

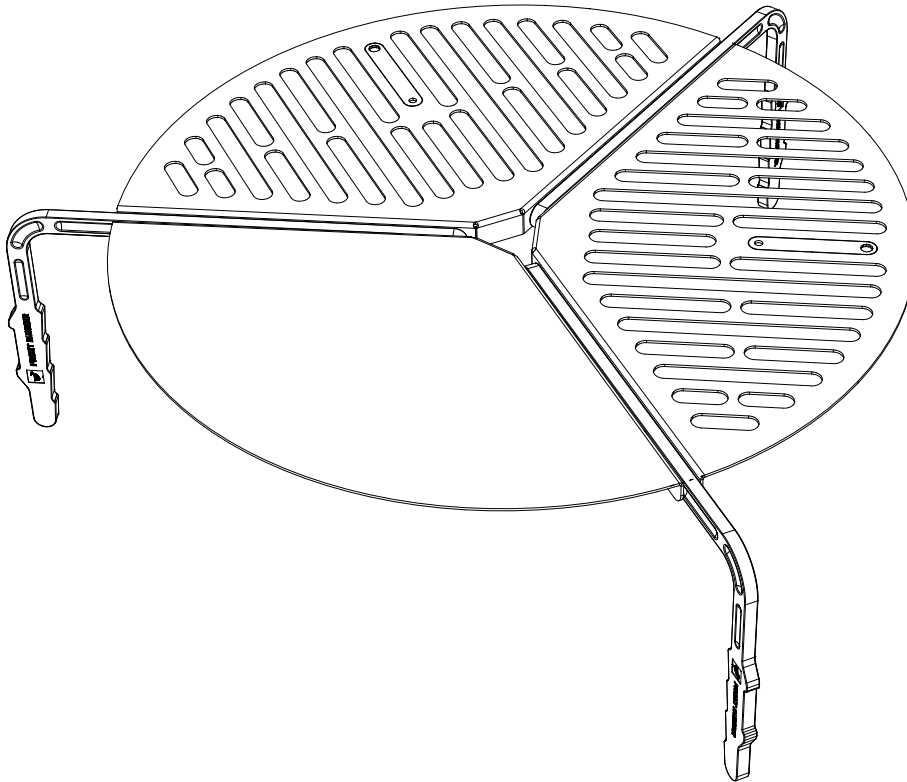


FRONT RUNNER
VEHICLE OUTFITTERS

STAINLESS STEEL BRAAI/BBQ COOKING GRATE

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READ ME !

Thank you for purchasing a Front Runner Stainless Steel Braai/BBQ Cooking Grate.

Before you start, take a moment to familiarize yourself with this Fitting Instruction and the components received.

Refer to Page 2 for a list of all the components, quantities and tools required.

IMPORTANT WARNING!

IT IS CRITICAL THAT ALL FRONT RUNNER PRODUCTS BE PROPERLY AND SECURELY ASSEMBLED AND ATTACHED TO YOUR VEHICLE.

IMPROPER ATTACHMENT COULD RESULT IN AN AUTOMOBILE ACCIDENT, AND COULD CAUSE SERIOUS BODILY INJURY OR DEATH.

YOU ARE RESPONSIBLE FOR ASSEMBLING AND SECURING ALL FRONT RUNNER PRODUCTS TO YOUR VEHICLE. CHECKING THE ATTACHMENTS PRIOR TO USE, AND PERIODICALLY INSPECTING THE PRODUCTS FOR ADJUSTMENT, WEAR AND DAMAGE.

THEREFORE YOU MUST READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND PRECAUTIONS SUPPLIED WITH YOUR FRONT RUNNER PRODUCT PRIOR TO INSTALLATION OR USE.

IF YOU DO NOT UNDERSTAND ALL OF THE INSTRUCTIONS AND CAUTIONS, OR IF YOU HAVE NO MECHANICAL EXPERIENCE AND ARE NOT THOROUGHLY FAMILIAR WITH THE INSTALLATION PROCEDURES,

YOU SHOULD HAVE THE PRODUCT INSTALLED BY A PROFESSIONAL INSTALLER OR OTHER QUALIFIED PERSONNEL.

