

FEATURES

- Traditional style smoker for delicious slow cooking and smoking of foods
- Also suitable to use as a charcoal grill
- Durable steel construction
- Two large chrome plated cooking racks
- Lid mounted thermostat for internal heat indication
- Water bowl included to add moisture when cooking
- Size: 470mm (18") diameter x 1120mm high
- For outdoor use only



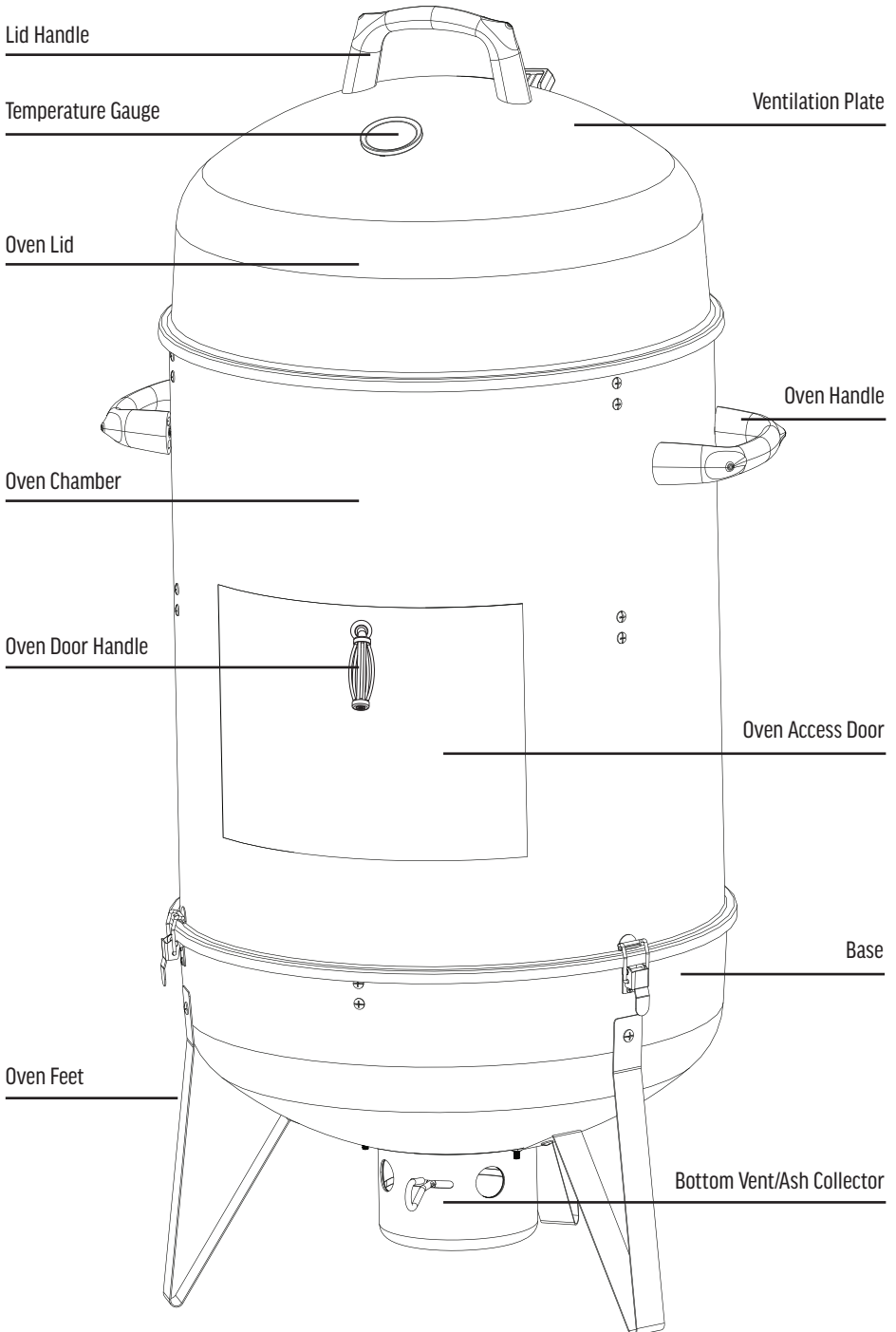
Important: Retain these instructions for future use.

