THE AFRIFLAME COLLECTION

Cooker. Boiler. Brooder.

Locally made oil-fueled equipment • Illustrated business product guide



ONE BRAND. DIFFERENT HEATING PURPOSES.

Choose your layout. Understand each part.

Cooker comparison, corrected boiler labels, brooder considerations, safety, care and ordering — brought together in one reference.

SCAN TO VISIT AFRIFLAME

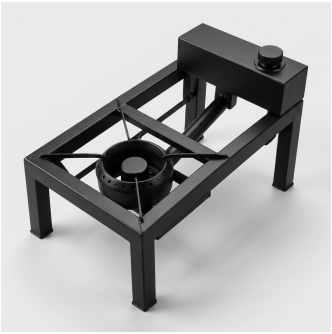
Read before use

Educational overview, not an installation or lighting manual. Model-specific operating instructions and safety specifications must be verified with Afriflame.

01 / CHOOSE YOUR EQUIPMENT

The range at a glance.

Match the intended task to the right layout. Compare the intended purpose, construction and model-specific requirements.



Single cooker

One burner and one pot position. A rear tank, visible supply assembly and narrower metal frame. Best understood as a one-dish-at-a-time layout.



Double cooker

Two burner positions on a shared frame with a rear fuel tank. Two pots have separate support positions. Independent control and safe loads require confirmation.

Water boiler

A separate water-heating design. The owner identifies a lower water-storage housing, small front oil reservoir, lower-left water inlet, upper water outlet, breather and chimney.

Chick-heating unit

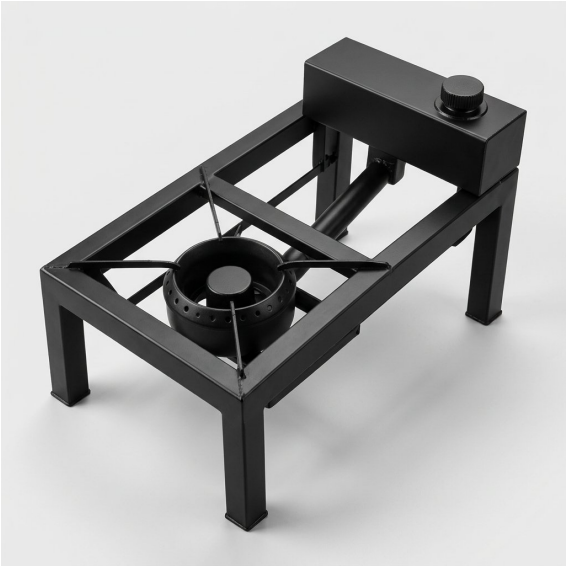
A plate-topped heating unit proposed for chick warming. Poultry-safe installation, emissions and temperature control remain unverified; it is not a confirmed automatic heat regulator.

> **Before choosing**
>
> Confirm final dimensions, tank capacities, fuel approval, safe cookware loads, ventilation, delivery charges, warranty and model-specific instructions. No tested efficiency is stated.

02 / SINGLE-BURNER COOKER

One pot. One cooking zone.

A focused cooking arrangement with an integrated rear reservoir.



Visible parts

Rear oil tank and filler cap

One circular burner

Metal pot supports

Supply assembly below tank

Four-legged frame

How the layout works

Fuel is intended to travel from the reservoir through the supply assembly to the burner area. Heat acts beneath cookware held by the metal supports. This exterior image does not establish the exact delivery mechanism or a safe lighting sequence.

