

Charmate®

Great taste. *Good times!*

Amico

12" Pellet Pizza Oven

Model No. CM180-003



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OUT**

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

**SHARE
WITH US**



@CHARMATENATION



CHARMATENZ



CHARMATE

- Achieve perfect wood-fire flavour pizzas by reaching temperatures up to 450°C
- Detachable chimney, foldable legs, and carry bag for cooking pizzas anywhere
- Durable stainless steel construction and double-walled cooking chamber
- Cook pizzas in under 120 seconds*
- Rubber feet for protection and stability on any surface
- Assembled dimensions (mm): 370 W x 713 H x 685 D

CARBON MONOXIDE HAZARD



- Burning pellets give off carbon monoxide, which has no odour and can cause death.
- DO NOT burn pellets inside homes, vehicles, tents, garages or any enclosed areas.
- Use only outdoors where it is well ventilated.



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: 2 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 Pellet Pizza Oven 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 Pellet Pizza Oven.



WARNING

Before proceeding, make sure that you understand the IMPORTANT SAFETY WARNINGS section of this manual.

Failure to adhere to the safety instructions in this manual could result in a hazardous fire. It is your responsibility to ensure that the oven is properly assembled, installed and maintained. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

- **WARNING - DO NOT** use the pizza oven indoors, as toxic fumes can accumulate and may cause asphyxiation.
- **WARNING - DO not** use indoors. **OUTDOOR USE ONLY.** Do not use the oven in a confined and/or habitable space e/g/ houses, tents caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- The pizza oven is not intended to, and should never be used as a heater.
- Ensure that the oven is on a sturdy, level, stable and non-flammable surface and keep it clear and free from flammable or combustible materials, gasoline and other flammable vapours and liquids.
- Always stand your oven on a firm surface away from wooden fences or overhanging trees
- Ensure the product has a minimum of 2m overhead clearance and a minimum of 2m clearance from other surrounding items.
- **WARNING!** Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to end 1860-3. We recommend natural firestarters.
- **DO NOT** handle or move the product whilst alight as it will become hot.
- Do not leave the pizza oven unattended with the lid open while lit. Be aware of hazards (dry leaves, decking and other combustible materials) that may be in proximity while it is in use as they may present a fire hazard if any sparks are allowed to come into contact.
- **NEVER** leave a burning fire unattended.
- Before the first use, heat up the pizza oven and keep the fuel red hot for at least 15 minutes prior to cooking.
- Be careful when handling metal parts of the pizza oven as they are likely to become hot.
- Always use heat-resistant gloves when handling the product. Do not touch any metal parts when using, only touch the door handle when opening the door.
- Ensure that the pizza oven has cooled down completely before removing ash.
- To extinguish flare-ups, smother the fire by closing the door and using the Chimney cap / scoop to block off the chimney. Use a fire blanket for larger fires. A fire blanket can be used to cover the air vent on the rear to smother the fire.
- To extinguish the unit - stop adding fuel and allow the fire in the pizza oven to die or remove the pellet tray and put into a stainless steel bucket then douse with water.
- To prolong the life of your pizza oven do not leave it outside unprotected, use a suitable pizza oven cover when not in use.
- **DO NOT** store flammable materials near this product.
- **DO NOT** use aerosols near the pizza oven.
- **DO NOT** use coal in this product.
- **Only use cooking grade pellets designed for use in Pellet Smokers. Do not use heating grade pellets. Any other type of fuel burned in this appliance will void the warranty.**
- **DO NOT** attempt to move the product when it is hot or in use.

