

Charmate
Great taste. *Good times!*

Stack Smoker & Barbecue

Model No. CM155-045



**CHECK
OUT**

www.Charmate.co.nz

**FOR TIPS & TRICKS,
RECIPES, INFO &
DEALS!**

**SHARE
WITH US**



@CHARMATENATION



CHARMATENZ



CHARMATE

- Drum style smoker for delicious slow cooking and smoking
- 3 Tier assembly allows you to grill, smoke, roast and slow cook
- Charcoal bowl can be used as a fire pit
- Durable high temperature powder coated steel construction
- Two large chrome plated cooking racks
- Hang food from hanging rack and hooks for smoking
- Adjustable air vents to regulate temperature
- Water bowl included to add moisture when cooking
- Assembled dimensions (mm): 480 Ø x 870 H



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

Charmate.

is a registered trademark of: Sitro Group Australia Pty Ltd - www.sitro.com.au & Aber Living, Hamilton, N.Z - www.charmate.co.nz

Important: Retain these instructions for future use.

Important Safety Warnings

We want you to assemble and use your Charmate Smoker & Barbecue 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 & Barbecue.



Warning

- Only use this Smoker & Barbecue 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 & Barbecue 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 designed for use with the Smoker & Barbecue for easy clean up of drippings that can cause discoloration of surface and to catch falling ashes and embers.
- Proper clearance of ten feet 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 & Barbecue is in use. Do not place Smoker & Barbecue under a roof overhang or other enclosed area.
- For household use only. Do not use this Smoker & Barbecue for other than its intended purpose.
- For outdoor use only. Do not operate Smoker & Barbecue indoors or in an enclosed area.
- Water bowl should always be used when smoking. 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 sound 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 & Barbecue when water bowl contains hot liquids and while it is in use.
- Do not leave Smoker & Barbecue unattended when in use.
- Use extreme caution when adding charcoal/wood. Follow instructions in "Adding Water or Wood during Cooking" section of this manual.
- Do not store or use Smoker & Barbecue 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 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 lid, keep hands, face and body safe from hot steam and flame flare-ups. Remove the 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 & Barbecue 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 & Barbecue in an area where children and pets cannot come into contact with unit. Close supervision is necessary when Smoker & Barbecue is in use.
- Use caution when lifting or moving Smoker & Barbecue to prevent strains and back injuries.
- In windy weather, place Smoker & Barbecue in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely while using Smoker & Barbecue.
- Use caution when reaching into or under Smoker & Barbecue. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.
- We advise 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 & Barbecue unattended.
- Before Smoker & Barbecue can be left unattended, remaining coals and ashes must be removed from Smoker & Barbecue. 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 & Barbecue out of reach of children, indoors in a dry location when not in use.
- Do not attempt to service Smoker & Barbecue other than normal maintenance as explained in "After-Use Safety and Care & Maintenance" sections of this manual.
- Properly dispose of all packaging material.

