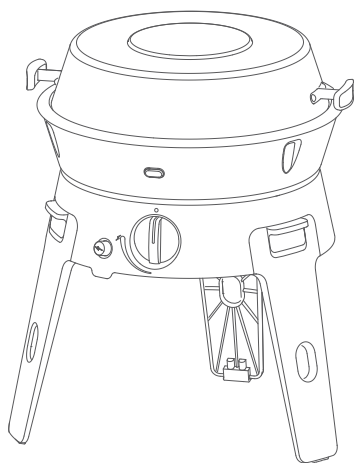


HOT AND COOKING

SAFARI CHEF 30 LP



Safari Chef 30 LP 6545

EN

Portable Gas Barbecue

Operating Manual..... 3



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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, could result in property damage.



NOTE Supplementary information for operating the product.

3 Safety instructions

3.1 Safety warning



NOTE

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

For outdoor use only.

Do not move the appliance during use.

Turn off the gas supply at the gas container after use.

Any modification of the appliance may be dangerous.

Failure to follow these instructions will void the warranty.

3.2 General safety



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



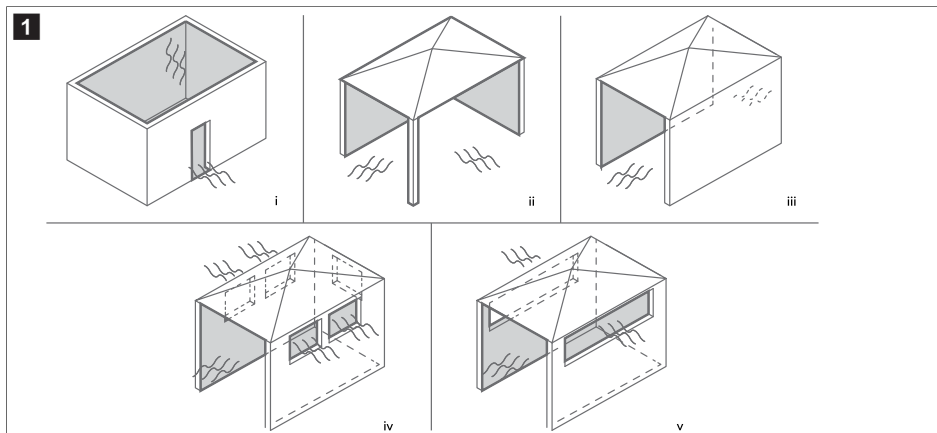
WARNING! Carbon monoxide hazard

- > THIS GAS APPLIANCE CONSUMES AIR (OXYGEN).
- > ONLY USE IN WELL-VENTILATED AREAS. 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 dispersed by wind and natural convection.
- > **Use outdoors only.**

Ventilation requirements

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. (i)
- Within a partial enclosure that includes an overhead cover and no more than two walls. (ii and iii)
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply: (iv and v)
- 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.



NOTE Damage risks

- > Avoid operation in marine environments, as well as wet, rain-exposed, or persistently moist areas.
- > Avoid any environmental conditions that may impact the performance of the appliance including, but not limited to, extreme temperatures, very windy conditions and altitudes which may affect combustion stability.



WARNING! Explosion hazard

Failure to follow these warnings could result in death or serious injury.

- > Do not alter this appliance. Use only as intended.
- > This appliance must only be serviced by an authorized person. 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



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 turn the control knob on the appliance to the off-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 handling with bare hands.



DANGER! Light back / flaring

- > If a flame burns back inside the burner, this is known as flaring and may lead to unsafe operating conditions. Ensure flame stability when using the appliance.
- > In the event of flaring, do the following:
 - Immediately turn the gas supply off by closing the gas cylinder valve.
 - Turn the appliance control knob to the off-position.
 - After the flame is extinguished, remove the regulator and check the gasket condition; replace if necessary.
 - Reconnect the gas supply and test the connection for a gas leak.
 - Re-ignite the appliance.
 - If flaring persists, stop use and contact an authorized repair agent for assistance.

