

CAUTION

All cleaning and maintenance should be carried out when the pizza oven is cool and with the fuel supply turned OFF at the gas cylinder.

TO CHECK FOR LEAKS

If you smell gas: (In the event of gas leakage found).

Turn off the gas supply at the gas cylinder valve.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy water onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use. Retest after fixing the fault.

Turn off the gas supply at the gas container after use.

If leakage is detected again and cannot be rectified. Do not attempt to cure leakage but consult your gas dealer.

STORAGE

Store the Char Grill out of direct sunlight and indoors where possible and when storing for extended periods of time, storage is only permissible if the cylinder is disconnected and removed from the Char Grill. The Char Grill should not be exposed to harsh weather conditions such as snow, heavy rain and strong winds. It should be stored in its original packaging and stored in a dry dust free environment.

Wait for the Char Grill to cool completely before moving.

PIZZA BAKING STONE

1. DO NOT use the stone over an open flame.

2. Avoid extreme temperature change to the stone. DO NOT place frozen foods on a hot stone.

3. The stone is fragile and can break if bumped or dropped.

4. The stone is very hot during use and stays hot for a long time after use.

5. DO NOT cool the stone with water when the stone is hot.

6. After cleaning the stone with water, please dry the stone before use. This can be done in a conventional oven at 60°C (140°F) for 2 hours.

CARE

Apart from cleaning, your gas Char Grill is a fairly low maintenance item. A couple of things are worth looking at through. Remember to turn off and disconnect the gas before any maintenance is carried out.

1. If your gas pizza oven uses a flexible hose to connect to the gas, check the rubber O-ring on the regulator end of the hose assembly at least once a year. If it appears worn or cracked, have it replaced.

2. If you use a portable LPG gas cylinder, you will need to have the cylinder serviced or replaced every five years. The date of the last service should be stamped on the neck of the bottle.

3. A rain cover is also recommended to cover your gas Char Grill and maintain and protect from all weather conditions.

MAINTENANCE

1. Keeping appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

2. Not obstructing the flow of combustion and ventilation air.

3. Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.

4. Cleaning appliance, including special surfaces, with recommended cleaning agents if necessary.

5. Checking and cleaning burner tubes for insects and insect nests. A clogged tube can lead to a fire beneath the appliance.

Your Char Grill will look better and last longer if you keep it clean.

If instructions or parts are missing contact www.oliverscraft.co for assistance.

Warranty & Returns OPENING HOURS

Mon - Fri: 8am - 5pm

Closed On Public Holidays

27 Proton Cres, Triangle Farm, Cape Town, 7530

CG-SA0102 Char Grill Manual & Safety Instructions



PEOPLE WHO READ LIVE LONGER

WARNING NOTES

The Char Grill is a really hot device reaching really high temperatures (1472 °F / 800°C). As a high-temperature griller, you have to master the grill and the grill process well. That's why we've put together important information for you on how to use the Char Grill safely. Please read this carefully, as failure to comply with the hazard warnings and precautions listed here could result in serious or even fatal injury or property damage from fire or explosion.

The primary air intake adjuster is factory-set and cannot be fully closed by the user (as required by test method 8.6(b)). A SANS 1237-approved regulator with an outlet pressure of 2.8 kPa.

IF YOU SMELL GAS

- Shut off gas to the appliance.
- Extinguish any open flame.
- If odor continues, keep away from the appliance and immediately call your fire department.

DANGER

! Never operate this appliance unattended.

! Never operate this appliance within 24 " / 60cm of any structure, combustible material or other gas cylinder.

! Never operate this appliance within 30 " / 75 cm of any flammable liquid.

! Never allow oil or grease to get hotter than 400 °F / 200 °C. If the temperature exceeds 400 °F / 200 °C or if oil begins to smoke, immediately turn the burner or gas supply OFF.

! Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115 °F / 45 °C or less.

