USER INSTRUCTIONS

LEISURE CHEF
MODEL No 8400, 8404, 8405
(28 mBar)

PATIO LIVING

CADAC

CE 0063
BO5049
1. General

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 refillable cylinder is to be used only in the upright position.
• Gas appliances require ventilation for efficient performance and to ensure the safety of users and other persons in close proximity.
• Use Outdoors Only

Do not use the appliance if it has a damaged or worn hose. Replace the hose.

The hose must be checked for wear or damage before every use and before connecting to the gas container.

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

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, and away from other people.

Keep gas containers away from heat and flames. Do not place on a stove or any other hot surface.

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.
2. Safety Information cont.....

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 as it plays an important role in ensuring the overall sturdiness of the appliance.
- Use the appliance only on a firm level surface.
- Do not move the appliance whilst the unit is in operation.
- Should the Heat Shield, Fat Pan or Burner Pan become damaged in such a way that permanent contact between the Heat Shield and the Fat Pan occurs during use, do not use the appliance.
  Return it to your Cadac stockist for repair.
- Do not cover up or change the Air Holes in the Valve Box Cover 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 120cm. At the rear and sides 60cm. (see fig. 1)
- Caution: Accessible parts may become very hot, the use of protective gloves is recommended.
- Keep young children away from the appliance.
- Do not modify the appliance. Do not use it for anything for which it has not been designed for.

Use Outdoors Only

Light back
- In the event of light back, where the flame burns back and ignites inside the bumer or venturi housing, immediately turn off the gas supply by first closing the control valve on the gas container and then the appliance valve. 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 5 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. 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.

3. About the Unit

The CADAC Leisure Chef offers five different methods of cooking; (see fig. 2a-c)
- The Skottel BBQ: Used for wok-style cooking of stir-fries, pasta, rice dishes or traditional breakfasts.
- The BBQ: 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: 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: Used with any of the above cooking surfaces respectively is ideal for roasting, baking, stewing or steaming.
- A unique feature of the Leisure 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 surfaces.

4. Using the Appliance

Caution: As accessible parts become very hot, the use of oven gloves is advisable. Keep young children away from the appliance. (see fig. 2a-c)
- Skottel BBQ. To prepare the Skottel BBQ option for use place it onto the Fat Pan so that all three Locators will properly mate with the Die Castings in the Fat Pan thus ensuring a stable fitment. Cooking temperatures are easily adjusted to suit your own requirements by turning the Control Knob to regulate the degree of heat. A feature of the Skottel BBQ is that it offers various heat zones. 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.
- BBQ. To prepare the BBQ option for use, first place the Fat Pan in the Burner Pan making sure that the location recesses on the Fat Pan line up with the Fat Pan Locators on the outer edge of the Burner Pan. Place the Deflector Plate centrally into the bottom of the Fat Pan so that it rests on its five feet. Complete the assembly by placing the chromed Wire Grid in place within the location recess in the Fat Pan.
- Non-Stick Reversible Grill. To prepare the Non-Stick Reversible Grill option for use, first place the Fat Pan on the Burner Pan making sure that the location recesses on the Fat Pan line up with the Fat Pan Locators on the outer edge of the Burner Pan. Depending on the desired cooking option, place the Non-Stick Reversible Grill Plate with either the ribbed or flat surface face up, securely within the upper recess of the Fat Pan. The easy to clean, non-stick surface allows for healthier cooking using less fat.
- 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 will have the blackened lines as on professionally grilled steaks.
4. Using the Appliance cont.....

- **BBQ Lid.** The BBQ Lid may be used with the Skottel BBQ, BBQ and Non-Stick Reversible Grill options. When used with either the BBQ or Non-Stick Reversible Grill option, the BBQ Lid locates on the outer lip of the Fat Pan. 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 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”.

- The BBQ Lid conveniently hooks onto the Fat Pan and is supported by means of two rubber coated plastic brackets on the back legs. This is particular useful when you don’t want to use the lid. It can also act as a windshield.

**Precautions to observe before lighting.**

- After prolonged storage, inspect the Air Holes in the Valve Cover for insects such as spiders, which could affect gas flow. Also unclip the Valve Cover and inspect the inlet of the Venturi 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. 3)**
  - To light 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 or three seconds you should close the valve (by turning the Control Knob fully clockwise) and wait approximately thirty seconds to let any accumulated gas within the burner pan assembly escape. Repeat the above procedure 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. 4)**
  - To light the appliance, light a match or barbecue lighter. Open up the Control Valve as described under “General” and light the appliance Burner. When starting cold, the appliance may be lit from the top prior to fitting the desired cooking surface onto the Fat Pan. 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 directly underneath the Burner.

