



Preface

The HaJaTec P-800, which you will have received already completely assembled, is a top quality table grill. In order to avoid injuries and mistakes when operating this grill, please read the operating instructions carefully before using the HaJaTec P-800. Please keep the instructions for general references and pass these on to any subsequent user.

Correct use according to instruction of HaJaTec P-800

The HaJaTec P-800 should only use charcoal, grilletts, or dried wood to grill food. This charcoal table grill must not be used in closed in spaces (without sufficient ventilation and exhaust fans). For the correct use all instructions in this manual must be adhered to. The HaJaTec P-800 is only meant for private use.

Guarantee

The purchase of the HaJaTec P-800 is entitlement to the statutory guarantee. This operating manual constitutes proof of guarantee providing it carries on the back page the dealer's stamp or receipt of purchase with details of date of purchase. Possible wear and tear, rust deformation, decolouring of parts directly exposed to the fire are normal and due to use and constitute no case of guarantee.

General Safety Instructions

! Beware of burns

! CAREFUL this grill gets very hot!

The grill must be stand on a stable and non-inflammable surface when operated!

Do not move the grill while operating!

Watch out that the grill is in a wind protected area!

Wear grill gloves and use a long grill tongue during grilling in order to avoid burns!

Use the supplied fire lighter if possible when lighting the coal.

Alternatively use commercially available fire lighter!

No ethyl alcohol, petrol or other fire accelerants! Danger to life!

Never pour water over glowing charcoal!

Before cleaning let grill cool off completely!

! Beware of choking

! BEWARE While burning charcoal life threatening oxides of nitrogen develop!

Never use grill in closed spaces, tents or under a tarpauling!

! Danger for children and pets

Never leave the hot grill unattended! Keep children and pets away from hot grill!

