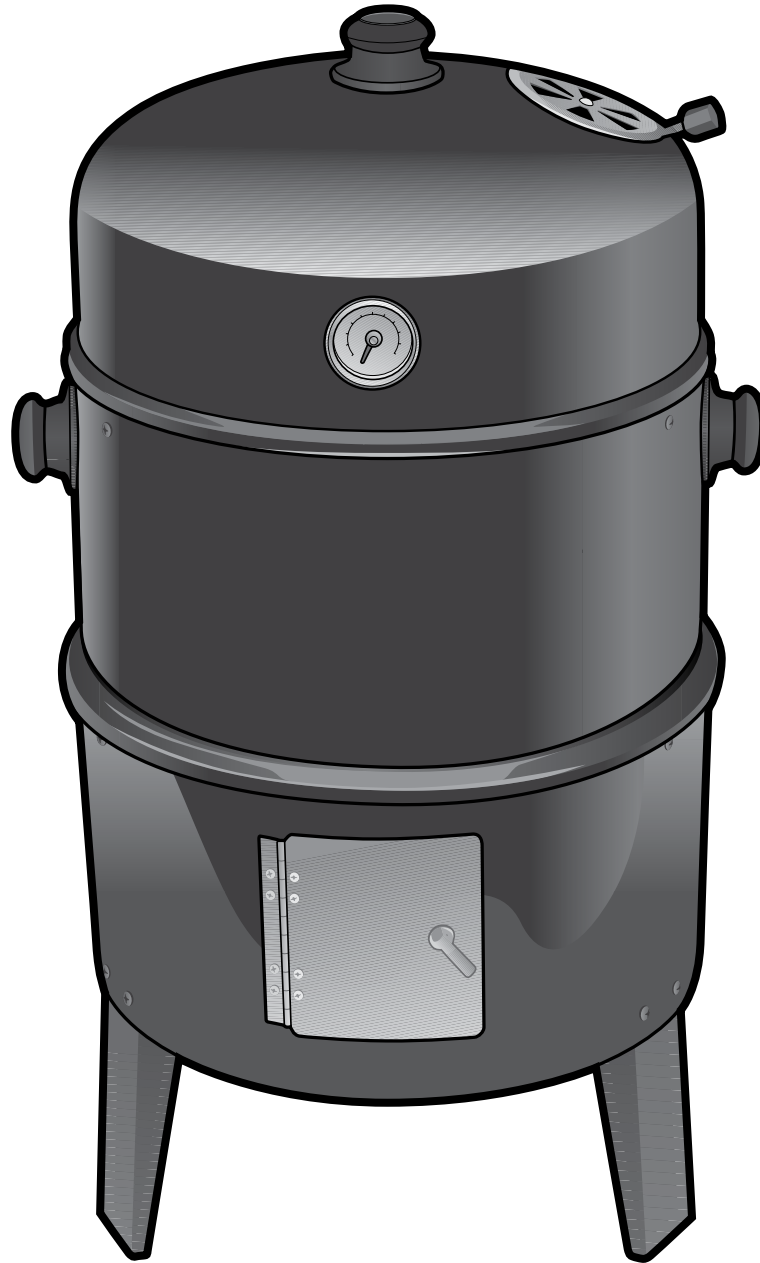


Charmate®

Smoker & Grill



Model No. CBQ2003

FOR OUTDOOR USE ONLY

Charmate® is a registered trade mark of: Sitro Group Australia Pty Ltd www.gasmate.com.au
Aber Ltd - Hamilton, NZ www.gasmate.co.nz

Important: The Installer or seller must leave these instructions with the consumer

Important Safety Warnings

We want you to assemble and use your Gasmate Smoker & Grill as safely as possible.

When you see this safety alert symbol please pay particular attention to the information which follows it.



Read all safety warnings and instructions carefully before assembling and operating the Smoker & Grill.