Planning your cooking

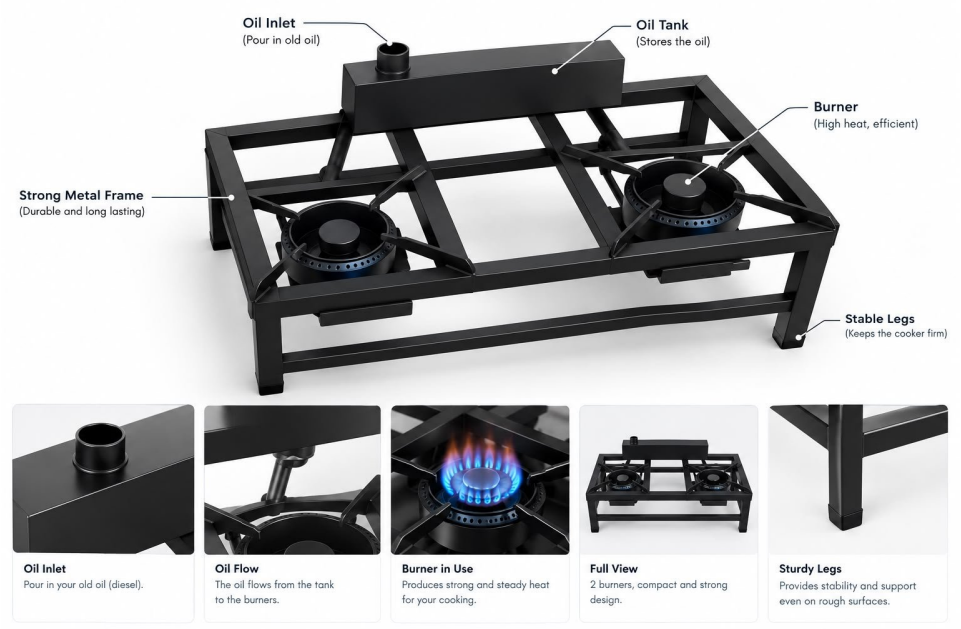
One pot occupies the single support position. Complete or move that pot before using the same burner for another dish. Ask Afriflame to verify compatible cookware, safe load and control operation before purchase.

> **What one burner does not prove**
>
> A single burner does not automatically use less fuel. Compare measured consumption for the same meal, cooking time and approved fuel; no tested savings or output figures are available.

03 / DOUBLE-BURNER COOKER

Two cooking positions.

The supplied labelled diagram and component details.



Supplied illustration: fuel and efficiency wording inside the image is not a verified specification.

Tank → supply assembly → burner area

The rear rectangular tank stores fuel. The illustrated inlet gives access to that tank; the supply assembly leads toward the burner area. Do not interpret the picture as an approved refilling or ignition method.

> **Frame, supports and feet**
>
> Two pots have separate support positions on one frame. Verify safe pot loads and independent controls. Use a firm, level, non-combustible base — the image does not establish safety on rough or uneven ground.

04 / BOILER EXTERIOR

Six clearly named parts.

Corrected from the owner’s red annotations. Water storage and oil storage are different parts.



3D-style concept • Owner-specified labels • Not an installation drawing

Important distinction

05 is the larger lower water-storage housing. 06 is the small front rectangular oil reservoir with filler cap. 04 is the lower-left water inlet beside the leg. The added fitting remains illustrative.

05 / BOILER EXPLANATION

Water and fuel stay distinct.

An exterior concept explains the intended roles, not internal engineering or a certified piping plan.

01 / Chimney

Tall flue intended to carry combustion gases away. It is not the water breather. A qualified installer must verify flue sizing, routing and safe discharge.

02 / Breather

Small upper fitting identified by the owner as the breather. Its actual venting role must be verified. It is not evidence of a certified pressure-relief valve.

03 / Water outlet

Upper connection where heated water is intended to leave. Confirm flow, allowable temperature, fitting size and scald protection.

04 / Water inlet

Owner-marked lower-left connection near the leg. Water is intended to enter here. Confirm the actual fitting and water supply on the delivered unit.

05 / Water storage

Large lower rounded/sloping housing, corrected from the previous oil-storage label. Capacity, hidden water passages and pressure rating remain unverified.

06 / Oil storage

Small front rectangular fuel reservoir with filler cap. Separate from the water housing. Confirm approved fuel, tank capacity and the exact burner supply route.

> **Intended water path**
>
> Lower-left inlet → owner-identified water storage → heat transfer → upper outlet. Do not infer automatic circulation, a pump, drinking-water suitability or a pressurised system.

06 / CHICK-HEATING UNIT

Warmth with care.

Poultry suitability and automatic temperature regulation are not established.



Why chicks need warmth

Young chicks need suitable brooding warmth, fresh air and space to move away from heat. Appropriate conditions depend on age, breed and the housing environment; follow a poultry professional's advice.

