



GRILL 2 BRAAI SKOTTEL BRAAI PAELLA BRAAI

8309T-13



GRILL 2 BRAAI
(P/C: 8309-20-NZ)



SKOTTEL BRAAI
(P/C: 8309-10-NZ)



PAELLA BRAAI
(P/C: 8309-30-NZ)



USER INSTRUCTIONS



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 fitting the appliance to a gas cylinder.
Retain these instructions for future reference.

1. Safety information

These instructions are for your safety and to help you avoid risk of injury and/or damage. All warranties will become void if you do not follow these instructions.

- This appliance complies to EN 498, EN 484.
- Gas appliances require ventilation for efficient performance and to ensure the safety of users and other persons in close proximity, do not use the appliance in an unventilated area. It is intended for outdoor use only.
- Ensure that the appliance is used in a well-ventilated area.
- **WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.**
- Read these instructions carefully before using the appliance.
- **FOR OUTDOOR USE ONLY!**

Assembly and use

- 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.
- Handle the appliance with care, do not drop it.
- Always operate the appliance on a firm level surface.
- Ensure that the assembled product is stable and does not rock.
- This appliance is not suitable for installation or connection to a reticulated gas supply.
- This appliance must be kept away from flammable materials during use. Minimum safe distances are: Above the appliance 120cm. At the rear and sides 60cm. (fig 1)
- When using a pot, the minimum recommended pot size is 225mm and maximum recommended size is 450mm.
- Do not use any cooking surface or pot that is larger than the recommended size. Our cooking surfaces have been specifically designed to allow gas combustion to escape and the closer of this space could affect the performance of this appliance.
- Do not modify this appliance, any modification may be dangerous. Do not use it for anything for which it has not been designed.
- Do not move the appliance during use.
- Never leave the appliance unattended when lit.
- During use, parts of the appliance will become hot (particularly the burner) Avoid touching hot parts with bare hands. The use of gloves is recommended.
- Do not use the appliance without the pot stands being in place and properly located.

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 twist or pinch the hose.
- A 1.2m hose and regulator is supplied. Replace when the hose is damaged or shows signs of brittleness or cracks.

Gas Container

- This appliance can be used with (i) an approved QCC 4.5-9kg ULPG gas cylinder, (ii) 1LB Propane cartridge certified to DOT-39, or (iii) 80% Butane/20% Propane cartridge certified to EN417.
- IT COULD BE HAZARDOUS TO ATTEMPT TO FIT OTHER TYPES OF GAS CARTRIDGES.
- This appliance shall only be used with an approved hose and regulator complying with AS/NZS 1869 and AS 4621.
- The hose and regulator used can connect to either a gas cylinder or a Dometic Dual Power Pak, which is a unit that connects to two EN417 threaded gas cartridges.
- Only to be used with a gas cylinder that does not exceed 500mm in height (not including the regulator) and 400mm in width.
- 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.
- Refillable containers 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 conditions.
- Do not try to remove the gas container whilst the appliance is in operation.
- The gas container must be disconnected from the appliance after use or when in storage.
- Not for use with a remote gas supply.
- Caution: Ensure that this appliance remains free of any obstruction that may cause fire during use.

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 cylinder and then the appliance valve. 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.
- Should the flame persistently light back, return the product to your authorized repair agent.

Leaks

- If there is a gas leak on your appliance (smell of gas), immediately attempt turn off the gas supply by turning the control knob clockwise to the "OFF" position and take it into a flame free location where the gas leak may be detected and stopped. If you wish to check for gas leaks on your appliance, do it outside. Do not try to detect gas leaks using a flame; use soapy water.

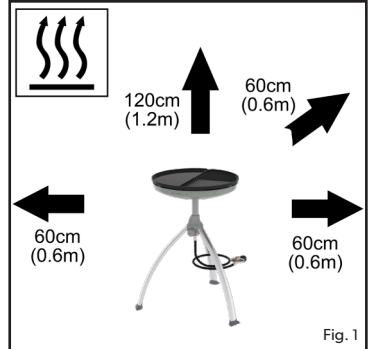
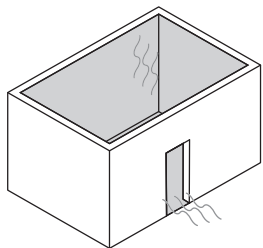


