

This appliance conforms to the requirements of SANS1539
LPGSASA Permit Number: 1011-9/2-RSA-17-A
Counter Top Model Number: MB1CT, MB2CT



FIREFOX

IGNITING PASSION. EMBRACING EXCELLENCE.

1200, 1500/1 & 1500/2 Combo Braai



1200 Combo Braai
Mild steel/3cr12 Body/inners
Painted Black
Stainless Steel Frame & door



1500 Combo Braai
Mild Steel/3Cr12
Painted Black

Please read these instructions carefully before installation and use, and retain them for future reference

Updated: 24 May 2024

Intended Use

The charcoal section of the built-in braai is to be used with charcoal or wood only. The gas appliance is intended for use on open covered patios where there is a roof overhead, and a free flow of air across the patio. This free flow of air will enable adequate air supply to the unit for efficient combustion of the gas, as well as allow the safe dispersal of un-burnt gas, should the appliance be accidentally left with the gas valve in the open position, whilst the burners are not lit. These gas grills may not be installed in patios that have doors/windows that can fully enclose the area, such that there is no free flow of air across the patio. It may not be used inside a house/dwelling/office.

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1. Introduction

Thank you for purchasing your new Firefox Built-in Braai/Multibraai Gas Grill manufactured to the highest standards and tested in South Africa for compliance with the National Standard 1539. This appliance is designed to give the users years of trouble free and efficient service. Please read the following instructions carefully. Please note that the gas appliance must be installed by a Registered Gas Installer as indicated below. The manufacturer and/or its agents and distributors will not be held liable for injuries or damages caused by faulty or incorrect installation work.

2. Technical Data

Model No.	Counter Top No 1		Counter Top No 2	
No Burners	1 Burner		2 Burner	
Gas Type	LPG	NG	LPG	NG
Operating Pressure	2.8Kpa	2Kpa	2.8Kpa	2Kpa
Gas Consumption on max setting	0.6Kg/hr	30MJ	1.2Kg/hr	60MJ
No of Jets	1	1	2	2
Jet No	BD	BDNG	BD	BDNG
Heat Output	7Kw	7Kw	14Kw	14Kw

3. Important Information for the User

Read these instructions carefully before using the appliance and retain them for future reference. The gas appliance consumes oxygen when in use and it is important that it is only used in a well ventilated area for the efficient performance of the appliance and the safety of the occupants of the area. This gas appliance may only be installed by a Registered Gas Installer. All registered gas installers are issued with a drivers license size card, displaying their registration number, the type of gas they are registered to work on, and the expiry date of their registration. Ask to be shown this card before allowing the installation work to commence. Make a note of the Installer registration number, as well as verify that the gas type they are registered to work with, complies with the gas type you will be using. If there is any doubt on the registration of your chosen installer log onto www.saqccgas.co.za to look up their details. Upon completion of the installation, the installer is legally required to explain the operational details of the appliance, together with the safety instructions, and is required to issue you a Certificate of Conformity. You will be asked to sign acceptance of the installation on this Certificate of Conformity. Note that your invoice for this appliance and this Certificate of Conformity is required in the event you wish to make a Warranty Claim. Please read carefully the specific warranty conditions on page 8.

4. Important Information for the Registered Gas Installer

LPG Models may only be installed by a Gas Installer registered with SAQCC GAS to install LP Gas appliances and Natural Gas appliances may only be installed by a Gas Installer registered by SAQCC Gas to install Natural Gas appliances. LPG appliances must be installed in accordance with SANS 10087-1 and Natural Gas appliances to SANS 827. In addition, LPG and Natural gas installations must also comply with any local Fire department regulations and or local bylaws applicable to that area. If in doubt, check with the local authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational and safety practices applicable to the appliance and the installation, as well as issue a valid Certificate of Conformity for the installation work done. This appliance has been designed specifically for use with either only LPG or only Natural Gas, as marked on the appliance label/jet. It may not be used with any other gas than that for which it has been designed. Read these Installation & Operating Instructions carefully before commencing the installation.

5. Gas Cylinders

At maximum setting our gas burners consume 0.6 Kg/ hr each. Heat production peaks at about 7Kw per burner. However this peak heat production is only required to warm the braai. Once it is hot enough to cook, you will adjust the heat output down to that required. Typical gas consumption whilst cooking will be 150 to 250 grams per burner per hour. This braai will therefore work on a minimum bottle size of 1 x 9Kg gas bottle.

