cadaceurope.com

CADAC CANADA
Hus-tek, 7 Circle Court,
Thornhill Ont, L3T 7M3
Tel: (905) 731-2660
Mobile: (647) 298-6789
Email: soren@hus-tek.com
www.cadaceurope.com

CADAC FRANCE
Le Viallon, 42520 Veranne
France
Tel: +33 4 74 78 13 65
Email: info@cadaceurope.nl
www.cadaceurope.com

CADAC MOZAMBIQUE
Exclusive Brands Africa
492 Avenue Namaacha
Maputo, Mozambique
Tel: +258 21 406254
www.CADAC.co.mz

CADAC EUROPE
Ratio 26, 6921 RW Duiven
The Netherlands
Tel: +31 26 319 7740
Fax: +31 26 317 7743
Email: info@cadaceurope.nl
www.cadaceurope.com

CADAC SCANDINAVIA
CIBA A/S
Industrievj 11
DK - 6640 Lunderskov
Tel: +45 16 64 44 45
Mobile: +45 29 47 44 40
Fax: +45 7558 6899
Email: LN@cibas.dk
www.cadaceurope.com

CADAC ITALY
Brunner SRL/GMBH
Via B. Buozzi 8 / B. Buozzi Strasse 8
I - 39100 Bolzano / Bozen
Tel: +471/942931
Fax: +471/942905
www.brunnerinternational.com

CADAC SOUTH EAST EUROPE
Budimska 3
11 000 Belgrade Serbia
Tel: +381 11 339 2700
Email: office@cadac.rs
www.CADAC.rs

CADAC GERMANY
Ratio 26, 6921 RW Duiven
The Netherlands
Tel: +31 26 319 7740
Fax: +31 26 317 7743
Email: info@cadaceurope.nl
www.cadaceurope.com

CADAC NEW ZEALAND
Riverlea Group (Pty) Ltd
PO Box 11062, 11 Kells Place,
Hamilton 3251, New Zealand
Tel: +64 7 847 0204
Fax: +64 7 847 0205
Email: sales@riverleagroup.co.nz
http://www.riverleagroup.co.nz

CADAC KOREA
Suite 502 Pika Bldg.
Hogy-Dong, Anyang-Si,
Gyeonggi-Do, South Korea
Fax: +82 2 2179 9292
Tel: +82 31 427 5466
CADACKorea@gmail.com

CADAC ZIMBABWE
Exclusive Brands Africa Limited
Unit 8 Birkenhead Park
43 Josiah Chinamano Street
Bulawayo, Zimbabwe
Tel/Fax: +263 971 740
(Bulawayo)
Fax: +263 479 2564
(Harare)
www.CADAC.co.zw

CADAC ZAMBIA
Exclusive Brands Africa Limited
7225A Kachidza Road
Light Industrial Area
Lusaka, Zambia
Tel: +260 (0)969 515908
Email: info@ebagrp.com

CADAC CHINA
Room 811, Huayue International Building, No.259
Tiangao Road, South Yinzhou business district,
Ningbo, China
Zip:315199
FAX:+86 574 87364160
TEL:+86 574 87723937
info@cadac.com.cn

CADAC CZECH
RÖSLER Praha spol. s r.o.
Výhradní zástupenci pro ČSR a SR
Elišky Junkové 1394/8, 102 00
Praha 10, Česká republika
Tel.: +420 267 188 011
Fax: +420 277 651 046
E-mail: obchod@rosler.cz
www.rosler.cz

CADAC HONG KONG
Everything Under The Sun
902 Horizon Plaza, 2 Lee Wing Street,
Ap Lei Chau, HK
Tel: +852 2554 9088
Fax: +852 2818 8595
Email: craig@everythingunderthesun.com.hk

CADAC UNITED ARAB EMIRATES
Picnico General Trading
PO Box 1797
Dubai
UAE
Tel. nr: +971 4 267 9992
Fax: +971 4 267 9994
Email: showroom@picnico.ae
1. General

- This appliance complies with BS EN 498:2012 and SANS 1539:2012.
- This appliance must only be used with an approved hose and regulator.
- The gas cylinder is to be used only in the upright position and located in the designated position indicated in the BBQ.
- 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!

2. Safety information

- For use with an approved hose and regulator connected to a refillable gas container not exceeding 11kg and complying with local regulation in force.

