USER INSTRUCTIONS

CARRI CHEF

MODEL No 8910













FOR YOUR SAFETY

If you smell gas:

- 1. Do not attempt to light the appliance.
- 2. Extinguish any open flame.
- 3. Disconnect from fuel supply.

FOR YOUR SAFETY

Do not store or use gasoline or other liquids with flammable vapors in the vicinity of this or any other appliance.





CARBON MONOXIDE HAZARD

This appliance can produce carbon monoxide which has no odor.

Using it in an enclosed space can kill you.

Never use this appliance in an enclosed space such as a camper, tent, car or home.

CAUTION

For Outdoor use only!



This appliance may not be used in an exterior enclosed balcony, porch or entertainment area!

IMPORTANT

Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.

1. Introduction

- This appliance has been designed to be used for outdoor cooking, specially for people who go to sport or music events, camping to enjoy the outdoor life and it can also be used in a patio.
- Various food types can be prepared on this appliance. The Carri Chef 2 is designed to utilize various cooking surfaces.
- Gas is supplied to the unit via a hose and a regulator supplied with the unit. The hose and regulator is connect to a CGA No. 600 type thread
 propane cylinder with less then 2.2 lb. This appliance can also use a 20 lb propane cylinder with an alternate hose and regulator assembly
 Please also refer to Section 12 for use of 20lb propane cylinder.
- . The unit is easy to switch on, and to operate (Described below in section 6) and the user can control the heat input with an adjustable valve.
- A recipe book is supplied with this appliance to give the first time user an introduction to outdoor cooking options.

2. General information

- This appliance complies with ANSI Z21.72. CSA 11.2-2011
- Do not leave this appliance unattended while it is in operation.
- · This appliance may only be used with an approved hose and regulator (hose and regulator supplied with this unit in USA)
- Warning: Accessible parts may be very hot. Keep young children away.
- Gas appliances require ventilation for efficient performance and to ensure the safety of users and other persons in close proximity, therefore
 do not use the appliance in an unventilated area. It is intended for use outdoors only.
- Read these instructions carefully before using the appliance.
- Use outdoors only!
- The LP-gas cylinders used with stoves must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation or Transport Canada, the Standard for Cylinders, Spheres, and Tubes for the Transportation of Dangerous Goods, CAN/CSA B339.

Product Codes: 8910-20, 8910-40, 8910-50				
Country of Use	USA and Canada			
Allowable gasses	LPG			
Gas Pressure	2.74kPa			
Jet Number	0.92			
Gross nom. heat input	10 000 BTU / hr			

3. Safety Information

Hose

- This appliance may only be used outdoors.
- The hose must be checked for wear or damage before every use and before connecting to the gas container.
- Do not use the appliance if it has a damaged or worn hose. Replace the hose.
- Do not use the appliance if it is leaking, damaged or which does not operate properly.

 Gas Container
- · Only use a cylinder that is approved by your countries regulations.
- Ensure that the gas container is fitted or changed in a well-ventilated location, preferably outdoors, away from any sources of ignition such as naked flames, pilots, electric fires and away from other people.
- Keep gas containers away from heat and flame. Do not place on a stove or any other hot surface.
- Gas cartridges/refillable cylinders are to be used only in the upright position so as to ensure proper fuel withdrawal. Failure to adhere to this may
 cause liquid discharge from the gas container resulting in a dangerous operating condition.
- Do not try to remove the cylinder whilst the unit is in operation.
- · A space has been provided in the centre of the utility tray to place a gas cartridge into.
- The gas cylinder must be disconnected from the appliance after use or when in storage.
- Any 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 at ground level and no overhead cover. Within a partial enclosure that includes an overhead cover and no more than two walls. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply 1) At least 25% of total wall area is completely open; and 2) at least 30% of the remaining wall area is open and unrestricted. In the case of balconies, at least 20% of the total side, back and front wall areas shall be and remain open and unrestricted.

