

**@charmate**  
Great taste. *Good times!*

# Marshall Kettle Barbecue

Model No. CM155-029



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- Traditional 18 inch charcoal kettle, ideal for grilling or roasting
- Cook generous amounts of food on the 44cm diameter chrome plated rack
- Durable gloss black porcelain enamel bowl and lid
- Lid mounted temperature gauge and twin vents for heat control
- Large capacity removable ash catcher with cool touch handle
- Handy storage rack and wheels for portability
- Assembled dimensions (mm): 610 W x 940 H x 550 D



**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

- Only use this barbecue on a hard, level, non-combustible, stable surface (concrete, ground etc.) capable of supporting the weight of the barbecue. Never use on wooden or other surfaces that could burn.
- DO NOT use barbecue without charcoal ash pan in place. DO NOT attempt to remove charcoal ash pan while barbecue contains hot coals.
- Proper clearance of 3m between the barbecue and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when barbecue is in use. Do not place barbecue under a roof overhang or other enclosed area. Not adhering to these clearances will prevent proper ventilation and may increase the risk of a fire and/or property damage, which could also result in personal injury.
- For outdoor use only. Do not operate barbecue indoors or in an enclosed area.
- For household use only. Do not use this barbecue for other than its intended purpose.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from barbecue.
- When using charcoal lighting fluid, allow charcoal to burn with barbecue lid open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in barbecue and may result in a flash fire or explosion when lid is opened.
- Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal or charcoal/wood mixture.
- Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- Place barbecue in an area where children and pets cannot come into contact with unit. Close supervision is necessary when barbecue is in use.
- Do not leave barbecue unattended when in use.
- Do not store or use barbecue near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Barbecue is hot when in use. To avoid burns:
  - DO NOT attempt to move the barbecue.
  - Wear protective gloves or oven mitts when adjusting vents.
  - DO NOT touch any hot barbecue surfaces.
  - DO NOT wear loose clothing or allow hair to come in contact with barbecue.

## **WARNING**

- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid and vents to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Use caution when assembling and operating your barbecue to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under barbecue.
- In windy weather, place barbecue in an outdoor area that is protected from the wind.
- Never leave coals and ashes in barbecue unattended. Before barbecue can be left unattended, remaining coals and ashes must be removed from barbecue. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around barbecue to extinguish any coals or ashes which may have fallen during the cooking or cleaning process.
- After each use, clean the barbecue thoroughly. Cover the barbecue to protect it from excessive rusting.
- Use caution when lifting or moving barbecue to prevent strains and back injuries.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Store the barbecue out of reach of children and in a dry location when not in use.
- Properly dispose of all packaging material.

**USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR BARBECUE.**

**FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD  
RESULT IN BODILY INJURY OR PROPERTY DAMAGE.**

**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

# Assembly Instructions

# Exploded View

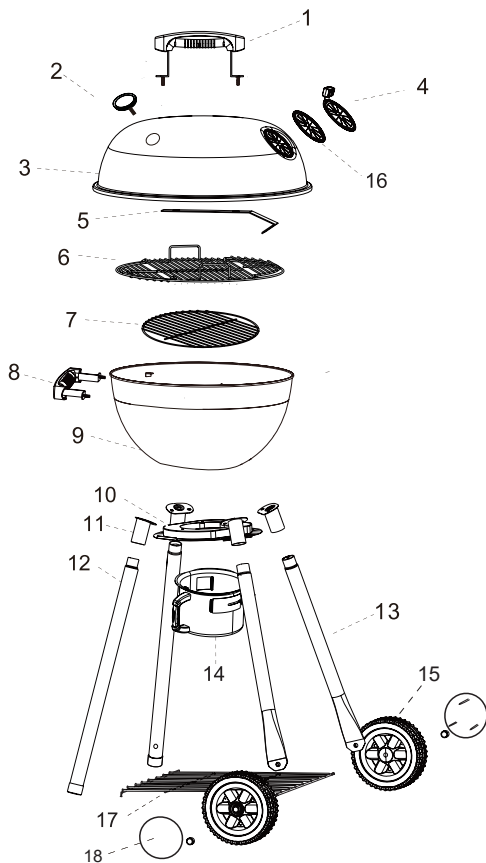
## For Easiest Assembly:

- To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings. You may wish to lay down a blanket or similar, to avoid possible damage to the finish during assembly.
- Clear an area large enough to layout all components and hardware.
- Great care has been taken during production to remove sharp edges but you should handle all components with care to avoid injury.
- Check you have all components before beginning.
- When applicable, tighten all hardware connections by hand first. Once the step is completed go back and fully tighten all hardware.
- Follow all steps in order to properly assemble your product.