Fig. 1

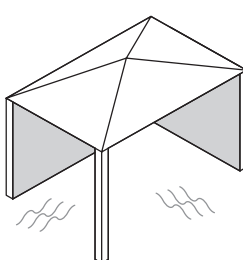
- **For appliances for use with cylinders:** If there is a gas leak on your appliance (smell of gas), immediately attempt turn off the cylinder valve. Remove the appliance to a well-ventilated location away from any ignition source. Check for leaks using soapy water. Do not try to detect leaks using a flame.
- **For appliances for use with cartridges:** If there is a gas leak from your appliance (smell of gas) and you cannot stop the gas flow, remove the appliance to a well-ventilated location away from any ignition source. Check for leaks using soapy water. Do not try to detect leaks using a flame.

How to check the appliance is connected to the gas supply in a sound fashion

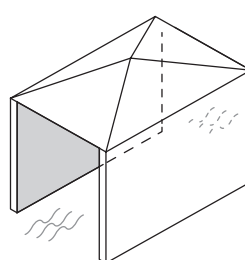
- The correct way is to smear the joint, i.e. where the gas container connects to the appliance, with soapy water. Turn the appliance control knob slightly anti-clockwise to turn the gas on. If bubbles form, then there is a gas leak. Immediately turn the gas off and disconnect the gas supply from the appliance. Check that all the connections are properly fitted. Check that the seal is in place and in good condition before connecting the gas supply. Re-check with soapy water after refitting the gas supply.
- If a gas leak persists, return the product to your local dealer for inspection/repair.
- **ONLY USE IN WELL VENTILATED AREAS.**
- **CARBON MONOXIDE HAZARD - USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH. DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR LOCATIONS.**
- This appliance shall only be used in an above ground open air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly by wind and natural convection.
- Any enclosure in which the appliance is used shall comply with one of the following:
 - An enclosure with walls on all sides, but with no overhead cover.
 - Within a partial enclosure that includes an overhead cover and no more than two walls.
 - Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 - At least 25% of the total wall area is completely open.
 - 30% or more in total of the remaining wall side, back and front wall areas is open and unrestricted.
 - In the case of balconies, 20% or more of the total wall area shall remain open and unrestricted.



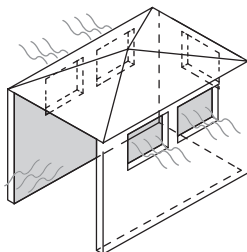
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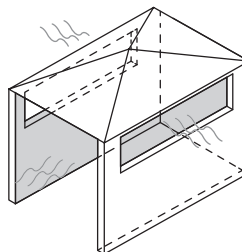
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iii



iv



v

Country of use	NZ
Appliance Categories	I3B/P(30)
Allowable gases and operating pressure	Butane/Propane or their mixture 30mbar
Nominal usage	218 g/h
Gross nom. heat input	9MJ/h
Jet number	0.85
Gas supply sources (not supplied):	
a)	A refillable gas container not exceeding 9kg and complying with local regulation in force.

2. Fitting and Changing the Gas Supply

Connecting the gas supply

- Before connecting the appliance to a gas supply, ensure that the rubber seal on the regulator is in position and in good condition.
- Before connecting the hose and regulator to the appliance, check that the appliance control knob (K) is in the "OFF" position ("•" - turn fully clockwise).
- Blow out any dust from the gas supply opening to prevent possible blockage of the jet.
- Only use the hose assembly as supplied with this appliance for connection to the gas supply - DO NOT USE ADAPTORS.
- Ensure that the gas supply (gas cylinder/gas cartridge) is fitted in a well-ventilated location away from any source of ignition, such as naked flames and away from other people.
- Avoid twisting the hose whilst connecting the regulator to the gas supply.
- Ensure that a complete gas seal has been made (check for the smell of gas around the connection joint). Do not check for leaks with a naked flame. Use warm soapy water only, applied to the joints and connections of the appliance. Any leakage will show up as bubbles around the leakage area. If you are in doubt, contact your nearest stockist.