1 GET ORGANIZED

IN THE BOX

1	3 X	Leg
2	3 X	Spacer
3	3 X	Grid
4	12 X	M5 x 25 Hex Bolt
5	12 X	M5 Hex Nut
6	2 X	Spanner/Wrench
7	3 X	Round Spacers

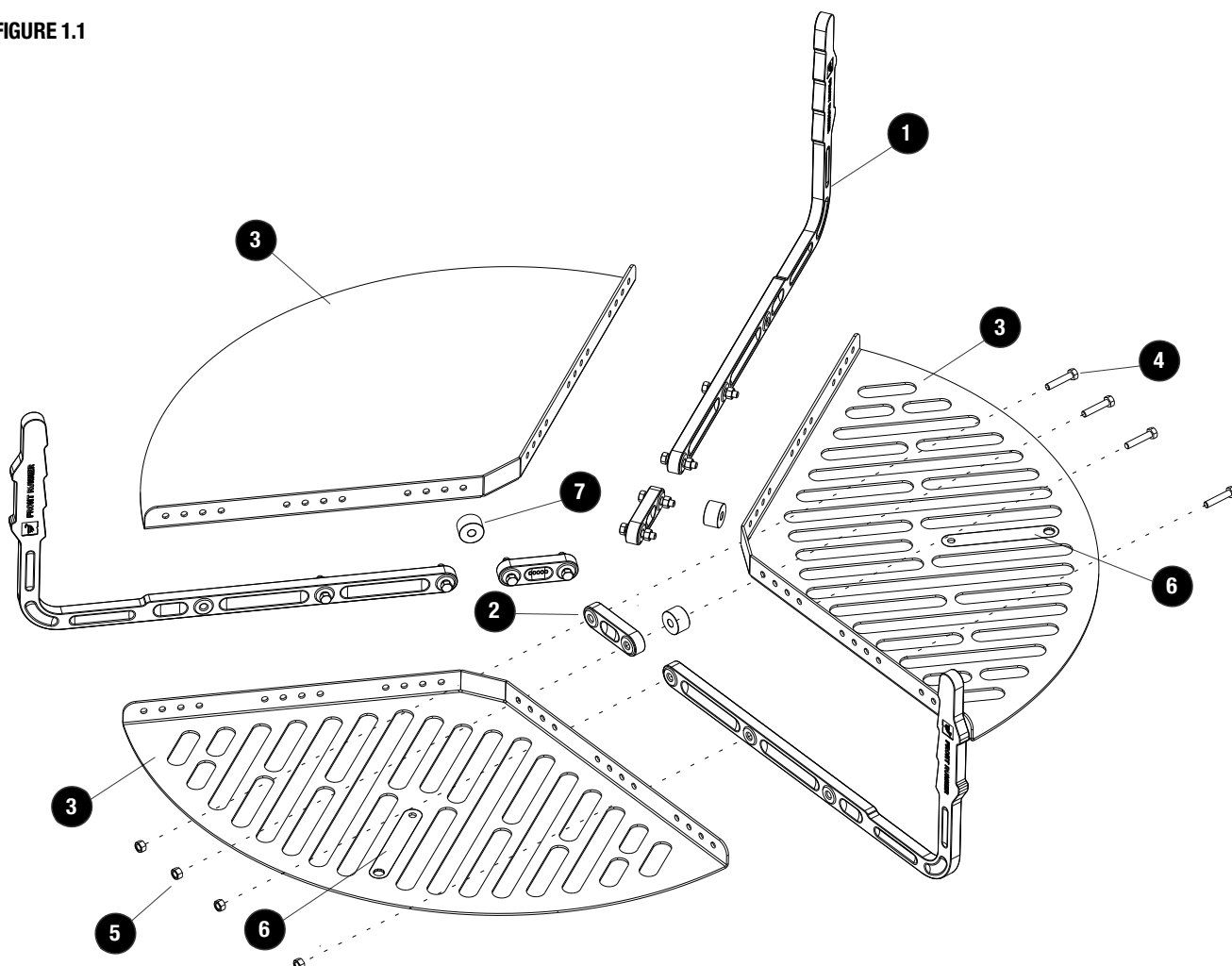
TOOLS NEEDED

Spanner/Wrench supplied with braai grate.



In certain regions the Braai / BB Grate may be supplied with Round Spacers (Item 7).

FIGURE 1.1



ASSEMBLY OF BRAAI / BBQ COOKING GRATE

TIP: Use the spare wheel as a guide to adjust and position the Braai / BBQ cooking grate legs to the correct position.

For tyre diameters ranging from 740mm – 840mm (29" - 33") the spacers are not required.

For tyre diameters ranging from 840mm (33" - 35") the spacers must be used.

Secure the legs in place with items 4 and 5 using the 2 wrench's provided in the cooking grate.

Test fit the assembled Braai / Cooking grate over the spare wheel to ensure it is set correctly. There should be a slight resistance with the legs going over the tyre to ensure a proper and secure fit.