! If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

GENERAL DANGERS

- ! Liquid gas is highly flammable and highly explosive.
- ! If the concentration of gas is too high, asphyxiation due to lack of oxygen can result.
- ! Liquid gas weighs more than air and can accumulate in depressions or if it escapes uncontrolled, can lead to gas concentrations that present a health risk in small, poorly ventilated yards. This Char Grill is, therefore, intended exclusively for outdoor use and for use in areas with adequate ventilation.
- ! You should make sure that liquid gas does not escape uncontrolled.
- ! Instructions of the manufacturer or provider of the gas cylinder that is being used must be followed.
- ! Follow the instructions relating to connection of the gas pressure regulator provided for the gas grill.
- ! Ensure that no ignition sources are located in the proximity of the grill when connecting the gas cylinder, especially open fires or lit cigarettes, candles, lamps etc. Electronic devices can also pose a risk in the event that gas escapes during connection.
- ! If the gas hose is porous or defective, the grill must not be put into operation.
- ! If your gas regulations has exceeded its expiration date, if required by national regulations and/or their applicability, or if porous or defective areas are present, it should be replaced.
- ! If you have not used your Char Grill gas grill for a long time, check for gas leaks prior to use.
- ! Never use an open flame to search for gas leaks.
- ! Do not use your Char Grill if there is a possibility of or in the event of a gas leak.
- ! Thoroughly clean your Char Grill at regular intervals in accordance with the Cleaning instructions.
- ! Liquid propane gas is not natural gas. Modification of the grill to use natural gas and any attempts to use natural gas with this liquid propane gas grill are dangerous and prohibited. Any attempts to do so will immediately void the warranty.
- ! A dented or rusty gas cylinder can be dangerous and should be tested by your gas supplier.
- ! Do not use gas cylinders with damaged valves.
- ! Gas cylinders that appear to be empty may still contain gas.
- ! These gas cylinders should be transported and stored accordingly.
- ! After use, turn off the gas supply on the gas cylinder.
- ! Do not carry out any modifications or alterations to your Char Grill.
- ! The Char Grill is not intended to be installed in or on a boat or recreational vehicle.
- ! Do not install this model of the grill in an integrated or slide-in construction. Failure to do so may cause fire or explosion, resulting in serious injury, death or property damage.

DURING OPERATION

- ! Take care when using your Char Grill gas grill. The grill gets hot when it is in use. Never leave the grill unattended, and do not move the grill when it is in use.
- ! In the event that uncontrolled flames shoot up, remove the food product from the flames until they die down.
- ! Whilst operating the grill, never touch the front, side or back of the grill chamber.
- ! Keep the gas supply hose away from any heated surfaces.
- ! This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- ! Keep the grilling area free of flammable gases and liquids, such as fuel, alcohol and other combustible materials.
- ! In the event that the burner extinguishes whilst the grill is in operation, close the valve on the gas cylinder. Wait five minutes before attempting to re-ignite your grill in accordance with the ignition instructions.
- ! Do not store spare or unconnected gas cylinders in the proximity of the grill.
- ! Do not leave the appliance unattended. Keep children and pets away from the Char Grill at all times.
- ! Do not place the gas hose in walkway areas. Make sure the gas hose is not exposed where it can be accidentally tripped over, tipping the gas supply cylinder.
- ! Do not use your Char Grill gas grill in heavily frequented areas.
- ! Never, under any circumstance, attempt to disassemble the gas regulator or other assembly parts of the gas supply while the grill is in use.
- ! Do not cover the burners for extended periods of time(>5 minutes), e.g. by placing the drip tray or pizza stone directly underneath the burners. Blocking the burners may cause blacklashing of the flames and can seriously damage the burners. In case that a backlash occurs, turn off the burners and gas supply immediately and contact the OLIVER'S CRAFT service team.
- ! The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate this appliance.
- ! Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
- ! Do not obstruct the flow of combustion or ventilation air.