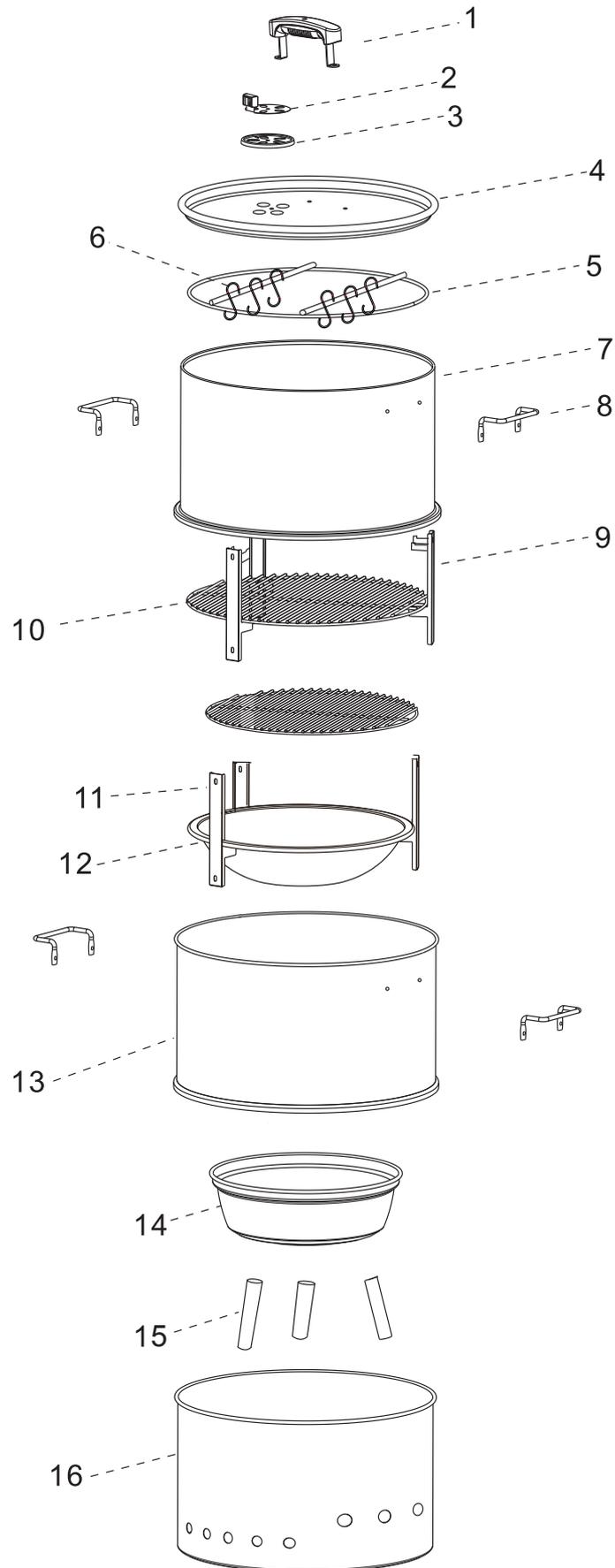


WARNING

- Use caution and common sense when using your Smoker & Barbecue.
- Failure to adhere to the safety warnings and guidelines in this manual could result in bodily injury or property damage.
- Please keep this manual for future reference.

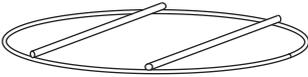
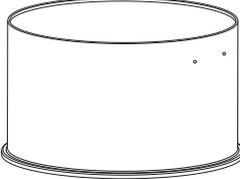
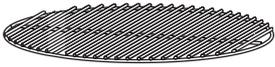
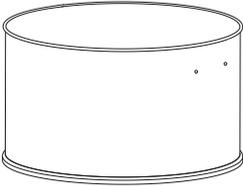
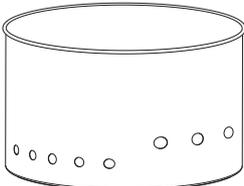
ASSEMBLY INSTRUCTIONS

EXPLODED DIAGRAM

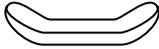
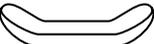


ASSEMBLY INSTRUCTIONS

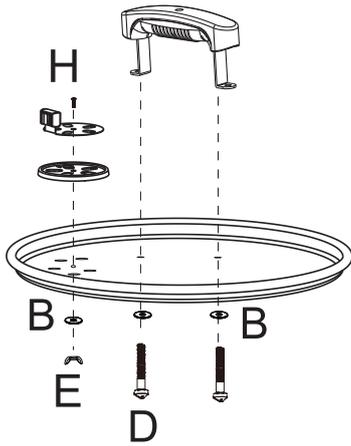
PARTS LIST

 <p>1. Lid Handle X1</p>	 <p>2. Air Vent X1</p>	 <p>3. Air Vent bottom plate X1</p>	 <p>4. Drum Lid X1</p>
 <p>5. Hanging Rack X1</p>	 <p>6. Hanging Hooks X6</p>	 <p>7. Top Drum section X1</p>	 <p>8. Top Drum side handles X4</p>
 <p>9. Upper support brackets X3</p>	 <p>10. Chrome Cooking grills X2</p>	 <p>11. Lower support brackets X3</p>	 <p>12. Water Bowl X1</p>
 <p>13. Middle Drum section X1</p>	 <p>14. Fire Bowl X1</p>	 <p>15. Fire Bowl legs X3</p>	 <p>16. Bottom Drum section X1</p>