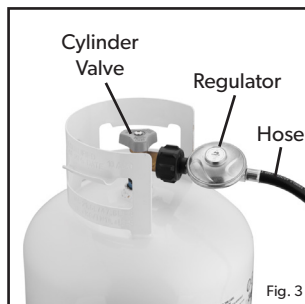


Disconnecting and changing the gas supply

- After use, turn the gas cylinder valve off, wait for the flame to go out, then turn the control panel valve off.
- When you need to replace your empty cylinder, make sure that the gas is closed at the cylinder valve.
- Do not smoke while changing the cylinder.
- Remove the regulator from the empty cylinder.
- Attach the regulator to the full cylinder, refer to the instructions above on how to connect the gas supply.
- Apply the same care and checking procedures as if fitting a new gas cylinder.

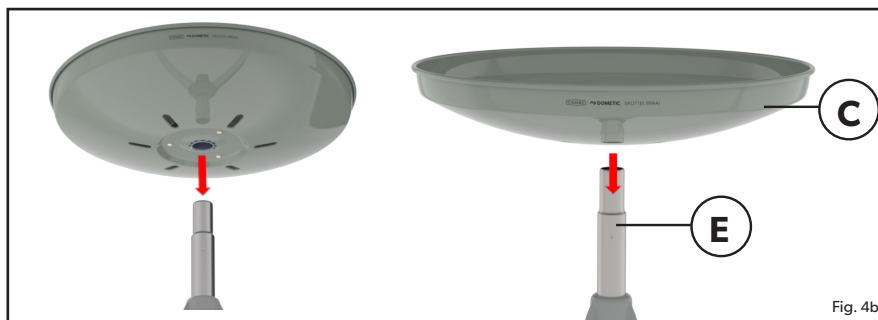
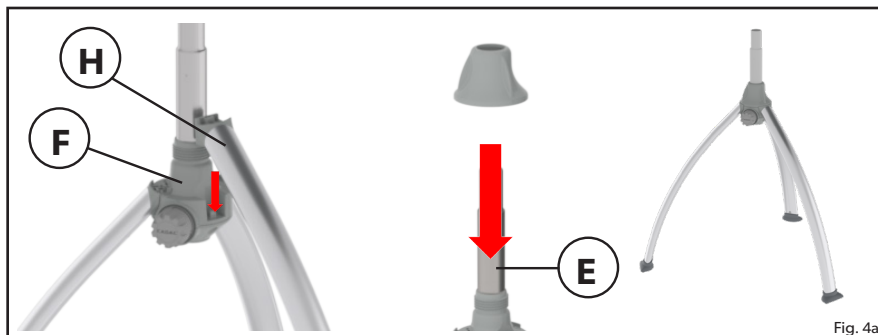
How to check if your gas cylinder is empty

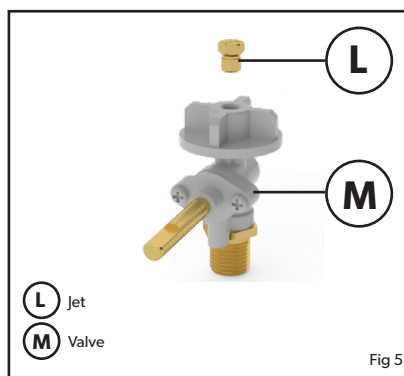
- The easiest way to check if you are low on gas is by picking up your gas cylinder.
- If you think your gas cylinder is feeling a little lighter than you'd like, weighing the bottle is a great way to see how much gas is left. Most cylinders will have the empty weight stamped on either the neck or foot ring, and if the weight indicated on the stamp and the weight of your cylinder are the same, you're out of gas. You can then approximate the amount of gas you have left by the difference in weight.



3. Assembling the Appliance

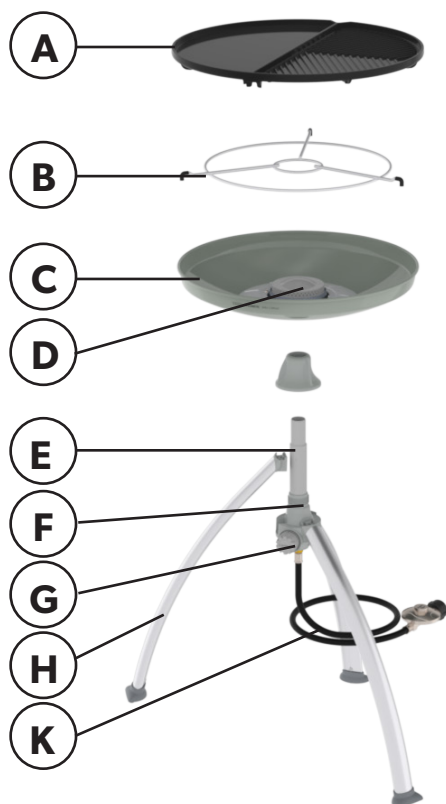
- Assemble the tripod stand as per figure 4a and 4b.