6. Safety Information

Keep young children away from the appliance when in use. These gas grills do not have flame failure devices built into the unit. As such, if the gas is left live to the unit, unlit gas can be vented from the unit if a control valve is inadvertently left open. When in use make sure there are no flammable materials close to the flames of the Appliance, above the appliance, or in contact/in close proximity with the rear, sides or base of the unit. Do not use this appliance if it is leaking gas. Never check for gas leaks with a naked flame or a spark, as this is extremely dangerous. If there is an apparent gas leak (smell of gas), close the control valve on the appliance and close the gas at the isolation valve/gas bottle. Make sure there are no naked flames within 5 metres of the appliance and check for leaks as detailed below. To check for a gas leak, use a brush dipped in a soapy water solution (e.g. water with dishwashing liquid added) and apply the solution to the joints in the system. With the gas supply switched on but the units Control Valves closed, if there are bubbles there is a leak. If there is a leak then turn off the gas supply at the isolation valve/gas bottle. Call a Registered Gas Installer to examine the appliance and do not use the appliance until the service technician has declared that it is safe to do so. Should you suspect a leak at the gas cylinder then apply the soapy water solution to the visible joints such as where the regulator fits into the cylinder or where the regulator fits into the flexible hose, or the joints on the manifold if there is one fitted. If there is a leak, with the gas live, then a bubble or bubbles will form. If you are unable to stop the leak at this point then turn off the gas cylinder valve/s and call a Registered Gas Installer to correct the fault. As with leaks inside the premises do not use the appliance until the Registered Gas Installer has declared that it is safe to do so. Do not remove the Model Rating Plate that is attached to your appliance. This contains important information in addition to the Model Number of the unit & date of manufacture, which the manufacturer will require should you need to make a Warranty Claim.

In the event of a burn back, where the flame burns back to the jet, (generally the flame will make a noise a bit like a blow torch) while operating immediately turn off the gas supply at the control valve. After ensuring the flame is extinguished, wait 60 seconds before re-lighting the appliance in the normal manner. Should the appliance again burn back, close the control valve and call a Registered Gas Installer to examine the appliance. Do not use the appliance again until the Registered Gas Installer has declared that it is safe to do so. Never try to move any of the cooking grills/fat catcher/ flame tamer plates whilst they are hot or whilst the braai is lit. Users should become familiar with the normal flame patterns of the unit. Anything abnormal, switch the appliance off at the Control Valve/s. Wait 60 seconds and relight. If the abnormality continues, call a Registered Gas Fitter to examine the appliance.

7. Lighting the Appliance

If at any time during the igniting process or during use, you smell un-burnt gas, immediately turn off the gas supply to the appliance, at both the control valve/s and the isolation valve/gas bottle. Do not use this appliance until it has been checked for leaks as described in section 6. It is preferable that this is done by a Registered Gas Installer. Switch on the gas supply (at gas cylinder or at units isolation valve). Press and hold in the red button on the Continuous Spark Ignitor (Fig 1 Point B), then slowly Rotate the control valve for the RHS burner (Fig 1 Point A) anti-clockwise to maximum setting. The RHS burner should ignite within a few seconds. Release the red button. Once the RHS burner is lit, the LHS burner can be lit if required, by turning the control valve for this burner (Fig 1 Point C) to maximum setting. Note the LHS burner can only be lit if the RHS burner is already lit. The unit will take a few minutes to warm up to temperature to enable cooking to commence. Once the unit has reached desired temperature the heat can be turned down to that required by partially closing the control valves, by turning in a clockwise direction.

8. Lighting the Appliance Manually

In the event that the Continuous Spark Ignitor does not light the RHS burner, it can be lit using a long gas lighter or a long match. Hold the flame of the long lighter or long match next to the RHS burner and rotate the Control Valve for that burner anti-clockwise to the fully open position.

9. Turning off the Appliance

To turn off a burner, turn that burners control valve to fully closed. Turn fully clockwise. On completion of cooking the gas supply to the unit must be switched off, either by closing the tap on the gas bottle or by closing the units Isolator Valve (in the event the appliance is part of a multiple gas unit installation).

10. Accessories

10.1 Fuel: Gas

The unit comes with either a 1-burner Gas Grill (1200 & 1500/1 Combo), or a 2-burner Gas Grill (1500/2 Combo). H-shaped burners are heavy duty, and operate in the range of 1 – 7 Kw per burner. This offers a great variation in temperature, suiting multiple cooking techniques.

