



CARRI CHEF 50

MODEL No: 8910

28/50mbar



USER INSTRUCTIONS

EN DE DK ES FR IT NL NO PL SE SI FI TR

Explanation of Symbols



Recycling packaging material. Place the packaging material in the appropriate recycling waste bins wherever possible.

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. Safety information

These instructions are for your safety and to help you avoid risk of injury and/or damage. All warranties will become void if you do not follow these instructions.

- This appliance complies to BS EN 498, BS EN 484.
- Gas appliances require ventilation for efficient performance and to ensure the safety of users and other persons in close proximity, do not use the appliance in an unventilated area. It is intended for outdoor use only.
- Ensure that the appliance is used in a well-ventilated area.
- **WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.**
- Read these instructions carefully before using the appliance.
- **FOR OUTDOOR USE ONLY!**

Assembly and use

- Do not use the appliance if it has damaged or worn seals.
- Do not use an appliance that is leaking, damaged or which does not operate properly.
- Handle the appliance with care, do not drop it.
- Always operate the appliance on a firm level surface.
- Ensure that the assembled product is stable and does not rock.
- This appliance is not suitable for installation or connection to a reticulated gas supply.
- This appliance must be kept away from flammable materials during use. Minimum safe distances are: Above the appliance 120cm. At the rear and sides 60cm. (fig 1)
- When using a pot, the minimum recommended pot size is 225mm and maximum recommended size is 450mm.
- Do not use any cooking surface or pot that is larger than the recommended size. Our cooking surfaces have been specifically designed to allow gas combustion to escape and the closure of this space could affect the performance of this appliance.
- Do not modify this appliance, any modification may be dangerous. Do not use it for anything for which it has not been designed.
- Do not move the appliance during use.
- Never leave the appliance unattended when lit.
- During use, parts of the appliance will become hot (particularly the burner). Avoid touching hot parts with bare hands. The use of gloves is recommended.
- Ensure that the pot stand / cooking surfaces are properly located when using the appliance.

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 twist or pinch the hose.
- The hose length should be no less than 0.8m and shall not exceed 1.5m. Replace when the hose is damaged or shows signs of brittleness or cracks.

Gas Container

- Gas is supplied to the unit via a hose and regulator. The hose and regulator can be connected to a gas cylinder or a Power Pak which is a unit that takes two or more gas cartridges.
- IT COULD BE HAZARDOUS TO ATTEMPT TO FIT OTHER TYPES OF GAS CYLINDERS OR GAS CARTRIDGES (USED IN CONJUNCTION WITH THE POWER PAK).
- This appliance must only be used with an approved hose and regulator.
- Only to be used with a gas cylinder that does not exceed 500mm in height (not including the regulator) and 400mm in width.
- 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 containers 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 conditions.
- Do not try to remove the gas container whilst the appliance is in operation.
- The gas container must be disconnected from the appliance after use or when in storage.

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 repair agent.

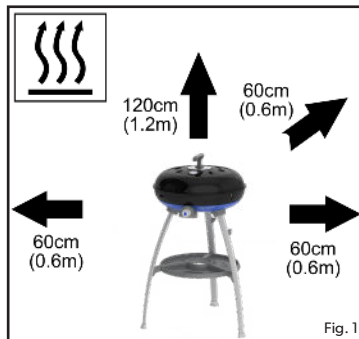


Fig. 1

Leaks

- If there is a gas leak on your appliance (smell of gas), immediately turn off the gas supply by turning the control knob clockwise to the "OFF" position and take it into a flame free location where the gas leak may be detected and stopped. If you wish to check for gas leaks on your appliance, do it outside. Do not try to detect gas leaks using a flame; use soapy water.
- Check for leaks on the tailpiece by the valve and on the cylinder regulator fitting with gas open on the cylinder but not open or switched on by the appliance control knob.

