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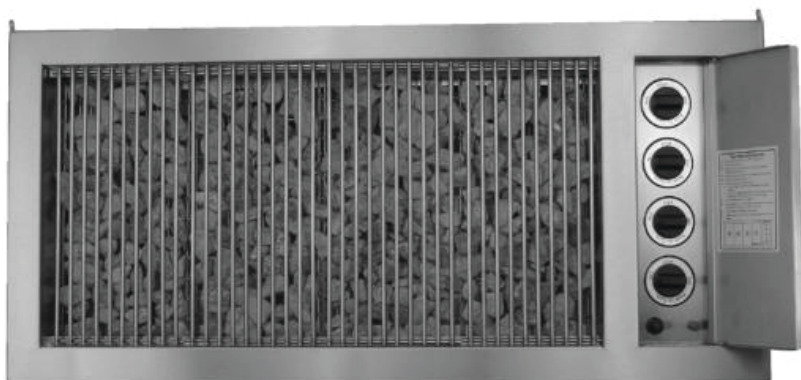
CHAD-O-CHEF

Lifestyle products



HOB GRILL GAS BRAAI INSTALLATION & OPERATING INSTRUCTION MANUAL

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



HGG330 / HGG430 / HGG630

These appliances conform to the requirements of SANS 1539

For permit number see: <https://www.lpgas.co.za/safe-appliance-database/>, or on the Chad-O-Chef
website: <https://chad-o-chef.co.za/product/hob-grill-4-burner/>



CONGRATULATIONS

on your purchase of a

CHAD-O-CHEF BRAAI

and WELCOME to the

CHAD-O-CHEF

family

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Thank you for purchasing your new CHAD-O-CHEF Gas 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 is designed for domestic use only, and 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.

TECHNICAL DATA - SPECIFICATIONS

SPECIFICATIONS	LP GAS	NAT GAS
Model	HGG330 / HGG430 / HGG630	HGG330-N / HGG430-N HGG630-N
Gas Type	LP GAS	Natural Gas
Operating Pressure	2.8 kPa	2.1 kPa
Max Consumption	0.28 KG/hr per burner	3.0 m ³ /hr per burner
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 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 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 SAQCC Gas number.

Local fire authority regulations and/or local bylaws applicable to the area needs 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 operational details and safety practices applicable to the appliance and the installation.

You will be asked to sign acceptance of the installation and be provided with a Certificate of Compliance (COC). You should only sign for acceptance of the installation when the installation is completed to your satisfaction.

This unit is designed to be used with gas only. It is **not** suitable for wood or charcoal fires.

This unit is not suitable for commercial use.

Important information for the INSTALLER:

The appliance has been designed specifically for use with its design gas type only. No modifications may be made to the appliance - conversions to another gas type for example, must only be done by the manufacture.

SAFETY INFORMATION

- This unit includes a flame failure device and is safe for both indoor and outdoor use.
- 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.
- Do not use this appliance if it is leaking gas. 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 meters 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 dish washing 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 serial 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.
- Read more about LPG safety on our website: <https://chad-o-chef.co.za/how-safe-is-lpg-in-your-home/>



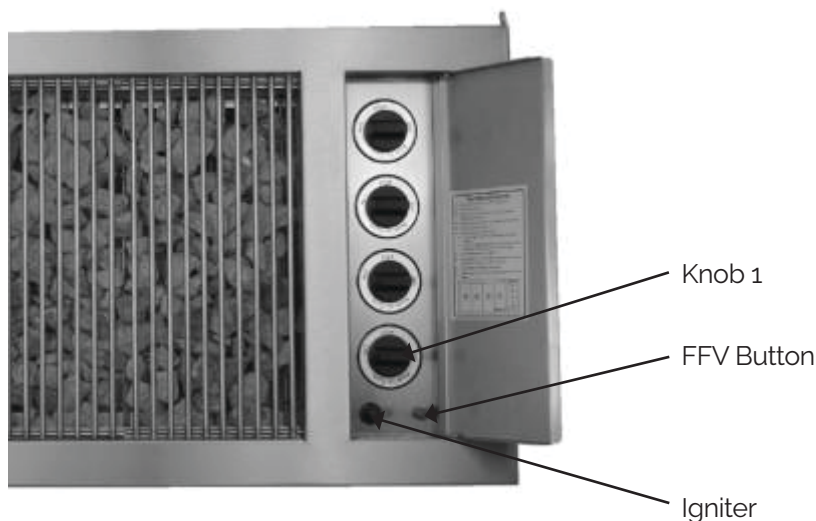
PREPARING THE CHAD-O-CHEF GAS GRILL FOR USE

- Make sure that the protective film is removed from all surfaces before using the appliance.
- Place a single layer of the Rocks evenly over the Rock Tray. Make sure that there is clearance around the Pilot burner and that the rocks are not too close to it.
- 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.
- 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.

