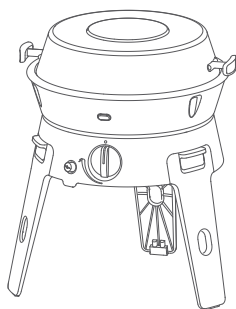


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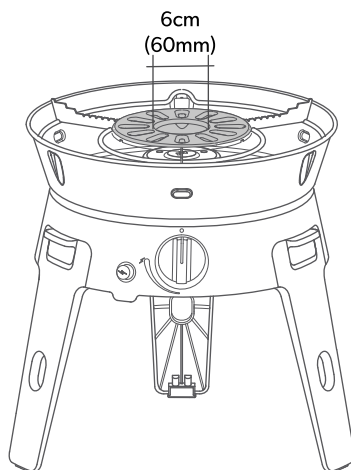
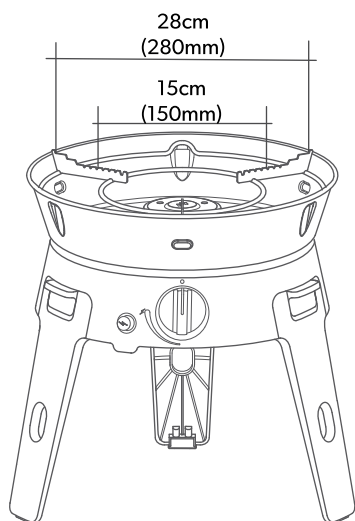
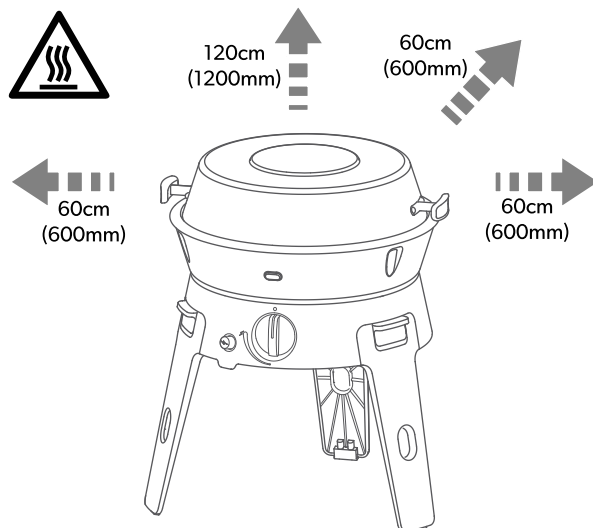
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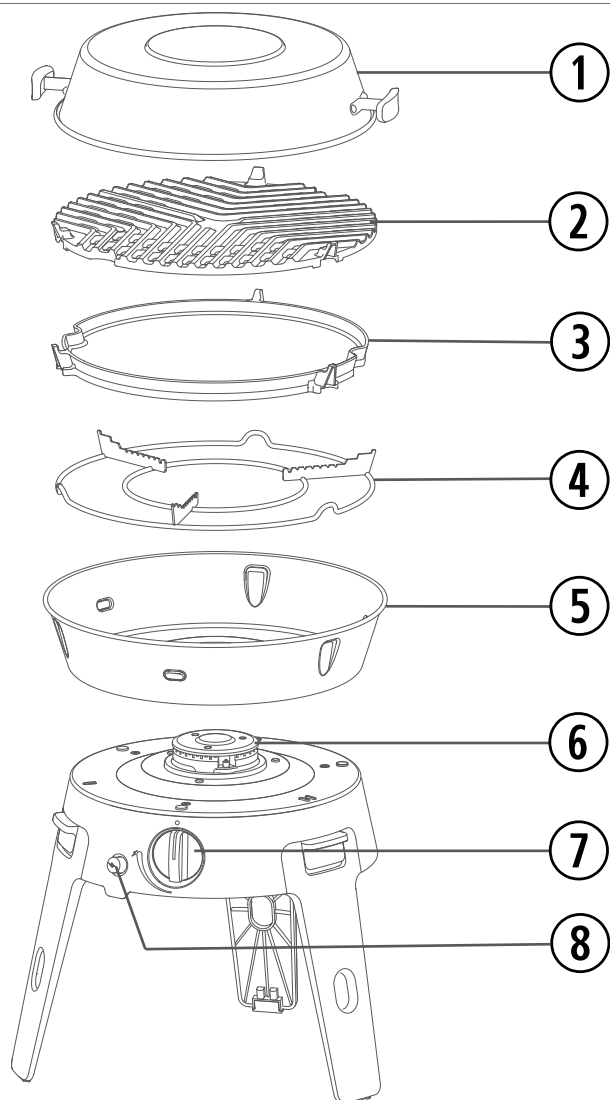


