

USER INSTRUCTIONS

CARRI CHEF

MODEL No s 8100, 8110, 8115, 8116, 8120, 8130, 8140, 8150, 8154, 8159,
8160, 8161
(28 mBar)



CE 0063
BQ5588

ADVENTURE TO GO

CADAC EUROPE

Ratio 26, 6921 RW Duiven, The Netherlands
Tel: +31 26 319 7740 . Fax: +31 26 319 7743 . Email: info@cadaceurope.nl
Website: www.cadaceurope.com

CADAC UK

Aven Works, Capel Street, Sheffield, 26 2HN
Tel: +44 1142 301 166 . Fax: +44 1179 866 643 . Email: info@cadacsales.com
Website: www.cadaceurope.com

CADAC GERMANY

Bellenstraße 58, 68163 Mannheim
Tel: +49 621 319 7410 . Fax: +49 621 319 7408 . Email: office@cadaceurope.de
Website: www.cadaceurope.com

CADAC FRANCE

9 Bis Rue du Cot Pilot, 92200 Neuilly Sur Seine
Tel: +33 603 704 673 . Email: info@cadaceurope.nl
Website: www.cadaceurope.com

CADAC SCANDINAVIA

GASVÆRSVEJ 26C, DK-9000 AALBORG
Tel: +45 7219 3280 . Fax: +45 9813 0086 . Email: info@cadac.dk
Website: www.cadac.dk

CADAC SOUTH EAST EUROPE

Budimska 3, 11000 Beograd, Serbia
Tel. +381113392700 email info@cadac.rs
Website www.cadac.rs

CADAC AUSTRALIA

CADAC-BBQ Pty Ltd . Australia
Tel: 0420 503 967 . Email: info@cadacbbq.com.au
Website: www.cadacbbq.com.au

CADAC NORTH AMERICA

1342 South Powerline Road, Bldg. 1 Deerfield Beach, FL 33442, USA
Toll Free: 1-888 602 2322 or Tel: 1 954 956 2272
Fax: 1 954 971 3725 . Email: jburke@cadacnorthamerica.com
Website: www.cadac-barbecues.com

CADAC MIDDLE EAST

Island View Distributors LLC, Al Reem 1 Street 5 Villa 26, Arabian Ranches, Dubai, UAE
P.O. Box 17962 Dubai, UAE
Tel: 00971 4 431 7153 . Fax: 00971 4 431 6892 . Email: info@ivdxb.com . judy@ivdxb.com
Website: www.ivdxb.com

CADAC ZAMBIA

Yunipat Distributors (Z) Ltd. Zambia
P.O. Box 32327 Lusaka ZAMBIA
Tel/Fax: +260211 845733 . Email: p.urzi@yunipatdistributors.co.zm
Website: www.yunipatdistributors.co.zm

CADAC NEW ZEALAND

Hot Smoke Trading Company
PO Box 28143, Horsham Downs, Hamilton 3256, New Zealand
Tel: 0064 7 853 6210 . Fax: 0064 7 853 6211
Email: info@hotsmoke.co.nz
Website: www.hotsmoke.co.nz

CADAC SA

P.O. Box 43196, Industria, 2042, South Africa
Tel: +27 11 470 6600 . Fax: +27 11 472 9401 . Email: info@cadac.co.za
Website: www.cadac.co.za

1. General

- This Appliance complies with BS EN 498:1998 and SANS 1539: 2003
- This appliance shall only be used with an approved hose and regulator.
- The gas cartridge/refillable cylinder is to be used only in the upright position.
- Note: To ensure satisfactory operation when using a cartridge always start up with a full cartridge and only when the intended period of continuous operation is less than approximately 45 minutes.
- Gas appliances require ventilation for efficient performance and to ensure the safety of users and other persons in close proximity.
- Use Outdoors Only

2. Technical and model specifications

Table 1

8100, 8110, 8115, 8116, 8120, 8130, 8140, 8150, 8154, 8159, 8160, 8161		
Country of use	DK, FI, NO, NL, SE, AT, DE	BE, ES, FR, IE, IT, PT, GB, CH
Appliance Categories	I _{3B/P (30)}	I _{3+ (28-30/37)}
Allowable gases and operating pressure	Butane @ 28-30mBar Propane @ 28-30mBar Butane/Propane mixtures @ 28-30mBar (S. Africa - LPG @ 2,8kPa)	Butane @ 28-30mBar Propane @ 37mBar
Nominal usage	Butane - 298 grams/hour	Butane - 298 grams/hour
Gross nom. heat input	4,1 kW	4,1 kW
Jet Number	100H	
Gas supply sources:	An approved hose and regulator connected to:	
a)	A refillable gas container not exceeding 11kg and complying with local regulation in force	
b)	CA 445 Cadac or equivalent EN 417 compliant disposable cartridge	

Country name abbreviations

AT = Austria	ES = Spain	IT = Italy
BE = Belgium	FI = Finland	NL = Netherlands
CH = Switzerland	FR = France	NO = Norway
DE = Germany	GB = United Kingdom	PT = Portugal
DK = Denmark	IE = Ireland	SE = Sweden

- Refer to table 2 to see what parts are included in your model as well as those which are available as accessories. The parts included as standard are indicated with a tick (✓) in the column below the model number. **Take note:** Throughout this manual where there are references made to a specific top then such a reference will automatically apply only to those models which include that specific top or \ where such a top has been purchased as an additional accessory.

Table 2

		Part No. for ordering tops separately	8100	8110	8120	8130	8140	8160	8150 /8154	8115	8161	8116	8159
Skottel BBQ	I1	8620	✓			✓			✓	✓			✓
Paella Pan	T	8628						✓			✓		
Wire Grid	H1	8621 only available as a combination		✓	✓	✓	✓		✓		✓	✓	✓
Grill Plate	G1				✓		✓		✓				✓
Deflector Plate	H2			✓	✓	✓	✓		✓	✓	✓	✓	✓
Fat Pan	B			✓	✓	✓	✓		✓	✓	✓	✓	✓
BBQ Lid	A	8622				✓	✓		✓			✓	
Standard Pot Stand	X1	not available as a top			✓	✓	✓		✓				✓
Burner Pan	D	N/A	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Leg Assembly	E1 E2	N/A	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Accessories Tray	F	N/A	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Main Bag			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Deflector Plate Bag				✓	✓	✓	✓		✓	✓	✓	✓	✓
Skottel Bag			✓			✓			✓	✓			✓
Grill Plate Bag					✓	✓	✓		✓				✓
Leg Bag			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Paella Bag								✓			✓		
Recipe Book			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

Additional accessories available

Table 3

Accessory Pot Stand	8623	Skottel Food Warmers	8625	Non-stick reversible Grill Plate (NOTE - This item can only be used as an accessory for the BBQ or as a replacement part.)	8640-1
Table Top Legs	8610	BBQ Cover	8626		
Paella Pan	5758				

3. Introduction

The CADAC Carri Chef offers six different methods of cooking depending on the specific model purchased.

