

Charmate[®]
Great taste. *Good times!*

Deluxe Spit Roaster & Charcoal BBQ

Model No. CSB003

- Get tender, juicy results with a Charmate Spit Roaster and Charcoal BBQ
- 240V AC..50Hz rotisserie motor rated to 40kgs
- Durable high temperature powder coated solid steel firebox
- Two stainless steel prongs and braces to secure meat
- Adjustable rod height lets you control your cook time
- BBQ hot & fast with the three chrome plated heavy duty grills
- 2 Rubber tread wheels to make transport easy
- Cooking surface (mm): 1100 x 485
- Overall dimensions (mm): 1360 W x 530 D x 860 H
- Approved to Australian Standards



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

Important: Retain these instructions for future use.

IMPORTANT SAFETY WARNINGS



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



WARNING

Before attempting to operate this barbecue, the following basic safety precautions should be taken to reduce the risk of fire, electric shock and personal injury. It is important to read the instruction manual and to understand its' applications, limitations and potential hazards associated with this barbecue. This barbecue is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

It is important that you read, understand and follow these instructions very carefully. They are designed for the safety of yourself and others ensuring a long and trouble free service life from your barbecue.

Repairs should only be carried out by qualified persons using original spare parts. Failure to do so may result in considerable danger to the operator.

Children should not be allowed to touch or operate barbecue or touch extension cords, if used. Barbecue should be kept out of reach of children, preferably stored or locked in a secure cabinet or room when not in use.

Never yank or pull on the power cord to disconnect it from the mains supply socket. Never carry your barbecue by its' power cord. Keep the power cord away from heat, oil, solvents and sharp edges. Check the power cord regularly for any damage. If the mains connection plug or power cord becomes damaged it must be replaced with a complete assembly that is identical to the original, and this must be replaced by the manufacturer or an authorised service centre or similar qualified persons in order to avoid a hazard.

- 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.
- Only use high grade plain charcoal or charcoal/wood mixture.
- Do not use self starting charcoal.
- 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 vapours may be present.
- Barbecue is hot when in use.

TO AVOID BURNS

- DO NOT attempt to move the barbecue.
- Always 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.



IMPORTANT SAFEGUARDS ROTISSERIE MOTOR

When using electrical appliances, basic safety precautions should always be followed, including the following:

- READ ALL INSTRUCTIONS.
- DO NOT touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when appliance is used by or near children.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- DO NOT use this appliance for anything other than intended use.
- The motor is 240V AC~50Hz.
- DO NOT place on or near a hot gas or electric burner, or in a heated oven.

NOTE: When using this barbecue outside ensure that it is connected directly to an outdoor power point.

The electrical system of this barbecue must be connected with an automatic 30mA circuit breaker and/or residual current device (RCD). If uncertain have a qualified electrician check your electrical system before installation and/or use.

All electrical connections are made in a dry area.

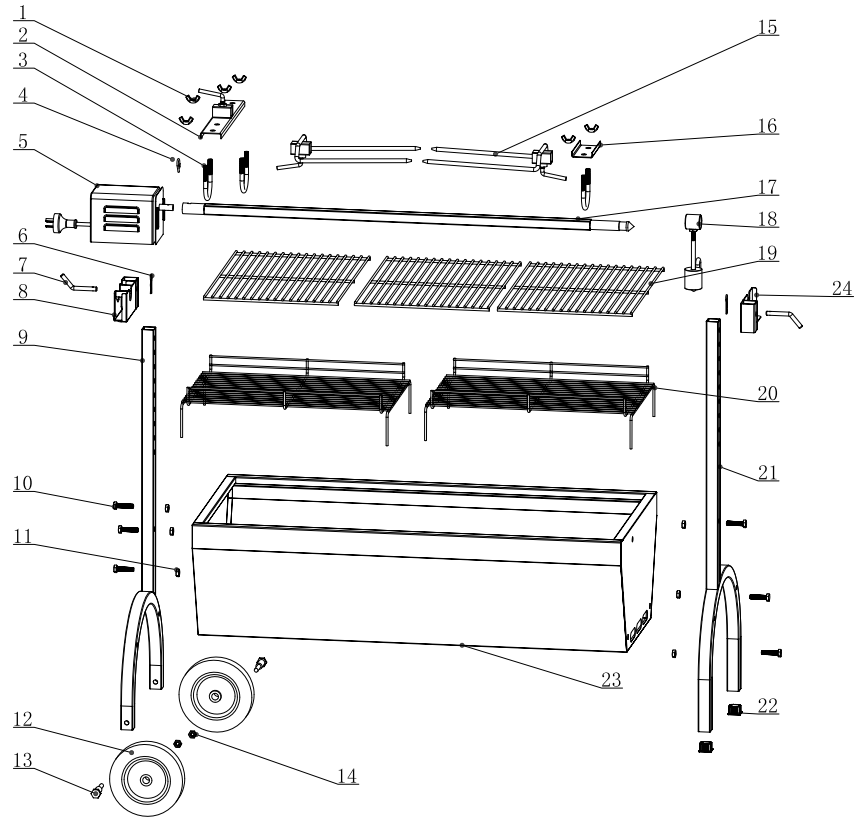
- DO NOT use the rotisserie during inclement weather.
- Unplug and remove rotisserie when not in use.
- DO NOT operate the rotisserie with a damaged cord or plug, or if rotisserie malfunctions, or has been damaged in any manner.
- To protect against electrical shock, DO NOT immerse cord, plug or motor in water or expose to rain.
- Avoid contact of the electrical cord with hot barbecue surfaces and grease.
- Always use extension cords intended for and marked 'outdoor' use.



