

Charmate®
Great taste. *Good times!*

Tex
Offset Smoker

FEATURES

- 1070mm L x 1065mm H x 440mm W
- Charcoal cooking surface 660mm x 420mm
- Smoker cooking surface 320mm x 370mm
- Includes off-set smoker
- Enamel coated steel cooking grill
- Temperature gauge
- 2 x Sturdy wheels for easy relocation
- Lid and body made from powder coated steel
- 2 x Cool touch wire handle with spring
- Wire rack storage shelf
- For outdoor use only



Important: Retain these instructions for future use.

Charmate® is a registered trademark of
Sitro Group Australia Pty Ltd www.gasmate.com.au
Aber, N.Z. www.charmate.co.nz



FOR OUTDOOR USE ONLY
Read full instructions before use

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.

IMPORTANT SAFETY WARNINGS



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



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 tray in place. DO NOT attempt to remove charcoal ash tray 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 over hang 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 for approximately 20 minutes. This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in the barbecue and may result in a flash fire or explosion.

- 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 flash back may occur causing severe burns.
- Place barbecue in an area where children and pets cannot come in to 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.
- DO NOT touch any hot barbecue surfaces.
- DO NOT wear loose clothing or allow hair to come in contact with barbecue.
- When grilling, grease from meat may drip on to the charcoal and cause a grease fire. Do not use water to extinguish grease fires.
- Use caution since flames can flare up when fresh air suddenly comes in contact with fire.
- Use caution when assembling and operating your barbecue to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching in to 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.



CAUTION

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR BARBECUE. FAILURE TO ADHERE TO SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE. SAVE THIS MANUAL FOR FUTURE REFERENCE.



CAUTION

- This grill is for use with charcoal only.
- Never attempt to attach this grill to the self-contained system of a camper trailer, motor home or house.
- Do not use gasoline, kerosene or alcohol for lighting. This grill is not intended to be used in or installed on recreation vehicles and/or boats.
- Do not attempt to move the grill while it is lit.
- Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
- Keep all combustible items and surfaces at least 36 inches (91.4cm) away from grill at all times.
- DO NOT use this grill or any gas product near unprotected combustible constructions.
- Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not touch metal parts of grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (BBQ mittens, pot holders, etc.)



WARNING

- This grill is for outside use only, and should not be used in a building, garage or any other enclosed area.
- The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.
- Always open grill lid slowly and carefully as heat and steam trapped within the grill can burn you severely.
- Always place your grill on a hard, level surface far away from combustibles. An asphalt or blacktop surface may not be acceptable for this purpose.
- Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.
- Do not place this grill on any type of tabletop surface.
- Do not use the grill in high winds.

TABLE OF CONTENTS

Section	Page
Important Safety Information	2
Preparing to use your grill	4
Grill Maintenance	5
Cooking Tips	5
Tool and Parts	8
Exploded View	9
Hardware List	8 - 9
Assembly Instructions	10
Grill Preparation	14
Warranty	15

TOOLS REQUIRED (NOT INCLUDED)

- 1 Adjustable spanner.
- 1 Phillips head screwdriver

Note: Before beginning assembly of product, make sure all parts are present. Compare parts with package content list and hardware contents. If any part is missing or damaged do not attempt to assemble the unit. Contact customer service for further information.

PREPARING TO USE YOUR GRILL

Before cooking with your grill, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

1. Brush all interior surfaces including grills and grates with vegetable cooking oil.
2. Build a small fire on the charcoal pan, being sure not to lay coals against the walls.
3. Close lid, position air vent knob at approximately one quarter open. This burn should be sustained for at least two hours. Begin increasing the temperature by opening the air vent knob halfway and adding more charcoal. Your grill is now ready for use.

Rust can appear on the inside of your grill. Maintaining a light coat of vegetable oil on the interior surfaces will aid in the protection of your grill. Exterior surfaces of the grill may need occasional touch up. We recommend the use of commercially available black high temperature spray paint. NEVER PAINT THE INTERIOR OF THE GRILL!

Please see information regarding uncoated cast iron grates below.

First Time Use:

Before using a cast iron grate or other cast iron cooking tool, wash it thoroughly with a mild dishwashing liquid to remove the protective wax coating applied for shipping. Rinse with hot water and dry completely with a soft cloth or paper towel. NEVER ALLOW TO DRAIN DRY OR WASH IN A DISHWASHER. Now season the grates to prevent rust and sticking.