HARDWARE

 <p>A. M5x12 Screw X8</p>	 <p>B. 6x16 Washer X10</p>	 <p>C. M5 Wing Nut X8</p>	 <p>D. M6x70 Long Bolt X2</p>
 <p>E. M6 Wing nut X5</p>	 <p>F. M6x12 Screw X4</p>	 <p>G. M6x20 Medium Bolt X3</p>	 <p>H. M6x1 Small Bolt X1</p>

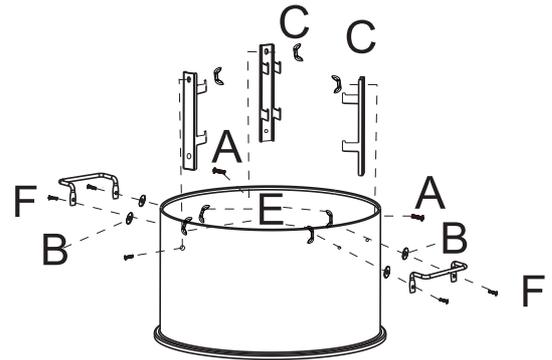
ASSEMBLY INSTRUCTIONS



Step 1

Attach lid handle (1) to Drum lid (4) using two washers (B) and two long bolts (D).

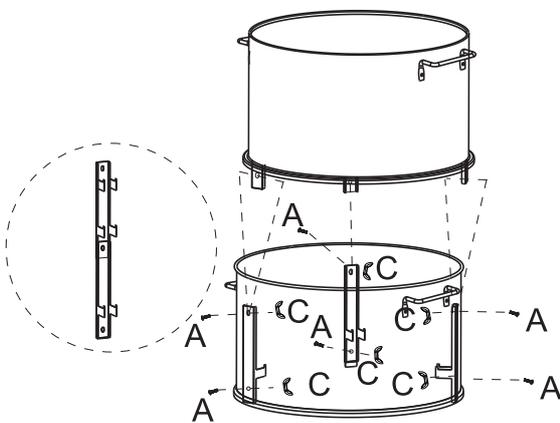
Attach Air Vent (2) and Air Vent bottom plate (3) to Drum lid (4) using one bolt (H) and one washer (B) and wing nut (E).



Step 2

Attach three upper support brackets (9) to the inside of the upper drum section (7) using three screws (A) and three wing nuts (E) in the top bracket holes.

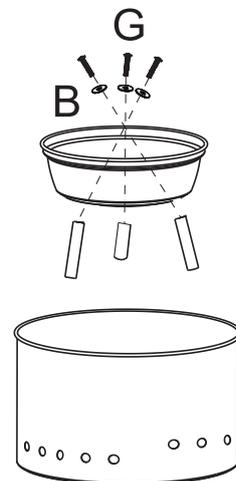
Attach the two side handles (8) on the upper drum section (7) using four screws (F) and four washers (B) on the outside of the drum and four wing nuts (E) on the inside.



Step 3

Attach three lower support brackets (11) to the inside of the middle drum section using six screws (A) and six wing nuts (C). Start with the bottom screw points first as you need to slot the upper support bracket (9) in behind the lower support brackets and align the hole for the top screw point.

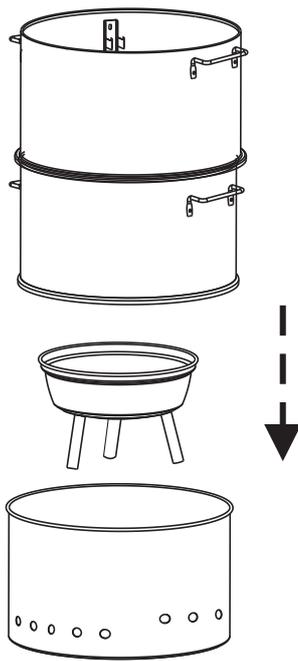
Attach the two side handles on the middle drum section using four screws and four washers on the outside of the drum and four wing nuts on the inside.