The six cooking options are:

- **The Skottel BBQ:** (I1) Used for wok-style cooking of stir-fries, pasta, rice dishes or traditional breakfasts.
- **The BBQ:** (H1 & H2) Ideal for fat-free barbecuing of meat, fish or vegetables. Ideal for foods with a high fat content as the built-in moat allows the fat released by cooking, to drain away so that the food is cooked away from the excess fat.
- **The Non-Stick Reversible Grill:** (G) Ideal for grilling meat or vegetables on the ribbed surface, while the flat surface can be used for stir-fries, breakfasts or pancakes. The non-stick surface allows for healthier cooking using less fat.
- **The BBQ Lid:** (A) Used with any of the above cooking surfaces respectively is ideal for roasting, baking, stewing or steaming.
- **The Pot Stand:** (X) Allows for cooking using a pot. Recommended pot sizes are a minimum of 150mm diameter and a maximum of 300mm in diameter.
- **The Paella Pan:** (T) Ideal for paella's, risotto's, pasta dishes, traditional Breakfasts.
- A unique feature of the Carri Chef is the interchangeability of the various cooking surfaces, which allows for a variety of cooking options. It is easy to change between any of the cooking options. This gives the user maximum cooking flexibility at an economical price. See the enclosed full colour Recipe Book that features a number of appetising recipe ideas that are easy to prepare using the various Carri Chef cooking surfaces.

4. Safety Information

Hose

- 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 an appliance that is leaking, damaged or which does not operate properly.

Gas Container

- 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.
- The gas cylinder must be disconnected from the appliance after use or when in storage.
- Not for use with a remote gas supply.

Assembly and use

- 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 (F) as it also plays an important role in ensuring the overall sturdiness of the appliance. (See Fig.2 & Fig. 3c)
- Use only on a firm level surface.
- Do not move the appliance whilst the unit is in operation.
- Should the Heat Shield, Fat Pan (B) or Burner Pan (D) become damaged in such a way that permanent contact between the Heat Shield and the Fat Pan (B) occurs during use, do not use the appliance. Return it to your Cadac stockist for repair. (See Figs.9d)
- Do not cover up or change the Air Holes (M) (Fig.9a) in the Valve Box Cover (P) (Fig. 9b) 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 1.2m. At the rear and sides 600mm. (See Fig.1)

Caution: Accessible parts may become very hot, the use of protective gloves is recommended.

- Keep young children away from the appliance.
- Use Outdoors Only

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 (O). 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 authorised CADAC repair agent.

Leaks

- If there is a leak on your appliance (smell of gas), take it outside immediately into a well-ventilated flame-free location where the leak may be detected and stopped. 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. 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 inspection / repair.

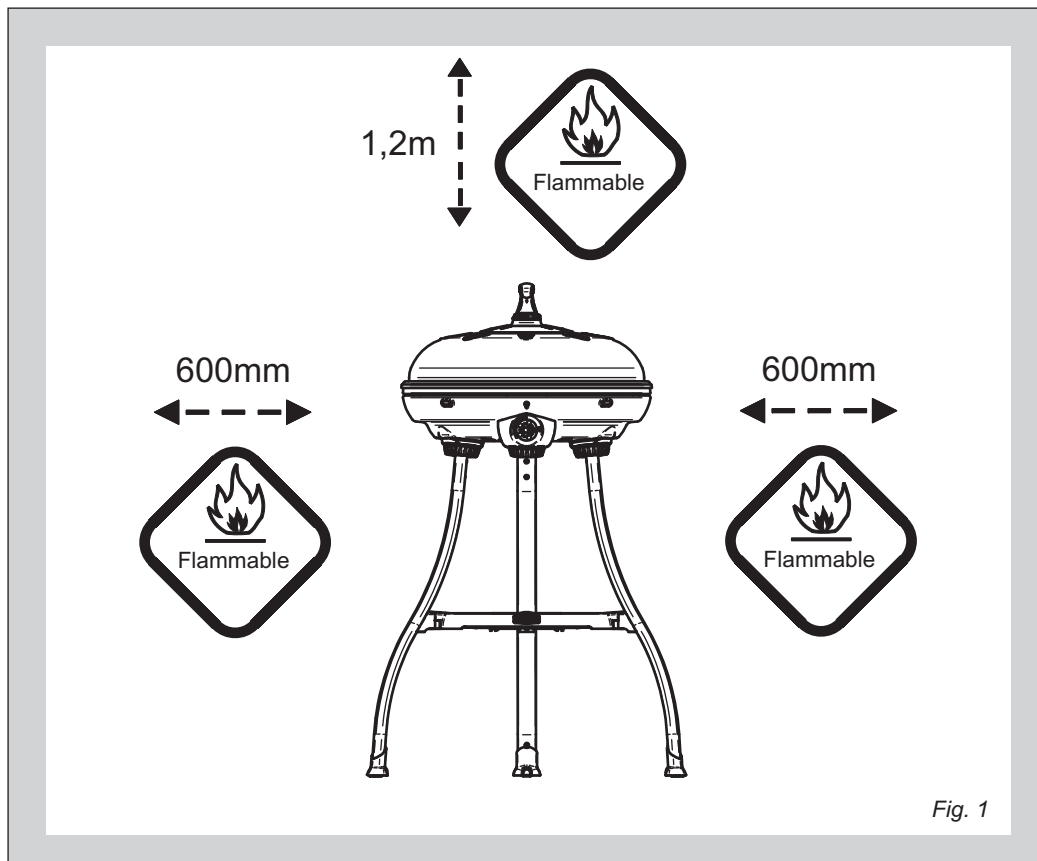
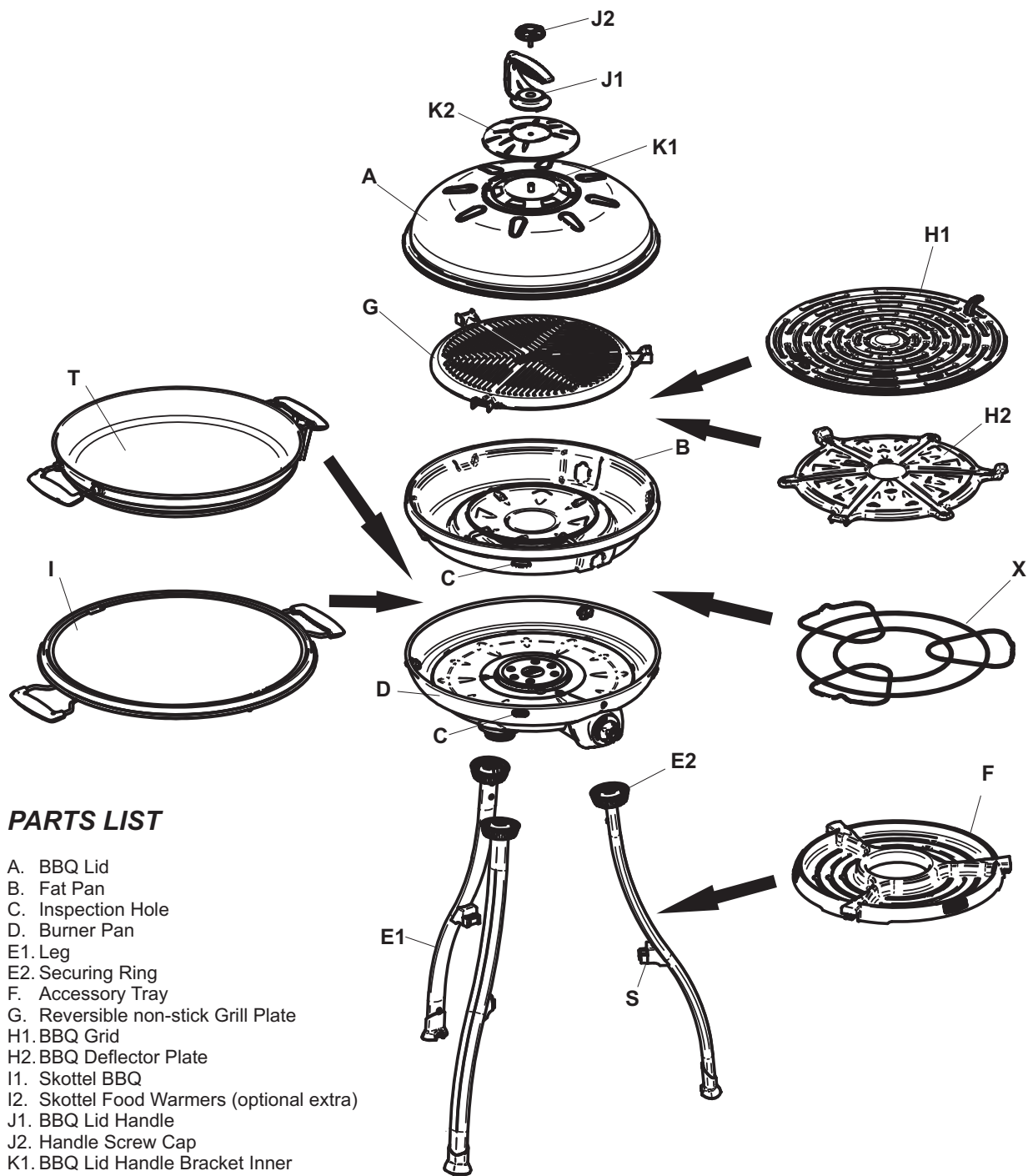