Seasoning:

A solid vegetable shortening is recommended for the initial seasoning. Spread a thin coating of solid vegetable shortening over the entire surface, including all corners, with a paper towel. Do not use salted fats such as butter or margarine. Preheat grill for 15 minutes; carefully place grates in the grill. Allow the grill to heat grates for 1 to 1 ½ hours. Allow the fire to burn out on its own, and leave cooking grates in grill until they are cool. Your cast iron cooking grates are now ready to use.

To Prevent Rusting:

Re-season your grates frequently, particularly when new. If rust occurs, it is an indication that the grates have not been seasoned enough or the seasoning has been burned off. Clean with a heavy brush like Char-Broil’s Brush Hawg. Reapply vegetable shortening and heat as indicated above to re-season the grates.

Maintenance:

Do not do a burn-off after you grill, but rather leave the cooking residues on the grates to keep a protective coating on the cast iron. Do a burn-off just before you grill. The more you use your cast iron grates, the easier the maintenance will be. Store in a dry place. If you store your grates for an extended period of time, grease very lightly with vegetable shortening, then wipe dry with a paper towel.

Grilling:

Charcoal is recommended, however, wood or a combination of both may be used as the fuel source for grilling with the fuel source placed and ignited on the charcoal pan. Do not build too large of a fire. We recommend starting a fire with no more than 4 pounds of charcoal (approximately 60 briquettes) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grate on the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

GRILL MAINTENANCE

Frequency of clean up is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of the unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels.

When finished cooking, and the unit has adequately cooled, clean out all remaining ashes. Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit. Also, occasional touch up of the exterior paint will be required. Black, high-temperature spray paint is recommended.

NEVER PAINT THE INTERIOR OF THE UNIT.**Cooking Surface:**

If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

COOKING TIPS**Building Your Fire**

1. Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal grate. We recommend using 4 pounds (approximately 60 briquettes) to start your fire, adding more as needed.
2. If using lighter fluid, saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes. If using a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer's instructions.
3. After allowing the lighter fluid to properly soak in, light the pile of briquettes in several locations to ensure an even burn. Always light the fire with the grill lid open. Leave lid open until briquettes are fully lit. Failure to do this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.
4. Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.
5. You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).
6. Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.

***ALWAYS USE CAUTION WHEN HANDLING HOT COALS TO PREVENT INJURY.**

Know When Your Fire is Ready

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80 percent or more of the coals are ashy gray. If you have less than that, the coals are not ready, and if all of them are glowing red hot, the fire is probably too hot. Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Raise or lower the adjustable charcoal grate.
- Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of a drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

DIRECT AND INDIRECT GRILLING

Direct Grilling:

For most grilling, the ignited coals are spread in a single layer under the food. This is called direct grilling and is appropriate for relatively quick-cooking items such as hamburgers, steaks and most seafood. The single layer of coals emits even, steady heat, whether the grill lid is open or closed, and represents the way most people grill. For more control, pile some of the coals on one side of the grill where they will emit intense heat. You can move the food around on the grill, setting it over the very hot coals when you want to sear it or when a thick piece needs to cook a little more quickly. You can also use the adjustable charcoal grate and air vent knob to control the temperature in your grill.

Indirect Grilling:

For items that take longer to cook, you will want to use indirect grilling. This method is for long, slow cooking in a covered grill. For indirect cooking, the coals are piled two or three coals deep on one side of the grill, or divided and piled on two sides. This leaves an empty space next to the coals or between them. Food cooked over indirect heat is often started over direct heat and then moved to the cooler (empty) part of the grill for even, slow cooking. To make the heat as even as possible, construct two piles of coals. It is common to place a metal drip pan in the empty space beside or between the coals, which is filled with water, wine, beer, broth, or a combination. Place the food directly over the drip pan. This injects a little extra moisture into the cooking environment and also catches dripping juices, which makes cleanup a little easier and reduces the possibility of flare-ups. (Remember to keep a spray bottle filled with water on hand to extinguish any flare-ups.) Once you get used to the indirect method, you may prefer to use it for more grilling tasks. Although it may take a little longer, it is an excellent cooking method and a sure way to prevent the food from burning and to promote even cooking.