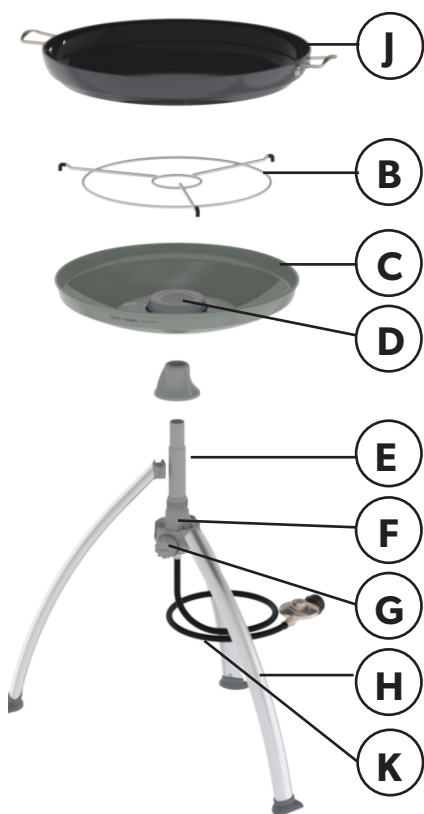
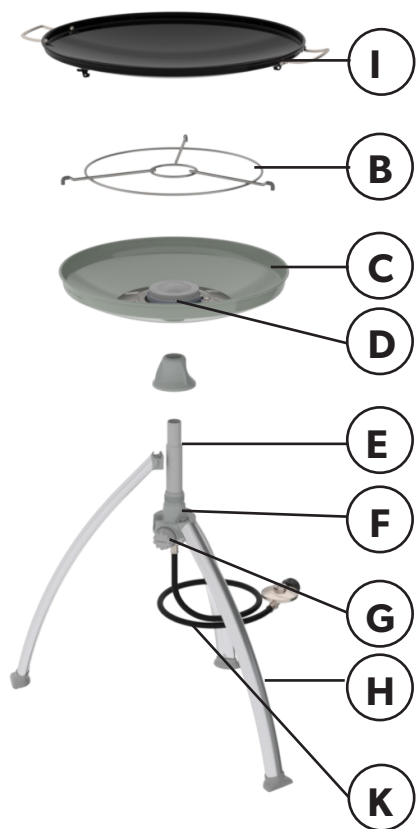




4. Component List

- A** Grill 2 Braai Grid
- B** Pot Stand
- C** Burner Pan
- D** Burner
- E** Stem
- F** Tripod Housing
- G** Control Knob
- H** Leg
- I** Skottel Braai
- J** Paella Pan 50
- K** LCC27 regulator with 1.2m hose





The following surfaces are also sold separately. Check with your local stockist to see what accessories are available in your region.



Grill 2 Braai 50
(used for Frying/grilling)



Soft Soak 50
(for easier cleaning)



Paella Pan 50 - (Model - 5758)
(used for Frying/Paella)



Skottel
(used for Frying)

5. Operating the Appliance

Assembly and use

- Assemble the tripod as described in section 3.
- When operating this appliance, please take care to ensure that all parts are in good working order and that you have checked for any gas leaks before lighting the appliance with every use.
- Cooking surfaces can simply be placed and are ready to use.
- **PLEASE NOTE:** Please ensure all protective packaging and plastic are removed from the appliance before use.
- Do not block or modify the vents of the burner pan (C) in the base plate, as this will affect the airflow to the vents located inside the housing (K) of the support legs. Such a situation will affect the performance of the product and may cause an unstable flame.
- Place the burner pan (C) on the stem and tripod assembly.
- To prepare the Skottel Braai for use place it onto the burner pan (C) so that all three locators (Fig.6) will properly mate with the lip on the circumference of the burner pan (C) thus ensuring a stable fitment.
- Cooking temperatures are easily adjusted to suit your own requirements by turning the control knob (G) to regulate the degree of heat. A feature of the Skottel BBQ is that it offers various heat zones (See Fig. 7). 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.

