

Charmate®

Great taste. *Good times!*

Colt 48 Smoker & BBQ

Model No. CM160-376



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OUT**

www.Charmate.co.nz

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

**SHARE
WITH US**

 @CHARMATENATION

 CHARMATENZ

 CHARMATE

- A three-in-one design that allows you to smoke, roast or BBQ. Smoke enough food to feed a crowd on two 400mm diameter chrome-plated steel cooking racks or built-in hanger and hooks
- Heavy-duty lid-mounted temperature gauge
- Temperature probe ports for easy, airtight temperature checking
- Removable water bowl to add moisture and improve temp control
- Cool-touch, easy-grip handles
- Large capacity removable charcoal basket makes clean-up easy
- Crafted out of porcelain enamel for durability



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 & BBQ 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 & BBQ.



Warning

- Only use this Smoker & BBQ on a hard, level, non-combustible, stable surface. Never use on a wooden surface.
- Always use a drip pan/ash guard under Smoker & BBQ to protect surface from heat damage and/or discolouration 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 clearance of at least 3 meters 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 & BBQ is in use.
- Do not place Smoker & BBQ under a roof overhang or other enclosed area.
- For outdoor use only. Do not operate Smoker & BBQ 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 & BBQ when water bowl contains hot liquids and while it is in use.
- Do not leave Smoker & BBQ unattended when in use.
- Do not store or use Smoker near flammable liquids, gases or where flammable vapours 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 flammable liquid to light charcoal. Use can cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm charcoal.
- Do not use self-starting charcoal. Use only high grade plain charcoal or charcoal/wood mixture.
- 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 & BBQ 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 & BBQ in an area where children and pets cannot come into contact with unit. Close supervision is necessary when Smoker & BBQ is in use.

- Use caution when lifting or moving Smoker & BBQ to prevent strains and back injuries.
- In windy weather, place Smoker & BBQ in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely while using Smoker & BBQ.
- Use caution when reaching into or under Smoker & BBQ. 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 & BBQ unattended.
- Before Smoker & BBQ 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 & BBQ to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Store the Smoker & BBQ out of reach of children, indoors in a dry location when not in use.
- Do not attempt to service Smoker & BBQ 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 & Grill.
- 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 View

For Easiest Assembly:

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

Typical assembly: approximately ½ hour.

Tools Needed:

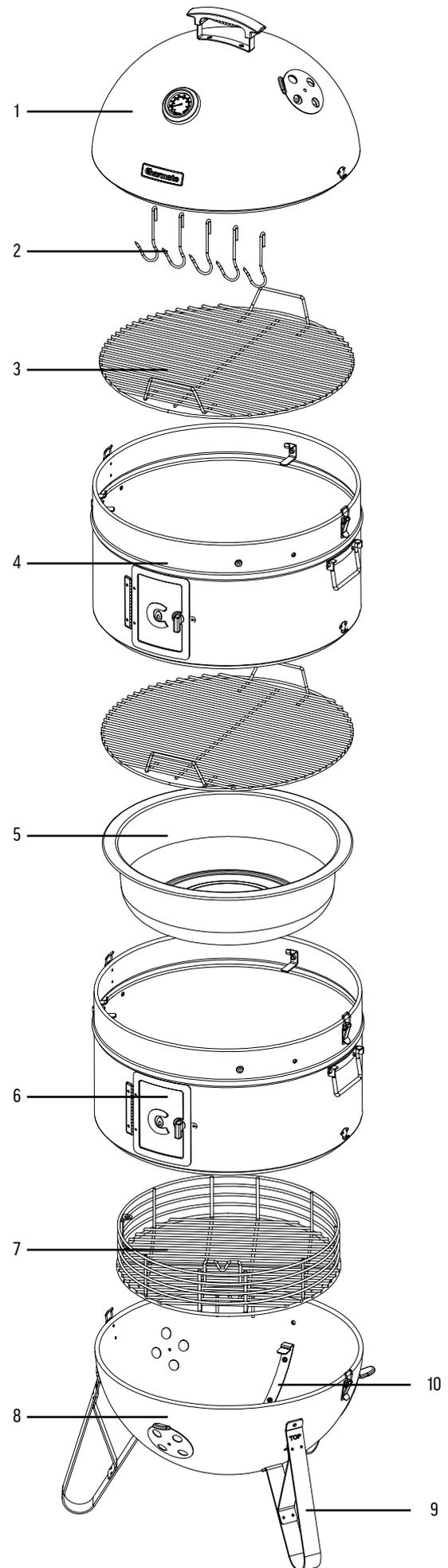
- Phillips Head Screwdriver
- Adjustable Spanner

