

IMPORTANT SAFETY WARNINGS



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

WARNING

- Only use this barbecue on a hard, level, stable surface (concrete, ground etc.) capable of supporting the weight of the barbecue. Never use on dry grass or picnic rugs that may stifle ventilation or burn easily.
- DO NOT use barbecue without charcoal grate in place. DO NOT attempt to remove charcoal grate while barbecue contains hot coals.
- Proper clearance of 3m between the barbecue and easily combustible materials (fabric, bushes, trees etc.) should be maintained at all times when barbecue is in use. This barbecue may produce sparks that land on surrounding surfaces - any use on a combustible surface is at the owners risk. Do not place barbecue under a roof overhang 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 non-commercial 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.
- If using charcoal lighting fluid, allow charcoal to burn until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off.
- 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 flashback may occur causing severe burns.
- Place barbecue in an area where children and pets cannot come into 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.
 - DO NOT touch the heat emitting vents at the top of the Hibachi grill.
 - DO wear protective gloves or oven mitts when adjusting vents. Do not insert fingers into vents.
 - DO NOT touch any hot barbecue surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with barbecue.
 - DO NOT splash water directly to hot coals, hot steam may burn.
- When grilling, grease from meat may drip into 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. Keep hands, face and body a safe distance from hot steam and flame flare-ups.
- Use caution when assembling and operating your barbecue to avoid scrapes or cuts from sharp edges of metal parts.
- 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 of loose ash. Cover the barbecue to protect it from excessive rusting.
- 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.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR BARBECUE.

FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.

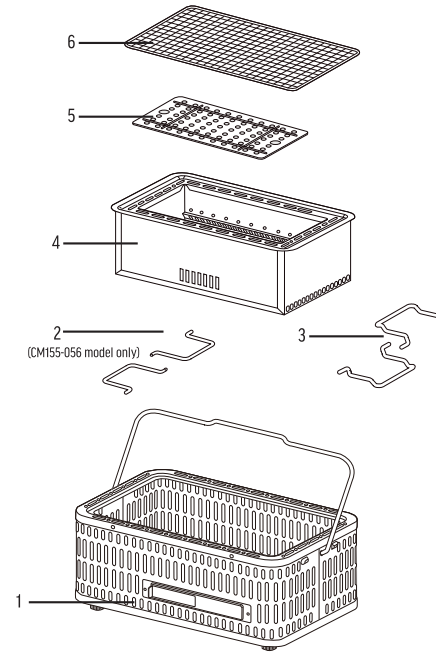
SAVE THIS MANUAL FOR FUTURE REFERENCE.



Shogun Portable Hibachi Grills

Shogun: Model No. CM155-056
Shogun Jnr: Model No. CM155-055

Exploded View



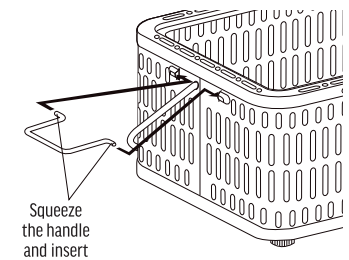
Assembly Instructions

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.
 - 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.
 - Follow all steps in order to properly assemble your product.
- Typical assembly: approximately 5 minutes.

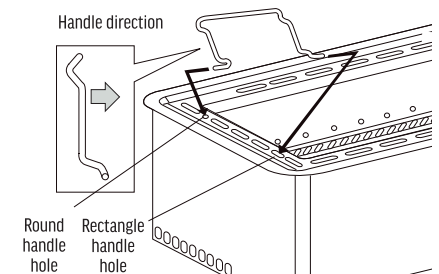
Step 1 (CM155-056 model only)

Attach the first Hibachi Body Handle (2) to the Hibachi Body (1). Squeeze the handle and insert into the Hibachi Body. Repeat with other handle.



Step 2

Attach the first Charcoal Basket Handle (3) to the Charcoal Basket (4). Insert one side of the handle into the round handle hole. Squeeze the handle and insert the other side into the rectangular handle hole. Repeat with other handle.



