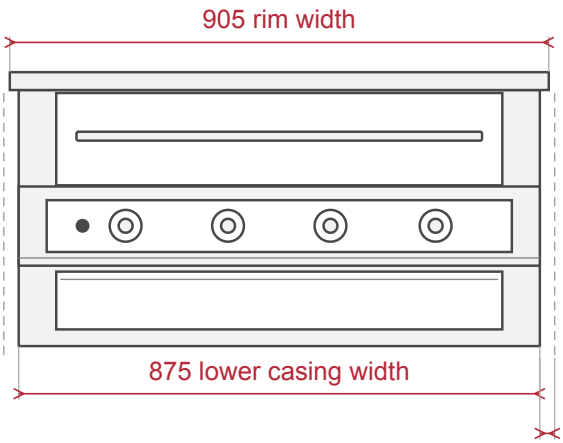
ALL SIZES IN MILLIMETRES

Chad-O-Chef Hybrid 4 Burner Braai with Rotisserie Dome

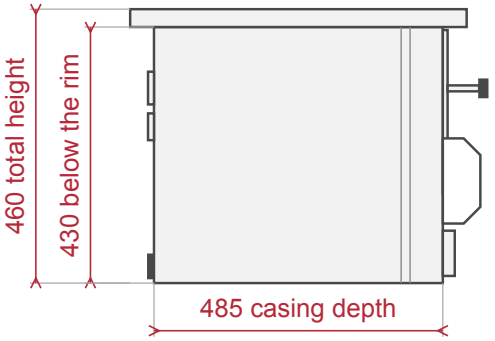
Built-in hybrid braai: 4 gas burners, an ember drawer for solid fuel, and a rotisserie dome

01 FRONT VIEW, WITHOUT THE DOME



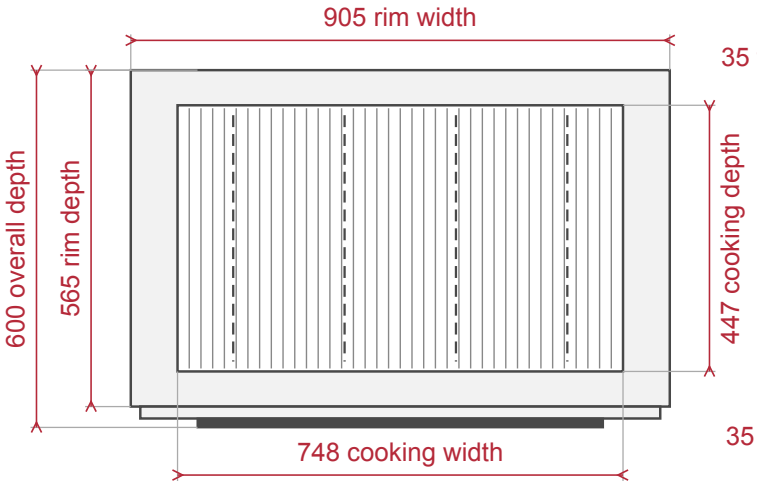
From the top: the grids, the ember drawer, the knobs, the drip tray. Dashed: the cupboard cut-out.

02 SIDE VIEW, WITHOUT THE DOME



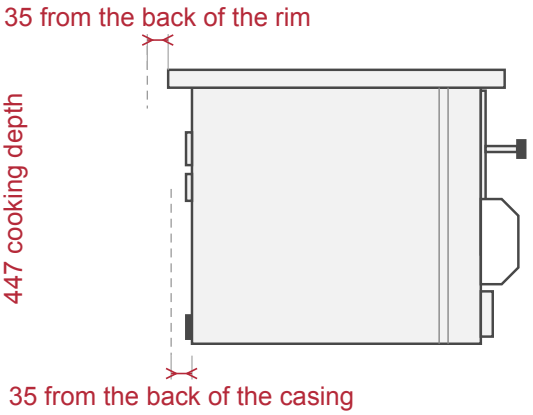
Front at the right.

03 TOP VIEW, WITHOUT THE DOME



Front at the bottom. Dashed: the 4 burners.

04 CUPBOARD CUT-OUT, SIDE VIEW



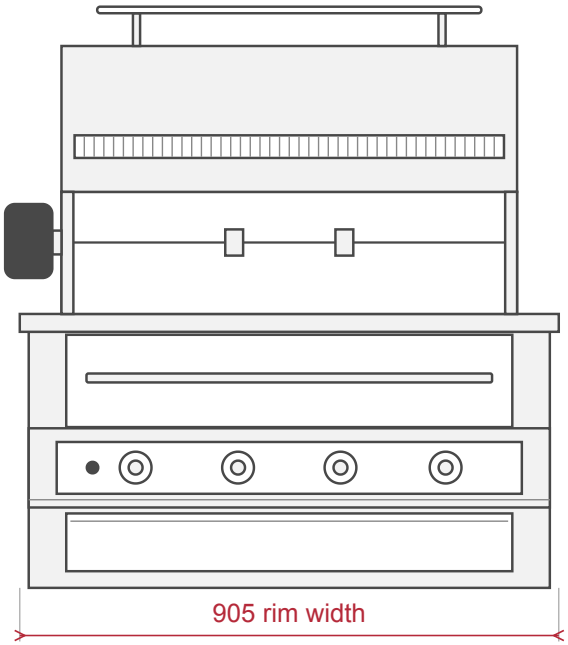
Front at the right. Dashed: the cupboard cut-out.

BRAAI CULTURE

ALL SIZES IN MILLIMETRES

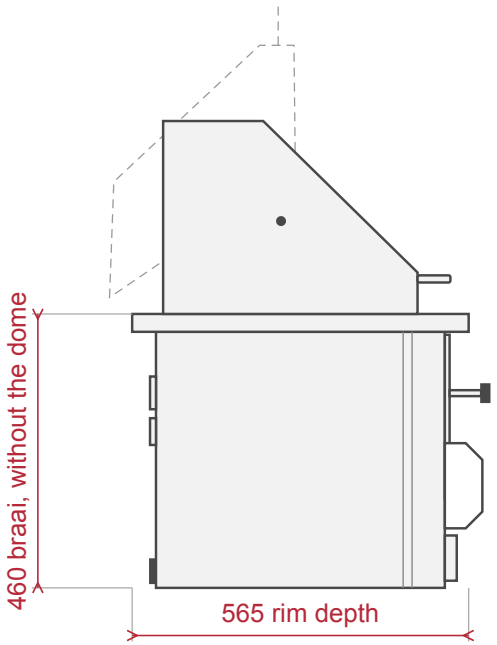
Chad-O-Chef Hybrid 4 Burner Braai with Rotisserie Dome

05 WITH THE DOME OPEN, FRONT VIEW



Motor at the left. The warmer tray sits inside the dome.

06 WITH THE DOME, SIDE VIEW



Front at the right. Dashed: the dome open.

PLANNING NOTES

These are product sizes, not a building-opening size. Ask us for the opening size before you build.
The sizes are for the braai without the dome and its motor. Leave room above it for the dome.
Ask us for the size with the dome, closed and open, before you plan the space.
Ask us for the size with the ember drawer and the drip tray pulled out before you plan the space.
The dome fits into the inner cavity of the braai, with brackets screwed to the body.
When you light wood or charcoal, switch the gas off within 12 minutes and keep the dome open.
For domestic outdoor use, or an area where natural ventilation cannot be restricted.
A registered gas installer must do the gas installation.
Included: the stainless-steel drip tray and dust cover.