



LIVE THE BRAAI LIFE

# SAFARI CHEF 30 COMPACT

MODEL No: 6525LI

Direct Pressure



## USER INSTRUCTIONS

EN DE DK ES FR IT NL NO PL SE SI FI

NOTE! PRODUCT MAY VARY FROM ILLUSTRATIONS - FOR PICTORIAL PURPOSES ONLY!

503-0817 LEV1

**CAUTION**

For outdoor use only!

**EN**

This appliance may not be used in an exterior enclosed balcony, porch or entertainment area!

**IMPORTANT**

Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.

**1. General information**

- This appliance has been designed to be used for outdoor cooking, specifically for people who go camping to enjoy outdoor life and it can also be used at home on your patio.
- Various food types can be prepared on this appliance. The Safari Chef 30 Compact is designed to utilise various cooking surfaces.
- Gas is supplied to the unit via a disposable cartridge.
- The unit is easy to switch on and to operate (See Section 5) and the user can control the heat input with an adjustable valve.
- The unit is supplied with a convenient carry bag.
- This appliance complies with BS EN17476:2021.
- This appliance uses the CADAC 220g/227g bayonet type cartridge or any other locally approved 220/227g butane-propane mixture cartridge.
- Warning:** Accessible parts may be very hot. Keep young children away.
- Gas appliances require ventilation for efficient performance and to ensure the safety of users and other persons in close proximity, therefor do not use the appliance in an unventilated area. It is intended for use outdoors only. Read these instructions carefully before using the appliance.
- For outdoor use only!**

Country of Use				
BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK & SI	PL	BE, CY, DK, EE, FR, FI, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT, & ZA	AT, CH, DE & SK	
<b>Allowable gasses</b>	Butane-propane mixture			
<b>Gas Pressure</b>	Direct Pressure			
<b>Jet Number</b>	0,48			
<b>Nominal Usage</b>	132g/hr			
<b>Gross nom. heat input</b>	1.82kW			

Country Name and Abbreviations				
AE = United Arab Emirates	AL = Albania	AT = Austria	BE = Belgium	CH = Switzerland
CZ = Czech Republic	DE = Germany	DK = Denmark	ES = Spain	FI = Finland
FR = France	GB = United Kingdom	GR = Greece	HR = Croatia	IT = Italy
JP = Japan	KR = Korea	NL = Netherlands	NO = Norway	PL = Poland
PT = Portugal	RO = Romania	RU = Russia	RS = Serbia	SI = Slovenia
SK = Slovakia	SE = Sweden	TR = Turkey	ZA = South Africa	

**2. Safety Information**

- Do not use the appliance if it has damaged or worn seals. Always operate the appliance on a firm level surface.
- Do not use an appliance that is leaking, damaged or which does not operate properly.
- This appliance must be kept away from flammable materials during use. 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 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.
- Ensure that the assembled product is stable and does not rock.
- In the event of light back (where the flame burns back and ignites at the jet), immediately turn off the gas supply by closing the control valve on the appliance valve. After the flame has extinguished, remove the cartridge and check the condition of the seal. Should the flame persistently light back, return the product to your authorised CADAC repair agent.
- If there is a leak on your appliance (smell of gas), close the appliance valve immediately, and take it 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 outside. Do not try to detect leaks using a flame; use soapy water.

- The correct way is to smear the joints e.g. where the cartridge screws onto the appliance, with soapy water.
- If bubbles form, then there is a gas leak. Immediately remove the gas cartridge from the appliance. Check that all the connections are properly fitted. Check that the seal is in place and in good condition before connecting a gas cartridge (Fig. 3c). Re-check with soapy water after refitting the cartridge.
- If a gas leak persists, return the product to your CADAC dealer for inspection / repair.
- If the cartridge is automatically ejected from the regulator, do not attempt to reconnect the cartridge.
- When using a pot, the minimum recommended pot size is 180mm and maximum pot size is 250mm.
- **For outdoor use only!**



Fig. 1

### 3. Fitting and Changing the Gas Supply

#### Connecting the cartridge

- Open the cartridge cover (see section 4 for list of components).
- Check that the control knob is in the "off" position and that the lever is set to "unlock" (see Fig. 1).
- Note! The cartridge can only be locked if the control knob is in the "off" position.
- Check that the seal is in place and is not worn or damaged before connecting the cartridge (see Fig. 3c).
- Connect the cartridge in a horizontal position and ensure that the notch is in line with the safety guide (as shown in Fig. 3d).
- CAUTION: Ensure that the notch is facing upwards and that the safety guide is inserted in the notch.
- Lock the cartridge into place by moving the lever to the "lock gas" position (see Fig. 1).
- CAUTION: If you smell gas, refer to section 2 on how to check for a gas leak.