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.

EXPLODED DIAGRAM



PARTS LIST

PART NO.	DESCRIPTION	QTY
1	Wing Nut	6
2	Leg Brace Bracket	1
3	Brace	3
4	Skewer Hook	1
5	Motor	1
6	Split Pin	2
7	Fixing Pin	2
8	Support Assembly A	1
9	Wheel Side Leg Assembly	1
10	Hexagon Screw	6
11	Nut	6
12	Wheel	2

PART NO.	DESCRIPTION	QTY
13	Axle	2
14	Nut	2
15	Prong	2
16	Bracket	1
17	Skewer	1
18	Counter Weight	1
19	Cooking Grate	3
20	Charcoal Grate	2
21	Leg Assembly	1
22	Leg End Cap	2
23	Firebox Assembly	1
24	Support Assembly B	1

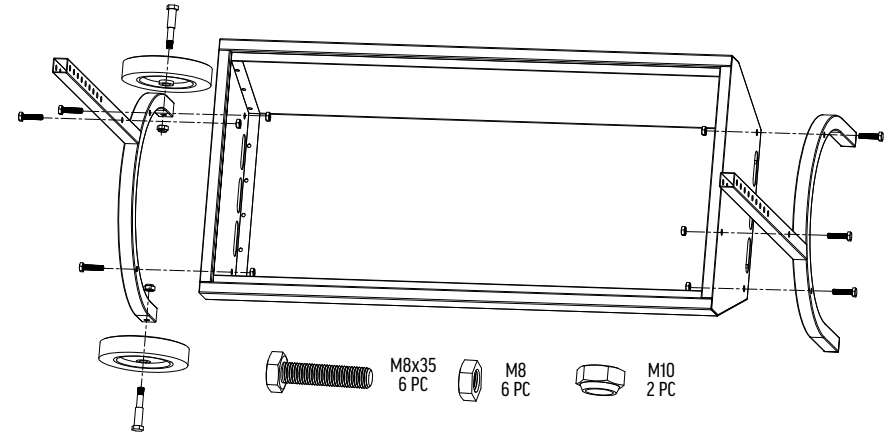
ASSEMBLY INSTRUCTIONS

Tools Needed

2 Adjustable spanners.

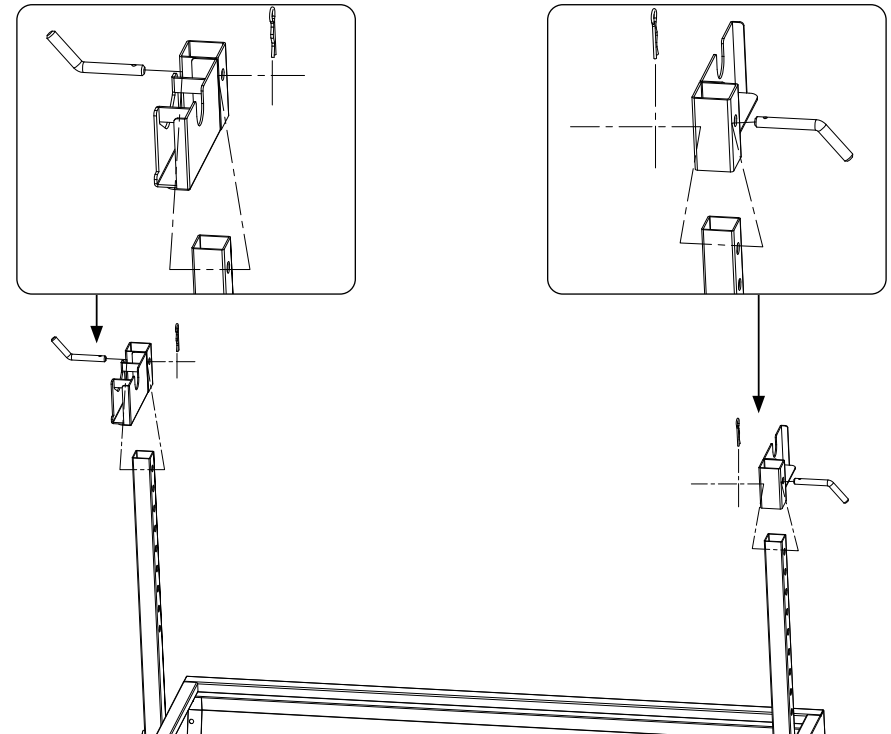
Step 1

Attach the legs using six M8x35mm bolts and nuts. Attach the wheels using two axles and nuts.



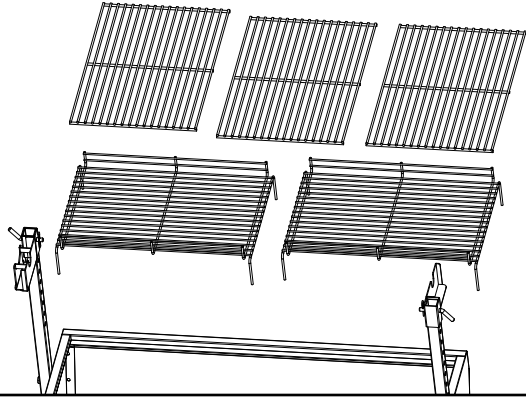
Step 2

Slide the support assemblies onto the posts and secure with the fixing pin and split pin.