- It is normal that flames may appear outside the product in the following areas:
 - a. At the back, where flames burn
 - b. From the top of the hopper assembly when the lid is opened
 - c. From the front of the pizza oven when open the door
 - d. From the top of the chimney
- Modification of the pizza oven may be dangerous, is not permitted, and will nullify any warranty.
- Failure to follow the instructions in this manual could result in serious injury or property damage.
- Caution: Never use lighter fluid, charcoal, lava rocks, gasoline, kerosene, or alcohol with this oven.
- Never add the pellets by hand. You could be seriously burned.
- If the Pellet Hopper runs out, or the fire goes out, let the smoker completely cool and then follow the initial Lighting Instructions.
- Always store the wood pellets away from the heat.
- Keep wood pellets in a dry location to prevent moisture from swelling or degrading the pellets.
- Avoid using unit on wooden or flammable surfaces.
- Do not leave unit unattended.
- Keep a fire extinguisher accessible at all times while operating unit.
- Never use unit for anything other than its intended use. This unit is NOT for commercial use.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- DO NOT Use under the influence of alcohol, prescription or non-prescription drugs. They may impair user's ability to properly assemble or safely operate the oven.
- The appliance is not to be used 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.
- Keep children and pets away from unit at all times.
- Children should be supervised so that they do not play with the appliance.
- Do NOT allow anyone to conduct activities around unit during or following its use until it has cooled.
- Avoid bumping or impacting unit.
- Never move unit when in use. Allow unit to cool completely (below 45°C) before moving or storing.
- The unit is HOT while in use and will remain HOT for a period of time afterwards and during cooling process.
- Use CAUTION. Wear protective gloves/mitts.
- Do not touch HOT surfaces.
- Accessory attachments not supplied by Charmate are NOT recommended and may cause injury.
- Be careful when removing food from unit. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Always use unit in accordance with all applicable fire codes.



WARNING

- Use caution and common sense when using your Pizza Oven.
- 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

For Easiest Assembly:

- Please dispose of all plastic bags carefully and keep them away from children.
- Take a few moments to familiarise yourself with the contents. Before starting, check that all holes are clear of any paint residue.
- 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.

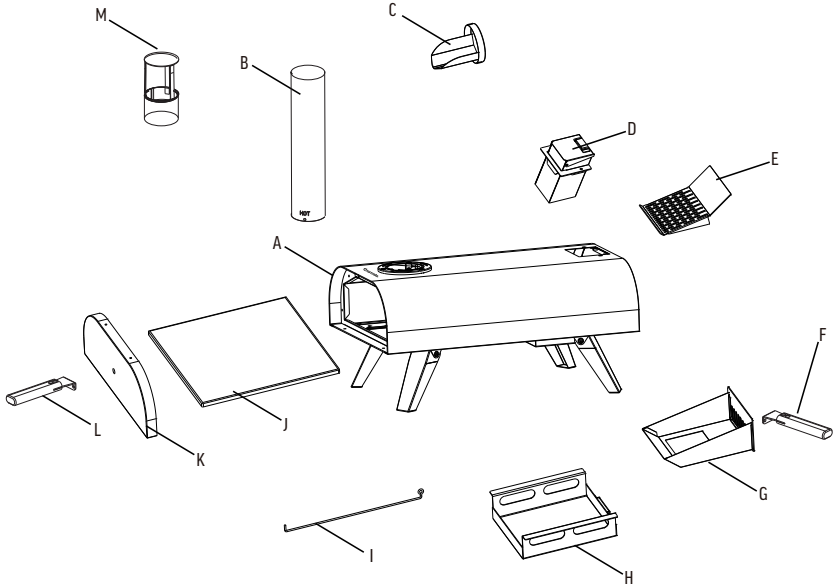
Exploded View

No.	Description	Qty
A	Pizza Oven Body Assembly	1
B	Chimney Stack	1
C	Chimney Cap / Pellet Scoop	1
D	Hopper Assembly	1
E	Pellet Grid	1
F	Fire Box Assembly Handle	1
G	Fire Box Assembly	1

H	Ash Tray	1
I	Poker	1
J	Pizza Stone	1
K	Door	1
L	Door Handle	1
M	Chimney Lid	1
N	Screw (M4 x10)	2
O	Screw (M5 x10)	2

Typical Assembly:
approximately 5 minutes.

