



# EAZI CHEF

MODELS 8200, 8210, 8220, 8230,  
8240, 8250, 8260



CE0063  
BQ5588

**IMPORTANT**

Read these instructions carefully so as to familiarise yourself  
with the appliance before use.

Retain these instructions for future reference

**GB**

**1. General**

- This Appliance complies with BS EN 498:1998
- 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

**2. Technical and model specifications**
**Table 1**

<b>8200, 8210, 8220, 8230, 8240, 8250, 8260</b>			
<b>Country of use</b>	DK, FI, NO, NL, SE, AT, DE	BE, ES, FR, IE, IT, PT, GB, CH	AT, DE
<b>Appliance Categories</b>	I <sub>3B/P (30)</sub>	I <sub>3+ (28-30/37)</sub>	I <sub>3B/P (50)</sub>
<b>Allowable gases and operating pressure</b>	Butane @ 28-30mBar Propane @ 28-30mBar Butane/Propane mixtures @ 28-30mBar	Butane @ 28-30mBar Propane @ 37mBar	Butane @ 50mBar Propane @ 50mBar Butane/Propane mixtures @ 50mBar
<b>Nominal usage</b>	Butane - 298 grams/hour	Butane - 298 grams/hour	Butane - 298 grams/hour
<b>Gross nom. heat input</b>	4,1 kW	4,1 kW	4,1 kW
<b>Jet Number</b>	100H		85H
<b>Gas supply sources:</b>	An approved hose and regulator connected to:		
<b>a)</b>	A refillable gas container not exceeding 11kg and complying with local regulation in force		
<b>b)</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.

Parts included in standard models

Table 2

			Skottel BBQ	BBQ	BBQ & Grill	BBQ, Skottel BBQ & Lid	BBQ, Grill & Lid	Paella BBQ	Deluxe
Part Description	Item	Part No. for ordering tops separately	8200	8210	8220	8230	8240	8260	8250
Skottel BBQ	I1	8620	✓			✓			✓
Paella Pan	T	8628						✓	
Wire Grid	H1	8621 only available as a combination		✓	✓	✓	✓		✓
Grill Plate	G				✓		✓		✓
Deflector Plate	H2			✓	✓	✓	✓		✓
Fat Pan	B			✓	✓	✓	✓		✓
BBQ Lid	A	8622				✓	✓		✓
Standard Pot Stand	X1	not available as a top			✓	✓	✓		✓
Burner Pan	D	N/A	✓	✓	✓	✓	✓	✓	✓
Legs	E3	N/A	✓	✓	✓	✓	✓	✓	✓
Tripod Housing	E1	N/A	✓	✓	✓	✓	✓	✓	✓
Stem	F	N/A	✓	✓	✓	✓	✓	✓	✓
Main Bag			✓	✓	✓	✓	✓	✓	✓
Deflector Plate Bag				✓	✓	✓	✓		✓
Skottel Bag			✓			✓			✓
Grill Plate Bag					✓	✓	✓		✓
Leg Bag			✓	✓	✓	✓	✓	✓	✓
Paella Bag								✓	
Recipe Book			✓	✓	✓	✓	✓	✓	✓
Regulator	Not Included								
Hose	Not Included								
Cylinder	Not Included								

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
Paella Pan	8628	BBQ Cover	8626		

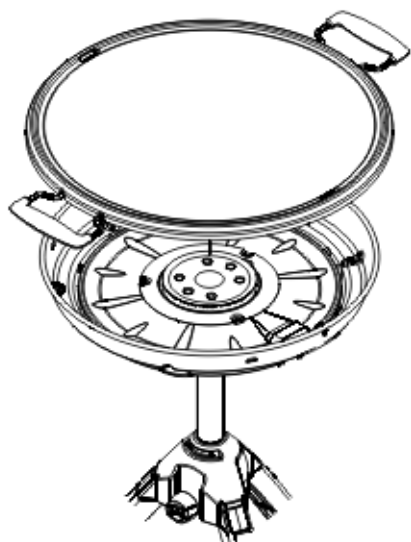
3. Introduction

The CADAC Eazi 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 Eazi 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 Eazi Chef cooking surfaces.