RISK OF FIRE

- ! Flammable materials must not be present within an area of 24"/60 cm behind or to the side of the grill.
- ! Do not use charcoal, briquettes or other fuels in your Char Grill. Fire hazard!
- ! In the event that fats start to burn, turn off the gas supply on the gas cylinder and let the fats burn.Never attempt to extinguish burning fat with water, as this leads to explosions.
- ! Make sure that dry food, such as bread, do not start to burn.
- ! Do not put the grill cover or other flammable items on top of the grill. Fire hazard!
- ! Greater accumulations of fat should be avoided and optionally removed.
- ! When grilling meat with high fat put water into the drip tray and make sure to empty the drip tray frequently to prevent grease fires.
- ! In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.

STORAGE

- ! When the Char Grill is not in use, the tap on the liquid gas cylinder must be turned off.
- ! If the Char Grill is stored in your house, the liquid gas cylinder must be removed and stored in an adequately ventilated space outdoors.
- ! If the liquid gas cylinder is not removed from the Char Grill, the grill must be stored in an adequately ventilated space outdoors.
- ! Liquid gas cylinders must be stored in an adequately ventilated space outdoors that is not accessible to children. Liquid gas cylinders must not be stored in a building, garage or any enclosed area.
- ! This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- ! Read and follow all warnings and instructions before assembling and using the appliance.
- ! Follow all warnings and instructions when using the appliance.
- ! Keep this manual for future reference.

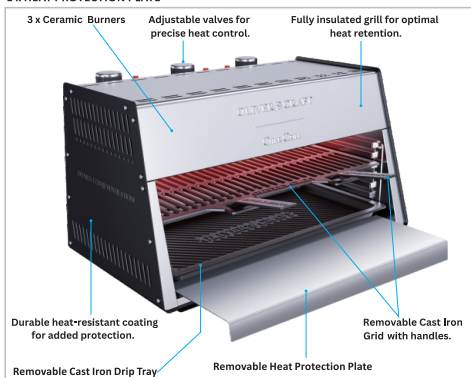
WELL PREPARED BEFORE YOU START USAGE

Your Char Grill is designed exclusively for grilling food. Your Char Grill is designed for use in private households and the quantities normally produced there.

WHAT YOU GET SCOPE OF DELIVERY

Your Char Grill comes with multiple parts, which are listed individually below. Before using your Char Grill for the first time, make sure that you have received all these parts.

- 1 x CHAR GRILL
- 1 x CAST IRON GRILL GRID
- 1 x CAST IRON DRIP TRAY
- 2 x CAST IRON HANDLE
- 1 x OUTDOOR COVER
- 1 x GAS HOSE WITH PRESSURE REGULATOR
- 1 x HEAT PROTECTION PLATE



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BEFORE FIRST USE

Clean all parts that come into contact with food, especially the cast iron grill and the grease trap.

PEOPLE WHO READ LIVE LONGER

GAS INSTRUCTIONS

WARNING

- ! We recommend that your LP cylinder be filled at an authorized LP gas dealer by a qualified attendant who fills the tank by weight. Improper filling is dangerous!
- ! Place dust cap on cylinder valve out-let whenever the cylinder is not in use.Only use the appropriate dust cap provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- ! Replacement LP tanks must match the regulator connection supplied with this Char Grill gas appliance.
- ! Never store a spare LP cylinder under or near Char Grill gas appliances.
- ! Never fill the tank beyond 80% full.Failure to follow these statements exactly may result in a fire causing death or serious injury.
- ! Only use Char Grill gas appliances outdoors in a well ventilated area. Do not use in a garage, building,breezeway or any other enclosed area.

IMPORTANT CYLINDER INFORMATION

- ! Your Char Grill is equipped for a cylinder supply system designed for vapor withdrawal.
- ! The proper filling methods for the filling of your cylinder are by weight or volume, as described in NFPA 58. Please make sure your filling station fills your LP cylinder by weight or volume. Ask your filling station to read purging and filling instructions on the LP cylinder before attempting to fill.