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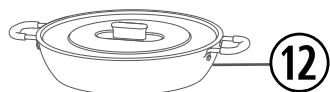
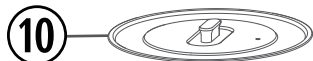
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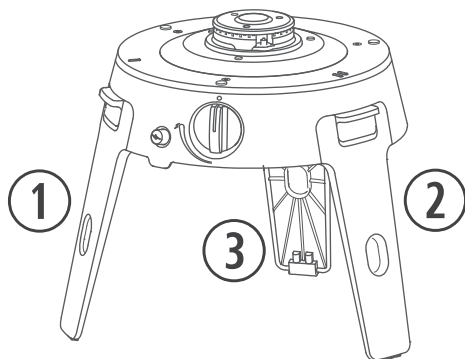
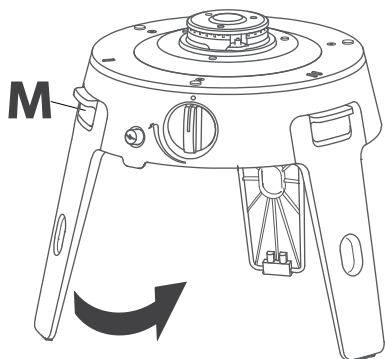
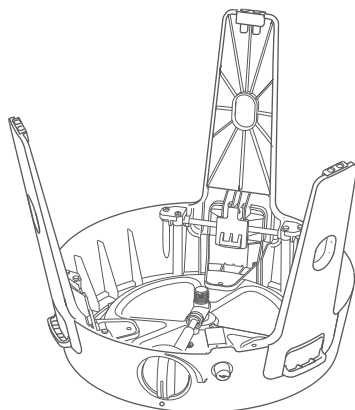
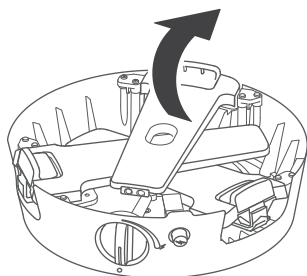
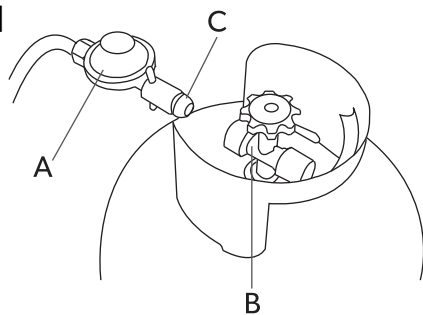
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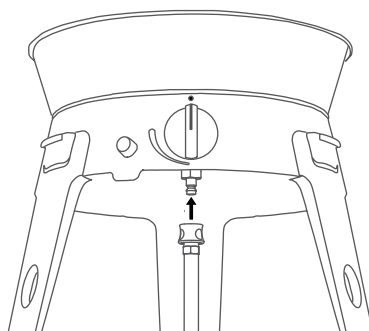
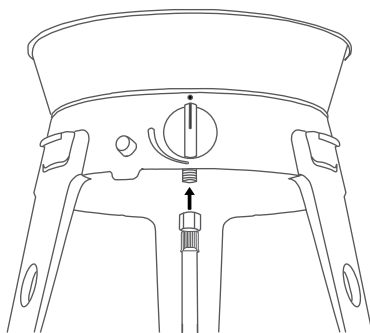
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9 Quick Release Connection valve