<table>
<thead>
<tr>
<th>Country of use</th>
<th>DK, FI, NO, NL, SE,</th>
<th>BE, ES, FR, IE, IT, PT, GB, CH</th>
<th>PL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appliance categories</td>
<td>$I_{SBP}^{(30)}$</td>
<td>$I_{SBP}^{(28-3037)}$</td>
<td>$I_{SBP}^{(37)}$</td>
</tr>
<tr>
<td>Allowable gases and operating pressure</td>
<td>Butane @ 28-30mBar</td>
<td>Butane @ 28-30mBar</td>
<td>Butane @ 37mBar</td>
</tr>
<tr>
<td></td>
<td>Propane @ 28-30mBar</td>
<td>Propane @ 37mBar</td>
<td>Propane/Propane mixtures @ 28-30mBar</td>
</tr>
<tr>
<td></td>
<td>Butane/Propane mixtures @ 28-30mBar</td>
<td>@ 37mBar</td>
<td>@ 28-30mBar</td>
</tr>
<tr>
<td></td>
<td>(South Africa 2.8kPa)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Five Jet Turbo Burner</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Outer Ring</td>
<td>Jet number (x4)</td>
<td>0.50</td>
<td>0.50</td>
</tr>
<tr>
<td>Inner Burner</td>
<td>Jet number (x1)</td>
<td>0.55</td>
<td>0.55</td>
</tr>
<tr>
<td>Nominal usage</td>
<td>Butane - 742 grams/hour</td>
<td>Butane - 742 grams/hour</td>
<td>Butane - 771 grams/hour</td>
</tr>
<tr>
<td>Gross nom. heat input</td>
<td>5.1 kW per burner (5.1 kW x 2 = 10.2 kW in total)</td>
<td>5.1 kW per burner (5.1 kW x 2 = 10.2 kW in total)</td>
<td>5.3 kW per burner (5.3 kW x 2 = 10.6 kW in total)</td>
</tr>
<tr>
<td>Gas supply sources</td>
<td>An approved hose and regulator connected to a refillable gas container not exceeding 11kg and complying with local regulation in force</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Country name abbreviations

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

Note: Marking 0.50 / 0.55 on the injector indicates that the size of the injector is 0.50mm / 0.55mm.

### Warning:
- Accessible parts may be hot. Keep young children away at all times.
- Do not leave the appliance un-attended whilst operational.
- The appliance consumes fuel and air for combustion and gives off gasses like carbon monoxide that could be harmful. Carbon monoxide is a clear odorless gas that causes flu-like symptoms and can cause possible death if inhaled by a person in an enclosed area without ample ventilation.
- Use protective gloves when handling hot components.
- Turn off the gas supply on the gas container after use.
- Do not modify the appliance. Modifying the appliance may be dangerous.
- Use 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. After the flame is extinguished remove the regulator and check the condition of its seal. Replace the seal if in doubt. Re-light the appliance as described in Section 3 below. Should the flame light back persistently return the product to your authorized CADAC repair agent.
- Do not modify the appliance or use it for anything which it has not been designed for.
- During use, part of the appliance will become hot, particularly the cooking areas and the hood. Avoid touching hot parts with your bare hands. The use of oven gloves is recommended.
- This appliance consumes oxygen and needs ventilation for optimum performance and for the safety of those in close proximity.
- Do not move the appliance while in use.
- The parts sealed by the manufacturer or its agent must not be altered by the user.

### Note:
- Do not obstruct the ventilation openings of the container compartment during appliance installation.
- Do not twist or pinch the hose. Ensure that it is kept away from the BBQ body so as to prevent deterioration/damage to the hose caused by heat.
- Fit one end of the low pressure hose onto the regulator nozzle, and the other end onto the BBQ nozzle by pushing the ends on as firmly as possible. Clamp into position using a hose clamp at both ends of the hose. The hose used must comply with BS 3212:1991 / SABS 1156-2 or equivalent. In South Africa the hose used must be 2.8kPa and complies with SANS 1237.
- Ensure that the connections are made securely and do not allow gas to leak.
- Check for gas leaks before using the appliance.
- For use with an approved hose and regulator connected to a refillable gas container not exceeding 11kg and complying with local regulation in force.
3. Using the appliance

