

INSTRUCTION BOOKLET

Installation and Operation Guide

Freestanding Braai



Thermo Fires

Leadership Through Quality

Dear Builder / Installer
please hand these
instructions over to the
home owner after reading

Established 2003

Instructions on Installing a Freestanding Braai

Choosing the right position:

Once you have decided where to place your braai, you may have to contact your installer who will check that the roof structure allows for installation in said position or if you will need extra flues.

You may have to compromise by moving the braai a little to the left or right in order to clear roof beams. You may also opt to have an offset installed in the flue to bend around the offending roof beam.

NEVER CUT A BEAM TO ACCOMODATE A FLUE.

Thermo Freestanding braais have double-skinned sides, so guests should not burn if they accidentally touch it. However, installing it next to wood is still not a good idea as wood, over time, can dry out sufficiently to cause damage or catch alight.

For installation through a wall, you will need bends, wall plates and flue brackets.

If you chose to buy your unit with a cabinet: When your braai is in place, use the set screws underneath the cabinet of your freestanding braai to level out your cabinet and braai. This is necessary as not all floors are completely level, and levelling the cabinet will protect your braai from warping.

Your cabinet is strong enough to store some wood and all your potjies, tools, blitz, etc.

Place the ceiling (escutcheon) plate over the spigot of the braai. Leave there.

Installing the flues is the easiest part as our flues are stackable.

To install the flues: firstly, locate the flue marked with a red and white sticker that reads:

PLEASE ENSURE YOU / YOUR INSTALLER INSTALLS THIS FLUE DIRECTLY ONTO YOUR FIREPLACE. ((in this case it will be your BRAAI!)

If you did not get a flue with a red and white sticker:

Check the (unpainted) inside of the flues. You should have received 1 (or more) flues with a blue-grey colour (these are your electro-galvanized flues) and one made from a shinier material. This is your cold-rolled flue and MUST BE installed directly on top of your braai.

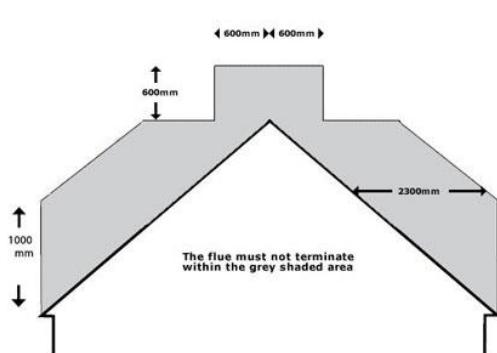
** If you are not sure, please contact us as your warranty will be void if installed incorrectly. If you did not get such a flue, please contact us before installation.

IMPORTANT:

1. If you are installing the braai in a room with combustible flooring, i.e., wood or laminate, you have to provide for a hearth made from non-combustible material to protect said flooring. This may be ceramic, porcelain or marble tiles, a floorplate made from metal (at least 3mm thick) or a slab of marble or granite.
2. If you are installing a braai through a roof with combustible roofing materials, check with your insurance company about the type of precautions they want you to take, and please read Pg 3.
3. Never obstruct the flue outlet or chimney.

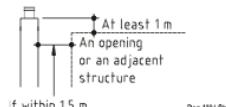
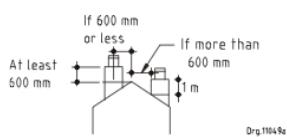
Height of Chimney for non-combustible roofing materials

The flue gasses from the chimney should be able to discharge freely and not present a fire hazard, whatever the wind conditions. To discharge the flue gasses freely, you need a good draw. To get a good draw, you need to raise the flue sufficiently above the roof structure – a surface (like a roof) creates wind eddies and slows the wind down, thus reducing draw. By raising the flue outlet, you bring the top of the flue up into unimpeded air flow. The flue termination is measured to the end of the chimney / flue pipe where the gasses discharge. Rain caps, turbo, or rotating cowls, etc., are not included within this height.



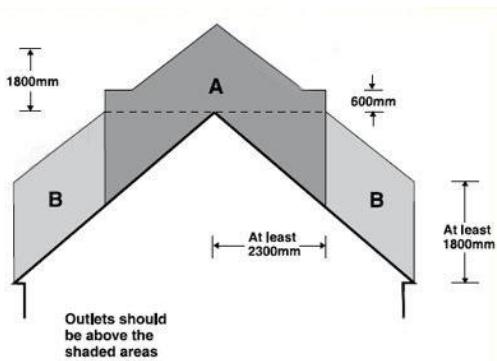
1. The point of outlet of a chimney must be a minimum of 600mm above the highest point of contact of the chimney and the roof, if the centre of the flue is within 600mm of the highest point / ridge,

2. or 2.3m away from the roof structure measured vertically but at least 1m above the highest point of contact of the chimney and the roof, if more than 600mm away from the highest point / ridge of the roof,
3. or 1m above the highest point of a window or roof light that can be opened, or a ventilation inlet situated in a roof or external wall, where the horizontal distance from the nearest point of such window, roof light or opening in a vertical line through the Centre of such chimney is less than 2.3m
4. The point of outlet of a chimney must be a minimum of 1m above the eaves level in the case of a chimney that passes within 1.5m of the nearest wall of such building.
5. On the gable end of such building, the chimney shall not extend less than 1m above the highest point of such gable end, or a roof less than 10° pitch.