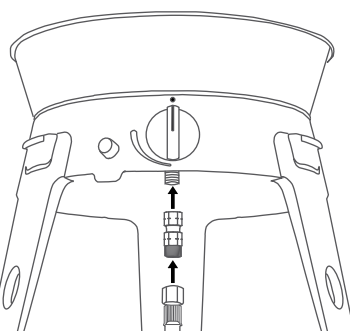


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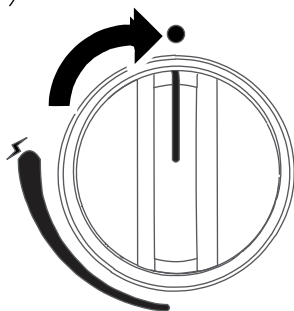
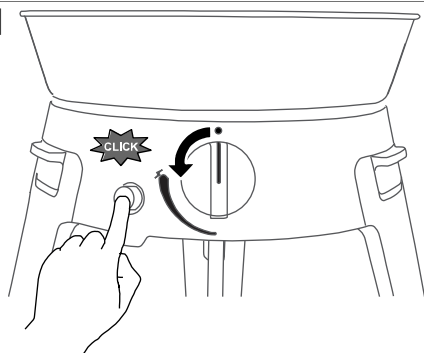


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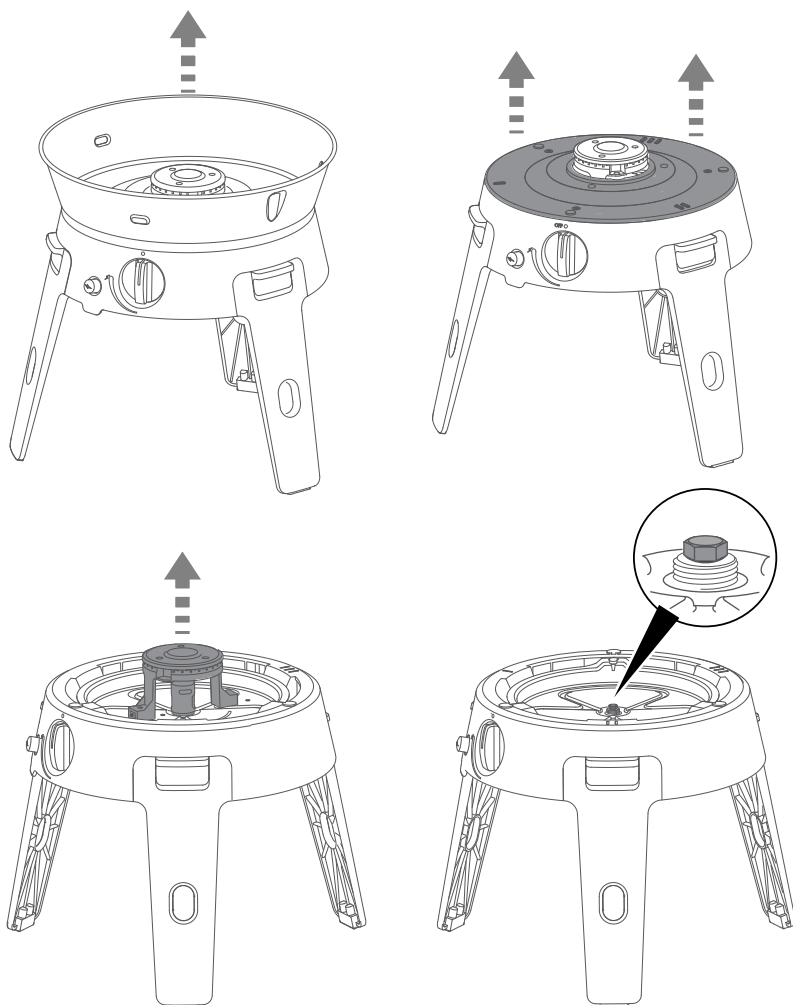


