



LIVE THE BRAAI LIFE

GRILLO CHEF 2

MODEL No: 5650

28/37/50 mbar



GREENGRILL



EASY CLEAN



MODULAR

USER INSTRUCTIONS

GB DE DK ES FR IT NL NO PL SE

CAUTION



Provide ample ventilation. This gas appliance consumes air (oxygen). Do not use this appliance in an unventilated space to avoid endangering your life. If still more gas appliances and/or occupants using gas are added to the space, additional ventilation must be provided.

IMPORTANT

Read these instructions carefully so as to familiarise yourself with the appliance before fitting the appliance to a gas cylinder. Retain these instructions for future reference.

1. General

- This Appliance complies with BS EN 498:2012 and BS EN 484:1998
- 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 as the appliance consumes oxygen.
- Use Outdoors Only
- Only to be used with a gas cylinder that does not exceed 500mm in height (regulator not included) and 400mm in width.
- When using a pot, the minimum recommended pot size is 150mm and maximum recommended size is 300mm.

5650				
Country of use	DK, FI, NO, NL, SE, AT, DE, SI	BE, ES, FR, IE, IT, PT, GB, CH	PL	AT, DE
Appliance Categories	I3B/P (30)	I3+ (28-30/37)	I3B/P (37)	I3B/P (50)
Allowable gases and operating pressure	G30-Butane @ 28-30 mbar G31-Propane @ 28-30 mbar G30-Butane/ G31-Propane mixtures @ 28-30 mbar (S. Africa - LPG @ 2,8kPa)	G30-Butane @ 28-30 mbar G31-Propane @ 37 mbar	G30-Butane @ 37 mbar G31-Propane @ 37 mbar G30-Butane/ G31-Propane mixtures @ 37 mbar	G30-Butane @ 50 mbar G31-Propane @ 50 mbar G30-Butane/ G31-Propane mixtures @ 50 mbar
Nominal usage	Butane - 218 grams/hour	Butane - 218 grams/hour	Butane - 218 grams/hour	Butane - 218 grams/hour
Gross nom. heat input	3 kW	3 kW	3 kW	3 kW
Jet number	85		81	74
Gas supply sources:				
a)	A refillable gas container not exceeding 11kg and complying with local regulation in force.			
b)	CA 445/CA 500 Cadac or equivalent EN417 compliant disposable cartridge with CADAC Power Pak 500.			

Country name abbreviations			
AT=Austria	DK=Denmark	GB=UnitedKingdom	NO=Norway
BE=Belgium	ES=Spain	IE=Ireland	PL=Poland
CH=Switzerland	FI=Finland	IT=Italy	PT=Portugal
DE=Germany	FR=France	NL=Netherlands	SE=Sweden
SI=Slovenia			

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.
- The minimum hose length is 600mm and it is recommended that the maximum hose length should not exceed 1.5m.

Gas Container

- This appliance must only be used with an approved hose and regulator. (A 2.8kPa hose and regulator supplied only in South Africa)
- 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.
- 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

- Use only on a firm level surface.
- Do not move the appliance during use.
- Ensure the appliance is used away from flammable materials. Minimum safe distances are: Above the appliance 1.2m. At the rear and sides 600mm.
- **WARNING:** Accessible parts may be very hot, the use of protective gloves is recommended. Keep young children away.

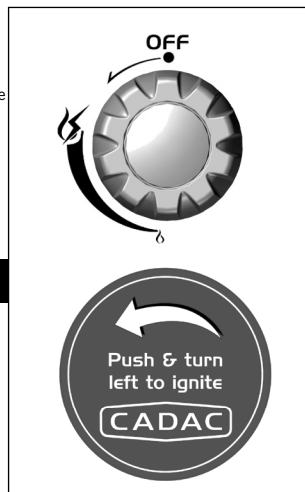
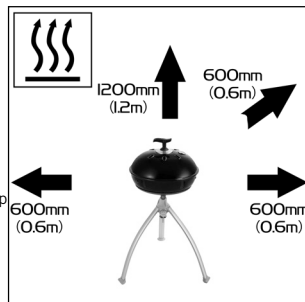
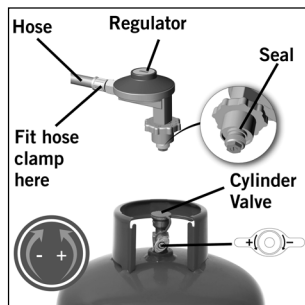
Use outdoors only!