Height of Chimney for Combustible roofing materials

When your roof is made of combustible materials like thatch or timber, the recommended distances should be increased to those shown below:



- A. If within 2.3 m, measured vertically, from the highest point of the roof - the top of the outlet of a chimney must be at least 1.8m above the highest point of contact of the chimney and the roof, **and** at least 600mm above the ridge / pitch,
- B. If more than 2.3m, measured vertically, from the highest point of the roof - the top of the outlet of a chimney must be at least 1.8m above the highest point of contact of the chimney and the roof.

IMPORTANT:

- You must provide for spark arrestor material in the flue liner or in your cowl. We strongly suggest using a Thermo turbo cowl with spark-arrestor material on the outside of the cowl, to facilitate cleaning.
- If an exposed flue liner is taken through combustible roofing material, an insulated flue will be needed – which can be ordered from us.

Other Important Notes to keep in mind

- The laws regarding flue lengths are prescribed to "...not present a fire hazard..." and does not guarantee a proper draught. You may have to lengthen the flue outlet if external factors require this, if i.e., you have an A-Frame roof, large trees close to the house, sitting between double-storey homes, etc.
- Never obstruct the flue outlet or chimney.
- **IMPORTANT:** Combustible materials (i.e., electrical points or curtains) should not be fitted within 300 mm of the sides of the unit without making adequate provision to insulate these materials.
- If combustible flooring materials are to be used (i.e., laminate or wood flooring), read the section on page 1 about hearths.

Instructions on how to use your Braai

If you are new to this thing called "braaiing" (never called BBQing):

1. Good meat is one of the most important ingredients for a good braai, so the secret is to find yourself a butcher you can trust and go for quality over quantity – rather buy a smaller cut of A-grade meat and pay a bit more, than opt for the biggest and cheapest. You can braai almost anything – chicken, prawns, crayfish – but if you're just starting out, three foolproof options are boerewors, pork and lamb chops.
- **Boerewors:** when buying this option, be sure to pointedly look for the word 'boerewors' on the packaging. This is because there's a big difference between 'braai wors', which can contain anything, and 'boerewors', which is your safe bet.
- **Steak:** rump steak is a great fallback option and tends to have more flavour than fillet. As a general rule, look for one that's been aged.
- **Lamb chops:** if you're not sure what you're looking for, go for rib chops or best-end chops – they're usually nicer and not as tough as leg chops.
- **Pork:** pork neck steak is a great option as it has more marbling and flavour than loin chops. Another South African favourite on the braai is pork ribs and rashers.

2. The second most important rule of all is to always use dry seasoned dense hardwood. Any hard wood like Kameeldoring, Mopane and Rooikrans is great for braaiing. Do not use wood that is meant for a fireplace, i.e., BlueGum and Black Wattle. You may also opt for charcoal or briquettes.
3. Never make a fire in the ashpan – UNLESS you are using charcoal or briquettes. (That big pan in the bottom of your braai. A.K.A. coal tray). We know all your friends are making fires in theirs, but this will cause you to lose the warranty on your braai. The coal maker is designed to protect the body of the unit against the flames – which is the most expensive part to replace.
4. Use a fire starter (i.e., Blitz) and some kindle** in the bottom of your coal maker. On top of this, place a good amount of wood. Never pack your wood too tight. The fire needs to breathe. Now light your fire starter. **Kindle is well seasoned wood that has been chopped up in small pieces (which you can do yourself or buy from your wood supplier).
5. Never skimp on the amount of wood you use. Using too little wood may not allow the steel unit to heat enough to form the negative air pressure in the flue, needed to remove all the smoke. Cold air trapped inside the flue may cause the braai to smoke out. The bigger the braai, the more wood you will need as the ashpan will also suck some heat out of the coals. Besides, your friends will laugh at you if your meat is undercooked because you did not have enough coals to last to the end.

