



Multi Kai

COOKER

ASSEMBLY & OPERATING INSTRUCTIONS

MultiKai Cooker is certified by the Australian Gas Association, certificate number 6857 G.
Doug Andrews from New Zealand invented the MultiKai Cookers, which are covered by
Australian Patents 1999055939 and New Zealand Patent 332466.

www.multi-kai.com





INSTALLATION INSTRUCTIONS

These instructions are for the Benchtop, Family and Commercial MultiKai Cookers.

The MultiKai Cookers are designed for use with Universal LPG. They are powered by either a 2 ring burner model with a Total Nominal Gas Consumption of 12.6MJ/h or a 3 ring burner model with a Total Nominal Gas Consumption of 20.9MJ/h. Please refer to the Data Label located on the chamber of the cooker to identify your model.

GAS CONNECTION

The Gas Connection to the burner is a male 1/4" BSP and is situated at the right hand front of the cookers.

The Cookers must be connected to the gas cylinder with the Flexible Hose & Gas Regulator supplied with the Cooker. **DO NOT USE ANY OTHER HOSE & REGULATOR.** Ensure that the hose does not contact the hot surfaces of the cooker. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. If a replacement hose or regulator is required, contact your local MultiKai distributor. For family sized benchtop models, ensure the gas cylinder is located at least 250mm from the cooker.

WARNING: Ensure the hose restraint is securely fitted to the gas cylinder on the Large, Deluxe, Jumbo and Jumbo Supreme cookers so that there is no strain on the gas connections. The chain should be looped around the handle of the gas cylinder and should remain connected except when changing or disconnecting the gas cylinder.

Remove all packaging materials before assembling the MultiKai Cooker.

LOCATION

The MultiKai Cooker should be operated in a sheltered, well ventilated, outdoor environment. Ensure the Multi Kai Cooker is at least 250mm clear of any flammable or combustible materials and on a level surface. **DO NOT OPERATE INDOORS, IN AN ENCLOSED AREA OR AN INCLINED OR UNEVEN SURFACE.**

Chemicals, flammable materials, or spray aerosol cans should not be stored near the cooker either during use or while in storage. The cooker should also be clear of any articles either on or leaning against it.

USE OUTDOORS ONLY: This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

INSTALLATION INSTRUCTIONS



Any outdoor enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. *See Figure 1.*

Within a partial enclosure that includes an overhead cover and no more than two walls. *See Figure 2 & 3.*

- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 - At least 25% of the total wall area is completely open; and
 - At least 30% of the remaining wall area is open and unrestricted. *See Figure 4 & 5.*
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area.

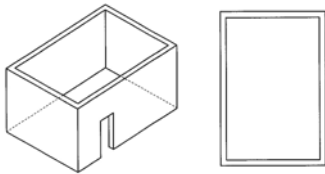


Figure 1 - Enclosure with walls on all sides but no overhead cover.

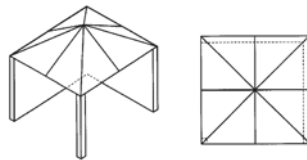


Figure 2 - Partial Enclosure with overhead cover and no more than two walls.

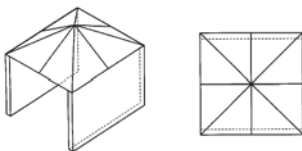


Figure 3 - Partial Enclosure with overhead cover and no more than two walls.

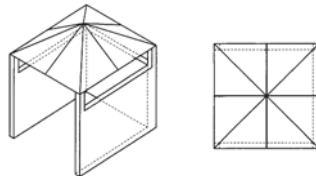


Figure 4 - Open side at least 25% of total wall area. 30% or more in total of the remaining wall area is open and unrestricted.

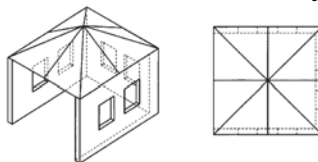


Figure 5 - Open side at least 25% of total wall area. 30 percent or more in total of the remaining wall area is open and unrestricted.