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 both 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. If Pilot is not visible, move rock from Front RH corner.
3. Depress and hold down the FFV Button (Flame Failure Valve Button).
4. Push igniter button.
5. Check that pilot burner ignites.
6. If not alight, push again until pilot ignites.
7. Once alight, hold FFV Button down for 20 seconds then release. The pilot burner will remain alight.
8. Turn control knob 1 on High
9. Turn the remaining knobs to high in sequence.
10. After use, turn off all control knobs and shut-off valves.



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

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 5 mins. prior to grilling. After that time adjust the heat to the desired level by turning the control knobs as required.
- Ensure that the cooking area is not completely covered during use, or while the appliance is hot.
- Do not close the unit while in use or hot, unless using the suitable Chad-O-Chef Rotisserie Dome attachment.
- When finished grilling, leave the appliance on high for a further 5 mins. This will remove 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. **Then close the master shut-off valve.** This will shut off all gas supply to the appliance and the pilot flame will go out. **Do not attempt to blow the Pilot Flame out.**

VENTILATION REQUIREMENTS

This appliance is designed specifically to be installed in a well ventilated 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 inside use.

Ensure that suitable ventilation holes in the massionary housing is present - see installation instructions.

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.
- This appliance is made from stainless steel. This is a very durable material and is widely used for appliance manufacture, however its surface can be damaged by misuse and inconsistent or incorrect cleaning methods.
- Correct, gentle & routine cleaning is essential in ensuring this stainless steel products continual rust-resistant nature. For a full 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 external surfaces of the appliance, use a specialized stainless steel cleaner supplied by Chad-O-Chef, or a non abrasive detergent such as washing up liquid or cream based Handy Andy to remove accumulated fat or grease.
- Never use metallic brushes or scourers, chloride based detergents (e.g. bleach), caustic soda based cleaners (e.g. oven cleaners), silver or brass cleaners or any other harsh chemicals, as this will permanently damage the surface.
- After cleaning ensure all surfaces are rinsed and dried thoroughly.
- 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 technician on an annual basis.
- Don't store any chemicals (especially pool chemicals) close to your braai.

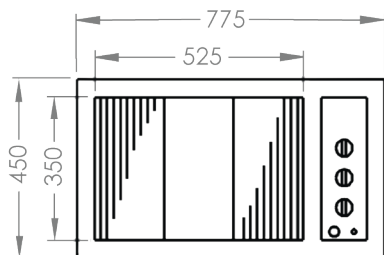
INSTALLATION INSTRUCTIONS

NB: In order to function correctly the unit needs adequate ventilation holes to be cut into the masonry construction housing the unit (pg. 10 - 11). This product is supplied with the necessary ventilation plate to cover this hole. An alternative covering may be used as long as it still provides the adequate 100 square cm ventilation per burner.

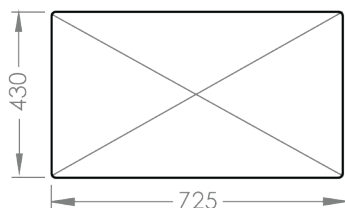
- A shut-off valve is required and shall be placed in an accessible and unobstructed place for the customer.
- This appliance requires a minimum of 1m copper pipe to be fitted directly onto the compression fitting located at the gas inlet.
- This appliance requires an operating pressure of 2,8 kPa for 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 Hob Grill should be installed in a well ventilated area and any surrounds are of a non-flammable material. Where the appliance is placed in a surround of wood or other flammable material, ensure that a suitable flame retardant buffering is used. Ensure that the side and rear clearances indicated on pg.10 are followed as applicable. The manufacturers will not accept any responsibility if the installation instructions re safety clearances are not adhered to.
- Provision must be made for the drip tray to be removed.
- 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 then it is recommended that such a device be 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 and operation of the shut-off valve.
- 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.