Charmate[®] is a registered trademark of
Sitro Group Australia Pty Ltd www.gasmate.com.au
Aber, N.Z. www.charmate.co.nz



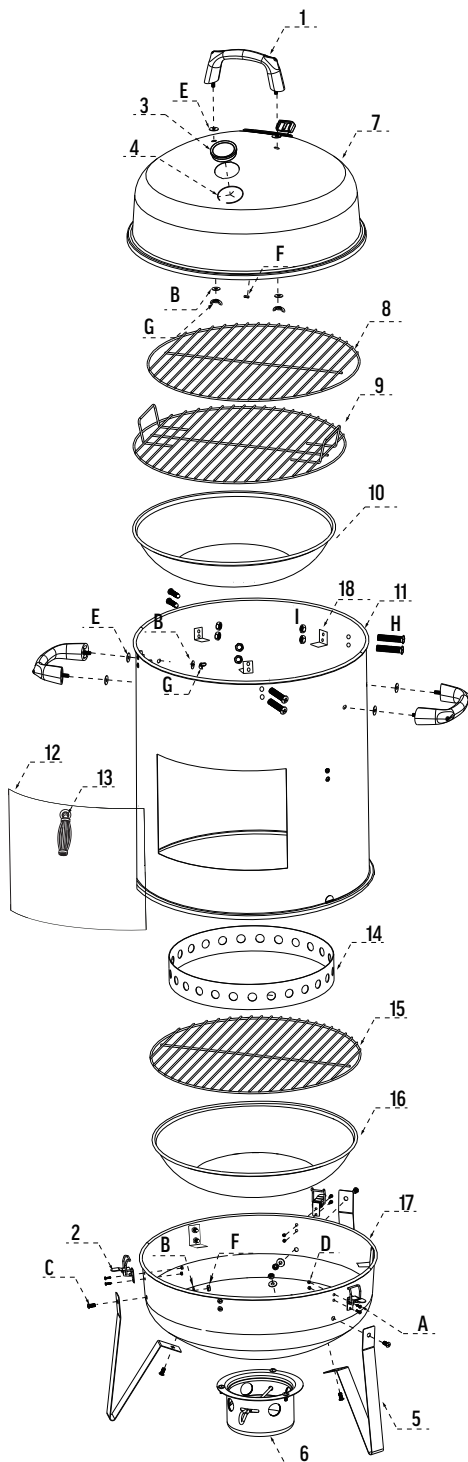
FOR OUTDOOR USE ONLY
Read full instructions before use

ASSEMBLY INSTRUCTION



PARTS DIAGRAM

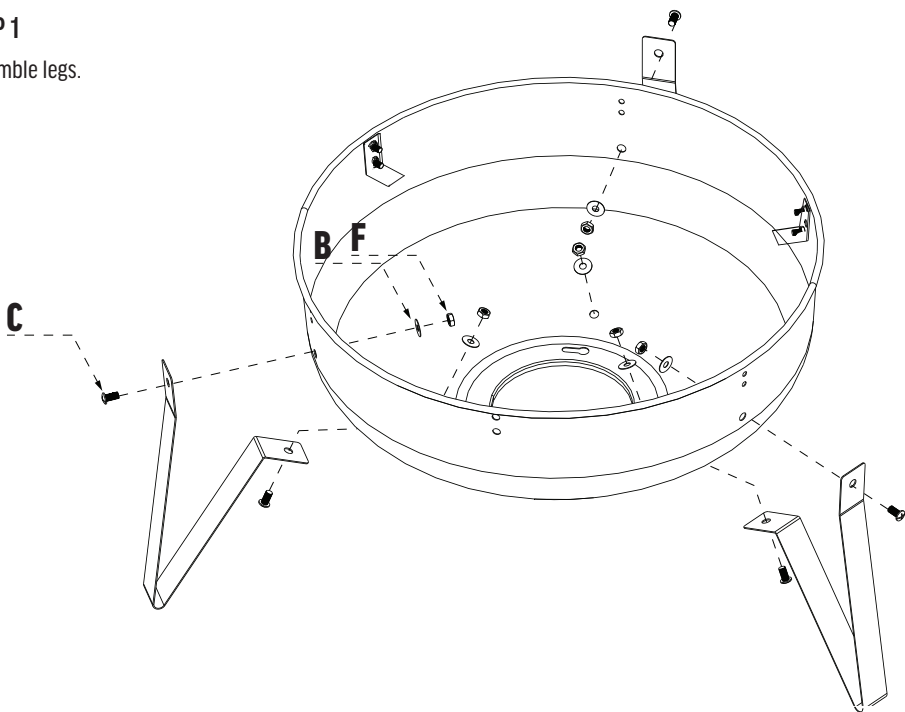
1.	3 PCS	10.	1 PC
2.	3 PCS	11.	1 PC
3.	1 PC	12.	1 PC
4.	1 PC	13.	1 PC
5.	3 PCS	14.	1 PC
6.	1 PC	15.	1 PC
7.	1 PC	16.	1 PC
8.	1 PC	17.	1 PC
9.	1 PC	18.	6 PCS