FR - adaptateur FRA

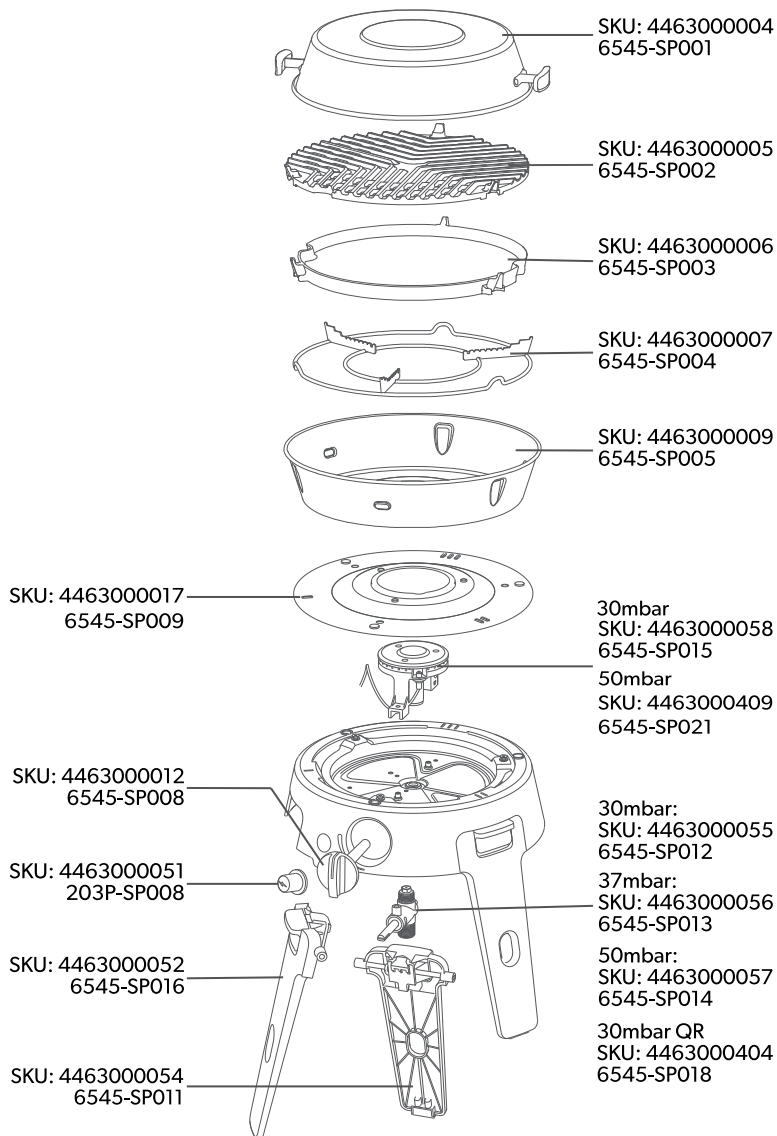
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1 Important notes

Please read these instructions carefully and follow all instructions, guidelines, and warnings included in this product manual in order to ensure that you install, use, and maintain the product properly at all times. These instructions **MUST** stay with this product.

By using the product, you hereby confirm that you have read all instructions, guidelines, and warnings carefully and that you understand and agree to abide by the terms and conditions as set forth herein. You agree to use this product only for the intended purpose and application and in accordance with the instructions, guidelines, and warnings as set forth in this product manual as well as in accordance with all applicable laws and regulations. A failure to read and follow the instructions and warnings set forth herein may result in an injury to yourself and others, damage to your product or damage to other property in the vicinity. This product manual, including the instructions, guidelines, and warnings, and related documentation, may be subject to changes and updates. For up-to-date product information, please visit documents.dometic.com.

2 Explanation of symbols

A signal word will identify safety messages and property damage messages, and also will indicate the degree or level of hazard seriousness.



DANGER!

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



WARNING!

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



CAUTION!

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



NOTICE!

Indicates a situation that, if not avoided, can result in property damage.



NOTE Supplementary information for operating the product.

3 Safety Instructions

- > Important: Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas cartridge or gas cylinder. Retain these instructions for future reference.

General safety

- > Failure to obey these warnings can result in death or serious injury.



WARNING! Carbon monoxide hazard

- > Never use this product indoors. The process of burning liquid gas produces carbon monoxide which accumulates inside closed areas.
- > This gas appliance consumes air (oxygen). Ensure that the appliance is used in a well-ventilated area.
- > Provide extra ventilation if more gas appliances are added to the environment.
- > Do not operate this product in unventilated areas such as indoor premises, tents, awning tents, motor vehicles, motor homes, caravans or inside ships, yachts, boats and truck cabs.
- > **Use outdoors only.**



WARNING! Explosion hazard

- > Do not alter this appliance. Use only as intended.
- > This product may only be repaired by qualified personnel. Inadequate repairs may cause serious risk.