10.2 Charcoal/Wood section

Option A: Applicable only to 1500 Combo c/w No 1 Counter Top

This option includes an easy slide ember maker (for a smooth, easy feed of lit charcoal into the tray, enabling uninterrupted cooking for large numbers, a Stainless Steel grid, a light fitting for night cooking, and a charcoal tray c/w ash hole and removable cover.

Option B: Applicable only to 1200 & 1500 Combo c/w No 2 Counter Top

This option does not include a charcoal starter, but features a longer, full length Stainless Steel grid (so more food can be cooked at one time, a light fitting, and a charcoal tray c/w ash hole and removable cover.

10.4 Removeable Gather and Flue Outlet

The removable flue gather is attached to the braai body with bolts. This assists installation into an existing brick built chimney, where there is an opening that the braai box can slide into. You have the option to fit the gather and a flue system or to use the built chimney if it is suitable. The gather is available with either a 450 mm diameter or 350 x 500 mm outlet, giving a choice of circular or rectangular flueing system.

10.5 Spit Motor Housing: Optional Motor & Skewers

The removable spit motor housings (charcoal an gas side) is supplied standard with all combo braais, allowing you to choose whether to fit it. The 220 V spit motor and skewers are supplied as an optional extra. Our spit has a robust shaft with 4 skewers, all in Stainless Steel. This will allow you to cook up to 2 joints of meat weighing up to 1,5 kg each.

10.6 Stainless Steel Trays for Charcoal Section

The large pressed Stainless Steel tray is stylish enough to use as a server, and helps to keep food warm while you continue to cook. The smaller pressed Stainless Steel tray can be used as an ash pan to facilitate easy ash removal from the charcoal tray.

10.7 Grill Soaker Tray

A lot of kitchen sinks are too small to soak our grills in. A grill soaker tray is sold as an optional extra should you require one.

10.8 Braai Plate (Gas and charcoal options)

Where an optional Braai Plate (for gas grill) has been taken, it is fitted by removing one of the cooking grills and inserting the Braai Plate. Braai plates is ideal for stir fries, frying bacon and eggs, fish, prawns... Our Braai Plates are supplied with Egg Rings to assist you in frying eggs.

11. Care & Maintenance

11.1 Cooking Grills

Wash the Cooking Grills and brush/wipe with cooking/olive oil prior to cooking to minimise meat sticking to the grills. This appliance is supplied with a Stainless Steel Vee shaped grill cleaner to assist in getting fatty/burnt deposits off the grills. General cleaning of the cooking grills is best achieved by soaking the grills and then using a slightly abrasive cleaner (brillo pad/pot scourer. If need be, steel wool/scouring powder or fine sandpaper can be used to clean any well stuck on pieces from the stainless steel grills.

11.2 Fat Catcher Tray

All our Gas Grills have V shaped cooking grills that drain about 75% of the fat from the cooking meat away into an easily removable fat catcher tray. The remainder of the fat drops into the hot combustion area where it can burn and give your food that great braai smoke flavour. The reduced amount of fat burning means less flare up (flames from the fat burning) and less risk of burning the cooking meat. The fat catcher tray should be removed after each braai and cleaned. See Fig 3. Simply lift the cooking grills off, remove the Fat Catcher Tray by rotating the base of it slightly into the centre of the braai. Clean and replace.

11.3 Flame Tamer Plates

Note that all Counter top gas grills have the option of flame tamer plates. See Fig 3. The Flame Tamer Plates do not need to be cleaned on a frequent basis, as the heat of the braai will sanitise them and break away small deposits. Should you wish to give them a clean, they can be treated as per the Cooking Grills. In operation these plates will glow red with the heat, which will when cold leave these plates with a coppery colour. This is normal.

11.4 Drip Tray

See Fig 1 Part D

Line the drip tray (under the braai) with aluminium foil to assist in cleaning. The Drip Tray will need taking out and cleaning with the frequency of this determined by how fatty the meats are being cooked.

11.5 Burners

Our heavy duty burners require little maintenance. It is recommended that after about a year of braaiing (about 100 braais) that the burners be removed, brushed well

with a steel brush and tapped lightly with a hammer to remove any oxidization/ scaling, and are reinstalled. The unit comes with a 2-burner Gas Grill. H-shaped burners are heavy duty, and operate in the range of 1 – 7 Kw. This offers a great variation in temperature, suiting multiple cooking techniques.

11.6 Replacing the Continuous Spark Ignitor Battery

If the Continuous Spark Ignitor is not sending a steady stream of sparks onto the RHS burner, it will need a battery change. To replace the battery, simply unscrew anticlockwise the front of the ignitor, and remove the battery. Insert new battery and screw back on the front.