Fig. 1

5. EXPLODED VIEW



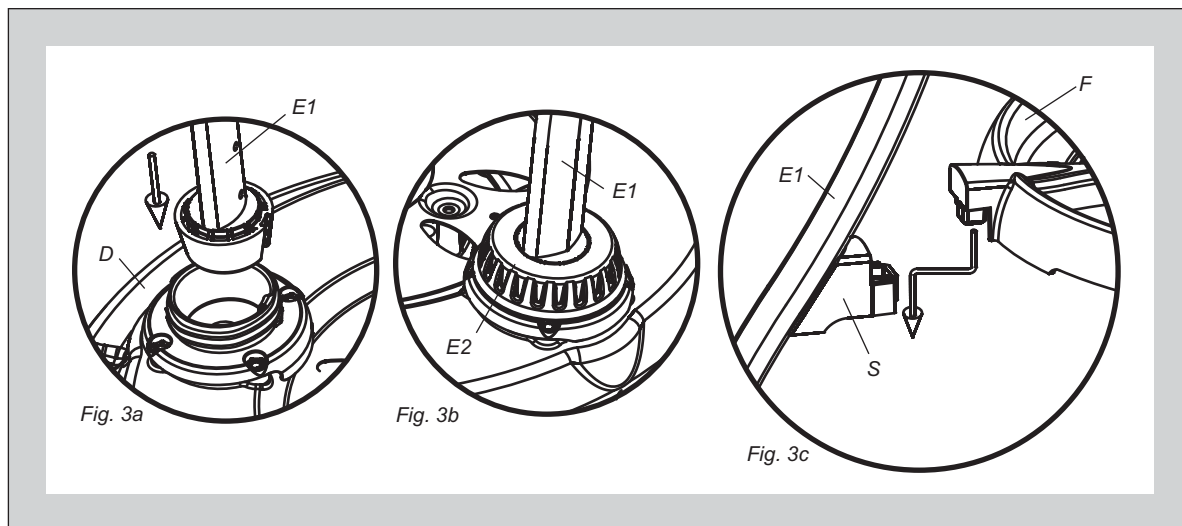
PARTS LIST

- A. BBQ Lid
- B. Fat Pan
- C. Inspection Hole
- D. Burner Pan
- E1. Leg
- E2. Securing Ring
- F. Accessory Tray
- G. Reversible non-stick Grill Plate
- H1. BBQ Grid
- H2. BBQ Deflector Plate
- I1. Skottel BBQ
- I2. Skottel Food Warmers (optional extra)
- J1. BBQ Lid Handle
- J2. Handle Screw Cap
- K1. BBQ Lid Handle Bracket Inner
- K2. BBQ Lid Handle Bracket Outer
- L1. Control Knob
- L2. Ignitor Button
- M. Air Hole
- N. Burner
- O. Valve Piezo Cover
- P1. Valve Clip Cover
- P2. Valve Cover Slot
- R. Valve Tailpiece
- S. Tray Clips
- T. Paella Pan
- U. Fat Pan Locators
- V. Locator
- W. Vent Hole
- X. Standard Pot Stand
- Y. Locking Screws

