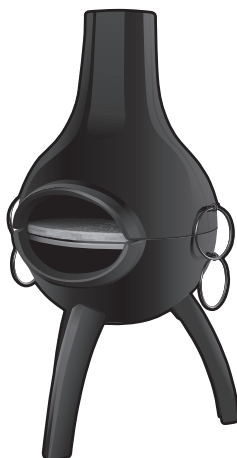


**Charmate**  
Great taste. *Good times!*

# Humidor

## Chimenea & BBQ

Model No. CM140-093



**CHECK  
OUT**

[www.Charmate.co.nz](http://www.Charmate.co.nz)

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

**SHARE  
WITH US**



- Constructed in heavy-duty cast iron for durability and performance
- Cook over wood or charcoal on the 45cm cast iron grill
- Bamboo tabletop adds functionality and extra preparation space
- Use as a chimenea or firepit to warm your nights by removing the tabletop and grill
- Easy clean up with the removable fuel grate and ash guard
- Assembled dimensions (mm): 500 Ø x 960 H



**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](http://www.sitro.com.au) & Aber Living, Hamilton, N.Z - [www.charmate.co.nz](http://www.charmate.co.nz)

**Important: Retain these instructions for future use.**

# IMPORTANT SAFETY WARNINGS



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

## **WARNING**

- Only use this chimenea and 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.
- Proper clearance of 3m between the chimenea and 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 chimenea and 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 chimenea and barbecue indoors or in an enclosed area.
- For household use only. Do not use this chimenea and 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 chimenea and barbecue.
- 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 chimenea and barbecue in an area where children and pets cannot come into contact with unit. Close supervision is necessary when chimenea and barbecue is in use.
- Do not leave chimenea and barbecue unattended when in use.
- Do not store or use chimenea and barbecue near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- Chimenea and barbecue is hot when in use. To avoid burns:
  - DO NOT attempt to move the chimenea and barbecue.
  - DO NOT convert the chimenea and barbecue when in use.
  - Wear protective gloves or oven mitts when adjusting grills.
  - DO NOT touch any hot chimenea and barbecue surfaces.
  - DO NOT wear loose clothing or allow hair to come in contact with chimenea and barbecue.

## WARNING

- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen suffocate the flame. Do not use water to extinguish grease fires.
- Use caution when assembling and operating your chimenea and barbecue to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under chimenea and barbecue.
- In windy weather, place chimenea and barbecue in an outdoor area that is protected from the wind.
- Never leave coals or ashes in chimenea and barbecue unattended. Before chimenea and barbecue can be left unattended, remaining coals and/or ashes must be removed from chimenea and barbecue. Use caution to protect yourself and property. Carefully place remaining coals and/or ashes in a non-combustible metal container and saturate completely with water. Allow coals/ashes and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and/or ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet the surface beneath and around chimenea and barbecue to extinguish any coals or ashes which may have fallen during the cooking or cleaning process.
- After each use, clean the chimenea and barbecue thoroughly. Cover the chimenea and barbecue to protect it from excessive rusting. Do not allow the chimenea and barbecue to will with rain water.
- Use caution when lifting or moving chimenea and 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 chimenea and barbecue out of reach of children and in a dry location when not in use.
- Properly dispose of all packaging material.
- Although frost resistant, we strongly recommend storing your chimenea inside during winter.
- Only use dry wood so you can achieve maximum warmth from your chimenea. Green wood would lead to a smoky cold fire.
- Do not stack over-sized pieces of wood in the chimenea. Do not load chimenea above the solid base area of the fire bowl. It is not a furnace and roaring fires are not recommended.
- Do not burn treated or painted wood as this may release toxins harmful to you and the environment.
- Do not use bamboo tabletop when any fuel source is lit.
- Do not use bamboo tabletop to smother the fire. Ensure the tabletop is removed before any fuel is ignited.
- Do not open or close the chimenea and barbecue top once fuel is ignited.

**USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR CHIMENEA & BARBECUE.**

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


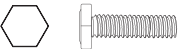


**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

# Assembly Parts

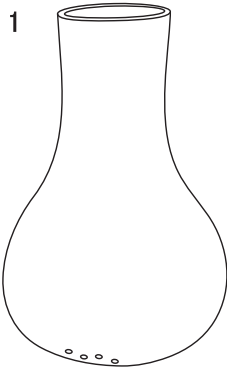
## Parts

No.	Description	Qty
1	Chimenea top	1
2	Bowl	1
3	Legs	3
4	BBQ grill	1
5	Bamboo tabletop	1
6	Fuel grate	1
7	Ash guard	1

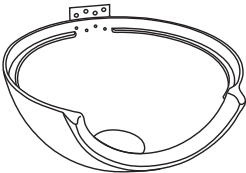
## Hardware

No.	Description	Qty
A	M6x16 Bolts 	8
B	M6x25 Bolts 	6
C	Hinge (pre-attached to bowl) 	1
D	Hexagonal Allen Key 	1

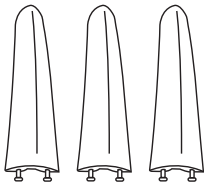
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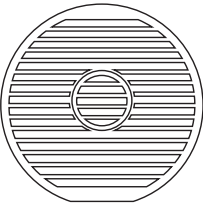
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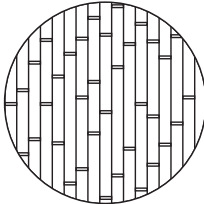
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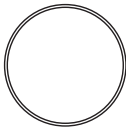
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6



7



# 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.
- 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:

- Adjustable spanner or socket wrench

# Assembly Steps

## Assembly Steps

1. Attach the legs (3) to the bowl of the chimenea and barbecue using 2 x m6x25 bolts (B) per leg. The bolts will be pre-assembled onto the legs.
2. Place the chimenea top (1) onto the assembled base and attach using 4 x m6x16 bolts (A). The hinge (C) will be pre-assembled onto the bowl (2).
3. Place the ash guard (3) into the bowl, followed by the fuel grate (6), BBQ grill (4) and bamboo tabletop (5).