Precautions to observe before lighting.

- Use this appliance only on a firm level surface.
- After prolonged storage, inspect the appliance for any insects and webs, which may affect gas flow.

Lighting up using a BBQ lighter

- When starting cold, the appliance may be lit from the top prior to fitting the desired cooking surface onto the fat pan. When lighting up a hot appliance, it is recommended that this be done by sticking a barbecue lighter through one of the vent holes underneath the burner, until it is in line with the burner (DO NOT place the BBQ lighter through the large hole directly underneath the burner). Ignite the BBQ lighter. Whilst the BBQ lighter is lit, push and turn the control knob anti-clockwise to light the burner.

General

- 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.
- After use, first close the control valve on the gas cylinder (if applicable). When the flame has gone out, close the control valve on the device.
- Do not move the appliance when in use. It is unsafe practice to move the appliance whilst lit and may cause flaring.
- When not in use remove the gas supply.

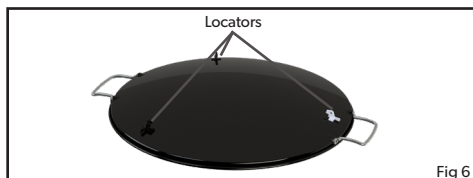


Fig 6

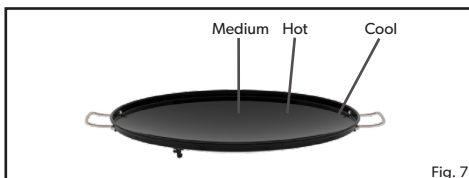


Fig. 7

6. Ceramic cooking surfaces

Most CADAC | Dometic cooking surfaces feature a durable ceramic coating made from inorganic materials and manufactured without intentionally adding PFOA or PFOS. Compared to traditional PTFE non-stick coatings, this ceramic surface is designed for improved wear resistance and long-lasting performance.

PREPARATION & USE

NOTE Before first use, it is recommended that you prepare the cooking surface to improve non-stick performance and reduce food residue.

1. Apply a thin layer of cooking oil evenly over the entire cooking surface.
2. Heat the surface over medium heat for 2 min ~ 3 min.
3. Allow the cooking surface to cool completely.
4. Wash the surface with warm soapy water and a sponge.
5. Dry thoroughly and re-apply a thin layer of oil.

The product is now ready for use!

COOKING TIPS

- To prevent damage, do not leave the cooking surface on heat without a layer of oil.
- Use only wooden or silicone cooking utensils. Metal utensils can scratch and damage the ceramic coating.
- For best results, use sunflower or rapeseed oil. Avoid olive oil, which has a lower burning point which may cause sticking or burning.
- To reduce sticking, let meat or fish reach room-temperature before frying.

CLEANING

CAUTION: Do not use scouring pads, steel wool, or abrasive cleaners. This will damage the ceramic coating.

- Always allow cooking surfaces to cool completely before immersing in water.
- Clean your cooking surface with warm, soapy water and a soft sponge.
- To loosen stubborn stains or residues, soak the surface in warm, soapy water for a few minutes before washing.

MAINTENANCE

- After cleaning, and before storing, apply a light coat of oil to the surface to protect against moisture and air.
- Place the oiled cooking surface into a plastic bag before storing in a storage bag.

Cooking Options

These cooking surfaces support a variety of cooking methods, including:

- Grilling: for fat-free grilling of meat, vegetables or fish.
- Pan-frying: perfect for stir-fries, fish, bacon, eggs, vegetables and pancakes.

7. Cleaning

- Allow the appliance to cool down before you clean it.
- Use a damp cloth wrung out in a solution of soapy water to clean exterior surfaces.
- 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 ceramic 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/Paella Pan to cool before immersing it in water.
- Make sure that no water gets onto the burner or pilot/light area. Wipe the appliance completely dry before use.
- Do not use abrasive cleaners as they may damage the surfaces.
- Clean the appliance 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 appliance.
- Note: For stubborn stains, oven cleaner may be used.