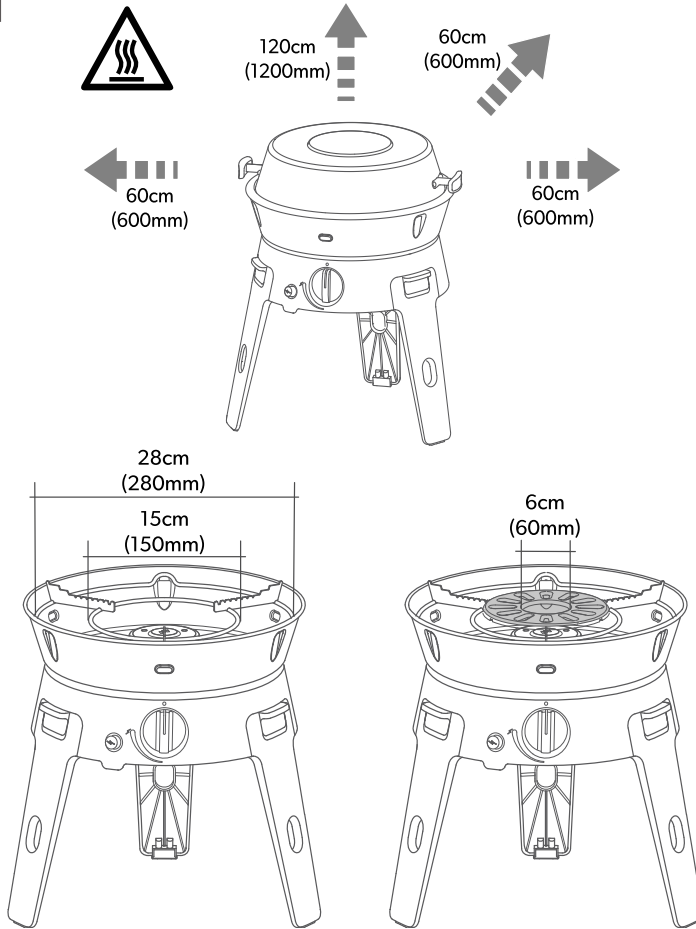
Gas safety precautions



DANGER! Explosion hazard

- > This appliance shall only be used with an approved hose and regulator complying with AS/NZS 1869 and AS 4621. An approved LCC27 regulator with 1.2 m is supplied with this appliance.
- > Only use the hose assembly as supplied with this appliance for connection to the cylinder — DO NOT USE ADAPTORS.
- > Do not alter the regulator in any way.
- > This appliance shall only be used with i) A type 27 refillable 4.5 kg ~ 9 kg ULPG gas cylinder certified to AS 2030 and AS 2469 ULPG gas cylinder certified to AS 2030 and AS 2469, (ii) 1 lb Propane cartridge certified to DOT-39 or (iii) 80% Butane / 20% Propane cartridge certified to EN417, compatible with the Dometic Dual Power Pak.
- > It may be hazardous to try a fit other types of gas cylinders or gas cartridges.
- > Do not use an appliance if the regulator or the hose is damaged or worn. Check the hose for damage before each use and before connecting it to the gas supply.
- > This appliance is not suitable for connection to a reticulated 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.

2



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.
- > When using the coffee pot stand, the minimum recommended coffee percolator size is 60 mm in diameter.
- > Do not place chemicals, flammable materials or spray aerosols near this appliance.
- > In case of fire, shut off the gas supply immediately.

4 Intended use

This LPG cooking appliance is intended for **non-commercial cooking use only**.

This appliance is for use in outdoor environments only. Pay attention to ventilation requirements.

Prohibited uses

Do not use this appliance for:

- Space heating or warming rooms
- Drying clothes or any materials
- Commercial or industrial purposes
- The appliance must not be used for any other purpose.

This appliance is not suitable for installation or connection to a reticulated gas supply.

This product is only suitable for the intended purpose and application in accordance with these instructions.

This manual provides information that is necessary for proper installation and/or operation of the product. Poor installation and/or improper operating or maintenance will result in unsatisfactory performance and a possible failure.