How to check the appliance is connected to the gas supply in a sound fashion

- It is important that all gas connections have been correctly connected to prevent any gas leaks.
- The correct way is to smear the joint, i.e. where the gas container connects to the appliance, with soapy water. Turn the appliance control knob slightly anti-clockwise to turn the gas on. If bubbles form, then there is a gas leak. Immediately turn the gas off and disconnect the gas supply from the appliance. Check that all the connections are properly fitted. Check that the seal is in place and in good condition before connecting the gas supply. Re-check with soapy water after refitting the gas supply.
- If a gas leak persists, return the product to your local dealer for inspection/repair.

Country of Use	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK & SI		PL	BE, CY, DK, EE, FR, FI, HU, IT, LT, NL, NO, SE, SI, SK, RO, HR, TR, BG, IS, LU, MT, & ZA	AT, CH, DE, SK & RU
Appliance Catagories	I ₃ +(28-30/37)		I _{3B} /P (37)	I _{3B} /P (30)	I _{3B} /P (50)
Allowable gasses	Butane	Propane	Butane, Propane or their mixture		
Gas Pressure	28-30mbar	37mbar	37mbar	28-30mbar	50mbar
Jet Number	0.92				0.82
Nominal Usage	270g/hr		313g/hr	270g/hr	270g/hr
Gross nom. heat input	3.7kW		4.3kW	3.7kW	3.7kW
Gas Supply Sources	An approved hose and regulator connected to a refillable gas container not exceeding 9kg and complying with local regulation in force.				

Country Name and Abbreviations				
AE = United Arab Emirates	AL = Albania	AT = Austria	BE = Belgium	CH = Switzerland
CZ = Czech Republic	DE = Germany	DK = Denmark	ES = Spain	FI = Finland
FR = France	GB = United Kingdom	GR = Greece	HR = Croatia	IT = Italy
JP = Japan	KR = Korea	NL = Netherlands	NO = Norway	PL = Poland
PT = Portugal	RO = Romania	RU = Russia	RS = Serbia	SI = Slovenia
SK = Slovakia	SE = Sweden	TR = Turkey	ZA = South Africa	

I 3B/P (30), I 3+ (28-30/37) and I 3B/P (37), Appliance categories: (DK, FI, NO, NL, SE, AT, DE, BE, ES, FR, IE, IT, PT, GB, CH)

Push an approved hose onto the valve tailpiece until it is properly seated. On the other end, attach a suitable low pressure regulator. I3B/P(30) : 30mbar Butane configurations regulator or 30mbar Propane configurations regulator or 30mbar butane/propane mixture configuration regulator.

I3B/P(37) : 37mbar Butane configurations regulator or 37mbar Propane configurations regulator or 37mbar butane/propane mixture configuration regulator.

I3+(28-30/37) : 30mbar Butane configurations regulator or 37mbar Propane configurations regulator.

Again making sure that the hose is properly seated. The type of hose used shall comply with the relevant EN standard and locate requirement.

I 3B/P (50) Appliance category: (AT, DE, CH, SK, RU)

I3B/P(50) : 50mbar Butane configurations regulator or 50mbar Propane configurations regulator or 50mbar butane/propane mixture configurations regulator.

Screw a hose with the correct threaded fittings on each end, onto the left hand 1/4" BSP thread of the valve. Attach a suitable 50mbar low-pressure regulator on the end of the hose. The hose assembly used must comply with DIN 4815 part 2 or equivalent.

2. Fitting and Changing the Gas Supply

Connecting the gas supply

- Before connecting the appliance to a gas supply, ensure that the rubber seal on the regulator is in position and in good condition.
- Before connecting the hose and regulator to the appliance, check that the appliance control knob is in the "OFF" position.
- Carry out this check each time you fit the appliance to a gas cylinder.
- Blow out any dust from the gas supply opening to prevent possible blockage of the jet.
- **NOTE!** When installing the tailpiece, ensure it is held straight while tightening the tailpiece nut, in order to prevent a possible gas leak. Tighten with a suitable spanner or hand wheel (Fig. 2a).
- Fit an approved hose and regulator to the appliance.
- Ensure that the gas supply (gas cylinder/gas cartridge) is fitted in a well-ventilated location away from any source of ignition, such as naked flames and away from other people.
- Do not twist or pinch the hose. Ensure that it is routed away from the stove body so as to prevent deterioration / damage to the hose caused by heat.
- Make sure that the gas cylinder is kept upright at all times, connect to the cylinder by screwing on hand tight until fully engaged.
- 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 cannot rectify the gas leak do not use the appliance. If you are in doubt, contact your nearest stockist.