8. Storage

- Always allow the unit to cool down and be cleaned before storing.
- Turn off the gas supply to the appliance, disconnect and remove the gas supply from the appliance.
- Never store an appliance with the gas supply connected, this is an unsafe practice.
- Store the appliance and gas supply in a well-ventilated area away from combustible material. Storage of cylinders should preferably be outdoors and must NOT be in a basement.

9. Maintenance & troubleshooting

- ALL MAINTENANCE AND SERVICING OF THE APPLIANCE NEEDS TO BE CARRIED OUT BY AN AUTHORISED PERSON ONLY.
- If you clean and maintain your appliance on a regular basis, the life of your appliance will extend and the possibility of problems will decrease.
- We recommend the service of your appliance to be every twelve (12) months by a service agent to ensure continued efficient operation.

Troubleshooting

In the case of a spattering flame or injector blockage:

- Clean your burner ports in case of an over spill.
- Should the appliance operate abnormally after storage and all checks have not isolated the problem, the injector may be blocked. A blocked injector would be indicated by a weaker yellowish flame or no flame at all in extreme cases. Contact an authorized service agent if a blocked jet is suspected.

10. Dometic Warranty & Service

As the purchaser of a new Dometic product you are entitled to full warranty cover under the conditions herein.

TO REGISTER YOUR WARRANTY

Please complete and return this form together with a copy of your receipt within 60 days of purchase to:

Dometic New Zealand Limited

PO Box 12011

Penrose, Auckland 1642

Please note: If you choose not to register this warranty, you must keep a copy of your receipt to ensure you will receive warranty service should it be needed.

On receipt of these documents your details will be entered into our customer data base. This will make it easier for you in the unlikely event that you require a warranty repair anywhere in our network of service agents across the country. If you need assistance filling out this form or making a claim under this warranty please call us on 09 622 1490 (NZ).

Name: _____ Signature: _____

Address: _____

State: _____ Postcode: _____

Tel: (home) _____ (mobile) _____

Email: _____

Model purchased: _____

Serial number: _____

Date of purchase: _____

Retailer's name: _____

Retailer's address: _____

WARRANTY PERIOD DEPENDS ON PRODUCT:

WARRANTY PERIOD	PRODUCTS COVERED	WARRANTY DESCRIPTION
2 year	• Grill 2 Braai • Skottel Braai • Paella Braai	Full warranty covering all manufacturing defects for 2 year from date of purchase



DOMETIC WARRANTY

If the product does not work as it should, please contact the manufacturer's branch in your country (see back page).

For repair and warranty processing, please include the following documents when you send in the device:

- A copy of the receipt with purchasing date
- A reason for the claim or description of the fault

HOW TO SUBMIT A WARRANTY CLAIM

Please call Dometic on 09 622 1490 (NZ)

THE WARRANTY DOES NOT COVER

To avoid doubt, your Dometic Warranty does not protect against the following;

1. Any damage caused as a result of misuse or environmental impacts.
2. Any damage from improper preparation before first use, such as weathering your product.
3. Faulty installation or modification made during installation or set up of the product.
4. Cosmetic blemishes or fading that do not affect the operation of the product and could be considered normal wear and tear – or caused by external or environmental influences.
5. Accidental or malicious damage by misuse, negligence or faults caused by a failure to provide routine maintenance.
6. Faults that have resulted from normal wear and tear, including punctures, tearing, rusting or corrosion.
7. Accessories such as pegs and guy ropes.
8. Repairs carried out by repair agents that are not authorised by Dometic.
9. Products used commercially, or on a permanent site are not covered by the full warranty due to Commercial or permanent static use.
10. Negligence, accidental or deliberate misuse, or alterations to the product not approved by Dometic.
11. Any loss or damage caused by a failure to follow the manufacturer's instructions for usage, installation, operation or maintenance.
12. Damage/failure to operate caused as a result of improper installation or infestations of vermin, pests or insects.
13. Perceived faults where the product is operating within the normal range of Dometic performance specifications and these performance specifications were made known to you prior to purchase.

Note: removing screws or otherwise opening the outer case will void the warranty

This warranty policy is subject to the conditions and guarantees which are mandatory as implied by the Consumer Guarantees Act 1993 (NZ).

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