



CHAD-O-CHEF

Lifestyle products



HYBRID GAS BRAAI INSTALLATION INSTRUCTIONS

Please read these instructions carefully before installation
- use and retain them for future reference



WOOD / CHARCOAL / GAS
3-BURNER
4-BURNER

These appliances conform to the requirements of SANS 1539.
LPGSA Permit Number:

1013-38/1-RSA-12-A
1013-39/1-RSA-12-A

CONGRATULATIONS

Thank you for purchasing your new CHAD-O-CHEF hybrid Grill manufactured to the highest standards and tested for compliance with South African Standards. This appliance is designed to give users years of trouble free and efficient service. Please read the following instructions carefully. Please note that this appliance must be installed by a registered gas fitter as indicated below. The manufacturer and /or its agents and distributors will not be held responsible for injuries or damages caused by faulty or incorrect installation or use of the appliance.

1. Technical Data

SPECIFICATIONS	LP GAS	NAT GAS
Model	HBG410 / HBG310	HBG410-N / HBG310-N
Gas Type	LP Gas	Natural Gas
Operating Pressure	2.8 kPa	2.1 kPa
Max Consumption	0.28 KG/hr	3.0 m³/hr
Max kW Input	3.9 kW/h per burner	3.5 kW/h per burner

Important Information For the USER:

This appliance may only be installed by a registered Gas installer. All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation work to commence and make a note of the Installer QCC number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate. You should only sign for acceptance of the installation when the installation is completed to your satisfaction.

Note that if the guarantee card is not signed by yourself and the installer and returned to the manufacturer, the product guarantee is invalid.

Important information for the INSTALLER:

This appliance may only be installed by a gas installer registered by the Liquefied Petroleum Gas Association of Southern Africa. The appliance must be installed in accordance with the requirements of SANS 10087-1 and any fire department regulations and/or local bylaws applicable to the area. If in doubt check with the relevant authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational details and safety practices applicable to the appliance and the installation.

The appliance has been designed specifically for use with the Gas as supplied and may not be converted. Conversions must be done by the manufacturer.

2. Safety Information

- Do not use this appliance if it is leaking gas (see notes below on how to check for a gas leak).
- Do not fully cover the cooking area with a solid cooking plate, as the braai will over heat, resulting in component failure.

- Keep young children away from the appliance when in use.
- In the event of a burn-back (where the flame burns back to the jet) immediately turn off the gas supply at the control valve on the front panel. After ensuring the flame is extinguished, re-light the appliance in the normal manner. Should the appliance again burn back, close the control valve and call a service technician to examine the appliance. Do not use the appliance again until the service technician has declared that it is safe to do so.
- If there is an apparent gas leak, (gas smell) close the control valve on the appliance. Make sure that there are no naked flames within 5 metres of the appliance and check for leaks as described below.
- Never check for gas leaks with a naked flame as this is extremely dangerous.
- To check for a gas leak, use a brush dipped in a soapy water solution (e.g. water with dishwashing liquid added) and apply the solution to all the joints in the system. If there is a leak then turn off the gas supply at the shut-off valve which the installer will provide as a part of the installation. Call a service technician to examine the appliance and do not use the appliance until the service technician has declared that it is safe to do so.
- Ensure that the appliance is used away from flammable materials.
- Do not remove the model rating plate that is attached to your appliance. This contains important information in addition to the serial number of the unit which the manufacturer will require should you need to make a service call.

3. Preparing the CHAD-O-CHEF Gas Grill for use

- Make sure that the protective film is removed from all surfaces before using the appliance.
- Place a single layer of the Wood or Charcoal evenly over the Ember Drawer.