SAFE HANDLING TIPS FOR LIQUID PROPANE GAS CYLINDERS

- ! Liquid Propane (LP) gas is a petroleum product as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures.Under moderate pressure, inside a cylinder, LP gas is a liquid.
- ! As the pressure is released, the liquid readily vaporizes and becomes gas.
- ! LP gas has an odor similar to natural gas. You should be aware of this odor.
- ! LP gas is heavier than air. Leaking LP gas may collect in low areas and prevent dispersion.
- ! To fill, take the LP cylinder to a propane gas dealer or look up "gas-propane" in the phone book for other sources of LP gas.
- ! Air must be removed from a new LP cylinder before the initial filling. Your LP dealer is equipped to do this.
- ! The LP cylinder must be installed, transported, and stored in an upright position.
- ! LP cylinders should not be dropped or handled roughly.
- ! Never store or transport the LP cylinder where temperatures can reach 125°F/50°C(too hot to hold by hand)For example: Do not leave the LP cylinder in a car on a hot day.

Note: A refill will last about 20-25 hours of cooking time at normal use. You do not have to run out before you refill.

- ! Treat "empty" LP cylinders with the same care as when full. Even when the LP tank is empty of liquid,there still may be gas pressure in the cylinder. Al-ways close the cylinder valve before disconnecting.
- ! Do not use a damaged LP cylinder. A dented or rusty LP cylinder or a LP cylinder with a damaged valve may be hazardous and should be replaced with a new one immediately.
- ! The joint where the hose connects to the LP cylinder must be leak tested each time the LP cylinder is reconnected.For example, test each time the LP cylinder is refilled.
- ! Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, bugs, etc.

LIQUID PROPANE CYLINDER REQUIREMENTS

- ! Check to be sure that cylinders have a D.O.T.certification, and that they have been date tested within five years of use. Your LP gas supplier can do this for you.
- ! All LP tank supply systems must include a collar to protect the cylinder valve.
- ! The LP cylinder must be a 20-lb./11kg size approximately 18"/59 cm high and 12"/34cm in diameter.
- ! The cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S.Department of Transportation(D.O.T.) or the National Standard of Canada CAN/CSA-B339, Cylinders, Spheres and Tubes or Transportation of Dangerous Goods; and Com.mission, as applicable.

LEAK CHECK PREPARATION

Check that all Burner Valves are off

Valves are shipped in the OFF position, but you should check to be sure that they are turned off. Check by pushing down and turning clockwise. If they do not turn, they are off. If they do turn, continue turning them clockwise until they stop, then they are off.

THE LIQUID PROPANE CYLINDER

All Char Grill LP gas grill regulators are equipped with a UL-listed tank connection as per the latest edition of ANSI Z21.58. This will require a liquid propane tank that is similarly equipped with a Type 1 connection in the tank valve. This Type 1 coupling allows you to make a fast and totally safe hookup between your gas grill and your liquid propane tank. It eliminates the chance of leaks due to a POL fitting that is not properly tightened. Gas will not flow from the tank unless the Type 1 coupling.

WARNING

! Make sure that the LP cylinder valve is closed. Close by turning valve clock-wise.

DANGER

! Do not search for gas leaks using an open flame. Before checking for leaks,make sure that there are not any sparks or open flames in the vicinity. Sparks or open flames can trigger an explosion,which could lead to serious or even fatal injuries or material damage.

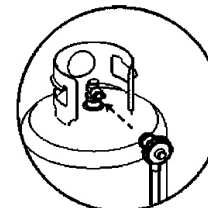
HERE WE GO

COMMISSIONING

CONNECTING THE PROPANE GAS CYLINDER

You require the following for a safe connection

Propane gas cylinder
A foaming agent (e.g. leak detection spray, soap solution)
Place the propane gas cylinder in an upright,secure position
Position the gas cylinder in such a way that it is upright and secure and ensure that it does not come into contact with any part of the Char Grill. Position the gas cylinder at a distance of at least 24"/60cm from the Char Grill so that the radiation heat does not reach the surface of the gas cylinder or that of the gas hose. Also, ensure that the gas hose is not under any tension. We recommend setting up the gas cylinder behind and slightly to the right of the Char Grill.



