

AMC Cookware offers the finest quality cookware with a lifetime guarantee, that enables healthy cooking for your family's well-being – **for life.**

THE AMC BRAAI

PRODUCT INFORMATION

Product code
43165

Diameter
40 cm

Height
82 cm

Use
Braai



COOKWARE
FOR LIFE

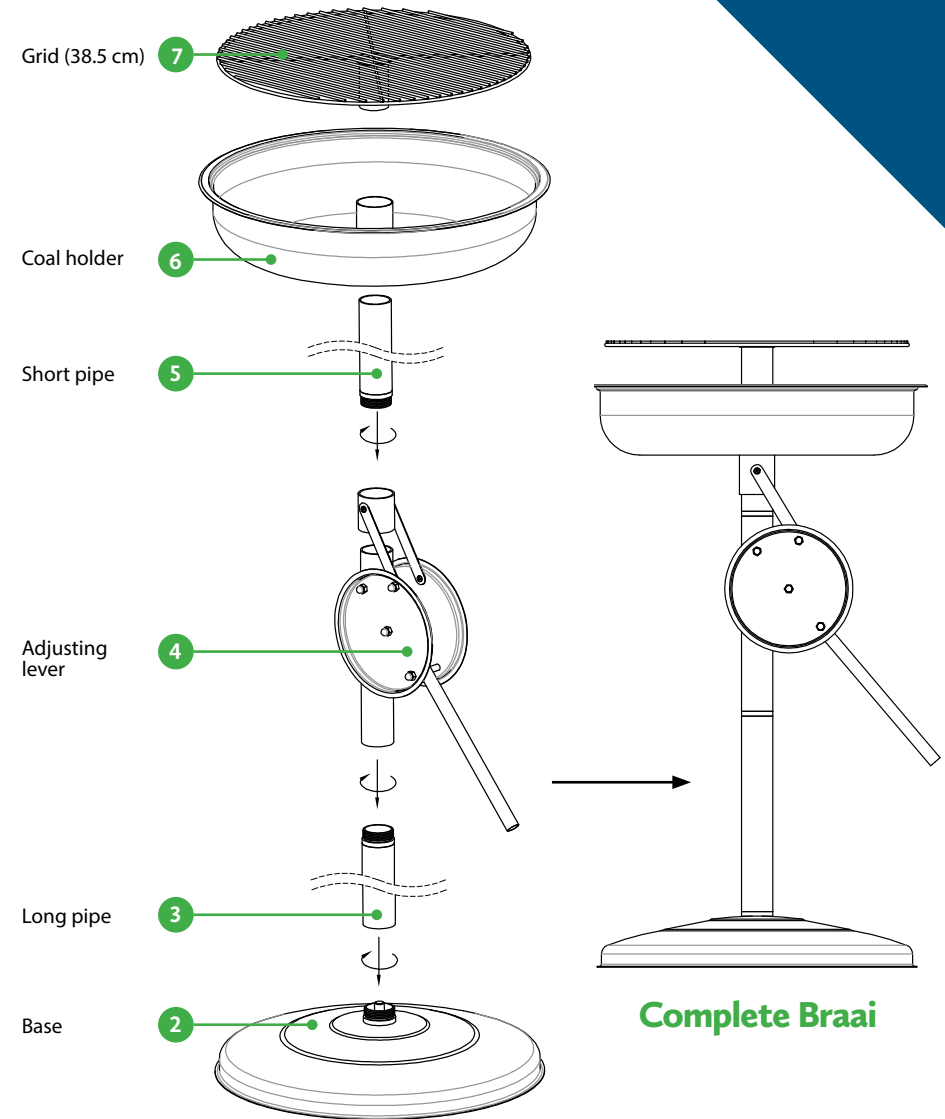
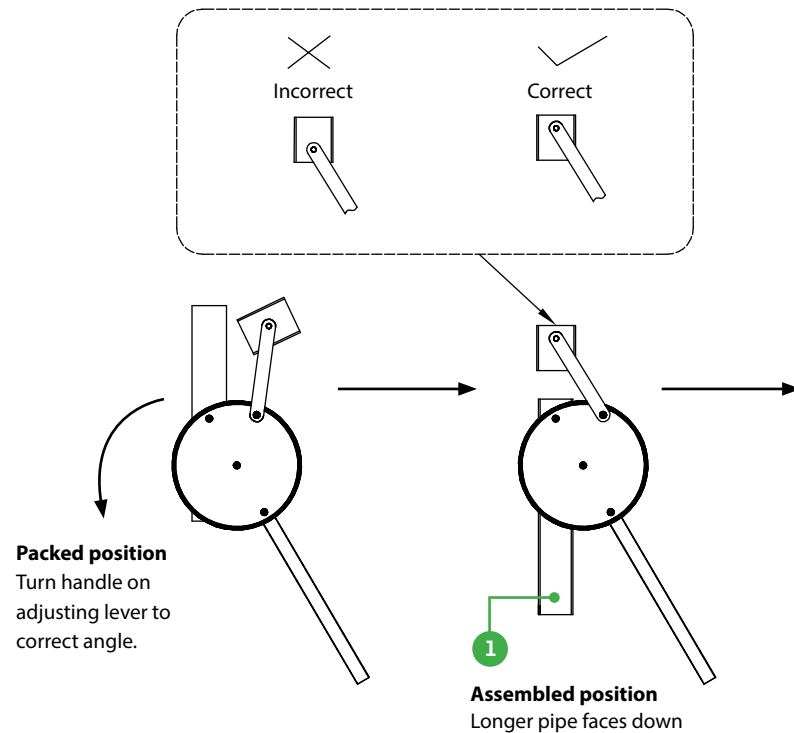
This high quality stainless steel braai comes packed within its 40 cm base, making it ideal for camping, travelling, or at home. Simply assemble your braai within minutes, fire up and relax as you wait for the coals to burn down.