11.7 Servicing

It is recommended that this appliance is serviced annually by a Registered Gas Installer. The gas installer should check the safe & efficient operation of the unit as well as the soundness of the gas line & regulator. It will ensure good cooking heat and well as the continued safe functioning of this appliance.

11.8 Major Overhauls

Firefox offers a service of a complete overhaul of our Multibraai Gas Grills, which includes stripping/cleaning and where necessary replacing the Burners/Continuous Spark Ignitor etc, acid soaking the body of the braai, reassembling and re-polishing the unit. Please contact us if you wish to arrange this at our Pretoria factory.

12. Building in the Braai Box

Refer to image on page 6.

These steel braai boxes should ideally be built in at the initial stages of the brick chimney construction, to avoid extra work and patching later.

1. Most people, about 1.8 m in height, will find it comfortable to braai at a grill height of between 1.0 to 1.1metres above floor level. This means the base of the braai should be built onto a stable platform approximately 700 to 800 mm above floor level.
2. If you decide to use the space underneath the braai, place lintels or build a concrete slab.
3. Position braai in place. Cover face and inside of braai during construction to avoid damage being done to paint finish. Braai will rust under heavy corrosive conditions. A can of touch up paint is supplied with every braai.
4. These braai boxes requires insulation between the braai box and the brickwork, at the rear, sides and top of the unit, to enable the braai box to expand and contract without damage to either it or the surrounding walls. The distance between the braai box and the brickwork should be at least 30mm. A roll of insulation is supplied with the unit. Do not install insulation below the braai box, as it needs a stable base to rest on.

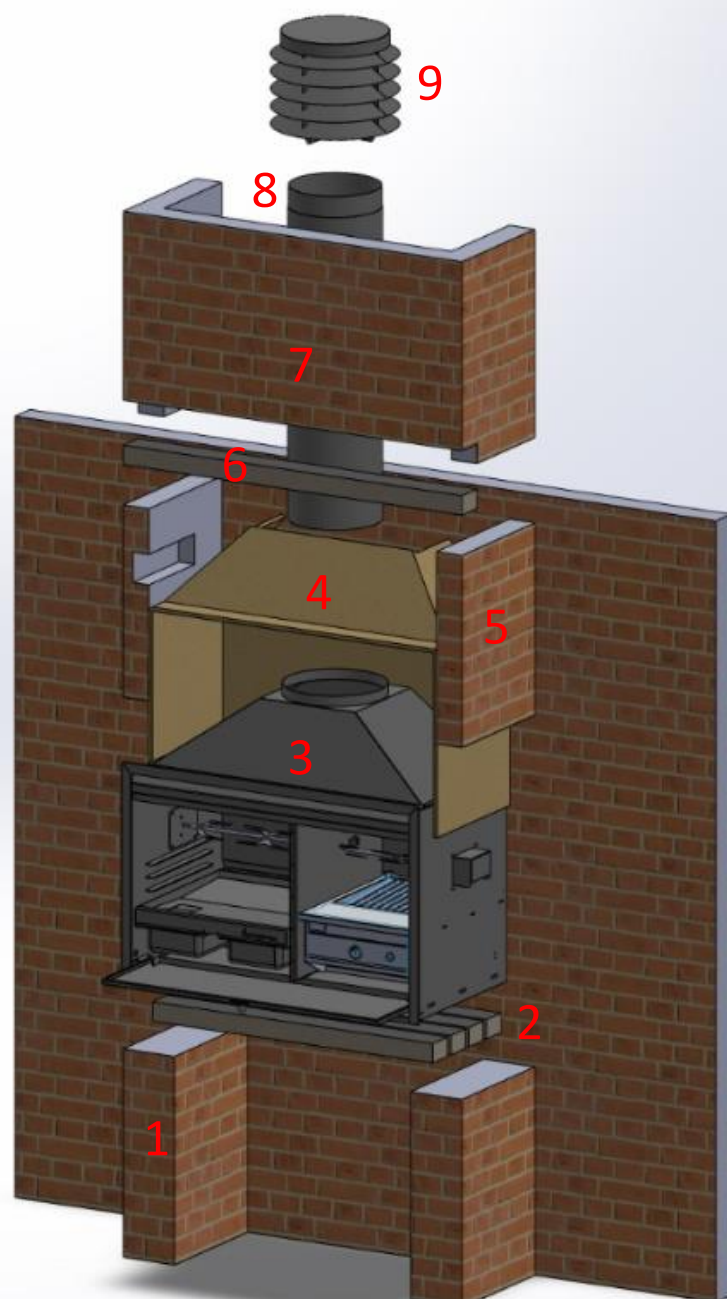
5. Construct side brick walls. Keep in mind that you need to get power to the light fittings and spit motor housings on the left & right hand side of the braai. This should be done by a Licensed Electrician.
6. A lintel should be placed over the firebox to support front brick wall above braai. Do not rest the lintel on the braai, but rather on the supporting brickwork. Again, leave 30mm for expansion.
7. The rest of the brickwork to the top should then take place. The rear of the frame of the unit should be set flush with the plaster/face brick, to enable the braai box to expand and contract with heat of the unit. Ensure that the inside of the brick cavity does not go smaller than the outlet of the braai gather.
8. The minimum recommended length of flue above the unit is 2.4m. If the flue exits the roof 600mm or closer to the ridge of the roof, the flue should extend 600mm higher than the ridge. If the flue exits further than 600mm away from the ridge, the flue should extend at least 1000mm above level of exit. If there are buildings, tall trees or other objects near the flue, the length of flue will need to be increased to take these objects into account. A steel flue will provide a smooth surface for a better draw and will protect brickwork against heat corrosion.
9. A cowl will need to be installed at the top of the flue to prevent rain water coming down the flue, into the braai and damaging it. Rotating cowls should be greased annually to keep in working condition. By law, a rotating cowl and insulated flue is to be used when going through a thatch roof. Appropriate waterproofing should be done to ensure no rain water goes down the flue. This is not included with the product. Rainwater and ash form a highly corrosive medium that will corrode and damage the product. To prevent this from occurring, inspect/clean the braai after use. Note the braai box gets hot while in use. It should not be installed immediately adjacent to materials that are either flammable or heat sensitive.