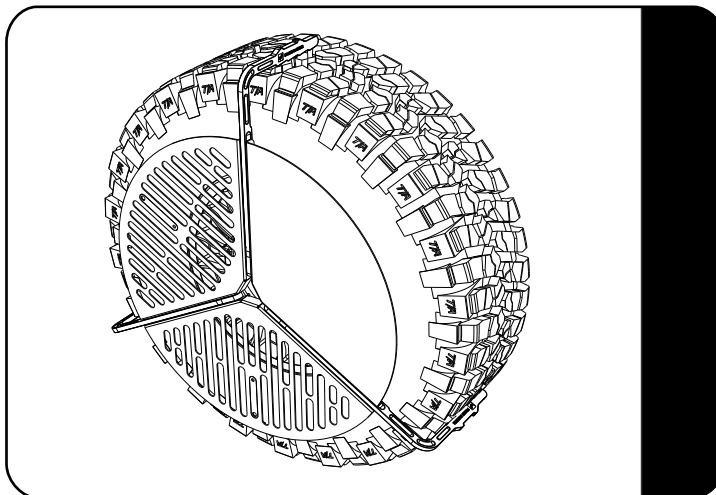
Should the resistance be too much, remove the legs and reposition to the next hole.

Reposition only one leg for a small increment, two legs for a bigger increment or all three legs.

NB: THE RESISTANCE SHOULD NOT BE EXCESSIVE, AS THIS MAY LEAD TO EXCESS STRESS IN THE LEGS.

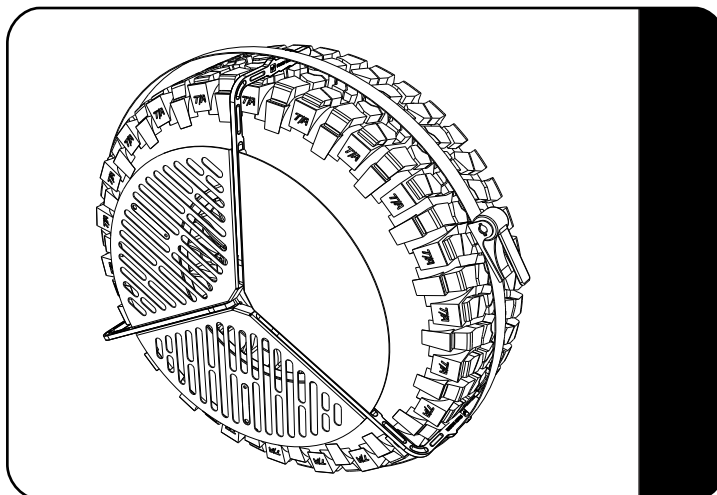
If set correctly no additional strapping is required to secure the braai / cooking grate to the tyre, but should the tyre tread be worn or tyre diameter not match up with the holes provided, an endless ratchet strap may be used to secure the legs to the tyre and insure a secure fit. We suggest using the Front Runner Spare Tire Mount Step with strap included. The strap must be placed in the legs recess to insure it does not slide off.

2.1



Cooking Grate secured to the tyre with no additional strap.

2.2



Cooking Grate secured to the tyre with additional ratchet strap.

BUILDING A CAMPFIRE FOR COOKING

Step 1

Select a fire site at least 2.5m (8') from bushes or any combustibles. Be sure no tree branches overhang the site.

Step 2

Fill the fire area with crumpled paper or tinder. Lay kindling over paper in layers, alternating direction with each layer. Use thin splits of wood or small dead branches. Do not put kindling down "teepee style". The whole fire area should be covered with the kindling stack. Set a bucket of water near the fire area. Light the paper to start your fire.

Step 3

When kindling is ablaze, add firewood. The wood should be as close to the same size as possible. Distribute wood evenly over fire bed. As soon as the last flames die down leaving mostly white coals, use a stick to push the coals into a higher level at the back end and lower level at the front. This will give you the equivalent of 'Hi', 'Med' and 'Lo' cook settings. Or, level the coals to your preference because by this point, you're probably starving.

Step 4

Once the coals are white hot, set the Braai/ BBQ Grate over the coals and start cooking! Enjoy.



Keep Braai / BBQ Grate like new by cleaning it with a nontoxic grill cleaner after every use. Do not place over a blazing fire to burn clean, as this will shorten the life of your Braai / BBQ Grate.

4

COMPLETION

4.1



Congratulations. You did it. Take a step back and admire your work!

5

INSTALL OTHER VEHICLE AND RACK ACCESSORIES

Now's the time to visit your favorite Front Runner Dealer in person or online.