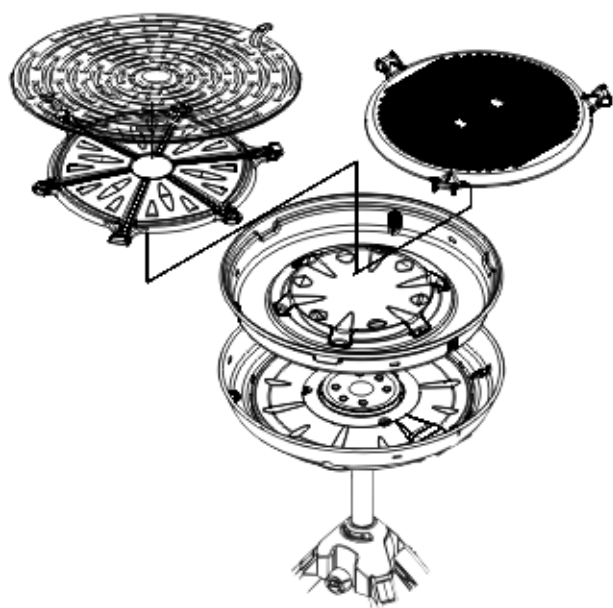
Model 8200



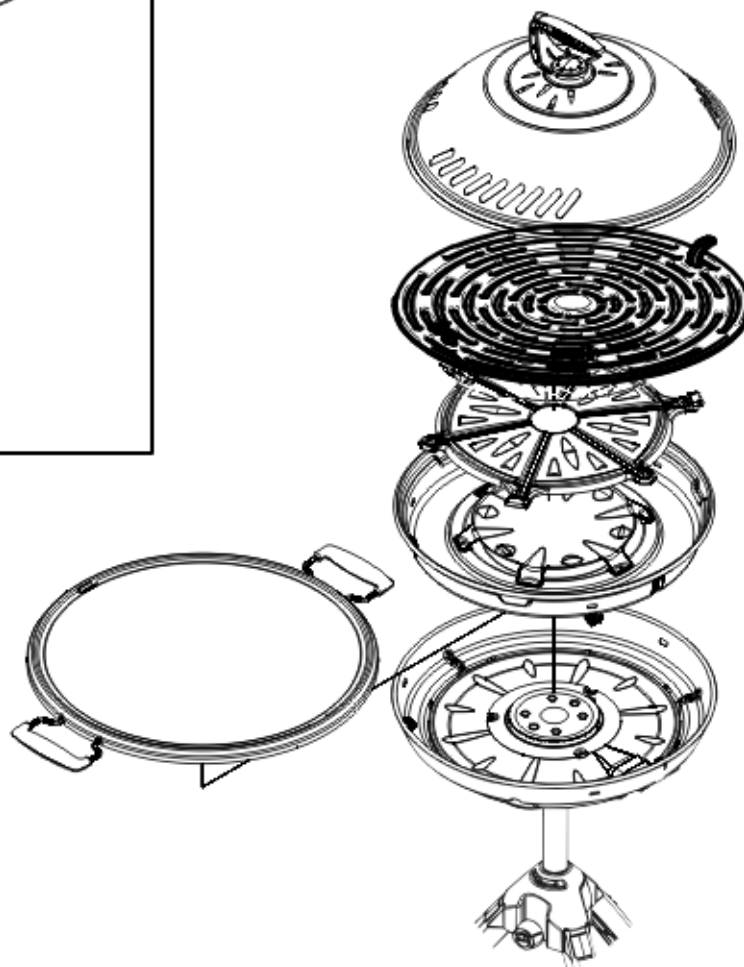
Model 8210



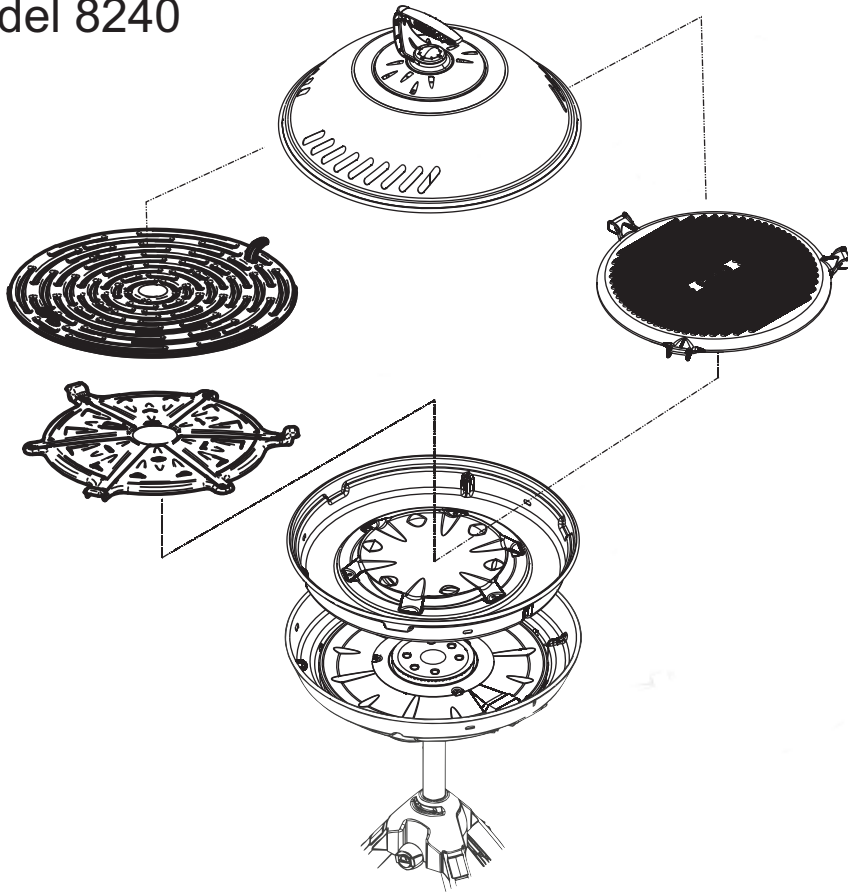
Model 8220



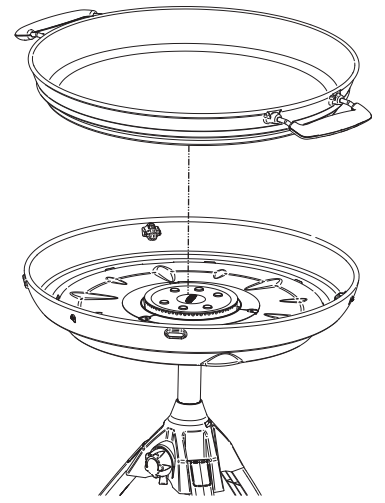
Model 8230



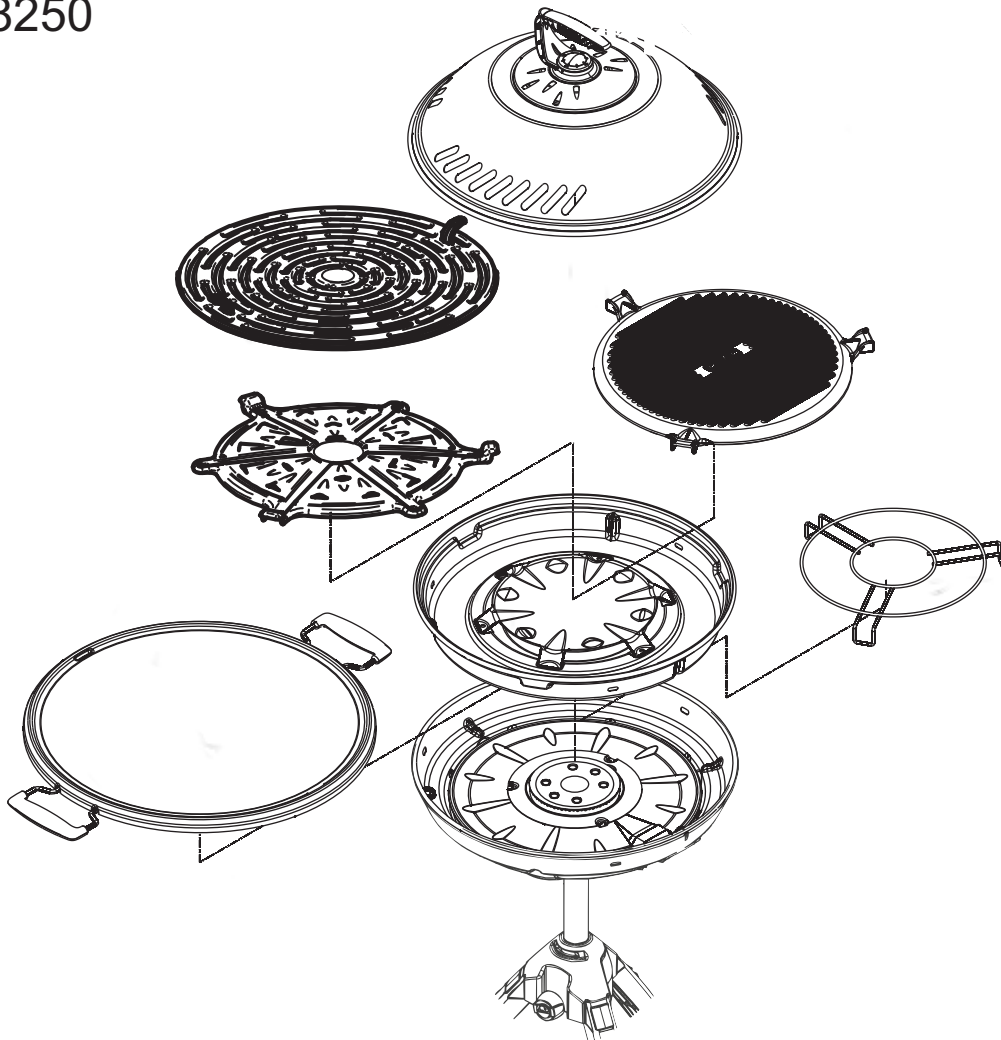
Model 8240



Model 8260



Model 8250



#### 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

- Use only on a firm level surface.
- Do not move the appliance whilst the unit is in operation.
- Should the Heat Shield (Z), 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.
- Do not cover up or change the Base plate air holes (M1) on the Base Plate (E2), as it will influence the flow of air to the Stem Air Holes (M2) located inside the Tripod Housing (E1). This, in turn, 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 9 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.

