







USER INSTRUCTIONS



















IMPORTANT

Read and follow these statements to help ensure safety and prevent property damage.

DANGER: Indicates a hazardous situation which, if not avoided, will result in death or serious injury.

CAUTION: Indicates a hazardous situation which, if not avoided, could result in a minor or moderate injury.

WARNING: Indicates a hazardous situation which, if not avoided, could result in death or serious injury.

1. Safety information

1.1 Installation and Assembly

WARNING

- . This model of barbecue is only intended for freestanding use.
- Do not use this barbecue unless all of the parts are in place and the barbecue was assembled
 according to the assembly instructions.

CAUTION

- To minimise the risk of property damage and/or personal injury, do not use an extension powersupply cable unless it conforms to the specifications listed in this user manual.
- If it is necessary to use an extension lead it must be connected to an earthed socket. Use only a 14-gauge cable with an earthed plug, suitable for use with outdoor barbecues. The maximum length for the extension lead is 4 meters. Keep the extension lead as short as possible. Examine the extension lead before use and replace if damaged.
- Make sure that the lead does not represent a trip hazard.
- · Keep the connections dry.
- Observe all local laws and regulations when using this barbecue.

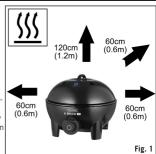
1.2 Operation

DANGER

- Use the barbecue outdoors in a well ventilated area. Do not use in a garage, building, covered walkway, tent or any other enclosed area or beneath overhead combustible construction.
- · Do not use charcoal, briquettes, liquid fuel or lava rock in the barbecue.

WARNING

- Use this barbecue only as described in this user manual. Misuse may cause fire, electric shock as in the control of the c
- This barbecue should only be connected to an earthed socket. Do not use plug adaptors.
- This barbecue should be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.
- . Do not operate the barbecue if the electrical socket is damaged.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- . Always unplug by pulling the plug. Do not pull on the cable.
- . Do not use the barbecue within 3m of any body of water, such as a pool or pond.
- Do not use the barbecue within 60cm of combustible materials. Minimum safe distances are: Above the barbecue 1.2m. At the rear and sides 60cm (See Fig. 1).
- Keep the cooking area clear of flammable vapours and liquids, such as petrol, alcohol, etc., and flammable/combustible materials.
- Should a grease fire occur, close the lid, turn the power button off, unplug the barbecue from the socket and leave the lid closed until the fire is extinguished. Do not use liquid to extinguish
- Accessible parts may be very hot. Keep young children and pets away.
- . Children should be supervised to ensure that they do not play with the barbecue.
- The use of alcohol, prescription drugs, non-prescription drugs or illegal drugs may impair the consumer's ability to properly and safely
 assemble, move, store or operate the barbecue.
- The barbecue should not be used by persons, including children, with reduced physical, sensory or mental capabilities, or lack of
 experience and knowledge, unless they have been given supervision or instruction.
- · Cleaning and user maintenance shall not be made by children without supervision.
- Do not leave the barbecue unattended during preheating or use. Exercise caution when using this barbecue. The entire fat pan gets hot when in use.
- · Do not move the barbecue during use.
- Keep any electrical supply cable away from any heated surfaces. Follow cable management instructions.
- Locate power cable away from traffic areas. Arrange the cable so that it will not be pulled or tripped over.
- · Do not use the barbecue if it is dropped or malfunctions in any manner.
- · Inspect the power cable and plug regularly for any signs of damage. Do not operate the barbecue with a damaged cable or plug.
- To protect against electric shock, do not immerse the cable, plugs, probes or barbecue in water or other liquids.
- · To prevent electric shock, do not spray liquid inside the barbecue.
- · Operate the barbecue only on a level, heat-resistant surface.
- Use heat-resistant gloves when operating the barbecue.





