



LIVE THE BRAAI LIFE

SKOTTEL BRAAI GRILL ② BRAAI PAELLA BRAAI

MODEL No 8309T-13



SKOTTEL BRAAI



PAELLA BRAAI



GRILL2BRAAI



USER INSTRUCTIONS

CAUTION

For Outdoor use only! This appliance may not be used in an exterior enclosed balcony, porch or entertainment area.

IMPORTANT

Read these instructions carefully so as to familiarise yourself with the appliance before use.
Retain these instructions for future reference.

GB**I. GENERAL**

- This Appliance complies with BS EN 498:2012 and BS EN 484:1998
- This appliance shall only be used with an approved hose and regulator.
- The gas cartridge/refillable cylinder is to be used only in the upright position.
- Note: To ensure satisfactory operation when using a cartridge always start up with a full cartridge and only when the intended period of continuous operation is less than approximately 45 minutes.
- Gas appliances require ventilation for efficient performance and to ensure the safety of users and other persons in close proximity as the appliance consumes oxygen.
- Use Outdoors Only

2. TECHNICAL AND MODEL SPECIFICATIONS**Table 1**

8309T-13				
Country of use	DK, FI, NO, NL, SE, AT, DE	BE, ES, FR, IE, IT, PT, GB, CH	PL	AT,DE
Appliance Categories	I _{3B/P} (30)	I ₃₊ (28-30/37)	I _{3B/P} (37)	I _{3B/P} (50)
Allowable gases and operating pressure	Butane @ 28-30mBar Propane @ 28-30mBar Butane/Propane mixtures @ 28-30mBar	Butane @ 28-30mBar Propane @ 37mBar	Butane @ 37mBar Propane @ 37mBar Butane/Propane mixtures @ 37mBar	Butane @ 50mBar Propane @ 50mBar Butane/Propane mixtures @ 50mBar
Nominal usage	218 grams/hour	218 grams/hour	218 grams/hour	218 grams/hour
Gross nom. heat input	3.0 kW	3.0 kW	3.0 kW	3.0 kW
Jet Number	85		81	74
Gas supply sources:	An approved hose and regulator connected to:			
a)	A refillable gas container not exceeding 11kg and complying with local regulation in force			
b)	CA 445 / CA500 Cadac or equivalent EN 417 compliant disposable cartridge			

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

3. SAFETY INFORMATION

Hose

- The hose must be checked for wear or damage before every use and before connecting to the gas container.
- Do not use the appliance if it has a damaged or worn hose. Replace the hose.
- Do not use an appliance that is leaking, damaged or which does not operate properly.

Gas Container

- 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.
- Keep gas containers away from heat and flame. Do not place on a stove or any other hot surface.
- Gas cartridges/refillable cylinders are to be used only in the upright position so as to ensure proper fuel withdrawal. Failure to adhere to this may cause liquid discharge from the gas container resulting in a dangerous operating condition.
- Do not try to remove the cylinder whilst the unit is in operation.
- The gas cylinder must be disconnected from the appliance after use or when in storage.
- Not for use with a remote gas supply.