3. Safety Information continued

Assembly and use

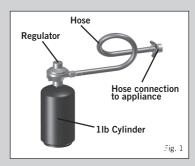
- The appliance is designed to be portable, therefore the legs and the utility tray is easily removable / assembled the ease of transport and use.
- User assembly / dis-assembly is limited to the fitment of the legs, utility tray, and the installation / removal of cooking surfaces.
- When assembling the legs, always make sure that the leg securing rings have been securely fastened and that the assembled product is stable and does not rock. Do not use the appliance without fitting the Accessories Tray as it also plays an important role in ensuring the overall sturdiness of the appliance.
- Use only on a firm level surface.
- Do not move the appliance whilst the unit is in operation.
- Should the Heat Shield, Fat Pan or Burner Pan become damaged in such a way that permanent contact between the Heat Shield and the Fat Pan occurs during use, do not use the appliance. Return it to your Cadac stockist for repair.
- Do not cover up or change the Air Holes in the Valve Box Cover as this will affect the performance of the product

and may lead to an unstable flame.

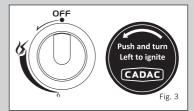
- Ensure the appliance is used away from flammable materials. Minimum safe distances are: Above the appliance 48"(1.2m). At the rear and sides 24"(600mm), (See Fig. 2)
- Caution: When using the appliance, we recommend the use of protective gloves when removing and applying the dome, as the dome handle may become hot.
- Caution: Accessible parts may become very hot, the use of protective gloves is
- Keep young children away from the appliance.
- **Use Outdoors Only**
- Keep this appliance area clear and free from combustible material, gasoline, and other flammable vapors and liquids. Not obstructing the flow of combustion and ventilation air. Visually checking the burner flame with an explanation of proper characteristics.
- NOTE! If the appliance is used in windy conditions, the dome must be used as a wind shield, and placed in position as shown in Fig. 4. Light back
- In the event of light back (where the flame burns back and ignites inside the burner or venturi housing), immediately turn off the gas supply by firstly closing the control valve on the gas container and then the appliance valve. After the flame is extinguished, remove the regulator and check the condition of the seal; replace the seal if in doubt. Re-light the appliance as described in Section 6 below. Should the flame persistently light back, return the product to your authorized CADAC repair agent.

Leaks

- If there is a leak on your appliance (smell of gas), immediately close the control knob on the gas cylinder. If you wish to check for leaks on your appliance, do it outside. Do not try to detect leaks using a flame; use soapy water.
- The correct way is to smear the joints with soapy water. Never use a flame to check for leaks. If a bubble or bubbles form then there is a gas leak. Immediately turn off the gas supply firstly by closing the control valve on the gas container and then the appliance valve. Check that all the connections are properly fitted. Re-check with soapy water. If a gas leak persists, return the product to your CADAC dealer for
- Check for leaks on the fittings by the valve and on the cylinder regulator fitting with gas open on cylinder but not open or switched on by the appliance control knob.









4. Combos

Carri Chef 2 BBQ (Product Code: 8910-20)



4. Combos

Carri Chef 2 BBQ / Chef Pan Combo (Product Code: 8910-40)



4. Combos

Carri Chef 2 BBQ / Grill (2) Braai Combo (Product Code 8910-50)



5. Fitting and Changing the Hose and Gas Cylinder

- NOTE! When installing the tailpiece, ensure it is held straight while tightening the tailpiece nut, in
 order to prevent a possible gas leak.
- Fit the hose/regulator assembly onto the valve by screwing it on in an anti-clockwise direction, again making sure that the nut is well seated. Do not twist or pinch hose.
- Ensure the hose does not come into contact with any surfaces that would become hot during use.
- Before fitting the regulator to a gas container, ensure that the seal on the regulator is in position and in good condition. This should be done with every connection and before every use.
- Before fitting your gas cylinder, ensure that the Valves are all in the "OFF" position by turning the Control Knob clockwise to its stop.
- Ensure that the gas container is fitted or changed in a well-ventilated location, preferably
 outdoors, away from any source of ignition such as naked flames or electric fires and away from
 other people.
- Making sure that the gas container is kept upright, screw the regulator onto the container until it
 is fully engaged. Hand-tighten only.
- If there is a leak on your appliance (smell of gas), close the cylinder valve immediately and follow
 the procedure to detect and stop a leak under Section 3. If you wish to check for leaks on your
 appliance, do it outside using soapy water only, which is applied to the joints. A formation of
 bubbles will indicate the gas leak.
- When changing a gas container, first turn the appliance control valve to the "off" position and then screw off the 1lb gas cylinder from the
 regulator.



