



HIBACHI WITH HAND CHARCOAL STARTER & EXTRA GRILL RACK

Model No. CM155-020 & CM155-020B



- Twin charcoal bowls, can cook at different temperatures above each bowl depending on the amount of charcoal used
- Twin air vents, to assist with temperature control
- Chrome wire stand
- Extra cooking grill
- Bonus hand charcoal starter
- Bonus food tongs



FOR OUTDOOR USE ONLY

DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE

DO NOT OPERATE THE APPLIANCE INDOORS

DO NOT OPERATE IN AN ENCLOSED AREA. ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

MINIMUM CLEARANCES FROM COMBUSTIBLE MATERIALS: 3 METRES

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Important: Retain these instructions for future use.

IMPORTANT SAFETY WARNINGS



READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING AND OPERATING YOUR KETTLE BARBECUE.

WARNING

- ALWAYS place the grill on a hard, level surface far away from combustibles and children.
- This is NOT a tabletop grill! Therefore, DO NOT place this grill on any type of tabletop surface.
- DO NOT attempt to move the grill once the charcoal briquettes have been lit.
- DO NOT leave a lit grill unattended, especially around children and pets.
- DO NOT touch metal parts of grill until it has completely cooled to avoid burns, unless you are wearing protective gear (pot holders, cotton gloves, BBQ mittens, hot pads etc.)
- DO NOT remove the ashes until all briquettes are completely and fully extinguished.
- KEEP all electrical cords away from a hot grill.
- DO NOT use grill in high winds.
- DO NOT use the grill unless it is completely.

Cooking Styles

Use Charcoal Briquettes:

1. Open the air-vent fully.
2. Simply stack the charcoal briquettes inside of the grill and add lighter fluid.
3. Immediately light the charcoal briquettes in several places by using a long match or stick lighter and keep the grill uncovered.
4. The flames will die out in 5-10 minutes, wait until the charcoal briquettes completely ash over, then with a cooking tool spread the briquettes evenly and begin cooking.

Helpful Hints

For Safe and Effective Operation:

- Allow 25-30 minutes for the briquettes to light before cooking. The briquettes should have a light coating of ash on top of them when ready.
- When using lighter fluid allow ample time for liquid to soak into briquettes before lighting and light briquettes in several places to ensure maximum ignition.
- Store your briquettes in a dry place. If storing outside, seal in a waterproof container.
- This grill is fragile. Be careful of the grill when attempting to store or move it.
- When cleaning your grill, DO NOT use abrasive cleaners as they may damage the parts of this product. Clean all grates and pans with mild detergent. Rinse clean with water. Remove all ash and dispose properly.
- Be careful of sharp edges before cooking.

SAFETY INSTRUCTIONS

For Your Safety:

1. Read the assembly instructions carefully and retain for future reference.
2. Place the barbeque on a hard and flat surface prior to use.
3. DO NOT use indoors or under a shelter and do not use the barbeque near flammable materials
4. CAUTION! Do not use gasoline, kerosene or alcohol for lighting or re-lighting! Only use lighter fluid available in stores.
5. Lighter fluid must be completely consumed before placing food to be grilled. Keep lighter fluid away from children.
6. ATTENTION! This barbecue will become very hot. Do not move it during operation
7. WARNING! Keep children and pets away.
8. Do not overfill the bowl of your barbeque. It should be filled to a maximum of 70% of its capacity with charcoal briquettes.
9. Before the first use with food, let the charcoal burn for 30 minutes in the barbecue and let it cool down
10. Only use approved charcoal briquettes and lighter fluid as found in stores.
11. How to light the barbeque:
Place the charcoal briquettes in the middle of the bowl in a pyramid shape. If using lighter fluid, allow lighter fluid to soak into briquettes then use a long match or stick lighter to light.
12. After lighting, charcoal should burn completely for 30 minutes and until a thin layer of ash is formed on top of the fuel before placing the food on the grill. Do not cook before the fuel has a coating of ash.
13. After grilling the food, wait until the glow is completely extinct.
14. After use of the barbeque clean the barbeque and all the barbeque tools.

CAUTION

- Barbecues release a strong heat and for this reason must be placed on a non-flammable, flat surface.
- To handle the grill, use with the wooden handles only (where applicable) or tool kits provided (where applicable).
- Wait until the charcoal is completely put out before moving the barbecue.
- Keep these instructions in a safe place to refer to them whenever needed.

Charmate®

For any queries or assistance call



Customer Service

(Australia Only)

1300 174 876

Hours of operation:

Monday to Friday 8am - 5pm EST

Do not return to place of purchase.

Keep your purchase receipt, this will be required to make any claims under the 12 month warranty.