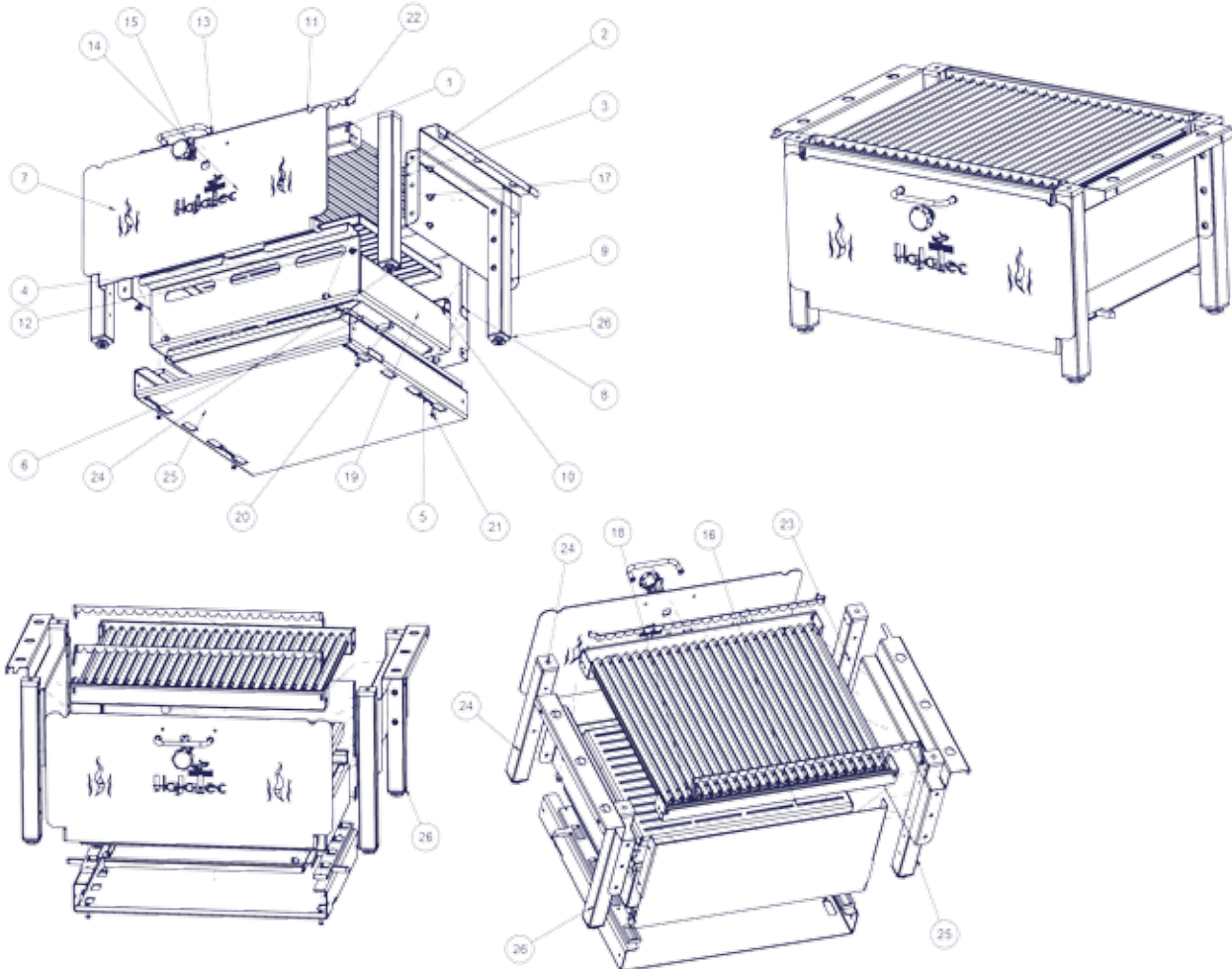
Directions for save operation of grill

Der HaJaTec P-800 has to stand on a stable and non-inflammable surface during operating the grill.

The grill must not be used in closed spaces or in covered areas like tents.

When lighting the grill use if at all possible exclusively the supplied fire lighter or other commercially fire lighter according to DIN EN 1860-3.

HaJaTec P-800 System



Components of HaJaTec P-800 table grill

- Individual removable upper grate
- Individual removable grease drip collection system (lower grate)
- Air supply regulation left
- Air supply regulation right
- Frontal hatch
- Turning knob for locking frontal hatch
- Removable coal drawer
- Grill grate for coal
- Removable ash pan
- Resting zone
- Electrical ignition device