Warning

- Only use this Smoker & Grill on a hard, level, non-combustible, stable surface. Never use on a wooden surface or one that could burn.
- Always use a drip pan/ash guard under Smoker & Grill to protect surface from heat damage and/or discoloration and to catch ashes, embers and drippings. Place a thin layer of water in drip pan/ash guard to help extinguish falling ashes and embers. A drip pan/ash guard is used with the Smoker & Grill for easy clean up of drippings that can cause discoloration of surface and to catch falling ashes and embers.
(Drippan/Ash guard not supplied)
- Proper clearance of 3m between the smoker and any combustible material (bushes, trees, wooden decks, wooden fences, buildings, etc.) or construction should be maintained at all times when Smoker & Grill is in use. Do not place Smoker & Grill under a roof overhang or other enclosed area.
- For household use only. Do not use this Smoker & Grill for other than its intended purpose.
- For outdoor use only. Do not operate Smoker & Grill indoors or in an enclosed area.
- Water bowl should always be used when using smoking action. Do not allow liquid in water bowl to completely evaporate. Check water bowl every 2 hours and add water if level is low (a sizzling should may indicate a need for water). Follow instructions in "Adding Water or Wood during Cooking" section of this manual.
- Always keep water in the water bowl even after food is removed from Smoker. Water will evaporate and grease in water bowl can catch on fire.
- Do not move Smoker when water bowl contains hot liquids.
- Do not leave Smoker & Grill unattended when in use.
- Use extreme caution when adding charcoal/wood. Follow instructions in "Adding Water or Wood during Cooking" section of this manual.
- Never move Smoker & Grill whilst it is in use.
- Do not store or use Smoker & Grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- We do not recommend the use of lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read instructions on the charcoal lighting fluid and charcoal prior to use.
- Do not use self-starting charcoal. Use only 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 can cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm charcoal.
- During grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, replace dome lid 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 dome lid, keep hands, face and body safe from hot steam and flame flare-ups. Remove the dome lid by tilting it toward you to allow heat and steam to escape away from your face.
- Use caution when assembling and operating your Smoker & Grill to avoid scrapes or cuts from sharp edges of metal parts.
- Check support brackets to make sure they are secure and notches are upright before each use.
- Place Smoker & Grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when Smoker & Grill is in use.
- Use caution when lifting or moving Smoker & Grill to prevent strains and back injuries.
- In windy weather, place Smoker & Grill in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely while using Smoker & Grill.
- Use caution when reaching into or under Smoker & Grill. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.
- We suggest that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Any accessory attachments not included with this unit are not recommended and may lead to personal injury or property damage.
- Never leave coals and ashes in Smoker & Grill unattended.

- Before Smoker & Grill can be left unattended, remaining coals and ashes must be removed from Smoker & Grill. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate 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 Smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Store the Smoker & Grill out of reach of children, indoors in a dry secure location when not in use.
- Do not attempt to service Smoker & Grill other than normal maintenance as explained in "After-Use Safety and Proper Care & Maintenance" sections of this manual.
- Properly dispose of all packaging material.

10. Place cooking grid (D) inside of upper body (G) on grid support (E).
11. Mount dome handle (A) to dome (B) with one bolt (B4).

Note: Charcoal bowl (K) sits on top of the leg brackets (J) with charcoal grid (N) in this bowl. Water bowl (H) sits on top of grid supports in lower body (I) and one cooking grid (D) sits on top water bowl. Second cooking grid (D) sits on grid supports in upper body (G).

Parts & Accessories

Parts List	Description	Quantity
A	Dome Handle	1
B	Dome	1
C	Thermometer	1
D	Cooking Grid	2
E	Grid Support	6
F	Side Handle	2
G	Upper Body	1
H	Water Bowl	1
I	Lower Body	1
J	Leg	3
K	Charcoal Bowl	1
L	Door	1
M	Air Vent	1
N	Charcoal Grid	1

Hardware	Description	Quantity
B1	#M3*6 BOLT	8 PCS
N1	#M3 NUT	8 PCS
B2	#M6*12 BOLT	12 PC
N2	#M6 NUT	12 PC
B3	#M5*10 BOLT	1 PC
N3	#M5 NUT	1 PC
B4	#M6*25 BOLT	3PCS

