

Since 1983

CHAD-O-CHEF

Lifestyle products



BOMA BRAAI ASSEMBLY & OPERATION INSTRUCTION MANUAL

Please read these instructions carefully before assembly. Use and retain them for future reference.



WOOD / CHARCOAL





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Thank you for purchasing your new CHAD-O-CHEF - Boma Braai, manufactured to the highest quality standards. This appliance is designed to give users years of trouble free and efficient service. Please read the following instructions carefully.

The manufacturer and /or its agents and distributors will not be held responsible for injuries or damages caused by faulty or incorrect installation, or use of the appliance.

<u>Please note:</u> This appliance must be installed on a perfectly level surface to function correctly.

TECHNICAL DATA - SPECIFICATIONS

SPECIFICATIONS	RUSTIC FINISH	BLACK FINISH	
Model	BBR800-C	BBR800-M	
Material Type	Corten Steel, Mild Steel Mild Steel		
Mass	134 kg	134 kg	
Dimensions	1020x1130x990	1020x1130x990	

Important Information For the USER:

This appliance should only be installed outdoors, or indoors where there is sufficient fume extraction directly above the unit.

You should only sign for acceptance of the installation when the installation is completed to your satisfaction.

Note that if the guarantee card is not signed by yourself and the installer and returned to the manufacturer, the product guarantee will be deemed invalid.

Important information for the INSTALLER:

This appliance must be installed on a perfectly level surface for the safe and correct working of the unit.

Test for levelness of the cooking surface with a bubble guage, and adjust at the foot of the braai until perfectly level.

SAFETY INFORMATION

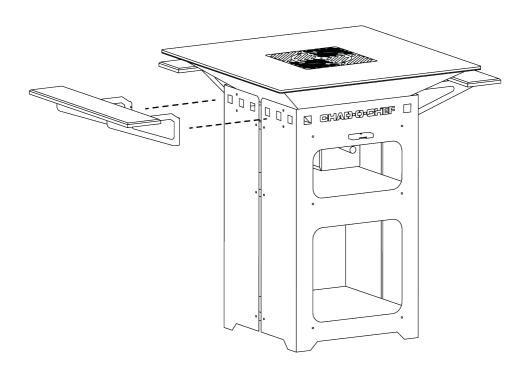




- Ensure that the Boma Braai is installed in an open area with ample space surrounding and above the unit.
- Ensure that the braai is installed on a perfectly level surface, as this ensures correct run-off of excess fats during cooking. (Heated fats will always run toward the lowest edge)
- Keep young children away from the appliance when in use.
- Do not touch the top cooking surface, or fire base with your bare hand during use, as this could result in personal injury.
- Do not fully cover the central aperture with a solid cooking plate, as this will block off all airflow through the braai, extinguishing the fire.
- Use only dry wood as wet wood will not burn correctly providing insufficient heat and ultimately extinguishing the fire.
- Ensure that the appliance is used away from flammable materials.
- Do not remove the model serial plate that is attached to your appliance. This
 contains important information in addition to the serial number of the unit
 which the manufacturer will require should you need to make a service call.

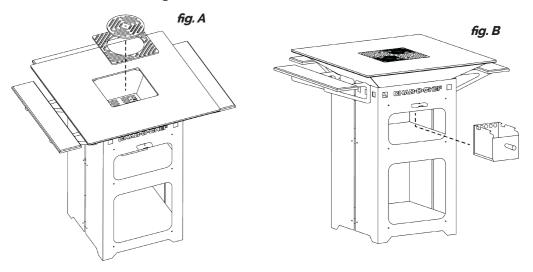
PREPARING THE CHAD-O-CHEF BOMA BRAAI FOR USE

- Ensure that any protective film is removed from all surfaces prior to first use of the appliance.
- Attach the three (3) Side Tables using the provided screws
- Check that the 'Ash Box' is inserted correctly before igniting the Boma Braai.
- Check that there are no flammable materials close to the appliance.
- You are now ready to light the CHAD-O-CHEF Boma Braai for the first time.