6. A fire can take anything from 30 minutes to two hours until it's at the correct temperature to braai. Braaiing on open flames is not advised because the meat will burn. When your wood has broken up into coals, use your poker or scraper to agitate the wood in order for the coals to fall through into the ashpan. Scrape your coals to the side, underneath the grid.
7. You will find that a steel braai differs significantly from an open fire – besides the convenience of braaiing inside and out of the elements. Meat cooked on the rear section of your braai grid, as well as the part closest to your coal maker, will cook hotter and faster than in the front and on the part of your grid furthest from the coal maker. You can get around this by pushing more coals to the end furthest from the coal maker as well as to the front of your ashpan.
8. To marinade or not to marinade, that is a personal preference. Most braaiers prefer to baste the meat during cooking, towards the end, to prevent the sauce from burning.
9. Also add spices nearer the end of the cooking time, or rub it into the meat at least an hour before you braai. Salt draws out moisture so you need to give the meat sufficient time to reabsorb it.
10. Hold your open hand a few centimetres above the grill to determine when to put the meat on. If you can keep your hand there for five seconds, you can put your steak on. Seven or eight seconds means you're ready for boerewors and 10 seconds for chicken.
11. When it comes to flipping meat, less is usually more. Over-flipping causes the juices to be lost to evaporation, making the meat hard and dry. The exception is boerewors, which contains plenty fat and moisture, and cooks more evenly when flipped often. As a general rule, you should flip the meat when blood and juices appear.
12. Remember to keep a fire going in the coal maker. This will provide you with a supply of coals for continuous braaiing, and keep your unit hot enough to facilitate a draught.
13. Depending on the heat and number of coals, as well as the type of meat you are cooking, you may have to adjust the height of your grid. Typically, steak needs hotter coals, and is therefore braaied on a lower height. Most meats will be happy on the middle level and toasties on the top level.
14. Now you're ready to put your meat on the plate, grab another drink and enjoy the awesome occasion of a South African braai!
15. Practice makes perfect, and you may just have to braai every weekend (and some week nights) until you master your braai.

Important tip:

Steak should be left to rest for 5 to 10 minutes when taken off the heat. This is to let it reabsorb some of its juices and continue cooking a little (because steak keeps cooking on the plate) Sometimes it's actually best to remove it from the fire a bit before it's done to your liking.

Frequently asked Questions

Q: Why is my braai smoking out?

A 1: When using the braai for the first time

1. Refer to the installation instructions and check the chimney heights conform to required heights. Fix this if needed.
2. Shine a torch down the chimney and remove any obstructions. Also check for mortar in the opening of the flue outlet.
3. Did you start the fire with kindle? If not, check "Instruction on how to use your Braai". The other most common mistake is not using seasoned wood. Seasoned wood must be at least 2 years old, and you should not see or hear any wood sap discharging when burning.
4. Crack a window or open a door. If this works, your home is too air-tight and a negative air pressure is forming in the room. You will have to provide a fresh air inlet or have an extractor fan installed.
5. If nothing works, call us for more advice.

A 2: If your braai used to draw correctly, but suddenly starts smoking out:

1. Check the chimney for obstructions like birds' nests.
2. Call a Chimney Sweeper to clean the chimney. A build-up of soot may, over time, clog up the outlet enough to restrict air-flow. It is good practice to do a sweep and service every couple of years to prevent flue fires.
3. Do you have spark-arrestor mesh on your cowl / inside your chimney? This can clog up very quickly (every few braais) and needs to be cleaned regularly.
4. Did the neighbour add an extra storey to his home? Has the tree on your property (or the neighbour's) grown higher than your cowl? You may have to extend your chimney.

Q: How do I clean my mild steel braai?

A: Never use harsh chemicals like an oven cleaner that may cause rust. Wipe with a damp cloth only. The best is to always leave a thin greasy layer which will protect your unit. We suggest putting a layer of foil on top of the bottom door (which doubles as your workspace) to catch any grease or marinade drips while braaiing. Simply roll up and discard the foil when you are done. Marinade tends to be acidic and will eat away the paint, which will cause the door to rust if not cleaned immediately.

Q: How do I clean my stainless steel braai?

A: Your stainless steel braai will discolor because of heat. To clean away grease, you can spray the inside of your braai with a stainless steel cleaner or grease remover, and wash away any grease inside the unit. Never use an abrasive cleaner or material as this will scratch your braai. A quality stainless steel cleaner should get rid of most of the discoloration.

Q: How do I clean the stainless steel façade on my braai?

A: If you opted for a braai with a stainless steel façade, or have a complete stainless steel braai, you may clean the façade by spraying the surface with a quality stainless steel cleaner and rubbing surfaces with a clean damp cloth. Then using a clean dry cloth, wipe the surfaces again to remove residual cleaner. Never use an abrasive cleaner or material as this will scratch your braai. You may also want to wipe the outside with a stainless steel polish. We suggest putting a layer of foil on top of the bottom door (which doubles as your workspace) to catch any grease or marinade drops while braaiing. Simply roll up and discard the foil when you are done.

Q: How do I clean my braai grid?

A: If ever you are tempted to 'clean' your braai grid by putting it into a fire, don't do it! Your grid will last you many years if you simply wash it after every use. A good soap will keep your grid looking new for longer. All our braai grids are manufactured using 304 stainless steel, and electro-polished.

Your Thermo Braai carries a 20 years quality warranty on the body of the unit. Please complete the below and keep in a safe place.

Model: _____

Place of purchase: _____

Date of Purchase: _____

Invoice Number: _____

Thermo Fires cc: Designing and Manufacturing
Braais and Fireplaces of the highest standard
since 2003.