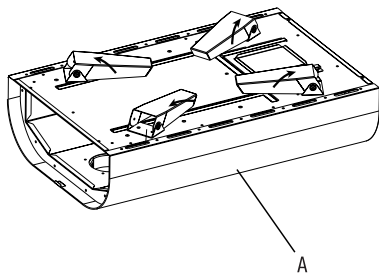
Tools Needed:
Phillips Head Screwdriver



Assembly Instructions

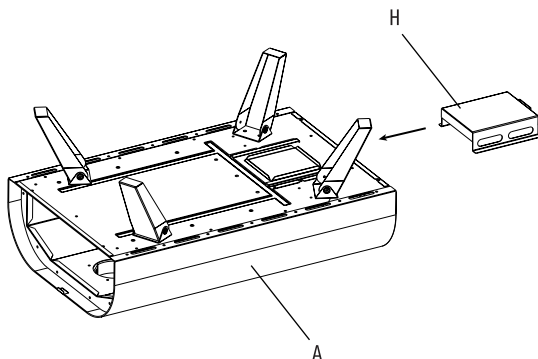
Step 1

With assistance, place the pizza oven body assembly (A) upside down on a soft, level surface. Then unfold four legs (pre-assembled).



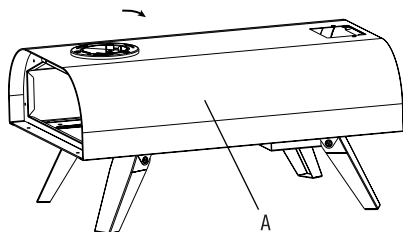
Step 2

Install the ash tray (H) to the pizza oven body assembly (A).



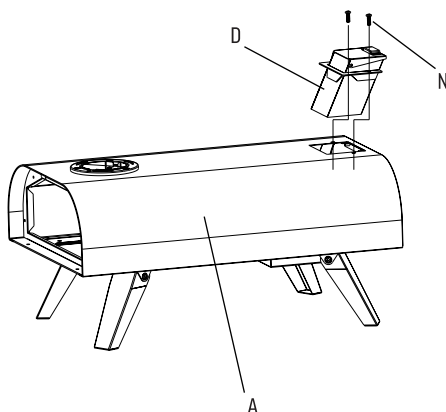
Step 3

Flip over the pizza oven body assembly (A).



Step 4

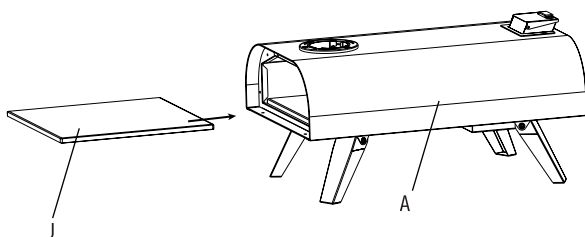
Install the hopper assembly (D) to the pizza oven body assembly (A) with two M4×10 screws (N).



Assembly Instructions

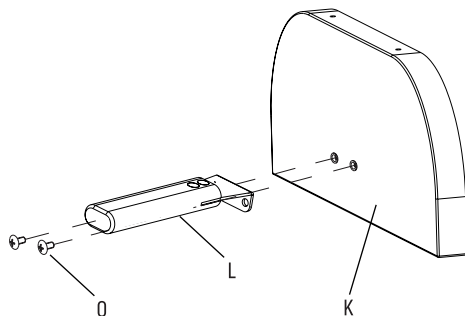
Step 5

Put the pizza stone (J) into the pellet pizza oven assembly (A).



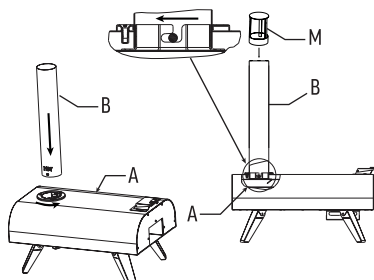
Step 6

Attach the door handle (L) to the door (K) with 2 pcs M5 x10 screws (O). Tighten screws with screwdriver.



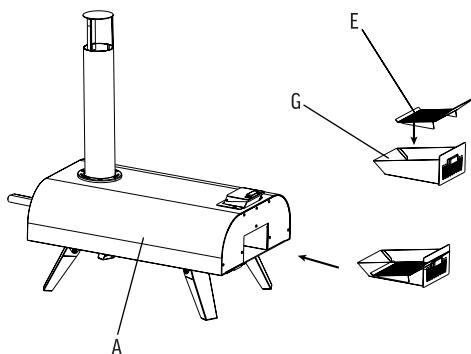
Step 7

Place the chimney stack (B) onto the pizza oven body assembly (A) and turn anti-clockwise by hand into position. Put the chimney lid (M) onto the chimney pipe (B).