WARNING! Fire hazard

- > Do not leave this appliance unattended when hot or in use.
- > Keep a fire extinguisher or other means suitable to extinguish a flame in the event of an emergency.

Safety during use

 **Fig. 1** on page 2



DANGER! Explosion hazard

- > Do not use the appliance if it has damaged or worn gaskets (seals).
- > Do not use an appliance which is leaking, damaged or does not operate properly.
- > If you smell gas, immediately turn the gas off at the gas cylinder valve as well as on the appliance by turning the control knob clockwise to “•” position.
- > Extinguish any naked flames.
- > Move the appliance to a well-ventilated flame-free location and perform a gas leak test. This test should be performed outside in a well-ventilated area away from open flames or sources of ignition.
- > Never use a naked flame to check for gas leak, use soapy water.



CAUTION! Burn hazard

- > Accessible parts may become very hot. Keep out of reach of young children.
- > Use heat-resistant gloves when handling the appliance.
- > Do not wear loose clothing or allow long hair to hang freely while lighting or using this product.
- > Keep hands, face and hair away from burners.
- > Carefully observe all activity around this product to avoid burns or other injuries.
- > Always operate the appliance on a horizontal, level surface. Ensure that the assembled product is stable and does not rock.
- > Ensure that the pan support /cooking surfaces are correctly placed when using the appliance.
- > Do not touch the pan support while the appliance is in use.
- > Do not move this appliance during use.
- > Keep children and pets safely away.
- > The use of alcohol or prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance.

- > Leave this product to cool down properly before you touch it with bare hands.



CAUTION! Fire hazard

- > This appliance must be kept away from flammable materials during use. Minimum safe distances are: 120 cm above the appliance, and 60 cm to the rear and sides.
- > Do not place any objects other than cooking pots and pans on or against this appliance.
- > When using a pot or pan to cook in, use only the recommended pot size of 150 mm to 280 mm in diameter only.
- > Do not place chemicals, flammable materials or spray aerosols near this appliance.
- > In case of fire, shut off the gas supply immediately.

Gas safety precautions

- > Use this appliance with an approved hose and regulator only.



DANGER! Explosion hazard

- > Gas is supplied to the appliance via a hose and regulator, connected to a gas cylinder not exceeding 9kg and complying with local regulation in force, or to a CADAC Dometic Power Pak, which is a unit that takes two or more gas cartridges. It could be hazardous to try a fit other types of gas cylinders or gas cartridges.
- > Only to be used with a gas cylinder not exceeding 500 mm in height (not including the regulator) and 350 mm in width.
- > Use this appliance with an approved hose and regulator only.
- > Do not alter the regulator in any way.
- > Do not use an appliance if the hose is damaged or worn. Check the hose for damage before each use and before connecting it to the gas supply.
- > Connect the gas supply in a well-ventilated area, preferably outdoors, away from ignition sources like flames and fires, and away from other people.

- > Keep the gas supply away from heat and flame. Do not place on a stove or any other hot surface.
- > When attaching the hose to the appliance, direct the hose away from the body of the appliance. Do not twist or pinch the hose.
- > During use, keep the gas supply in an upright position to ensure proper fuel withdrawal. Failure to do so may cause liquid discharge, leading to dangerous operating conditions.
- > Do not remove the gas supply whilst this appliance is in use.
- > The gas supply must be disconnected from this appliance after use or when in storage.
- > Should the gas leak persist, return the product to your authorized repair agent for assistance.

Flame stability

Ensure flame stability when using the appliance.



WARNING! Uncontrolled light-back (flame burning back inside the burner or nozzle housing) may lead to dangerous operating conditions.

- > In the event of light-back, immediately turn off the gas supply by closing the gas cylinder valve first, then turning the appliance control knob to “•”. After the flame is extinguished, remove the regulator and check the gasket condition; replace it if necessary.
- > Reconnect the gas supply and re-light the appliance.
- > Should the flame persistently light-back, return the product to your authorized repair agent for assessment.

4 Gas leaks

Gas leaks from damaged hoses or improper connections can create hazardous conditions and must be addressed immediately. It is vital that all gas connections have been correctly fitted to prevent gas leaks.

How to carry out a gas leak test

A gas leak test must be done every time a hose and regulator is fitted to the appliance and gas supply, and every time the gas supply is changed.