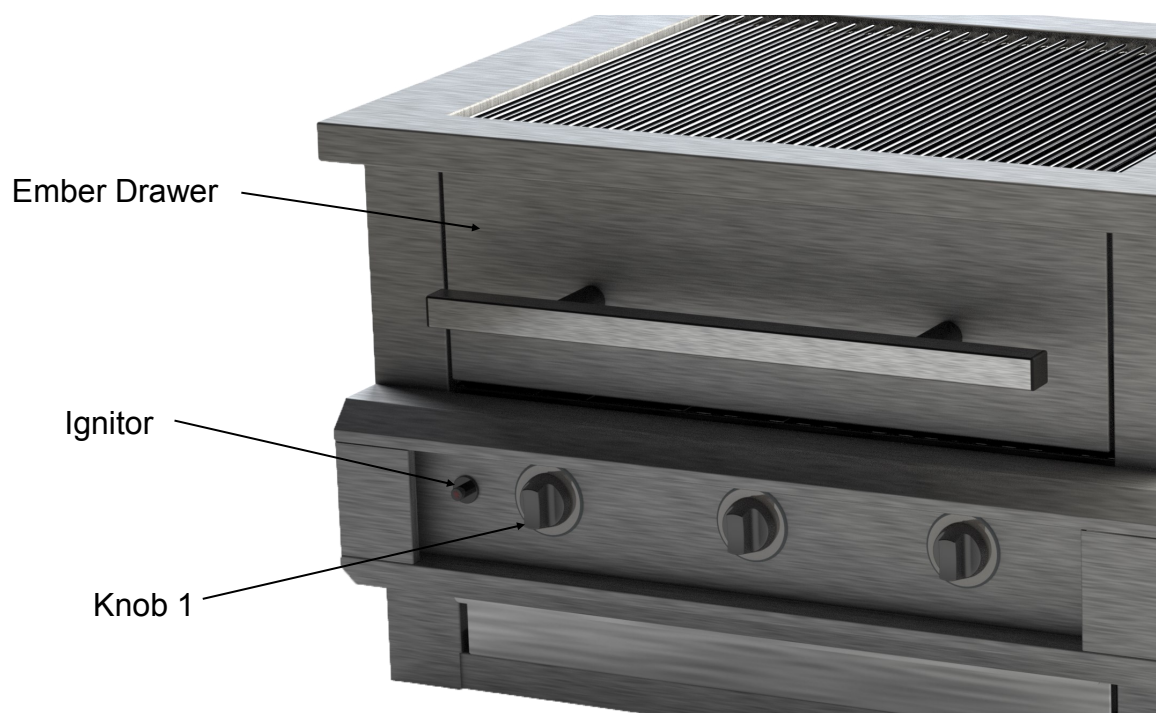
DO NOT OVER LOAD THE EMBER DRAWER

- Use only the best wood available. Adding excessive wood will result in poor performance and may damage the appliance. The use of poor quality and/or excessively damp wood may hamper performance.
- Ensure that the regulator is properly connected to the cylinder and that the connections have been checked to ensure there are no gas leaks present.
- Check that all Burners, Braai Grids and the Ember Drawer are in the correct position.
- Check that there are no flammable materials close to the appliance.
- You are now ready to light the CHAD-O-CHEF Gas Grill for the first time.

4. Lighting the appliance

WARNING: If at anytime during the igniting process, or during use, you smell gas, immediately turn off the gas supply to the appliance at the Burner Control Knobs and the shut off valve, and do not use the appliance until it has been checked for gas leaks. It is preferable that this be done by a qualified gas service technician

1. Open all gas supply valves.
2. Load the Ember Drawer with wood or charcoal
3. Turn Knob 1 anti-clockwise to “High”
4. Push Ignitor button.
5. Check that Burner 1 ignites.
6. If not alight, push Ignitor again until Burner 1 ignites.
7. Once alight, turn on knobs 2, 3, 4 on High in sequence.
8. After use, turn off all control knobs and valve on gas bottle, including shut-off valve (if installed).



- It may be necessary to push the Ignitor button several times especially after changing a cylinder.
- Should your braai not light after repeated attempts, have the unit examined by a qualified technician.

5. Turning off the appliance

To turn off the appliance turn all the Control knobs in a clockwise direction to the off position. Then close the master shut-off or isolation valve. **Do not attempt to blow the Burner Flames out.**

6. Using the appliance

- When in use make sure that there are no flammable materials close to the front sides or rear of the appliance.
- After starting the appliance, leave all burners on **High** for 10 -15 mins. Or until the Wood/Charcoal has burned down to embers. After that time adjust the heat to the desired level by turning the control knobs as required or turn all knobs "Off".
- When finished grilling, leave the appliance on high for a further 5 - 10 mins. This will remove excess fat from the Ember Tray.

7. Ventilation requirements

- This appliance is designed specifically to be installed in an open area providing that care is taken that the base or foundation upon which the unit is installed is of a fire resistant material. An Extractor Hood is necessary for use indoors.