Typical assembly: approximately ½ hour.

## Tools Needed:










- 5/16" Open End Wrench
- Slotted Screwdriver
- Pliers
- Phillips Head Screwdriver



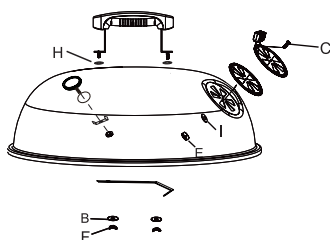
# Parts List

No.	Description	Qty	No.	Description	Qty	No.	Description	Qty
1	Handle	1	7	Charcoal Grate	1	13	Wheel Legs	2
2	Thermometer	1	8	Bowl Handle	1	14	Ash Catcher	1
3	Lid	1	9	Fire Bowl	1	15	Wheels	2
4	Air Vent	1	10	Ash Catcher Connection	1	16	Lower Air Vent	1
5	Lid Hanger	1	11	Leg Cap	4	17	Bottom Grid	1
6	Cooking Grill	1	12	Straight Leg	2	18	Screw Caps	2

# Hardware

A. M6x12 Qty. x8		B. Φ6x16 Qty. x15		C. M5x12 Qty. x4		D. M6 Qty. x8	
E. M5 Qty. x4		F. M6 Qty. x6		G. M8 Qty. x2		H. Φ6x18 Qty. x4	
I. Φ5x12 Qty. x3							

# Assembly Instructions

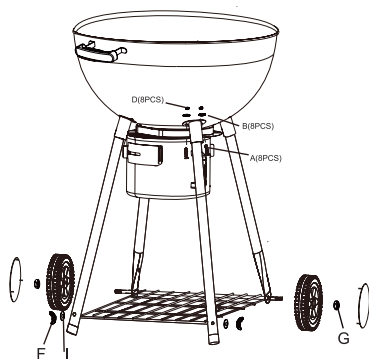


## Step 1

Attach the lid handle (1) using two washers (H). Attach the lid hanger (5) to the lid (3), using two washers (B) and wing nuts (F).

## Step 2

Attach the lower air vent (16) in the air hole of the lid (3), place Air Vent (4) on top. Using nut (E), washer (I) and screw (C).



## Step 5

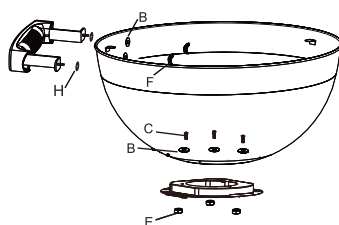
Attach the leg caps (11) to the fire bowl (9), using screws (A), washers (B) and nuts (D). Insert wheel legs (13) and straight legs (12), and attach them to the fire bowl (9) bottom one by one, using screws already attached for each leg.

## Step 6

Locate the wire rack (17) inside the legs, ensuring the wider prongs are located through the holes in the short legs, then insert the wheels (15) and secure with nuts (G) on both sides.

## Step 7

Locate the other end of the wire rack through the holes in the long legs and secure with a wing nut (F) and a washer (I) on each side.

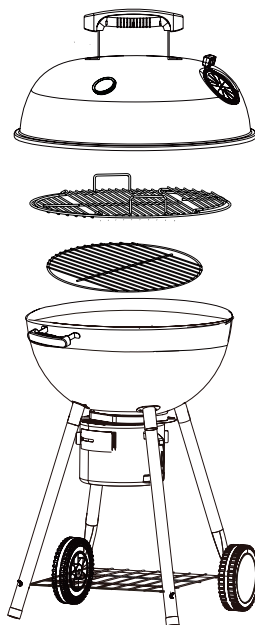


## Step 3

Attach the bowl handle (8) to the fire bowl (9) using two washers (B) and wing nuts (F). Ensure larger washers (H) are on the outside.

## Step 4

Attach the Ash Catcher Connection (10) to the bottom of the fire bowl (9) using three screws (C), washers (B) and nuts (E).