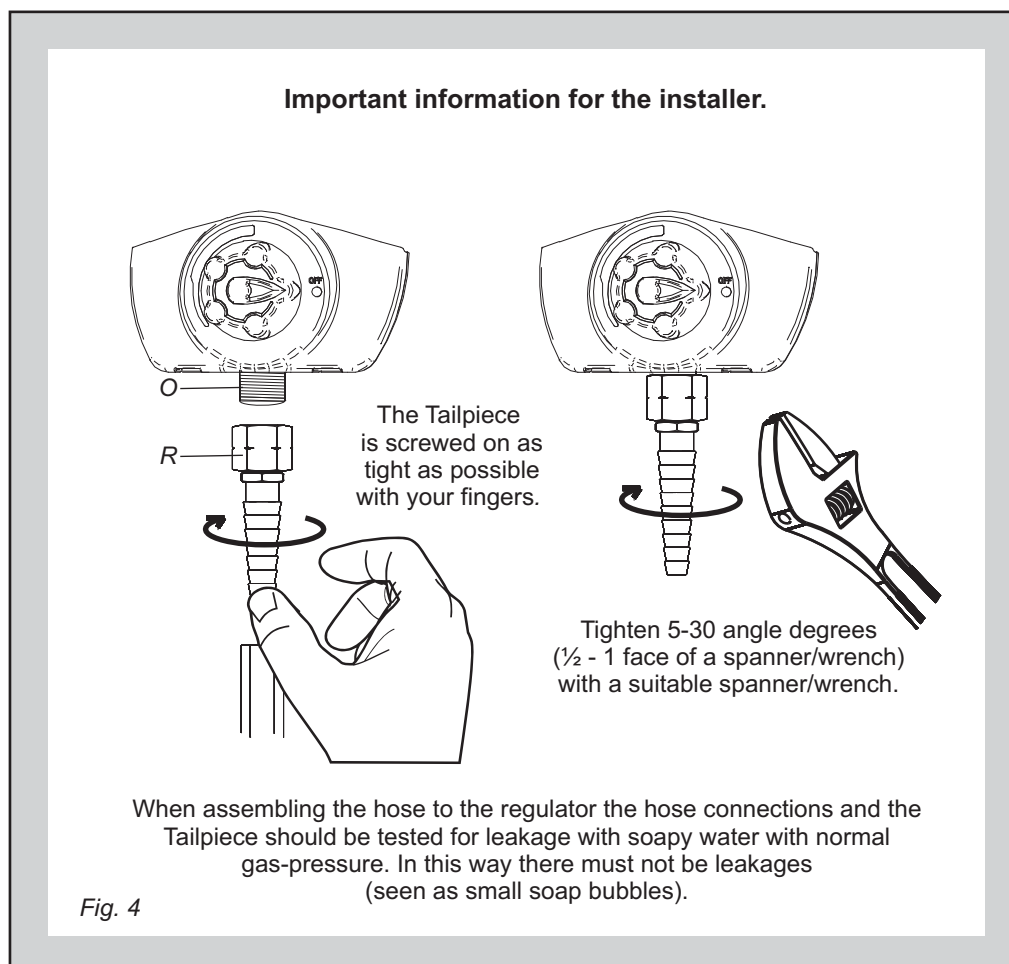
Fig. 2

6. Assembly Instructions

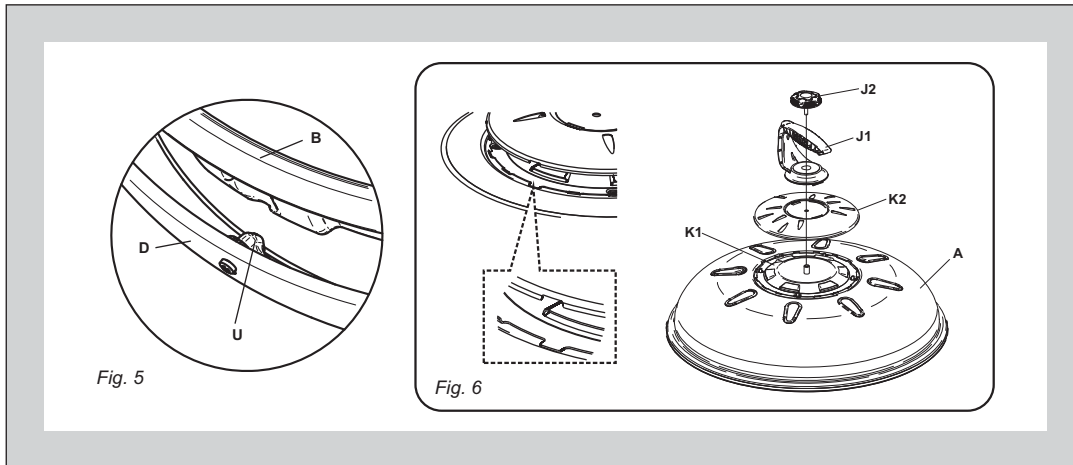
- **Note:** The hose and regulator are not supplied. For details contact your local stockist.
- Place the Burner Pan (D) (Fig.2) onto a clean surface with the Burner (N) facing down. Take a Leg (E1) (Fig.2 and 3a) and insert the tapered end into one of the Leg Brackets making sure the slot in tapered end lines up with the key in the Leg Bracket. Slide the Securing Ring (E2) onto the Leg Bracket, turn clockwise to engage thread, continue turning until tight. Do not over tighten.
- Repeat this step for the other two legs.
- Place the Carri Chef onto its legs.
- Fit the Accessory Tray (F) by sequentially clipping all three fixing bosses into the Tray Clips (S). (Fig.3c)
To remove the legs, reverse the above procedure.



- **I 3B/P (30) and I 3+ (28-30/37) Appliance categories:** Fit the Valve Tailpiece (R) onto the Valve (O) (Fig.4) by screwing it on in an anti-clockwise direction. Push an 8mm inside diameter Hose onto the Valve Tailpiece (R) until it is properly seated (See Fig.4). On the other end, attach a suitable 30mbar low-pressure (I 3B/P (30) and I 3+ (28-30/37) Butane configurations) or 37mBar low-pressure regulator (I 3+ (28-30/37) Propane configuration), again making sure that the hose is well seated. The hose used must comply with BS 3212:1991 / SABS 1156-2 or equivalent. In South Africa the regulator used must comply with SANS 1237.