Parts List

No.	Description	Qty
1	Dome Lid	1
2	Hanging Hooks	5
3	Cooking Racks	2
4	Upper Body	1
5	Water Bowl	1
6	Middle Body	1
7	Charcoal Basket	1
8	Lower Body	1
9	Legs	3
10	Lower Brackets	3

Hardware

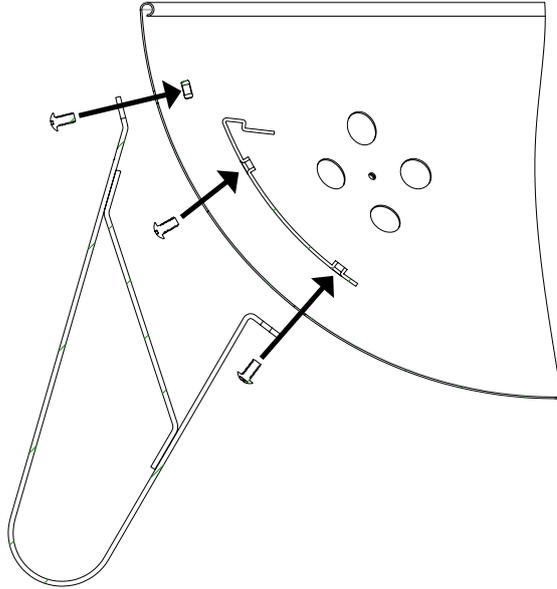
A. M6x12 Qty. x9		B. M6 Qty. x3	
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ASSEMBLY INSTRUCTIONS

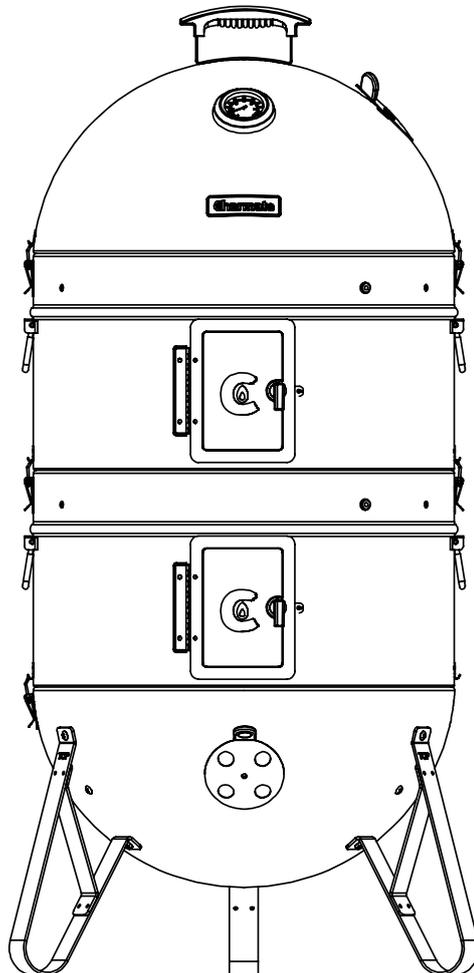
STEP 1

To attach the Legs (9) to the Lower Body (8). Align one Lower Bracket (10) to the holes on the inside of the Lower Body. Align the Leg to the same holes on the outside of the Lower Body. Insert one M6 Bolt (A) through the top hole as shown below and hand tighten an M6 Nut (B) on the inside. Insert the two remaining bolts into the two lower holes to fully secure the Leg. Repeat for remaining Legs. Place on a flat surface and check the alignment. Fully tighten all the nuts.



STEP 2

Assemble as per diagram.



SAFETY, CARE AND MAINTENANCE



WARNING

Place the Smoker & BBQ 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 & BBQ away from open windows or doors to prevent smoke from entering your house. In windy weather, place the Smoker & BBQ in an outdoor area that is protected from the wind. Read all safety warnings and instructions carefully before operating your Smoker & Grill.

The water in water bowl will be extremely hot. When lifting Upper Body from Middle Body, 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 the Lower Body to avoid being scalded by hot liquids spilling from water bowl. Be extremely careful not to tilt or jar the Smoker & BBQ so that hot water does not spill out of water bowl.