6. Lighting the appliance

Precautions to observe before lighting.

- After prolonged storage, inspect the Air Holes in the Valve Cover for insects, which may affect gas flow. Inspect the inlet of the Venturi for
 insects. After checking, refit all components into the prescribed position.
- Warning: This appliance must not be exposed to flammable vapors or liquids during lighting.
- Use this appliance only on a firm level surface.

Using the control knob

The control knob is fitted with two positive stop positions, one at low, and one at Ignite / High. This limits the adjustment of the flame to between these two points.

Lighting up using the Piezo Igniter

To light up the appliance using the piezo igniter, push in and turn the control knob in an anti-clockwise direction until you hear a click. If the gas does not ignite on the first spark, push in, and turn the control knob fully clockwise. Try again, by pushing in and turning the control knob anti-clockwise until you hear a click. If the gas has not ignited in the first two to three seconds you should close the control valve by pushing in the control knob, and turning it fully clockwise. Wait approximately thirty seconds to let any accumulated gas within the burner pan assembly escape. Repeat the above process if necessary until the flame ignites. The flame should normally light up within the first one or two seconds.

Lighting up using a BBQ lighter

- When starting cold, the appliance may be lit from the top prior to fitting the desired cooking surface onto the fat pan. When lighting up a hot
 appliance however, it is recommended that this be done by sticking barbecue lighter through one of the Vent Holes underneath the Burner,
 until it is in line with the burner(DO NOT place the BBQ lighter through the large hole directly underneath the burner). Ignite the BBQ lighter.
 Whilst the BBQ lighter is lit, push in and turn the control knob anti-clockwise to light the burner.
- Once the appliance is lit, the flame intensity may be adjusted by turning the valve knob anti-clockwise to reduce the flame, or clockwise to increase the flame.
- The fully closed position is at the furthest clockwise position. To rotate the valve from the fully closed position it is necessary to first depress the knob just enough to move out of the lock mechanism. While holding the knob in, turn it in an anti-clockwise direction. Once the spindle has moved out of the lock position it is no longer necessary to keep the control knob depressed and it can be rotated freely to the desired flame setting.
- The flame may be observed through the Inspection Hole provided for this purpose on the side of the fat pan.
- When cooking food with a high fat content, flaring may occur if the selected heat setting is too high. Should this happen, turn the heat down until the flaring ceases.
- Do not move the appliance when in use as, apart from being an unsafe practice, to move the appliance whilst lit, may cause flaring.
- After use, first close the valve on the gas container (where applicable). When the flame has extinguished, close the valve on the appliance by
 pushing in and turning the Control Knob fully clockwise.

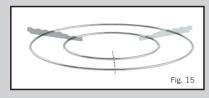
7. Using the Appliance and its cooking surfaces











BBQ Grid (Fig. 12)

- Included with 8910-20, 8910-40 and 8910-50
- The BBQ Grid locates on three die-cast locators in the fat pan(Fig. 11).
- · Available as an additional accessory and spare
- · Non-Stick coated cooking surface
- Do not use metal cooking utensils as this will cause damage to the nonstick coating.
- · Ideal for grilling meat, fish, chicken and vegetables
- . A convenient carry bag is included with this cooking surface.
 - WARNING: We recommend the use of gloves when handling the BBQ Grid.

Non-Stick Chef Pan (Fig. 13)

- Included with 8910-40
- The Chef Pan locates on three die-cast locators in the fat pan (Fig. 11).
- · Available as an additional accessory and spare
- Non-Stick coated cooking surface.
- Do not use metal cooking utensils as this will cause damage to the non-stick coating.
- WARNING: When pre-heating, do not use the Chef Pan on a high flame setting with the dome for more than 15 minutes as this can damage the non-stick coating and the Pan.
- WARNING: We recommend the use of gloves when handling the Chef Pan.