ASSEMBLY INSTRUCTIONS



FAMILY SIZED COOKER

WARNING: DO NOT spray aerosols in the vicinity of this appliance while it is in operation. DO NOT store or use flammable liquids or items in the vicinity of this appliance.

ASSEMBLY

These assembly instructions specifically refer to the Family size cookers, Trolley or Benchtop models. For Commercial cookers, refer to page 10.

1. Place Burner Tray face down on the ground with leg sockets facing up.
2. Push legs downwards into leg sockets. Using a bit of force to ensure the stand fits level when the legs are firmly seated. Tighten the wing bolts by hand.
3. Turn the stand upright and then place hot plate chamber on top.
4. Screw the gas valve assembly onto the end of the burner with a Phillips head screwdriver.
5. Fit the baskets, followed by the cooking chambers.
6. Fit the lid and press down so that it clicks into place.





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- 7. For trolley models:** tilt the 9kg gas cylinder horizontally and feed it through the legs of the stand at the lowest point. Then rotate the gas cylinder upwards and allow it to locate in the hole. Attach the regulator to the gas cylinder and hand tighten.

For benchtop models: locate gas cylinder on or under the benchtop and ensure it is 250mm away from cooker.

TESTING:

Before each use, check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting gas leaks. Inspect the gas hose for any abrasion, kinking, permanent deformation, splits or holes. Replace hose immediately if damaged.



Trolley Model

WARNING: The castors on the trolley models must be locked when the MultiKai Cooker is in use. For Benchtop models, ensure the gas cylinder is located at least 250mm from the cooker.

Do not leave the cooker unsupervised when in use. Ensure that children are kept away from the cooker when in use and that they do not touch the hot surfaces. To ensure personal safety, do not ignite the burner while wearing loose fitting items of clothing than can drape over the burner and ignite.



FAMILY SIZED COOKER

LIGHTING INSTRUCTIONS

1. Remove the hotplate so that there is clear access to the burner.
2. Set Gas Valves to 'OFF' position, then turn on the gas cylinder valve.
3. Ignite the gas lighter and place over the outer ring burner.
4. With the gas light still ignited, turn the outer ring gas valve to high. Ensure your face, arms or any loose items of clothing are not over the burner.
5. Turn inner ring gas valve/s on as required once outer ring has ignited.
6. Place the hotplate over the burner.



FLAME: You must always cook using a blue flame. If you have a yellow flame, wind the shutter (bronze washer) in or out until you get a nice blue flame.
NOTE: If you cannot obtain a blue flame, turn-off and contact MultiKai (details on back).

STEP BY STEP HANGI, DOUG'S WAY (IN THE BASKETS)

1. Place either fresh or semi frozen meat portions in the bottom baskets in the bottom baskets (pork, chicken, lamb, beef) and vegetables in the top baskets.
2. Heat the hot plate for 10 - 15 minutes and then place 1/4 teaspoon of Manuka Wood Chips onto the middle of the plate.
3. Stack the baskets on top of the hotplate.





FAMILY SIZED COOKER

- Then place the cooking chambers and lid over the baskets.

NOTE: To ensure that the food is properly smoked, place the food, cooking chambers and lid as quickly as possible before the Manuka burns away.

- Turn your burner on full for the first 15-20 mins of the smoking process to allow the Manuka Wood Chips to line the food.

NOTE: Do not lift lid during the smoking process as only a small amount of Manuka is used to achieve that "Beautiful Flavour".

- At the end of the smoking period, turn both rings down to half.

- CAUTION:** When opening the lid, open away from the body and face to protect from heat and steam.

- If you are using fresh meat portions, add approx 2-3 cups of water after the smoking process is completed. When using semi frozen meat portions, you may need to add 1 cup of water to quicken the thawing process.

- Put the lid back on making sure it clicks back in place to hold the pressure in. Keep a watch on the steam escaping from the lid and adjust the burner to just maintain a flow of steam.