Assembly and use

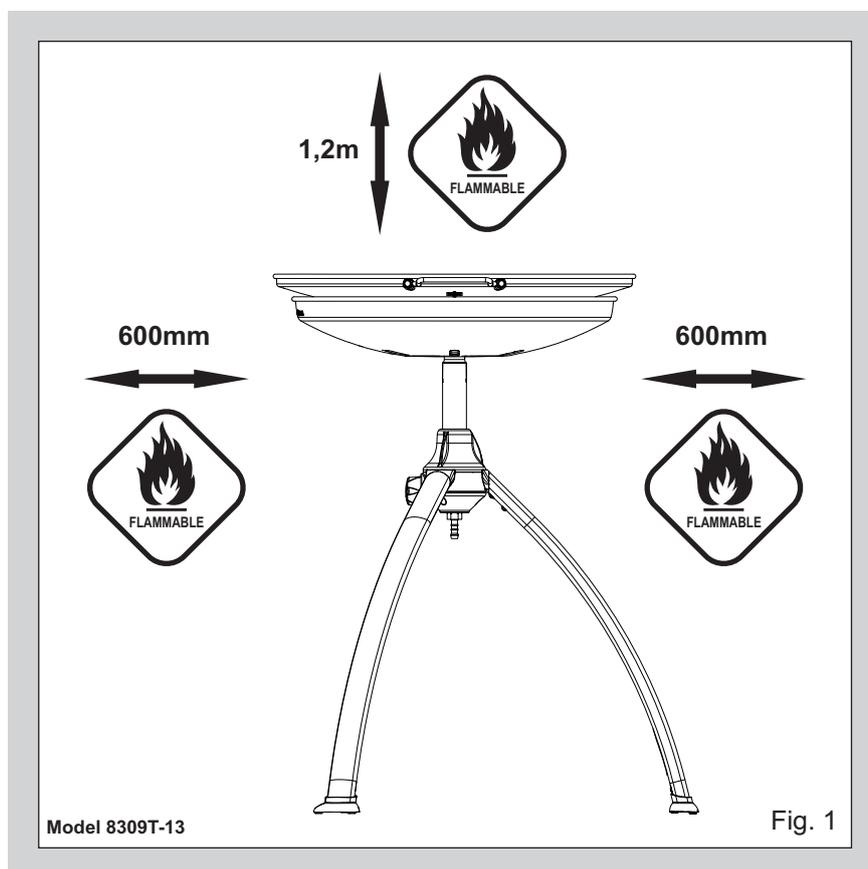
- Use only on a firm level surface.
- Do not move the appliance whilst the unit is in operation.
- Do not cover up or change the Burner Pan (F) air holes on the Base Plate, as it will influence the flow of air to the Stem Air Holes located inside the Tripod Housing (J). This, in turn, will affect the performance of the product and may lead to an unstable flame
- 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.1)
- **Caution:** Accessible parts may become very hot, the use of protective gloves is recommended.
- Keep young children away from the appliance.
- Use Outdoors Only

Light back

- In the event of light back (where the flame burns back and ignites inside the burner or venturi housing), immediately turn off the gas supply by firstly closing the control valve on the gas container and then the appliance valve (M). After the flame is extinguished, remove the regulator and check the condition of the seal; replace the seal if in doubt. Re-light the appliance as described in Section 9 below. Should the flame persistently light back, return the product to your authorised CADAC repair agent.