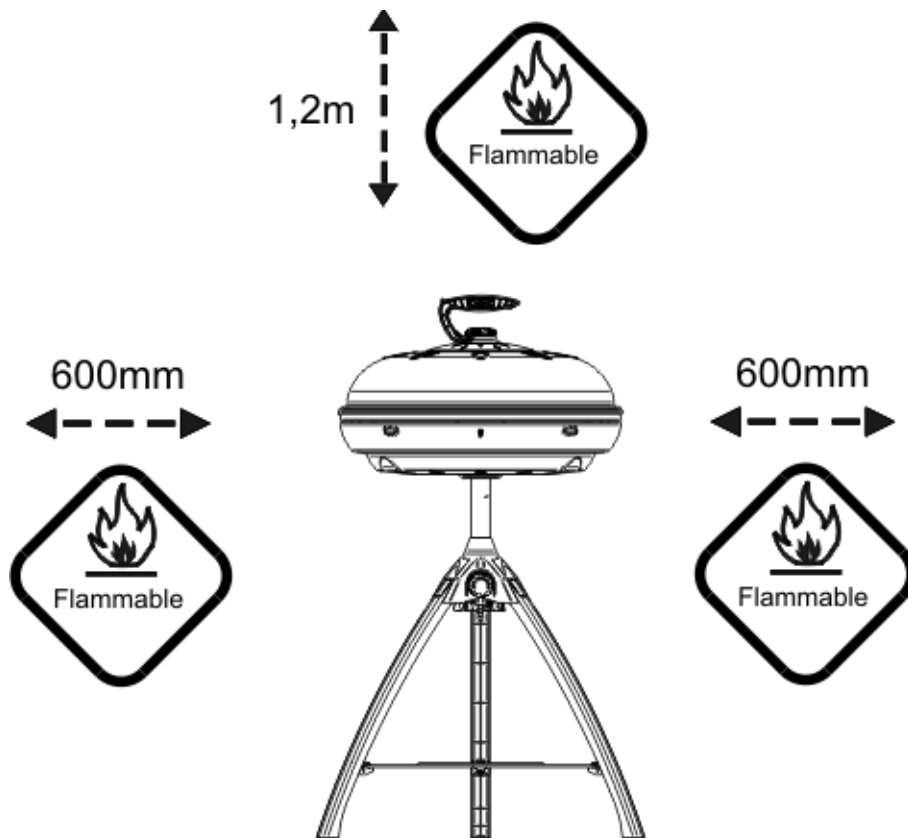


Fig. 1

## 5. EXPLODED VIEW

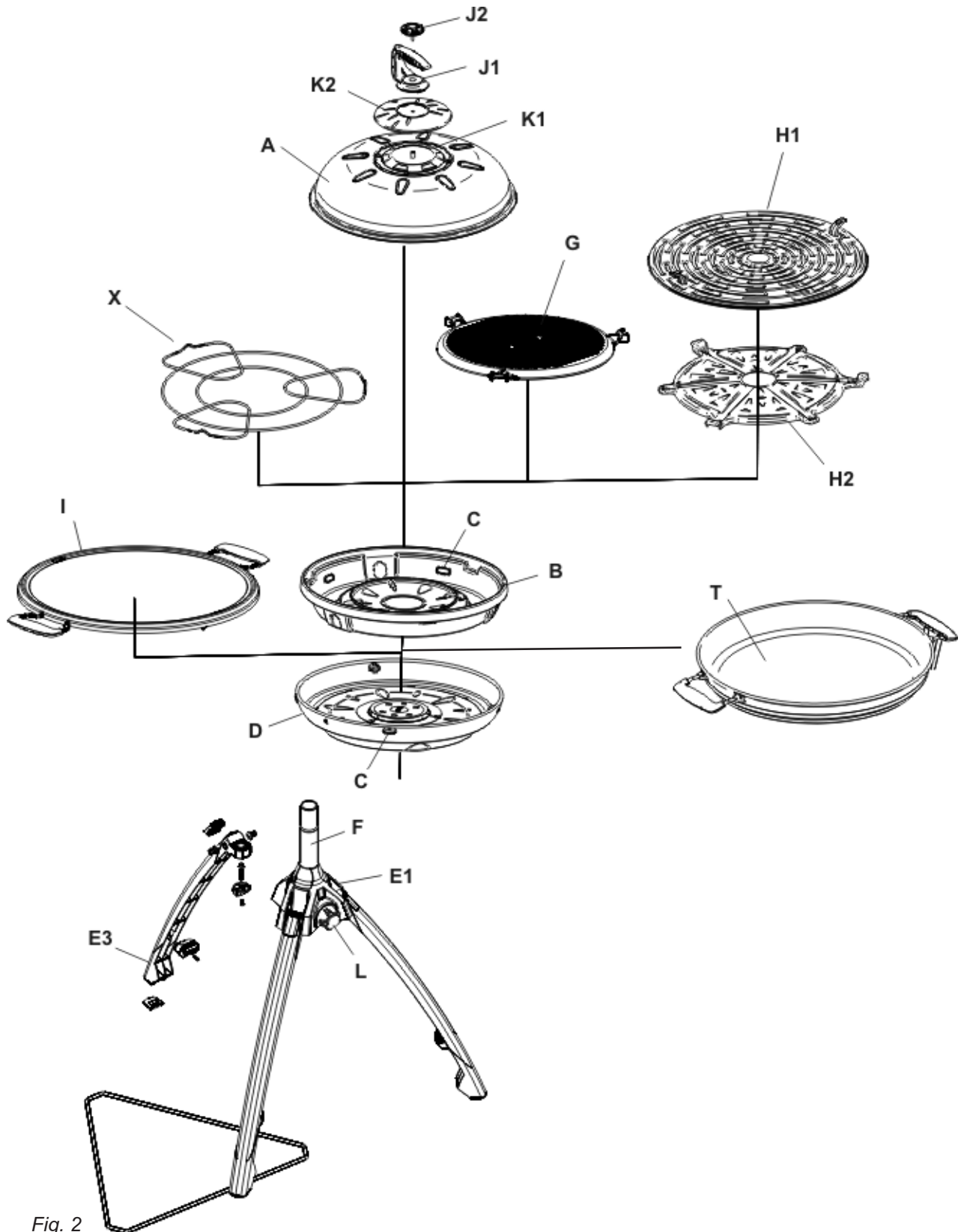


Fig. 2