- After approximately 30-60 minutes, check the water level to make sure there is enough juices in the bottom of the hotplate to prevent burning. You may need to add more water or turn down the heat.

NOTE: Carefully tap each handle of the cooking chamber upwards to crack the seal to the hotplate and rock from left to right until you can raise the cooking chamber freely.

Once checked, lower the upper chamber back down over the hotplate to re-seal.





USING YOUR MULTIKAI COOKER

FAMILY SIZED COOKER

11. From there on you should check every 20-30 minutes to ensure that the liquid does not evaporate and burn as this will taint the food. If the liquid evaporates too quickly, then add more water and turn the burner down until the liquid is just bubbling. By a combination of adjusting the heat and adding more liquid, you should be able to maintain a 'bubbling' liquid. If you add too much liquid, the effect will be that the food is more steamed than roasted.
12. After 1 - 2 hours of cooking, the liquid on the hot plate will begin to thicken, giving a dryer heat for the final roasting stage. At this point it is important to keep checking that the gravy doesn't burn, if it starts to dry out, add a little more water.
13. At the completion of the cooking cycle, remove the upper cooking chamber/s and baskets from the MultiKai. Serve up the food and enjoy the wonderful taste!



COOKING TIMES

The cooking time for the family cooker is approximately 1 - 2 ½ hours for 2 baskets, and 2½ - 4 hours for 3 - 4 baskets. Cooking times will vary depending on the ambient temperature, whether the cooker is in the sun or shade, whether the air is still or breezy, how much food is in the baskets, etc. When first using the MultiKai Cooker, it is important to keep checking the food and the liquid on the hotplate. Like all cooking, the more experienced you get, the better the result.

NOTE: These steps are critical for the success of your Hangi.

ABNORMAL OPERATION

Any of the following are considered abnormal operation and may require servicing:

- Burners not igniting properly. - Gas valves which are difficult to turn.
- Burners failing to remain alight. - Yellow luminous flames (see Lighting Instructions on page 6).

In case the appliance fails to operate correctly, please contact MultiKai (details on back).

WARNING: Servicing should be carried out only by authorised personnel.



FAMILY SIZED COOKER

STEP BY STEP OPEN COOK HANGI (SLOW COOK)

1. Place either fresh or semi frozen meat portions in the bottom baskets (pork, chicken, lamb, beef). If you are cooking Pork, make sure that it is in the very bottom basket. Place vegetables in the top baskets.
2. Heat the hot plate and turn the burners to half. Place 1/4 teaspoon of Manuka wood chips onto the middle of the plate.
3. Stack the baskets on top of the hotplate.
4. Then place the cooking chambers and lid over the baskets.
Note: To ensure that the food is properly smoked, place the food, cooking chambers and lid as quickly as possible before the Manuka burns away.
5. After 1 hour, you should notice that the food is releasing liquid onto the hotplate. If the hotplate is dry after 1 hour, add a cup of water to the hotplate. It is best to avoid adding water unless necessary as usually, the food will release enough liquid as it cooks.
6. Using the slow cook method, you will need to let the food cook for 4-5 hours or even longer. Periodically check the progress.
7. At the completion of the cooking cycle, remove the upper cooking chamber/s and baskets from the MultiKai. Serve up the food and enjoy the wonderful taste!



ASSEMBLY INSTRUCTIONS



COMMERCIAL SIZED COOKER

WARNING: DO NOT spray aerosols in the vicinity of this appliance while it is in operation. DO NOT store or use flammable liquids or items in the vicinity of this appliance.

ASSEMBLY

1. Remove all packaging and transit protection to commence assembly of the cooker.
2. Lift the lid and remove all the contents out of the baskets. Fit the lid back on and press down so that it clicks into place.
3. Use a spanner to check that the hose connection to the manifold is tight.
4. Loosen the thread of the plastic knob underneath the base. Slide the long square tubular end of the cylinder holder through the bracket under the base. Make sure the castor wheel is facing down towards the ground.
5. Place the gas cylinder upright and into the ring of the cylinder holder.