The manufacturer accepts no liability for any injury or damage to the product resulting from:

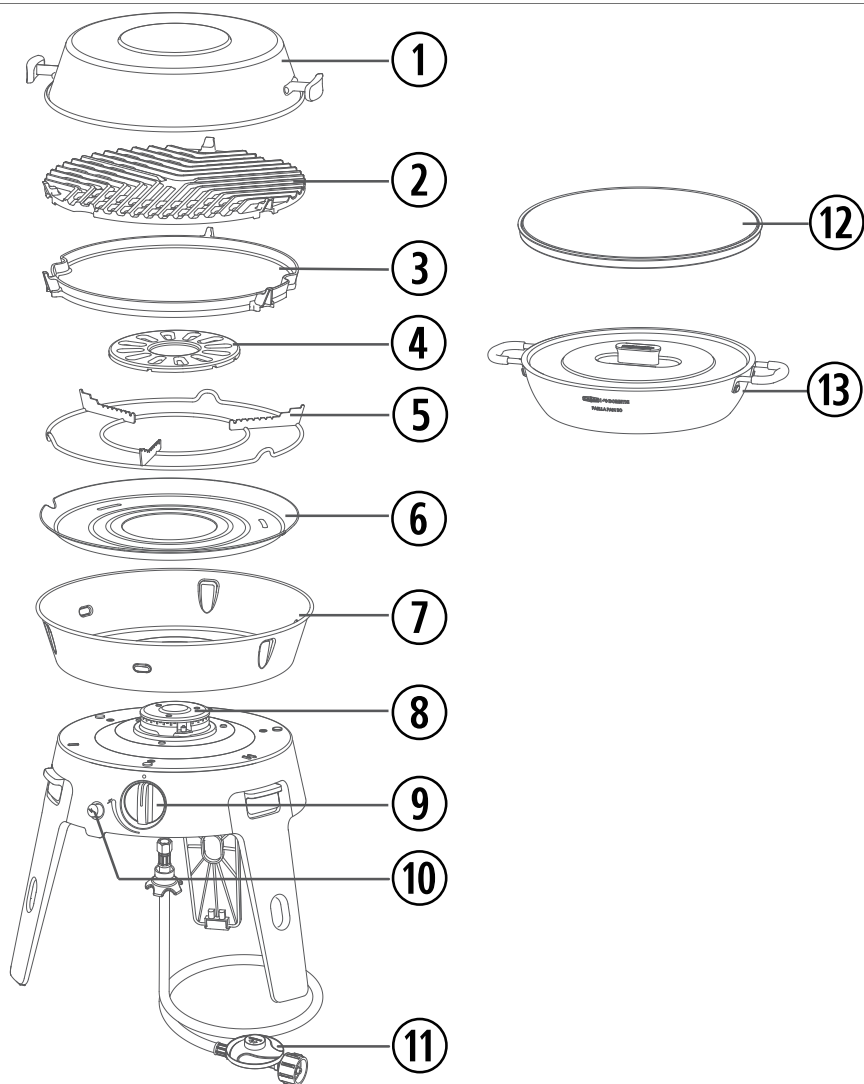
- Incorrect installation or assembly
- Incorrect maintenance or use of spare parts other than original spare parts provided by the manufacturer
- Alterations to the product without express permission from the manufacturer
- Use for purposes other than those described in this manual

Dometic reserves the right to change product appearance and product specifications.

5 Component list

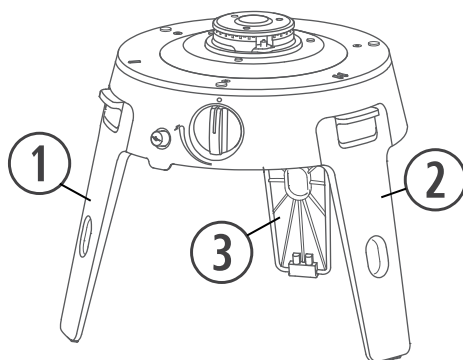
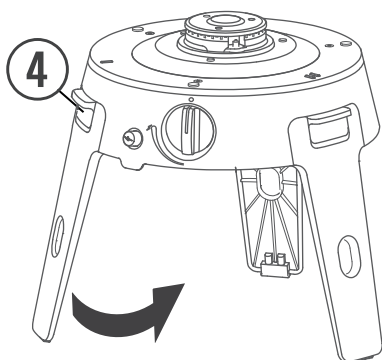
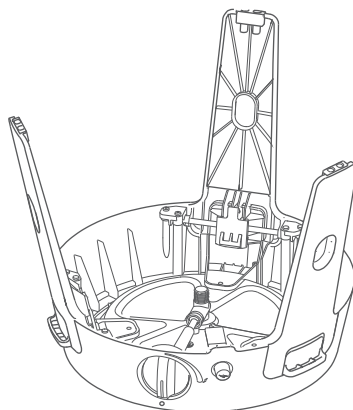
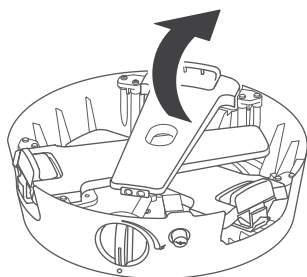
Component	Description
①	Domed lid / Pot
②	Barbecue (BBQ) grid
③	Flat griddle
④	Coffee pot stand
⑤	Pot / Pan support
⑥	Deflector plate
⑦	Drip pan
⑧	Burner
⑨	Control knob
⑩	Piezo igniter
⑪	LCC27 regulator and 1.2 m hose
⑫	Pizza Stone Pro 30 (optional accessory)
⑬	Paella Pan 30 incl. lid (optional accessory)