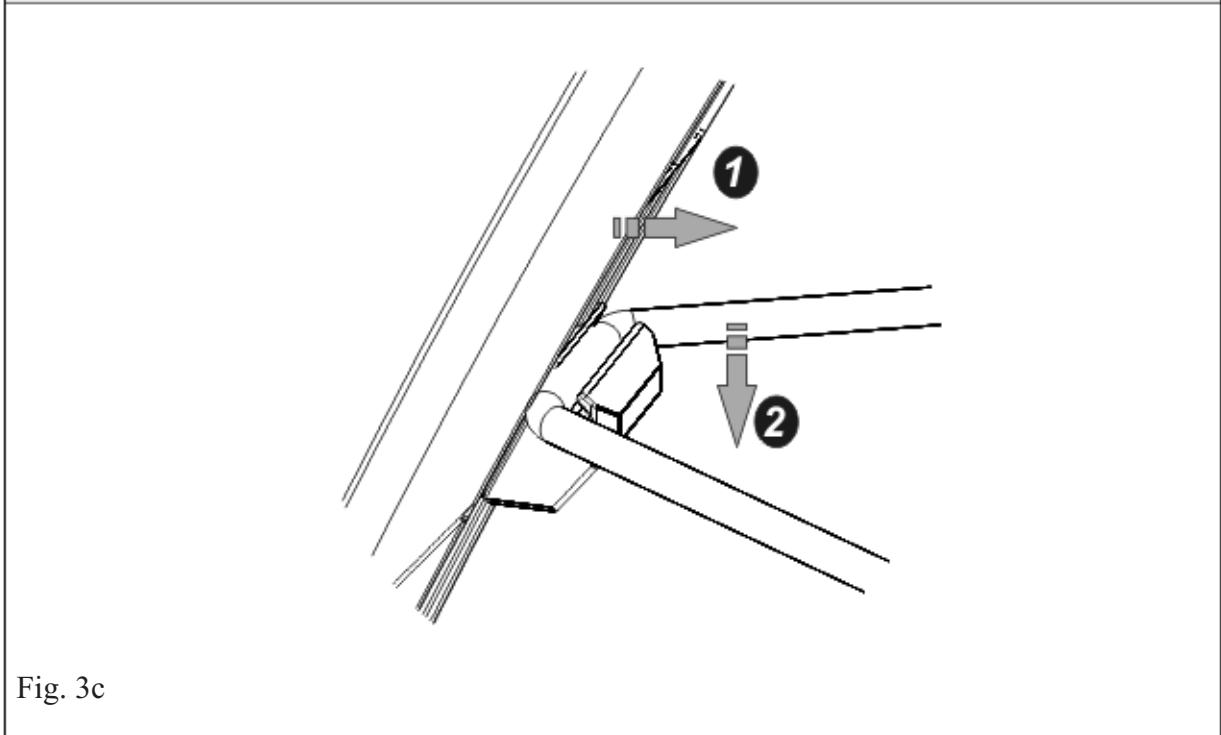
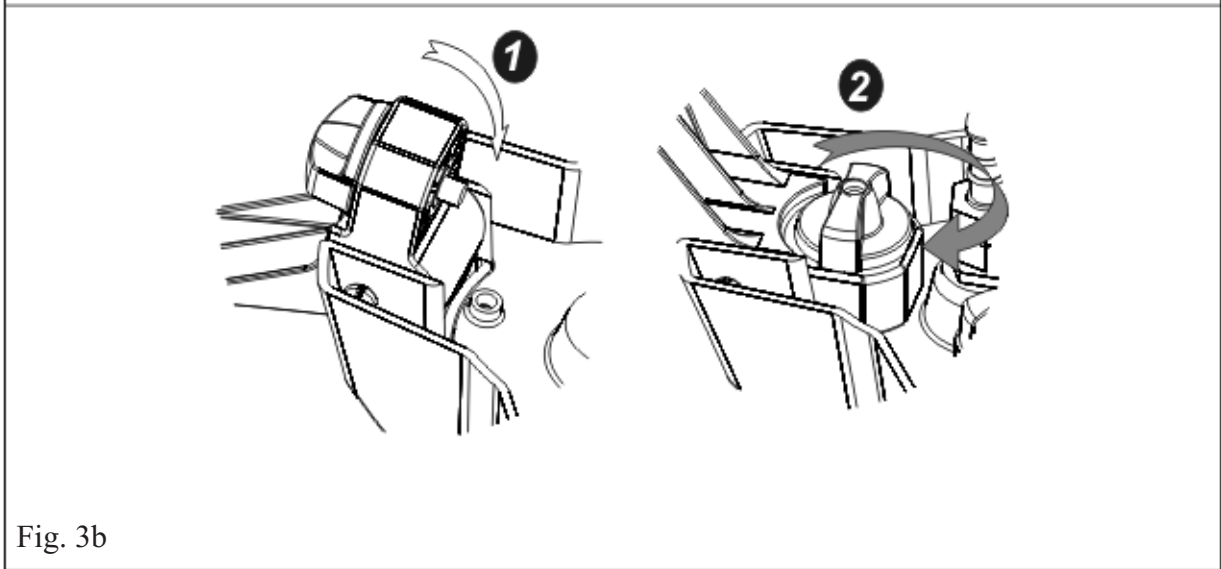
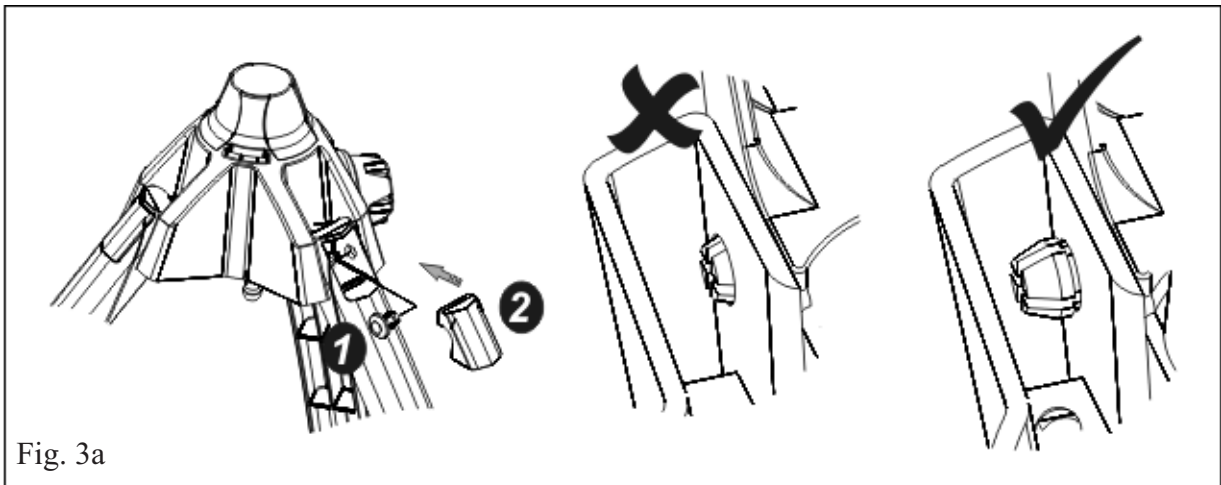
### PARTS LIST