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1 Make yourself aware of the quick connect gas inlet

Your Char Grill is fitted with a quick connect gas inlet connection. The gas pressure regulator assembly is equipped with the matching female fitting.

2 Pull back the sleeve on the female fitting

Pull back the sleeve on the female quick connect fitting and attached to the fitting on the grill.

3 Connect the hose to the device

Continue to pull back the sleeve on the female quick connect fitting and push it all the way onto the device side male quick connect fitting.

4 Release the sleeve and ensure the connection is locked into place.

5 Connect the char Grill to the cylinder

The regulator on the other end of the hose (which is not yet connected to the grill) is fitted with a nut that matches the Type 1 connection on propane cylinders. Screw the regulator onto the cylinder outlet connection and ensure the connection is tight.

CHECK THE CONNECTION POINTS FOR LEAKS

Apply the foaming agent to both joints of the gas hose and the joint between gas inlet and adapter fitting. Open the valve on the gas cylinder. Now check both joints and check whether bubbles appear. If bubbles appear or if a bubble that was already present gets bigger, there is a leak. In the event of a leak, close the valve on the gas cylinder.

Then check whether the gas hose is connected correctly and fasten end tightly. If the screw connection is loose on one of the connection points, tighten it.

After doing so, open the gas cylinder valve once more and use a soap solution to test whether the connection points are sealed. If leaks are still present at one of the connection points, contact your retailer or our customer service team.

Visit our website for general contact information on:

www.oliverscraft.co

After completing the test for leaks, turn off the gas supply on the propane gas cylinder and clean the connections using water.

GENERAL

! Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA 2240 RV Series, Recreational Vehicle Code, as applicable.

! The pressure regulator supplied with this appliance must be used. This regulator is set for 11"/28cm of water column (pres-seur/2.8kPa.)

! Your Char Grill is designed for use with liquid propane (LP) gas only. Do not use with natural (piped in city) gas. The valves, orifices, hose and regulator are for LP gas only.

! Do not use with charcoal fuel. The areas around the LP cylinder must be free and clear from debris.

! Replacement pressure regulators and hose assemblies must be those specified by OLIVER'S CRAFT.

OPERATING

! Only use this appliance in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

! Your Char Grill shall not be used under overhead combustible construction. Your Char Grill is not intended to be installed in or on recreational vehicles or boats.

! Do not use this appliance within 24"/60cm of combustible materials. The entire cookbox gets hot when in use. Do not leave unattended and do not touch.

! Keep the fuel supply hose away from heated surfaces.

! Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.

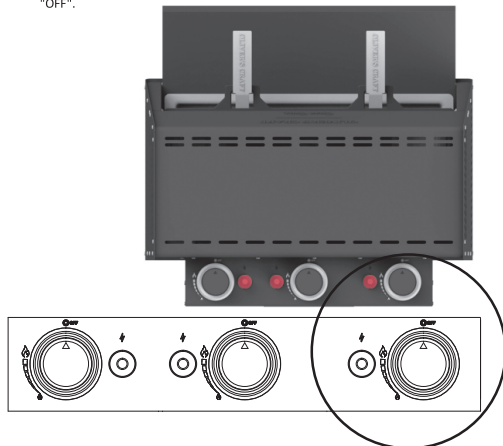
! Never store an extra (spare) LP cylinder under or near your Char Grill. The LP cylinder used with your grill must be with a listed OPD (Overfilling Prevention Device) and a QCC1 or Type 1 (CGA810) cylinder connection. The cylinder connection must be compatible with the appliance connection.

WARNING

Every single time, before you use your Char Grill, check the gas hose for kinks, cracks, abrasion, wear or cuts. If you establish that the gas hose is damaged, do not use the grill until you have replaced it. The gas hose must be replaced with one that is approved by OLIVER'S CRAFT. Contact your retailer or our customer services department for more information.

