



Since 1983

CHAD-O-CHEF
Lifestyle products



SIZZLER GAS GRILL INSTALLATION & OPERATING INSTRUCTION MANUAL

Please read these instructions carefully before installation.
Use and retain them for future reference.



SGG330 / SGG320 / SGG420 / SGG520 / SGG620

These appliances conform to the requirements of SANS 1539
For permit number see: <https://www.lpgas.co.za/safe-appliance-database/>.



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Thank you for purchasing your new CHAD-O-CHEF Gas Grill, manufactured to the highest quality and tested for compliance with South African National Standards. This appliance is designed to give users years of trouble free and efficient service. Please read the following instructions carefully. The manufacturer and /or its agents and distributors will not be held responsible for injuries or damages resulting from unauthorized, faulty, incorrect installation, or, incorrect / misuse of the appliance.

TECHNICAL DATA - SPECIFICATIONS

SPECIFICATIONS	LP GAS	NAT GAS
Model	SGG330/320/420/520/620	SGG330-N/320-N/420-N/520-N/620-N
Gas Type	LP GAS	Natural Gas
Operating Pressure	2.8 kPa	2.0 kPa
Max Consumption	0.28 Kg/h per burner	0.36 m ³ /h per burner
Max kWh Input*	3.9 kWh per burner	

*Note * Burner performance may vary dependent on gas specification.*

Important Information For the USER:

This appliance may only be installed by a gas installer registered with the South African Qualification and Certification Committee for Gas (SAQCC Gas) for the applicable gas type. For LPG, the appliance must be installed in accordance with the requirements of SANS 10087-1. For Natural Gas (NG), the appliance must be installed in accordance with the requirements of SANS 827. All registered gas installers are issued with a card verifying their SAQCC number. Ask to be shown the card before allowing the installation work to commence.

Local fire authority regulations and/or local bylaws applicable to the area need to be adhered to. If in doubt, check with the relevant authority before undertaking the installation. Upon completion of the installation, the installer is required to fully explain and demonstrate the operation and safety practices applicable to the appliance and installation.

The registered gas installer will issue you with a Certificate of Compliance (COC) for the installation which must include their SAQCC number. Only sign acceptance of the COC when the installation is completed to your satisfaction.

This gas appliance is designed to be used with its specified gas type only. It is not suitable for wood or charcoal fuel (unless used with the Sizzler-Hybrid Attachment). Please note that this appliance is designed for domestic use only. It is not designed nor guaranteed for commercial use.

Important information for the REGISTERED GAS INSTALLER:

This appliance has been designed specifically for use with its specified gas type only. No modifications may be made to the appliance – e.g. conversions to another gas type etc. Modifications may only be done by or under the approval and guidance of the manufacturer.

SAFETY INFORMATION



- This unit is intended for outdoor use only, or on a patio with at least one open side.
- When in use, do not fully cover the grilling area with a solid cooking plate, as the appliance may overheat, resulting in component failure. Similarly, never place the cover on when the appliance is in use or while it is still hot as this can also result in damage.
- Keep young children away from the appliance when in use.
- Keep gas shut-off valves that form part of the installation isolated.
- In the event of a burn-back (where the flame burns at the jet, detectable by a rushing sound) immediately turn the appliance control knob to the OFF position. After ensuring the flame is extinguished, re-light the appliance in the normal manner. Should the appliance burn back again, turn the appliance control knob to the OFF position again and call a service technician to examine the appliance. Do not use the appliance again until the service technician has declared the appliance safe to use.
- Do not use this appliance if it is suspected to be leaking gas. If there is a suspected gas leak, (detectable by smell), turn all the appliance control knobs to the OFF position. Make sure that there are no open flames within 5 meters of the appliance.
- Isolate the main gas shut-off valve to the appliance which the registered gas installer should provide as a part of the installation. You can also close the cylinder valve/s where applicable. Call your gas installer to examine the installation. Do not use the appliance until the gas installer has declared that it is safe to do so.

- Ensure that the appliance is used away from flammable materials.
- Do not remove the serial plate that is attached to your appliance
- Read more about LPG safety on our website: <https://chad-o-chef.co.za/how-safe-is-lpg-in-your-home/>

PREPARING THE CHAD-O-CHEF APPLIANCE FOR USE

- Make sure that the protective film is removed from all surfaces before using the appliance.
- Place a single layer of rock evenly over the rock tray.
- Use only the rocks supplied. Adding extra rocks will result in poor performance and may damage the appliance. The use of rocks from other suppliers may result in poor performance and the manufacturer accepts no responsibility if other rocks are used.
- 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 the rock trays and braai grids are in the correct position.
- Ensure that there are no flammable materials close to the appliance.
- You are now ready to light your Chad-O-Chef appliance for the first time.

LIGHTING THE APPLIANCE

WARNING: If at any time during the lighting process, or during use, you smell gas, immediately turn the Control Knobs to the **Off** position and isolate the shutoff valve. Do not use the appliance until it has been checked for gas leaks by a gas installer.

- Open all gas shutoff valve/s that supply gas to the appliance.
- Push in and turn the Left Hand (**LH**) control knob counter-clockwise to the high position.
- Wait 3 – 5 seconds and push the igniter button repeatedly until the first burner lights up.
- If the first burner does not light up after 5 seconds of repeatedly pushing the **Igniter** button, push in and turn the **LH Control Knob** clockwise to the **Off** position and wait 30sec before trying again.

