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Home of the real braai
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What is a Braai?

South Africa at its best

Braaiing is South Africa's premier social occasion. South Africans will organise a braai at the drop of a hat. And they go to great lengths to do it. Even the national heritage day was renamed National Braai Day at the initiative of the world-famous braai-master Jan Braai.
South Africans take off work and school every 24 September to celebrate the enormous diversity of their many cultures, traditions and languages. To underline the strength and beauty of what they call their 'rainbow nation', the former Archbishop Desmond Tutu has been the patron of this national event for years.

Braais come in all shapes and sizes. Whether you want to braai with a small group in the garden, or under a veranda, makes quite a difference. Or if you want to eat indoors with the entire family. The principle of a braai is always the same irrespective of the circumstances and the company: you make your own embers with your wood fire to prepare the purest dishes with a personal touch.

Your braai starts with a steady fire in the ember maker. Once the logs are burning well, you use a poker to poke the fire so that the embers fall through. Then just slide the coals under the stainless steel grids and you're good to go. You can of course also use the radiant heat for your spit. And make sure you keep the fire going, because that gives you a constant supply of coals.

It's time to start braaiing once the embers are glowing. Of course you've prepared everything down to the last detail, or you've outsourced it to your cooking team. You can prepare the most delicious dishes on the sturdy stainless steel grid. From large slices of meat and big pieces of 'boerewors' sausage, to complete fish or grilled vegetables. You can also hang a delicious stew in a 'potjie' on the braai crank. Other options include a spit for chicken, other cuts of meat or pineapple, a bread oven for crusty fresh bread and low & slow cooking, or the drawers for gratinéed potatoes and vegetables. Whatever you make, all dishes embody the unique flavour of your own embers and cooking passion.

Fortunately when dinner's over, the braai isn't, not at all. All that's needed is to stoke up the coals again to create an atmospheric open fire. That creates the ideal setting to enjoy the food and talk about life for hours afterwards.

And not forgetting a good glass of wine or beer, or something else of course.

Models: **Portable**

To braai anywhere and anytime

Home Fires Camp braai

This portable Home Fires Camp braai is the best solution if you really want to braai everywhere. As it's really compact, you can fold it up and take it with you to your ideal braai spot. Just don't forget that it weighs 49 kg. This braai comes complete with an ember maker and a grilling grid. The dimensions are 96x55x164 cm, and the grill surface is 54×31 cm. An optional spit unit is available. Whatever the situation, this will give you braai pleasure wherever you want.

Home Fires Jan Braai

Home Fires has developed a minibraai in collaboration with the well-known South African braai-master Jan Braai. This mini-braai fits perfectly in a special box, making it easy to take along in the car. On location you quickly unfold it and get started. Although it's a mini-braai you still have a grilling surface of 42x32 cm. The weight is 15 kg, without meat of course.

Home Fires Trolley / Table Braai 700

If you want to be flexible and braai at different spots in your garden, just wheel the Home Fires Trolley to the right spot. Using this mobile braai with embers lets you have the whole braai available as a large grid (70×50 cm). As an option you can also attach an ember maker to make your own embers; then there's space for a 70×46 cm grid. The braai also comes with a holder for a traditional potjie. The Trolley Braai has sturdy wheels, letting you move it easily and quickly. You can also use these models as a table braai in your outdoor kitchen.

Home Fires Trolley / Table Braai 1200

The Home Fires Trolley 1200 is a mobile 120×50 cm braai that you can easily wheel to the best braai spot. This portable braai with sturdy wheels comes standard with an ember maker and two sturdy 50×46 cm grids for the ultimate braai experience. That lets you easily create two heat zones. A pot holder is also included. Make your own embers and get going wherever you want. This Trolley model offers all the space you need to serve the tastiest dishes straight from your braai onto the table.
You can also use these models as a table braai in your outdoor kitchen.

Models: **Built-in**

The robust Home Fires braais are constructed from thick steel, and are supplied standard with stainless steel grids. A braai is always delivered with at least one heavy steak grid with solid bars 8 mm thick.

Careful consideration has also gone into the ember maker at the heart of the braai. The unique concept for the Home Fires ember maker was developed by its inventor in 1983. The ember maker delivers maximum performance thanks to its shape, the special mounting and the insulated back. The ember maker is suspended in the braai, letting it draw perfectly. This guarantees the best possible wood burning.