A. M3x10 X 6	B. Ø6x16 X 12
C. M6x12 X 6	D. M3 X 6
E. Ø6x18 X 6	F. M6 X 6
G. M6 X 6	H. M5x10 X 13
I. M5 X 13	

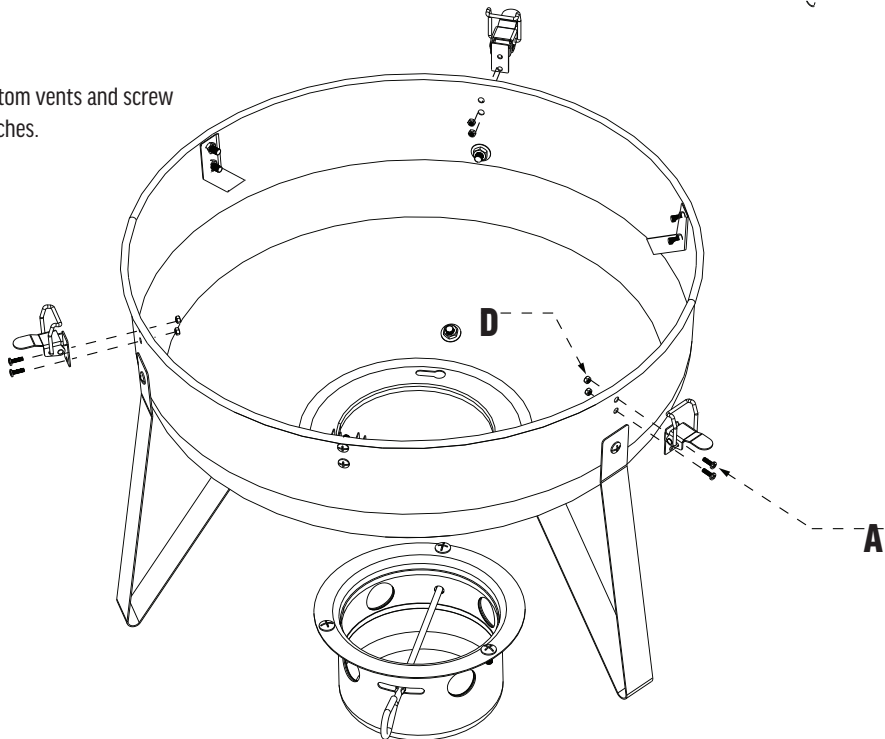
STEP 1

Assemble legs.