If you plan to travel with your braai, an AMC Braai Bag can also be purchased. The braai and all its components fit snugly in this travel bag. Easy to assemble, compact and convenient, your next braai will be a pleasure.

ASSEMBLY

It is **important** that you follow these instructions to correctly assemble the AMC Braai. Please pay close attention to the position of the adjusting lever in the first step.

First Step:



HOW TO USE

Assemble your braai as shown in the diagram. Remove grid and start your fire. Briquettes or charcoal can be used for the AMC Braai. Once the coals have burned down, braai as usual. Adjust the height of your grid depending on your heat requirement, by using the adjusting lever. Over time the bolt in the adjusting lever may become loose, tighten using a 10mm spanner.

CLEANING

Maintaining your AMC Braai is essential. Once the ashes have cooled, discard them and give your braai a clean. Your AMC Braai and grid can be washed in hot soapy water or with AMC Classic Cleaner.

The high heat and outdoor conditions that your Braai will be exposed to, will discolour, tarnish and possibly even scratch your Braai. This is normal and will not affect the performance of the AMC Braai.

STORING YOUR BRAAI

Once cooled, disassemble all the parts. Place the long and short pipe next to each other in the coal holder. Invert adjusting lever to original packed position and place on the opposite side of the holder. Place grid on the top and cover. When transporting your braai, the components may shift within the holder. Soften the noise by using the original packaging or any soft material.



GENERAL BRAAI TIPS

- Take the hand test - the best way to test the heat of your coals is with your hand.
- Hold the palm of your hand about 12 cm above the coals. If you can only hold your hand for 2 seconds the heat is too high. 5 seconds indicates a medium heat and a low heat would be if you could hold your hand for 10 seconds.
- When fat drips onto the heat source it causes flare-ups. To prevent this, trim any excess fat from your meat.

IMPORTANT SAFETY PRECAUTIONS:

1. When in use, the AMC Braai will be hot, do not attempt to touch the stainless steel or move the AMC Braai during use or while still hot.
2. Only use the AMC Braai on a level surface.
3. Do not use the AMC Braai indoors.
4. Close supervision is necessary when the AMC Braai is used near children.
5. Store the braai in a dry, covered and ventilated area.

GUARANTEE

The AMC Braai carries a 1 year material and workmanship guarantee. This guarantee is only effective if the braai has been used for the intended purpose and properly cared for, as indicated in this leaflet. It does not cover damage or loss of parts due to misuse or negligence.

AMC COOKWARE SUPPORT CENTRE:

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