Grill (2) Braai (Fig. 14)

- Available as an additional accessory and spare (Included with 8910-50)
- The Grill2Braai locates on three die-cast locators in the fat pan (Fig. 11).
- Non-Stick coated cooking surface.
- Do not use metal cooking utensils as this will cause damage to the nonstick coating.
- The flat half is ideal for cooking fish, breakfasts, and pancakes, whilst the ribbed half is ideal for grilling meat, fish, chicken, and vegetables.
- A convenient carry bag is included with this cooking surface.
- WARNING: We recommend the use of gloves when handling the Grill(2)Braai.

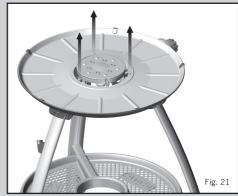
Pot Stand (Fig. 15)

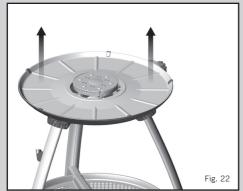
- Included with 8910-20, 8910-40 and 8910-50
- · Nickle-plated pot stand, to support most standard size pots.
- WARNING: We recommend the use of gloves when handling the Pot Stand.
- IMPORTANT! To ensure validity of your warranty, use only dedicated CARRI CHEF 2 cooking surfaces
- . NOTE! Always use the wind shield if you use the appliance in windy conditions

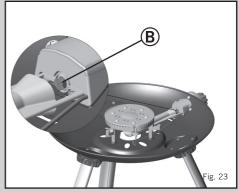
8. General Maintenance

- The onus of maintaining this appliance solely rests on the consumer from date of purchase.
 This appliance does not require scheduled maintenance.
 - Replacing a Blocked Jet:
- Your Carri Chef is fitted with a specific size jet to regulate the correct amount of gas.
- Should the hole in the Jet become blocked, this may result in a small flame or no flame at all. Do not attempt to clean the Jet with a pin or
 other such device as this may damage the orifice, which could make the appliance unsafe.
- To replace the Jet: Remove the three screws from the heat shield plate (Fig. 21). Remove the Heat shield plate (Fig. 22), taking care not to damage the piezo electrode. The Jet (B) can now be removed using a suitable spanner (Fig. 23). Do not use pliers on the jet as this may damage the jet, making it unusable or impossible to remove. Screw the new jet into the valve. Do not over-tighten as this may damage the jet.
- Reverse the above procedure to re-assemble the unit.
 Replacing the Hose:
- The fitting of a hose is described in Section 4 Fitting and replacing the hose and gas cylinder.









9. Cleaning

- Note: For Parts Reference (See Section 7)
- BBQ: Remove the fat from the moat at the bottom of the Fat Pan and clean as described for the Skottel BBQ. Wash the Grid and Deflector
 Plate in warm water with non-abrasive detergent after wiping off any excess fat left after cooking.
- BBQ Lid: Wash the BBQ Lid in warm water using a suitable non-abrasive detergent. Do not use sharp metal objects or abrasive detergents, as this will damage the surface coating.
- Note: For stubborn stains, oven cleaner may be used.
- Care of Non-Stick Cooking surfaces:
- The Non-stick cooking surfaces are coated with a PTFE non-stick coating that has been used with great success on some of the best cookware
 in the world. Nevertheless, taking care of it can help you to enjoy extra years of healthy, easy, non-stick cooking.
- · Use only low or medium heat settings to help retain the valuable nutrients in the food and maintain the non-stick cooking surface.
- The non-stick coating can easily be damaged by the use of metal cooking utensils.
- . NB! It is recommended that only plastic or wooden utensils be used when cooking.
- Do not overheat the Non-stick cooking surfaces and always add a little cooking oil to the surface before use.
- Always allow the Non-stick surfaces to cool before immersing it in water.
- The non-stick coating is perfectly safe in the dishwasher, but the non-stick surface is so easy to clean that a quick hand-wash does the trick. The use of abrasive detergents is not recommended, as this will permanently damage the non-stick surface.
- · After cleaning recondition the surface with a light wipe of vegetable oil.
- After every use, remove the fat from the Fat Pan and clean as described for the BBQ above.