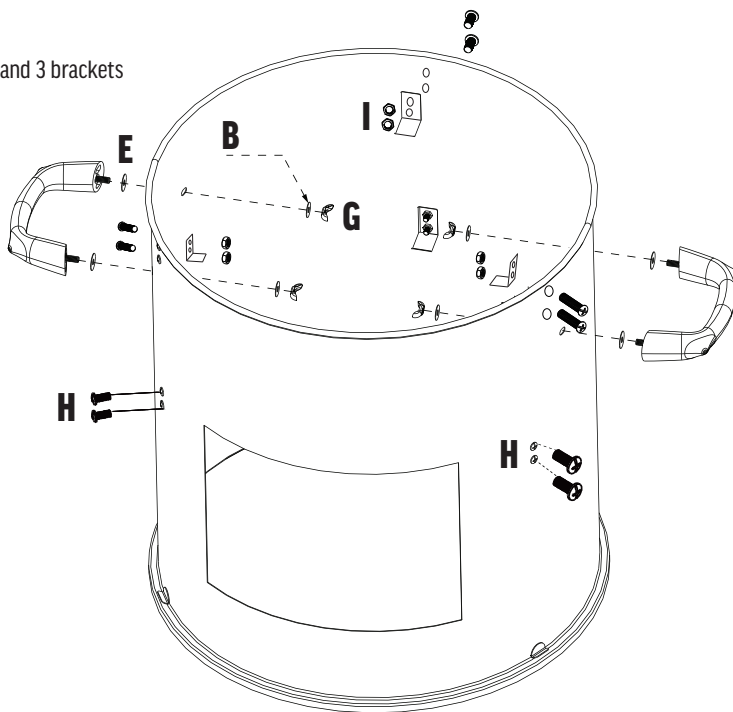
STEP 2

Attach bottom vents and screw in base latches.



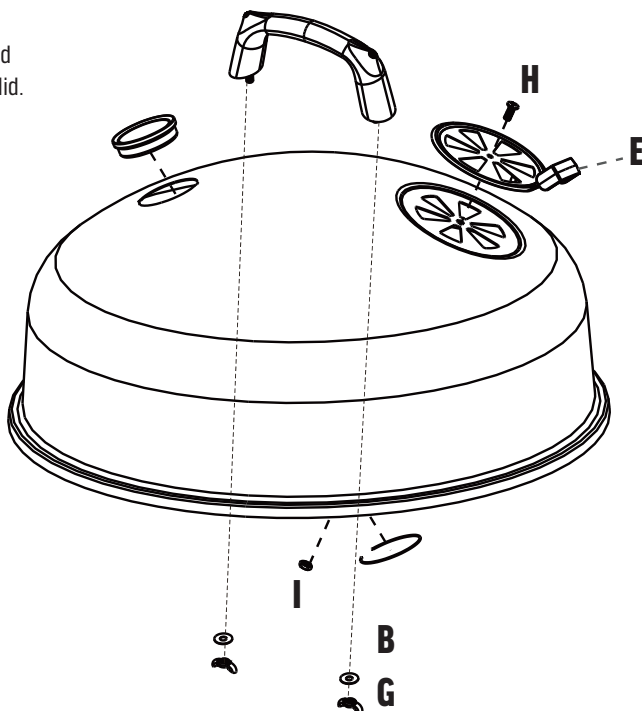
STEP 3

Attach the handles and 3 brackets to the middle.



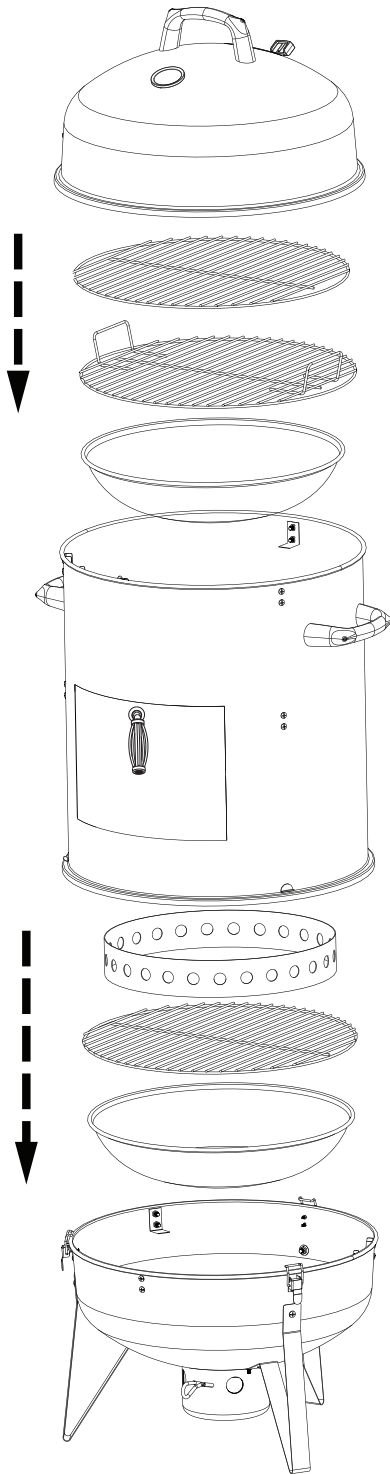
STEP 4

Attach vent, handle and temperature gauge to lid.



STEP 5

Exploded assembly diagram.