COMMERCIAL SIZED COOKER

6. Tighten the plastic knob underneath the base to lock the cylinder holder in place.
7. Tighten the plastic knob on the side on the cylinder holder ring to hold the cylinder in place.
8. Attach the regulator to the gas cylinder and hand tighten.
9. Attach the carabiner clip to the gas cylinder collar to prevent strain on the gas hose.



TESTING:

Before each use, check all connections for gas leaks with soap and water. **DO NOT** use a naked flame for detecting gas leaks. Inspect the gas hose for any abrasion, kinking, permanent deformation, splits or holes. Replace hose immediately if damaged.

WARNING: The castors on the base must be locked when the MultiKai Cooker is in use.

Do not leave the cooker unsupervised when in use. Ensure that children are kept away from the cooker when in use and that they do not touch the hot surfaces. To ensure personal safety, do not ignite the burner while wearing loose fitting items of clothing that can drape over the burner and ignite.



USING YOUR MULTIKAI COOKER

FOR A
HANGI IN
BASKETS

COMMERCIAL SIZED COOKER

LIGHTING INSTRUCTIONS

1. Set the burner taps to 'OFF' position, then turn on the gas cylinder valve.
2. Ignite a long stemmed gas lighter and feed it into the burner opening until it is positioned over the outer ring burner.
3. With the gas light still ignited, turn the outer ring burner tap to high. Ensure your face, arms, hands or any loose items of clothing are not over the burner.
4. Turn inner ring burner tap/s on as required once outer ring has ignited.



FLAME: You must always cook using a blue flame. If you have a yellow flame, wind the shutter (bronze washer) in or out until get a nice blue flame.
NOTE: If you cannot obtain a blue flame, turn-off and contact MultiKai (details on back).

STEP BY STEP HANGI (IN BASKETS)

1. Place either fresh or semi frozen meat portions in the bottom baskets (pork, chicken, lamb, beef) and vegetables in the top baskets.
2. Heat the hot plate for 10 - 15 minutes and then place 1 teaspoon of Manuka wood chips onto the middle of the hotplate.
3. Stack the baskets on top of the hotplate.
4. Then place the cooking chambers and lid over the baskets.
NOTE: To ensure that the food is properly smoked, place the food, cooking chambers and lid as quickly as possible before the Manuka burns away.
5. Turn your burner on full for the first 15 - 20 mins of the smoking process to allow the Manuka wood chips to smoke the food.
NOTE: Do not lift lid during the smoking process as only a small amount of Manuka is used to achieve that "Beautiful Flavour".
6. At the end of the smoking period, turn all three rings down to half.
7. **CAUTION:** When opening the lid, open away from the body and face to protect from heat and steam.
8. If you are using fresh meat portions, add approx 2-3 cups of water after the smoking process is completed. When using semi frozen meat portions, you may need to add 1 cup of water to quicken the thawing process.
9. Put the lid back on making sure it clicks back in place to hold the pressure in. Keep a watch on the steam escaping from the lid and adjust the burner to just maintain a flow of steam.



COMMERCIAL SIZED COOKER

10. After approximately 30 minutes, check the water level to make sure there is enough juices in the bottom of the hotplate to prevent burning. Carefully tap each handle of the cooking chamber upwards to crack the seal to the hotplate and rock from left to right until you can raise the cooking chamber freely.
11. Check that there is enough liquid in the bottom of the hotplate. You may need to add more water or turn down the heat. Once checked, lower the upper cooking chamber back down over the hotplate to re-seal.
12. You should check every 20 - 30 minutes to ensure that the liquid does not evaporate and burn as this will taint the food. If the liquid evaporates too quickly, then add more water and turn the burner down until the liquid is just bubbling. By a combination of adjusting the heat and adding more liquid, you should be able to maintain the 'bubbling' liquid. If you add too much liquid, the effect will be that the food is more steamed than roasted.
13. After 2 - 3 hours of cooking, the liquid on the hot plate will begin to thicken, giving a dryer heat for the final roasting stage. At this point it is important to keep checking that the gravy doesn't burn, if it starts to dry out, add a little more water.
14. At the completion of the cooking cycle, remove the upper cooking chamber/s and baskets from the MultiKai. Serve up the food and enjoy the wonderful taste!