A. BBQ Lid	J1. BBQ Lid Handle	R1. German Fitting
B. Fat Pan	J2. Handle Screw Cap	R2. Valve Tailpiece
C. Inspection Hole	K1. BBQ Lid Handle Bracket Inner	R3. Valve Tailpiece Denmark
D. Burner Pan	K2. BBQ Lid Handle Bracket Outer	T. Paella Pan
E1. Tripod housing	L. Control Knob	U. Fat Pan Locators
E2. Base Plate	M1. Base Plate Air Hole	V. Locator
E3. Leg	M2. Stem Air Hole	W. Vent Hole
F. Stem	N. Burner	X. Standard Pot Stand
G. Reversible non-stick Grill Plate	O. Valve	Y. Locking Screws
H1. BBQ Grid	P. Lock Nut	Z. Heat Shield
H2. BBQ Deflector Plate	Q. Jet	
I1. Skottel BBQ		
I2. Skottel Food Warmers (optional extra)		



## 6. Assembly Instructions

- **Note:** The hose and regulator are not supplied. For details contact your local stockist.
- Before use it is necessary to assemble the legs. (Please refer to figures 3)
  1. Ensure that the locking pins are securely fitted. (These may have been pre-assembled in the factory) (Fig. 3a)
  2. Do not over tighten (Fig. 3b)
  3. Support the bracket when clipping the tripod support into position (Fig. 3c)
- Place the Tripod assembly onto its feet and locate the Burner Pan (D) onto the Stem (F) by inserting the Stem into the Burner inlet at the bottom of the Pan.





- **I 3B/P (30) and I 3+ (28-30/37) Appliance categories:** (DK, FI, NO, NL, SE, AT, DE, BE, ES, FR, IE, IT, PT, GB, CH)  
Fit the Valve Tailpiece (R2) onto the Valve (O) (Fig.4a) by screwing it on in an anti-clockwise direction. Push an 8mm inside diameter Hose onto the Valve Tailpiece (R2) until it is properly seated (See Fig.4a). 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.
- **Note:** For Denmark fit Valve Tailpiece (R3). (Fig.4b)
- **I 3B/P (50) Appliance category:** (AT, DE)  
Screw a Hose with the correct threaded fittings on each end, onto the left hand ¼" BSP thread of the Valve (O) (Fig.4c). Attach a suitable 50mbar low-pressure regulator on the other end of the hose. The hose used must comply with DIN 4815 part 2 or equivalent.

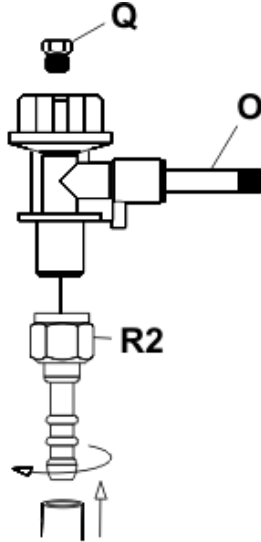


Fig. 4a

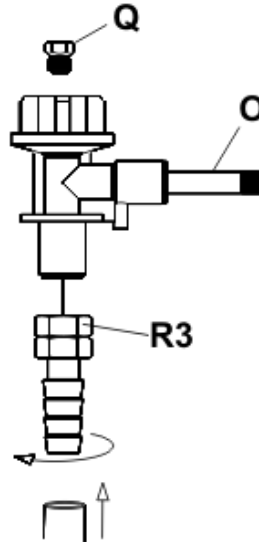


Fig. 4b

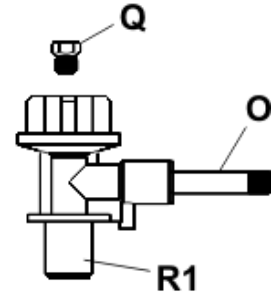


Fig. 4c

- 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 (L) clockwise to its stop position. (See Fig.8 a, b, c)
- 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 Handle (J1) 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 (J2) 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.**
- 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.