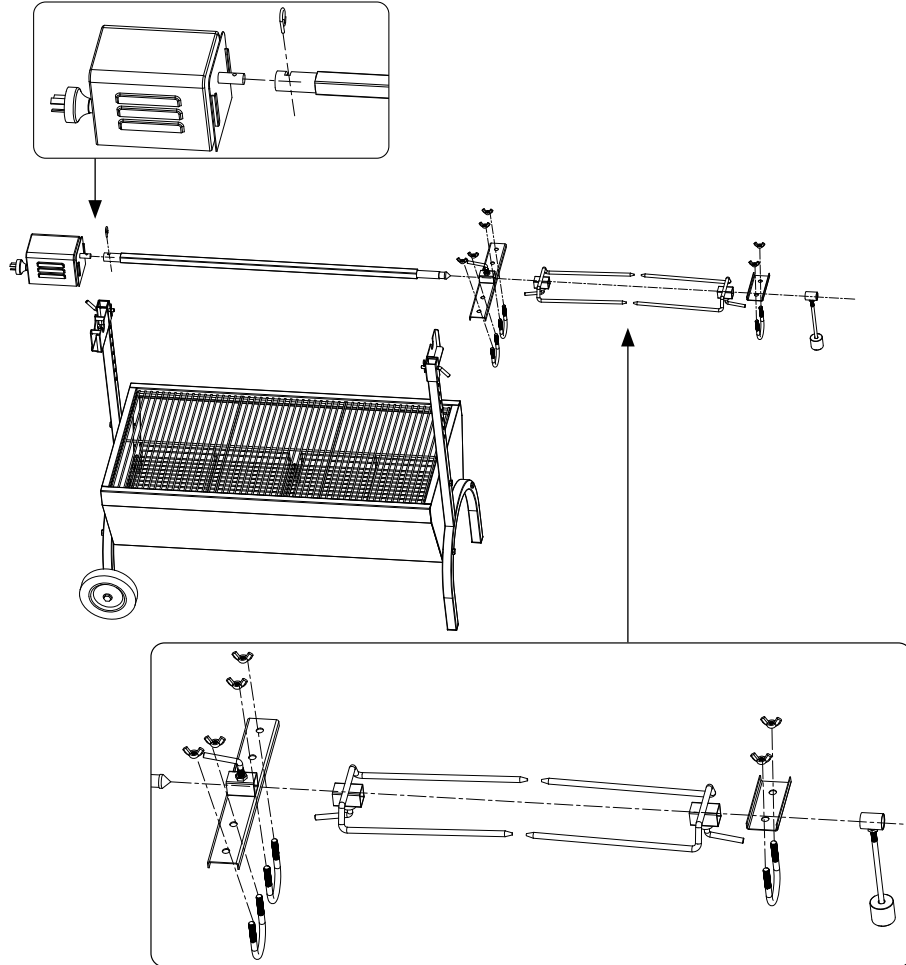


Step 3

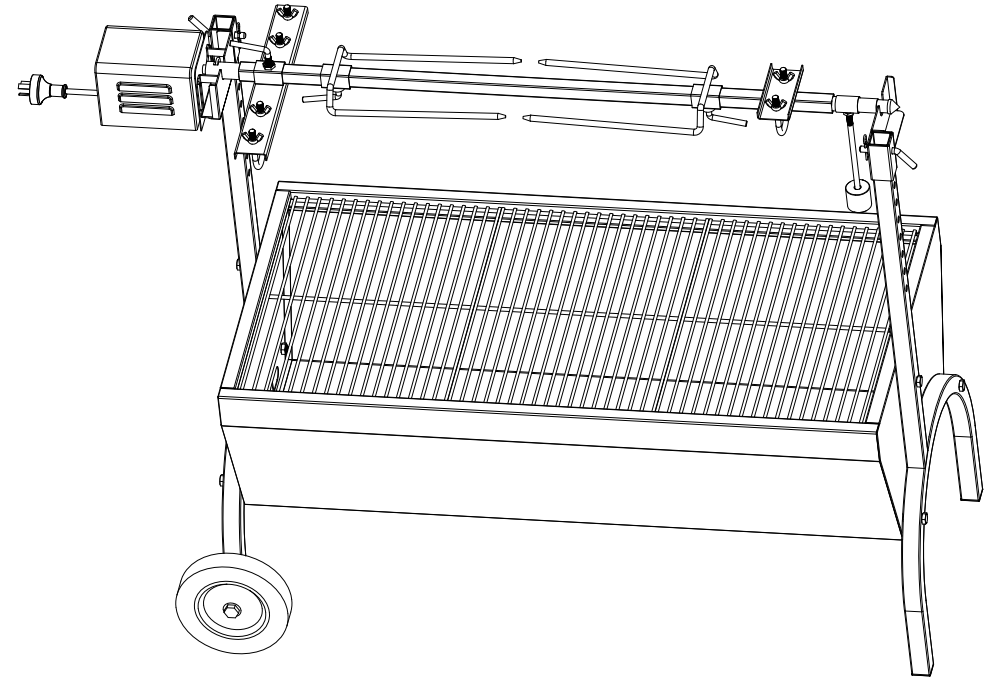
Place the charcoal grate into the bottom of the body. The cooking grates fit into the top of the body if required.



Step 4



Completed Assembly



OPERATING INSTRUCTIONS



WARNING

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

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

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.

CAUTION: Instant light charcoal can burn at very high temperatures during initial startup.

LIGHTING

1. Position appropriately.
2. Make sure charcoal grate is empty.
3. Remove cooking grid.
4. Arrange and light fuel as per instructions on package.
5. Allow fuel time to become glowing coals before cooking.

AFTER USE SAFETY



WARNING

- Always allow barbecue and all components to cool completely before handling.
- 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. 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 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 barbecue in a protected area, out of reach of children.

CLEANING & 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 dish washing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

CARE & 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 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.
Note: Smoke will accumulate and leave a residue in the lid of your unit that may drip onto food during cooking. To minimise accumulation of residue, wipe off lid after each use.
- If rust appears on the exterior surface of your 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 minimise rusting.
- Always keep your barbecue covered when not in use to protect against rusting.

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, ham burgers, hotdogs, chicken parts, vegetables and fruit.