3



6 Assembling the appliance

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.

Open the legs

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

Fold back the legs



NOTE The legs must be folded up in sequence in order to maximize packing space.

- > To fold in the legs, start with the front left leg ①, then followed by the front right leg ②, and then lastly the rear leg ③.
- > Securely hold the leg and push the leg release clip down ④. Push the legs inwards to its closed position.

7 Connecting your gas supply to the appliance

7.1 Safe connection of the gas hose

Before connecting the appliance to a gas supply, perform the following checks.



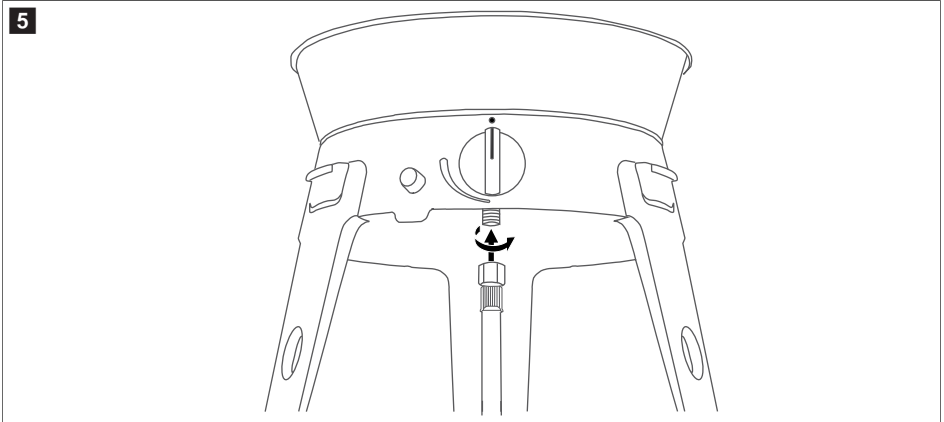
NOTE Carry out these checks each time the appliance is connected to the gas supply.

An approved hose and regulator must be used. A LCC27 regulator and 1.2 m hose has been supplied.

- > Ensure the gas supply is turned off while connecting the hose and appliance.
- > Use the correct hose and fittings approved for the appliance.
- > Check that the rubber gasket on the regulator is in position and in good condition.
- > Blow away any dust or debris from the opening of the gas supply that may cause possible blockage of the injector.
- > Inspect the hose for any signs of damage and replace if necessary.
- > Ensure that the appliance control knob is in the off-position.

7.2 Appliances fitted with a threaded connector

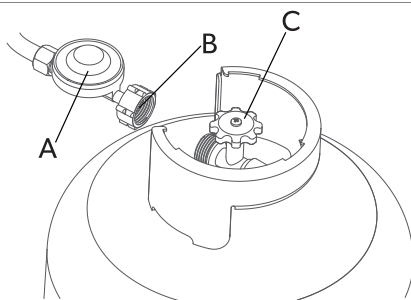
Follow this procedure for an appliance fitted with a threaded connector.



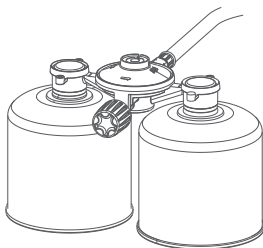
1. Verify that the hose and connector match the appliance specifications.
2. Inspect the hose and threaded connector. Ensure both components are clean, dry, and free of debris.
3. Align the hose fitting with the threaded connection on the appliance and screw it in place.
4. Hand-tighten the connection, ensuring the threads engage smoothly without cross-threading.
5. Connect the regulator end of the hose to the gas supply.