Grilling with Wood Chips/Wood Chunks

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes. Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

OUR RECOMMENDATIONS:

Chicken - Alder, Apple, Hickory, Mesquite, Sassafras, Grapevines

Beef - Hickory, Mesquite, Oak, Grapevines

Pork - Fruitwoods, Hickory, Oak, Sassafras











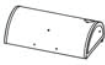


Lamb - Fruitwoods, Mesquite











Veal - Fruitwoods, Grapevines

Seafood - Alder, Mesquite, Sassafras, Grapevines

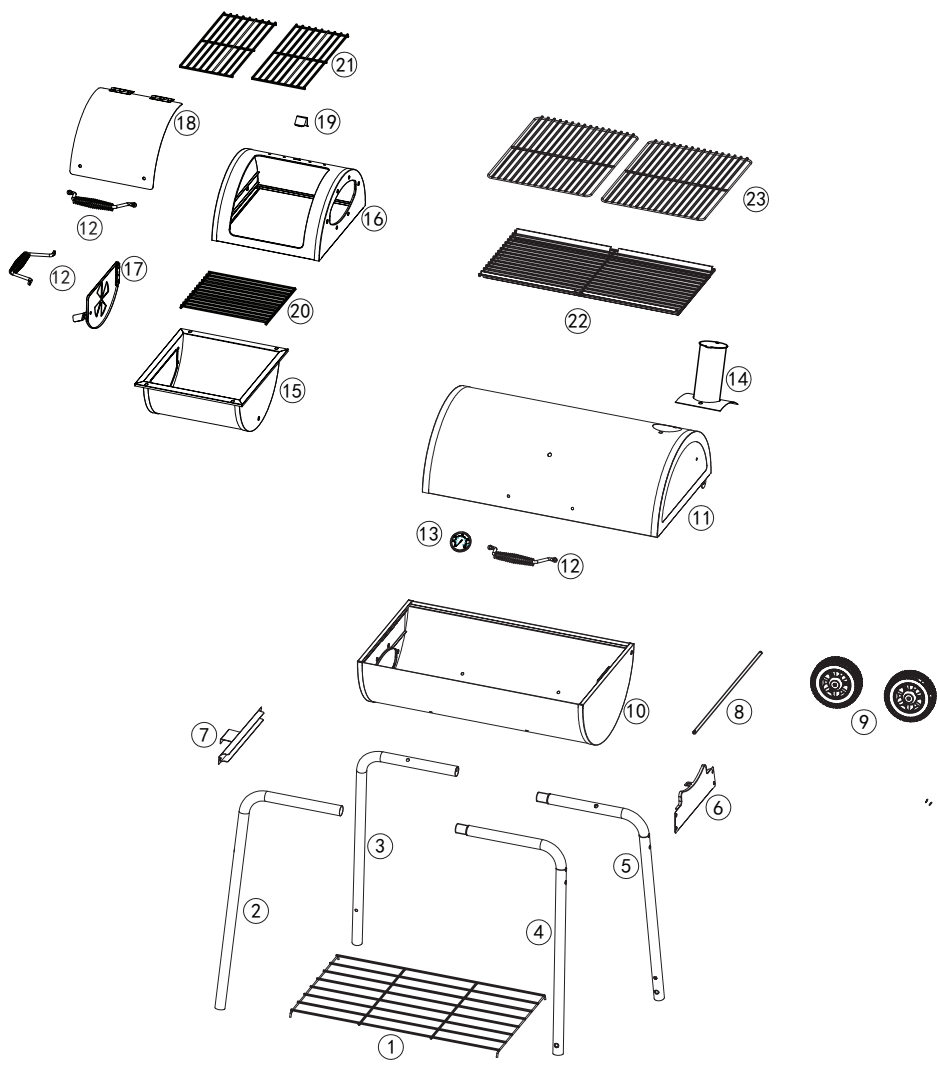
Vegetables - Mesquite

PARTS LIST

Part	Description	Qty	Part No.	Image
1	Bottom Shelf	1		
2	Leg (LF)	1		
3	Leg (LB)	1		
4	Leg (RF)	1		
5	Leg (RB)	1		
6	Triangular Connector	1		
7	Triangular Bracket	1		
8	Axle	1		
9	Wheels	2		
10	Body Bottom	1		
11	Body Lid	1		
12	Handles	3		
13	Thermometer	1		