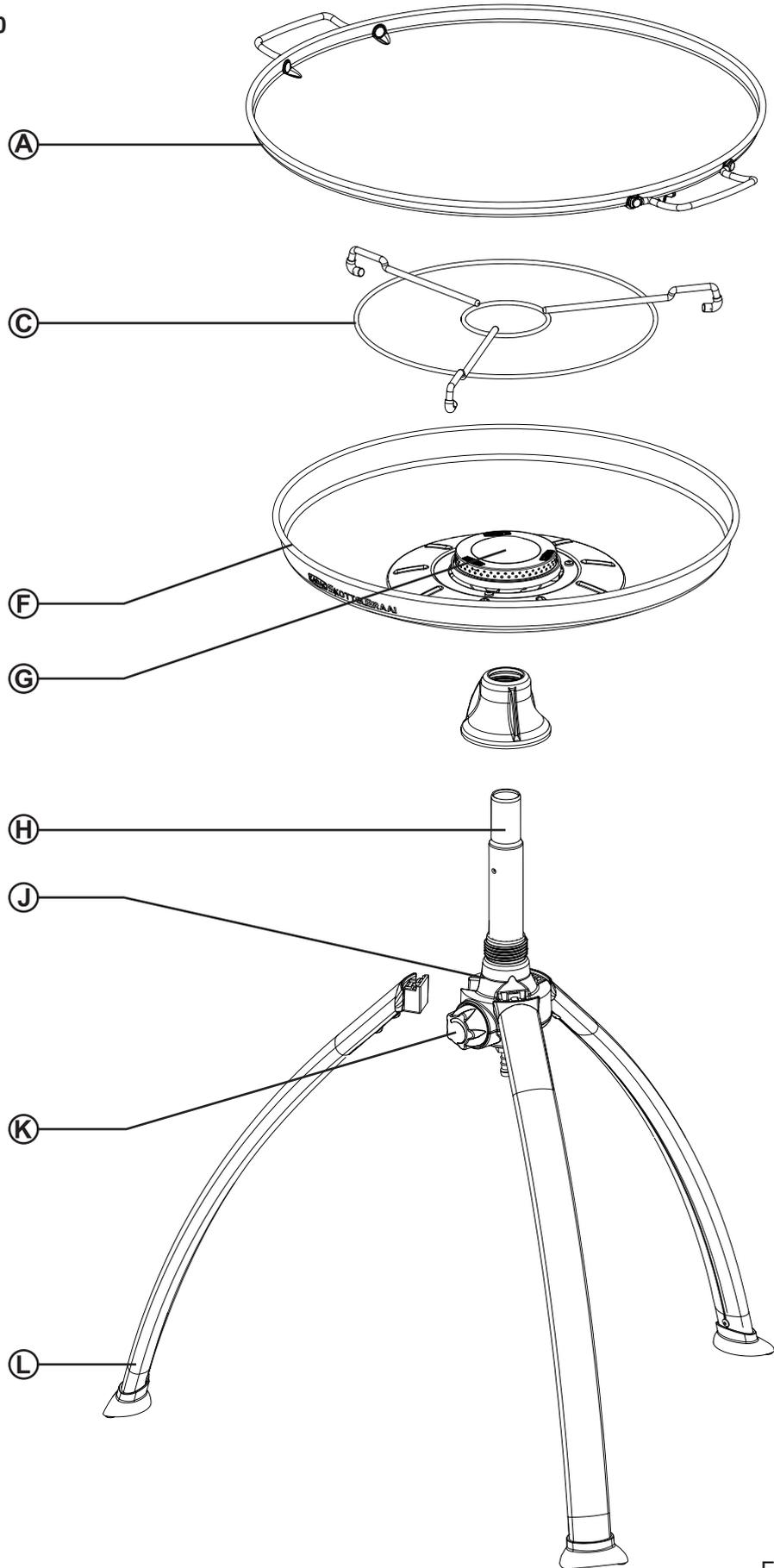
Leaks

- 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.
- The correct way is to smear the joints with soapy water. If a bubble or bubbles form then there is a gas leak. Immediately turn off the gas supply firstly by closing the control valve on the gas container 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.