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 cylinder 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.
- Should the flame persistently light back, return the product to your authorized CADAC repair agent.

Leaks

- If there is a leak on your appliance (smell of gas), turn off the cylinder valve and 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.



3. Lighting the appliance

Precautions to observe before lighting.

- After prolonged storage, inspect the Air Holes in the Valve Cover for insects, which may affect gas flow. 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.**

Using the control knob

The control knob is fitted with two positive stop positions, one at low, and one at Ignite / High. This limits the adjustment of the flame to between these two points.

Lighting up using the Piezo Igniter

- To light up the appliance using the piezo igniter, push in 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, push in, and turn the control knob fully clockwise. Try again, by pushing in 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 by pushing in the control knob, and turning it fully clockwise. 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 BBQ lighter

- 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 barbecue lighter through one of the Vent Holes underneath the Burner, until it is in line with the burner (DO NOT place the BBQ lighter through the large hole directly underneath the burner). Ignite the BBQ lighter. Whilst the BBQ lighter is lit, push in and turn the control knob anti-clockwise to light 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.
- The flame may be observed through the Inspection Hole provided for this purpose on the side of the fat pan.
- 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 pushing in and turning the Control Knob fully clockwise.

4. Fitting and Changing the Gas Cylinder

- After use, turn off the control knob to the off position ("•" - turn fully clockwise) and close the gas cylinder valve.
- Ensure that the gas cylinder is fitted or changed in a well-ventilated location away from any source of ignition, such as naked flames and away from other people.
- Do not smoke while changing the cylinder.
- When you need to replace your empty cylinder, make sure that the gas is closed at the cylinder valve.
- Remove the regulator from the empty cylinder.
- Avoid twisting the hose whilst connecting the regulator to the new/replacement cylinder.
- Blow out any dust from the cylinder opening to prevent possible blockage of the jet.
- Place the full cylinder in its allocated space and attach the regulator connection to the cylinder.
- Ensure that a complete gas seal has been made (check for the smell of gas around the connection joint). Do not check for leaks with a naked flame. Use warm soapy water only, applied to the joints and connections of the appliance. Any leakage will show up as bubbles around the leakage area. If you are in doubt, contact your nearest stockist.

5. Cleaning

- Allow the appliance to cool down before you clean it.
- Use a damp cloth wrung out in a solution of soapy water to clean the exterior and cylinder storage area.
- The 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. Never the less, taking care of it can help you to enjoy extra years of healthy, easy, non-stick cooking.
- 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.
- Always allow the grill plate to cool before immersing it in water.
- Make sure that no water gets onto the burners or pilot/light area. Wipe the appliance completely dry before use.
- Do not use abrasive cleaners as they may damage the surfaces.
- Clean the appliance after each use. After cleaning recondition the surface with a light wipe of oil.
- Do not use any high-pressure steam equipment or a water jet to clean the appliance.
- Remove the fat from the moat of the Fat Pan.
- Note: For stubborn stains, oven cleaner may be used.

6. Combos

	A	B	C	D	E	F	G
5650-10	✗	✓	✗	✗	✗	✗	✓
5650-11	✓	✓	✗	✗	✗	✗	✓
5650-20	✓	✗	✓	✗	✗	✗	✓
5650-21	✗	✗	✓	✗	✗	✗	✓
5650-40	✗	✗	✓	✗	✓	✗	✓
5650-41	✓	✗	✓	✗	✓	✗	✓
5650-60	✗	✗	✗	✗	✓	✗	✓
5650-70	✓	✓	✓	✗	✗	✗	✓
5650-80	✗	✗	✓	✓	✗	✗	✓
5650-81	✓	✗	✓	✓	✗	✗	✓
5650-90	✓	✗	✓	✗	✗	✓	✓