Part	Description	Qty	Part No.	Image
14	Smoke Stack	1		
15	Firebox Bottom	1		
16	Firebox Lid	1		
17	Air Vent	1		
18	Firebox Lid Cover	1		
19	Limiting Film	1		
20	Charcoal Grate	1		
21	Cooking Grate (Firebox)	2		
22	Charcoal Pan	1		
23	Cooking Grate (Body)	2		

EXPLODED VIEW



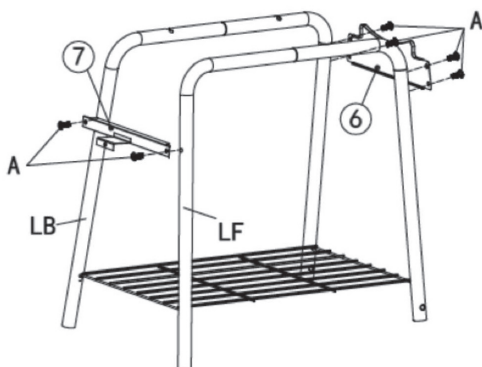
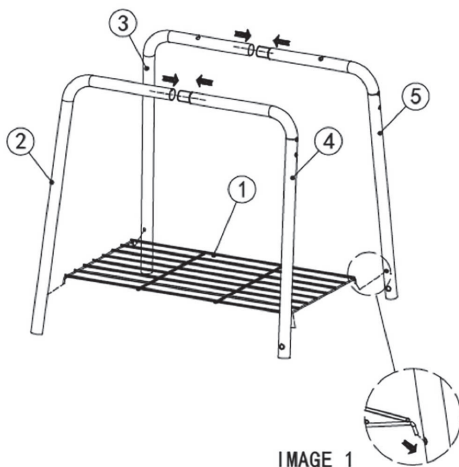
HARDWARE

Part	Description	Qty	Part No.	Image
A	BOLT M6	27		
B	BOLT M4	6		
C	BOLT M5	4		
D	BOLT M6	3		

Part	Description	Qty	Part No.	Image
E	NUT M6 FLANGE LOCK	8		
F	COTTER PIN Ø1.2 x 21	2		
G	WHEEL PAD Ø21 x 7	2		
H	SPACERS	2		

STEP 1

Assemble the bottom shelf (1) to the legs (2, 3, 4 & 5), then assemble each two legs together, as shown in IMAGE 1.



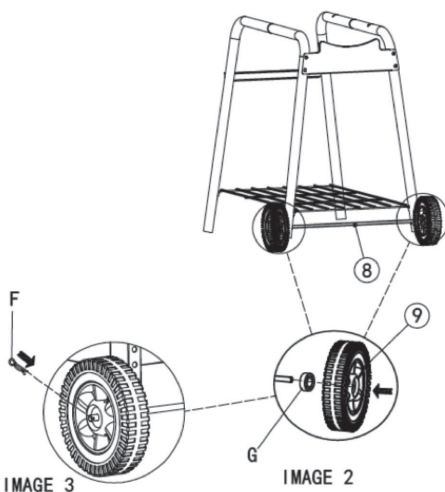
STEP 2

Assemble the triangular bracket (7) to the left legs (2, 3) using BOLT M6 (A) - 2pcs.

Assemble triangular connector (6) to the right legs (4, 5) using BOLT M6 (A) - 4pcs.
Do not screw the Bolt too tightly.

STEP 3

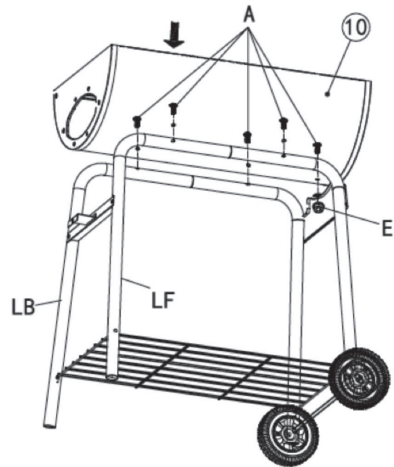
Insert Wheel Axle (8) to the hole of two legs (4 & 5). Insert Wheel Pad (G) - 2pcs and WHEEL (9) - 2pcs to Axle as shown in IMAGE 2. Then attach them using COTTER PINS (F) - 2pcs.