- The hose length should be no less than 800mm and shall not exceed 1.5m. Check the expiry date on the hose and replace when necessary or when national conditions require it.
- Do not twist or pinch hose. Do not route the hose in any manner that will cause it to come into contact with any surfaces that would become hot during use.
- Before fitting your gas cylinder (Section 7), ensure that the Valve (O) is in the OFF position by turning the Control Knob (L1) clockwise to its stop. (See Fig.8 a, b, c & d)
- To use the BBQ or Grill place the Fat Pan (B) onto the Burner Pan (D) and place the chosen top onto the Fat Pan (B) as indicated in Fig.5 and as described in Section 8 Using the Appliance.
- The Skottel BBQ fits directly onto the outer lip of the Burner Pan (D).
- Before using the BBQ Lid (A), the BBQ Lid Handle (J1) must first be fitted (See Fig.6). Place the BBQ Lid (A) with the Handle Bracket inner (K1) facing upwards onto a flat level surface. Take the handle bracket outer (K2) and assemble the BBQ Lid handle (J1) to it by clipping into place. Place the Handle bracket outer (K2) over the Handle bracket inner (K1) making sure that the cutout in the outer lip mates with the tag extending from the outer edge of the handle bracket inner. Tighten the assembly down by inserting the bolt through the hole in the BBQ Lid handle (J1) and Handle bracket outer (K2) and mating it with the weld nut on the Handle bracket inner. **Do not forget to place the washer under the bolt head.** Clip the Handle Cap (J2) into place on the BBQ Lid Handle.
- The BBQ Lid is now ready to use. To fit the BBQ Lid place it concentrically over the outer lip of the Fat Pan (B) or alternatively onto the Skottel BBQ as relevant.



7. Fitting and Changing the Gas Container

- 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.
- 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), take it outside immediately into a well-ventilated flame-free location where the leak may be detected and stopped. 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.
- Check that all the connections are securely fitted and re-check with soapy water. If you cannot rectify the gas leak, **do not use the appliance.** Contact your local CADAC stockist for assistance.
- When changing a gas container, firstly close the container valve (if fitted) and then turn the Control Knob (L1) clockwise to its stop position. Ensuring that the flame is extinguished, unscrew the regulator. Refit a full container following the same precautions as described above.

8. Using the Appliance

Caution: As accessible parts become very hot, the use of oven gloves is advisable. Keep young children away from the appliance.

Skottel BBQ.

- To prepare the Skottel BBQ option for use place it onto the Burner Pan (D) so that all three Locators (V) (Fig.7a) will properly mate with the lip on the circumference of the Burner Pan (D) thus ensuring a stable fitment.
Your Carri Chef Skottel BBQ is now ready for use.
- Cooking temperatures are easily adjusted to suit your own requirements by turning the Control Knob (L1) to regulate the degree of heat. A feature of the Skottel BBQ is that it offers various heat zones (See Fig.7b). This is very useful as some foods cook quicker than others and the food that is ready first, can be moved to the cooler areas of the dish to keep warm whilst the balance of the food is still cooking.
- Useful optional accessories are the Skottel Food Warmers (I2) that attach onto the Skottel BBQ to keep food on the edge where it remains warm without drying out or over cooking. See Spares and Accessories table.

BBQ.

- To prepare the BBQ option for use, first place the Fat Pan (B) on the Burner Pan (D) making sure that the location recesses on the Fat Pan (B) line up with the Fat Pan Locators (U) (Fig.5) on the outer edge of the Burner Pan (D). Place the Deflector Plate (H2) centrally into the bottom of the Fat Pan (B) so that it rests on its five feet. Complete the assembly by placing the chromed Wire Grid (H1) in place within the location recess in the Fat Pan (B).

Your Carri Chef BBQ is now ready for use.

Non-Stick Reversible Grill.

- To prepare the Non-Stick Reversible Grill option for use, first place the Fat Pan (B) on the Burner Pan (D) making sure that the location recesses on the Fat Pan (B) line up with the Fat Pan Locators (U) (see Fig.5) on the outer edge of the Burner Pan (D). Depending on the desired cooking option, place the Non-Stick Reversible Grill Plate (G) with either the ribbed or flat surface face up, securely within the upper recess of the Fat Pan (B). The easy to clean, non-stick surface allows for healthier cooking using less fat.
Your Carri Chef Grill is now ready for use.
- Adjust the cooking time and temperature depending on personal preferences for rare, medium or well done. Meat cooked in this manner, on the ribbed surface of the Non-stick reversible grill plate (G) will have the blackened lines as on professionally grilled steaks.

Paella BBQ.

- To prepare the Paella BBQ option for use, place the Paella into the Burner Pan (D) so that it rests securely on the fat pan locators (U).

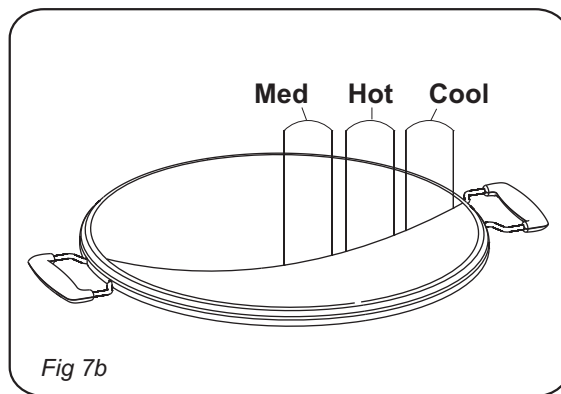
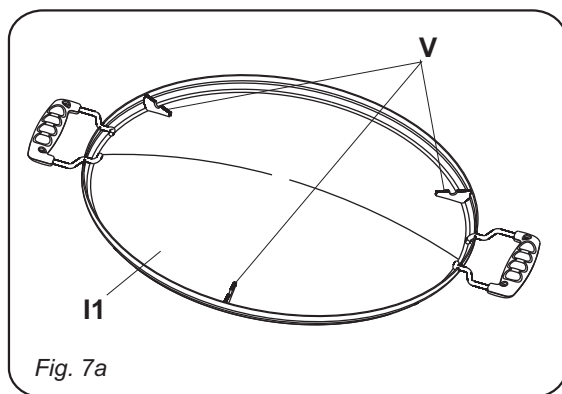
Your Carri Chef Paella is now ready for use.

BBQ Lid.

- The BBQ Lid (A) may be used with the Skottel BBQ, Paella Pan, BBQ and Non-Stick Reversible Grill options. When used with the Skottel BBQ, the Grid (H1) can be placed on the Skottel BBQ to lift the food to be cooked away from the fats that drip off the food during the cooking process. The heat is generated by radiant heat from the Skottel BBQ. The BBQ Lid simply rests on the Skottel BBQ or Paella Pan during cooking. When used with either the BBQ or Non-Stick Reversible Grill option, the BBQ Lid (A) locates on the outer lip of the Fat Pan (B). This gives a more direct type of heating for faster cooking. When used with the BBQ for roasting, pour a cup of water in the Fat Pan (B) to provide a cleaner cooking environment.
- Do not use the BBQ Lid on any of the above configurations with the appliance running at the full (high) or intermediate (medium) rates. Use the BBQ lid configurations only at the reduced rate (low) setting this should produce more than enough heat for cooking under normal circumstances. As this appliance has a high heat output, using more heat while cooking with the BBQ Lid may cause damage to certain components. **Refer to your enclosed Recipe Book for mouth-watering recipe ideas to "Take Your Tastebuds On An Adventure".**

Pot stand.