INSTALLATION INSTRUCTIONS

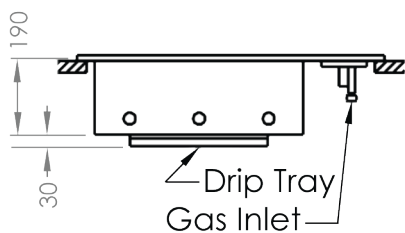
HGG330



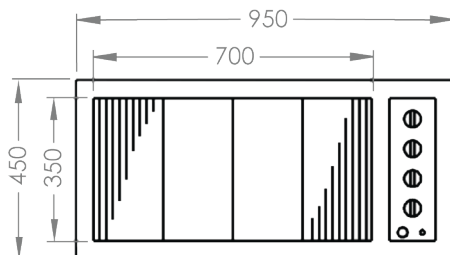
FRONT



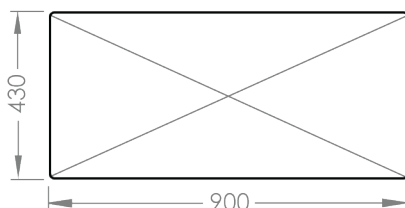
HOLE CUTOUT



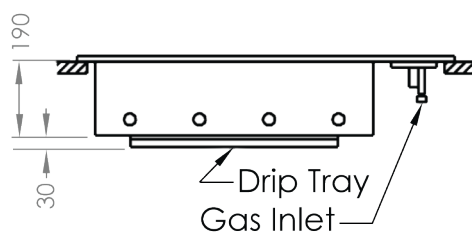
HGG430



FRONT

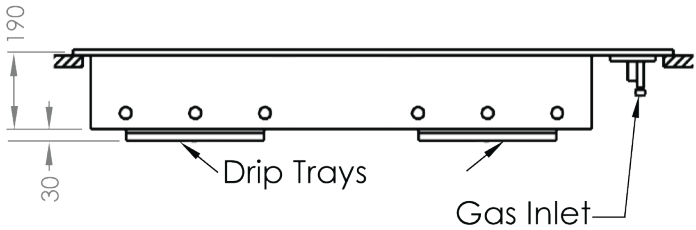
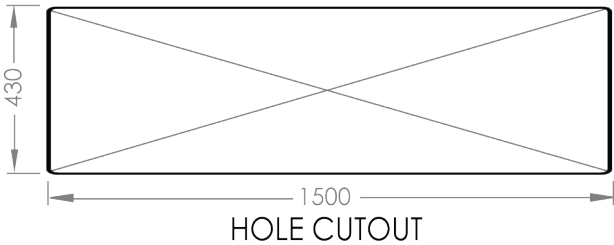
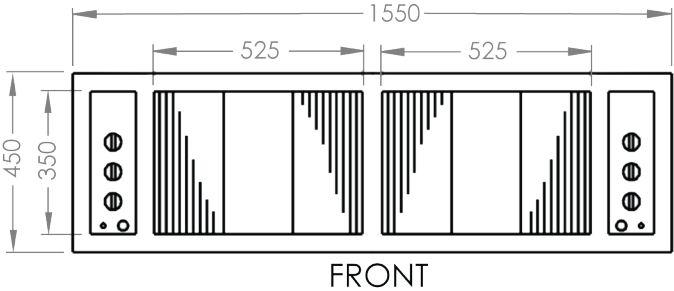


HOLE CUTOUT

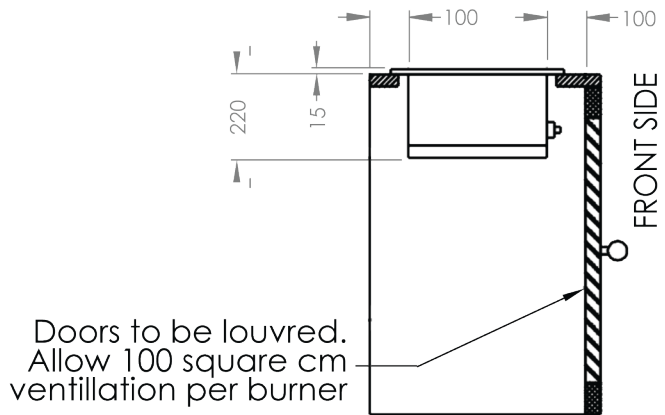
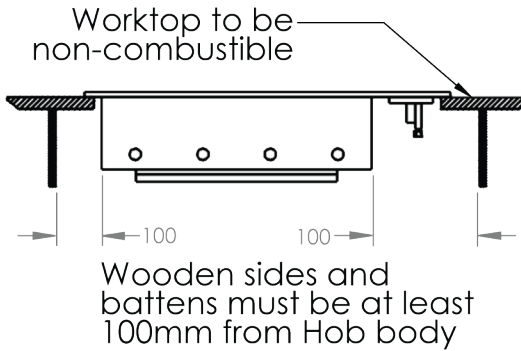