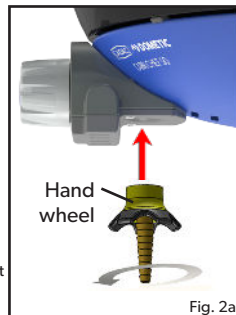


Fig. 2a

Disconnecting and changing the gas supply

- After use, turn the appliance control knob to the "OFF" position and close the gas supply.
- When you need to replace your empty cylinder, make sure that the gas is closed at the cylinder valve.
- Do not smoke while changing the cylinder.
- Remove the regulator from the empty cylinder.
- Attach the regulator to the full cylinder, refer to the instructions above on how to connect the gas supply.
- Apply the same care and checking procedures as if fitting a new gas cylinder.

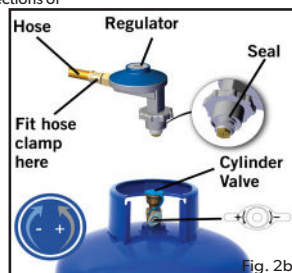


Fig. 2b

How to check if your gas cylinder is empty

- The easiest way to check if you are low on gas is by picking up your gas cylinder.
- If you think your gas cylinder is feeling a little lighter than you'd like, weighing the bottle is a great way to see how much gas is left. Most cylinders will have the empty weight stamped on either the neck or foot ring, and if the weight indicated on the stamp and the weight of your cylinder are the same, you're out of gas. You can then approximate the amount of gas you have left by the difference in weight.

3. Operating the Appliance

Assembly and use

- The appliance is designed to be portable, therefore the legs and the utility tray are easily removable and dis-assemble for the ease of transport and use.
- User assembly / dis-assembly is limited to the fitment of the legs, utility tray and the installation / removal of cooking surfaces.
- 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 utility tray as it also plays an important role in ensuring the overall sturdiness of the appliance.
- 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 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.
- When operating this appliance, please take care to ensure that all parts are in good working order and that you have checked for any gas leaks before lighting the appliance with every use.
- Cooking surfaces can simply be placed and are ready to use. No assembly required.
- **PLEASE NOTE:** Please ensure all protective packaging and plastic are removed from the appliance before use.
- The appliance is designed for use with cooking vessels of not less than 225mm diameter and not greater than 450mm in diameter.

Precautions to observe before lighting.

- Use this appliance only on a firm level surface.
- After prolonged storage, inspect the appliance for any insects and webs, which may affect gas flow.

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 the appliance using the piezo

- To light up the appliance using the piezo igniter, push and turn the control knob in an anticlockwise direction until you hear a click. If the gas does not ignite on the first spark, turn the control knob back to its "OFF" position. Try again, by pushing and turning the control knob anti-clockwise until you hear a click. If the gas has not ignited in the first two to three seconds you should close the control valve by turning the control knob back to its "OFF" position.
- Wait approximately thirty seconds to let any accumulated gas within the burner escape. Repeat the above process if necessary until the flame ignites. The flame should normally light up within the first one to 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, it is recommended that this be done by sticking a 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 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 press the control knob in just enough to move out of the lock mechanism. While holding the control 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 pressed in and it can be rotated freely to the desired flame setting.
- 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.
- The flame may be observed through the inspection hole provided for this purpose on the side of the fat pan.
- After use, first close the control valve on the gas cylinder (if applicable). When the flame has gone out, close the control valve on the device.
- Do not move the appliance when in use. It is unsafe practice to move the appliance whilst lit and may cause flaring.
- When not in use remove the gas cartridge

Cooking tips:

A feature of the Skottel BBQ is that it offers various heat zones (See Fig.5). 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.