7.3 Connecting the regulator to the gas supply

6



POWER PAK



	A	B	C
EN	Regulator	Gasket	Control valve



NOTE

You must connect the regulator correctly to ensure leak-free and safe operation. Follow all steps carefully and check for leaks before use.



DANGER! Explosion hazard

> Do not smoke while connecting or replacing the gas supply.

Perform the following procedure to safely connect the regulator to the gas supply.

1. Ensure all gas appliance controls knobs are in the off-position.
2. Ensure the gas supply control valve is closed before connecting the regulator.
3. Inspect the regulator and gas supply valve for dirt or damage. Clean both parts with a dry cloth. Do not use oil or grease.
4. Align the regulator with the gas supply valve and hand-tighten into place, ensuring the threads engage smoothly without cross-threading.
5. Slowly open the gas cylinder valve to allow gas flow, and check for leaks as described in the chapter on Gas leaks on page 13. Leaks should be rectified before using the appliance.

- ✓ Once the gas supply has been connected and the connection is confirmed to be leak-free, the appliance is ready for use.

8 Gas leaks

Gas leaks caused by damaged hoses or faulty connections can create hazardous conditions. These must be addressed immediately to ensure user safety.

Gas leak test must be conducted in a well-ventilated area, away from any sources of ignition.



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

- > Always ensure gas connections are properly fitted to prevent gas leaks.
- > Do not smoke while performing a gas leak test.
- > If you suspect a gas leak (detected by the smell of gas), immediately turn off the gas supply and turn the control knob to the off-position, take the appliance to a flame-free location and perform a gas leak test.
- > Never use a naked flame to confirm the presence of a gas leak.
- > **For appliances using a gas cylinder:** If there is a gas leak on your appliance (smell of gas), immediately 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 using gas 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.

Performing a gas leak test

- Mix a solution of water and soap (e.g. dish soap).
Alternatively, leak detection spray may be used in place of soapy water.
- Apply the mixture to all gas connection points along the gas hose:
 - Apply the mixture between the gas hose and the appliance.
 - Apply the mixture between the regulator and the gas supply.
- Slowly open the gas supply valve to allow gas flow.
- Observe each connection for the formation of bubbles, which indicates the presence of a gas leak.
- If bubbles appear:
 - Immediately close the gas supply valve.
 - Disconnect the gas supply from the appliance.
 - Check all gaskets. Replace any that show signs of wear or damage.
- Reconnect the gas supply to the appliance and repeat the test.
- Should the gas leak persist after all checks have been performed, return the product to your authorized repair agent for assistance.

9 Operating the appliance

9.1 Before using the appliance



NOTE Ensure that all protective packaging and film are removed from the appliance before first use.

Before use

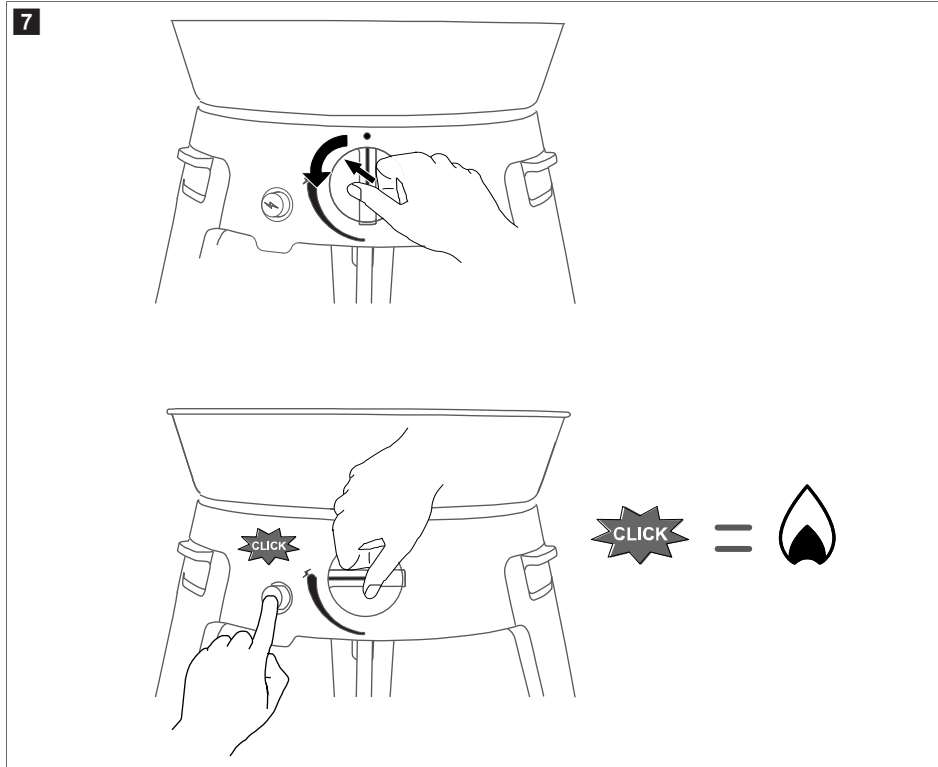
- > Ensure that all appliance parts are clean and in good working order.