COOKING TIMES

The cooking time for the 'Large' cooker is approximately 2.5 - 3.5 hours, the 'Deluxe' cooker is approximately 3.5 - 4.5 hours, the 'Jumbo' cooker is approximately 5 - 6 hours, and 'Jumbo Supreme' cooker is approximately 5 - 8 hours. Cooking times will vary depending on the ambient temperature, whether the cooker is in the sun or shade, whether the air is still or breezy, how much food is in the baskets, etc. When first using the MultiKai Cooker, it is important to keep checking the food and the liquid on the hotplate. Like all cooking, the more experienced you get, the better the result.

NOTE: These steps are critical for the success of your Hangi.

ABNORMAL OPERATION

Any of the following are considered abnormal operation and may require servicing:

- Burners not igniting properly. - Gas Valves which are difficult to turn.
- Burners failing to remain alight. - Yellow luminous flames (for Lighting Instructions, see page 12).

In case the appliance fails to operate correctly, please contact MultiKai (details on back).

WARNING: Servicing should be carried out only by authorised personnel



COMMERCIAL SIZED COOKER

STEP BY STEP COOK INSTRUCTIONS FOR A (SLOW COOK) HANGI

1. Place either fresh or semi frozen meat portions in the bottom baskets (pork, chicken, lamb, beef). If you are cooking pork, make sure that it is in the very bottom basket. Place vegetables in the top baskets.
2. Heat the hot plate and turn the burners to half. Place 1 teaspoon of Manuka wood chips onto the middle of the hotplate.
3. Stack the baskets on top of the hotplate.
4. Then place the cooking chambers and lid over the baskets.
NOTE: To ensure that the food is properly smoked, place the food, cooking chambers and lid as quickly as possible before the Manuka burns away.
5. After 1 hour, you should notice that the food is releasing liquid onto the hotplate. If the hotplate is dry after 2 hours, add a cup of water to the hotplate. It is best to avoid adding water unless necessary as usually the food will release enough liquid as it cooks.
6. Using the slow cook method, you will need to let the food cook for 4 - 8 hours. Periodically check the progress.
7. At the completion of the cooking cycle, remove the upper cooking chamber/s and baskets from the MultiKai. Serve up the food and enjoy the wonderful taste!



COMMERCIAL SIZED COOKER

STEP BY STEP HANGI (TIN FOIL PARCELS)

Hangi food we recommend to have in each parcel or tray:

1 x piece of chicken thigh, 1 x piece of pork belly strip, 1 x potato, 1 x kumara, 1 x piece of pumpkin, stuffing, and cabbage finely cut.

(Note: stuffing is the key ingredient to achieving the Hangi flavour, visit our website for the recipe).

Place cabbage into tray first, followed by chicken thigh, pork strip, potato, kumara, pumpkin and always have the stuffing on top. Wrap the entire tray with tin foil.

In order to get the maximum parcels into your cooker we recommend to use one basket only placed onto the hot plate, followed by the hangi parcels or trays.

When the basket is full, place the housing over the basket and continue to pack the remainder of your parcels.

If you are going to cook for that day then fill the base $\frac{3}{4}$ full with hot water before packing your hangi parcels on top, if you are pre-packing to light the next morning then you would need to pour a 15ltr bucket of hot water down the top inside of the cooker before lighting.



WARNING: You will need to wear thick gloves when handling the hot parcels.

When the hangi is cooked, have your newspaper ready to wrap the parcels. This helps keep the hangi warm and absorbs any juices that may escape.