NOTE! If the appliance is used in windy conditions, the dome must be used as a wind shield, and placed in position (as shown in fig. 6).

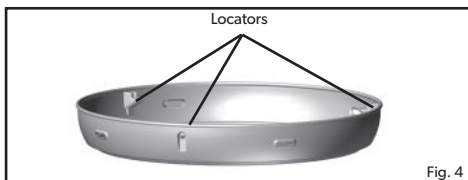


Fig. 4

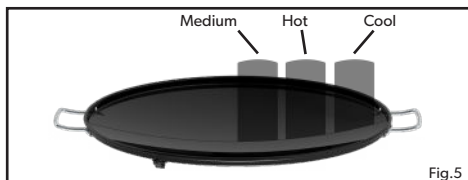


Fig.5

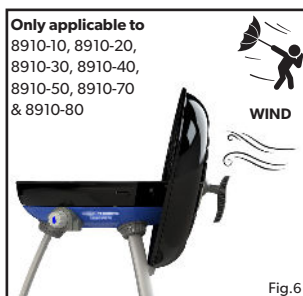


Fig.6



Fig. 3

4. Component List (all models)

	A	B	C	D	E	F	G	H	I	J
8910-10	*	*						*		
8910-11		*						*		
8910-20	*						*	*		
8910-21							*	*		
8910-30	*	*					*	*		
8910-31	*	*					*	*	*	
8910-32	*	*					*	*		*
8910-40	*			*			*	*		
8910-50	*					*	*	*		
8910-51						*		*		
8910-52						*	*	*		
8910-60	*			*				*		
8910-70	*		*				*	*		
8910-80	*				*			*		
8910-81	*				*			*		*
8910-82	*			*	*			*		
8910-90			*				*	*		



The following surfaces are also sold separately. Check with your local stockist to see what accessories are available in your region.



Dome



Skottel



BBQ 2 Plancha 50
(for frying/grilling)



Paella Pan 50
(used for Paella/frying)



Chef Pan 50
(used for frying)



BBQ Grid
(used for grilling)



Grill 2 Braai 50
(used for Frying/grilling)



Pizza Stone Pro 50
(used for Pizza baking)



Roast Pan
(used for preparing roasts)
Use in combination with the Pot
Stand and Dome



Soft Soak 50
(for easier cleaning)

5. GreenGrill Cooking Options

GreenGrill Cooking

Most of the cooking surfaces have our GreenGrill coating. This ceramic coating is completely PFOA-free; it contains no toxic substances, and guarantees healthier cooking!

PREPARATION & USE

- 'Seasoning': before using the cooking surface for the first time, you can season it to give the cooking surface a thin protective layer that prevents food from sticking. It is not required but we do recommend it. It's very easy: lightly rub cooking oil on the surface and then place over medium heat for 2 - 3 minutes. When it cools, wash the cooking surface with soapy water before use and grease it lightly with some oil (cooking oil of your choice, e.g. sunflower oil).
It's ready to go!
- Note: GreenGrill coating conducts heat better than products with a regular (PTFE) non-stick coating. We therefore recommend using only 75% of the power of what you are used to.
- Never leave the cooking surface on the heat source without oil. Apply a thin layer of oil with a kitchen paper towel or a brush before placing the cooking surface on the heat source. Make sure you have oiled all parts, so with e.g. a BBQ grid include the raised edges as well.
- We recommend frying in sunflower oil or Rapeseed Oil because of the high burning point. Olive oil can have a relatively low burning point, which can cause the ingredients to stick to the pan or burn. We therefore do not recommend using olive oil.
- Tip: bring meat or fish to room temperature before frying. This will prevent sticking to the cooking surface.
- Always use silicone and/or wooden utensils so that the GreenGrill coating is not damaged. Never use metal utensils as this can damage the coating.