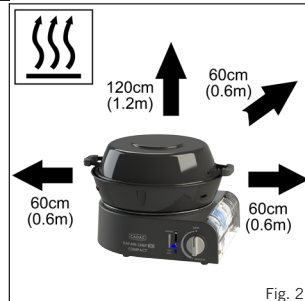


Fig. 2

#### Disconnecting and changing the cartridge

- Before disconnecting the cartridge, check that the burner is extinguished and that the control knob is in the "off position".
- Unlock the cartridge by moving the lever to the "unlock" position (see Fig. 1).
- Open the cartridge cover and remove the cartridge in a horizontal position (as shown in Fig. 3b).
- Note! The cartridge can be removed even if it is not empty and can be stored to be used for another time.
- Change the gas cartridge outdoors and away from other people.
- To refit a previously used gas cartridge, refer to instructions above on how to connect the cartridge. Apply the same care and checking procedures as if fitting a new gas cartridge.

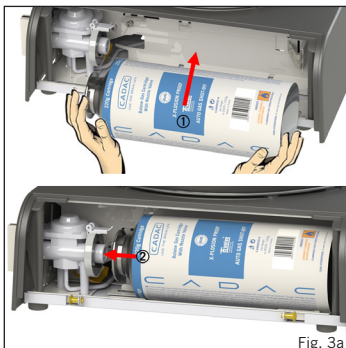


Fig. 3a

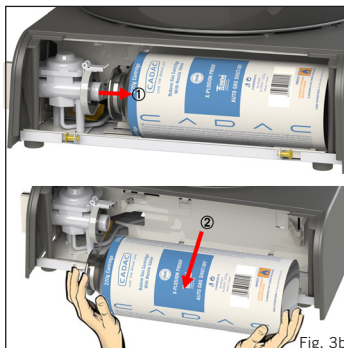


Fig. 3b

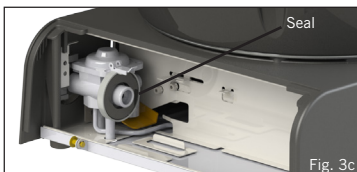


Fig. 3c

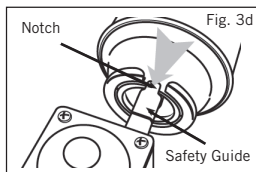


Fig. 3d

## 4. Component List

	B	C	D	F	G	I	J
6525L1-10	*	*	*	*	*	*	*
6525L1-20	*	*		*	*	*	*

\*Cartridge not included



## 5. Using the Appliance

- This appliance must be used outdoors only!
- When in use, protect from wind for optimum performance.
- Do not move the unit whilst hot. The use of protective gloves is recommended.
- **CAUTION:** Do not subject the ceramic non-stick cooking surfaces without food on / in it for extended periods as the heat may damage the ceramic non stick coatings.
- **CAUTION:** Accessible parts may become very hot. Keep young children away from the appliance.
- Keep the appliance in its Carry Bag when not in use, as this will prevent the ingress of dirt or insects which may affect the gas flow.
- When attempting to light the appliance, make sure that the gas cartridge is properly fitted before turning on the gas supply to the appliance.
- To light the appliance using the automatic piezo ignition, open the control valve on the appliance by turning the control knob (Fig. 1) in an anti-clockwise direction until you hear the click of the automatic piezo ignition, hold for a second or two, to allow gas to flow to the burner so ignition can take place. If the burner fails to ignite, turn the control knob again and hold until the burner ignites. If the burner does not ignite in the first 5 seconds, close the valve and wait 30 seconds before trying again.
- To light the appliance manually, apply a flame to the burner using a BBQ Lighter, turn the appliance control knob slowly in an anti-clockwise direction until the burner lights.
- 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.
- When not in use remove the gas cartridge.
- **WARNING:** Do not use any cooking surfaces on a high flame setting for more than 10 minutes as this can damage the non-stick coatings.

## 6. Cooking Options

- There are five available cooking options (the 5th is an optional accessory) with your Safari Chef 30 Compact appliance. These are:

**Barbecuing:** This cooking option is ideal for fat-free barbecuing of chicken, sausages, chops, kebabs, fish or vegetables.

For this type of cooking, place the fat pan onto the heat shield. Place the BBQ grid onto the locators of the fat pan.

**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 control knob to regulate the degree of heat.

**Frying:** This option is ideal for stir-fries, fish, breakfast, pancakes, prawns, paella and vegetables. For this type of cooking, place the fat pan onto the heat shield. Please note that being a shallow pan, it is not suitable for deep-frying. The easy clean surface encourages the minimum use of fat for healthy cooking.