- > Inspect the appliance for any insects, debris and spiderwebs which may affect gas flow.
- > Perform a gas leak test as described in the chapter on Gas leaks on page 13, each time the gas supply is connected or exchanged.
- > Use this appliance on a firm level surface only.
- > Remove any cooking surfaces before igniting the appliance.

During use

- > Do not move the appliance when in use. This is unsafe practice and may cause flaring.
- > Use cookware with a diameter of 180 mm to 250 mm only.

9.2 Switching on the appliance using the igniter button



1. From the off-position, push in and turn the control knob 90 ° anti-clockwise.
 2. Hold the control knob in, then press in the igniter button to ignite the gas.
 3. Hold in the control knob for 10 s before slowly releasing to allow the flame to engage.
Do not hold in the igniter button or control knob for more than 15 s.
- ✓ The flame should normally light up within the first 10 s.

Ignition fails

1. Turn the appliance control knob back to the off-position.
2. Wait approximately 30 s to let any accumulated gas within the burner escape.

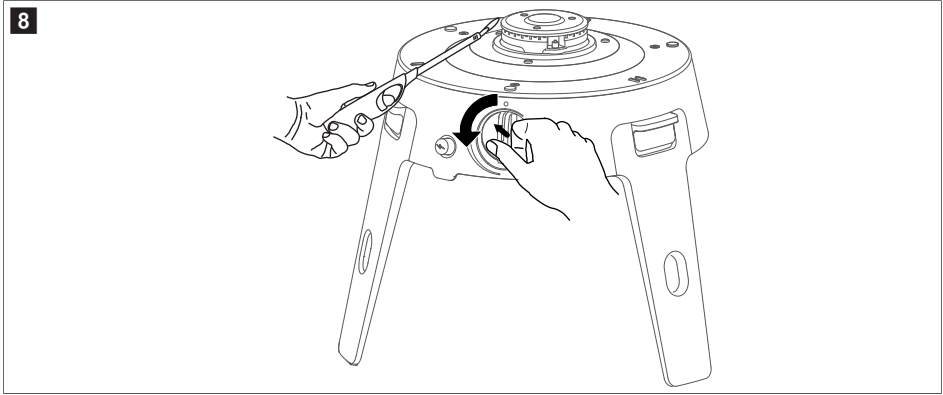
3. Reattempt ignition.

Flame is extinguished during use

1. Turn the control knob to the off-position.
2. Wait at least 60 s before re-igniting the burner.

9.3 Switching on the appliance using a barbecue lighter or matchstick

The appliance may be lit from the top of the burner prior to fitting the desired cooking surface.



NOTE This method is used when the built-in igniter is not functioning or if it is not available.

Using a barbecue lighter

1. Hold the barbecue lighter near the burner and ignite it.
2. Whilst the barbecue lighter is lit, push in and turn the control knob anti-clockwise to light the burner. The gas should ignite immediately.
3. Hold in the control knob for 10 s before slowly releasing to allow the flame to engage.

Using a matchstick

1. Light the matchstick and carefully bring it towards the burner.
2. Push in and turn the control knob anti-clockwise to light the burner.
✓ The gas should ignite immediately.
3. Hold in the control knob for 10 s before slowly releasing to allow the flame to engage.

Adjusting the flame intensity

Flaring may occur when cooking food with a high fat content. Should this happen, turn the heat down until the flaring ceases.