WARNING & SAFETY INFORMATION



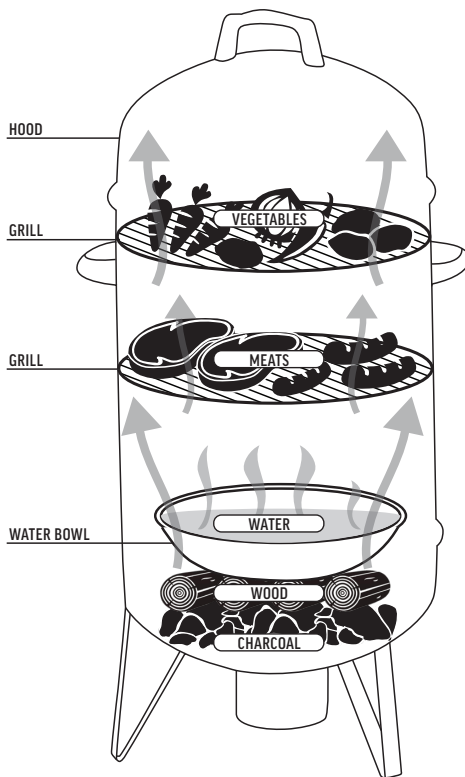
IMPORTANT SAFETY WARNINGS

- Only use this Smoker & Grill on a hard, level, non-combustible, stable surface. Never use on a wooden surface.
 - Always use a drip pan/ash guard under Smoker & Grill 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 & Grill is in use.
 - Do not place Smoker & Grill under a roof overhang or other enclosed area.
 - For outdoor use only. Do not operate Smoker & Grill 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 & Grill when water bowl contains hot liquids and while it is in use.
- Do not leave Smoker & Grill 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.
 - 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 & Grill to avoid scrapes or cuts from sharp edges of metal parts.

COOKING INSTRUCTIONS

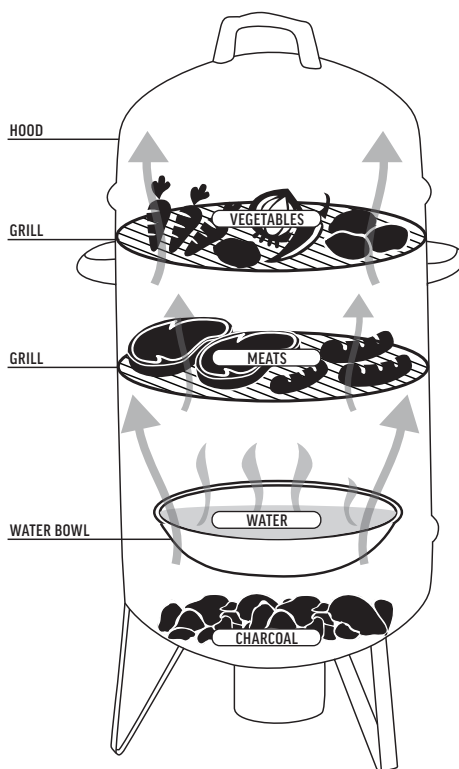
SMOKING

1. Remove dome lid and upper body from lower body.
2. 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.
3. If you do not use a Chimney Starter, carefully place 2.5 to 3.5 kilos of charcoal in the charcoal bowl.
4. A lot of wood is not required to obtain a good smoke flavour. A recommended amount is 3 to 4 wood chunks or sticks. Experiment by using more wood for stronger smoke flavour or less wood for milder smoke flavour.
5. Carefully light the charcoal and allow to burn until covered with a light ash prior to closing door. This may take up to 30 minutes.
6. Place empty water bowl inside Smoker & Grill body on the lower support brackets.
7. Carefully, fill water bowl with warm water or marinade to 2.5cm below the rim. A full pan holds 4.5 – 5.5 litres of water and will last for approximately 3 to 4 hours.
8. Place a cooking rack on the lower support brackets directly above the water bowl.
9. Place food on the cooking rack in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces of food.
10. Place the upper body on lower body making sure the water bowl is still in place.
11. Place the other cooking rack on the upper support brackets. Make sure the rim is resting securely on the notched-out step of all three-support brackets. Place food on the cooking rack and cover with dome.
12. Allow food to cook. After 3 to 4 hours of cooking, check water level and refer to "Adding Water or Wood during Cooking" section of this manual.
13. Always use a meat thermometer to ensure food is fully cooked before removing from Smoker & Grill.
14. After cooking, allow Smoker & Grill to cool completely then follow instructions in the "Maintenance" section of this manual.