Step 8

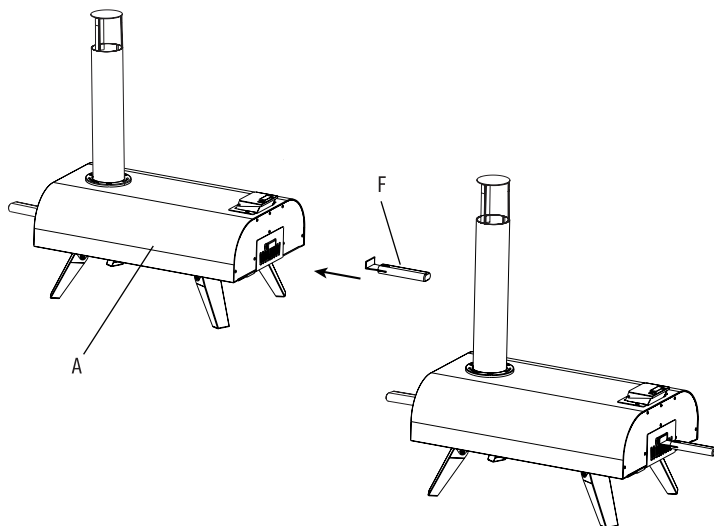
Place the pellet grid (E) to the fire box assembly (G) first, then put into the pizza oven body assembly (A).



Assembly Instructions

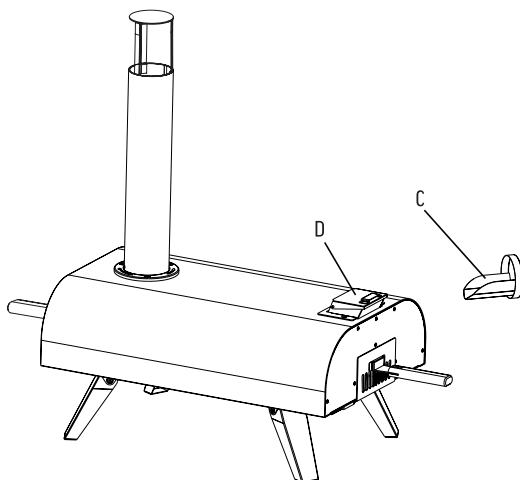
Step 9

The fire box assembly handle (F) is ready to operate the fire box assembly (G), ash tray (H) and lid of hopper assembly (D). Do not leave the fire box assembly handle (F) on above locations during burning as it may get hot.



Step 10

The chimney cap / pellet scoop (C) can be used to cover the chimney stack (B) while storage, or to scoop particles.



CARE AND MAINTENANCE



IMPORTANT

PLEASE NOTE THAT IT IS NORMAL, WHEN IN USE, THAT THE COATED METAL SURFACES ON THE PIZZA OVEN MAY DISCOLOUR DUE TO THE HEAT GENERATED BY THE BURNING PELLET. THE COATING MAY APPEAR TO SMOULDER / SMOKE, AND THE SURFACES DARKEN, TURNING A CHALKY OR MATT FINISH.



WARNING

DO NOT LEAVE HANDLE ON THE PIZZA OVEN
NEVER TOUCH METAL PARTS WHICH MAY BE HOT.
DO NOT COOK BEFORE THE FUEL HAS A COATING OF ASH.

AT THE BEGINNING OF THE SEASON

- Check to ensure all components are secure.
- Check and tighten all screws and bolts.

BEFORE EACH USE

- Check to ensure the cooking surfaces are clean & free from rust.

AFTER EACH USE

- To prolong the life of your pizza oven do not leave it outside unprotected, use a suitable pizza oven cover when not in use.

1. Cooking surfaces (pizza stone, etc)

Clean with hot, soapy water. To remove any food residue, use a non-abrasive pad. Rinse well and dry thoroughly. We do not recommend cleaning the pizza stone in a dishwasher.

2. Ash tray

After every use, check the pellet fuel. Discard the ash, and wash any remaining ash or fat from the tray/ collector. Failure to clean thoroughly may affect your cooking performance. Use the tool provided to remove the collector as it may be hot.

3. Pizza oven body

Regularly remove excess grease or fat from the pizza oven body with a soft plastic or wooden scraper. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only. Remove pizza stone before full cleaning.

