



Since 1983

CHAD-O-CHEF
Lifestyle products



ENTERTAINER BUILT-IN BRAAI INSTALLATION INSTRUCTIONS

(Refer to the Sizzler instructions separately for the installation of the gas insert)

INSTRUCTION MANUAL

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



**NATURAL DRAUGHT / FORCED DRAUGHT
STANDARD (WARMER TRAY) / DELUXE (ROTISSERIE)**

BIB-800 / BIB-975 / BIB-1150



CONGRATULATIONS

on your purchase of a

CHAD-O-CHEF BRAAI

and WELCOME to the

CHAD-O-CHEF

family

TABLE OF CONTENTS

Installation and General Instructions.....	2-3
Ventilation requirements.....	3
1. Entertainer Installation Dimensions (Estimated standard)	3
2. Top Exhaust Entertainer	4
3. Rear Exhaust Entertainer	5
Spec Drawing.....	6
Warnings.....	7
Care & Maintenance	8
Servicing	9
Guarantees	9

Thank you for purchasing your new CHAD-O-CHEF Built-In Gas Braai, 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 the gas insert associated with this appliance must be installed by a registered gas fitter and in accordance with the Sizzler Gas Grill instruction manual supplied with the gas unit. This appliance is designed for domestic use only. 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.

INSTALLATION AND GENERAL INSTRUCTIONS

NB: These instructions are for the built-in box of the Entertainer. Refer to the 'Sizzler Gas Braai' instructions for the braai, which you would have received with the gas insert. Alternatively you can find it on our website.

This unit is intended for outdoor use only, or in a patio with at least one open side.

Do not attempt to retrofit this unit into a hole in the wall. The Entertainer needs to be built-in. **See applicable drawings on pg.3-6.**

Building Instructions:

- Build wall up (including lintels) to a height of 800mm
- Place unit on top of lintels at desired position
- Build up brickwork to top level of unit
- Place lintels across top of unit making sure that they are longer than the width of the unit.
- Build up brickwork to desired height
- Chimney vent must not be smaller than the units opening
- Have a qualified Gas Installer fit the gas braai into the Entertainer unit, as well as drill a hole for the gas line in the Entertainer body.
- Have a Qualified Electrician install and connect the Electrical cables for the Light and (where applicable) for the Rotisserie and Extractor Motor as well.
- Refer to the Sizzler Gas Braai Instruction Manual for installation, maintenance and operation instructions.
- Remove the protective PVC film before use but AFTER installation, as the wet mortar will rust the Stainless steel
- This unit is designed for the Sizzler Gas insert only. It is **not** suitable for wood or charcoal fires.

Important Information For the USER:

The Sizzler gas insert associated with 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

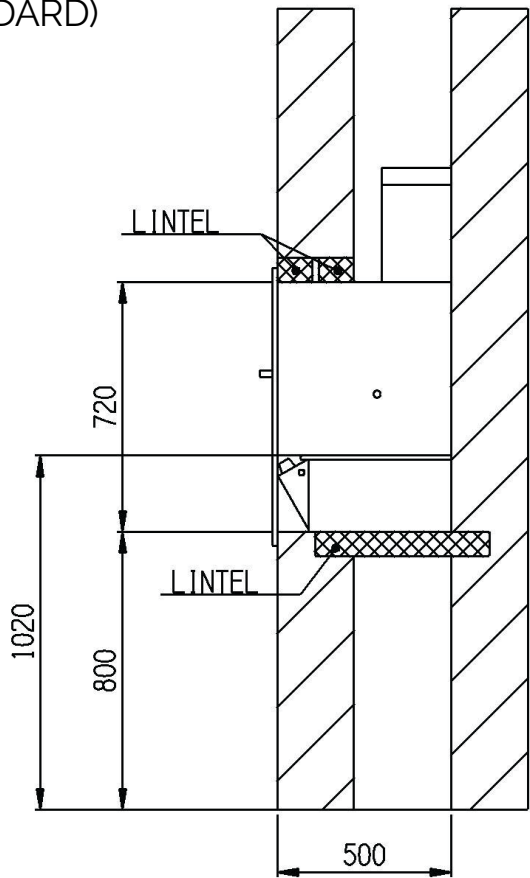
the installation work to commence and make a note of the Installer QCC number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate. You should only sign for acceptance of the installation when the installation is completed to your satisfaction.