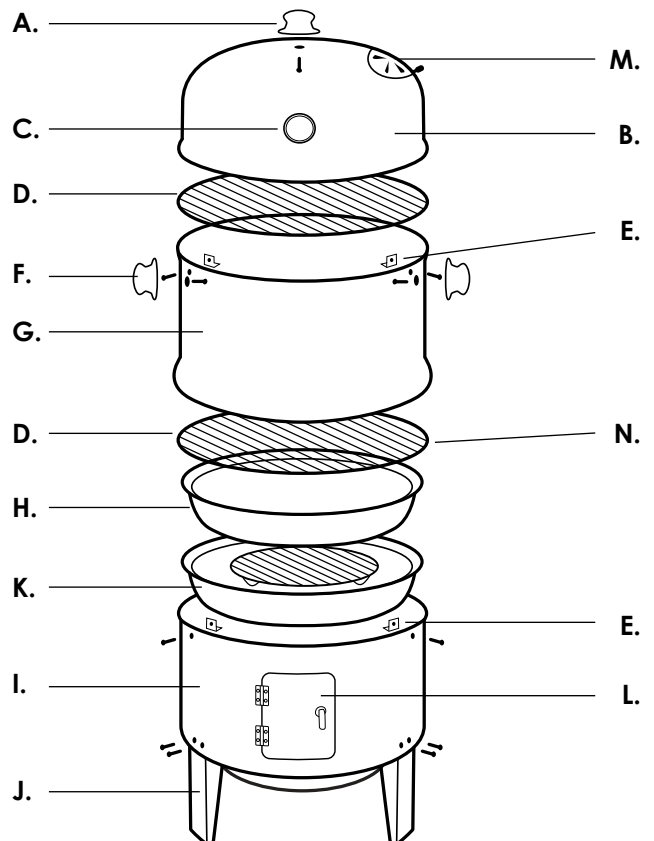
! Use caution and common sense when using your Smoker & Grill.

! Failure to adhere to the safety warnings and guidelines in this manual could result in bodily injury and/or property damage.


! Please keep this manual for future reference.


Assembly Instructions


1. Attach door to Lower Body using eight bolts (B1) and eight nuts (N1).
2. Attach each leg (J) to the lower body (I) with two round head bolts (B2) and nuts (N2).
3. Attach the 3 grid supports (E) to the inside of the lower body (I) using one round head bolt (B2) and nut (N2) per support.
4. Attach air vent to Dome using bolt (B3) and nut (N3).
5. Place charcoal bowl (K) inside lower body (I) on top of legs.
6. Place charcoal grid (N) into charcoal bowl (K)
7. Place water bowl (H) and cooking grid (D) on grid supports (E) in lower body (I).
8. Attach two side handles (F) on the outside of upper body (G) using one hex head bolt (B4) per handle. Tighten with screwdriver from inside the body. Note: Do not turn handle to tighten.
9. Attach the 3 grid supports (E) to the inside of the upper body (G) using one round head bolt (B2) and nut (N2) per support.




Operating Instructions

 Place the Smoker & Grill outdoors on a hard, level and non-combustible surface away from roof overhangs or any combustible material. Never use on wooden or other surfaces that could burn. Place the Smoker & Grill away from open windows or doors to prevent smoke from entering your house. In windy weather, place the Smoker & Grill in an outdoor area that is protected from the wind.


 Never attempt to remove water bowl when hot.

 Read all safety warnings and instructions carefully before operating your Smoker & Grill.

Smoking

 **Caution:** Before each use, check handles and support brackets to make sure they are securely fastened.

1. Remove dome lid and upper body from lower body.
2. Always use high quality charcoal. Carefully place 1.0-1.5 Kgs of charcoal and appropriate number of fire lighters in the charcoal bowl.
Note: If using lighter fluid, saturate charcoal with lighting fluid and wait 2 to 3 minutes for fluid to soak in. Store charcoal lighting fluid safely away from Smoker & Grill.
3. Carefully light the charcoal and allow to burn until covered with light ash prior to closing door and continuing to Step 4.

 **Warning:** Failure to follow step 3 could trap fumes from charcoal lighting fluid in Smoker & Grill and may result in a flash-fire or explosion when door is opened or dome lid is removed.


4. Refer to "Flavoring Wood" section of this manual for the recommended amount of flavoring wood. Use long cooking tongs to carefully place flavoring wood directly on top of hot charcoal or into water bowl.
5. Place empty water bowl inside Smoker & Grill body on the lower support brackets. Position water bowl so rim is resting securely on notched out step of all three support brackets.
6. Place a cooking rack on the lower support

brackets directly above the water bowl.

7. Carefully, fill water bowl with warm water or marinade to 2.5cm below the rim. A full pan holds 4.5 – 5.5 litres of water and will last for approximately 3-4 hours. Do not over fill or allow water to overflow from water bowl.
8. Place food on the cooking rack in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces of food.
9. Place the upper body on lower body, making sure the water bowl is still in place.
10. Place the upper cooking rack on the upper support brackets. Make sure the rim is resting securely on the notched-out step of all three support brackets. Place food on the cooking rack and cover with dome.
11. Allow food to cook. After 2-3 hours of cooking, check water and charcoal level; refer to "Adding Water or Wood during Cooking" section of this manual.
12. Always use a meat thermometer to ensure food is fully cooked before removing from Smoker & Grill.
13. After cooking, allow Smoker & Grill to cool completely then follow instructions in the "After-Use Safety and Proper Care & Maintenance" sections of this manual.