4.1 EXPLODED VIEW

SKOTTEL BRAAI PRODUCT CODE: 8309-10



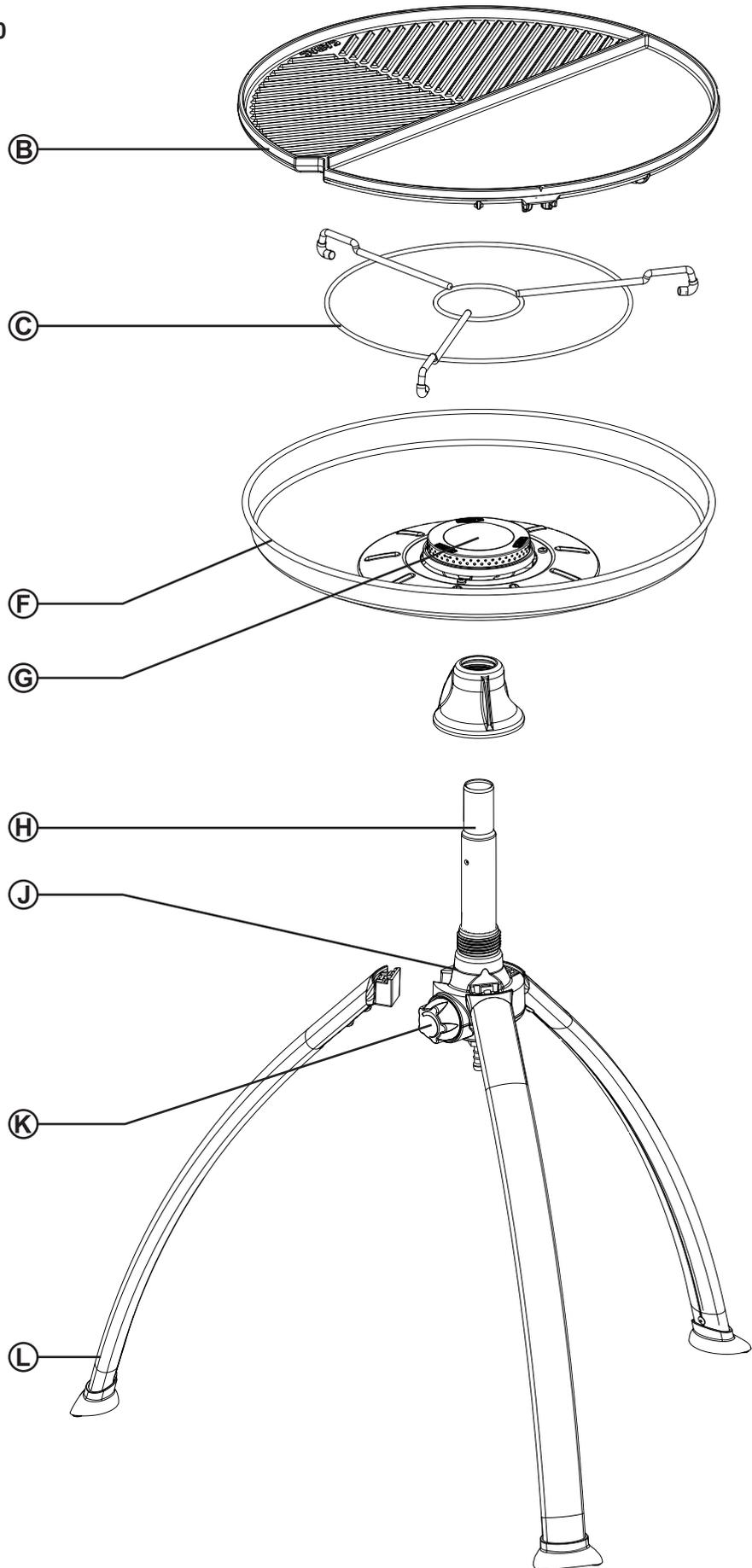
PARTS LIST

- A. Skottel Dish
- C. Pot Stand
- F. Burner Pan
- G. Burner
- H. Stem
- J. Tripod Housing
- K. Control Knob
- L. Leg
- M. Valve
- N. Lock Nut
- O. Jet
- P. Valve Tailpiece