DANGER! Failure to identify and control a gas leak may result in potential injury or death.

- > To carry out a gas leak test, apply soapy water to all connection points along the gas hose, i.e. to the connection between gas hose and appliance, and to the connection between the regulator and gas supply.
- > Slowly open the gas cylinder valve to allow gas flow.
- > If bubbles form on any connection point, then there is a gas leak.
- > Immediately turn the gas off and disconnect the gas supply from the appliance. Confirm that all gaskets (seals) are in place and in good condition. Replace any gaskets (seals) that show signs of damage.
- > Reconnect the gas supply to the appliance and re-perform the gas leak test.

5 Component List

Fig. 2 on page 3

Component	Description
①	Domed lid / Pot
②	Barbecue griddle
③	Flat griddle
④	Pan support
⑤	Drip pan
⑥	Burner
⑦	Control knob
⑧	Igniter
⑨	Quick release connection
⑩	Flat lid
⑪	BBQ 2 Plancha 30
⑫	Paella Pan 30

Model Components

Model combinations for the range are as follows:

	6545-10	6545-20	6545-25
1	X	X	X
2	X	X	X
3	X		X
4	X	X	X
5	X	X	X
6	X	X	X
7	X	X	X
8	X	X	X
9			X
10			X

6 Assembling the appliance

 **Fig. 3** on page 4



WARNING! General safety

The legs are spring loaded. Opening and closing of the legs must be done in a controlled manner to avoid personal injury or damage to your appliance.

To open the legs

- > Remove all lose parts from the appliance. Turn the unit upside-down and lift each leg individually. You will hear a “click” when the leg is located correctly.

To fold back the legs

- > Securely hold the leg and push the leg release clip down (M). Push the legs inwards to its closed position. This must be done sequentially to optimize packing space, starting with the front left leg (1), then followed by the front right leg (2), and then lastly the rear leg (3).

Connecting the gas supply

 **Fig. 4** on page 4

	A	B	C
EN	Regulator	Control valve	Gasket

- > Before connecting the appliance to a gas supply, ensure that the rubber gasket (seal) on the regulator is in position and in good condition.
- > Before connecting a gas cartridge to the appliance, ensure that the rubber gasket (seal) on the appliance gas valve is in position and that it is in a good condition.

- > Before connecting an approved hose and regulator to the appliance, check that the appliance control knob is in the “•” position.
- > Blow out any dust from the gas supply opening to prevent possible blockage of the injector.
- > Ensure that the gas supply is fitted in a well-ventilated location, preferably outside, away from any source of ignition such as naked flames, pilots and electric fires, and away from other people.
- > Do not smoke while connecting or changing the gas supply.
- > Make sure that the gas cylinder is kept upright at all times. Connect the regulator to the gas cylinder and hand tighten to secure the connection.

Connecting the hose to the appliance

 **Fig. 5** on page 5

- > Connect the hose to the appliance. Tighten to secure connection. Do not twist or pinch the hose. Ensure that it is routed away from the gas appliance body so as to prevent deterioration / damage to the hose caused by heat.
- > Ensure that a complete gas seal has been made by performing a gas leak test as described in the Gas leaks on page 11 chapter. If you cannot rectify a gas leak, do not use the appliance. If you are in doubt, contact your nearest stockist.
- > Carry out all these safety checks each time you connect the appliance to a gas supply.

Disconnecting and changing the gas supply

- > Change the gas cylinder outside and away from people.
- > After use, turn the appliance control knob to the “•” position and close the gas supply.
- > When you need to replace your empty cylinder, make sure that the gas valve is closed on the gas cylinder.
- > Remove the regulator from the empty cylinder.
- > Check that the gasket seals are in good condition before connecting a new gas cylinder to the appliance.
- > Attach the regulator to a full cylinder.
- > Apply the same care and checking procedures as if fitting a new gas cylinder.

How to check if your gas cylinder is empty

- > A gas cylinder's empty weight is usually stamped on its neck or foot ring. Weighing the cylinder shows its current gas level. If the weight matches the stamped weight, the cylinder is empty. The difference between the current weight and the stamped weight indicates the remaining gas.