Step 4

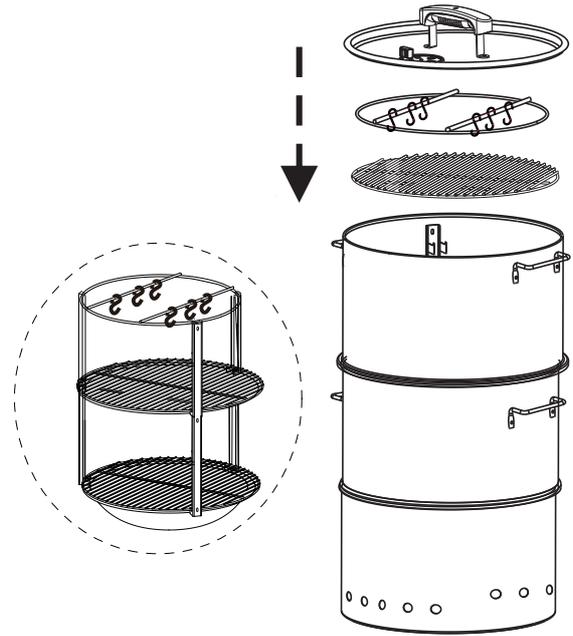
Assemble the fire bowl by attaching the three legs (15) to the Fire bowl (14) using 3 bolts (G) and 3 washers (B).

ASSEMBLY INSTRUCTIONS



Step 5

Insert completed fire bowl into the bottom drum section (16) and then stack middle and upper drum sections as shown.



Step 6

Insert the water bowl (12) onto lowest support bracket, then place the two cooking grills (10) on each of the next bracket points. Place the hanging rack (5) with hooks (6) on the top bracket point.

SAFETY, CARE AND MAINTENANCE



WARNING

Place the Smoker & Barbecue 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 & Barbecue away from open windows or doors to prevent smoke from entering your house. In windy weather, place the Smoker & Barbecue in an outdoor area that is protected from the wind.

Never attempt to remove water bowl when hot.

CARE AND MAINTENANCE

- Wash cooking racks, water bowl and firebowl 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 & Barbecue 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 lid, smoker body, cooking racks and water bowl. This simple process will help reduce interior rusting. Do not apply oil to the firebowl.

Note: Smoke will accumulate and leave a residue in the lid of your unit that may drip onto food during cooking. To minimize accumulation of residue, wipe off lid after each use.

- If rust appears on the exterior surface of your Smoker & Barbecue, 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 & Barbecue covered when not in use to protect against excessive rusting.

AFTER-USE SAFETY



WARNING

- Always allow Smoker & Barbecue and all components to cool completely before handling.
- Never leave coals and ashes in Smoker & Barbecue unattended.
- Before Grill can be left unattended, remaining coals and ashes must be removed from Smoker & Barbecue. 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 & Barbecue 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 & Barbecue in a protected area, out of reach of children.

COOKING INSTRUCTIONS

LIGHTING YOUR CHARMATE SMOKER

Remove the lid and upper body from lower body. Open the air vent at the base of the smoker is open.

Always use high quality charcoal. We recommend using a Charmate Chimney Starter which speeds up the lighting process and avoids the dangers associated with charcoal lighter fluid. Directions for use can be found with the Chimney Starter.

If you do not use a Chimney Starter, carefully place 2.5 to 3.5 kilos of charcoal in the charcoal fire bowl.

Carefully light the charcoal and allow to burn until covered with a light ash. This may take up to 30 minutes. Place the upper body and grills onto the Smoker & Barbecue.