All models, whether free-standing or built-in, have heat shields against the back wall and a raised and removable ash pan with a drawer. The specially-developed mounting and welding permit the braai to withstand extreme heat, guaranteeing years of braai pleasure. The braais are equipped with a top and bottom door to create a waterproof seal. All the built-in models are also prepared for lights, letting you easily check in the dark whether the dishes are cooking properly.

Companionable braai, congenial food

Home Fires Built-in Supreme de luxe 800

The Home Fires Built-in 800 is 80 cm wide. The ember maker is suspended to the right, giving it a grilling surface of 54×46 cm. The braai is also fitted with a large cooking drawer. The rear wall of the braai has a heat shield and the ember maker is insulated at the back.

This model comes standard with a heavy stainless steel steak grilling grid with solid 8 mm bars, a poker, a raised and removable ash pan with drawer, and a holder for a traditional potjie. It has also been pre-prepared for lighting, with a porcelain fitting available for this as an option.

Home Fires Built-in Supreme de luxe 1000

This braai is 1 metre wide with the ember maker on the right-hand side. The grill surface is 75×46 cm, offering plenty of space for the most delicious dishes. The cooking drawers also offer many options to cook your ingredients perfectly or to keep them nice and warm. The braai has heat shields at the rear, and the ember maker is insulated at the back. Placing the ember maker in the middle also lets you create a fireplace for after dinner or just for cosiness.

The Home Fires Built-in Supreme De Luxe 1000 comes standard with a heavy stainless steel steak grilling grid with solid 8 mm bars, a poker, a raised and removable ash pan with drawers, and a holder for a traditional potjie. It has also been pre-prepared for lighting, with a porcelain fitting available for this as an option.

Home Fires Built-in Supreme de luxe 1200

The insulated ember maker of this 120 cm wide braai hangs in the middle, but can easily be shifted to the right on its rail. That lets you have two grilling zones or one large surface, whichever you prefer. This braai is fitted with two heat shields at the rear. There are also two drawers under the coal tray so that you can cook to your heart's content.

The braai comes standard with a heavy stainless steel steak grid with solid 8 mm bars and a standard stainless steel grilling grid. There's also a holder for the traditional cast-iron potjie. A poker and a raised and removable ash pan with drawers are included. It has also been pre-prepared for lighting, with a porcelain fitting available for this as an option.

Models: **Built-in**

Home Fires Spitbraai Supreme de luxe 1200

This spitbraai is a fully equipped braai of 120×64 cm. The braai is slightly deeper than regular models, allowing more space for large pieces of roast on the spit. Moving the insulated ember maker to the right produces plenty of room for a large spit. The 100 cm spit is turned by a quiet electric motor installed behind the door on the left of the braai. This makes the total width of this model 150 cm.

This spitbraai is comes standard with a heavy stainless steel steak grid with solid 8 mm bars and a standard stainless steel grilling grid. There's also a holder for the traditional cast-iron pot for the potjiekos. A poker and a raised and removable ash pan with drawer are included. Finally, it has also been pre-prepared for lighting, with a porcelain fitting available for this as an option.

Home Fires Spitbraai Supreme de luxe 1500

This braai is slightly deeper than regular models to accommodate large roasts on the spit. This gives you all the space you need to make the most of all your grilling options. With three heat shields at the back, you'll find a strong but silent electric motor behind the door on the left. This makes the total width of this spitbraai 180 cm, with the motor able to turn the 120 cm spit. The insulated ember maker is easy to move, giving you all the space you need for a large spit or a rotisserie set.

This spitbraai comes standard with a heavy stainless steel steak grilling grid with solid 8 mm bars and a standard stainless steel grilling grid, a poker and a raised and removable ash pan with drawers. There is also a holder for the traditional cast-iron potjie. Finally, it has also been pre-prepared for lighting, with a porcelain fitting available for this as an option.

WWOO model Built-in 1200

We have designed a braai that fits perfectly into WWOO concrete kitchens, in collaboration with WWOO concrete outdoor kitchens. This WWOO 'Profi' braai is available in two versions: with a black steel frame and chimney, or with a corten (weathering) steel frame and chimney.