Parts List

No.	Description	Qty
1	Hibachi Body	1
2	Hibachi Body Handles (CM155-056 model only)	2
3	Charcoal Basket Handles	2
4	Charcoal Basket	1
5	Charcoal Grate	1
6	Cooking Grill	1

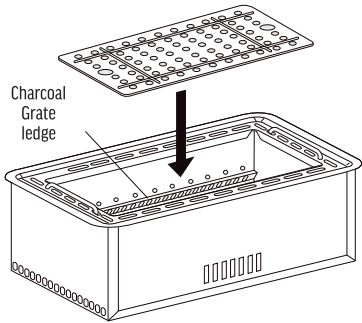


FOR OUTDOOR USE ONLY

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

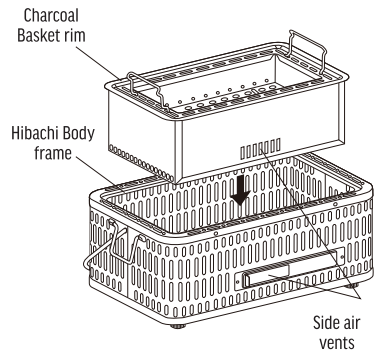
Step 3

Insert Charcoal Grate (5) into Charcoal Basket (4).



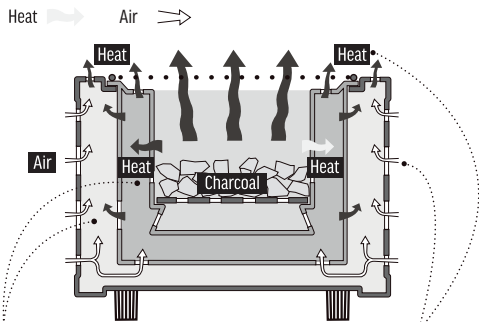
Step 4

Lift the Charcoal Basket (4) and place into the Hibachi Body (1). Ensure the rim of the Charcoal Basket sits on the lower section of the Hibachi Body frame.



Ensure the side air vent on the Charcoal Basket and the Hibachi Body face in the same direction.

How a Hibachi Grill Works



Hot on the inside – cool on the outside

Double air compartments separate the hot Charcoal Basket from the outer surface, which reduces heat transmission to the side and bottom of the grill. This leaves the outer shell cool to touch.

Air fuels the Charcoal

Multiple air intake vents surround the cooking chamber to create a chimney-like effect – forcing the heat out through the holes at the top of the grill.

Operating Instructions

First Use

Ensure all labels, packaging and protective films have been removed from the barbecue.

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

1. Wipe down the cooking surfaces on the inner Charcoal Basket, Charcoal Grate and Cooking Grill with cooking oil and light the Shogun for 30 minutes before using.
2. Wipe cooking oil over the cooking grill after each use to prevent food sticking and prolong the life of the grill.

Lighting

Always use high-quality charcoal.

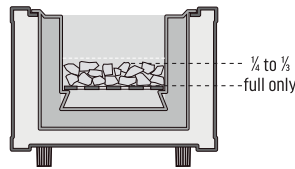
Option 1: We recommend using a Charmate Chimney Starter, which speeds up the lighting process. Directions for use can be found with the Chimney Starter. If using a Chimney Starter, we recommend adding charcoal piece by piece with tongs rather than pouring it directly into the Charcoal Basket.

Option 2: If you do not use a Chimney Starter, place a firelighter directly onto the Charcoal Grate and light it. Pile a small amount of charcoal directly onto the lit firelighter. Ensure vent holes are unobstructed with ash and coals.

You are ready to begin cooking when the charcoal ashes over and produces a red glow (approximately 12 – 15 minutes).

Depending on your cooking method, either leave the charcoal in a pile or spread evenly across the charcoal grate using long-handled tongs.

Note: Charcoal cooks more effectively when it is not producing flame. Wait until the coals ash over and produce a consistent heat.