**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 dome upside-down 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 dome over a meal cooking on the BBQ option for convection style cooking. 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 dome upside-down directly onto the pot stand.

**Boiling:** For this type of cooking, place the pot stand in its locator grooves on the heat shield ensuring that it is properly seated. Place a suitable pot (not less than 150mm diameter and not more than 300mm diameter) or the Safari Chef dome on the pot stand. The dome is designed to be placed onto the pot stand to act as a pot to boil food in. One litre of water will boil in approximately 6 minutes depending on the conditions, size of pot used, etc. Note: When using small sized pots do not attempt to use pots with plastic handles. Pot stand can also be used in the fat pan.

**Pizza Baking (Optional Accessory):** For this type of cooking, place the pot stand into the fat pan. The fat pan has been designed in such a way that it can also be used as a windshield. Place the pizza stone onto the pot stand. Pre-heat your pizza stone before use. Ensure that food is at room temperature before placing it onto the pizza stone, **DO NOT** put frozen food onto a heated pizza stone. Put the dome on to create an oven effect for better heat distribution. For cooking methods when using the pizza stone, please refer to the pizza stone user manual.

### Barbecuing



### Frying



### Oven Dome / Wok



### Boiling



### Pizza Baking



## 7. Cleaning

### BBQ Unit

- To clean the fat pan, flat pan, and BBQ grid, wash in warm water with a non-abrasive detergent 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.

### Body Unit

- 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.
- When cleaning the body unit the pot stand may need to be removed. This can be done lifting the pot stand out of the locator groove in the heat shield.

## 8. General Maintenance

- The onus of maintaining this appliance solely rests on the consumer from date of purchase.
- This appliance does not require scheduled maintenance.
- After prolonged storage, inspect for insects such as spiders, etc which could affect gas flow. After checking, refit all components into the prescribed position.
- Replacing a Blocked Jet:
- Your Safari Chef 30 Compact is fitted with a specific size jet to regulate the correct amount of gas.
- Should the hole in the jet become blocked, this may result in a small flame or no flame at all. Do not attempt to clean the jet with a pin or other such device as this may damage the orifice, which could make the appliance unsafe.
- **To replace the jet:** Remove the fat pan (Fig. 6). Gently unscrew the burner assembly (Fig. 7). Remove the three screws from the heat shield plate and remove the heat shield (Fig. 8), **taking care not to damage the piezo electrode**. The jet can now be removed using a suitable spanner (Fig. 9). 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.
- Reverse the above procedure to re-assemble the unit.



Fig. 6



Fig. 7

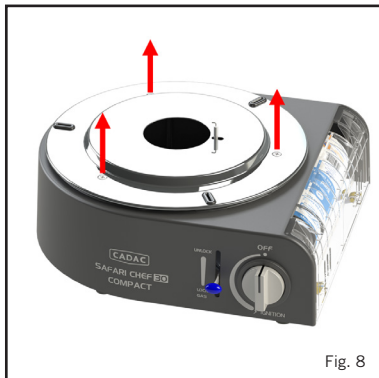


Fig. 8

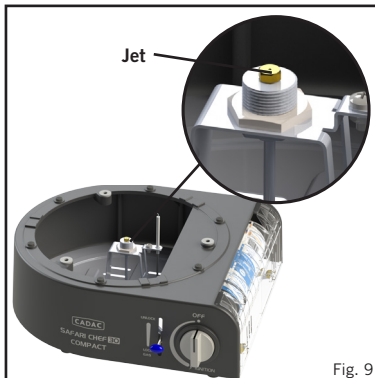




Fig. 9

## 9. 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 Safari Chef 30 Compact is guaranteed by CADAC for a period of 2 years against factory fault.

## 10. Spares and Accessories

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

Spares		Accessories	
Item	Spare No.	Item	Spare No.
	6540-SP011		6525-SP001
	6540-SP020		6525-SP002
	6540-SP002		6525-SP003
	6540-SP004		6525-SP004
	6540-SP003		
	6540-SP017		
	6540-SP005-V2 (2015 onwards)		
	6540-SP019		
			98425
			6540-100
			6540-200
			6540-600
			6540-700
			8635
			6544-100

## 11. Warranty

CADAC BV hereby limit warrants to the ORIGINAL PURCHASER of this CADAC product, that it will be free of defects in material and workmanship from the date of purchase.

Burner:	1 Year
Regulator	2 Years
Plastic parts:	No Warranty
Ceramic/Enamel parts:	2 Years (Only valid if the coating has not been damaged or chipped)

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, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual.

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, corrosion (rust) especially close to coastal areas, 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.





LIVE THE BRAAI LIFE

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