Monitor the chicks — and measure

Measure temperature at chick level with a reliable thermometer. Clustering can indicate cold; panting or moving away from heat can indicate overheating. Behaviour alone cannot prove that the air is safe or the temperature is correct.

A valve is not a thermostat

Manual fuel adjustment does not establish automatic heat regulation. Obtain verified emissions, safe separation distances, guards and temperature-control performance before considering poultry use.

> **Do not assume harmless operation**
>
> Combustion fumes, carbon monoxide, fire and hot surfaces can harm chicks and people. Do not place this appliance among chicks without a verified poultry-safe installation and qualified guidance.

07 / SAFETY AND HANDOVER

Before first use.

These checks support a discussion with your supplier and installer; they are not commissioning instructions.

Fuel approval

Get a written fuel specification for the exact unit. “Old oil”, diesel and cooking oil are not interchangeable approvals. Used oils can release hazardous pollutants; a blue flame does not establish safe emissions.

Site and ventilation

Ask a qualified installer to assess ventilation, combustion-gas discharge and carbon-monoxide protection. Keep children and animals away. Confirm a firm, level, non-combustible base and manufacturer-required clearances.

Water-boiler safeguards

Verify water level, allowable pressure and temperature, venting and relief arrangements, materials and outlet scald protection. Never operate dry, block the vent path or assume the unit can be sealed and pressurised.

Demonstration and written instructions

Request a supervised handover covering fuel filling, controls, safe ignition, shutdown and fault response. Do not light, pipe or modify any appliance from a photograph or this guide.

Documents to receive

Model identification, dimensions and capacities, approved fuel, emissions/safety evidence, operating instructions, maintenance schedule, warranty and installer/contact details.

> **No operating numbers invented**
>
> Fuel consumption, heat output, tank volumes, pressure limits, safety clearances, thermostat settings and warranty terms must come from verified model-specific documentation.

08 / CARE AND WARNING SIGNS

Inspect. Keep clear. Ask early.

Only inspect or clean once the appliance is fully cool and safely shut down using verified instructions.

Routine cool-appliance checks

Look for fuel or water leaks, damaged hoses or fittings, loose supports, unstable feet, corrosion and visible obstructions. Keep the surrounding area free of combustible clutter. Do not adjust plumbing, flues or fuel assemblies without qualified advice.

Cleaning and servicing

Follow the manufacturer's approved cleaning and service schedule. Ask who may service the burner, tank, water-side components and flue. Do not improvise chemicals, pressure washing, fuel disposal or repairs; record professional servicing.

Stop use and seek help

Do not continue if there is leaking fuel, an uncontrolled flame, excessive smoke, blocked venting, unusual boiling, loss of water supply, damaged supports or unsafe chick behaviour. Do not refill a hot or running appliance.

If people feel unwell

Headache, dizziness or nausea around combustion equipment may indicate dangerous exposure. Leave the area for fresh air, keep others out and contact local emergency services. Do not re-enter or restart until qualified responders say it is safe.

> **Keep a simple service record**
>
> Record the model, delivery date, supplier/installer, observed issue, service date and work performed. Do not restart a faulty unit merely because its exterior looks normal.

09 / ORDERING AND SUPPORT

Stay connected to Afriflame.

Scan the code for the current website, products, client-order gallery, contact details and product guide.

Place an order

1. Browse products and add your cooker or brooder to the bag.
2. Sign in, enter delivery details and place the order.
3. Afriflame sends payment details by WhatsApp or email.
4. Share your payment confirmation for manual verification.

SCAN TO VISIT AFRIFLAME

Payment and quotation

Online payment is not live; the website does not take money. Confirm the final quotation, delivery charges and delivery arrangements before payment. Ask for a separate boiler quotation. Keep your order number and payment confirmation.

Talk to Afriflame

Support email · support@afriflamesolutions.com
Phone · +254 704 579710 · +254 716 018664 · +255 712 206700

> **Keep your documents together**
>
> Keep this guide with your order reference, supplier handover documents and model-specific instructions. Record the installer and servicing contacts before first use.

October 2026 edition. Owner-supplied labels and AI-refined exterior illustrations are educational references; they do not verify hidden internals, emissions or installation safety. Confirm model-specific instructions with Afriflame.