8. Care & Maintenance

- Besides the normal cleaning required, servicing of this appliance should not be carried out by the user. Rather, It is recommended that the appliance be serviced by a qualified technician on an annual basis.
- Before a qualified technician undertakes any maintenance work on the appliance, make sure that it is not hot and that the shut-off valve is turned off.
- CHAD-O-CHEF appliances are made from stainless steel. Whilst this is a very durable material and is widely used for appliance manufacture, its surface can be damaged by misuse or by the application of unsuitable cleaning materials or methods.
- To clean the external surfaces of the appliance use only a non abrasive detergent such as washing up liquid or cream based Handy Andy to remove accumulated fat or grease. Never use oven cleaner or any caustic cleaner, abrasive cleaning solvents, scouring powders, metal polish, silverware cleaners or any type of scouring pads as this will permanently damage the surface.
- To clean the Braai Grids remove from the appliance and soak in hot detergent solution or place in the dishwasher. Braai Grids may be cleaned with "Scotch Brite" scouring pads. Rinse well in clean water before placing the parts back into the appliance.
- Avoid contact with aggressive chemicals.
- Don't Use oven cleaners.
- Don't store any chemicals (especially pool chemicals) close to your braai.

9. Installation instructions

In order to function correctly the unit must not be over-loaded with wood/charcoal

- This appliance requires a shut-off valve to be fitted in a convenient position for the customer.
- This appliance requires an operating pressure of 2,8 kPa for LP Gas and 2.1 kPa for Natural Gas. A suitable regulator that complies with the requirements of SANS 1237 must be installed outside. Ensure that the flow capacity of the installed regulator is sufficient to drive the model to be installed.
- The Hybrid Grill is designed as a free standing grill, and does not require enclosing in a box or cabinet to function efficiently. Where the appliance is placed in a surround of wood or other flammable material, ensure that the side and rear clearance gaps depicted in Fig.1, 2 & 3, are buffered by a non flammable material (e.g. Ceramic wool or Vermiculite board) and the rear airflow hole in the appliance is not obstructed in any way.
- Where a flue or fume extraction device is deemed to be required, contact the manufacturer for information on these products. Where the appliance is installed inside, it is recommended that an extraction device is fitted prior to commissioning the appliance and handing it over to the user.
- *Before* lighting the appliance for the first time ensure that there are no gas leaks and that a pressure test is done.
- The Gas installer is required to light the burners in the presence of the owner/user and to instruct that person in the safe operation of the appliance and the complete installation.
- It is particularly important to show the user the position of the isolation valve before or at signing off of the installation certificate.
- Installers are required to provide the owner/user with a completion certificate which must be dated and signed by both parties. Ensure that your name and SAQCC number appear on the certificate.

SERVICING

Your local dealer will gladly handle any concern that you have and will take the appropriate action. Spares are readily available countrywide.

Manufactured By:
Chad-O Engineering
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Tel: (011) 668 1910
Email: Sales@chad-o-chef.co.za
www.chad-o-chef.co.za