13. Installing the Gas Grill into the Built-in Braai Box

As detailed previously this can only be done by a Registered Gas Fitter. The Gas Inlet Compression Fitting is located on the back RHS of the gas grill (Fig. 5). It is recommended that a 10 mm soft drawn copper gas pipe is brought into the Braai Box, at the rear RHS bottom corner. It is then formed into a flexible coil and the inlet end attached firmly into the compression inlet fitting. The Counter Top Gas Grill is designed to slide into the runners, attached to the LHS & RHS of the braai box, so that it is suspended with the base of it just above the door of the braai box (that when open slides into the base of the braai to provide a stable working platform). It is important that the Registered Gas Fitter takes cognisance of this sliding in door/platform when they bring the gas feed into the grill.

When the gas grill is connected to the gas supply, the gas line and joint onto the gas grill should be pressure checked to ensure there are no leaks. The operating Gas Inlet Pressure should be set to 2.8 KPa with both the burners lit. Once this is done; Ensure the burners light and function properly. Put the Flame Tamer Plates in position over the burners. Install the fat catcher tray, such that the one higher edge of the tray locks in position against the front of the grill. Put the Vee Grills in position. Check everything functions correctly.

14. Reference Figures





Part C Part D Part A Part B

Fig. 1



Stones Removable Fat Catcher Tray V-Grills

Fig. 2

Removable Fat Catcher Tray

Flame Tamer Plates



Fig. 3



Pop Rivets to loosen gas burners

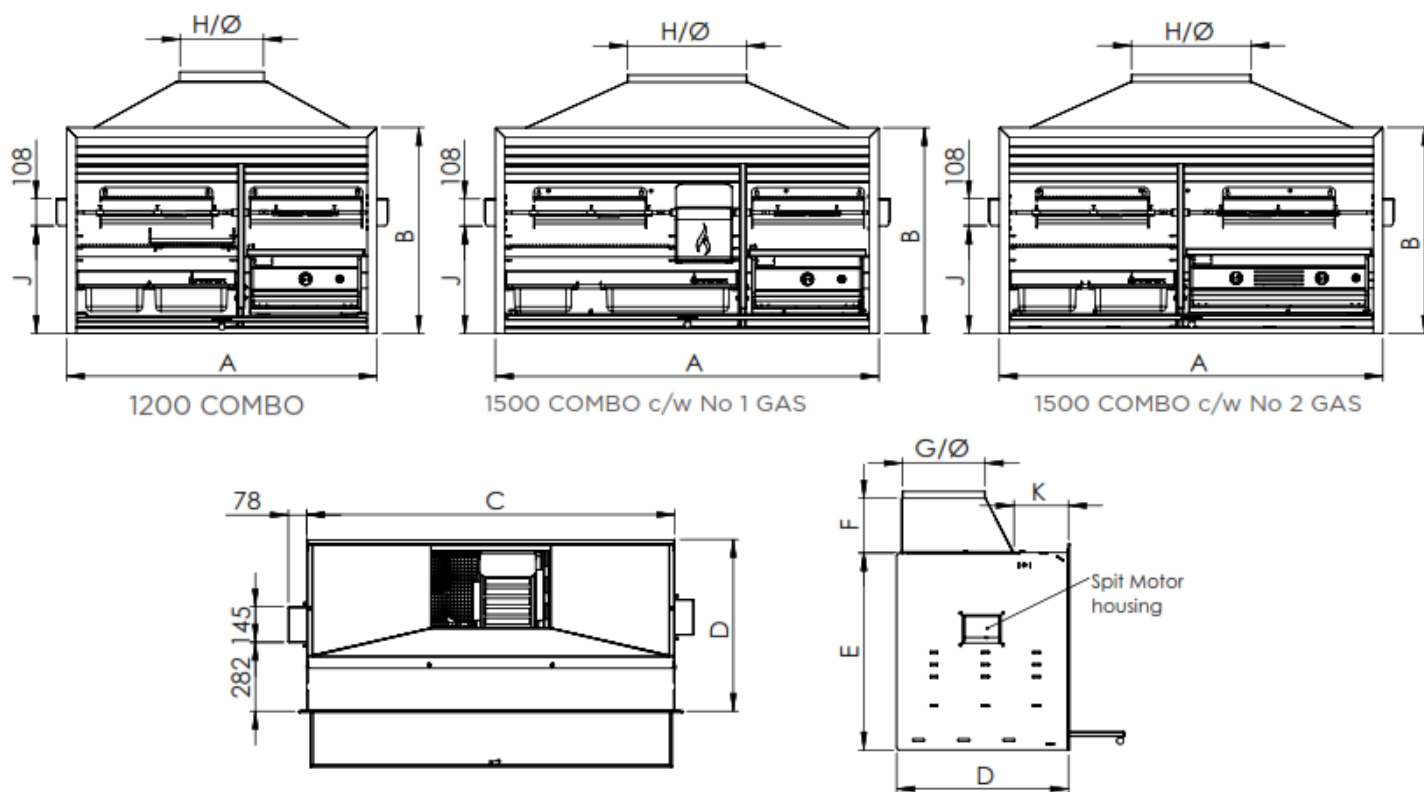
Fig 4.



Gas Inlet Compression Fitting

Fig 5.

15. Schematics



Product	A	B	C	D	E	F	G	H	Ø	J	K
1200 Combo	1270	842	1205	703	808	220	350	500	450	440	225
1500 Combo No1	1570	842	1505	703	808	220	350	500	450	440	225