Fig. 2a

4.2 EXPLODED VIEW

GRILL ② BRAAI
PRODUCT CODE: 8309-20



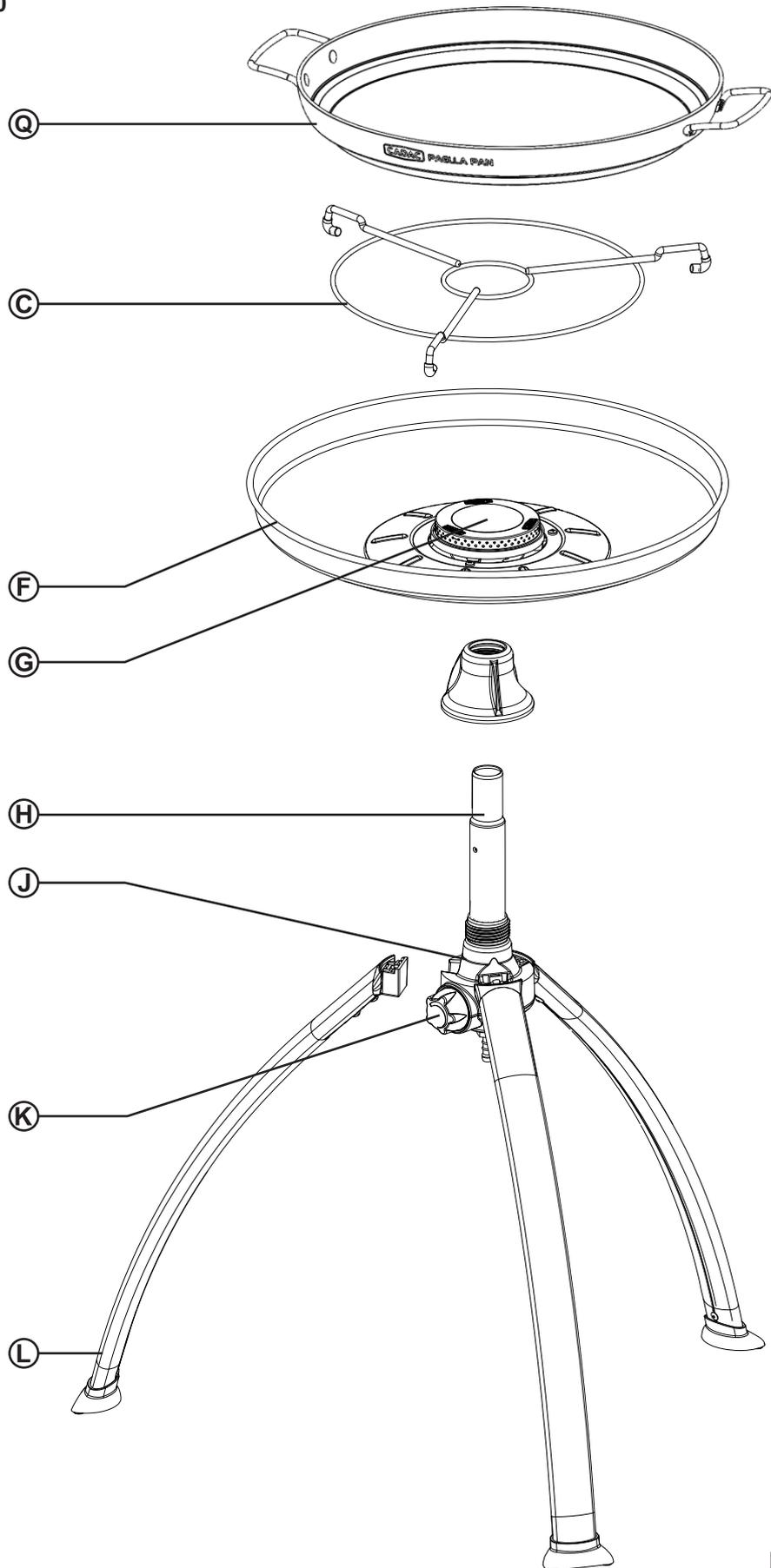
PARTS LIST

- B. Grill2Braai Grid
- C. Pot Stand
- F. Burner Pan
- G. Burner
- H. Stem
- J. Tripod Housing
- K. Control Knob
- L. Leg
- M. Valve
- N. Lock Nut
- O. Jet
- P. Valve Tailpiece

Fig. 2b

4.3 EXPLODED VIEW

PAELLA BRAAI PRODUCT CODE: 8309-30



PARTS LIST

- Q. Paella Grid
- C. Pot Stand
- F. Burner Pan
- G. Burner
- H. Stem
- J. Tripod Housing
- K. Control Knob
- L. Leg
- M. Valve
- N. Lock Nut
- O. Jet
- P. Valve Tailpiece

Fig. 2c

5. ASSEMBLY INSTRUCTIONS

- **Note:** The hose and regulator are not supplied. For details contact your local stockist.

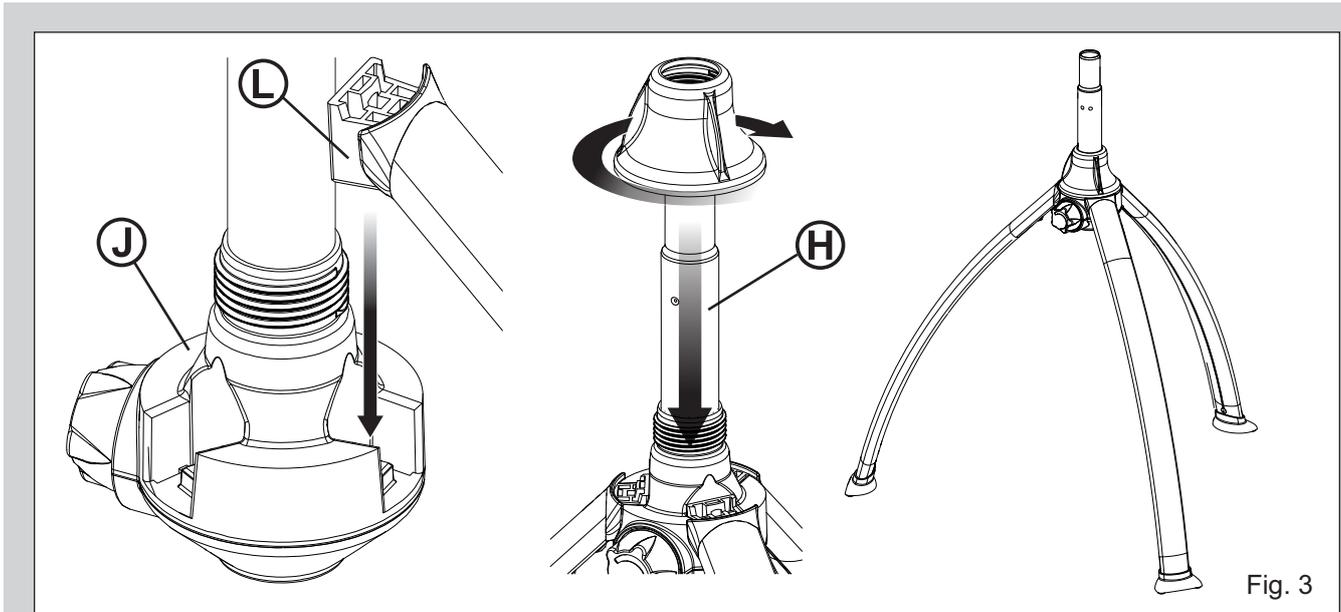


Fig. 3

- I 3B/P (30), I 3+ (28-30/37) and I 3B/P (37).