STEP 4

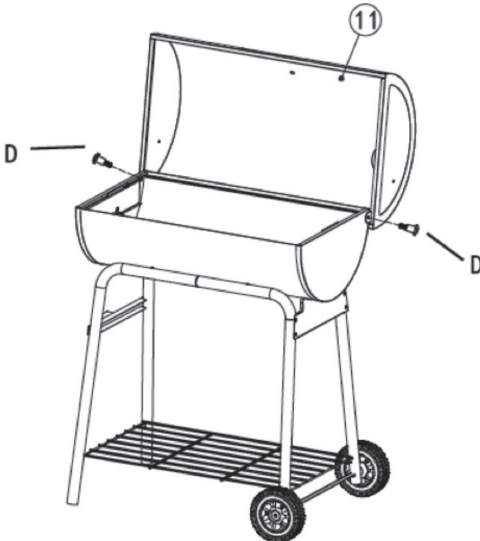
Assemble the bottom of the body bottom (10) to the legs with Bolts M6 (A) - 4pcs.

Attach the body bottom to the triangular connector (6) with Bolts M6 (A) - 1pc and NUT M6 FLANGE LOCK (E) - 1pc.



STEP 5

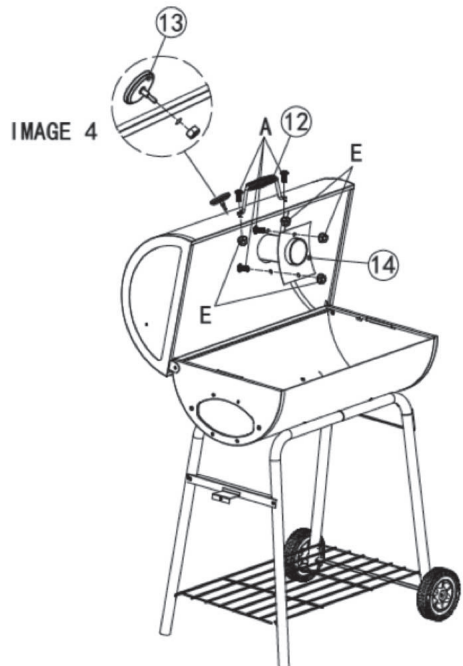
Assemble lid (11) to the body bottom with Bolts M6 (D) - 2pcs.



STEP 6

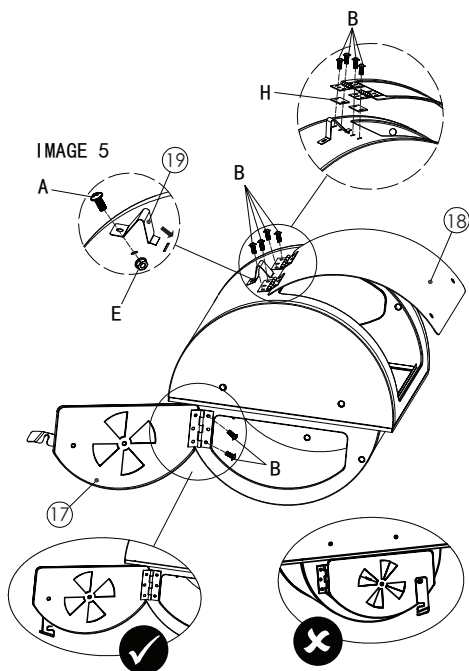
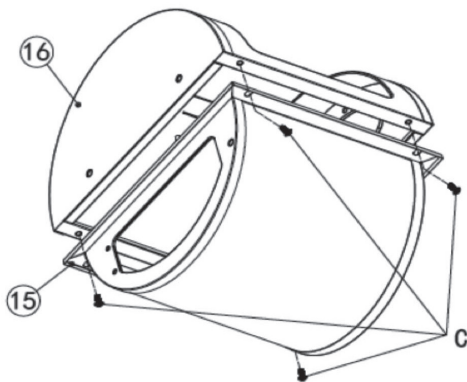
Assemble handle (12) - 1pc to the lid with Bolts M6 (A) - 2pcs and NUT M6 FLANGE LOCK (E) - 2pcs.

Assemble smoke stack (14) with Bolts M6 (A) - 2pcs and NUT M6 FLANGE LOCK (E) - 2 pcs. Remove the screws that were preassembled on the thermometer (13), then attach it on the lid.