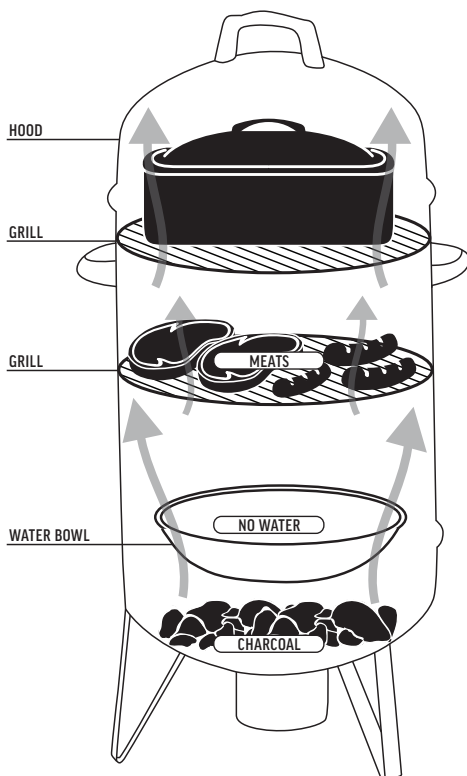
GRILLING & SEARING

1. Remove dome lid and upper body from lower body.
2. 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.
3. If you do not use a Chimney Starter, carefully place 2.5 - 3.5 kilos of charcoal in the charcoal bowl. If you chose to use lighter fluid or fire starters carefully follow the manufacturer's warnings.
4. If using lighter fluid, saturate charcoal with lighter fluid and wait 2 to 3 minutes for fluid to soak in. Store charcoal lighter fluid safely away from Smoker & Grill.
5. Carefully light the charcoal and allow to burn until covered with a light ash prior to closing door.
6. Place empty water bowl inside Smoker & Grill body on the lower support brackets.
7. Carefully, fill water bowl with warm water or marinade to 2.5cm below the rim. A full pan holds 4.5 - 5.5 litres of water and will last for approximately 3 to 4 hours.
8. Place a cooking rack on the lower body.
9. Place food on the cooking rack in a single layer with space between each piece.
10. For best results, the dome lid should be placed on the lower body when grilling food.
11. Always use a meat thermometer to ensure food is fully cooked before removing from Smoker & Grill.
12. After cooking, allow Smoker & Grill to cool completely then follow instructions in the "Maintenance" section of this manual.



ROASTING

1. Remove dome lid and upper body from lower body.
2. 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.
3. If you do not use a Chimney Starter, carefully place 2.5 - 3.5 kilos of charcoal in the charcoal bowl. If you chose to use lighter fluid or fire starters carefully follow the manufacturer's warnings.
4. If using lighter fluid, saturate charcoal with lighter fluid and wait 2 to 3 minutes for fluid to soak in. Store charcoal lighter fluid safely away from Smoker & Grill.
5. Carefully light the charcoal and allow to burn until covered with a light ash prior to closing door.
6. Place a cooking rack on the lower body.
7. Place food on the cooking rack in a single layer with space between each piece.
8. For best results, the dome lid should be placed on the lower body when grilling food.
9. Always use a meat thermometer to ensure food is fully cooked before removing from Smoker & Grill.
10. After cooking, allow Smoker & Grill to cool completely then follow instructions in the "Maintenance" section of this manual.



OPERATING INSTRUCTIONS

LIGHTING YOUR CHARMATE SMOKER

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

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.

MAINTENANCE

To clean your smoker for the next time ensure that the smoker has completely cooled down.

Remove the basket and grill and wash each part with a soap solution suitable to clean grease and grime. Scrub off any excess oil and grease with a suitable BBQ brush. Keep your smoker covered in a dry well ventilated area.

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 dome 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, being careful not to splash water.
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 & Grill body from ground, 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 Smoker & Grill body to avoid being scalded by hot liquids spilling from water bowl.
8. Replace food on cooking racks then place the dome lid on upper body.



WARNING

The water in water bowl will be extremely hot. When lifting upper body from lower 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 upper body to avoid being scalded by hot liquids spilling from water bowl. Be extremely careful not to tilt or jar the Smoker & Grill so that hot water does not spill out of water bowl.

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