Hybrid Clearance and Ventilation

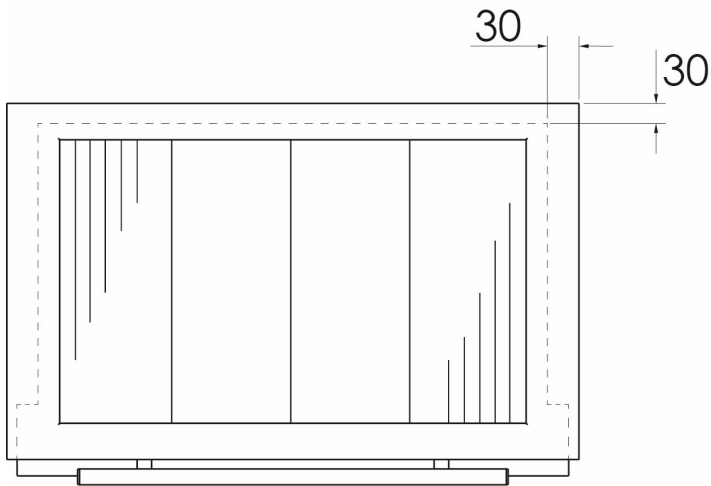


Fig.1

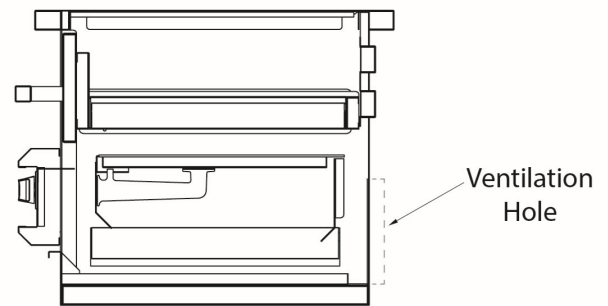


Fig.2

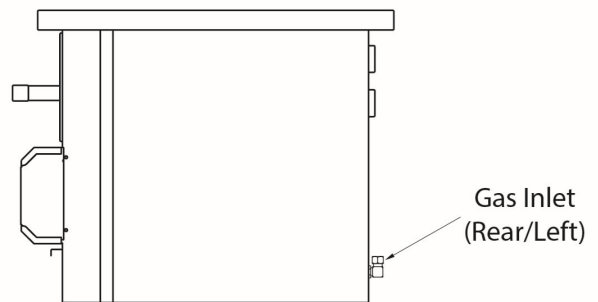
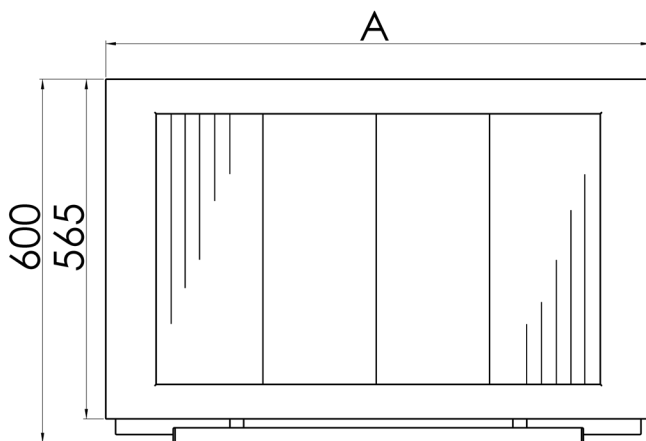
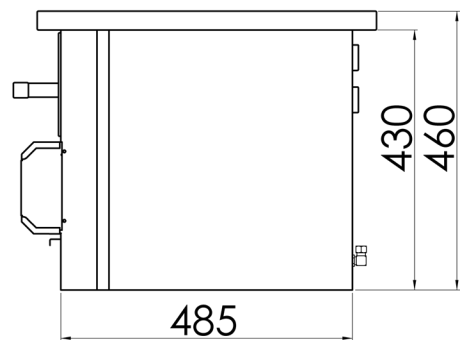
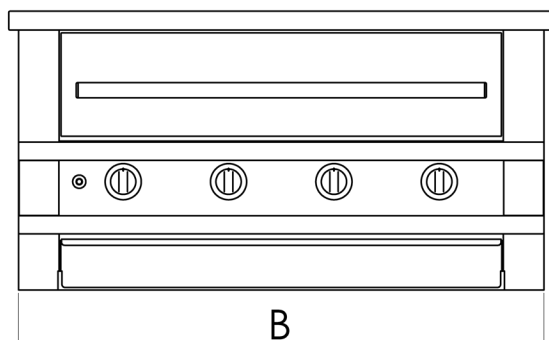


Fig.3



MODEL	SIZE (A)	SIZE (B)
3B	730	700
4B	905	875





CHAD-O-CHEF
Lifestyle products



Guarantee Claim Form

Chad-O-Engineering(Pty)LTD
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Vat Reg No: 4690123031

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email: sales@chad-o-chef.co.za
www.chad-o-chef.co.za

PO Box 986
Honeydew,
2040 South Africa
229 Short Road, Muldersdrift 1747

The Guarantee given by Chad-O-Engineering (Pty) Ltd covers the working components, on all Chad-O-Chef Gas Grills for the period of 3 Years, for manufacturing defects caused in the manufacturing process. This does not cover component malfunction if the product is not installed by a registered Gas Installer.

Chad-O-Engineering (Pty) Ltd will not be held responsible in the event of rust or fatigue of components due to incorrect cleaning of the product.

Product Name: _____

Invoice No: _____

Serial No: _____

Describe the fault:

Contact Details:

Please attach a copy of the Gas Installation certificate and
email to: services@chad-o-chef.co.za