PLUG

SOCKET

Fig. 2

ΕN

CAUTION

- When connecting this barbecue to a power supply, ensure that the supply voltage corresponds with the voltage rating marked on the
 appliance label.
- . Do not exceed the wattage of the electrical socket.
- . This barbecue is intended for household use. Do not use for commercial cooking. Do not use as a heater.
- Do not use the barbecue in any vehicle or in any storage or cargo area of any vehicle. This includes, but is not limited to, cars, lorries, estate cars, mini-vans, sports utility vehicles, mobile homes, caravans and boats.

1.3 Storage and/or Non-use

CAUTION

- Allow the barbecue to cool before moving, cleaning or storing it.
- · Cover the barbecue only when it is cool.

2. Product Features



2.1 Feature Descriptions

- A The lid of the barbecue is high enough to provide ample room for barbecuing whole chickens and roasts.
- B A LED screen serves as a digital thermometer displaying the cooking surface temperature until the set temperature is reached. This ensures a precise and accurate temperature reading of your barbecue.
- C The control knob is easy to use. Push and hold to turn the unit on or off. Turn clockwise to increase the desired temperature or turn anti-clockwise to reduce the desired temperature. A quick double click switches between °F or °C.



CAUTION!

DO NOT TOUCH THE BODY, DOME OR HEAT COIL WHILE IN USE.

ACCESSIBLE PARTS MAY BE VERY HOT.





2.2 Cooking Surfaces



$\label{eq:NOTE: Item F is placed onto item H when in use.}$



D GRILL@BRAAI 40

(Not included, optional)

- · Ceramic non-stick coated cooking surface.
- The grid locates in the fat pan (I).
 - Do not use metal cooking utensils as this will cause damage to the ceramic non-stick coating.
- Ideal for multiple cooking variations: The ribbed side is ideal for grilling meats e.g. steaks, fish and hamburger patties, while the flat side is perfect for traditional breakfasts, pancakes and stir-fries.
- WARNING: We recommend the use of gloves when handling the grid.

E) BBQ@PLANCHA 40

(Not included, optional)

- Ceramic non-stick coated cooking surface.
- The grid locates in the fat pan (I).
- Do not use metal cooking utensils as this will cause damage to the ceramic non-stick coating.
- Ideal for grilling meats e.g. steaks, fish, chicken and hamburger patties and is easy to clean.
- WARNING: We recommend the use of gloves when handling the grid.

F) PIZZA STONE PRO 40

(Not included, optional)

- 12mm thick baking stone that can withstand temperatures of up to 300°C.
- WARNING: We recommend the use of gloves when handling the baking Stone. Please read pizza stone manual carefully before use.

G) BBQ GRID

(Included)

- Ceramic non-stick coated cooking surface.
- . The BBQ Grid locates in the fat pan (I).
- Do not use metal cooking utensils as this will cause damage to the ceramic non-stick coating.
- Ideal for grilling meat, fish, chicken and vegetables.
- WARNING: We recommend the use of gloves when handling the BBQ Grid.

H) ACCESSORY STAND

(Included)

- Nickle-plated pot stand, to support most standard size pots.
- WARNING: We recommend the use of gloves when handling the Pot Stand.

FAT PAN

(Included)

- · Removable grease collector.
- · Easy to clean.
- Dishwasher safe.

NOTE: When using items D, E & G, we recommend to remove the flame tarner for best heat results. Below illustrates how to remove the flame tarner from the grid.





3. Operating the Barbecue

PREHEAT THE BARBECUE

- Push and hold in the control button (C) until the barbecue turns on, turn the control button clockwise to increase the temperature, leave for approximately 3-5 minutes at 200°C to preheat the cooking surface. Over heating without food will damage the cooking surface ceramic coating.
- Preheating the barbecue is critical to successful barbecuing. Preheating helps to prevent food from sticking to the cooking surface and gets the cooking surface hot enough to sear properly. Use a high quality cooking oil or spray for an optimal and long lasting cooking experience.