AFTER-USE SAFETY



WARNING

- Always allow Smoker & BBQ and all components to cool completely before handling.
- Never leave coals and ashes in Smoker & BBQ 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 & BBQ 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 & BBQ in a protected area, out of reach of children.

CARE AND MAINTENANCE

- Wash cooking racks, water and charcoal pans with hot soapy water, rinse well and dry. Lightly coat cooking racks with vegetable oil or spray to prevent food sticking and prolong the life of the grill.
- Clean inside and outside of Smoker & BBQ 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 & BBQ covered when not in use to protect against excessive rusting.

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

OPERATING INSTRUCTIONS

FIRST USE

Ensure all labels, packaging and protective films have been removed from the Smoker & BBQ.

We recommend pre-seasoning the Colt before use to remove any manufacturing residue.

1. Wipe down the cooking surfaces on the interior surfaces including racks and grates with vegetable cooking oil and light the Colt as per lighting instructions. Run the BBQ at approximately 150°C (300°F) for 2 hours then allow to cool completely before cooking.

LIGHTING YOUR SMOKER & BBQ

Always use high-quality charcoal.

1. Place the Charcoal Basket in the Lower Body.
2. Layer unlit charcoal around the outside edge of the Charcoal Basket, leaving a hole in the centre. Half fill a Charmate Chimney Starter with more charcoal and light using a firelighter or newspaper. Directions for use can be found with the Chimney Starter.
3. When the charcoal has ashed over, carefully pour the lit charcoal into the centre of the Charcoal Basket.
4. If you do not use a Chimney Starter, place a few firelighters directly onto the Charcoal Basket and light them. Pile charcoal directly onto the lit firelighters.
5. Allow to ash over. This may take up to 30 minutes.
6. Ensure all the vents are fully open when starting the Smoker & BBQ. Once the target temperature is almost reached, incrementally close off the vents until the desired temperature is achieved. Further adjust as needed.

A full charcoal basket should last for around 6-10 hours at 110°C (225°F) for the Colt 48 and 6-8 hours for the Colt 40.

CONTROLLING TEMPERATURE

The water bowl will help to maintain lower temperatures and works as a barrier to disperse heat. To obtain higher temperatures do not use the water bowl.

To achieve a higher temperature, open the vents. To reduce the temperature, slowly close one lower vent at a time and monitor the temperature drop.

ADDING WATER DURING COOKING

Water is used to give additional temperature control and add moisture to the cook. Follow the instructions and cautions below to avoid injury while adding water.

1. Wearing heat resistant gloves, open the Middle Body door to access the Water Bowl. Use a mug with warm water and pour carefully into the bowl. Be careful of hot steam that will arise from a hot empty water pan. Avoid pouring water directly onto charcoal.

COOKING INSTRUCTIONS

SMOKING

1. After lighting, place the Middle Body on top of the Lower Body and tighten the latches. If using the optional water bowl, place it in now. Carefully, fill the water bowl with warm water (or marinade) to 2.5cm below the rim. Do not over fill or allow the water to overflow.
2. Place the Upper body on top and tighten the latches.
3. If using a cooking rack, place it on the upper support brackets and close the lid.
4. The ideal smoking temperature is between 110-149°C (225-300°F). When the desired temperature is reached, place food on the cooking racks in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces of food. Alternatively, use the hanger and hooks at the top of the Smoker, these are ideal for hanging fish, ribs or sausages.
5. Wood chunks can be added through the bottom door using long handled tongs to carefully place flavouring wood directly on top of hot charcoal. We recommend waiting until the wood starts producing a light blue/clear smoke before placing food into the Smoker. Dark or thick smoke can produce a less than desirable flavour to your food. Refer to “Flavouring Wood” section overleaf for the recommendations.
6. After 3 to 4 hours of cooking, check water level and refer to “Adding Water or Wood during Cooking” section of this manual.
7. Avoid lifting the lid often to check food. Monitor the temperature of the unit with the Temperature Gauge and use a temperature probe to monitor the internal temperature of the food.
8. After cooking, allow Smoker & BBQ to cool completely then follow instructions in the “Maintenance” section of this manual.

GRILL/ROAST

Roasting can be done with one or two Body sections.