4. After 2 or 3 uses

Check and tighten all screws and bolts.

AT THE END OF THE SEASON

- In order to extend the life and maintain the condition of your pizza oven, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.
- Do not leave the pizza oven exposed to outside weather conditions or stored in damp, moist areas.
- Do not store flammable materials near this product.

OPERATING INSTRUCTIONS

LIGHTING INSTRUCTIONS

1. Remove the chimney cap / scoop (if applicable) from the top of the chimney stack and ensure the chimney lid is on top of the chimney.
2. Attach the door and make sure only to take it off when adding or operating with food.
3. Take out the firebox with the handle. Using the chimney cap / scoop fill the firebox with 100% natural hardwood pellets (around 300g).
4. Place the firebox onto an even and nonflammable surface. Ignite the hardwood pellets using natural firestarters. Wait for around 45-90 seconds for the pellets to ignite.
5. Using the handle put the firebox back into the pizza oven. Ensure the door and hopper is closed and allow it to burn for around 18 minutes.



6. When flames are visible out the top of the chimney, use the handle to carefully open the hopper lid, and add hardwood pellets using the chimney cap / scoop provided.
7. Close the hopper lid with the handle and wait 2-3 minutes. When flames can be seen out the top of the chimney it is ready to cook.



8. When flames are visible out of the top of the chimney, use the handle to carefully open the hopper lid, and add hardwood pellets using the chimney cap / scoop provided.
9. During cooking, keep the hopper at least half full with pellets. To top up the pellets, use the handle to open the lid on the top of the BBQ and pour in the pellets using the chimney cap / scoop before closing the lid again.

Make sure to use a heat-resistant glove.



10. To extinguish the pellets after cooking, use a heat-resistant glove and the handle to remove the hopper and pour the pellets into a bucket of water.
11. Ensure the pizza oven has fully cooled down before removing the ash or moving/covering the oven.

NOTE:

When burn time exceeds 1 hour, use the poker to remove ash/ dust from the ash grid under the pizza oven. This allows better venting to your cook.

When the pellet fuel in the pizza oven is burning, the door must be closed unless food needs to be put in or taken out. This is to prevent too much air coming in from the oven door, which may cause heavy smoke inside the fire box assembly and hopper assembly.



WARNING

ALWAYS OPERATE THE DOORS WITH THE PROVIDED
HANDLE
ALWAYS USE HEAT RESISTANT GLOVES WHEN
TOUCHING HOT SURFACES

COOKING INSTRUCTIONS

There is a lot of variability when it comes to cooking pizzas, including the type of dough, thickness, types of toppings, etc. which will all vary your cooking time. It may take some trial and error to begin with! Our recommended cooking is as follows.

1. Dust flour on the pizza stone or the pizza peel (not included) to avoid the dough sticking.
2. Using a pizza peel, slide your first pizza into the oven.
3. Close the door and bake for about 15 seconds.
4. After 15 seconds, rotate the pizza 90 degrees with pizza peel or baking tools, then close the door to bake for another 15 seconds. Repeat the same process until the pizza is cooked to your liking, typically 120 seconds.
5. Open the door and remove the pizza from the oven.
6. If you are cooking multiple pizzas, shorten the cook time to adjust for the oven temperature continuing to rise.

COOKING TIPS

- Please read and follow this advice when cooking on your grill.
- ALWAYS wash your hands before or after handling uncooked meat and before eating.
- ALWAYS keep raw meat away from cooked meat and other foods.
- Before cooking, ensure pizza oven grill surfaces and tools are clean and free of old food residues.
- DO NOT use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- CAUTION eating raw or uncooked meat can cause food poisoning (e.g. bacteria strains such as E. coli)
- To reduce the risk of undercooked meat, cut open to ensure it is cooked all the way through internally.
- CAUTION if meat has been cooked sufficiently the meat juices should be no traces of pink/red juices or meat colouring.
- Pre-cooking of larger meat of joints is recommended before finally cooking on your pizza oven.
- After cooking on your pizza oven always clean the grill cooking surfaces and utensils.

Aber Living warrants the purchaser of this product against defects in workmanship and material, for a period of up to 2 years 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. 2 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_____