STEP 7

Assemble the firebox lid (16) and the firebox bottom (15) together with Bolts M5*10 (C) - 4pcs.

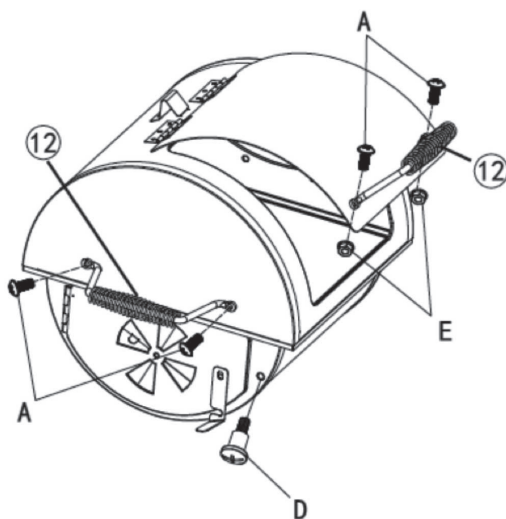


STEP 8

Assemble the firebox lid cover (18) to the firebox lid with Bolts M4 (B) - 4pcs and SPACERS (H) - 2pcs.

Attach the limiting film (19) to the firebox lid with Bolt M6 (A) - 1pc and NUT M6 FLANGE LOCK (E) - 1pc.

Attach the air vent (17) with Bolts M4 (B) - 2pcs (Ensure the hinge is attached to the inside of the air vent door)



STEP 9

Assemble the handle (12) to the firebox lid with Bolts M6 (A) - 2pcs and NUT M6 FLANGE LOCK (E) - 2pcs.

Attach the handle to the firebox lid left side with Bolts M6 (A) - 2pcs. Screw Bolt M6 (D) - 1pc to firebox bottom on the left side.

STEP 10

Attach the firebox to the body with Bolts M6 (A) - 6pcs and attach to the triangular bracket (7) with BOLTS M6 (A) - 1pc as shown in IMAGE 6. Then tighten all screws.



IMAGE 7

STEP 12

Place the Cooking Grate x 2 (Firebox) (21) into Firebox Bottom (15). Then place Charcoal Pan (22) into Body Bottom (10)

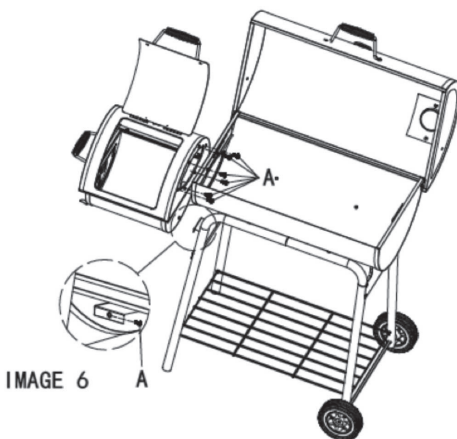
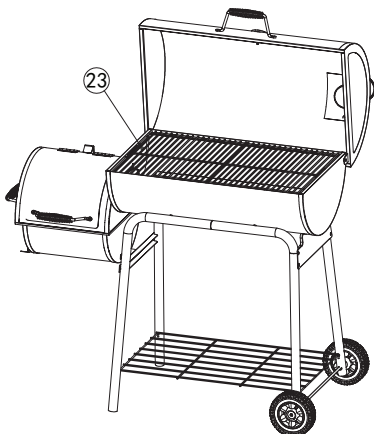
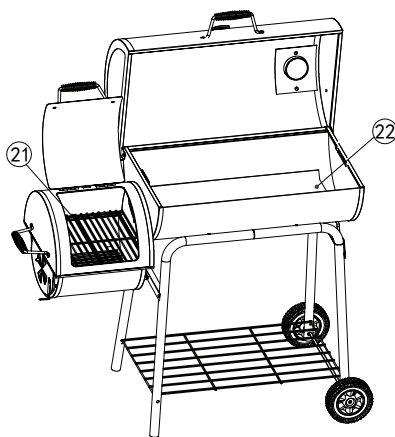


IMAGE 6

STEP 11

Place Charcoal Grate (20) into the Firebox Bottom (15).