The layout of the braai matches that of the Home Fires Built-in 1200 Braai. The ember maker is suspended in the middle and two stainless steel grilling grids are included: a steak grid and a standard grid. The hanger for the traditional potjie is also included. The braai can be closed off with the included doors, where the bottom door is also a work surface. The WWOO kitchen can be set up in various ways. For example as a combination of a braai, sink and Big Green Egg, or a WWOO outdoor shower! Please feel free to contact us to discuss the possibilities.

Home Fires Braais

The best from South Africa

It's no secret that the original braais come from South Africa, birthplace of the braai. Family firm Home Fires launched as a one-man business in 1983 and has now grown to become a market leader in the development and production of braais. Their factory is in Worcester, some 100 kilometres from Cape Town. Since their establishment they have produced the very highest-quality braais, which find their way to customers both inside and outside South Africa.

Home Fires is a trendsetter in the braai world. The combination of extensive experience, quality products and good customer service is the basis for their enduring success. The family firm continues to improve and perfect a traditional product like the braai. Quality and personal advice always lie at the heart of it all.

This trust enables Home Fires to offer a 15-year guarantee on all their products.

Models: **Freestanding**

The freedom to enjoy delicious food

Home Fires Freestanding 800

This braai is 80 cm wide and can be supplied with or without a steel base. The braai itself is fully equipped with a heat shield at the rear. This shield is next to the ember maker, which itself has an insulated back. The ember maker is on the right in this model, so that the cowl is well insulated. This freestanding braai works well on its own, but is also easy to build in, for instance on a veranda or terrace. Several preparations are in place to facilitate this, for connection to insulated chimney materials.

The robust ember maker is insulated and a spacious stainless steel grill grid (54×60 cm) is available for grilling and cooking. The Freestanding 800 comes standard with a heavy stainless steel steak grilling grid with solid 8 mm thick bars, a poker, a raised and removable ash pan with drawer, and a holder for a traditional potjie. The Freestanding 800 also has two doors, one at the top and one at the bottom, to protect the braai from wind and weather.

Home Fires Freestanding 1200

This robust braai is 120 cm wide and can stand on its own in the garden or on a terrace. The braai has heat shields at the rear, and can be supplied on a robust base that can also be used for wood storage. The ember maker is suspended in the middle and is insulated at the rear. You can also build in this model; preparations are already in place for connection to insulated chimney materials.

The ember maker is suspended in the middle of the Freestanding 1200. Two grill zones are available left and right, to give each dish its ideal cooking. There are also cooking drawers that you can use to prepare (side) dishes or to keep things warm. This braai comes standard with a heavy stainless steel steak grilling grid with solid 8 mm bars and a standard stainless steel grill grid. There is also a holder for the traditional cast-iron potjie to make potjiekos. This model is fitted with an upper and lower door for protection from the weather.

Models: **Extreme**

Enjoy pure luxury

Home Fires Monsterbraai Dirty Harry 2400

Justifiably the top Home Fires model, this ultimate braai brings together everything that makes this wonderful way of cooking and enjoying so fantastic. With two robust ember makers and three spacious grill areas, there are endless options for grilling, griddling and more. This braai has multiple heat shields on the back and insulated ember makers. The model has a door at the bottom which you can also use as a work surface.

This monster braai comes standard with two ember makers, a heavy stainless steel steak grilling grid with solid 8 mm bars, and two stainless steel V-grids with a collection tray. Two skewers and a holder for the traditional cast-iron potjiekos are included. The poker and a raised and removable ash pan with three drawers are also added. And it has been pre-prepared for lighting, with a porcelain fitting available for this as an option.

Custom-made trailers

On request we can produce customised trailers with one or more Home Fires braais. Several setups are possible. The special braai trailers are ideal for catering, butcher demos or events, and are also very suitable for catering companies hired for weddings and parties.

Models: **Accessories**

Come and join me for a meal

All technical information about the individual accessories can be found on our website.

Dimensions and further technical details from each accessory can be found here.

Vuurvarkie

A 'vuurvarkie' is a traditional South African bread oven. You put the fire piggy in the coals and can also put embers or briquettes on the side slots. The fire piggy can be used in many creative ways.

Rotisserie set

The Rotisserie set offers you all the possibilities for delicious grilling. The frames let you place skewers in a variety of positions for the best results. A motor set is also available if you don't want to rotate it yourself.