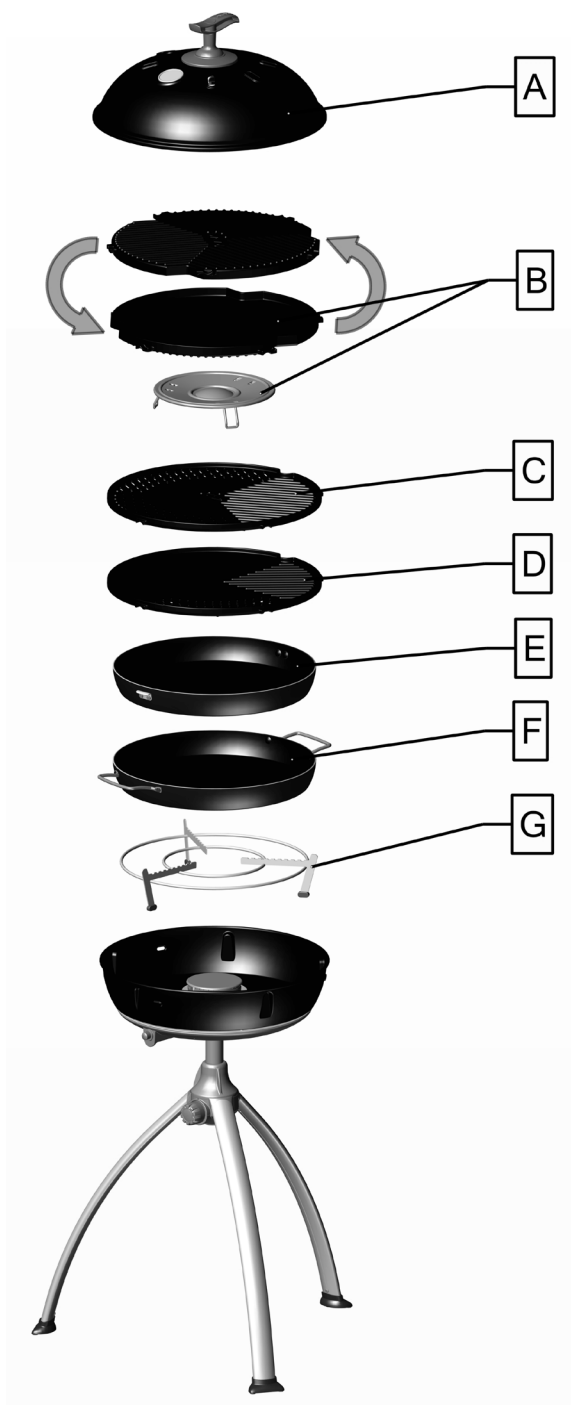
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7. Maintenance

- If you clean and maintain your appliance on a regular basis, the life of your appliance will extend and possibility of problems will decrease.

In case of a spattering flame or jet blockage:

- Clean your burner ports in case of an over spill.
- CADAC recommends to clean or replace the jets every six (6) months to ensure continued efficient operation of your appliance.
- This may be done by removing the jet using standard tools and blow any dirt from the jet, alternatively, you may purchase new jets from your local CADAC store. Do not attempt to clean the jet mechanically.

Service intervals and servicing:

- CADAC recommends the service of your appliance to be every twelve (12) months by a service agent to ensure continued efficient operation.
- Note: Any technical work on the appliance should only be performed by a qualified technician.
- Check your gas hose and connections regularly for and signs of leaks and every time the gas cylinder is re-filled.
- Should the appliance operate abnormally after storage and all checks have not isolated the 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 and to check and thoroughly clean out any foreign matter which may have gathered in the venturi.

8. Storage

- Always allow the unit to cool down before packing any part into its bag.
- Always store your CADAC appliance in the supplied bag, in a dry environment, preferably off the ground. This is especially important for the Burner pan, so as to prevent the ingress of dirt or insects that may affect the gas flow.
- Turn off the cylinder valve supplying gas to the appliance, if you remove the cylinder, then disconnect the cylinder.
- Store cylinder in a well-ventilated area away from combustible material. Storage of cylinders should preferably be outdoors and must NOT be in a basement.

9. Returning the appliance for Repair, Service & Warranty

- Do not modify the appliance. This may cause the appliance to become unsafe. Any modifications will render the CADAC warranty null and void.
- If you cannot rectify any fault by following these instructions, contact your local CADAC distributor for advise, inspection or repair instructions.
- Please keep all proof of payments and the installation certificate for warranty purposes, if these cannot be supplied then all warranties will be considered void.
- This CADAC appliance is guaranteed by CADAC for a period of 2 years against factory fault.