IGNITION BY PIEZOELECTRIC IGNITER

1. Take a position to the side of your Char Grill, as flames may escape from the front opening during the ignition process.
2. Make sure that the indicator of the control knob points to "OFF".



WARNING

! Before opening the valve on the propane/butane/LP gas cylinder, three gas operating knobs must be in the OFF position and must not already be pushed down.

3. Now push the gas control knob down and turn it in one continuous movement into the MAX flame position, follow the ignition symbol. Continuously hold the gas control knob for another 5 seconds and press the piezo igniter knob before releasing it. The pilot burner, which is mounted under the three burner plates in the middle of the rear wall, should now burn.

WARNING

! Should the flame get extinguished by accident, turn the operating knob for the burner to the starting position and close the valve on the LPG gas cylinder. Wait at least 5 minutes before reattempting to ignite the burner using the piezo igniter or a match, to allow unburnt gas to escape from the inner area of your Char Grill.

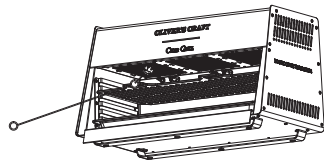
MANUAL IGNITION

If the pilot flame was not ignited by the piezo igniter.

1. Take a position to the side of the Char Grill due to possible flame leakage during ignition.
2. Now ignite a firewood with a length of at least 8"/20cm and insert it into the grill chamber of your Char Grill so that the flame is positioned slightly below the pilot burner. You can also use a stick lighter.

LIGHTING BY MATCH

1. If burner will not light after several attempts using the control knob, the burner may be lit with a match. And must be waiting few minutes for any gas to dissipate before lighting by match.
2. Make sure the knob is in the "OFF" position.
3. Push down the knob and keep pressing whilst turning anti-clockwise to the "MAX flame" position. Insert a match into the matchstick holder and put the lighted match near the ports of the burner, this will light the burner. Observe if the burner has lit. If not repeat this process.
4. If the burner has not lit after retrying, must be turn the control knob "OFF" and wait 5 minutes and repeat step 3.
5. Adjust the heat by turning the knob to the MAX/MIN flame position.
6. To turn the pizza oven "OFF" turn the cylinder valve or regulator switch to the "OFF" position and then turn the control knob on the appliance clockwise to the "OFF" position.



DANGER

! In the event that the burner has failed to ignite, turn the operating knob for the burner to the OFF position and close the valve on the propane gas cylinder. Wait at least 5 minutes before making another ignition attempt using the piezo igniter or a match, to allow unburnt gas to escape from the inner area of your Char Grill.

! If you do not allow 5 minutes for the gas to escape in the event that the Char Grill fails to ignite, an explosive flame can be produced, which could lead to serious or even fatal injuries.

COMMISSIONING GRILLING PROCEDURE

1. Use the cast iron handle to remove the grill grate from the slide-in slots and place it next to the Char Grill on a heat resistant surface with sufficient space.
2. Light your Char Grill as described in the sections "Ignition by piezoelectric igniter" or "Manual ignition".
3. Fill the drip tray halfway with water and place it in a slot below the desired grill height.
4. Wait 2-3 minutes for the burners to reach operating temperature.
5. Place your food on the grill grate.
6. Use the control knob to adjust the required grill intensity of the burners.
7. Use the lever to put the grill grate back on the slide-in slot, leave in the desired slide-in slot until your food has reached the desired temperature.
8. Remove the grill grate to turn your food and repeat step 7 to grill your food on the other side.

Please remove protective film before first use!

Use the heat protection plate

Pull out the heat shield inserted at the bottom of the Char Grill either completely or at least to the front edge of the installation surface. The heat protection plate prevents inadmissible heating of the installation surface by heat radiation escaping from the grill.

WARNING

! The whole appliance becomes very hot. Take special care if children or elderly people are nearby. Always wear protective gloves when using your Char Grill.

! Before you remove the drip tray once the grilling process is complete, wait until this and the interior of the Char Grill have cooled down sufficiently.

! When cooking, the Char Grill must be on a level, stable, noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.