Grilling & Searing

1. Remove dome lid and upper body from lower body.
2. Always use high quality charcoal. Carefully place 2-3 Kgs of charcoal and appropriate number of fire lighters in the charcoal bowl.
Note: If using lighting fluid wait 2 to 3 minutes for fluid to soak in. Store charcoal lighting fluid safely away from Smoker & Grill.
3. Carefully light the charcoal and allow to burn until covered with a light ash prior to proceeding to Step 4.

 **Warning** Failure to follow step 3 could trap fumes from charcoal lighting fluid in Smoker & Grill and may result in a flash-fire or explosion when door is opened or dome lid is removed.

4. Place a cooking rack on the lower body.
5. Place food on the cooking rack in a single layer with space between each piece.
6. For best results, the dome lid should be placed on the lower body when grilling food.
7. Always use a meat thermometer to ensure food is fully cooked before removing from Smoker & Grill.
8. After cooking, allow Smoker & Grill to

cool completely then follow instructions in the "After-Use Safety and Proper Care & Maintenance" sections of this manual.



Warning

When grilling, dripping from meat may cause flame flare-ups. Use extreme caution when removing the dome lid. Do not use water to extinguish a grease fire.

Flavoring Wood

To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor-producing wood such as hickory, mesquite or cherry. Most fruit or nut tree wood can be used for smoke flavoring. Do not use resinous woods such as pine as it will produce an unpleasant taste.

Note: Do not use man made timbers like MDF, chipboard due to resins used in manufacture.

Wood chunks or sticks 7.5-10cm long and 1.25-2.5cm thick work best. Unless the wood is still green, soak the wood in water for 20 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount is 3-4 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Adding Water or Wood during Cooking

Additional flavoring wood should not have to be added during the cooking process, however it may be necessary when cooking very larger pieces of meat. Follow the instructions and cautions below to avoid injury while adding water and/or wood.

1. Remove dome lid by tilting it toward you to allow heat and steam to escape away from your face. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.
2. Wearing oven mitts carefully remove upper body from lower body.



Warning

The water in water bowl will be extremely hot. When lifting upper body from lower body, use extreme caution and make sure the water bowl is securely in place on the three lower support brackets.

Note: Keep legs and feet out from under the upper body to avoid being scalded by hot liquids spilling from water bowl. Be extremely careful not

to tilt or jar the Smoker & Grill so that hot water does not spill out of water bowl.

3. Set the upper body on a hard, level non-combustible surface.
4. Stand back a safe distance and use long cooking tongs to add wood, being careful not to splash water.
5. If water level is low, add water to water bowl. If food is on top cooking rack only, water may be added to the water bowl by moving food aside on cooking rack and pouring water down through the cooking rack. Fill water bowl to 2.5cm below the rim. Pour slowly to avoid splashing or overfilling.
6. Using oven mitts replace upper body on lower body.

Note: The water in water bowl will be extremely hot. When lifting Smoker & Grill body from ground, use extreme caution and make sure the water bowl is securely in place on the three lower support brackets. Keep legs and feet out from under Smoker & Grill body to avoid being scalded by hot liquids spilling from water bowl. Be extremely careful not to tilt or jar Smoker & Grill so hot water does not spill out of water bowl.

6. Replace food on cooking racks then place the dome lid on upper body.

Option 2: Adding Charcoal or Wood during Cooking

1. Stand back and carefully open side door using pliers or similar tool. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.
2. Add charcoal or wood using long tongs.
3. Close side door and allow food to continue cooking.

Cooking Tips

- Variations in flavor can be achieved by adding wine, soft drinks, herbs, spices, bits of citrus peel, fruit juice, onion or marinades to the water bowl.
- Brush poultry and naturally lean meats with cooking oil, butter or margarine before cooking.
- Meat should be completely thawed before cooking.
- When cooking more than one piece of meat, the cooking time is determined by the largest single piece being cooked.
- The meat bastes itself while cooking in the Smoker & Grill. No basting or turning is necessary after the meat is placed on the rack. For added variety, barbecue sauce or marinade may be applied on meat before placing on rack.

- There is very little difference in temperature and cooking time between top and bottom rack levels. When cooking different types or cuts of meat at the same time, place the meat that requires the least cooking time on the top cooking rack so that it may be easily removed first. If only one cooking rack is required, use the upper rack level for the best result.
- During the smoking process, avoid the temptation to lift dome lid to check food. Lifting the dome lid allows heat to escape, making additional cooking time necessary.
- Always use a meat thermometer to determine if food is done. Many variables (outside cooking temperature, amount of charcoal, the number of times the dome lid is removed, proximity of food to heat source, etc) will affect actual cooking times. When using a meat thermometer, place probe mid-way into the thickest part of the meat, making sure that it does not touch any fat or bone. Allow five minutes for the thermometer to properly regulate temperature.