- Use this appliance only on a firm level surface.
- **NB!** Before use, please ensure you insert one penlight battery (AA) into the battery compartment for the piezo igniters (See Fig 4.)
- Before use ensure that the drip cup is in place.
- Place the cylinder inside the cabinet in the space provided.
- Make sure the gas cylinder is correctly fitted to the appliance.
- Ensure the cylinder control valve is in the open position.
- 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.
- Ensure the gas cylinder is fitted or changed in a well ventilated location preferably outdoors, away from any source of ignition such as naked flames, and away from other people.
- Make sure that the gas cylinder is kept upright at all times. Hand tighten the regulator onto the cylinder until it is fully engaged.
- If there is a leak on your appliance (smell of gas) turn off the gas supply at the gas cylinder, and if the appliance was in use it will be hot. Allow to cool sufficiently before attempting any maintenance.
- Before using the appliance, please ensure you insert one penlight battery (AA) into the battery compartment for the piezo igniters (See Fig 4.)
- NOTE: 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 BBQ's are fitted with specific CADAC jets to regulate the correct amount of gas. 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, 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.
- If the flame is extinguished and unscrew the regulator. Re-fit the regulator to a full cylinder following the same precautions as described above.
- Do not over tighten as this may damage the jet. To re-assemble, reverse the above procedure.

### 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.
- Ensure the gas cylinder is fitted or changed in a well ventilated location preferably outdoors, away from any source of ignition such as naked flames, and away from other people.
- Make sure that the gas cylinder is kept upright at all times. Hand tighten the regulator onto the cylinder until it is fully engaged.
- If there is a leak on your appliance (smell of gas) turn off 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 cooking surface.
- Use the control knobs to adjust the individual burner flame intensity to the desired level by turning the knob anti-clockwise. First to ignite the burner, and further to decrease the heat intensity. To turn the burner off, Turn the control knob fully clockwise.
- 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.
- **NOTE:** Both burners are fitted with an automatic igniter.
- To light the burners manually, remove the cooking surface from its location. Ignite a match or firelighter and position it next to the 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 cooking surface.
- Use the control knobs to adjust the individual burner flame intensity to the desired level by turning the knob anti-clockwise. First to ignite the burner, and further to decrease the heat intensity. To turn the burner off, Turn the control knob fully clockwise.
- After use, first close the valve on the gas cylinder. When the flame is extinguished, close the burners control valves on the appliance by turning control knobs fully clockwise.

5. 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 BBQ's are fitted with specific CADAC jets to regulate the correct amount of gas. 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, 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.

### 5.1. Replacing a Blocked Jet

- **NOTE:** Ensure the cylinder valve is closed, then disconnect the appliance from the gas cylinder.
- Remove the cooking surface to expose the burner.
- Remove the Burner to expose the five jets.
- **NOTE:** Ensure not to mix the jets, as they differ in size, and thus will interfere with the performance and safety of the appliance.
- 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.

### 5.2. 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 2. Only an LPG hose that complies with SANS 1156-2, BS 3212 or DIN4815 may be used with this appliance.

### 5.3. Replacement of Regulator

- Use a 30mbar LP gas regulator with gas category I3/B(P/30)
- Use a 30mbar Butane regulator or a 37mbar propane regulator with gas category I3+
- Use a 37mbar LP gas regulator with gas category I3/B(P/37)
- 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 4 above.

6. 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.
7. Cleaning

- Ensure to clean your BBQ after every use. If you have not used for a long period of time, clean it thoroughly before use.
- 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. When a commercially available stainless steel cleaner is used, care 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 airborne 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.

8. 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.

9. 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>
</tr>
</thead>
<tbody>
<tr>
<td>Jet (Outer Ring)</td>
<td>0.50</td>
</tr>
<tr>
<td>Jet (Inner Burner)</td>
<td>0.55</td>
</tr>
<tr>
<td>Grill Plate</td>
<td>98504-4</td>
</tr>
<tr>
<td>Wok</td>
<td>98378</td>
</tr>
<tr>
<td>Chopping Board</td>
<td>98504-6</td>
</tr>
<tr>
<td>Wok Stand</td>
<td>98504-1</td>
</tr>
<tr>
<td>Skottel Dish</td>
<td>98504-2</td>
</tr>
<tr>
<td>Baking Stone</td>
<td>98504-5</td>
</tr>
<tr>
<td>Surefire Lighter</td>
<td>601</td>
</tr>
</tbody>
</table>

10. 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.

11. 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:

  | Valves               | 5 Years |
  | Plastic parts       | No Warranty |
  | Enamel parts        | 2 Years (Only valid if the VE has not been damaged or chipped) |
  | Painted parts       | Year |
  | Burner              | 2 Years |

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 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.
12. Assemblies cont.

12.1 Side Tables

• Repeat the above steps for the left side table.
12. Assemblies Cont...

12.2 Burners

Warning!: Please remove the plastic jet cover before installing the burner (Step 1a)

12.3 Chopping Board
12. Assemblies Cont...

12.4 Wok

Step 1a

Step 1b

Step 2a

Step 2b

12.5 Baking Stone

Step 1a

Step 1b

Step 2a

Step 2b