



Since 1983

CHAD-O-CHEF
Lifestyle products



HYBRID GAS BRAAI INSTALLATION & OPERATING INSTRUCTION MANUAL

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



HBG310 / HBG410

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 Hybrid 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 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	HBG410 / HBG310	HBG410-N / HB310-N
Gas Type	LP GAS	Natural Gas
Operating Pressure	2.8 kPa	2.0 kPa
Max Consumption	0.38 kg/hr per burner	
Max kW Input	5.3 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. This SAQCC number must be included on the COC mentioned below.

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 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 manufacturer.

SAFETY INFORMATION

- This unit is intended for outdoor use only, or in areas where natural ventilation cannot be restricted.
- Do not fully cover the cooking area with a solid cooking plate, as the braai unit will overheat, 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 (detectable by a blowing sound), 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 HYBRID BRAAI FOR USE

- Make sure that the protective film is removed from all surfaces where applicable.
- 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, the Ember Drawer and Drip Tray are in the correct position.
- Ensure that the Drip-Tray and Ember drawer are clean and free from debris if you have braaiied previously.
- Check that there are no flammable materials close to the front, sides or rear of the appliance.
- **If using wood**, only buy the best wood available. The use of poor quality or wet wood may result in poor performance. Place a single layer of wood within the "V" grooves, as depicted in *Fig A*. The diameter of wood/logs used should be no larger than 8cm.
- **If using charcoal or briquettes**, ensure that no more than a single layer is used within the "V" grooves, as depicted in *Fig B*.
- Adding more wood or charcoal will result in extremely high temperatures, leading to component failure and damage. It is important to keep in mind that charcoal gets hotter than wood, and should be treated with more caution.
- **When using gas only**, leave the Ember Drawer empty.



Fig A: Maximum amount of wood allowed



Fig B: Maximum amount of charcoal briquettes allowed.

LIGHTING THE APPLIANCE

- Before starting your appliance, make sure that you have read and understood these instructions.
- To start Light the Hybrid Braai: (See: *Fig C*, on pg 6)
 1. Open all gas supply valves from the gas cylinder / supply.
 2. Push and turn far LH control knob counter-clockwise to "high" position.
 3. After 3 - 5 seconds, push the igniter button until the burner ignites.
 4. If not alight after 10 seconds, turn gas off and wait for 30 seconds before trying again.
 5. Turn the remaining knobs to High in sequence, ensuring that each burner is alight before opening the next control knob.
 6. After use, turn off all control knobs and shut-off valve.
- 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.

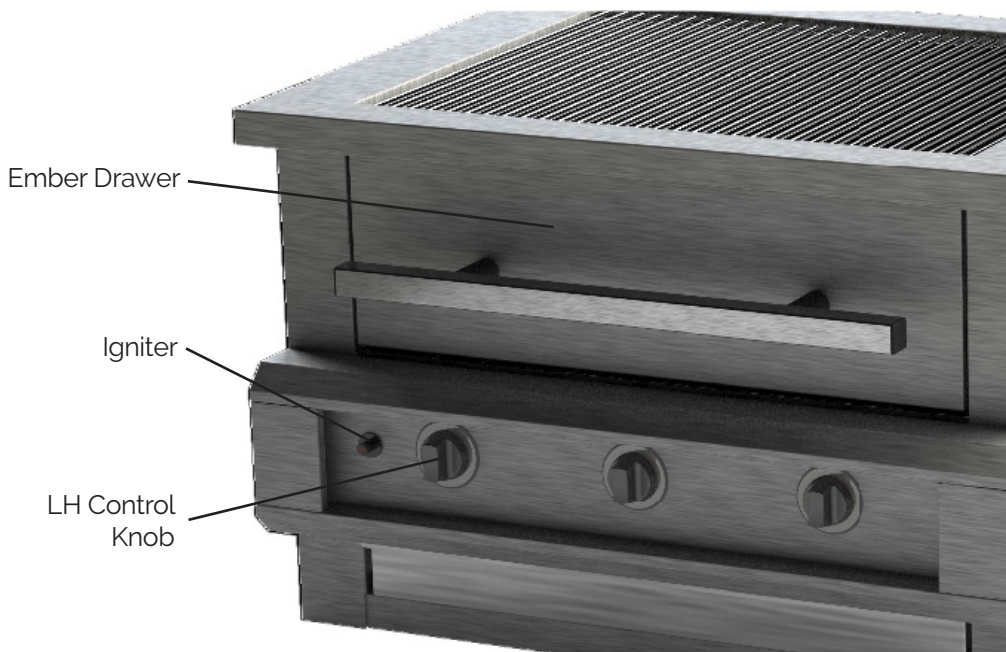


Fig C: Igniting the Hybrid Braai.

USING THE APPLIANCE

- **If using wood / charcoal / briquettes:**

After starting the appliance, leave the burners on high for 8-12 minutes to light up the Wood/Charcoal. At or before 12 minutes, turn all control knobs to the "Off" position and allow the Wood/Charcoal to burn down to embers naturally. Do not leave the gas on for longer than 12 minutes, as this will overheat your braai and cause component failure and further damage. Keep the Rotisserie Dome lid in the open position during this heat up cycle.

- **If you are braaiing with gas only**, allow the braai to preheat for approximately 5-10 minutes on high, and then adjust the temperature to your desired cooking heat.
- Ensure that the cooking area is not completely covered during use, or while the appliance is hot, unless using the suitable Chad-O-Chef Hybrid Rotisserie Dome attachment.