- The pot stand (X) fits inside the Burner Pan and not the Fat Pan. Place the pot to be used centrally onto the Pot Stand. Pot sizes that may be used are a minimum of 150mm in diameter and a maximum of 300mm in diameter. When using this configuration, be careful not to turn the heat up too much when using pots that have handles that could be damaged by the heat escaping from underneath the pot.



9. Lighting the Appliance

Precautions to observe before lighting.

- After prolonged storage, inspect the Air Holes (M) (Fig.9a) in the Valve Cover (P1) (Fig.9b) for insects such as spiders, which could affect gas flow. Also unclip the Valve Cover (P1) and inspect the inlet of the Venturi (Fig.9c) for insects. After checking, refit all components into the prescribed position.

- Use this appliance only on a firm level surface.

Lighting up using the Piezo Igniter (See Fig. 8a and 8b)

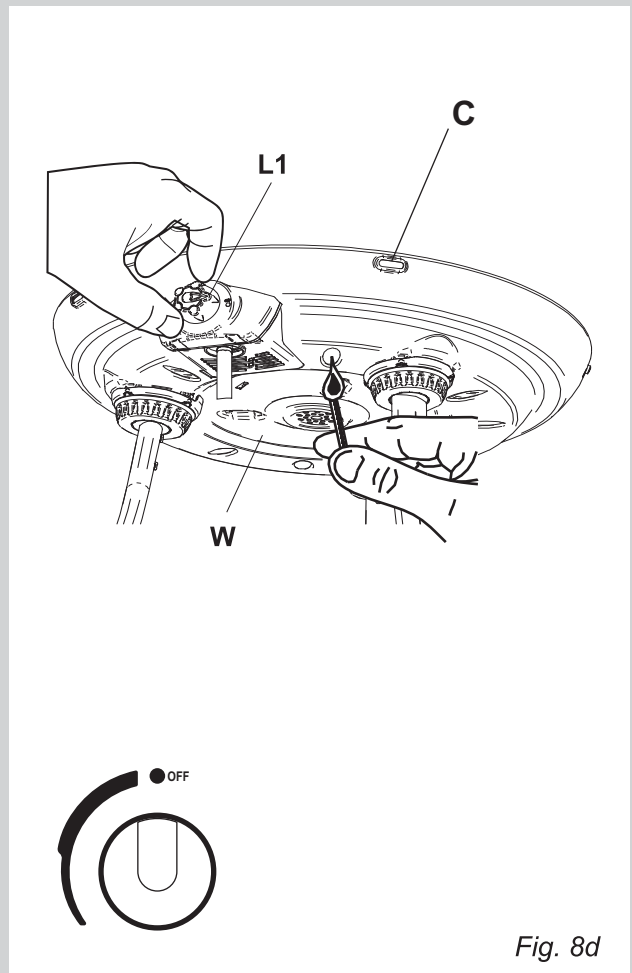
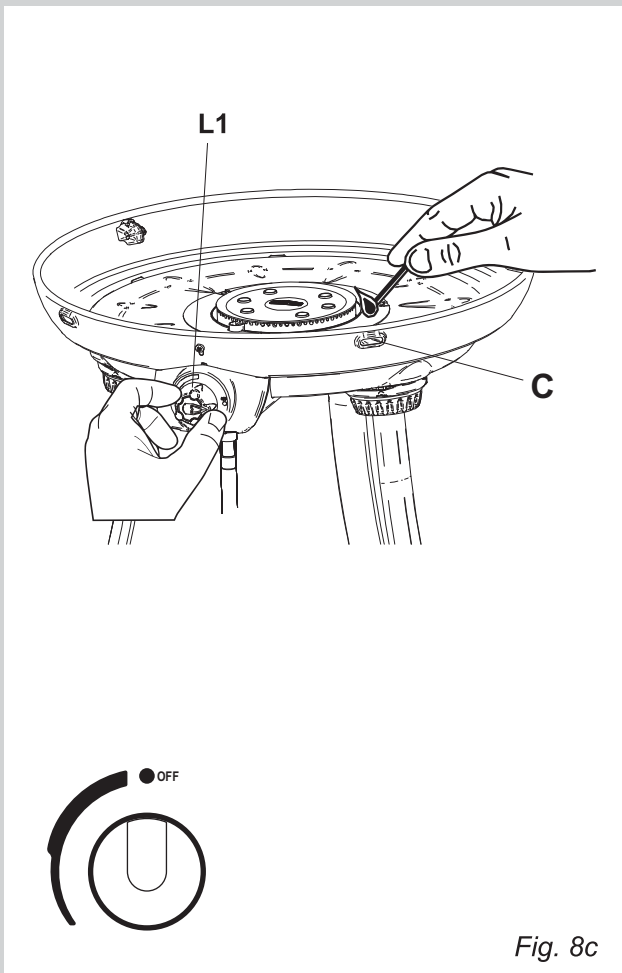
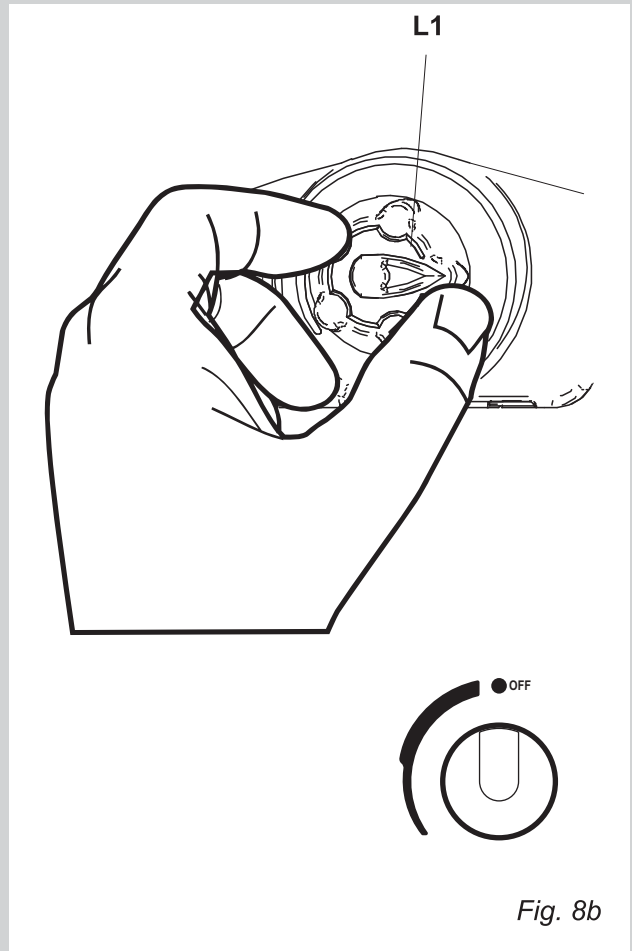
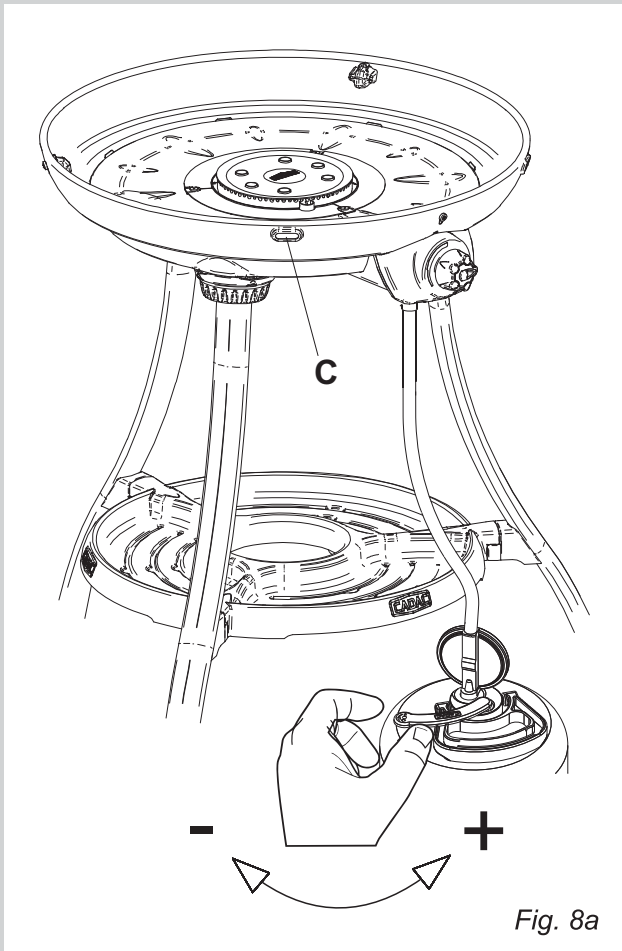
- To light up the appliance using the piezo igniter, push and turn the control knob in an anti-clockwise direction until you hear a click. If the gas does not ignite on the first spark, turn the control knob fully clockwise and try again by pushing and turning the control knob anti-clockwise until you hear a click. If the gas has not ignited in the first two to three seconds you should close the control valve and 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 match or BBQ lighter (See Fig. 8c and 8d)