Cooker Size	Parcel Qty	Amount of Water	Cooking time
Jumbo Supreme	140	20 litres or base $\frac{3}{4}$ fill with water	6 - 8 hrs
Jumbo	126	20 litres or base $\frac{3}{4}$ fill with water	5 hrs
Deluxe	72	20 litres or base $\frac{3}{4}$ fill with water	4-5 hrs
Large	48	20 litres or base $\frac{3}{4}$ fill with water	3-4 hrs



HELPFUL HINTS & SHARE YOUR EXPERIENCE

HELPFUL HINTS

- The MultiKai Cooker is a low pressure cooker, so the more food in the chamber the better the cooking time. We recommend that the baskets should be no less than half full of food.
- Use portioned meat, and no less than 10 pieces for the family sized cookers.
- Soak muslin cloth in water and place on top of the vegetables or ice cubes wrapped in muslin cloth.
- Because of the heat levels in the cooker, always place the meat in the bottom baskets and vegetables in the top baskets. Always place stuffing and steam puddings in the top basket.
- When the burner is lit, the flame should burn clean and blue. A yellow flame has less heat and will blacken the underside of the hot plate.
- Don't be afraid to lift your housing after the smoking process. It is important to see the different stages while your Hangi is cooking. The good thing about this MultiKai Cooker is that the food will eventually cook, no matter how many times you lift the housings and the lid.
- Always clean cooker after every cook up. Scrape and clean out base and then add 2 cups of water and detergent. Reassemble your cooker and heat the hot plate to steam clean the baskets, inner housing and lid. Drain and dry off the liquid from the hot plate and rinse. Light the burner for a short time to dry the cooker. When cool, add a bit of oil to protect the plate ready for your next cook up. If your dishwasher is large enough, you can place the baskets, lid and chambers in the dishwasher.

YOUR SIGNATURE SERIES EXPERIENCE

What have you created with your Signature Series? Where have you taken it?

Check out www.multi-kai.com

There is so much you can do with your MultiKai cooker, the list is endless!
We would love for you to share your amazing creations on our website or/and our facebook page (facebook.com/multi-kai-cooker).



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MULTIKAI COOKER RECIPES



GREAT RECIPES TO ENJOY

DOUG'S NANA'S STEAMED PUDDING

INGREDIENTS

½ cup sugar (burnt)
1 cup sugar
½ cup water-mixture
200 grams butter
2 cups flour
2 eggs
1 tablespoon bi-carbonate soda

METHOD

Burn sugar mixture: Place ½ cup sugar in a pot and burn on high heat until the sugar mixture is black. Remove from the stove and slowly add ½ cup water. Leave to cool for approximately 10 minutes.

Pudding mixture: Place flour, sugar, soda, melted butter, eggs and burnt sugar mixture into a bowl. Mix together with a whisk or wooden spoon. Well grease a metal container and pour in the mixture. Cover with tin foil and poke a few holes. Place container in the vegetable basket with the vegetables and cook for the entire time as the Hangi.

MULTIKAI RECIPE BOOK

Try out our recipes or share your own!

Go to www.multi-kai.com

We have a great recipe book that has many yummy meal options that you can create with your MultiKai Cooker. See back for contact details or go onto our website to order your recipe book.

PLUS! We would love for you to share your amazing recipes that you have created with your MultiKai Cooker on our website or/and our facebook page (facebook.com/multi-kai-cooker).





GREAT RECIPES TO ENJOY

DOUG'S REWENA BREAD

INGREDIENTS

5 cups plain white flour
3/4 cup sugar
4 cups of warm water
7 tablespoons Surebake yeast
3-4 cups flour

METHOD

Place the flour and Surebake yeast in a large bowl. Add warm water and mix together. Cover the mixture with a tea towel. Allow to sit in a warm place for the mixture to double in size. Time will vary depending on the temperature of where the mixture is placed.