STEP 13

Place the Cooking Grate x 2 (Body) (23) into Body Bottom (10).

The Smoker is now fully assembled.

GRILL PREPARATION AND OPERATING INSTRUCTIONS

Read all safety warnings and instructions carefully before assembling and operating your grill.

1. CURE GRILL prior to your initial use to protect the interior and exterior finish and to prevent unnatural flavors to your first meals.
 - Lightly coat ALL INTERIOR SURFACES (including GRILLS, GRATES and INSIDE of BARREL) with vegetable oil (spray vegetable oil is easiest but do not use near coals or fire).
 - Build a medium sized fire on the charcoal pan.
 - After coals ash over, spread out coals, replace cooking grates, close lid and heat at approximately 250°F for two hours. Re-coal GRATES and return to GRILL at approximately 200°F for two hours. You GRILL will then be ready for use. NOTE: Grill will drip a lot of oil during this process and for several uses but will slow over time.

NEVER EXCEED 400°F BECAUSE THIS WILL DAMAGE THE FINISH AND CONTRIBUTE TO RUST. PAINT IS NOT WARRANTED AND WILL REQUIRE TOUCH-UP. THIS UNIT IS NOT WARRANTED AGAINST RUST.

2. To START FIRE, stack 50-60 briquettes in pyramid and saturate with lighter fluid (DON'T USE GASOLINE). Light coals in several places, close lid after briquettes ash over or 1/2 gray, spread them out and start cooking. If one end burns faster, use tongs to move coals from one end to the other for even heat.

ALWAYS FOLLOW CHARCOAL AND FLUID MANUFACTURER'S INSTRUCTIONS AND WARNINGS. USE OUTDOORS ONLY ON NONCOMBUSTIBLE SURFACE. 15' AWAY FROM WOOD AND COMBUSTIBLE MATERIAL.

3. Control heat with amount and type of FUEL, DUAL DAMPERS and ADJUSTABLE FIRE GRATE. Adjust GRATE one end at a time. Wood burns hotter than coals. More airflow is more heat.
4. For no flare-ups, cook with lid in the down position. Add water soaked hardwood chips for a smoked flavor.
5. Suggestion: Screw 3/4" cup hooks (not furnished) on front of the wood shelf to hang cooking utensils.
6. Burn out may be rust out. Ashes left in bottom too long hold moisture and rust through any thickness of steel. This grill is made of steel and cast iron, which WILL RUST ESPECIALLY IF NOT PROPERLY CARED FOR.
7. Do not use self-starting charcoal as it will give unnatural flavor. Burn lighter fluid completely before closing lid.
8. After using, coat vegetable oil on interior grates and bare metal while warm to reduce rust. On the EXTERIOR, remove rust with wire brush and touch up with high heat paint, available at most hardware/auto stores.
9. HINT: If cast iron grates get caked, put them in self-cleaning oven. They come out like new, but need re-seasoning.
10. You may place a coffee can on bottom shelf under the hole in the grill to catch drippings.
11. HEAT GAUGE may obtain moisture, which will steam out during cooking. Gauge may be calibrated in oven.
12. You may fill unwanted holes with Nuts & Bolts (Not Provided).



BBQ RANGE - LIMITED WARRANTY

SITRO GROUP AUSTRALIA (S.G.A.) warrants the purchaser of this Barbecue against defects in workmanship and material, for a period of 12 months from the date of purchase. Barbecues are warranted for 12 months for domestic use only. Commercial use will void warranty.

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 S.G.A. warranty. Repairs under warranty are made free of charge, provided the barbecue 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 or damage in transit.

Note: In most cases the BBQ Body only will need to be returned.

S.G.A. Reserves the right to replace or repair the appliance 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 i.e. Hose, Regulator, Rotisserie, Piezo Ignitor, Roast Hood, Side Burner and Rail Burners.

In the event of S.G.A. choosing to replace the appliance, the guarantee 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.

Fat fires are not covered under warranty.

For warranty claims, service, spare parts or products information in Australia, please call SITRO GROUP AUSTRALIA Pty Ltd on the Customer Service Line 1300 174 876.

Register your Warranty online at

www.gasmate.com.au

A receipt or proof of purchase is required and must be kept for your records.

Note: If you do not have internet access call our customer service team on 1300 174 876

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.


Great taste. *Good times!*