- **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. (see fig. 5)
  - 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 provided for this purpose in the side of the Fat Pan. (see fig. 6)
  - 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 flaming.
  - After use, first close the valve on the gas container (where applicable). When the flame has extinguished, close the valve on the appliance by turning the Control Knob fully clockwise.

5. 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 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.
6. Caring For The Grill Plates

- 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.

7. General Maintenance

- This appliance does not require scheduled maintenance.
  - **Replacing a Blocked Jet:** (see fig. 7a-g)
  - Your Leisure Chef is fitted with a specific size jet to regulate the correct flow 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 (hole), which could make the appliance unsafe.
  - To replace the Jet: Unscrew the fitting connected to the inlet of the valve before unscrewing the valve covers. **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.
  - Start by unclipping the plastic indicator from the control knob. This will expose a screw that needs to be removed with a star screw driver. Once the screw has been fully unscrewed and removed, you can pull the control knob off the valve spindle (see fig. 7a and b).
  - Using a star screw driver, undo and remove the 3 screws holding the front and bottom valve covers in place (see fig. 7c).
  - Remove the front cover by unclipping it from the bottom cover and pulling it off the valve spindle (see fig. 7d).
  - Turn the burner pan over so that the bottom valve cover face up. Unscrew the 2 fixing screws and lift the bottom cover from the burner pan, this will expose the valve (see fig. 7e).
  - Undo the 2 screws holding the valve and place and carefully lift the valve out of the valve box. Be careful not to damage the piezo ignition wire (see fig. 7f and g).
  - With the valve in hand, use a suitable size spanner to loosen and remove the jet. Screw the new jet into the valve, being careful not to overtighten the jet, as this may damage the jet.
  - Do not use pliers to remove the old jet, or fit the new jet, as this may damage the hexagon head, making it unusable and/or difficult to remove.
  - 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 12 - Assembly of the Appliance.

8. Cleaning

**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 in warm water using a suitable non-abrasive detergent. Do not use sharp metal objects or abrasive detergents on the vitreous enamel coated surface.

- **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 Wire Grid and Deflector Plate in warm water with non-abrasive detergent after wiping off any excess fat left after cooking.
- **BBQ Lid:** Wash the BBQ Lid 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.

9. Storage

- Handle the appliance with care. Do not drop it.
- After use, wait until the appliance has cooled down, disconnect it from the gas cylinder and store it in a cool dry place away from heat.
- Keep the lid closed when not in use as this will prevent dirt and insects falling into the unit, which may affect the gas flow.
- Use a CADAC BBQ cover, especially if the unit is stored outdoors.
10. 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 Leisure Chef is guaranteed by CADAC for a period of 2 years against factory fault.

11. Spares and Accessories

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

<table>
<thead>
<tr>
<th>SPARES</th>
<th>8400-1</th>
<th>Non-stick reversible grill plate</th>
<th>8401</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jet No. 1.15H</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
12. Assembly

12.1 Getting Started

- Begin by unpacking and laying out all of the components of the barbecue and ensuring that all of the items listed below are there.
- Read the assembly instructions in full before starting assembly.

12.2 Tools Needed For Assembly

- Adjustable wrench
- Pliers

Leisure Chef Models

- Depending on the model purchased, you may not need to follow all the assembly steps below
• Start by assembling the wheels to the back legs.
• Push the bolt through the end cap and align the hexagon on the bolt head with the hexagon cut-out on the end cap.
• Push the wheel over the bolt and fasten it in place using the Nylock Nut supplied. Do not over-tighten the nut.
• Fit the wheel cap to the wheel to cover the nut. Make sure the cap is properly clipped in (see Fig. 8a-c).

• Repeat the process for the other leg.