When ready add 3-4 cups of flour and mix together with a knife. Turn out onto a well floured surface and knead dough until dough has a smooth texture, approximately 10 minutes, adding more flour to the surface if needed. Shape dough into a non stick loaf pan big enough to fit inside your first basket. Heat MultiKai Cooker with the housing and lid on until nice and hot. Place basket with loaf tin onto the hot plate and cook on 3/4 heat for approx 40 minutes. When cooked, tip the loaf of bread out of the tin and turn upside down onto the basket for a further 5 minutes to brown the top. Cut into slices and eat with whatever you like.

COCONUT CRABS

Use fresh crabs, once they have been in the fridge for a day or two, they just don't taste as good and the meat is soft and watery.

In the bottom of the MultiKai Cooker, place:

1 sliced onion
2 tablespoons of freshly chopped chilli
Handful of sliced spring onions
1 cup of white wine
2 tablespoons of fresh ginger
1 cup of water

METHOD

Place fresh crabs into the baskets inside the MultiKai Cooker and steam cook for approx 6-7 minutes leaving them just undercooked. Remove crabs from the baskets. Add one can of coconut to the steaming liquid. Take the tops off the crabs and remove the gills. Cut into 1/4 and place them in the coconut cream. Simmer for 3 minutes. Serve and eat with your fingers. Oh, what tasty fun!!

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INSTALLATION INSTRUCTIONS



GREAT RECIPES TO ENJOY

DOUG'S YEAST BREAD RECIPE (FRIED BREAD)

INGREDIENTS FOR 30 PIECES

2 cups Champion standard flour
4 tablespoons sure to rise yeast
4 tablespoons sugar
1 cup of water
3-4 litres of canola oil

METHOD

Stir mix with warm water until doughy and sit bowl in warm water for 30 - 45mins for the mix to rise.

Once risen add six handfuls of flour mix with the dough, then kneed for 10mins.

Flatten dough out and cut into bite size pieces. Sit dough pieces on aluminium tray for 30-60mins to rise.

Heat 3-4 litres canola oil in MKC hotplate (not too hot) drop dough pieces in for 3mins turning half way, take out, drain and eat hot with topping of your choice eg: butter & jam, butter and golden syrup.

COMING SOON!

Keep an eye out on our website,
www.multi-kai.com
and our facebook page
(facebook.com/multi-kai-cooker) for our amazing new
Signature Series products and accessories - coming
very soon! Including our Signature Series Slow Smoker
Charcoal Cooker and our Charcoal Starter Holder.





Where the appliance has been used solely for domestic, private or household purposes within Australia or New Zealand, MultiKai will repair, or at its option replace the appliance if it is found to be defective due to faulty materials or workmanship within one year of its purchase. Where the appliance has been used commercially, this warranty only applies for a period of 90 days from purchase.

Gas regulators are provided with all gas appliances as part of an Australian Gas Association requirement and carry a 12 month warranty only.

This warranty does not cover defect caused by:

- (a) Unauthorised alterations, modifications or repairs to the appliance.
- (b) Incorrect installation or maintenance of the appliance.
- (c) Use of the appliance not in accordance with the instructions supplied for its use.
- (d) Unauthorised substitution, impact, misuse or negligence.

The occurrence of any one or more of which will render this warranty void. This warranty is subject to the purchaser providing satisfactory proof of purchase of the appliance to MultiKai.

Service and spare parts

If the appliance fails to operate correctly, never attempt to repair the appliance yourself. Repairs by unskilled persons may cause damage and accidents. First refer to the contents of this manual. If you do not find the necessary information, contact your nearest MultiKai Service Center.

Servicing work on this appliance must be carried out by Authorised Personnel.

Always request the use of original spare parts.

For Sales, Service & Spare Parts please contact:

NEW ZEALAND:

MultiKai NZ

29 Commerce Street, Whangarei

PO Box 6006, Otaika, Whangarei

Phone: 09 438 1484

Freephone: 0800 66 44 99

Email: doug@multikaicooker.co.nz

Website: www.multi-kai.com