- To light the appliance, light a match or barbecue lighter. Open up the Control valve (O) as described under 'General' and light the appliance Burner (N). When starting cold, the appliance may be lit from the top (See Fig.8b) prior to fitting the desired cooking surface onto the Fat Pan (B). When lighting up a hot appliance however, it is recommended that this be done by sticking the match or barbecue lighter through one of the larger Vent Holes (W) directly underneath the Burner (N) (See Fig.8d).

General

- 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 control knob has a lock position at maximum flame setting. To rotate the valve to a fully closed position it is necessary to depress the valve control knob just enough to allow the spindle to move out of the lock mechanism at maximum setting.
- The flame may be observed through the Inspection Hole (C) (Fig.2) provided for this purpose in the side of the Fat Pan (B).
- 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 (O) on the appliance by turning the Control Knob (L1) fully clockwise.



10. General Maintenance

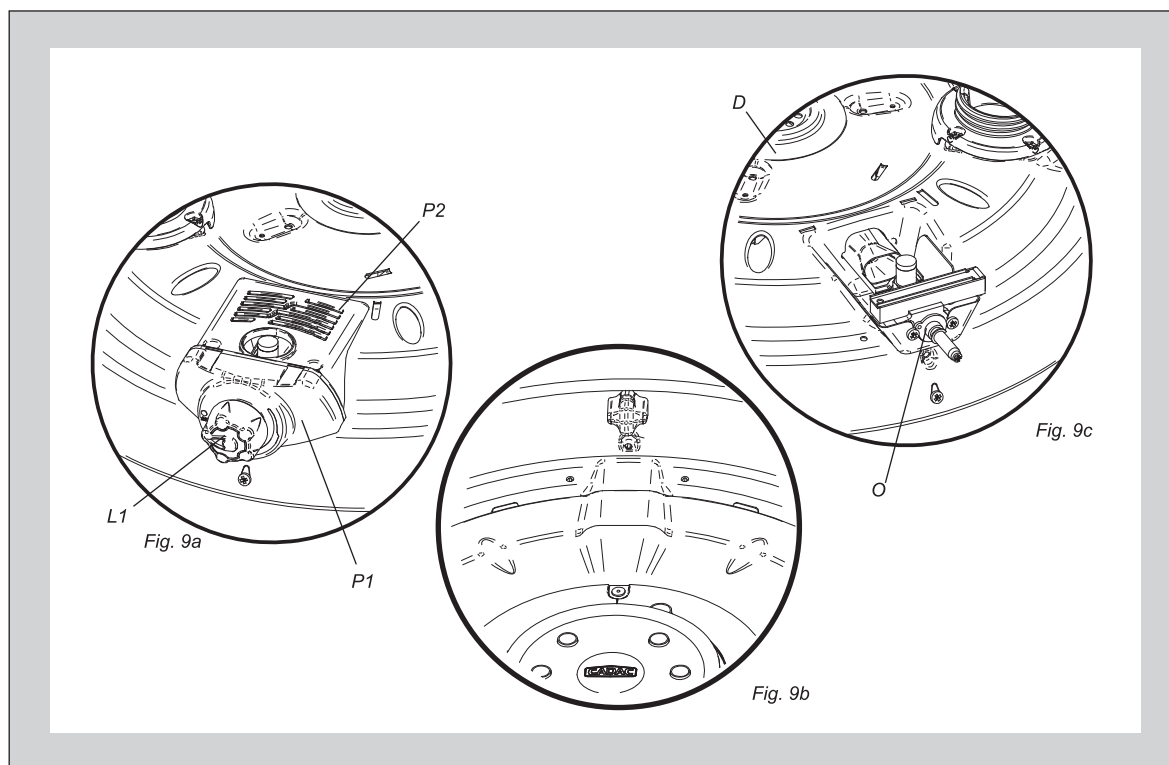
- This appliance does not require scheduled maintenance.