10. Spares & Accessories

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

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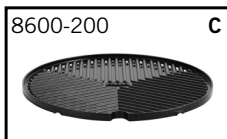
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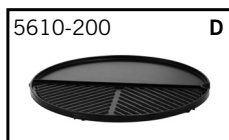
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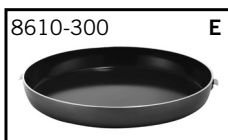
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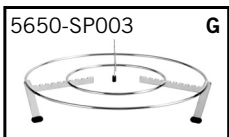
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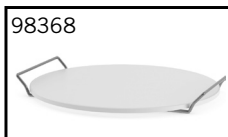


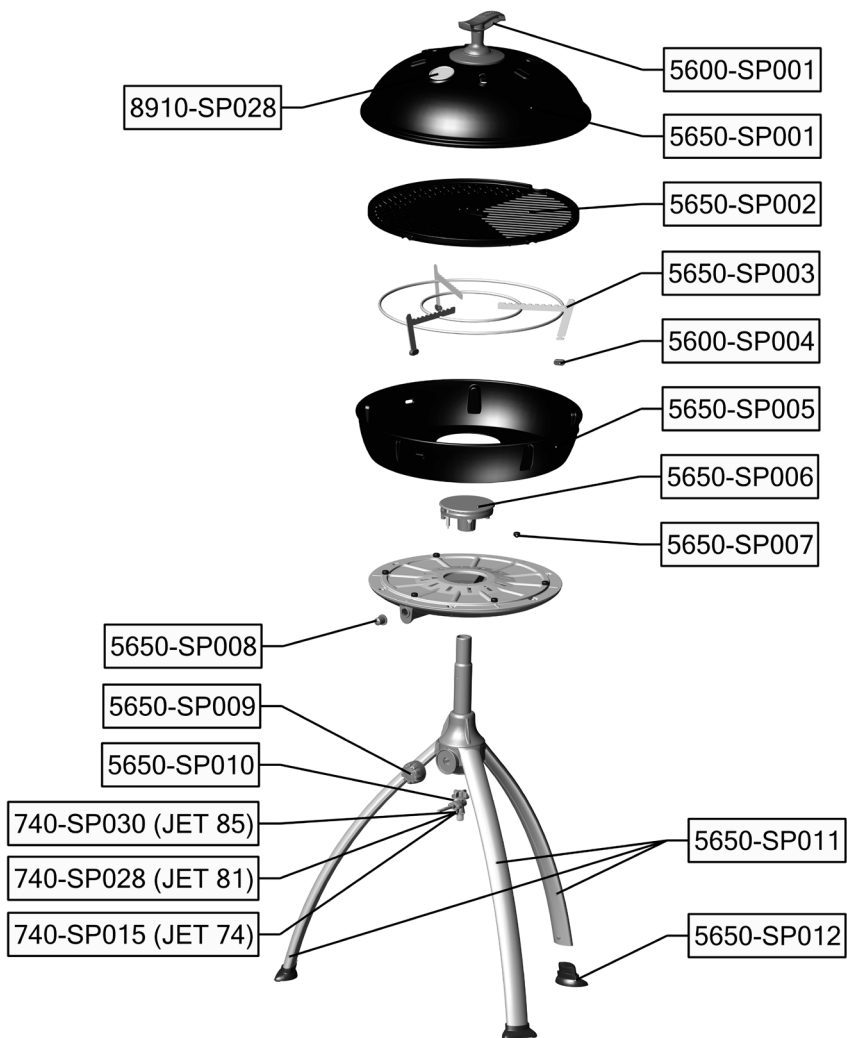
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11. Warranty

CADAC (Pty) Ltd hereby warrants to the ORIGINAL PURCHASER of this CADAC gas appliance, that it will be free of defects in material and workmanship from the date of purchase for 2 years.

The warranty will only apply if the unit is assembled and operated in accordance with the printed instructions.

CADAC may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to CADAC's satisfaction, they are defective. Before returning any parts, contact the customer service representative in your region using the contact information provided with your manual or call 0860 223 220 (RSA only). If CADAC confirms the defect and approves the claim, CADAC will elect to replace such parts without charge. CADAC will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not cover by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

CADAC is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, to this limitation or exclusion may not apply to you.

CADAC does not authorize any person or company to assume for it any obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on CADAC.

This Warranty applies only to products sold at retail.

To enjoy and ensure longevity of your CADAC product, please refer to the cleaning and maintenance section of the user manual with particular attention to the care of the Stainless Steel.