Appliance categories:

(DK, FI, NO, NL, SE, AT, DE, BE, ES, FR, IE, IT, PT, GB, CH)

On the other end, attach a suitable 30mbar low-pressure

(I3B/P (30) : 30mbar Butane/Propane configurations regulator; I3+(28-30/37): 30mbar Butane regulator or 37mbar Propane regulator); I3B/P(37): 37mbar Butane/Propane configurations regulators). Again making sure that the hose is well seated. The type of hose used shall comply with the relevant EN standard and locate requirement. In South Africa the regulator used must comply with SABS 1237.

- I 3B/P (50) Appliance category: (AT, DE)

Screw a Hose with the correct threaded fittings on each end, onto the left hand 1/4" BSP thread of the Valve (O) (Fig.4). Attach a suitable 50mbar low-pressure regulator on the other end of the hose. The hose used must comply with DIN 4815 part 2 or equivalent.

- The hose length should be no less than 800mm and shall not exceed 1.5m. Check the expiry date on the hose and replace when necessary or when national conditions require it.
- Do not twist or pinch hose. Do not route the hose in any manner that will cause it to come into contact with any surfaces that would become hot during use.
- Before fitting your gas cylinder (Section 7), ensure that the Valve (M) is in the OFF position by turning the Control Knob (K) clockwise to its stop position. (See Fig.8 a, b)
- Fit the Burner Pan(F) onto the Stem(H), and ensure is sealed properly.(Fig 5)

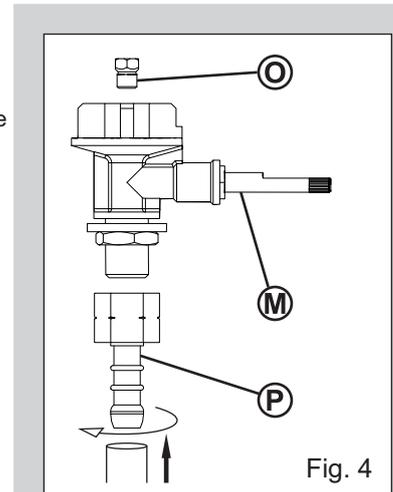


Fig. 4

6. FITTING AND CHANGING THE GAS CONTAINER

- Before fitting the regulator to a gas container, ensure that the seal on the regulator is in position and in good condition. This should be done with every connection.
- Ensure that the gas container is fitted or changed in a well-ventilated location, preferably outdoors, away from any source of ignition such as naked flames or electric fires and away from other people.
- Making sure that the gas container is kept upright, screw the regulator onto the container until it is fully engaged. Hand-tighten only.
- 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 using soapy water only, which is applied to the joints. The formation of bubbles will indicate the 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 container, firstly close the container valve (if fitted) and then turn the Control Knob (K) clockwise to its stop position. Ensuring that the flame is extinguished, unscrew the regulator. Refit a full container following the same precautions as described above.

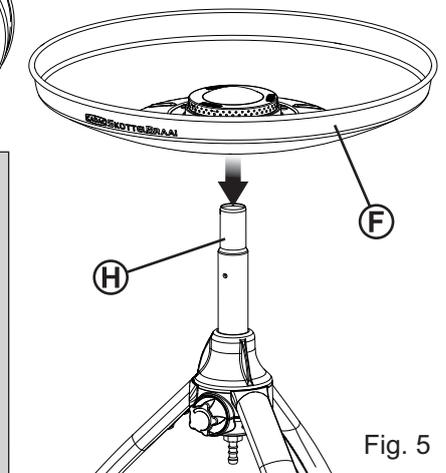
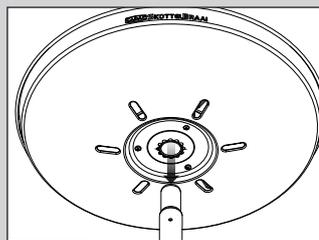


Fig. 5

7. USING THE APPLIANCE

Caution: As accessible parts become very hot, the use of oven gloves is advisable. Keep young children away from the appliance.

- Assemble the tripod as described in Section 5
- Place the Burner Pan (F) on the stem and tripod assembly.
- Light the appliance as described in Section 8.

For Skottel Braai

- To prepare the Skottel Braai for use place it onto the Burner Pan (F) so that all three Locators (V) (Fig.7a) will properly mate with the lip on the circumference of the Burner Pan(F) thus ensuring a stable fitment.
- Cooking temperatures are easily adjusted to suit your own requirements by turning the Control Knob (K) to regulate the degree of heat. A feature of the Skottel BBQ is that it offers various heat zones (See Fig.7b). This is very useful as some foods cook quicker than others and the food that is ready first, can be moved to the cooler areas of the dish to keep warm whilst the balance of the food is still cooking.