Side table

A side table is the perfect solution if you need more working space around your braai. This spacious worktop is based on the chassis of the Freestanding braai and is available in two sizes.

Wokset

The wok set consists of a steel grid with a ring made to fit the stainless steel wok pan perfectly. The wok on the braai lets you easily stir-fry all kinds of vegetables, meat and fish. This means the braai can be used for a wide range of dishes.

Sicklebush braai wood

For us, sicklebush produces the very best braai wood. That's why we have developed a special Braaibox. This sustainable cardboard box contains 15 kg of the best sicklebush wood by SlowWwood.

Fireplace grid

A special fireplace grid is available for the Built-in braais. All you have to do is move the ember maker to the left or right or take it out. The special fire grid lets you quickly convert your braai into a cosy open fire.

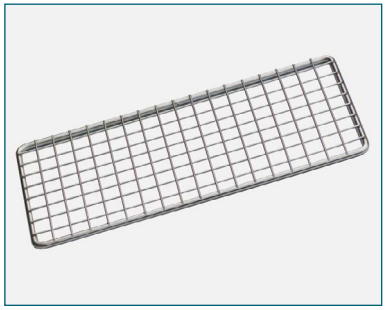
Multi-oven

The multi-oven is easy to suspend in your braai and can be used to prepare a variety of dishes. The oven is ideally suited for slow cooking. The applications are endless.

Steak plate

A juicy steak requires fast and even heating. The plate is manufactured from a special steel alloy.
The stainless steel drip tray collects excess oil. The plate offers endless possibilities.

Warming grid



A warming grid is ideal for keeping your food warm at a higher level or for letting it cook afterwards. You simply slide the stainless steel grid into the top of the braai. That lets you create an extra grilling surface, or other temperature zones.

Pizza Oven

A braai is the perfect heat source for a traditional pizza oven. The special pizza stone will attain the desired high temperature when you put it on the grid. The embers underneath are the perfect source of heat.

Flip 'n grate

A stainless steel Flip 'n Grate grid is an absolute must for preparing boerewors or braai-toasted sandwiches (tostis). The stable base is the foundation for the strong clamping grid which is adjustable for height and can be rotated.

Salmon shelf

The salmon shelf is a great accessory. You place the salmon on the shelf in its skin, and secure it with the stainless steel bracket. Then you put the shelf in the holder. The radiant heat takes care of the rest.

Double-walled Flues

Every braai located under a canopy, perhaps on a veranda or indoors, needs roof penetration and flue. We have a wide range of double-walled chimney elements to ensure a safe smoke outlet.

Dutch oven starterset

'Potjiekos' is very popular in South Africa. Several ingredients in one pot constitute a delicacy almost by themselves. This cast-iron starter set includes a large pot, a saucepan, a frying pan or skillet, various lids, a lid lifter and a glove. A poffertjes pan (for tiny pancakes) completes the set.

Luxury Presentation Tray

This oak tray fits perfectly in the lower door of your braai. The tray with its leather handles and an optional juice slot is the ideal work or presentation tray. This unique tray combines the functionality of a spacious work surface with the appearance of a luxurious serving tray.

Kindling Cracker Log Splitter

No braai without wood logs. The Kindling Cracker is a fantastic tool for making your own kindling quickly and safely. Without the hazards involved with an ordinary axe.

Maintenance set

Good maintenance is essential if you want to enjoy your braai for years and years. Our maintenance set offers everything you need. It comprises a bottle of boiled linseed oil (500ml), a brush, and a spray-can of matte-black heat-resistant paint.

Stay updated

Stay up to speed on all sorts of great ideas and register for our digital updates

The braai community is constantly evolving new techniques and recipes. We keep a close eye on all the latest developments, from recipes and great stories to special events. If you don't want to miss out, register right now for our digital updates. Then you can be sure that you'll always be up to speed with the latest braai news.

www.comforttrade.nl

About Comfort Trade

Experience counts with a good product

Comfort Trade fell under the spell of the braai years ago. Our painstaking search for the perfect South African braai led us to the Home Fires company. We've now been the European importer of these traditional South African braais since 2001.

Our close cooperation with Home Fires has led to a braai that is attuned even better to European standards. This lets us provide the perfect braai experience outside South Africa.

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