VENTILATION REQUIREMENTS

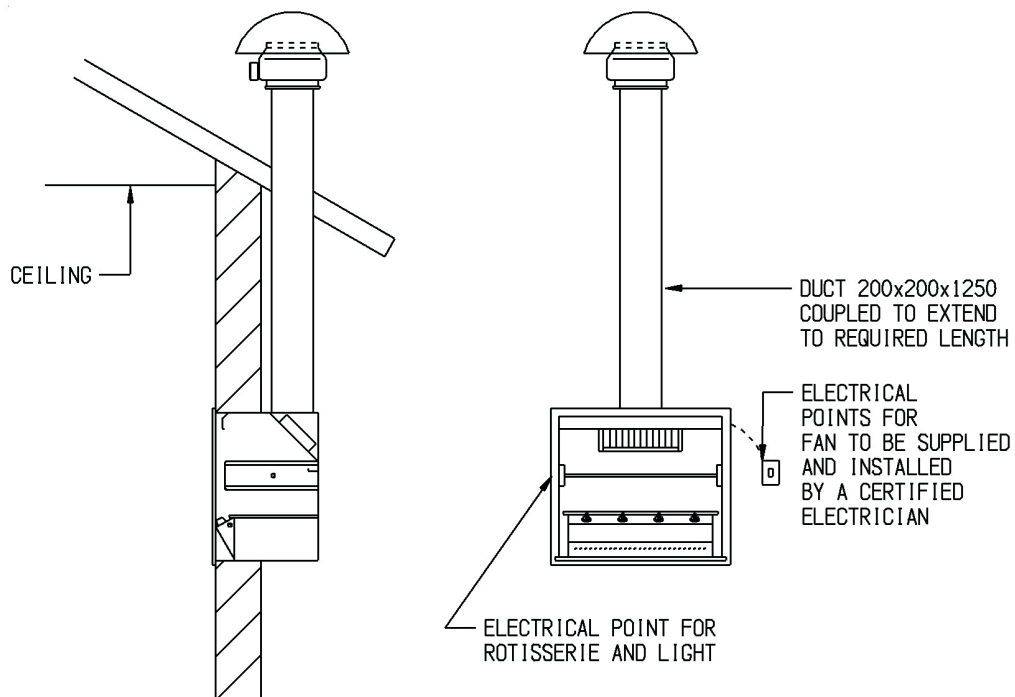
This appliance is designed specifically to be installed in an open, outdoor area provided that a Chimney/Extractor system is connected and care is taken that the base or foundation upon which the unit is installed is of a fire resistant material.

1. ENTERTAINER INSTALLATION DIMENSIONS

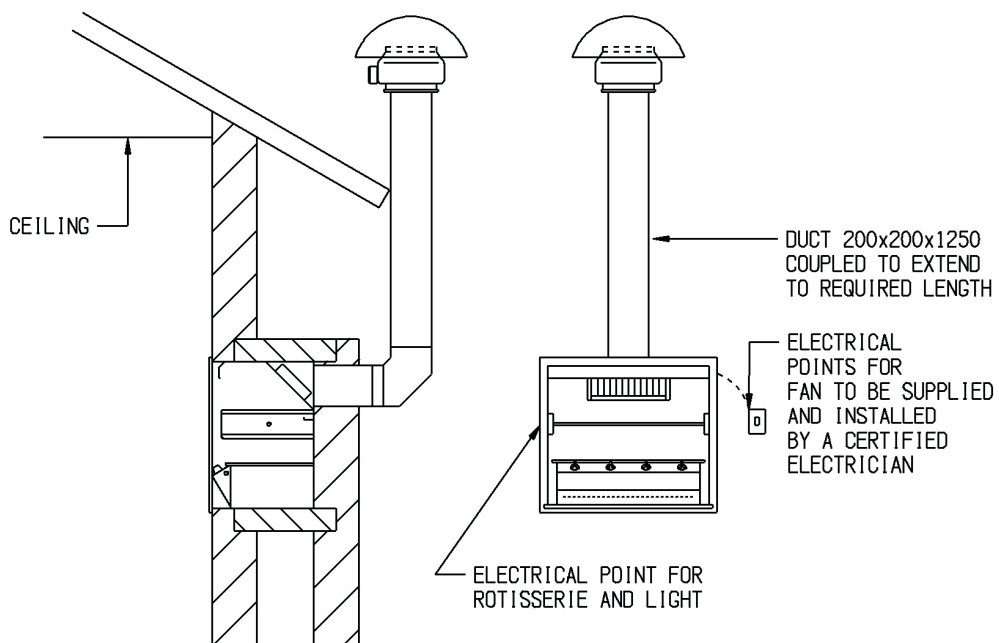
(ESTIMATED STANDARD)