For Grill2Braai

- To prepare the aluminium grill plate for use, place it on the top edge of the fat pan, ensuring all locating feet are securely positioned.

For Paella Pan

To use the paella pan you need to place it on top of the pot stand. Do not heat paella pan on full flame with no food inside.

- Adjust the heat as required by adjusting the gas flow on the control knob and start cooking.
- After completion of cooking close the valve and remove the cooking surface after it has cooled down.
- After cooking and cleaning, pack the unit away for re-use.

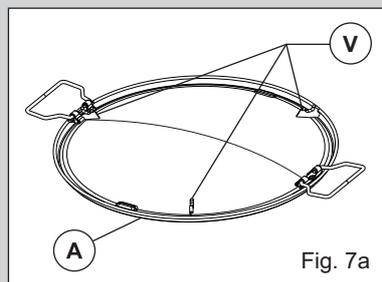


Fig. 7a

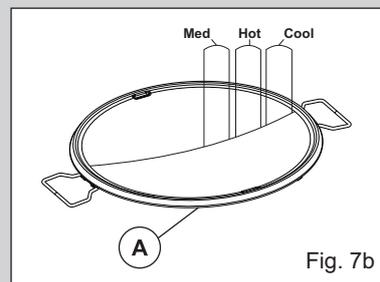


Fig. 7b

8. LIGHTING THE APPLIANCE

Precautions to observe before lighting.

- After prolonged storage, inspect the Burner Pan air holes for insects such as spiders, which could affect gas flow. If there is any evidence of insects / nests, the Base Plate must be removed and any foreign material cleaned out. After checking, re-fit all components into the prescribed position.
- Use this appliance only on a firm level surface.

General

- The Control valve is closed by turning the control knob (K) clockwise to its "OFF" position and opened by pushing and turning anti-clockwise.
- Adjust the flame intensity to the desired level by turning the Control knob (K) clockwise to decrease the flame and anti-clockwise to increase it (See Fig.8a & b).
- When cooking food with a high fat content, flaring may occur if the selected heat setting is too high. Should this happen, turn the heat down until the flaring ceases.
- Do not move the appliance when in use, apart from being an unsafe practice to move the appliance whilst lit it may cause flaring.
- After use, first close the valve on the gas container (where applicable). When the flame has extinguished, close the valve on the appliance by turning the Control Knob (K) fully clockwise.

Lighting up using a match or BBQ lighter (See Fig. 8a and 8b)

- To light the appliance, light a match or barbecue lighter. Open up the Control valve slightly (K) as described under 'General' and light the appliance Burner (G). When starting cold, the appliance may be lit from the top (See Fig.8b) prior to fitting the desired cooking surface onto the Burner Pan (F).