- After the 30 secs, you can push the ignitor immediately after turning the control knob to the **High** position.
- Once the first burner is lit, turn the remaining knobs to **High** in sequence starting with the control knob closest to the first knob used to light the appliance. Make sure each subsequent burner lights before opening the next control valve. Do not turn the knobs to **High** simultaneously.
- Note that not all the burners need to be used every time – if only a small grilling area is needed, only open the knobs to heat the area you require. The lighting procedure for the first and subsequent knobs remains the same.
- After use, ensure that the control knobs are all in the **Off** position and isolate any gas shut off valve/s.

Should your appliance not light after repeated attempts, have the unit examined by a qualified person.



USING THE APPLIANCE

- Ensure that there are no flammable materials close to the front, sides or rear of the appliance.
- After starting the appliance, preheat it by leaving all the utilized burners on high for 5 minutes prior to grilling. Thereafter, adjust the heat by turning the control knobs to the desired heating level.
- Ensure that the grilling area is never completely covered or closed during use, nor while the appliance is still hot after use.
- After use, leave the appliance on the high setting for a further 5 minutes to assist in removing excess fat from the rocks.

TURNING OFF THE APPLIANCE

To turn off the appliance, turn all the control knobs in a clockwise direction to the off position. Close any gas supply shut-off valve/s.

VENTILATION REQUIREMENTS

This appliance is intended to be used in an outdoor area. We recommend using an Extractor Hood for areas where smoke removal is needed.

CARE & MAINTENANCE

- Before undertaking any cleaning or maintenance work on this appliance, make sure that it is turned off, not hot and that the shut-off valve is closed.
- Your appliance is manufactured predominantly from stainless steel. As an aesthetically pleasing and very durable material, it is widely used, including for appliance manufacture.
- Appropriate, correct, gentle & routine cleaning of stainless steel is necessary in order to prolong its inherent corrosion-resistant nature. For a guide on how to do this effectively, visit our website: <https://chad-o-chef.co.za/chad-o-chefs-care-maintenance-guide-for-stainless-steel/>
- 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 and dry before placing the parts back into the appliance.
- It is recommended that the appliance be serviced by a qualified person on an annual basis.

- Don't store any chemicals (especially pool chemicals) within 5m of your appliance.

INSTALLATION INSTRUCTIONS

- The installation of the appliance must be performed by a Registered Gas Installer.
- This appliance requires a 1metre 5/16" soft drawn copper pipe to be fitted directly onto the compression fitting located at the gas inlet (see fig 1).
- Gas hose (orange) must not be fitted directly to the appliance.
- This appliance requires a gas operating pressure of 2,8 kPa for LP Gas and 2.0 kPa for Natural Gas.
- Ensure that the flow capacity of the approved regulator is sufficient to supply the appliance model being installed.
- Since the appliance radiates high temperatures, the immediate surrounding materials/surfaces must be non-flammable and heat-resistant. When installed in a structure that can be compromised with heat, ensure that a suitable flame retardant buffering is used. Contact Chad-O-Chef for advice on insulation materials.
- Before lighting the appliance for the first time, ensure that there are no gas leaks in the system.
- The Registered Gas Installer is required to operate the appliance in the presence of the user and to provide instruction for the safe operation of the appliance and the complete installation. It is particularly important to show the user the position of the shut-off valve.
- Installers are required to provide the user with a Certificate of Conformance which must be dated and signed by both parties. Ensure that your name and Registered Gas Installer's SAQCC number appear on the certificate too.
- Contact Chad-O-Chef for smoke extraction systems designed for use with this appliance.



Fig 1: Connecting copper pipe to the aluminum elbow

Warning:

- The aluminum compression elbow has been tightened to face the rear of the appliance. Do not reposition the aluminum compression elbow. Doing so may result in a gas leak.
- If repositioning the aluminum compression elbow becomes necessary, for your safety, please have your Registered Gas Installer make the changes in order to verify the gas seal integrity after the change.

Instructions:

- To fit the copper tube to the compression elbow, hold the aluminum elbow steady with a 16mm spanner (the elbow must not be allowed to rotate since it can result in a gas leak).
- Push the copper tube positively through the nut and ferrule until the copper stops inside the aluminum compression elbow.
- Tighten the compression nut with a 17mm spanner.
- Check the joint for any leaks. Further tightening most often stops a leak.

SERVICING

- Your local dealer will gladly handle the servicing of your gas grill. Spares are readily available countrywide. We recommend that servicing be carried out by a registered gas installer.
- Frequency of service depends on usage. We recommend a maximum service interval of 2 years. Servicing must be carried out at any sign of irregular or malfunction.
- The registered gas installer should discuss any irregularities (if any) experienced by the user and additionally should use the below checklist when conducting a service:
 - Check for correct operating gas pressure (2.8 kPa LPG or 2.0 kPa NG).
 - Check for gas leaks to and on the appliance.
 - Check that the venturis and burners are free of blockages and that gas moves freely through the burners.
 - The first burner closest to the ignitor should light as per the lighting instruction in this document.
 - Check that the flash tubes are correctly positioned and are operating correctly (burners should light after 5 secs through flashtubes when turned to high).
 - Check that the spark plug (connected to the igniter) is making a spark to the burner.
 - Ensure rock is not too tightly packed.
 - Check that all components issued with the grill are in the correct position.

GUARANTEE

Chad-O-Engineering (Pty) Ltd (COC) Guarantees cover all grills manufactured by Chad-O-Chef for the duration of 3 years. (Ts & Cs apply)

Refer to our website for more details on what is included in your guarantee & the appropriate steps to take when claiming:

<https://chad-o-chef.co.za/guarantees/>

Last Update: 2025/09/02

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