Once ignited, adjust the flame intensity:

- > Turn the control knob clockwise to increase the flame.
- > Turn the control knob anti-clockwise to decrease the flame.

9.4 Using the dome lid



WARNING! Explosion risk

- > The dome must be removed from the appliance when igniting using the piezo igniter.



DANGER! Burn risk

- > Limit cooking time to 15 min when using the dome as a lid.
- > Use of heat resistant gloves is recommended when handling the dome.



NOTE The dome may be inverted and placed on the pan support to be used as a pot.

9.5 Using the deflector plate

- The deflector plate is only to be used when cooking with the BBQ grid.
- The deflector plate does not need to be in place when using the pan support or flat grill plate.

Place the deflector plate inside the drip pan before placing the BBQ grid onto the locators of the inner rim in the drip pan.

9.6 Turning off the appliance



1. Close the control valve on the gas cylinder.
2. Once the flame is fully extinguished, turn the appliance control knob fully clockwise to the off-position.

10 Disconnecting and changing the gas supply

1. After use, turn the appliance control knob to the off-position.
2. Shut-off the valve on the gas supply.
3. Disconnect the empty gas cylinder from the regulator.
4. Connect a full cylinder following the same steps outlined in the connection procedure.
5. Repeat the gas-leak test after reconnecting.

11 Checking if your gas cylinder is empty



NOTE The empty weight (tare weight) is usually stamped on the cylinder neck or foot ring.

1. Weigh the cylinder using a scale. Note its weight.
2. If the weight matches the stamped empty weight, the cylinder is empty.
3. The difference between actual and stamped weight indicates the remaining gas weight.

12 Caring for your 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.

Prepare the cooking surface



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 methods

These cooking surfaces support a variety of cooking methods:

- **Grilling:** for fat-free grilling of meat, vegetables or fish.
- **Pan-frying:** perfect for stir-fries, fish, bacon, eggs, vegetables and pancakes.
- **Boiling:** Use a suitable pot or pan for sauces, rice and pasta.



NOTICE! Damage hazard

- > Avoid cookware with plastic handles, as they can become hot and may melt.

Cooking tips



NOTICE! Damage hazard

- > 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.

- This ceramic coating conducts heat more efficiently than conventional PTFE (non-stick) coatings. Therefore, we recommend using only 75 % of the usual heat setting.
- 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 your cooking surface



NOTICE! Damage hazard

- > Do not use scouring pads, steel wool, or abrasive cleaners.

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.



NOTE The CADAC | Dometic Soft Soak and CADAC | Dometic Soft Soak Brush (sold separately) are ideal companion products used to soak and soften stubborn food residue.

Maintenance

- > After cleaning, and before storing, apply a light coat of oil to the surface to protect against moisture and air.
- > Most cooking surfaces are supplied with a convenient storage bag. To prevent oil residue transfer, place the oiled cooking surface into a plastic bag before placing into the storage bag.

Optional accessories

- Paella pan: Made from high quality pressed aluminum for even heat distribution. Ideal for paellas, risottos, pasta dishes and traditional breakfasts.
- Coffee pot stand: Provides a stable platform for coffee percolators or kettles.

13 Cleaning and maintenance

13.1 Cleaning the appliance

To prolong the lifespan of your appliance, clean the appliance thoroughly after every use.



NOTICE! Damage hazard

- > Do not immerse the appliance in water.
- > Avoid getting water into the burners, burner tubes, or pilot light area. Moisture in these parts can cause the appliance to malfunction or become unsafe.
- > Do not use abrasive cleaners, steel wool, or scouring pads. These may damage the surface of the appliance.
- > Do not use oil-based or solvent based cleaners.
- > Do not use a high-pressure steamer or water jet to clean the appliance.

Allow the appliance to cool down thoroughly before cleaning.

1. Wipe the appliance body down with a damp, soapy cloth.
2. Dry the appliance completely before storing.

13.2 Routine maintenance



The assembly and installation of the gas connection must be performed by a qualified person who has demonstrated skill and knowledge related to the construction, installation and operation of gas appliances and has received safety training to identify and avoid the hazards involved.

- > This appliance must only be serviced by an authorized person.
- > For safety reasons, have the device checked by an authorized person every year for proper function. Any defects must be repaired.

Blocked injectors

The most common operational issues may relate to dirty or blocked injectors. Regular inspection and cleaning can prevent these problems. Indicators of a blocked injector include:

- The flame is weak or yellowish.
- Flame failure during use.