After-Use Safety

Warning

- Always allow Smoker & Grill and all components to cool completely before handling.
- Never leave coals and ashes in Smoker & Grill unattended.
- Before Grill can be left unattended, remaining coals and ashes must be removed from Smoker & Grill. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- With a garden hose, completely wet surface beneath and around the Smoker & Grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- Cover and store Smoker & Grill in a protected area, out of reach of children.

Proper Care & Maintenance

- Wash cooking racks, water and charcoal bowls with hot soapy water, rinse well and dry. Lightly coat cooking racks with vegetable oil or vegetable cooking spray.
- Clean inside and outside of Smoker & Grill by wiping off with a damp cloth. After cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surface of the dome lid, smoker body, cooking racks and water bowl. This simple process will help reduce interior rusting. Do not apply oil to the charcoal pan.
Note:
Smoke will accumulate and leave a residue in the dome lid of your unit that may drip onto food during cooking. To minimize accumulation of residue, wipe off dome lid after each use.
- If rust appears on the exterior surface of your Smoker & Grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable cooking spray to minimize rusting.
- Always keep your Smoker & Grill covered when not in use to protect against excessive rusting.

RECIPE IDEAS

Smoked Chicken

1 chicken
50ml olive oil
Juice of one lemon
Salt & Pepper

Mix the olive oil and lemon juice together in a cup or ramekin and then use a meat injector to inject drops of the mix to rub over the skin and then sprinkle with salt and pepper. Load the chicken onto the cooking rack and place it in the smoker at 110°C or 225°F for 60 minutes per .5 kilo.

It's important to make sure the chicken is properly cooked so ensure the juices run clear when a skewer is placed in the meat or use a thermometer. Breast meat should be at 165°F and thigh meat at 175°F.

Smoked Herbed Chicken

1 (approx. 2 kilos) whole chicken
45 g butter
4 g chopped fresh parsley
6 g chopped fresh oregano
3 g chopped fresh basil
3 g fresh chives, finely chopped

Preheat outdoor Smoker & Grill for low heat. Using hickory is a great option if you want additional flavour in the chicken.

Rinse chicken inside and out and pat dry. Loosen skin around the breast area.

Place three tablespoons of butter in various places under the skin. Mix herbs together and place half under the skin and the other half inside the chicken.

Cook chicken in Smoker & Grill for 4 hours or until juices run clear when poked with a fork.

Smoked Mushrooms

4 cups mushrooms
2 tablespoons lemon pepper
2 tablespoons garlic powder

Cut mushroom stems off and wash. Sprinkle lemon pepper and garlic powder lightly over mushrooms. Smoke at 225°F for 45 minutes. Cool; serve immediately.

Hickory Smoked Trout

120 g x 4 portions Trout
Brown sugar
Salt & Pepper
2 handfuls Hickory chips
Coriander

Fillet trout taking care to remove all bones. Tie 2 fillets together at a time with string, having placed a sprig of coriander inside each. Sprinkle trout with the brown sugar, salt and pepper. Place Hickory wood chips into Smoker & Grill and place seasoned fish onto the grill above the chips.

Starting with a high heat to get a strong scent of Hickory, then turning down to allow a slow consistent cooking with the Hickory smoke. This results in a beautiful caramel colour and tender pink centres. When cooked, remove string and serve as required.

Smoked Mussels

Steam required quantity of mussels open. Marinate in sweet chilli sauce for 4 – 24 hours with a little brown sugar added. Smoke for approximately 20 minutes.

Smoked Corn on the Cob

6 to 12 ears of corn with husks on
1/2 cup olive oil
1 bunch finely chopped green onions
(including tops)

Gently pull back the husks on the each ear. Remove the silk but not the husks. Place the ears in a large pot and cover with water. Let sit for several hours.

Remove from water and brush each ear of corn with olive oil, then sprinkle about 2 teaspoons green onion over. Cover corn with husks. Repeat with each ear of corn.

Prepare smoker. The ears of corn will need to smoke at 225°F for about 1 1/2 hours.

When done smoking, remove husks and eat.

For any queries or assistance call



Customer Service

1300 174 876

Hours of operation:

Monday to Friday 8.30am - 5.30pm 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.

Charmate®