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 / gas cartridge 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

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**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 |

2. 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, 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
• Use only on a firm level surface.
• Do not move the appliance whilst the unit is in operation.
• Should the Heat Shield or Fat 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.

Keep 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, use the protective glove that have been supplied when handling the unit.

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 burner 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 4 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 first 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 Travel Chef offers three different methods of cooking; (see fig. 2a-c)

• 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 Travel 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 Leisure Chef cooking surfaces.

4. Using the Appliance

Caution: As accessible parts become very hot, using the supplied glove is advisable. Keep young children away from the appliance.

• 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. When handling the BBQ Lid it is recommended to use the supplied glove as this becomes hot during use. Refer to your enclosed Recipe Book for mouth-watering recipe ideas to “Take Your Tastebuds On An Adventure”.

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 up the appliance using the piezo igniter, open the valve by turning the control knob slowly anti-clockwise and press the piezo button to ignite the burner. If the gas does not ignite on the first spark, release the piezo button and press it again continuously whilst increasing the gas flow by turning the control knob anti-clockwise until the burner ignites. If the gas has not ignited in the first two or 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 procedure if necessary until the flame ignites. The flame should normally light up within the first one or two seconds.
4. Using the Appliance cont.....

**Lighting up using a match or BBQ lighter** (see fig. 4)
- To light the appliance, light a match or barbecue lighter. Open the control valve as described under "General" and light the appliance 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 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 flaring.
- 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.
- Your Travel Chef is fitted with a specific size jet 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 (hole), which could make the appliance unsafe.
- To replace the Jet:
  - Start by unscrewing and removing the four screws holding the bottom valve cover in place. Lift the valve cover from the aluminium base to expose the valve. Be careful not to lose the piezo button which is fitted to the valve cover (see fig. 7a and b).
  - Using a star screwdriver, undo and remove the 3 screws holding the burner in place (see fig. 7c).
  - Move the burner assembly sideways and away from the valve enough so that the jet is clear of the venturi (see fig. 7d).
  - 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

**BBQ:** Remove the fat from the moat at the bottom of the Fat Pan (B) and clean as described for the Skottle BBQ. Wash the Wire Grid and Deflector Plate in warm water with non-abrasive detergent after wiping off any excess fat left after cooking.
- **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.

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 Travel 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>Jet No. 1.15H</th>
<th>TBC</th>
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<tbody>
<tr>
<td>Non-stick reversible grill plate</td>
<td>TBC</td>
</tr>
<tr>
<td>BBQ Grid</td>
<td>TBC</td>
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</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

8500 TRAVEL CHEF - List Of Items

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Image</th>
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</thead>
<tbody>
<tr>
<td>Aluminium Burner Unit</td>
<td>1</td>
<td><img src="image1.jpg" alt="Image" /></td>
</tr>
<tr>
<td>Plastic Foot</td>
<td>1</td>
<td><img src="image2.jpg" alt="Image" /></td>
</tr>
<tr>
<td>Fat Pan</td>
<td>1</td>
<td><img src="image3.jpg" alt="Image" /></td>
</tr>
<tr>
<td>Dome</td>
<td>1</td>
<td><img src="image4.jpg" alt="Image" /></td>
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<tr>
<td>Dome Handle</td>
<td>1</td>
<td><img src="image5.jpg" alt="Image" /></td>
</tr>
<tr>
<td>Aluminium Grill Plate</td>
<td>1</td>
<td><img src="image6.jpg" alt="Image" /></td>
</tr>
<tr>
<td>BBQ Grid</td>
<td>1</td>
<td><img src="image7.jpg" alt="Image" /></td>
</tr>
<tr>
<td>Fat Deflector</td>
<td>1</td>
<td><img src="image8.jpg" alt="Image" /></td>
</tr>
<tr>
<td>European Tail piece and Nut</td>
<td>1</td>
<td><img src="image9.jpg" alt="Image" /></td>
</tr>
<tr>
<td>Danish Tail piece and Nut</td>
<td>1</td>
<td><img src="image10.jpg" alt="Image" /></td>
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</table>
Before using the appliance it is necessary to fit the dome handle to the dome. This is easily done by screwing the threaded stud underneath the handle into the nut, which is fixed to the top of the dome. Do not over tighten.

The appliance is quickly and easily set up for use by following the steps below;
1. Take the BBQ out of it's carry bag.
2. Remove the fat pan and dome from the aluminium burner unit.
3. Flip the appliance over to expose the locking screws underneath the unit.
4. Turn the locking screws so that it clears the plastic base with no interference between the two.
5. Lift the plastic base of the burner unit.
6. Flip the plastic base over and place it over the aluminium burner unit. Ensure it is correctly aligned.
7. Secure the plastic base in position by turning the locking screws until they are located in the 'V', which is situated in the plastic base.
8. Turn the BBQ over and stand it on the plastic base.
9. Fit the fan pan to the unit by aligning the recess on the fatpan with the valve box, which forms part of the aluminium burner unit.
10. Fit the desired cooking surface and the BBQ is ready to be used.
Before you can use the appliance it is necessary to fit an approved hose and regulator, please refer to the below points to make sure you use the correct configuration.

**L3B/P (30) and L3+ (28-30/37) Appliance categories:**
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 (L3B/P (30) and L3+ (28-30/37) Butane configurations) or 37mBar low-pressure regulator (L3+ (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).

**Note:** For Denmark fit the Danish Valve Tailpiece (it is the larger of the two tailpieces) (see Fig. 25).

**L3B/P (50) Appliance category:**
Screw a Hose with the correct threaded fittings on each end, onto the left hand ¼” BSP thread of the Valve. Attach a suitable 50mbar low-pressure regulator on the other end of the hose and secure it in place using a hose clamp. The hose used must comply with DIN 4815 part 2 or equivalent (see Fig. 26).

- 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.
12. Assembly ....../continue

Non-Stick Reversible Grill.
- Depending on the desired cooking option, place the Non-Stick Reversible Grill Plate with either the ribbed or flat surface face up in the fat pan.
- Making sure the tags on the grill plate sit inside the aluminium locator brackets inside the fat pan.
- The easy to clean, non-stick surface allows for healthier cooking using less fat.

BBQ Grid.
- Start off by placing the BBQ deflector plate onto the stainless steel flame tamer which is riveted to the center of the fat pan. Make sure that the deflector plate is properly seated and that it does not move around.
- The BBQ deflector must always be fitted when using the BBQ grid.
- Fit the BBQ grid into the fat pan by resting the BBQ grid on top on the locator brackets inside the fat pan.

BBQ Lid.
- The BBQ Lid may be used with the 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.
- The BBQ Lid conveniently hooks onto the fat pan and is supported by means of two rubber coated plastic brackets on the plastic base. This is particularly useful when you don’t want to use the lid. It can also act as a windshield.