IGNITING THE APPLIANCE (BEFORE USE)

- Only use dry wood in the Boma Braai, as wet wood will not burn effectively.
- Remove any covers as well as the 2x centre griddles, in order to access the Central aperture, as depicted in fig. A
- Ensure the Ash Box is inserted correctly onto the provided hooks, as depicted in fig. B
- · Open the 'Airflow Control' fully.
- Start by stacking thin kindling wood through the central aperture, and allow gaps for sufficient airflow through the wood during ignition.
- After igniting the appliance, keep adding wood slowly until the flames reach a desired height.
- Monitor the fire and add wood & charcoal as needed, to maintain enough heat in the cooking surface.



EXTINGUISHING THE APPLIANCE (AFTER USE)

- To turn off the appliance, cease adding more fuel to the unit and shift the 'Airflow Control' inwards to block further airflow into the unit, and let the unit cool down naturally.
- When grilling is finished, use the optional Scraper to clean excess build up off the cooking surface, then season with cooking oil to prevent oxidation.

CARE & MAINTENANCE

- Besides normal cleaning required after use, it is advised that you 'season' the cooking surface with a thin layer of cooking oil shortly after use, to prevent oxidation on the cooking surface.
- It is highly recommended that you check the cooking surface for oxidation often, and apply regular maintenance, to prolong the lifespan of your beloved Boma Braai.
- Before undertaking any cleaning or maintenance work on the Boma Braai, ensure that it has had time to cool down to a safe temperature.
- CHAD-O-CHEF appliances are made from specialised Steels. Whilst this is a very durable material, its surface can be damaged by infrequent cleaning and maintenance, or the application of unsuitable cleaning materials or methods.
- To clean the external surfaces of the appliance, use only non abrasive
 detergents such as washing up liquid or cream based Handy Andy to
 remove excess fat or grease. Never use oven cleaner or any caustic cleaner,
 abrasive cleaning solvents, scouring powders, metal polish, silverware
 cleaners or any type of scouring pads as this will permanently damage the
 surface.
- To clean the Braai Grids remove from the appliance and soak in hot
 detergent solution or place in the dishwasher. Braai Grids may be cleaned
 with "Scotch Brite" scouring pads. Rinse well in clean water before placing
 the parts back into the appliance.
- · Avoid contact with aggressive chemicals.
- Don't Use oven cleaners.
- Don't store any chemicals (especially pool chemicals) close to your braai.

INSTALLATION INSTRUCTIONS

- This appliance must be installed on a <u>perfectly level surface</u>, in order to function correctly.
- This appliance must be installed outdoors, or indoors where there is sufficient fume extraction directly above the appliance.
- It is preferable that the Boma Braai be installed in the open and away from any flammable materials. Where the appliance is placed in a surround of wood or other flammable material, ensure there is ample clearance surrounding the Boma Braai. The manufacturer will not accept any responsibility if the installation instructions regarding safety clearances are not adhered to.
- Where a flue or fume extraction device is deemed to be required, contact
 the manufacturer for information on these products. Where the appliance is
 installed inside then it is recommended that such a device be fitted prior to
 commissioning the appliance and handing it over to the user.
- The installer is required to demonstrate the operating procedure in the presence of the owner/user, and to instruct that person in the safe operation of the appliance and its minor maintenance procedures.

SERVICING

Your local dealer will gladly handle any concern that you have and will take the appropriate action. Spares are readily available countrywide.



Guarantee Claim Form

The Guarantee given by Outdoor Appliances UK LTD covers the working components, on all Chad-O-Chef Boma Braais for the period of 3 Years covering manufacturing defects caused in the manufacturing process.

Outdoor Appliances UK LTD will not be held responsible in the event of rust. The Boma Braai will require regular maintenance to enjoy the high-quality standards that is to be expected from Chad-O-Chef.

Read your complete Instruction manual & ensure that you understand it fully. If you have any concerns, please contact our service department for clarity.

Product Name: _	 	
Serial No:	 	
Describe the fault:	 	
Contact Details: _		



Please attach a copy of the invoice and email to:

support@outdoorappliances.co.uk

Manufactured By:

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