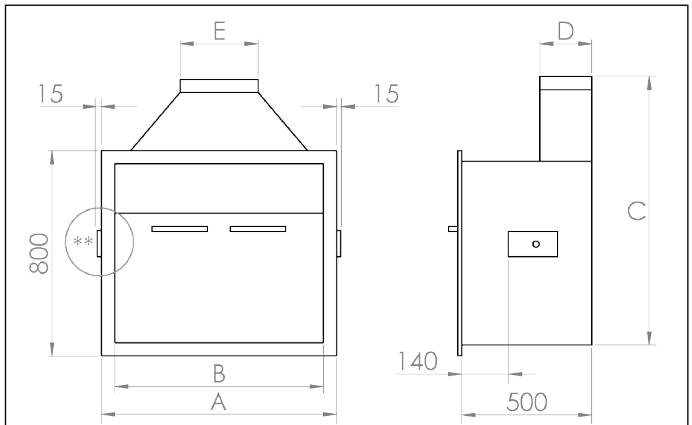
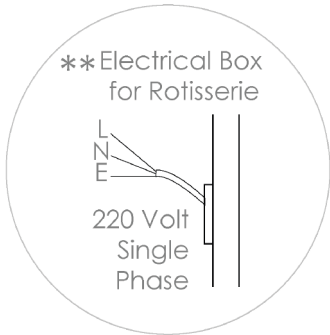


2. TOP EXHAUST ENTERTAINER



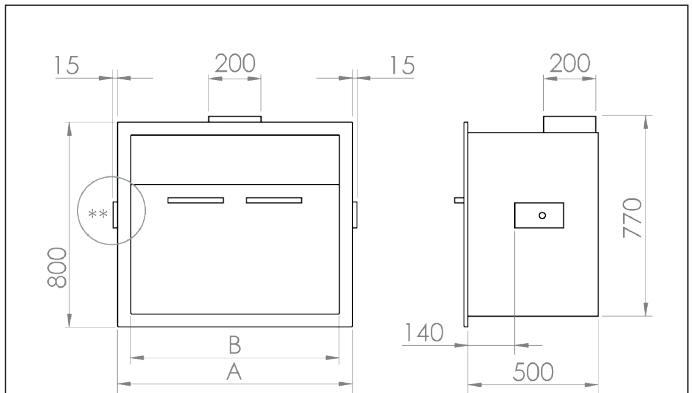
3. REAR EXHAUST ENTERTAINER





NATURAL DRAUGHT

Model	A	B	C	D	E
4B	900	800	1050	200	300
5B	1075	975	1050	200	400
6B	1250	1150	1170	330	330



FORCED DRAUGHT

Model	A	B
4B	900	800
5B	1075	975
6B	1250	1150



WARNING:

Do not close up the unit doors, or fully cover the cooking area with a solid plate whilst braai is on, or still hot. This will result in component failure. (This unit is not an oven)



WARNING:

This unit gets very hot. Keep young children away from the appliance when in use.

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.

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.
- Spark plug (connected to the igniter) is making a spark in the gas cup when the igniter is pressed and is positioned to face the gas cup.
- 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 has been cleaned.

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/>

Manufactured By:
Chad-O Engineering (Pty) Ltd
PO Box 986 Honeydew 2040
Tel: (011) 668 1910
Email: sales@chad-o-chef.co.za
www.chad-o-chef.co.za