

ADVENTURE TO GO

USER INSTRUCTIONS

Safari Chef Model 5225

AGA Approval No. 6333

CAUTION
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 use.
Retain these instructions for future reference.

1. General

- This Appliance complies with AS2658.
- Appliance category: vapour pressure - Butane/Propane mix 85:15.
- For use with GoSystem International 2500 Butane / Propane gas mix 445g disposable threaded resealable gas cartridge or the same type threaded resealable cartridges complying with EN417.
- It may be hazardous to attempt to fit other types of gas containers.
- Nominal usage 130 grams per hour, nominal heat input 6.5Mj/hr.
- This product uses a CADAC Jet No. 25H
- 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 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 (See Fig. 2).
- 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 outside. Do not try to detect leaks using a flame, use soapy water.

3. 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, stowing 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 by turning the valve knob in an anti-clockwise direction to the open position and light the appliance burner.
- 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. 3).
- If flaring occurs, firstly check that the air holes in the mixing tube are not blocked (See Fig. 4). 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.

4. Changing the Gas Container

- Check that the burner is extinguished before disconnecting the gas container.
- To disconnect the gas container unscrew the container from the valve.
- Check the seal before replacing the gas container.
- Change the gas container outdoors and away from other people.
- To refit a previously used gas container, refer to instructions in Section 2 above. Apply the same care and checking procedures as if fitting a new gas container.

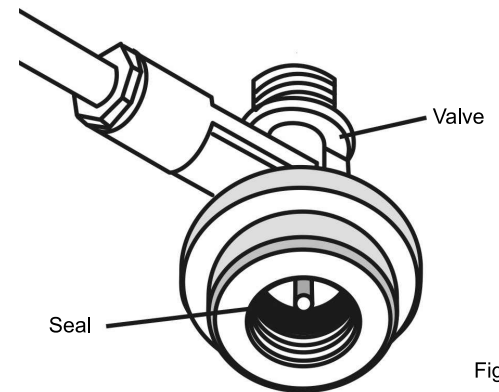


Fig. 1

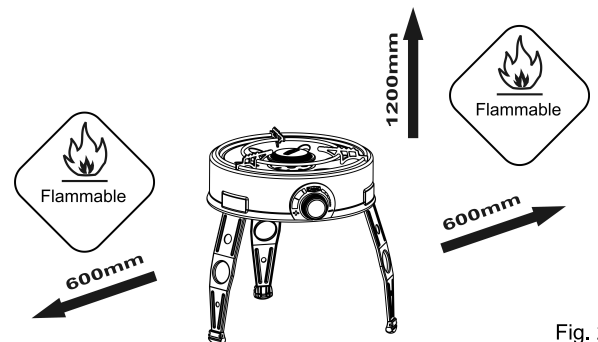


Fig. 2



Fig. 3

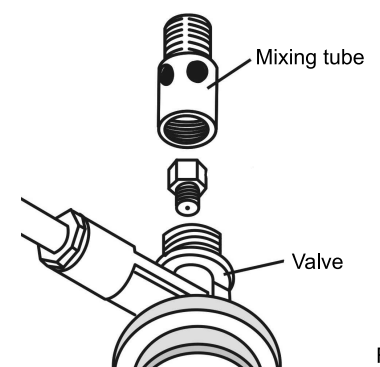


Fig. 4

5. Cooking On The Appliance

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 concentrically onto the outer ring of the potstand ensuring that it is properly seated. Place the top deflector plate and then the wire grid in the recess on the inside rim of the bottom deflector plate (See Fig. 5a). 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 to regulate the degree of heat.

Grilling

- For this type of cooking place the grill plate on the bottom deflector plate with the ribbed side of the grill plate facing upwards (See Fig. 5b). Make sure that the top deflector plate is removed and that the grill plate is securely located in the recesses in the bottom deflector plate. 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 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 (See Fig. 5c). The easy clean surface encourages the minimum use of fat for healthy cooking.

Boiling

- For this type of cooking, use the body with the pot stand. The oven dome 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. 5d). 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 directly onto the pot stand and use to prepare stir-fries, pasta dishes or paella.
- To use the Dome as an oven lid place the lid over a meal cooking on the BBQ option for convection style cooking (See Fig. 5e). 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 directly onto the pot stand.

Roasting Pan

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

6. Caring For The Grill Plate

- The grill plate 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 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 non-stick coating is perfectly safe in the dishwasher, but its surface is so easy to clean that a quick handwash does the trick. The 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.

7. Cleaning The Barbecue Unit

- To clean the deflector plates and the wire grid, 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, 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.

8. Cleaning The Body And Legs

- 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 or burner ports which will cause the unit to malfunction.

