

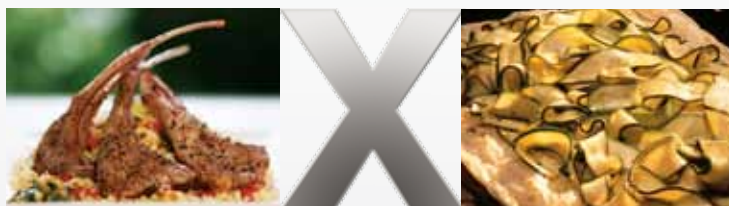
BRAAI MAXX

MAXXIMISE YOUR OPTIONS

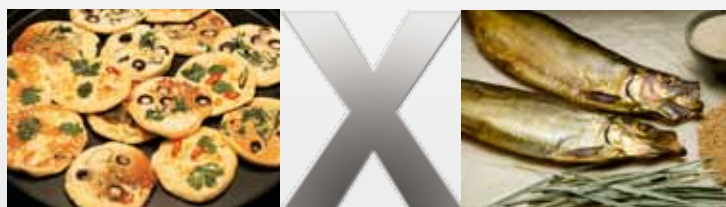
STIR-FRY WHILE YOU ROAST



GRILL WHILE YOU BAKE



FLIP A PANCAKE WHILE YOU SMOKE A FISH



MAXXIMISE MEALS
MAXXIMISE LEISURE



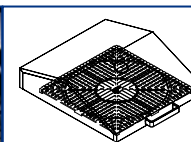
WINNER OF 1ST PRIZE AT SPOGA SHOW, GERMANY IN 2009
FOR THE "BEST INNOVATION IN BBQS" CATEGORY

THE BBQ RE-INVENTED

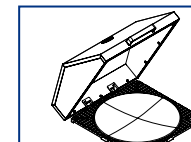
WINNER OF 1ST PRIZE AT SPOGA SHOW, GERMANY IN 2009 FOR "BEST INNOVATION IN BBQS" CATEGORY

A revolution in outdoor cooking with 2 independent cooking areas that allow for a variety of interchangeable cooking surfaces to be used; 2 at a time. Both cooking sides have an independent dome which is double skinned, insulated with non-stick coating on the inside of the dome to assist cleaning. Each dome includes a thermometer.

THE BRAAI MAXX INCLUDES THE FOLLOWING SURFACES WHICH DROP INTO THE BASE GRIDS:



BBQ, smoking, slow grilling and stewing

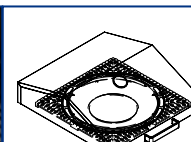


Skottel / Teppanyaki

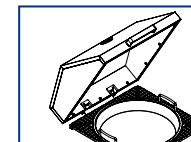


Grill top: The open grill top for all traditional BBQ style cooking. The aluminium grill is coated in hard, low-stick CADAC C-coat, for easy cleaning and is non-stick. So no more un-hygienic grids. Two grill grids are included.

Skottel/Teppanyaki: Made from high grade stainless steel and aluminium TriPly material – the stainless steel for wear and cleaning, and the aluminium for excellent heat distribution. Use the Skottel for stir fries, eggs and bacon, prawns, sausages, or for Teppanyaki cooking.



Pizza/ Baking Stone

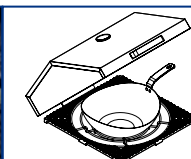


Paella Pan



Baking stone: The baking stone is used for baking all types of bread – from the traditional loaf, to pita bread, from focaccia to nan bread.

Paella pan: Made from thick aluminium with non-stick coating. Ideal for paellas and risotto.



Wok



Cutting board: A bamboo cutting board drops into the front handle for food preparation

CADAC BraaiStyle Wok: Carbon steel body allows for high temperatures to ensure perfect wok-style cooking. Solid stainless steel handle.



5-Jet Turbo-Burner: With the CADAC 5-Jet Turbo-burner you can slow cook for hours at low temperatures (below 100°C) constantly, or high cook and bake at temperatures (over 300°C – perfect for flat breads). Each burner is finely adjustable, includes both piezo ignition and flame failure shut off.

BRAAI MAXX



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The two fixed side tables of the BraaiMaxx leave plenty of room for food preparation. All the various tops are stored under the unit in the storage cabinet. The gas cylinder (not included) is also stored away and tidy. Cleaning the BBQ burner box is now also made easy with an easy to clean construction. During cleaning and washing, the water drains to the back of the fire box and then into a drainage bucket at the back.

BRAAI MAXX

These multiple options and surfaces ensure that the outdoor enthusiast can enjoy a diversity of exciting dishes which will delight family and guests, time and time again.



Independent insulated BBQ hood with non-stick interior and thermometer

Side table for a spacious work area while BBQing

Independent piezo ignition for each burner

Drop-in cutting board

Includes: POL hose & regulator

Double-skin cabinet doors with magnetic push-release



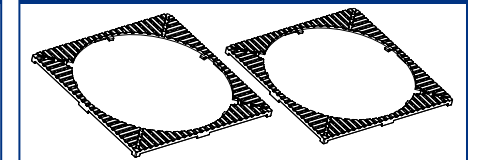
Cabinet for storage of all cooking tops and gas cylinder

Gas Consumption: 448grams/h, 22.5Mj/h

BRAAI MAXX COLOUR OPTIONS

-  Magnolia Cream
-  Cubanite Silver
-  Charcoal

BRAAI MAXX INCLUDES 2 X BASE GRIDS



Product Code	Lid	Cooking Surfaces (Included)	Average Operating Pressure	Heat Output	Flame Tamers	Cooking Area	Dimensions (mm) length x breadth x height	Pack Qty
98504	Mild steel painted / powder-coated base matt black	2 x BBQ Grids, 1 x Baking Stone, 1 x Skottel, 1 x Paella Pan, 1 x Wok, 2 x Base Grids	28-30mBar / 37mBar / 50mBar	6.26kW per burner (21359BTU)	2	1999cm ² per side	1602 x 717 x 1509 (Dome open) 1602 x 627 x 1128 (Dome closed)	1