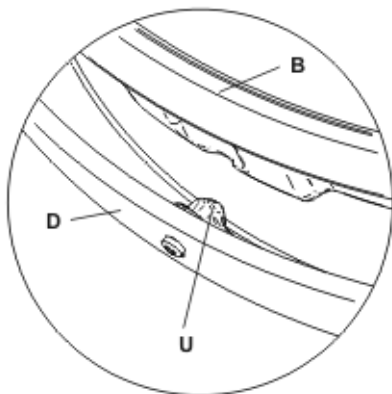


Fig. 5

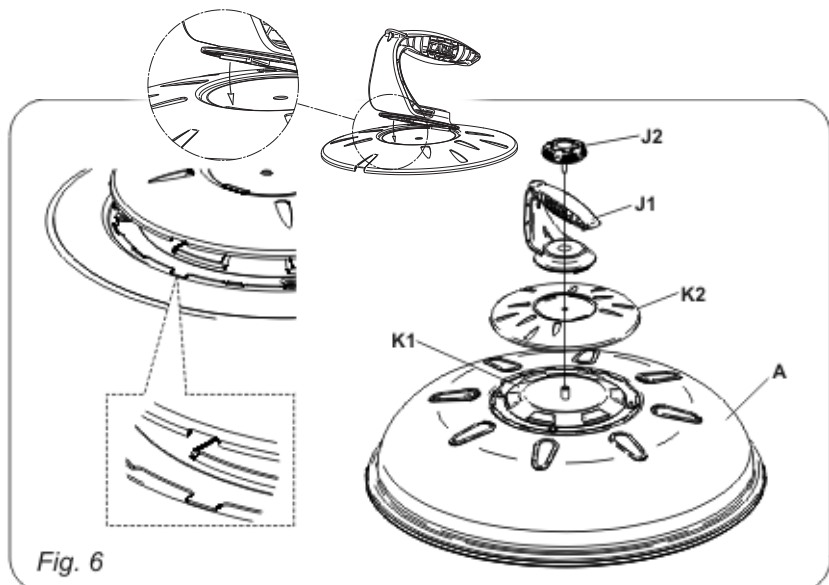


Fig. 6

## 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. The 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 (L) 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

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

### Skottel BBQ. (8200)

- 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 Eazi Chef Skottel BBQ is now ready for use.**
- Cooking temperatures are easily adjusted to suit your own requirements by turning the Control Knob (L) 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. (8210)

- 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). Also ensure that the Inspection Holes (C) on Fat Pan line up with Inspection Holes on Burner Pan. 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 Eazi Chef BBQ is now ready for use.**

### Non-Stick Reversible Grill. (8220)

- 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). Also ensure that the Inspection Holes (C) on Fat Pan line up with Inspection Holes on Burner Pan. 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 Eazi 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. (8260)

- 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).

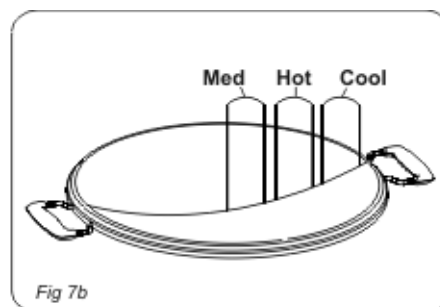
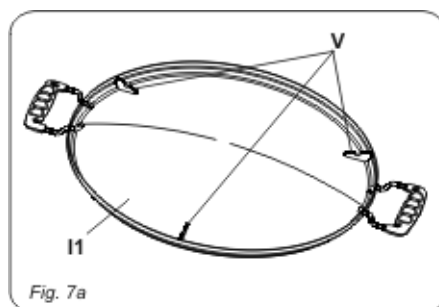
**Your Eazi Chef Paella is now ready for use.**

### 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 chromed Wire 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. When handling the BBQ Lid it is recommended to use the supplied glove for the handle as this becomes hot during use. **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 Base plate air holes (M1) for insects such as spiders, which could affect gas flow. If there is any evidence of insects / nests, the Base Plate must be removed and any foreign material cleaned out. After checking, re-fit all components into the prescribed position.
- Use this appliance only on a firm level surface.

### General

- The Control valve is closed by rotating clockwise up to its stop position and opened by anti-clockwise rotation.
- Adjust the flame intensity to the desired level by turning the Control knob (L) clockwise to decrease the flame and anti-clockwise to increase it (See Fig.8b & c).
- 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, apart from being an unsafe practice to move the appliance whilst lit it 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 (L) fully clockwise.