Technical Data

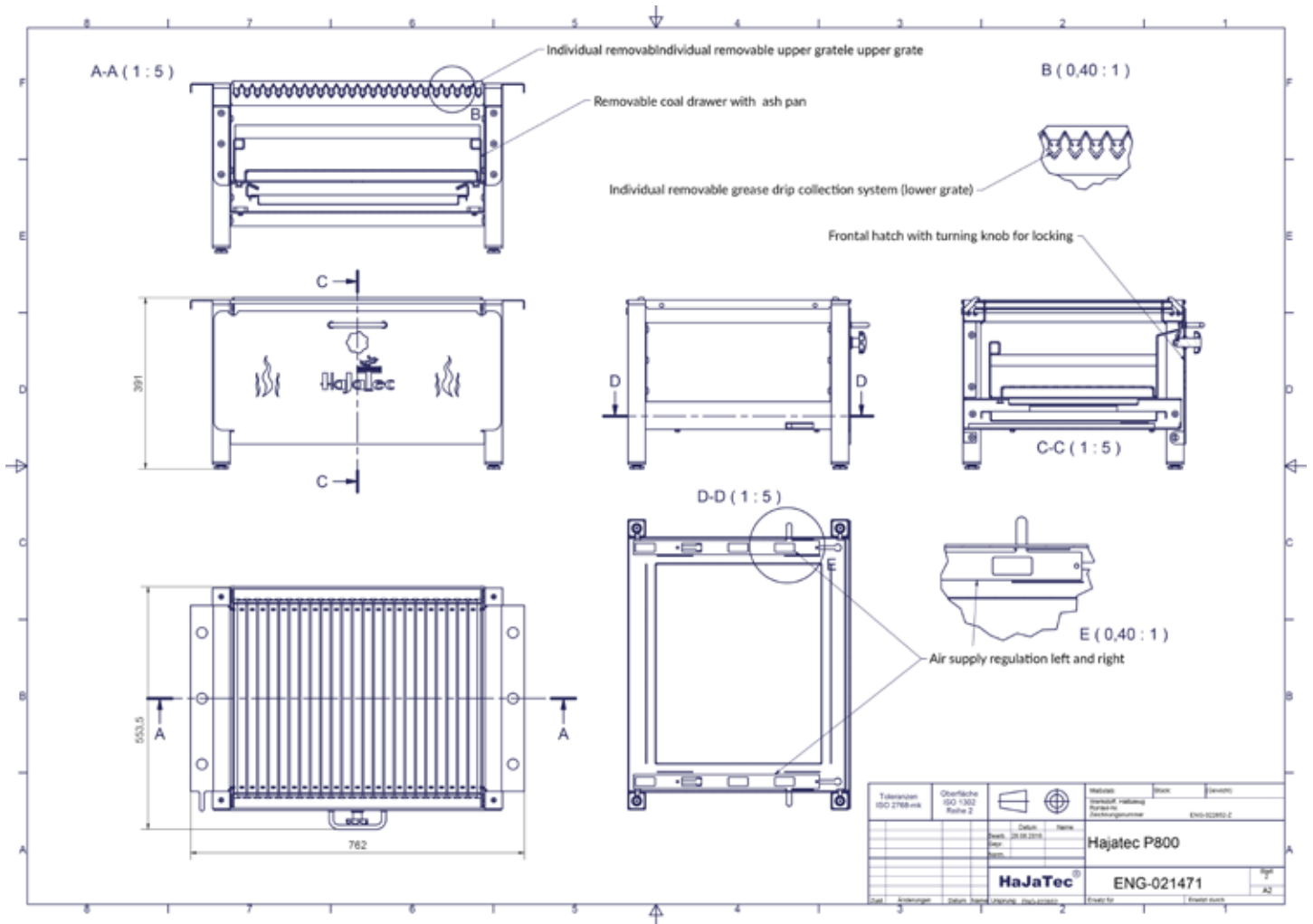
Weight: 38 kg

Measurements: L = 762mm, W = 550 mm, H = 390 mm

Material: Stainless steel, feet made of high strength plastic material

Pos	Men	Description
1	2	Drip pan Rev A
2	23	Grill bars
3	24	Grease drip pan
4	1	Coal pan Rev B
5	1	Inner tray coal Rev A
6	1	Ash pan Rev B
7	1	Side panel left
8	1	Rear panel
9	1	Side panel right
10	2	Locking pin Rev B
11	1	Hatch
12	2	Pivot pin
13	1	Nirosta bow shaped handle Art. Nr 463309
14	2	Inner hexagon roundhead screw ISO 7380 M5x16
15	1	Locking GN 115-SG-10-NI
16	1	Grate tray Rev A
17	22	Inner hexagon roundhead screw ISO 7380 M8x12
18	8	Inner hexagon roundhead screw ISO 7380 M6x10
19	2	Connecting tray cinder pan
20	2	Air strip
21	4	Inner hexagon roundhead screw ISO 7380 M6x12
22	2	Retaining panel grill bar
23	1	Foot 1 complete Rev A
24	1	Foot 2 complete Rev A
25	1	Foot 3 complete Rev A
26	1	Foot 4 complete Rev A

HaJaTec P-800 System





Start up

! BEWARE Before starting up remove protective cover!

Before initial use the HaJaTec P-800 should be heated up with fuel (charcoal or briquette) for 30 minutes.

During use the HaJaTec P-800 has to stand on a stable and non-inflammable surface.

The grill must not be used in closed spaces, tents or in covered areas.

If at all possible ignite the charcoal with the supplied fire lighter or another commercially available fire lighter according to DIN EN 1860-3.