CLEANING

- Let the cooking surface cool down before cleaning. Extreme temperature changes can cause deformation of the cooking surface.
- The GreenGrill coating is 'Easy Clean'. Warm soapy water with a soft sponge is sufficient for cleaning the cooking surfaces with GreenGrill coating. Avoid scouring pads or steel wool.
- If the cooking surface has food particles remaining from a previous use they can adhere to the coating, which can lead to brown spots. In these places, ingredients can stick to the cooking surface because the coating is no longer reached. Make sure that these spots are properly removed before use.
- For stubborn stains or residues, you can try the 'vinegar method' for the paella pan or chef pan: pour a layer of vinegar into the pan and heat the pan slightly. The vinegar does not have to boil and should certainly not evaporate completely. Pour the vinegar out of the pan, clean the pan with soapy water and the pan is as good as new. Note: heating vinegar can give off an unpleasant smell.
- The CADAC | DOMETIC Soft Soak (sold separately) is the ideal companion product to facilitate overnight soaking. When using the Soft Soak, we recommend placing the cooking surface face down which allows for maximum soaking and also uses less water.
- Any stubborn stains that remain after soaking, can be loosened and brushed away using the CADAC | DOMETIC Soft Soak Brush (sold separately).
- Dry with a soft cloth and you're done!



Soft Soak Brush

MAINTENANCE

- We recommend to add a little oil to the cooking surface after cleaning and spread it with kitchen paper. The oil seals the surface from the outside air and moisture. It also ensures that the food does not burn into the surface.
- Place the cooking surface in a plastic bag before you put it into its storage bag so you are ensured the storage bag remains clean and oil free.
- The storage bag prevents damage to the GreenGrill coating and your product.

Cooking Options

- These are the available cooking options. (Use windshields in case of windy conditions)

Grilling: This cooking option is ideal for fat-free grilling of chicken, sausages, chops, kebabs, fish or vegetables. For this type of cooking, use the grill plate.

Caution: Please note that when cooking fatty meats some fat will splatter onto the unit which may cause flare-ups. Please use caution when handling such meats. The cooking temperatures are easily adjusted to suit your own requirements by turning the control knob to regulate the degree of heat.

Frying: This option is ideal for stir-fries, fish, breakfast, pancakes, prawns, paella and vegetables. For this type of cooking, use the flat grill. Please note that being a shallow pan, it is not suitable for deep-frying. The easy clean surface encourages the minimum use of fat for healthy cooking.

Boiling: For this type of cooking, place the pot stand in its locator grooves ensuring that it is properly seated. Place a suitable pot (not less than 225mm diameter and not more than 450mm diameter). One liter of water will boil in approximately 6 minutes depending on the conditions, size of pot used, etc. Use windshields/dome in case of windy conditions

Note: When using small sized pots do not attempt to use pots with plastic handles as these can get extremely hot.

Paella: This cooking option is ideal for preparing paellas, risottos, pasta dishes, traditional breakfasts etc. The Paella Pan is made from a high quality pressed aluminium which allows for excellent heat distribution and retention.

Pizza baking: This cooking option is ideal for preparing pizzas, flat breads etc. The pizza stone is 12mm thick that can withstand temperatures up to 300°C and includes a base pan. The dome needs to be used in order to create the baking effect.

6. 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 exterior surfaces.
- The grill plate is coated with a tough durable ceramic 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 ceramic 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/flat 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 cooking surface with a light wipe of oil.
- Do not use any high-pressure steam equipment or a water jet to clean the appliance.
- Note: For stubborn stains, oven cleaner may be used.

7. Storage

- Always allow the unit to cool down and be cleaned before storing.
- Turn off the gas supply to the appliance, disconnect and remove the gas supply from the appliance.
- Never store an appliance with the gas supply connected, this is an unsafe practice.
- Store the appliance and gas supply in a well-ventilated area away from combustible material. Storage of cylinders should preferably be outdoors and must NOT be in a basement.

8. Maintenance & troubleshooting

Maintenance

- If you clean and maintain your appliance on a regular basis, the life of your appliance will extend and the possibility of problems will decrease.
- We recommend the service of your appliance to be every twelve (12) months by a service agent to ensure continued efficient operation.
- This appliance must only be serviced by an authorized person.
- Check your gas hose and connections regularly for any signs of leaks and every time the gas cylinder is re-filled or fitted to the appliance with every use.