### Lighting up using a match or BBQ lighter (See Fig. 8b and 8c)

- To light the appliance, light a match or barbecue lighter. Open up the Control valve slightly (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.8c)

Fig. 8a

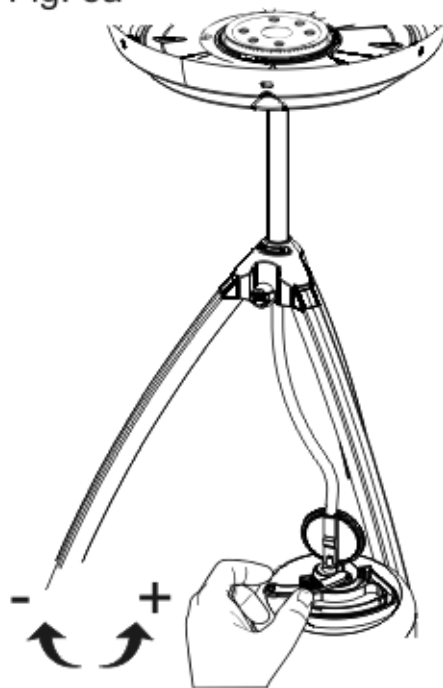


Fig. 8b

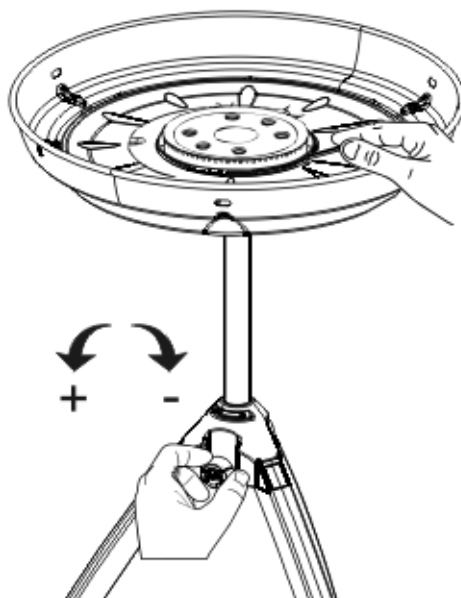
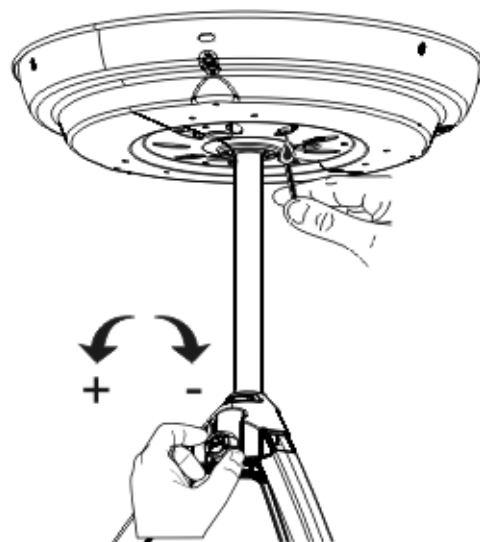


Fig. 8c



## 10. General Maintenance

- This appliance does not require scheduled maintenance.

### Replacing a Blocked Jet:

- Your Eazi Chef is fitted with a specific size jet (Q) to regulate the correct amount of gas.
- Should the hole in the Jet (Q) become blocked, this may result in a small flame or no flame at all. Do not attempt to clean the Jet (Q) with a pin or other such device as this may damage the orifice, which could make the appliance unsafe.
- To replace the Jet (Q): Unscrew the fitting connected to the inlet of the valve (O) before unscrewing the Valve Locknut
- 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. The Valve Locknut also unscrews in a clockwise direction.
- Remove the Base Plate (E2) by unscrewing the four self tapping screws fixing it to the Tripod housing (E1) and subsequently remove the Valve (O) from the Housing simply by sliding it out.
- The Jet (Q) will now be accessible at the top of the Valve (O).
- Unscrew the Jet (Q) from the Valve (O) using a suitable spanner.
- 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.
- Re-fit the valve and baseplate in the reverse order of assembly. When re-fitting the valve, ensure that the valve spindle aligns with slot in the Tripod housing.

- 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.

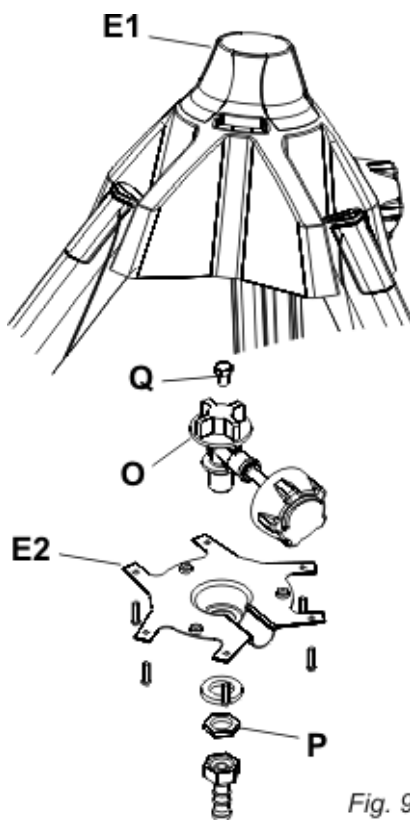


Fig. 9

## 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 (11) 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 Wire 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

- Always allow the unit to cool down before packing any part into its bag.
- Your CADAC Eazi 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 Eazi 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
    - Wire 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 Eazi 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.
- 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 Eazi 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
Jet No. 85H	7965-5		

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