! Never move your head or limbs in or directly in front of the opening of your Char Grill to test how well-cooked your food is. During the entire grilling process, keep your face and head at least 15"/38cm away from the grill chamber.

WARNING

! Never put your head in or directly in front of the grilling chamber of your Char Grill to test whether the burners are already ignited or ever while operating the appliance. During the entire ignition process, keep your face and body at least 15"/38cm away from the front opening as flames may escape from the grilling area while igniting the gas.

! Make sure the pilot burner is burning.

! To ignite the burners, press down the control knob again and turn it until the indicator points to the MAX flame symbol. This should cause the three burners to ignite.

! Check to see if the burners are lit. Look into the front opening of your Char Grill, observing the minimum distance of 12"/30 cm.

There must be a flame under the burners.

GOOD TO KNOW

CLEANING

Switch off your Char Grill, wait until the grill including all removable parts is completely cooled down. Close the valve of the gas cylinder and unscrew the gas line before you start cleaning.

OUTSIDE SURFACE

You can clean them with a cloth and warm soapy water. When you have finished cleaning, rinse thoroughly with water to remove any soap residue.

INSIDE SURFACES

Remove the two grids inserts in the cooking chamber of your Char Grill. Remove the grids and put it aside. Now you can clean the inner surfaces of your Char Grill with a cloth and warm soapy water. The ceramic plates of the burners do not need to be cleaned. When you have finished cleaning, rinse thoroughly with water to remove any soap residue. When cleaning the burner unit, make sure that no water runs into the burners.

Clean the stainless steel surfaces of your Char Grill only with a soft cloth and soapy water.

Note: You can also use steel wool to remove stubborn dirt.

However, you should make sure that you always rub in the direction of the brush over the dirty surface to avoid scratches.

CAST IRON GRILL GRID

Use a dishwashing brush to brush your cast iron grill under warm running water. When you have removed all the barbecue residues from your grate, dry it thoroughly with a dish towel. Then smash your grill into a cloth and stow it until the next use.

Note: To dry your cast iron grill, use an older tea towel so that no Fat leftovers will ruin your favorite towel.

REMOVABLE GREASE DRIP TRAY

Remove the grease residues extensively with paper towels before washing out the grease trap with warm soapy water. Rinse the grease trap thoroughly again with clear water.

IMPORTANT

! Do not use any cleaning products that contain acids, mineral spirits or xylene. After each clean, rinse thoroughly with water.

! Never use a wire brush to clean the stainless steel surfaces of your Char Grill. This type of brush causes scratches.

! When drying and wiping down surfaces, make sure that you wipe in the direction of the grain of the metal. This ensures that you do not cause visible scratches on the surfaces.

! Make sure there are no insects and in-sect nests in the gas hose or other gas conducting parts.

STORAGE

When the Char Grill is not in use, the tap on the propane/butane/LP gas bottle must be turned off. If the Char Grill is to be stored indoors, the propane/butane/LP gas bottle should be removed and stored in a well-ventilated place.

If the propane/butane/LP bottle is not removed from the Char Grill, the grill and propane/butane/LP bottle must be stored outdoors in a well-ventilated place.

Liquid gas cylinders must be stored in a well-ventilated place out of reach of children. Removed propane/butane/LP cylinders must not be stored in a building, garage or other closed area.

LAST BUT NOT LEAST

WARRANTY

WARRANTY AND DISCLAIMER OF LIABILITY

The Char Grill is suitable exclusively for outdoor use and only for its intended private use.

! This product has been subjected to a safety test and is intended for use in a specific country only.

Information with the country identification can be found on the rating plate on the back of the device and on the outside carton.

! Any modifications or alterations to this grilling appliance will invalidate the warranty. For this reason, do not carry out any modifications to the appliance.

Despite the favorable cleaning characteristics of the Char Grill, the accumulation of fatty residues on the grill and inside the burning chamber are unavoidable in the long-term. These do not constitute cause for complaint.