Troubleshooting

In the case of a spattering flame or jet blockage:

- Clean your burner ports in case of an over spill.
- We recommend to clean or replace the jets every six (6) months to ensure continued efficient operation of your appliance.
- 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 and check and thoroughly clean out any foreign matter which may have gathered in the 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 store. Do not attempt to clean the jet mechanically.

Replacing a blocked jet:

- Your Carri Chef 50 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, which could make the appliance unsafe.
- To replace the jet: Remove the three screws from the heat shield plate (Fig. 8). Remove the heat shield plate (Fig. 9), taking care not to damage the piezo electrode. The jet can now be removed using a suitable spanner (Fig. 10). Do not use pliers on the jet as this may damage the jet, making it unusable or impossible to remove. Screw the new jet into the valve. Do not over-tighten as this may damage the jet.
- Reverse the above procedure to re-assemble the unit.

Replacing the Hose:

- The fitting of a hose is described in Section 2.



Fig. 7

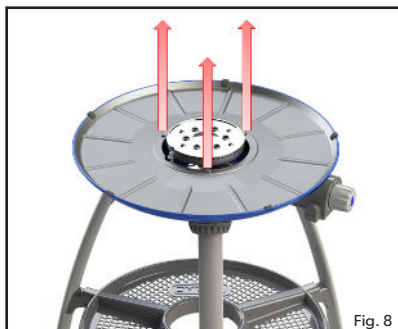


Fig. 8

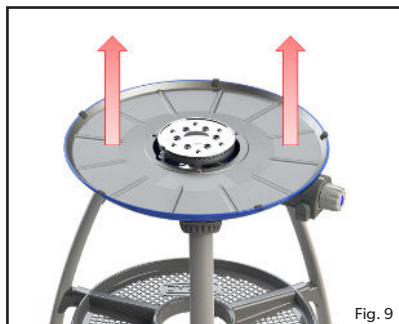


Fig. 9



Fig. 10

9. Spares & Accessories

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

Spares

Item	Spare No.	Item	Spare No.	Item	Spare No.
	8910-SP003		8910-SP016		Right Leg 8910-SP026
	8910-SP004		8910-SP017		8910-SP030
	8910-SP005		8910-SP018		8910-SP039
	8910-SP006		Piezo electrode & wire 8910-SP019		8910-SP040

Item	Spare No.	Item	Spare No.	Item	Spare No.
	8910-SP011		8910-SP020		8910-SP041
	8910-SP012 (30mbar) 8910-SP027 (50mbar)		Front Leg 8910-SP021		8910-SP047
	8910-SP013		8910-SP022		8910-SP048 (30mbar) 8910-SP049 (50mbar)
	8910-SP015		Left Leg 8910-SP025		Jet 0.92 (28/30/37mbar) 8910-SP001 Jet 0.82 (50mbar) 8910-SP002
	Valve (28/30mbar) 8910-SP014 8910-SP014-V2 Valve (50mbar) 8910-SP029 8910-SP029-V2				

Accessories

Item	Spare No.	Item	Spare No.	Item	Spare No.
	8910-100		8910-101		8910-102
	8910-103		8910-105		8910-108
	98436		8910-900		5760
	8631		346-10		370-EU 370-UK
	98326				

10. Warranty

CADAC Europe BV hereby warrants to the ORIGINAL PURCHASER of this appliance for 2 years, that it will be free of defects in material and workmanship from the date of purchase as follows:

Valves:	2 Years
Plastic parts:	No Warranty
Enamel parts:	2 Years
Burners:	1 Year

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

CADAC Europe BV 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 Europe BV**'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. If **CADAC Europe BV** confirms the defect and approves the claim, **CADAC Europe BV** will elect to replace such parts without charge. **CADAC Europe BV** 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 Europe BV 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 Europe BV 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 Europe BV**.

This Warranty applies only to products sold at retail.

To enjoy and ensure longevity of your product, please refer to the cleaning and maintenance section of the user manual.

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