Replacing a Blocked Jet:

- Your Carri Chef is fitted with a specific size jet (Fig. 4) 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 :Unscrew the fitting connected to the inlet of the valve (O) before unclipping the valve cover (P1). (See Fig. 9a-c)
- Remember** that because the valve inlet has a left-hand thread, unscrewing any fitting requires clockwise rotation when viewed from the fitting end of the valve. Remove the Control Knob by first removing the indicator cover and then loosening the screw holding the knob in place, firmly pull the knob off of the valve spindle. Remove screw holding Valve Cover (P1) and remove cover by pulling it forward, past the spindle. Undo the two screws located inside the Burner Pan that are holding the Valve Clip Cover (P2) and remove cover. the Valve is now exposed. remove the 2 screws holding the valve in position and remove the valve by lifting it out of the valve box. Be very careful not to pull piezo wire too much. Holding the valve, use a suitable spanner to loosen and remove the jet. 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
- Reconnect the gas supply as described in the Assembly Instructions.

Replacing the Hose:

- The fitting of a hose is described in Section 6 - Assembly of the Appliance.



11. Cleaning

Note: For Parts Reference (See Fig.2)

- Skottel BBQ:** After cooking, leave the burner on low with soapy water in the cooking dish to soften cooking residue. When satisfied that excess fat has been removed, wash the Skottel BBQ (I1) in warm water using a suitable non-abrasive detergent. Do not use sharp metal objects or abrasive detergents on the vitreous enamel coated surface.
- Paella Pan:** Use only low or medium heat settings to help retain the valuable nutrients in the food and maintain the non-stick surface. Whilst the non-stick coating is very durable, it can easily be damaged by the use of metal cooking utensils. It is therefore recommended that only plastic or wooden utensils be used when cooking.
- Do not overheat the Paella Pan and always add a little cooking oil to the surface before use.
- Always allow the Paella Pan to cool before immersing it in water.**
- BBQ:** Remove the fat from the moat at the bottom of the Fat Pan (B) and clean as described for the Skottel BBQ. Wash the Grid (H1) and Deflector Plate (H2) in warm water with non-abrasive detergent after wiping off any excess fat left after cooking.
- BBQ Lid:** Wash the BBQ Lid (A) 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 the Non-Stick Reversible Grill Plate:

- The Non-stick reversible grill plate is coated with a tough durable 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 surface.
- Whilst the non-stick coating is very durable, it can easily be damaged by the use of metal cooking utensils. It is therefore recommended that only plastic or wooden utensils be used when cooking.
- Do not overheat the Non-stick reversible grill plate and always add a little cooking oil to the surface before use.
- Always allow the Non-stick reversible grill plate 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 oil.
- Remove the fat from the moat of the Fat Pan (B) and clean as described for the BBQ above.

12. 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. The bags included with your model are as indicated in Table 2.
- Store your Carri Chef in the following manner:
- Main Bag holds the following parts:
 - Burner Pan
 - Fat Pan (resting inside the Burner Pan)
 - Deflector Plate in its own bag
 - The Pot Stand
 - Grid
 - BBQ Lid fits on the rear of the bag with support straps provided
- Skottel Bag fits the Skottel BBQ Top with the handles folded in.
- Grill Bag fits the Grill Plate
- Paella Pan Bag fits the Paella Pan with the handles sticking out.
- Leg Bag fits the assembled legs and straps onto the main bag with supplied straps
- 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 4 & 7 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 (N) as described under Section 10 - General Maintenance, and to check and thoroughly clean out any foreign matter which may have gathered in the Venturi.

13. 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 2 years against factory fault.

14. Spares and Accessories

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

SPARES			
Jet No. 100H	7935-5	Non-stick reversible grill plate	8640-1

1. Allgemeine Hinweise

- Dieses Gerät entspricht BS EN 498:1998
- Dieses Gerät sollte nur mit dem zugelassenen Schlauch und Regler verwendet.
- Der Gasbehälter, sollte nur in aufrechter Lage verwendet werden.
- Bitte beachten: Bei Verwendung eines Einwegbehälters kann eine optimale Funktion nur garantiert werden wenn ein voller Behälter verwendet wird und auch dann nur wenn das Gerät nicht länger als ungefähr 45 Minuten lang verwendet werden soll.
- Gasgeräte brauchen ausreichende Ventilation um effizient zu arbeiten und um die Sicherheit von Benutzern und anderen Personen in der direkten Umgebung sicherzustellen.
- Nur im Freien verwenden.

2. Technische und Modellspezifikationen

Tabelle 1

8100, 8110, 8115, 8116, 8120, 8130, 8140, 8150, 8154, 8159, 8160, 8161		
Verwendungsland	DK, FI, NO, NL, SE, AT, DE	BE, ES, FR, IE, IT, PT, GB, CH
Geräteklasse	I _{3B/P (30)}	I ₃₊ (28-30/37)
Zugelassene Gase und Arbeitsdrücke	Butan @ 28-30mBar Propan @ 28-30mBar Butan/Propan Gemisch @ 28-30mBar	Butan @ 28-30mBar Propan @ 37mBar
Nennverbrauch mit	Butan - 298 gramm pro Stunde	Butan - 298 gramm pro Stunde
Brutto Hitzezufuhr	4.1 kW	4.1 kW
Düse	100H	
Gasversorgungsfirmen	Dieses Gerät sollte nur mit dem zugelassenen Schlauch and Regler verwendet	
a)	Gasbehälter zwischen 1,8kg und 11kg Kapazität, der den gültigen, lokalen Vorschriften entspricht.	
b)	CADAC 445g Einwegbehälter, Modell CA445 oder iederverschließbarer Behälter gleicher Art mit Gewinde, entsprechend EN417	

Ländernamen Abkürzungen

AT = Österreich	ES = Spanien	IT = Italien
BE = Belgien	FI = Finnland	NL = Niederlande
CH = Schweiz	FR = Frankreich	NO = Norwegen
DE = Deutschland	GB = Großbritannien	PT = Portugal
DK = Dänemark	IE = Irland	SE = Schweden

- Tabelle 2 zeigt, welche Teile zu Ihrem Modell gehören und welche Teile als Zubehör erhältlich sind. Die Teile die standardmäßig eingeschlossen sind, wurden in der Spalte unter der Modellnummer mit einem Haken (✓) gekennzeichnet. **Bitte beachten:** Wenn in dieser Gebrauchsanweisung eine bestimmte Garungsfläche erwähnt wird, dann bezieht sich diese Anmerkung automatisch nur auf Modelle die diese spezifische Garungsfläche einschließen oder für die eine solche Garungsfläche als zusätzliches Zubehör gekauft wurde.