INSTALLATION INSTRUCTIONS

HGG630



INSTALLATION INSTRUCTIONS



PLEASE NOTE:

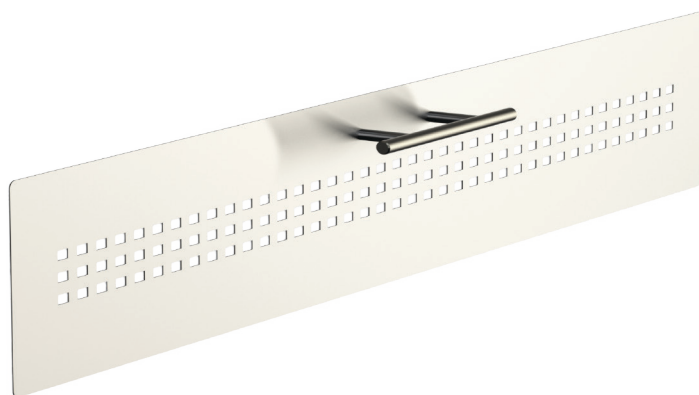
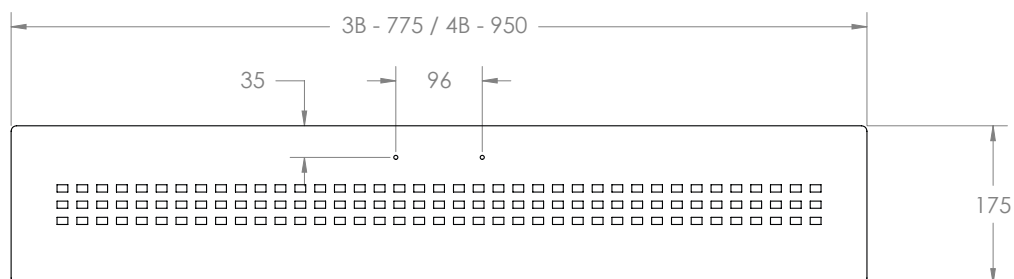
Steel surface temperature below work top is +/- 300 deg C. Please ensure that work top material and fitment is suitable for high temperature applications. Granites* and concretes are typical materials used for work tops.

**Please note that natural stones such as granite can be subject to natural inherent structural flaws exposed by heating.

INSTALLATION INSTRUCTIONS

NB: In order to function correctly the unit needs adequate ventilation holes to be cut into the masonry construction housing the unit (pg. 8 & 11). This product is supplied with the necessary ventilation plate to cover this hole. An alternative covering may be used as long as it still provides the adequate 100 square cm ventilation per burner.

VENT DOOR INCLUDED:



SERVICING

Your local dealer will gladly handle the servicing of your gas braai. Spares are readily available countrywide. It may be necessary for the servicing to be carried out by a qualified gas installer.

Frequency of service depends on usage, but must be carried out at the first sign of malfunction and at least once in 2 years.

Besides for general cleaning and any concerns indicated by the customer, the installer should also refer to the below checklist when conducting a service:

- Check the Operating Gas Pressure (2.8 kPa LPG or 2.1 kPa NG).
- Gas is not left to collect (for more than a minute) in the burners before ignition.
- Check for gas leaks (as per instruction manual).
- Check that the venturis and burners are free of blockages and that gas can freely move through the burners.
- Check that the flash tubes are correctly positioned and are operating correctly.
- Check that there is a spark on the 3 Way pilot when igniting the unit.
- Check that the flame remains on when letting go of the FFV (Flame Failure Valve).
- Ensure the rock is not too tightly packed.
- Check that all components issued with the braai are in the correct position.
- Ensure that the drip tray is easy to remove and has been cleaned.
- Check that there is sufficient ventilation in the cabinet housing the Hob Grill as per the instruction manual.
- Check that the minimum clearances were adhered to in the building process.

GUARANTEE

Chad-O-Engineering (Pty) Ltd (COC) Guarantees cover all braais 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/>

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