To assemble the legs, turn the burner pan upside down so that the plastic leg brackets are facing upwards (see Fig. 9).
• Assemble the 2 legs without the wheels on the front of the unit. This is the side with the handle.
• The legs are fitted by inserting the tapered plug on the top section of the leg into the tapered hole in the plastic leg bracket. Make sure that the square cut-out (the larger of the 3 cut-outs) align with the square locator inside the plastic leg bracket. If properly aligned the taper plug should slide into the tapered hole with only a small section of the plug sticking out of the hole (see Fig 10 a-b).
• Secure the leg in position by screwing the leg locking nut onto the plastic leg bracket. The locking nut should only be hand-tightened.
• Ensure the back legs are assembled in the correct orientation (see Fig. 11).
• Repeat this process for the remaining legs.

Once all 4 legs have been assembled, turn the unit over and place it on its legs (see Fig. 12).
• Clip the utility tray into place by aligning the screw in the tray with the threaded stud in the bracket situated to the bottom of the leg (see Fig. 13).
• Ensure the tray is properly located before it is fixed in position by tightening the securing screws. A properly located tray will sit flush with the bracket (see Fig. 14).
• Hand-tighten the securing screws. Overtightening them may strip the threaded stud, making it difficult and / or impossible to remove.
After assembling the utility tray, it is necessary to fit the cylinder support bracket. This is easily done by opening the bracket (see Fig 15).

Fit the bracket by aligning the hook at the top section of the metal bracket with the cut-outs in the utility tray plastics and hanging it onto the metal frame of utility tray (see Fig. 16).

Make sure that the bracket is hanging from all 4 hooks and that all 4 hooks are correctly clipped in as per illustration (see Fig. 17).

Fit the drip cup to the drip cup holder by sliding the round side of the drip cup into the holder first. Gently push the drip cup into the holder until you feel a 'click'. To remove the drip cup, squeeze the locator clip on either side of the drip cut inwards (towards each other) and gently pull the drip cup out of the holder (see Fig. 18).

The fat pan simply drops into the burner pan and sits on the aluminium die-castings inside the burner pan. Make sure that the fan pan is properly aligned. The large recess in fat pan need to line-up with the recess in the burner pan. The die-casting on the fat pan also need to be in-line with the handle on the burner pan (see Fig. 19a-c).

The fat pan must always be fitted as the appliance cannot be used without it.

When using the bbq grid and aluminium grill, you need to fit the bbq deflector plate. The deflector plate helps distribute the heat evenly, and acts as a fat deflector.

Place the deflector plate over the stainless steel flame tamer and have it sit of the 3 stainless steel stand-offs. Make sure the deflector plate is properly located and that is centrally aligned over the flame tamer. (i.e. the deflector plate need to sit properly on all 3 stand-offs) (see Fig. 20).
The reversible grill plate can be used with either the ribbed or flat surface facing up.
- The 3 tags on the aluminium grill plate sit inside the lip on the fat pan.
- The 2 aluminium castings in the fat pan will prevent the grill plate from rotating and/or falling out (see Fig. 21).
- Even if only one cooking surface (either the bbq grid or the aluminium grill) is being used, always have both cooking surfaces fitted. This will enhance the heat distribution and it will prevent you from burning yourself with hot gas that is escaping through the open half.

![Fig. 21](image1)

The BBQ grid sits on the lip inside the fat pan.
- The 2 aluminium castings in the fat pan will prevent the grid from rotating and/or falling out (see Fig. 22).
- Even if only one cooking surface (either the bbq grid or the aluminium grill) is being used, always have both cooking surfaces fitted. This will enhance the heat distribution and it will prevent you from burning yourself with hot gas that is escaping through the open half.

![Fig. 22](image2)

- Align the handle assembly with the stainless steel plate riveted to the dome. Make sure that the cut-out in the handle plate aligns with the tag on the dome handle bracket (see Fig. 23a).
- Fix the handle to the dome with the dome handle locking screw. Screw the locking screw into the threaded rivet on top of the dome (see Fig. 23b).
- Make sure that the rubber washer is in place between the locking screw and plastic handle (see Fig 23c).
Fit the Valve Tailpiece onto the Valve by screwing it on in an anti-clockwise direction. Push an 8mm inside diameter Hose onto the Valve Tailpiece until it is properly seated and secure in place by means of a hose clamp. 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 and secure it in place by means of a hose clamp. 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 (see Fig. 24).

- The Hose length should not be less than 800mm and shall not exceed 1.5m. Check the expiry date on the hose and replace when necessary or when national conditionas require it.
- Do not twist or pinch the 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.

Fig. 24