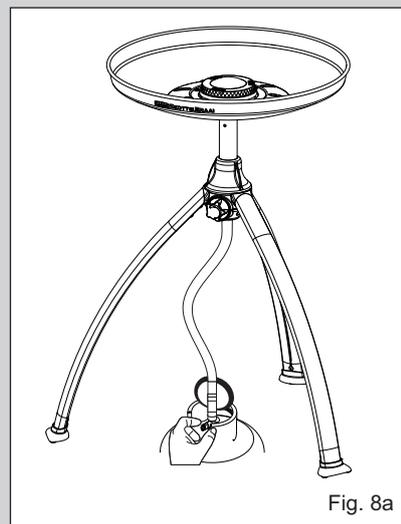


Fig. 8a

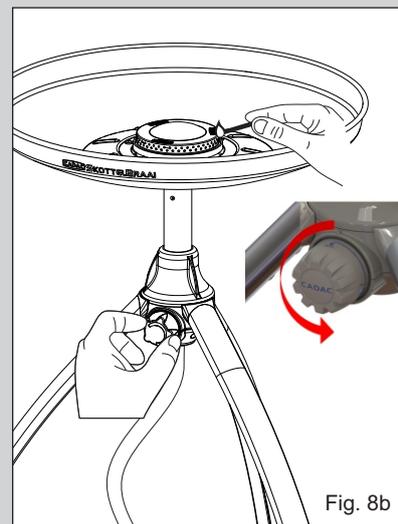


Fig. 8b

9. GENERAL MAINTENANCE

- This appliance does not require scheduled maintenance.
- Replacing a Blocked Jet:
- Your appliance is fitted with a specific size jet (O) to regulate the correct amount of gas.
- Should the hole in the Jet (O) become blocked, this may result in a small flame or no flame at all. Do not attempt to clean the Jet (O) with a pin or other such device as this may damage the orifice, which could make the appliance unsafe.
- To replace the Jet (O): Unscrew the 3 screws on the bottom housing cover and remove cover.
- Remove Valve base plate assembly by unscrewing the six self-tapping screws fixing it to the Tripod housing (J) and subsequently remove the Valve (M) from the Housing simply by sliding it out.
- The Jet (O) will now be accessible at the top of the Valve (M).
- Unscrew the Jet (O) from the Valve (M) using a suitable spanner.
- Do not use pliers on the jet as this may damage the jet, making it unusable or impossible to remove. Screw the new jet into the valve. Do not over-tighten as this may damage the jet.
- Re-fit the valve and baseplate in the reverse order of assembly. When re-fitting the valve, ensure that the valve spindle aligns with slot in the Tripod housing.
- Reconnect the gas supply as described in the Assembly Instructions
- Replacing the Hose:
- The fitting of a hose is described in Section 6 - Assembly of the Appliance.

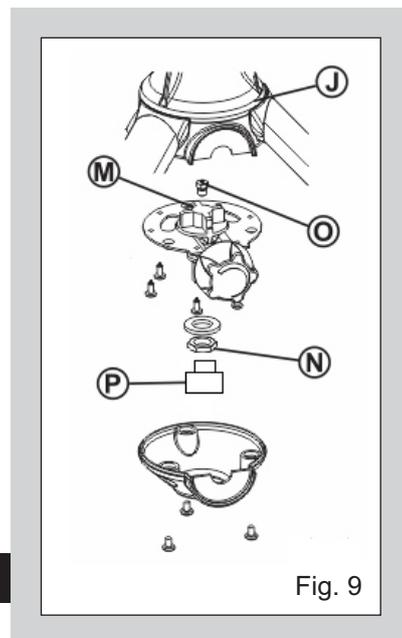


Fig. 9

10. CLEANING

- Note: For Parts Reference (See Fig.2)**

For Skottel Braai

- After cooking, leave the burner on low with soapy water in the cooking dish to soften cooking residue. When satisfied that excess fat has been removed, wash the Skottel BBQ (A) in warm water using a suitable non-abrasive detergent. Do not use sharp metal objects or abrasive detergents on the vitreous enamel coated surface.
- After cleaning recondition the surface with a light wipe of oil.
- Remove the fat from the moat of the Burner Pan (F), wash it with warm water using a suitable non-abrasive detergent. Do not use sharp metal objects or abrasive detergents.

For Grill2Braai & Paella Pan

- 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.
- 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 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.
- 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 use of abrasive detergents is not recommended, as this will permanently damage the non-stick surface.
- After cleaning recondition the surface with a light wipe of oil.
- Remove the fat from the moat of the Fat Pan.
- Note:** For stubborn stains, oven cleaner may be used.

II. STORING AND CARRYING

- Always allow the unit to cool down before packing any part into its bag.
- Always store your CADAC Braai in the supplied bags, in a dry environment, preferably off the ground. This is especially important for the Burner pan stored in the Main bag so as to prevent the ingress of dirt or insects that may affect the gas flow.
- Should the appliance operate abnormally after storage and all checks referred to in Sections 4 & 7 have not isolated any problem, the Venturi may be blocked. A blocked Venturi would be indicated by a weaker yellowish flame or no flame at all in extreme cases. Under these circumstances it will be necessary to remove the Burner (G) as described under Section 10 - General Maintenance, and to check and thoroughly clean out any foreign matter which may have gathered in the Venturi.

12. RETURNING THE APPLIANCE FOR REPAIR OR SERVICE

- Do not modify the appliance, as this could be dangerous.
- If you cannot rectify a fault by following these instructions, contact your local CADAC distributor for details on how to return the product for attention.
- Your CADAC Appliance is guaranteed by CADAC for a period of 2 years against factory fault.

13. SPARES AND ACCESSORIES

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

SPARES			
Jet No. 85 (13B/P(30) & 13+(28-30/37))	740-SP030	Skottel	8309-SP002
Jet No. 81 (13B/P(37))	740-SP028	Pot Stand Rubber Feet	8309-SP005
Jet No. 74 (13B/P(50))	740-SP015	Burner Pan Assembly	8309-SP006
Pot/Paella Stand	8309-SP001	1/4" BSP LH tailpiece and Nut	8154-6
Burner Assembly	8309-SP003		

ACCESSORIES	
Pizza Stone	98368
Dual Power Pak	346-10
Vertical EN417 Regulator Assembly	349
Skottel	8309-100
Grill2Braai	8910-100
Paella Pan 47	5758