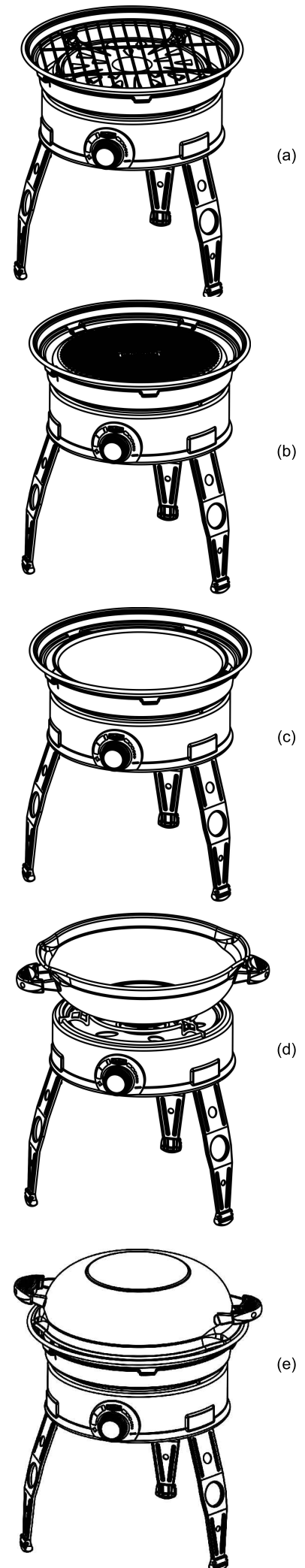


Fig. 5

9. Maintenance

- Your CADAC Safari Chef is fitted with a CADAC No. 25H jet to regulate the flow of gas (See Fig. 6). 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, unscrew the burner and remove the locknut. This will allow the valve and mixing tube to be loosened from the appliance body. Unscrew the mixing 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, reverse the above procedure. **Do not over-tighten the jet.**
- To replace the seal in the valve, 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. 6).

10. Spares And Accessories (these are not included)

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

JET No. 25H	6550S1
SEAL	6502
GRILL PLATE	6503

11. Returning The Appliance For Repair Or Service

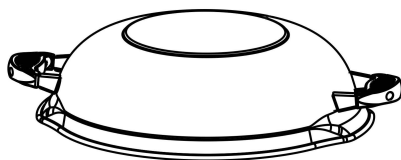
- Do not modify the appliance.
- If you cannot rectify a fault by following these instructions, contact your local CADAC distributor or details on how to return the product for repair

12. Assembly Procedure

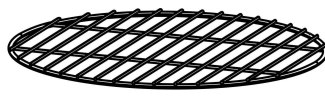
- Fit the handles to the dome by pushing the handles over the handle brackets and fastening them using the screws and nuts supplied. (See Fig. 7)
- To open the legs, turn the unit upside-down and hold the legs down while releasing the leg clip (See Fig. 8).
- WARNING:** The legs are spring loaded and will spring open once the Leg 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 is in the off position by turning the knob clockwise to its stop (See Fig. 3).
- Making sure that the gas container is kept upright, screw the container onto the valve in a clockwise direction until it is fully engaged, hand-tighten 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.

13. List Of Items

- Ensure all the below listed parts are in the packaging when you unpack the unit



Dome / Wok



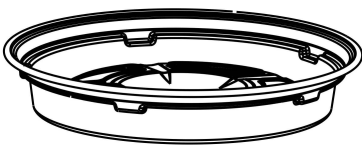
BBQ grid



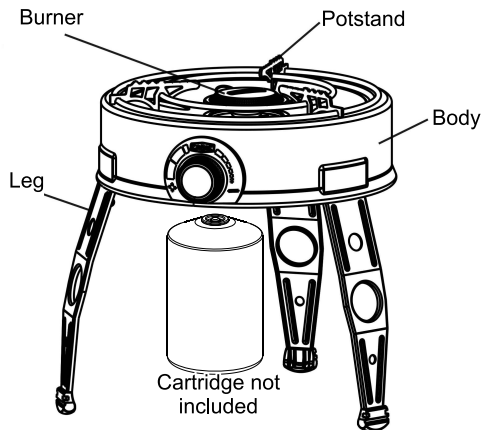
BBQ deflector



Grill plate



Bottom deflector



Stove unit

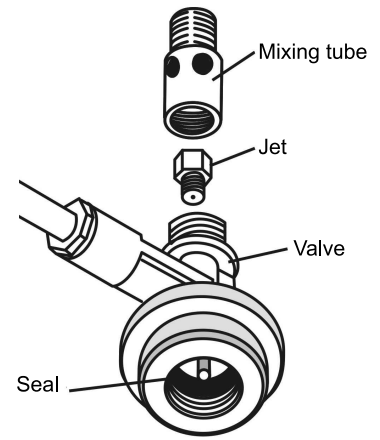


Fig. 6

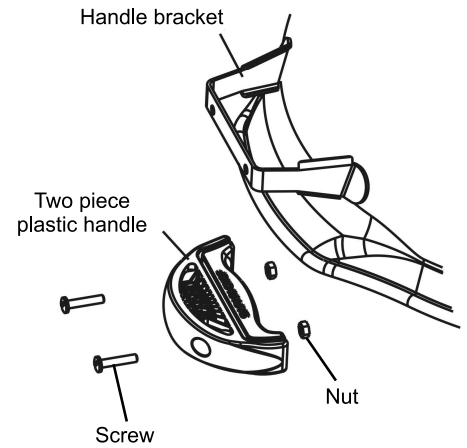


Fig. 7

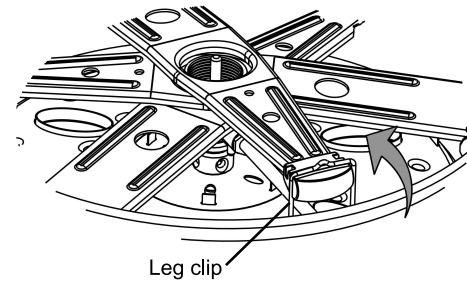


Fig. 8

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