NOTE: Ensure that the Drip Tray is cleaned regularly such that there is not an accumulation of residual fats and greases. An accumulation can result in fat fires that will damage the components of the appliance.

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.**

WARNING

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 gas supply 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.

WARNING! : The Hybrid Braai gets extremely hot, and caution should be taken not to overheat the appliance. Deviation from these instructions will result in poor performance component failure and damage. The manufacturer will not be held liable in these instances.

WARNING!: Refer to the safety instructions regularly & ensure that children are kept away from the braai when hot.

VENTILATION REQUIREMENTS

This appliance is designed specifically to be installed outdoors or in areas where natural ventilation cannot be restricted. The base foundation upon which the unit is installed must be made of a fire resistant material. An Extractor Hood is necessary for areas where additional smoke ventilation is needed.

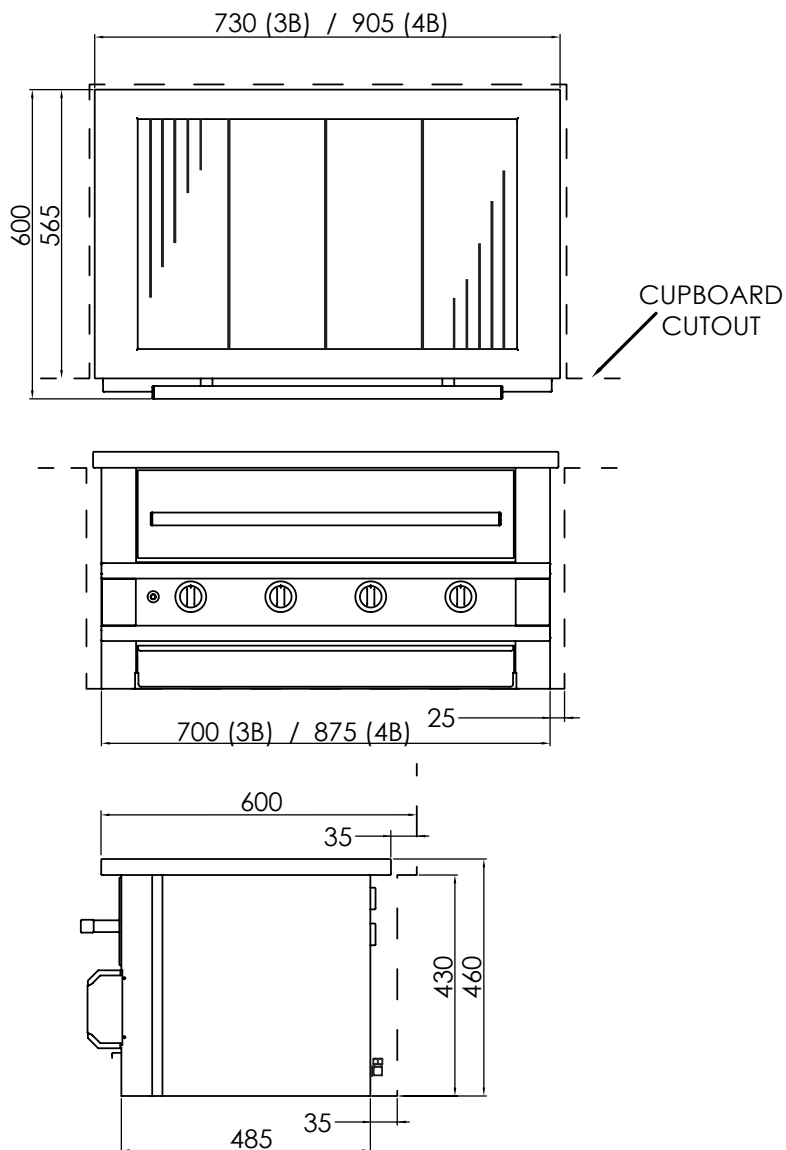
CARE & MAINTENANCE

- 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.
- 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 toward ensuring the stainless steel rust-resistant nature of this product. 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.
- Ensure that the Drip Tray is cleaned regularly such that there is not an accumulation of residual fats and greases. An accumulation can result in fat fires that will damage the components of the appliance.
- 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

- 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 2.0 kPa for Natural Gas. A suitable regulator that complies with the requirements of SANS 1237 must be installed. Ensure that the flow capacity of the installed regulator is sufficient to supply the appliance.
- The Hybrid Braai needs to be installed outdoors or in areas where natural ventilation cannot be restricted. Surrounds should be of a non-flammable material. If installed in a structure that can be damaged with heat, ensure that a suitable flame retardant buffering is used. The manufacturer will not accept any responsibility if the installation instructions re safety clearances are not adhered to (pg.10).
- Where a flue or fume extraction device is deemed to be required, contact the manufacturer for information on these products.
- Before lighting the appliance for the first time ensure that there are no gas leaks.
- The Gas installer is required to light the burners in the presence of the owner/ user and to instruct that person of the safe operation of the appliance and the complete gas installation.
- It is particularly important to show the user the location 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 the installers SAQCC number appear on the certificate.

SAFETY CLEARANCES



SERVICING

Your local dealer will gladly handle the servicing of your 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. Servicing is recommended annually, but must be carried out at least once in 2 years. A service must also be instituted at any sign of improper operation or malfunction.

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 2.0 kPa NG).
- The burner should ignite after 5 seconds by igniter or cross lighting with flash tubes from burner to burner (burner 2 onwards).
- 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.
- Check that all components issued with the braai are in the correct position.
- Ensure that the drip tray and ember drawer have 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/>

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