Option 1 - Smoking with hooks

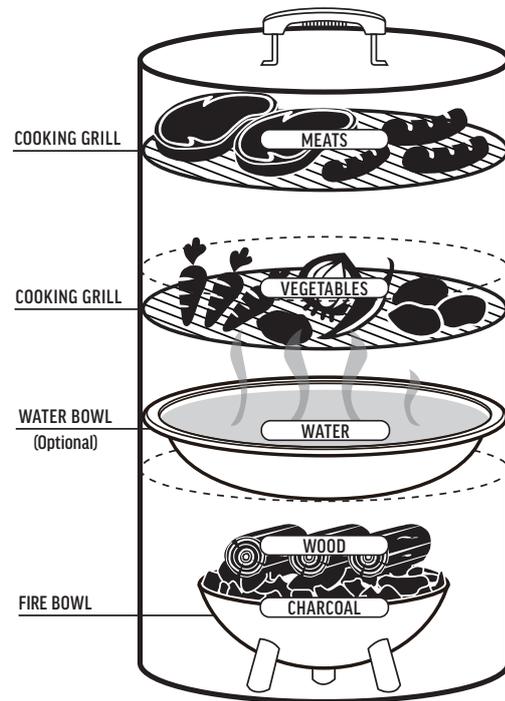
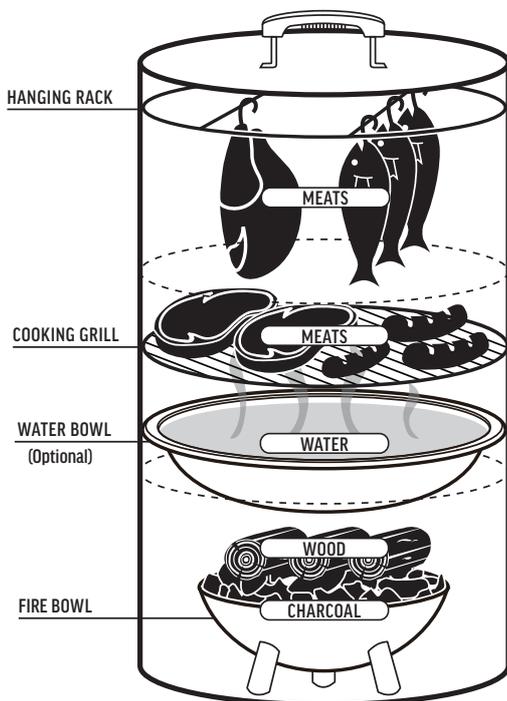
To smoke, add charcoal and wood chunks to the fire bowl. Fill the water bowl with warm water. Place meat on the lower grill. Hang meat from the hooks and place into the Smoker & Barbecue. Cook low and slow.

Water bowl is optional.

Option 2 - Smoking with grills

To smoke, add charcoal and wood chunks to the fire bowl. Fill the water bowl with warm water. Place meat or vegetables on the grills. Cook low and slow.

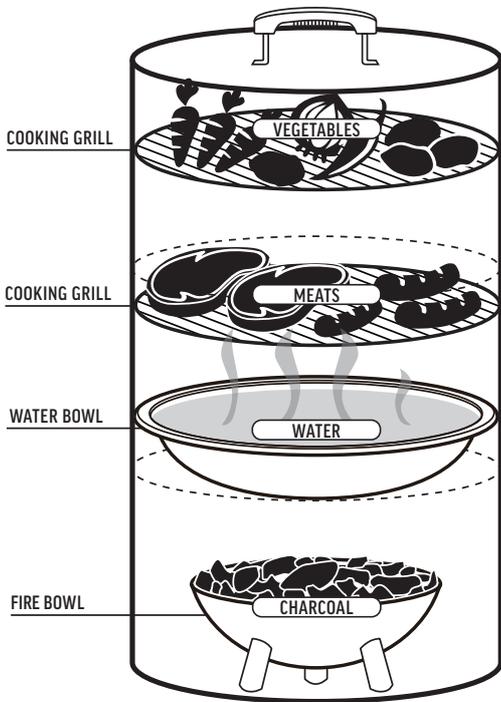
Water bowl is optional.