1. After lighting, place the Middle Body on top of the Lower Body and tighten the latches.
2. Roasting and grilling requires a hotter temperature, so it is not necessary to add water to the water bowl. An empty water bowl is useful to collect drippings from the roast or BBQ. Lining the water bowl with aluminium foil will make clean-up even easier. If you do choose to use the water bowl for temperature control, place it in now and fill with warm water.
2. Add the Middle Body cooking rack and close the lid.
3. The ideal grilling/roasting temperature is between 160-205°C (320-400°F). When the desired temperature is reached, place food on the cooking rack. This will allow smoke and heat to circulate evenly around the food.
4. Wood chunks can be added through the door using long handled tongs to carefully place flavouring wood directly on top of hot charcoal. Refer to “Flavouring Wood” section overleaf for the recommendations.
5. Allow the food to cook. If Roasting, avoid lifting the lid often to check food. Monitor the temperature of the unit with the Temperature Gauge and use a temperature probe to monitor the internal temperature of the food.
6. After cooking, allow Smoker & BBQ to cool completely then follow instructions in the “Maintenance” section of this manual.

PORTABLE BBQ

For a compact portable BBQ, the Dome Lid and Lower Body are easy to transport.

1. After lighting, place a cooking rack on the Lower Body.
2. To avoid flare-ups, wait until no flames come from the charcoal. Place the food on the cooking rack in a single layer with space between each piece.
3. To cook at a lower temperature, use the offset method of moving the charcoal to one side of the Charcoal Basket and putting the food on the opposite side.
4. For best results, the Dome Lid should be placed on the Lower Body when grilling food.
5. Always use a meat thermometer to ensure food is fully cooked before removing from Smoker & Grill.
6. After cooking, allow Smoker & BBQ to cool completely then follow instructions in the "Maintenance" section of this manual. Never transport a hot portable BBQ.



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.



FLAVOURING WOOD

For a more robust smoke flavour while using charcoal briquettes or lump charcoal, try adding wood chunks. Wood chunks are available in a variety of natural flavours 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 favourite, and always use wellseasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

We recommend 1 - 2 chunks of wood for every 4 hours of cook time.

Our Recommendations:

Chicken	Alder, Apple, Pear, Cherry, Hickory, Pecan, Pohutukawa, Oak, Wine Oak
Beef	Apple, Cherry, Pear, Hickory, Mesquite, Manuka, Oak, Wine Oak
Pork	Apple, Pear, Cherry, Hickory, Pecan, Manuka, Pohutukawa, Oak, Wine Oak
Lamb	Cherry, Apple, Pecan, Manuka, Oak
Veal	Apple, Hickory, Manuka, Oak, Grapevines
Seafood	Oak, Pohutukawa, Manuka, Pecan, Apple
Vegetables	Apple, Cherry, Pecan, Mesquite

SMOKING TEMPERATURES

Brisket	110°C/225°F (1.5 hrs per .5kg)
Pork Shoulder	110°C/225°F (1.5 hrs per .5kg)
Whole Chicken	120°C/250°F (4 hrs – depending on chicken size)
Chicken Thighs	120°C/250°F (1.5 hrs)
Spare Ribs	110°C/225°F (6 hrs)
Baby Back Ribs	110°C/225°F (5 hrs)
Potatoes	110°C/225°F (2.5 hrs)

COOKED INTERNAL TEMPERATURES

Brisket (to pull)	90°C/195°F
Brisket (to slice)	82°C/180°F
Pork Shoulder (to pull)	88°C/190°F
Pork Shoulder (to slice)	80°C/175°F
Whole Chicken	76°C/170°F
Chicken Thighs	76°C/170°F
Spare Ribs	78°C/172°F
Baby Back Ribs	75°C/168°F

COOKING TIPS

- During the smoking process, avoid the temptation to lift the 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.
- Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:
Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.
Separate: Separate raw meats from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.
Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.
Chill: Refrigerate prepared foods and leftovers promptly.
For further Food Safe information, go to New Zealand Food Standards website: www.mpi.govt.nz/food-safety/food-safety-for-consumers.

Aber Living warrants the purchaser of this product against defects in workmanship and material, for a period of up to 5 years from the date of purchase for the porcelain coated Dome Lid, Upper Body, Middle Body and Lower Body. All remaining parts have a 2 year warranty. The warranty is non-transferable and becomes void if used for commercial or rental purposes.

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

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

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

In the event of Aber Living choosing to replace the product, the warranty will expire at the original date, i.e. 5 years from the original purchase date.

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

Approved for Outdoor Use Only.

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

YOUR PURCHASE RECORD (please complete)

Date of Purchase _____

Model Number _____

Serial Number (if applicable) _____

Purchased from _____