**Note:** When converting the Humidor ensure care is used

# Operating Instructions

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

## First Use

1. Make sure all labels, packaging and protective films have been removed from the chimenea and barbecue.

## Chimenea & Fire bowl Lighting

The secret to lighting the chimenea or fire bowl successfully is good preparation of the fire and using dry fuel.

1. Begin with a base of single sheets of dry newspaper formed into fist sized balls. Place these into the base of the chimenea, on the fuel grate.
2. Get dry kindling about matchstick thickness. It is important they are dry - manuka twigs are ideal. Place this kindling on top of the newspaper taking care not to crush the paper down as this will reduce the air gap and starve the fire of oxygen.
3. On top of the match stick thick kindling add two good handfuls of about pencil thickness.
4. Finally have on hand a good supply of dry wood about thumb thickness. Keep this to one side for now.
5. Now place a match or lighter to the dry paper at the base of the chimenea. You can light it in a couple of places. The volume of smoke and flame will increase as the paper catches the match stick thick twigs alight and in turn this lights the pencil thick twigs.
6. When the flames appear through the top of the loaded chimenea fuel then you can add the thumb thick wood with care, a few pieces at a time, to build up the fuel supply in the chimenea. Once a good ember bed is established thicker wood can be added.

**Note: Do not flip open top of chimenea when hot.** If you are adding more wood, add through the front opening. Split wood generally burns better than round wood. All wood should be dry. Burning green wood will lead to 'smoky' cold' fire. Do not burn plastic as it gives off harmful smoke for both you and the environment.

## BBQ & Oven Lighting

1. Flip top to open position.
2. Remove cooking grill.

3. Arrange fuel on the ash grate and light fuel per instructions on fuel package.
4. Allow fuel time to become glowing coals before cooking.

### BBQ 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, hamburgers, hot dogs, chicken parts, vegetables and fruit.

1. Follow lighting instructions above.
2. While wearing protective gloves, carefully spread hot coals evenly across fuel grate with a long handle tool.
3. While wearing protective gloves replace cooking grill, and allow barbecue to preheat.
4. While wearing protective gloves place food onto cooking grill above the hot coals with long handle tongs.
5. Cook until desired internal food temperatures are achieved.

**Note:** If additional briquettes are needed, remove food from cooking grill and while wearing protective gloves remove the central grill insert and place additional briquettes through the opening without disturbing the hot coals, or add additional fuel through the front opening. Carefully replace the cooking grill insert and food.

6. Allow charcoal to burn out after use. Except in the case of an emergency, do NOT pour water on hot coals.

### Oven Cooking

1. Follow lighting instructions above.
2. While wearing protective gloves, carefully spread hot coals evenly across fuel grate with a long handle tool.
3. While wearing protective gloves close top and allow barbecue to preheat.
4. While wearing protective gloves place food onto cooking grill above the hot coals with long handle tongs.
5. Cook until desired internal food temperatures are achieved.

**Note:** If additional briquettes are needed, carefully add through the opening at the front of the bowl, without disturbing the hot coals. Do not flip open the top to add additional fuel. The top is heavy and will be very hot.

6. Allow charcoal to burn out after use. Except in the case of an emergency, do NOT pour water on hot coals.

**IT IS NOT RECOMMENDED TO USE  
BAMBOO TABLETOP WHILE COOKING**

## Tips for Better Cooking and Longer Chimenea and Barbecue Life

1. To reduce flare-up keep chimenea and 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. Enhance food flavours by using wood chips or aluminium foil pouches. Follow the wood manufacturer's instructions.
5. Clean grill rack after every use with a quality grill brush designed for your rack material.
6. After every use, allow chimenea and barbecue to cool. Then protect clean grill with a light coat of cooking oil, clean out all ashes, wipe outside surfaces with a suitable cleaner.

## Cleaning and Care

**CAUTION:** All cleaning and maintenance should be done when chimenea and barbecue is cool and with the fuel supply removed. Check the chimenea and barbecue regularly to ensure it is safe to use. If there is any sign of damage DO NOT use until repairs are made. Abrasive cleaners will damage this product. Never use oven cleaner to clean any part of the chimenea.

1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

When not in use store in a dry location, and cover the chimenea and barbecue to protect it from the elements. Do not allow the chimenea and barbecue to fill with water.

It is quite normal for the chimenea and barbecue to develop an aged look after several fires. Over time it may develop surface rust, which is normal due to natural weathering, particularly if it is left outdoors uncovered.



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](http://www.aberliving.co.nz)

**YOUR PURCHASE RECORD (please complete)**

Date of Purchase\_\_\_\_\_

Model Number\_\_\_\_\_

Serial Number (if applicable)\_\_\_\_\_

Purchased from\_\_\_\_\_