CONTROL BUTTON FUNCTIONS

- Push and hold to turn the unit on or off.
- . Turn clockwise to increase the desired temperature or turn anti-clockwise to reduce the desired temperature.
- · A quick double click switches between °F or °C.
- Temperature Setting: Once you have turned the control knob to set the desired temperature, release the control knob and the display will flash 3 times to confirm the set temperature. The barbecue will now begin heating until it reaches the set temperature. The display will show the progress from current temperature until it reaches the set temperature. Note that the temperature shown on the display is the set temperature selected, once food is placed on the cooking surface, the cooking temperature of your cooking surface will drop due to the food being cold. The display will still show the set temperature you set it to and will heat up until it reaches the set temperature.

AMBIENT CONDITIONS

- · Barbecuing in a colder climate or at a higher altitude will extend your cooking time.
- · Sustained wind will lower the barbecue's internal temperature.
- Cooking surfaces are easily interchangeable.

4. Cleaning

- . Allow the barbecue to cool down before you clean it.
- Use a damp cloth wrung out in a solution of soapy water to clean the exterior area.
- The grill plate is coated with a tough durable ceramic non-stick coating that has been used with great success on some of the best
 cookware in the world. Never the less, taking care of it can help you to enjoy extra years of healthy, easy, non-stick cooking.
- Whilst the non-stick coating is very durable, it can easily be damaged by the use of metal cooking utensils. It is therefore
 recommended that only plastic or wooden utensils be used when cooking.
- Always allow the grill plate to cool before immersing it in water.
- · Make sure that the barbecue does not get submerged in water. Wipe the barbecue completely dry before use.
- . Do not use abrasive cleaners as they may damage the surfaces.
- · Clean the barbecue after each use. After cleaning recondition the cooking surface with a light wipe of oil.
- Do not use any high-pressure steam equipment or a water jet to clean the barbecue.
- · Remove the fat from the moat of the fat pan.
- NOTE: For stubborn stains, CADAC cleaner (P/C: 8629) may be used.
- If you clean and maintain your barbecue on a regular basis, the life of your barbecue will extend and possibility of problems will
 decrease.

5. Storage

- Always allow the barbecue to cool down before storing.
- Always unplug by pulling the plug. Do not pull on the cable.
- · Cover the barbecue only when it has cooled down.
- · Always store the covered barbecue in a warm and dry place.

6. Returning the appliance for Repair, Service & Warranty

- Do not modify the barbecue. This may cause the barbecue to become unsafe. Any modifications will render the CADAC warranty null
 and void.
- If you cannot rectify any fault by following these instructions, contact your local CADAC distributor for advise, inspection or repair instructions.
- Please keep all proof of payments and the installation certificate for warranty purposes, if these cannot be supplied then all warranties will be considered void.
- This CADAC barbecue is guaranteed by CADAC for a period of 5 years LIMITED warranty against factory fault.



7. Spares & Accessories

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

Spares

Item	Spare No.
Dome Handle	5610-SP001
Accessory Stand	5600-SP004

Item	Spare No.	
Dome	5840-SP001	
Location Pad	5610-SP006	

Item	Spare No.
Fat Pan	5840-SP004
Glass Ring	5840-SP005

Accessories

Item	Spare No.
BBQ@Plancha 40	5610-200

Item	Spare No.
	98433
Pizza Stone Pro 40	

Item	Spare No.
	5610-400
Grill@Braai 40	

8. Troubleshooting

Error Code	Code Meaning	Solution
E1	Probe for Grid damaged or not connected.	Unplug your appliance and restart, if the problem continues, contact your local CADAC dealer.
E2	Probe for Grid damaged or short-circuited.	Unplug your appliance and restart, if the problem continues, contact your local CADAC dealer.
E3	Probe for Main Board damaged or not connected.	Unplug, allow the appliance to cool and then restart, if the prob- lem continues, contact your local CADAC dealer.
E4	Probe for Main Board damaged or short- circuited.	Unplug, allow the appliance to cool and then restart, if the prob- lem continues, contact your local CADAC dealer.



9. Warranty

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

Plastic parts: No Warranty
Enamel parts: 5 Years
Heating Coil: 2 Years
Ceramic Coated parts: 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. 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. 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 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.

To enjoy and ensure longevity of your CADAC product, please refer to the cleaning and maintenance section of the user manual.



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