As the front panel is subject to combustion smoke and high temperatures, discoloration in this area is unavoidable and does not constitute cause for complaint.


These parts are components that transfer or burn gas. For information regarding original spare parts of Char Grill, contact the OLIVER'S CRAFT customer service team.

! Never attempt to repair components that transport or burn gas yourself. If this product warning is not observed, actions may lead to a fire or explosion. This can cause serious personal injury, fatal accidents and material damage. For any questions relating to repairs, contact the OLIVER'S CRAFT customer service team.

**YOUR GRILL DOESN'T WORK PROPERLY ANYMORE
WHAT WOULD OLIVER'S CRAFT DO?**

PROBLEM	POSSIBLE CAUSE	SOLUTION/CORRECTIVE ACTION
Pilot burners do not ignite, despite adjustment knob pressed down to ignition position.	No ignition spark.	Move the control knob to the OFF position, look into the cooking chamber and observe whether ignition sparks are generated when pressing down and turning the control knob to ignition position.
	The valve on the gas cylinder is not open.	Open the valve by turning it counterclockwise.
	1. Pressure regulating valve defective. 2. Connections not tight.	1. Replace pressure regulating valve. 2. Check connections for leaks.
	Tube squeezed in or kinked off.	Check hose installation for proper installation.
	No gas for burners.	First check whether gas flows through the burners. Press down the control knob in the MAX flame position without actuating the piezo igniter. You must hear gas flowing if this is not the case, disconnect the hose from the unit and check whether the connection is blocked. And dues the case is clean.
Burner goes off during operation.	Grill food has come into contact with the flame monitor(temperature sensor).	Place the food in such a way that it cannot come into contact with the temperature sensor. Reignite the affected burner.
Burner, however, operate with clearly reduced performance.	1. Dirty gas duct or nozzles. 2. Broken ceramic plates.	Have the device repaired at OLIVER'S CRAFT.
One or both burners do not ignite despite burning pilot flame.	Gas flow or nozzles blocked.	Notify OLIVER'S CRAFT Customer Service.
Burner doesn't light		1. Check and to see if your propane tank is empty. 2. Turn the coupling nut about one half to three quarters additional turn until sold stop. Tighten by hand only, please do not use tools. 3. Clean the burner tube. 4. Reengage burner and valve. 5. Check steps in assembly instructions.
Low flame or gas flow dropped suddenly		1. Check your propane tank. 2. Turn off gas control knob, wait for 1 min and light oven. If the flame still low, turn off gas control knob and propane tank valve. Disconnect and Reconnect regulator and leak test. Turn on propane tank valve, wait for 30s and then light the oven.
Flames blow out		1. Move oven away from the wind. 2. Refill the propane tank.
Flare-up		1. May grease build up, please clean oven. 2. May excessive fat in meat, please trim fats from meat before cooking. 3. May excessive temperature, please adjust temperature accordingly. 4. May excess flour on the cooking surface, please clean the remain flour from cooking surface.
Flashback		1. May burner or burner tubes are blocked, please turn gas control knob off and clean burner or burner tubes. 2. May pressure drop during ignition, please turn off pizza oven, make sure the tank valve is fully open.

Manufacturer	OLIVERS FOOD (PTY) LTD
Address	10 Fisant St, Sonstraal, Durbanville, Western Cape, 7550, South Africa
Model	CG-SA0102
Appliance	Char Grill
Gas Category	13+(28-30/37)
Gas Type	Butane/Propane
Gas Pressure	28-30/37 mbar
Total Nominal Heat Input	7.5 kW (G30:546 g/h, G31:536 g/h)
Destination Countries	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, SK, CH, SI and LV
Orifice Size	0.72mm

 2531-25 2531-GAR-CGC11475 PIN Code: 2531DP-0203 S/N: JX20250801 001 Use outdoors only. Read the instructions before using the appliance. WARNING Accessible parts may be very hot. Keep young children away. Do not use spirit or petrol for lighting or re-lighting. DESIGNED IN SOUTH AFRICA MADE IN CHINA