1500 Combo No2	1570	842	1505	703	808	220	350	500	450	440	225

16. Warranty & Contact Details

Infiniti Fires warrants the soundness of their Braai products for the period after purchase as detailed below.

Built in Steel Braai Bodies & Frames/Table Braai Bodies	5 years
Ember Makers/Ember Trays/Grids and other items directly in the flame path	1 year
Spits, Spit Baskets, Warming Grids & Trays	2 years
Electrical spit motors	1 year
Gas Grilles	3 year

To validate the warranty, the customer must produce;

- Proof of Purchase, so that the purchase date can be verified.
- In the event the unit is an installed/fixed Gas unit a copy of the Certificate of Compliance

Fixed gas units are legally required to be installed by a Registered Gas Fitter, licensed by SAQCC for the type of gas being used. It is a legal requirement that this Gas Fitter provide a Certificate of Compliance on completion of the installation. You should keep this COC safe in case needed in future.

OUR WARRANTY DOES NOT COVER

- Corrosion where the product has been installed in a location or manner, such that, it is subject to water ingress or sea influence. Consult our document, Choice of Steel your Braai should be made from, located in our Braai, Gas grille and Smoke Extraction Product Directory.
- Damage to the Appliance, where it has not been installed in compliance with its Instruction Manual
- Damage caused by the Appliance operating outside of its normal working state.

If a claim arises under this warranty, Infiniti Fires will, at its sole discretion either repair or replace the affected unit.

As Infiniti Fires does not do the installation of these units, it accepts no responsibility for the installation thereof.

Infiniti Fires will not be responsible for any consequential damage arising from the use of its units.

Contract Details:

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