COOKING INSTRUCTIONS

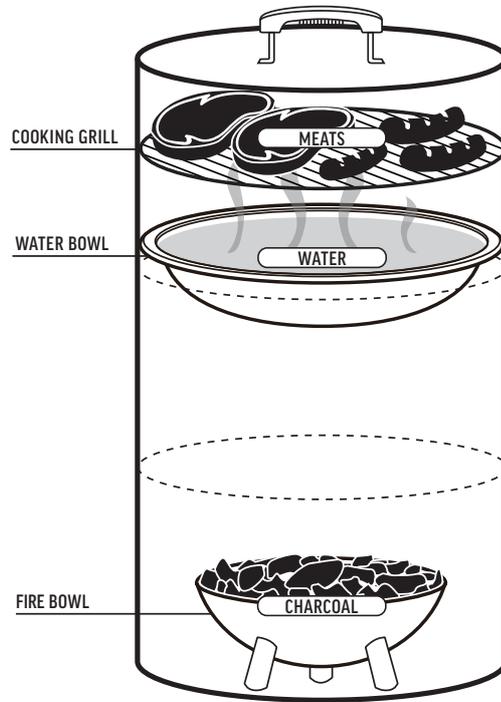
Option 3 - Roasting

To Roast, add charcoal to the firebowl. Fill the water bowl with warm water. The waterbowl provides a diffused heat source to gently and indirectly roast. Place meat and vegetables on the grills.



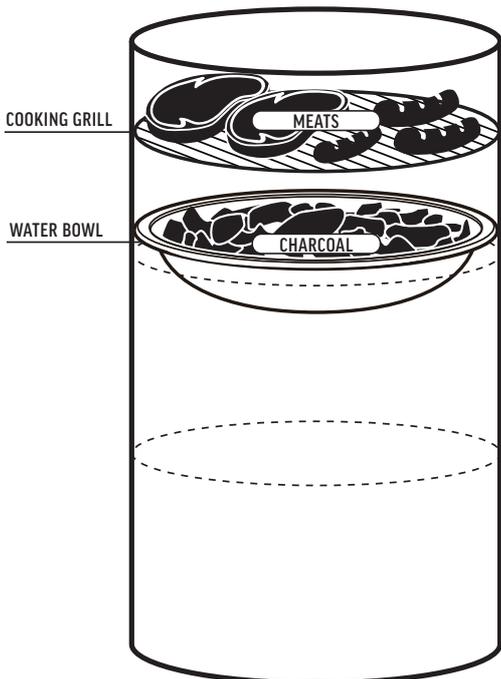
Option 4 - Grilling

To grill, place foods on the grill above a filled water bowl. The water/steam will keep the food moist and the water pan acts as a heat diffuser to provide indirect heat.

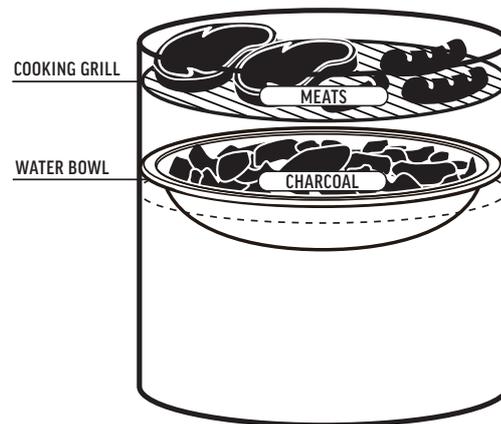


Option 5 - BBQ Grilling

To grill, place charcoal in the water bowl and position the grill directly over the coals.



Grilling - 3 Tiers



Grilling - 2 Tiers

Option 6 - Fire bowl

Remove the fire bowl from the base of the Smoker & Barbecue, and use as a fire bowl. To use the fire bowl and grill at the same time, use the water bowl for charcoal.



COOKING TIPS

FLAVOURING WOOD

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

ADDING WATER OR WOOD DURING COOKING

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

1. Remove lid by tilting it away from 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.
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.
5. If water level is low, add water to bowl. If food is on top cooking rack only, water may be added to the 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.
7. The water in water bowl will be extremely hot. When lifting Smoker & Barbecue body from ground, use extreme caution and make sure the water bowl is securely in place on the three lower support brackets to avoid being scalded by hot liquids spilling from water bowl.

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

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 & Barbecue. 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 lid to check food. Lifting the 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 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.

BARBECUE RANGE

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.

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

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, eg. hose, regulator, rotisserie, piezo igniter, roast hood, side burner and rail burners.

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

Fat fires are not covered under warranty

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

YOUR PURCHASE RECORD (please complete)

Date of Purchase ____ / ____ / ____

Model Number _____

Serial Number (if applicable) _____

Purchased from _____

Attach copy of purchase receipt here