## Step 8

Tighten all the screws and nuts.

## Step 9

Place the charcoal grate (7) into the fire bowl, and place the cooking grill (6).

## Operating Instructions

This appliance is designed for use only with quality charcoal briquettes or lump charcoal.

### First Use

1. Make sure all labels, packaging and protective films have been removed from the barbecue.
2. Remove manufacturing oils before cooking on this barbecue for the first time, by operating the barbecue for at least 15 minutes with the lid closed. This will "heat clean" the internal parts and dissipate odours.

**CAUTION:** Instant light charcoal can burn at very high temperatures during initial start up. Make sure lid is open until charcoal turns to hot coals.

### Lighting

1. Open lid and vent.
2. Make sure ash tray is empty and secure.
3. Remove cooking grill.
4. Arrange and light fuel per instructions on fuel package.
5. Allow fuel time to become glowing coals before cooking.

### Cooking

Cooking directly over hot coals, ideal for searing in juices and grilling food requiring less than 25 minutes of grilling time, such as steaks, hamburgers, hot dogs, chicken parts, vegetables and fruit.

1. Follow lighting instructions above.
2. While wearing protective gloves, carefully spread hot coals evenly across charcoal grate with a long handle tool.
3. While wearing protective gloves replace cooking grill, close lid and allow barbecue to preheat.
4. While wearing protective gloves open lid and place food onto cooking grill above the hot coals with long handle tongs.
5. With lid open or closed, cook until desired internal food temperatures are achieved.

**Note:** If additional briquettes are needed, remove food from cooking grill and while wearing protective gloves remove the cooking grill and place additional briquettes without disturbing the hot coals. Carefully replace cooking grill and food.

7. Allow charcoal to burn out by closing lid and all vents. Except in the case of an emergency, do NOT pour water on hot coals.

## Tips for Better Cooking and Longer Barbecue Life

1. To reduce flare-up keep barbecue clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
2. Place delicate foods like fish and vegetables in aluminium foil pouches.
3. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
4. Enhance food flavours by using wood chips in smoker boxes or aluminium foil pouches. Follow the wood manufacturer's instructions.
5. Clean cooking rack after every use with a quality grill brush designed for your rack material. Wear protective gloves and gently remove the build-up while rack is hot.
6. After every use, allow barbecue to cool. Then protect clean cooking grill with a light coat of cooking oil, clean out all ashes, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fits your barbecue.

## Cleaning and Care

**CAUTION:** All cleaning and maintenance should be done when barbecue is cool and with the fuel supply removed.

### Note:

Abrasive cleaners will damage this product. Never use oven cleaner to clean any part of barbecue.

### Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

**DO NOT OVER CLEAN, AS THIS CAN CAUSE DAMAGE TO THE SURFACE OF THE METAL AND CAN VOID THE WARRANTY.**

Aber Living warrants the purchaser of this product against defects in workmanship and material, for a period of up to 12 months from the date of purchase. The warranty is non-transferable and becomes void if used for commercial or rental purposes.

Warranty and purchase receipt of this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the Aber Living Warranty. Repairs under warranty are free of charge, provided the product is delivered to our Service Department or Authorised Service Agent and freight charges both ways are paid by the owner. No liability will be accepted for any loss of damage in transit.

Aber Living reserves the rights to replace or repair the product within the warranty period. Warranty does not apply to any defect, deterioration (including corrosion if located within 1km of the sea), loss, injury or damage occasioned by or as a result of the misuse or abuse, negligent handling or if the product has not been installed and used in accordance with the instructions. The warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories, only the defective accessory or part will be replaced.

In the event of Aber Living choosing to replace the product, the warranty will expire at the original date, i.e. 12 months from the original purchase date.

Where this product contains information from an overseas country, nothing in that information is intended to limit any condition, guarantee, right or remedy which may be available under the Consumer Guarantees Act 1993, except to the extent permitted by that Act.

Approved for Outdoor Use Only.

For service, spare parts or product information in New Zealand, please call Aber Living on the Customer Service Line - 0800 161 161. [www.aberliving.co.nz](http://www.aberliving.co.nz)

**YOUR PURCHASE RECORD (please complete)**

Date of Purchase \_\_\_\_\_

Model Number \_\_\_\_\_

Serial Number (if applicable) \_\_\_\_\_

Purchased from \_\_\_\_\_