10. Storing and Carrying

- Your CADAC Carri Chef is supplied with a variety of Carry Bags that offer portability and allow you to conveniently store all components
 included with your model within the supplied bags.
- . Store your Carri Chef in the following manner:
- · Main Bag holds the following parts:
 - Burner Pan
 - · Fat Pan (resting on top of the Burner Pan)
 - The Pot Stand
- BBQ Lid fits on the rear of the bag with the support straps that are provided.
- . BBQ Grid bag fits the BBQ Grid
- The Flat Pan Bag fits the Flat Pan.
- The Leg assemblies fit on the rear of the main bag, with the support straps that are provided.
- Always store your CADAC Carri Chef in the supplied bags, in a dry environment, preferably off the ground. This is especially important for
 the Burner pan stored in the Main bag so as to prevent the ingress of dirt or insects that may affect the gas flow.
- · Always allow the unit to cool down before packing any part into its bag.
- Should the appliance operate abnormally after storage and all checks referred to in Sections 5 & 8 have not isolated any problem, the Venturi may be blocked. A blocked Venturi would be indicated by a weaker yellowish flame or no flame at all in extreme cases. Under these circumstances it will be necessary to remove the Burner as described under Section 8 General Maintenance, and to check and thoroughly clean out any foreign matter which may have gathered in the Venturi.

11. Returning the appliance for repair or service.

- · Do not modify the appliance, as this could be dangerous.
- If you cannot rectify a fault by following these instructions, contact your local CADAC distributor for details on how to return the product for attention.
- Your CADAC Carri Chef is guaranteed by CADAC for a period of 12 Months against factory fault.

12. Using a 20lb cylinder with an alternate hose assembly

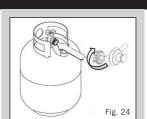
- When connecting the regulator to a 20 lb gas cylinder, please make sure that:
- The cylinder must have a shut-off valve with OPD (overfill Prot on Device) feature. The OPD safety feature is identified by a unique triangular hand wheel as Fig. 24 shows.
- The cylinder must have a collar to protect the cylinder shut off valve.
- · Connect appliance to the cylinder:
 - · Make sure the appliance valve is in "Off" position.
 - Hand tighten the hose end nut hand wheel anti-clockwise onto the appliance valve. Do not use a
 wrench to tighten, as it would damage the valve and cause serious leaking hazards.
 - Remove the dust cap on cylinder valve and hand tighten the hose assembly QCC nut by clock-wise onto the cylinder valve.
 - · Visually check the hose and make sure there is no damage or ware on the hose.
 - Open the gas cylinder valve by turning the control knob anti-clockwise use soap water on the hose and regulator and its joins to check for possible leaks.
 - Ensure there no leaks / bubbles were found before use. If a leak was found, please turn off the gas cylinder valve and detach the cylinder away from the appliance. Call your LP gas dealer for the repair.
- To disconnect the cylinder from the appliance:
 - · Turn off the appliance valve to the "Off" position.
 - . Turn off the cylinder valve fully off by clockwise.
 - . Turn off the QCC nut by turning it anti-clockwise and detach the hose assembly from the tank.
- Place the dust cap onto the cylinder valve.
- The gas must be turned off at the LP gas supply cylinder when the appliance is not in use.
- When the LP gas cylinder is not disconnected from the appliance, the appliance and cylinder must be stored outdoors, in a well ventilated space, out of the reach of children, and must not be stored in a building, garage or any other enclosed area.
- The appliance is only permitted to be stored indoors when the cylinder is disconnected and removed from the appliance.

13. Spares and Accessories

Always use genuine CADAC spares as they have been designed to give optimum performance.

Description	Part No.	Description	Part No.	Description	Part No.
Jet No. (0.92)	8910-SP001	Non-Stick Chef Pan	8910-102	Roasting Pan	8910-105
BBQ Grid	8910-101	Grill 2 Braai	8910-100	Pizza Stone	8910-106
Non-stick liner*	8631*	20lb Hose / Regulator*	348-USA	Pot Stand	8910-SP003

^{*}sold in certain regions only





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