DO NOT overfill with charcoal. The Shogun Hibachi should only be 1/4 to 1/2 fill with charcoal to retain the cool-touch exterior. Overheating may occur with more coals.

Cooking

Cooking directly over hot coals is ideal for searing in juices and grilling food that requires less than 25 minutes of grilling time, such as skewers, steaks, hamburgers, hot dogs, chicken pieces, vegetables and fruit.

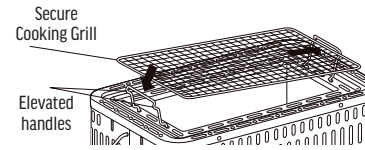
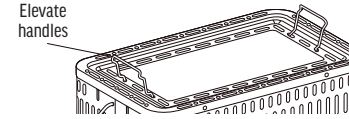
1. Follow lighting instructions. Put on heat protecting gloves.
2. Carefully spread the hot coals evenly across the Charcoal Grate with long-handled tongs, ensuring the coals don't touch the sides of the Charcoal Basket or block the vents.
3. Replace the Cooking Grill.
4. Place the food onto the Cooking Grill above the hot coals with long-handle tongs.
5. Cook until the desired internal food temperatures are achieved.

Note: If additional charcoal is needed, remove food from Cooking Grill and while wearing protective gloves, remove the Cooking Grill and place additional charcoal without disturbing the hot coals. Carefully replace Cooking Grill and food.

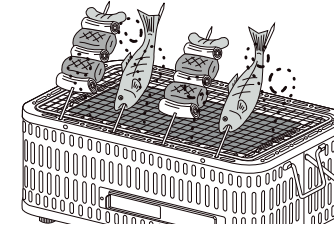
Methods of Cooking

The Shogun Portable Hibachi Grill has the option of elevating the Cooking Grill to reduce the temperature and slow down the cook time.

1. To adjust the Cooking Grill height, first put on heat protecting gloves.
2. Remove the Cooking Grill from the unit and place on a non-combustible surface, following all safety guidelines in this manual.
3. Lift the handles into the elevated position.
4. Place the Cooking Grill onto the elevated handles ensuring they lock into place.



To achieve a slower cook, skewered food can be inserted into the round holes on the side of the Hibachi Body. Bamboo skewers need to be soaked in water before use to avoid them burning.



Note: Red meat and fish will produce more smoke than lean meat and chicken. Juice from Shellfish can stir-up ash and cause sparks.

Cleaning and Care

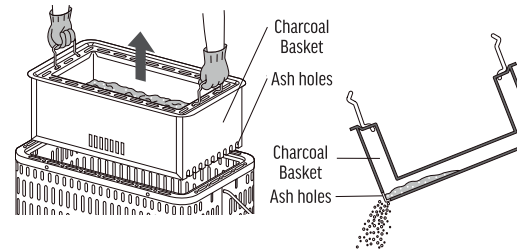
CAUTION: All cleaning and maintenance should be done when barbecue is cool and with the fuel supply removed.

Note:

Abrasive cleaners will damage this product. Never use oven cleaner to clean any part of barbecue. Do not use sharp objects to remove ashes, as this may damage the barbecues surface.

Cleaning the Charcoal Basket

1. After the unit and ash has cooled completely. Remove the Charcoal Basket using the handles.
2. Tip the Charcoal Basket towards the ash holes to remove the ash.



Cleaning Surfaces

1. To protect the unit from grilling juices, we recommend the Charcoal Basket is left with a protective layer of ash. If cleaning of the Charcoal Basket and Charcoal Grate is required, wipe the surface clean with hot water, dry thoroughly and then coat the surface with cooking oil before storing away.
2. To clean the exterior; wipe clean with a mild dishwashing detergent solution.
3. Wipe cooking oil over the Cooking Grill after each use to prevent food sticking and prolong the life of the grill.

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

Food Safety

• 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: 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.

Warranty

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.

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.

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.

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