1. Follow lighting instructions.
2. While wearing protective gloves, carefully spread hot coals evenly across charcoal grid with a long handle tool.
3. While wearing protective gloves replace cooking grid.
Note: If additional briquettes are needed, remove food from cooking grid and while wearing protective gloves remove the cooking grid and place additional briquettes without disturbing the hot coals. Carefully replace cooking grid and food.
4. When cooking is finished 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 & 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. 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.
5. After every use, allow barbecue to cool. Then clean cooking rack 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.

ROTISSERIE COOKING

Rotisserie cooking produces foods that are moist, flavourful and attractive, as the turning food self bastes. Although the rotisserie is best for larger pieces of meat or poultry, nearly anything can be used if prepared properly.

Balancing the Food

The item that requires the most attention in rotisserie cooking is balancing the food. The rotisserie must turn evenly otherwise the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side.

The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie skewer loosely in the palms of your hands. If there is no tendency to roll, give the spit a quarter turn. If it's still stable give it a final quarter turn. It should rest without turning in each of these positions. It can then be attached to the barbecue.

Poultry

When using poultry, truss the birds tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird may be stuffed prior to this if you wish. Pull the neck skin down and using a small skewer fix to the back of the bird. Push the rotisserie skewer through lengthwise, catching the bird in the fork of the wishbone. Centre the bird and tighten with the holding prongs. Test the balance as described above.

Rolled Meat

A rolled piece of meat only requires the rotisserie skewer to be inserted through the centre of the length of meat then secured and balanced.

Unboned Meat

For meats which are unboned it is best to secure the rotisserie skewer diagonally through the meaty sections.

When to Use Foil

If protruding bones or wings brown too quickly cover with pieces of foil.

Cooking Times

This will vary according to the type and weight of food you are cooking. Insert a meat thermometer into the centre of the meat (avoiding bone) which will provide a temperature guide for you.

The cooking times on a rotisserie will be approximately the same as for oven cooking.

WARRANTY STATEMENT

CHARMATE BARBECUES & ACCESSORIES

PRODUCT RANGE

SITRO GROUP AUSTRALIA (S.G.A.) warrants the purchaser of this product against defects in workmanship and materials for the following periods from the date of purchase:

For domestic use, this table applies:

Stainless steel components	5 years (surface oxidization excluded)
External components	5 years (chips excluded)
Powder coated components	1 year
Burners	3 years (surface rust excluded)
Cast iron cooking plates and burners	3 years (surface rust excluded)
Valves	3 years
Ignition	1 year
All other items	1 year

This warranty is not transferable to a subsequent purchaser if the product is sold by the original purchaser during the warranty period.

If a warranty fault appears within the warranty period, S.G.A. reserves the right to replace or repair the product.

In the event that S.G.A. chooses to replace the product, this original warranty will expire at the original date.

If the product includes various accessories or components, only the defective accessory or component will be replaced or repaired.

S.G.A. reserves the right to replace defective parts of the product with parts and components of similar quality, grade and composition where an identical part or component is not available.

Products presented for repair may be replaced by refurbished products of the same type rather than being repaired. Refurbished parts may be used to repair the products.

To make a warranty claim, first contact S.G.A.'s Customer Service Line on the contact number below.

The purchase receipt for this product is to be retained and must be presented if making claim under the terms of this S.G.A. warranty.

Warranty repairs are free of charge, provided the product is delivered to our Service Department at 33-35 Lionel Road, Mt Waverley, Victoria, 3149 or to one of our Authorised Service Agents.

If a warranty fault is found the freight cost will be credited to the owner.

If no fault is found the product will be returned and any costs associated with the service will be charged to the owner.

Products sent freight forward will not be accepted. In most cases the defective accessory or component only will need to be returned. The product or part of the product being returned must be adequately protected in a box.

S.G.A. will not be responsible for any in-transit loss or damage.

This warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by or as a result of misuse or abuse, negligent handling or storage, normal wear and tear or if the product has not been installed and used in accordance with S.G.A.'s instructions, recommendations and specifications or if the product has been subjected to abnormal conditions. The warranty does not apply to blockages caused by insects or living organisms.

The warranty is void if there is evidence of the product being tampered with by unauthorised persons.

The warranty does not extend to installation or disconnection costs.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded.

Gas Products Approved For Outdoor Use Only

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