7 Operating the appliance

- > Before first use, ensure that any protective packaging and plastic are removed from the appliance.
- > With every use, ensure that all parts are in good working order. Perform a gas leak test as described in the Gas leaks on page 11 chapter each time the gas supply is connected or exchanged.
- > After prolonged storage, inspect the appliance for any insects, debris and spiderwebs which may affect gas flow.
- > Use this appliance only on a firm level surface.
- > Do not move the appliance when in use. This is unsafe practice and may cause flaring.
- > Remove any cooking surfaces when lighting the appliance.
- > Use cooking vessels with a diameter of 150 mm to 280 mm only.

Lighting the appliance using the igniter

Fig. 6 on page 6

- > To ignite the gas burner, push in and turn the control knob anti-clockwise to its highest flame setting while pressing in the igniter button a few times in rapid succession to ignite the burner.
- >
- > If the gas does not ignite on the first spark, turn the control knob back to its "•" position before re-attempting ignition.
- > If the gas has not ignited in the first two to three seconds you should shut off the gas control valve by turning the control knob back to its "•" position. Wait 30 s to let any accumulated gas within the burner escape. Repeat the above process if necessary until the flame ignites. The flame should normally light up within the first one to two seconds.

Lighting the appliance using a Barbecue lighter

- > When lighting a cold appliance, the appliance may be lit from the top of the burner prior to fitting the desired cooking surface.

- > When lighting up a hot appliance, the appliance may be lit 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 Barbecue lighter through the large hole directly underneath the burner.
- > With the barbecue lighter in place, ignite the lighter first before pushing in and turning the control knob anti-clockwise to ignite the gas burner.



NOTE

- Once the appliance is lit, adjust the flame intensity by turning the control knob clockwise to decrease the flame and anti-clockwise to increase the flame.
- 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.
- After use, ensure the control knob on your appliance is in the OFF "•" position, and that the flame is extinguished before removing the gas supply.

8 GreenGrill cooking surfaces

Most CADAC | Dometic cooking surfaces feature GreenGrill non-stick ceramic coating which is PFOA-free and non-toxic, allowing for healthier cooking.

To prepare the cooking surface

Before first use, it is recommended that you prepare the cooking surface to prevent food from sticking.

- > Apply a thin layer of cooking oil over the entire cooking surface and heat it over medium heat for 2-3 minutes.
- > Allow the cooking surface to cool before washing it in warm soapy water.
- > Re-apply a thin layer of oil to the cooking surface. It is now ready for use.

Cleaning your cooking surface

- > Always allow cooking surfaces to cool completely before immersing in water.
- > Clean your cooking surface with warm, soapy water and a soft sponge. Avoid the use of scouring pads.
- > To loosen stubborn stains or residues, soak the cooking surface for a few minutes in warm water before attempting to wash.

Maintenance

- > After cleaning, we recommend spreading a small amount of oil to the cooking surface before storing to protect the surface against air and moisture.
- > Most cooking surfaces are supplied with a convenient storage bag. Place the oiled cooking surface in a plastic bag before storing it in its bag to keep the bag clean and free of any residue.

Cooking methods

- > Grilling: The BBQ Grill is ideal for fat-free grilling of chicken, meat, fish, or vegetables.
- > Pan-frying: The Flat Grill Plate is perfect for frying stir-fries, fish, bacon, eggs and vegetables, and for making pancakes.
- > Boiling: Making sauces or cooking rice and pasta is easy with the use of a suitable pot or pan placed onto the Pan Support. Avoid using cookware with plastic handles as they can become hot during cooking and may melt.

Optional accessories

- > Pizza Stone Pro: Ideal for preparing pizzas, flat breads etc. Use of the dome is required to create an 'oven' for baking.
- > Paella Pan: Made from high quality pressed aluminium for even heat distribution, the Paella Pan is perfect for preparing paellas, risottos, pasta dishes, traditional breakfasts etc.
- > Coffee Pot Stand: Provides the perfect brewing platform for your coffee percolator or kettle.



NOTE

- GreenGrill coating conducts heat better than regular (PTFE) non-stick coatings. Therefore, we recommend using only 75% of the usual power setting.
- To avoid damage to your cooking surface, never leave it on the heat source without a coating of oil.
- We recommend frying with sunflower or rapeseed oil due to their high burning points. The use of olive oil is not recommended due to its lower burning point, which can cause ingredients to stick or burn. Tip: bring meat or fish to room temperature before frying to prevent sticking.
- The CADAC | Dometic Soft Soak and Soft Soak Brush (sold separately) are ideal cleaning products for GreenGrill cooking surfaces, aiding in soaking and removing stubborn food residue.