NOTICE! Damage hazard

- > Do never clean a blocked injector with a pin or similar object. This may damage the injector and compromise appliance safety.
- > If a blocked injector is suspected, contact an authorized service agent for assistance.

Clean or replace injectors every six (6) months for optimal performance.

14 Storage

Proper storage will help protect your appliance and prolong its lifespan.

- > 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 unsafe practice.
- > Allow the unit to cool down and clean well before storing.
- > Store the appliance in a well-ventilated area.
- > Store gas supply outdoors in a well-ventilated area, preferably outdoors, out of the reach of children, and away from any possible sources of ignition.
- > Indoor storage must adhere to conditions as stipulated in AS/NZ 1596.

15 Troubleshooting



WARNING! Risk of injury

- > The service of the appliance must be performed by a qualified person.
- > Do not modify the appliance.
- > Do not operate the appliance if a flames behaves abnormally. Shut off the gas flow immediately and check all connections before attempting to reignite the appliance.

Contact an authorized service agent if you observe one of the following abnormal conditions:

- Excessively yellow or sooting flame type
- Flame lifting off the burner ports
- Flame lighting back into the burner (normally associated with a popping sound)
- Objectionable odor of the flames combustion products

If a malfunction of the appliance occurs that is not described above, first refer to the following table for possible causes and remedies before contacting an authorized service agent.

Problem	Possible cause	Suggested remedy
No spark when igniter button is pressed.	Igniter button is defective	> Ignite the burner manually. > Contact an authorized service agent for repair.
Burner does not ignite. Igniter button is working.	Gas supply valve is closed.	> Open the gas supply valve.
	Control button is set to the off-position.	> Follow instruction for ignition as described in Switching on the appliance using the igniter button on page 14.
	Wrong control knob is turned.	> Ensure the control knob corresponds to the relevant igniter button and burner to be ignited.
	Burner ports are blocked.	> Clean the burner.
	Gas supply may be depleted.	> Confirm gas availability as described in Checking if your gas cylinder is empty on page 17. Replace gas cylinder if necessary
Burner goes out when the control knob is released	Control knob not held in long enough during ignition for flame to engage.	> Follow instruction for ignition as described in Switching on the appliance using the igniter button on page 14.
	Faulty connection.	> Contact an authorized service agent for repair.
Uneven flame pattern or slight flame lifting	Burner ports are blocked.	> Clean the burner.
At medium flame setting, the flame is either too high or too low.	Incorrect setting of the regulator. Gas supply pressure too high. Wrong injection valve installed.	> Contact an authorized service agent for repair.

16 Warranty

If the product does not work as it should, please contact your retailer or the manufacturer's branch in your country (see dometic.com/dealer). The warranty applicable to your product is 2 year(s).

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

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

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The benefits provided to you as the consumer by this warranty are in addition to other rights and remedies available to you under the law.

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

17 Disposal



Place the packaging material in the appropriate recycling waste bins, wherever possible. Consult a local recycling center or specialist dealer for details about how to dispose of the product in accordance with the applicable disposal regulations.

18 Technical data

Country of use	AU, NZ
Allowable gases	Universal LP Gas
Operating pressure	2.75 kPa
Nominal usage	6 MJ per hour
Injector number (size)	0.68
Gas supply sources	i) A type 27 refillable 4.5 kg ~ 9 kg ULPG gas cylinder certified to AS 2030 and AS 2469 ii) 1 lb Propane cartridge certified to DOT-39 iii) 80% Butane / 20% Propane cartridge certified to EN417, compatible with the Dometic Dual Power Pak
Compliance standards	AS/NZS 2658

DOMETIC MOBILE COOKING NETHERLANDS B.V.

Ration 26
6921 RW Duiven
The Netherlands
Tel: +31 26 319 7740
Email: info@cadaceurope.com

DOMETIC AUSTRALIA PTY. LTD.

7 Nursery Ave, Clayton South
VIC 3169,
Australia
Tel: 1800 21 21 21

DOMETIC NEW ZEALAND LTD.

PO Box 12011
1642 Penrose, Auckland
Tel: +64 9 622 1490
Email: customerservices@dometic.co.nz

YOUR LOCAL DEALER:
www.cadacinternational.com/support

