



SAFIRE

Warranty and User Manual

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1. FIRST FIRING - IMPORTANT!

It is advisable on the first firing to cure the braai and brickwork slowly with a small fire (don't build a big bonfire during the first firing - it may damage the brickwork). Some odour will rise off the braai due to the paint curing. This will disappear after the first couple of fires.

2. DISPOSAL OF ASHES

When removing ashes from your braai, be careful and use a metal container with a tight fitting lid. Do not leave the ash pan on a combustible floor, as ash can remain hot for days. If you wish to spread ash on your garden, only do so if untreated wood has been burnt.

3. MAINTENANCE

Inspect the chimney annually for soot build-up and/or any other blockages e.g. bird nests. Clean chimney when internal soot deposits are greater than 6 mm in thickness. Paintwork can be touched up with Plascon SNK74 or equal matt black paint, available from all SAfire outlets. External flue pipes and the cowl can be painted with any colour enamel paint. Attend to any sign of water leakage onto or inside the braai. Rust will damage your braai. Clean off specks of rust with steel wool/sandpaper and touch up with paint.

Stainless Steel Braais should get a coat of Dynachem SS Polish or 3m Stainless Steel Polish. Stainless Steel braais in outdoor areas should get a generous layer of Polish at least twice a month

4. PRECAUTIONS

1. Use dry seasoned wood, a good quality charcoal or briquettes.
2. Do not store fuel close to the appliance.
3. Do not use liquid fuels to start the fire - liquid firelighter may be used.
4. Do not over fire (allow ember maker/ash pan to glow red) as this could damage your braai. Restrain the fire to the ember maker and never make a big bonfire in the ash pan
5. Do not burn garbage in the appliance as garbage can cause a dangerous soot build-up and can leave unpleasant odours.
6. Do not burn chemically treated timber as poisonous gases can be given off and can be harmful to your health.
7. Prolong the life of the grill, ash pan and ember maker by not exposing them to fire any longer than you have to. Fire gradually destroys iron; ashes in the presence of water eat through metal. Keep the ashes cleaned out.
8. Never put the fire out with water. The sudden change in temperature is likely to damage your braai and can result in serious burns.
9. Protect metal detachable parts from rusting by storing them in a dry place when not in use.
10. Do not put heavy pots or steak plates on an over-heated grill. The weight will sag the weakened metal.
11. If you expect your grill to last a long time, we advise that you wash the grill afterwards and don't burn it clean over a fire.

5. GENERAL HINTS

Locating your braai

When you have agreed upon the type of braai that fits your family's needs, the next big problem is to select a location for it.

If you plan for a indoor installation, only a few factors have to be considered, for your choice is pretty limited to the kitchen, dining room and recreation room. But if your preference is for an outdoor unit that will have to be fitted into an existing garden, you will have to put some thought into it.

The first step is to look over your garden and pick out the most livable spot. Wherever your family likes to gather, that's the place to put your braai. If you have a swimming pool, you probably want the braai in close proximity.

Remember that adding a braai area can create an entire outdoor room. Rather than have such a room grow in odd bits and pieces, why not plan it in the beginning? Wherever you put it, allow enough level area for dining and for working around the braai.

Your braai area should have positive protection from wind and sun.

Braai Accessories

A few simple braai accessories add greatly to the convenience and pleasure of cooking and eating outdoors. Here are some suggestions:

Cooking accessories - A long handled roasting fork, knife, tongs, spatula and basting brush are the handiest tools for working around the hot grill. For controlling the fire, you need a poker, preferably one with a bent tip for shoving coals around.

Saucepans, casseroles and cast iron pots can be borrowed from your regular kitchen supply, although you may prefer to assemble a duplicate set for outdoor use.

Steak plates and stir-fry plates (cast iron, mild steel or stainless steel) are ideal for preparing breakfasts, steaks and stir-fry dishes.

Rotisseries that is battery operated with spikes or grid basket is ideal for roasts or slow grilling.

Smaller grills on either side of the ember maker enable you to grill on two different height and heat settings at the same time

Personal accessories - This classification includes a pair of canvas gloves for handling charcoal, a pair of asbestos gloves for preventing scorched fingers, and aprons for protecting your clothes and for wiping your hands.

6. MINOR DIFFICULTIES & THEIR REMEDIES

<p>The indoor braai is rusting or not drawing.</p>	<ol style="list-style-type: none"> 1. Roof seal is leaking. 2. Chimney not high enough. 3. Roof leaking away from flue stack and water running down rafters towards and down flue stack. 	<ol style="list-style-type: none"> 1. Re-do the roof seal. 2. Add another length of flue pipe. 3. Find leak and seal.
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7. EXCLUSION OF LIABILITY

Whilst every care has been taken in formulating these instructions, no Responsibility whatsoever will attach to and/or claim lie against, the manufacturer and/or distributor of the appliance as a result of any failure to follow the whole or any part of the instructions and/or as a result of incorrect information herein and/or any omission here from. Failure to follow the whole or any part of the instructions which leads to damage to your appliance, will make your guarantee null and void. No braai is guaranteed against rust. Removable parts such as ember maker, ashpan and grids are exempt from the warranty and will need replacing every 7 to 10 years. Guarantee covers, faulty workmanship, warping, buckling or bending of outer casing and guarantees that the outer casing wont pull open at the seams.