Filling of coal drawer

! BEWARE The grill can overheat!

The level to which charcoal can be loaded must not be exceeded.

The edges on the side of the drawer pan correspond to the maximum height of the charcoal load. The maximum volume corresponds to 0,013 cubic meters.

To open the front hatch, turn knob 90 degrees to the left, pull out coal drawer up to the anchor point.

The charcoal drawer is linked to the ash pan so that the ash pan is pulled out at the same time as the charcoal drawer. The charcoal drawer can be refilled while grilling.

! CAREFUL The grill body is hot!

Wear gloves to avoid burns!

Ignite charcoal with fire lighter

! BEWARE Touching the active fire lighter can cause burns!

After use place fire lighter into the supplied bracket!

! BEWARE The fire lighter must be removed before starting the grill procedure otherwise the handle will scorch.

In order to activate the grill put the electric lighter into the socket (when using a cable drum watch that it is completely unwound, fire hazard). Place the fire lighter in the middle of the charcoal drawer, spread the charcoal over it and push the charcoal drawer back into the grill body, the hatch stays open until the fire lighter is removed.

When igniting the charcoal the air supply regulation left and right has to be completely open.

When the charcoal has burnt down, the air supply can be regulated through a slide control at the sides.

The electric fire lighting takes about 15 to 20 minutes. (Depending on fuel in use). Remove the fire lighter and place into the supplied bracket before starting to grill! We recommend the use of HaJaTec coal.

This coal is characterized by its long burning duration and does hardly create any smoke like other coal.

Grill Procedure

! BEWARE The whole grill will get very hot! Wear gloves when working with the grill and use long tongues!

When the charcoal has completely burnt through the food can be placed on the grill grate. With the slide regulator on the left and right side of the grill the air supply to the charcoal drawer can be regulated.

The further the slide regulator has been opened the stronger will be the burning of the charcoal. Underneath the grill is a resting zone. On a suitable surface the already grilled food can be placed to rest and to cook on a bit more.

Disposing of Ash

Open front hatch and pull out the charcoal drawer together with the ash pan. (Wear gloves when doing this). Slightly lift the ash pan and pull to the front. Dispose the hot ash into designated containers or bins according to regulations.

Cleaning and Maintenance

! Important Let grill cool down completely before cleaning!
! BEWARE After use do not use water to cool the hot grill down!
Cooling down with water can lead to burns.

After each use the grill grate and the inner bowl as well as other dirty parts have to be cleaned. Clean only after the grill has completely cooled down, otherwise there is risk of burns. The individual bars of the grill grate and the grate beneath can be cleaned with all commercially available grease cleaning material.

Never use acid, petrol solution or other inflammable material for cleaning.

For instance the charcoal container should only be cleaned with dry brushes but never with anything wet.

While grilling the grill grate may be cleaned with a dry grill brush.

Tips for cleaning!

Before you grill cover the near and far grease pans with aluminium foil, after grilling only this then has to be removed and it saves on unnecessary cleaning.

Put the individual grill bars and the V-profile of the underneath grate into an acid resistant pan, spray with a grease cleaning material, and let this work for 30 minutes (Follow manufacturer's guidelines).

With very resistant crusting repeat the process if necessary.

Afterwards pour hot water over all bars until covered and leave to soak for 1 hour.

Once the crusting has dissolved all can be cleaned with the help of sponges, stainless steel wool (like pot cleaners). Afterwards rinse all with cool water.

Disposal of waste

Secure disposal of charcoal

Dispose of the used charcoal only in designated containers made from metal or other non-inflammable materials. Do not use plastic materials or any other containers made of inflammable material.

Environmentally friendly disposal of the old device

Return guarantee. We will dispose of all HaJaTec Grills free of charge.

Contact

HaJaTec Group AG
Baarerstr. 53
6302 Zug
Switzerland
Phone: +41 415 110188
Fax: +41 415 110189
info@HaJaTec.eu
www.HaJaTec.eu

Version 1.3