9 Cleaning the appliance

- > To prolong the lifespan of your appliance, clean it well after every use.
- > Allow the appliance to cool down before you clean it.
- > To clean the appliance body, simply wipe it down with a damp cloth and a little detergent as needed.
- > Do not immerse the appliance in water as this may damage the burner tube causing the appliance to malfunction.
- > Keep water away from the burners and pilot light area. Dry the appliance completely before use.
- > Do not use abrasive cleaners as they may damage the surfaces.
- > Do not use a high-pressure steamer or water jet to clean the appliance.



NOTE

For stubborn stains, CADAC oven cleaner may be used.

10 Storage

- > Allow the unit to cool down and clean well before storing.
- > Ensure that the gas supply is turned off before disconnecting it 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 combustibles. Preferably store cylinders outdoors, never in a basement or garage.

11 Maintenance and Troubleshooting

- > Regular cleaning and maintenance will extend your appliance's life and reduce the likelihood of problems.
- > We recommend servicing your appliance every 12 months by a service agent to ensure efficient operation.
- > This appliance must only be serviced by an authorized person.
- > Regularly check all connections for leaks, and every time the gas cylinder is refilled or attached.
- > Clean your burner ports in case of an over spill.

Troubleshooting

- > We recommend cleaning or replacing the injectors every six months to maintain efficient operation.
- > If the appliance operates abnormally after storage and checks don't isolate the problem, the injector may be blocked. A blocked injector is indicated by a weaker yellowish flame or no flame at all. In such cases, remove and thoroughly clean the injector to remove any foreign matter.
- > Remove the injector using standard tools and blow out any dirt. Alternatively, purchase new injectors from your local store. Do not attempt mechanical cleaning of the injector.

Replacing a blocked injector

Your appliance is fitted with a specific size injector to regulate the correct amount of gas. If the injector hole is blocked, it may cause a weak flame, or no flame at all. Avoid cleaning the injector with a pin or similar device as it may damage the injector, posing a safety risk to the appliance. To replace the injector, do the following:

Fig. 7 on page 7

1. Remove the fat pan.
2. Remove the three screws on the heat shield plate and remove the heat shield.
3. Remove the two screws on the burner assembly and remove it, taking care to not damage the connected igniter wire.
4. Use a suitable spanner to remove the injector; avoid using pliers as this may damage the injector. Screw

the new injector into the valve, being careful not to over-tighten to avoid damage.

12 Spares

Fig. 8 on page 8



NOTE Always use genuine spares. Contact your local supplier for help.

13 Warranty

The statutory warranty period applies. If the product is defective, please contact your retailer or the manufacturer's branch in your country. (see www.cadacinternational.com/support)

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

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

Note that self-repair or non-professional repair can have safety consequences and might void the warranty.

14 Technical data

Table 1: Technical data

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
Appliance Category	I ₃ +(28-30/37)		I _{3B/P} (37)	I _{3B/P} (30)	I _{3B/P} (50)
Allowable gases	Butane	Propane	Butane, propane, or their mixture		
Gas Pressure	28-30mbar	37mbar	37mbar	28-30mbar	50mbar
Jet Number	0.68		0.65	0.68	0.61
Nominal usage	145g/hr				
Gross nominal heat input	2kW		2kW	2kW	2kW

Country Names And Abbreviations

AT = Austria	BE = Belgium	BG = Bulgaria	CH = Switzerland	CY = Cyprus
CZ = Czech Republic	DE = Germany	DK = Denmark	EE = Estonia	ES = Spain
FI = Finland	FR = France	GB = United Kingdom	GR = Greece	HR = Croatia
HU = Hungary	IE = Ireland	IS = Iceland	IT = Italy	LT = Lithuania
LU = Luxembourg	LV = Latvia	MT = Malta	NL = Netherlands	NO = Norway
PL = Poland	PT = Portugal	RO = Romania	SE = Sweden	SI = Slovenia
SK = Slovakia	TR = Turkey			



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