



Kamado Ceramic Charcoal BBQ

Model No. CM155-024



- Versatile design means you can barbecue, roast, bake and smoke
- 2-2.5cm ceramic shell with glazed exterior for maximum heat retention
- 524mm (20.6") stainless steel cooking grill
- Cast iron top vent and stainless steel bottom damper provides heat control
- Built-in temperature gauge and fireproof felt seal
- Spring-loaded lid hinge with stopper
- Collapsible bamboo side shelves
- 304 grade stainless steel stand with 4 wheels (2 lock for safety while standing)
- Assembled dimensions: 1330mm W x 830mm D x 1200mm 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.

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Important: Retain these instructions for future use.

Care & Safe Use Guidelines



WARNINGS - CAUTION!

- This product is intended **FOR OUTDOOR USE ONLY**. DO NOT use indoors.
- **ALWAYS** keep children and pets at a safe distance from the oven when in use.
- **NEVER** leave a burning fire unattended.
- **DANGER** of carbon monoxide poisoning – **NEVER** light this product or let it smoulder or cool down in confined spaces.
- **DO NOT** use this product in a tent, caravan, car, cellar, loft or boat.
- **DO NOT** use under any awnings, parasols or gazebos.
- **FIRE HAZARD** – Hot embers may emit while in use.
- **CAUTION - DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting. Use only firelighters complying to EN1860-3.
- It is highly recommended that you use lump charcoal in your Kamado. It burns for longer and produces less ash which can restrict the airflow.
- **DO NOT** use coal in this product.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 5 of this instruction manual.
- **DO NOT** use the Kamado on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.
- Ensure that the Kamado is positioned at least 2 metres away from flammable items.
- **DO NOT** use this Kamado as a furnace.
- **ATTENTION:** This product will become very hot, DO NOT move it during operation.

- **ALWAYS USE** heat resistant gloves when handling hot ceramics or cooking surfaces.
- Allow the unit to cool down completely before moving or storing.
- Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.

About Your Kamado

Dating back 4000 years ago archaeologists have discovered large clay vessels thought to be early incarnations of the Kamado ceramic cooker. Since then it has evolved in many ways; removable lid, added draft door for better heat control and the switch from wood to charcoal as the primary fuel. In Japan the Mushikamado was a round clay pot with a removable domed lid designed for steaming rice. The name 'Kamado' is, in fact, the Japanese word for 'stove' or 'cooking range'. This name was adopted by the Americans and has now become a generic term for this style of ceramic cooker.

Kamado cookers are extremely versatile. Not only can they be used for grilling or smoking but also pizzas, bread, pies and cookies can be baked effortlessly inside them. Due to their excellent heat retention properties, high temperatures can be achieved and maintained by precise control of airflow via the top and bottom vents. High temperatures are ideal for fast cooking burgers and sausages whilst low heats will cook larger joints over a longer period of time. Why not try adding some wood chips to the charcoal or try combining different flavour wood chips to make your meats even more flavoursome.

Curing The Kamado

- To start a fire place rolled up newspaper with some lighter cubes or solid firelighters on the charcoal plate (7) in the base of the Kamado. Then place 2 or 3 handfuls of lump charcoal over the top of the newspaper.
- **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.

Care & Safe Use Guidelines

- Open the bottom vent and light the newspaper using a long nosed lighter or safety matches.
- **DO NOT** overload the unit with fuel – if the fire is too intense this could damage the Kamado.
- Leave until all the fuel is used and extinguished.
- If the first burns are too high it could damage the felt gasket seal before it has had the chance to mature properly.
- After first use inspect all fasteners for tightness. The metal band connecting your lid to the base will expand from the heat and this could become loose. It is recommended you check and if necessary tighten the band with a spanner.
- You can now use your Kamado as normal.
- **DO NOT** use water or any other types of cleaning product to clean the inside of your Kamado. The walls are porous and will absorb any fluids used, this could cause the Kamado to crack. If the soot becomes excessive then use a wire brush or the ash tool (not supplied) to scrape off the carbon remnants before the next use.
- To clean the grills and grates use a non-abrasive cleaner once the unit has fully cooled.
- To clean the outer surface wait until the Kamado is cool and use a damp cloth with a mild detergent.

Extinguishing

- To extinguish unit – stop adding fuel and close all the vents and the lid to allow the fire to die naturally.
- **DO NOT** use water to extinguish the charcoals as this could damage the ceramic Kamado.

Storage

- When not in use, and if stored outside, cover the Kamado once completely cooled with a suitable rain cover.
- The chrome plated cooking grill is **NOT** dishwasher safe; use a mild detergent with warm water.
- When using the Kamado push down on both of the locking wheels to stop the unit moving about during use.
- It is recommended the Kamado be stored under cover in a garage or shed over winter for complete protection.

Cleaning

- The Kamado is self cleaning. Heat it up to 260°C for 30 minutes and it will scorch off all of the food and debris.

Maintenance

- Tighten the bands and oil the hinge 2 times a year or more if needed.

Lighting, Usage & Care Information

- Ensure the Kamado is positioned on a permanent, flat, level, heat resistant non-flammable surface away from flammable items.
- Ensure the Kamado has a minimum of 2m overhead clearance and has a minimum 2m clearance from other surrounding items.
- To start a fire place rolled up newspaper with some lighter cubes or solid firelighters on the charcoal plate (7) in the base of the Kamado. Then place 2 or 3 handfuls of lump charcoal over the top of the newspaper.
- **DO NOT** use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the newspaper using a long nosed lighter or safety matches. Once it has caught, leave the bottom vent and lid open for about 10 minutes to build a small bed of hot embers.
- Allow the charcoal to heat up and be kept red hot for at least 30 minutes prior to the first cooking on the kamado. **DO NOT** cook before the fuel has a coating of ash.

Care & Safe Use Guidelines

- It is recommended you don't stoke or turn the coals once they are alight. This allows the charcoals to burn more uniformly and efficiently.
- Once alight **ONLY** use heat resistant gloves when handling hot ceramics or cooking surfaces.
- See below for cooking instructions depending on temperature and duration.

Low Temperature Cooking Guide

- Light the lump charcoal according to the instructions above. **DO NOT** move or stoke the coals once lit.
- Open the bottom vent fully and leave the lid open for about 10 minutes to build a small bed of hot embers.
- Monitor the Kamado until it has risen to the desired temperature. See page 4 for a temperature cooking guide.
- Fully close the bottom vent to maintain the temperature.
- You are now ready to use the Kamado for cooking on.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 5 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

Smoking Guide

- Follow the instructions above as if you were starting a slow cook.
- Monitor the Kamado until it has risen to the desired temperature. See page 4 for a temperature cooking guide.
- Leave the bottom vent slightly open.

- Close the top vent and continue to check the temperature for a few more minutes.
- Using heat resistant gloves sprinkle the wood chips in a circle over the hot charcoal.
- You are now ready to use the Kamado to smoke on.
- **TIP:** Soak your wood chips or cooking planks in water for 15 minutes to prolong the smoking process.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 5 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

High Temperature Cooking Guide

- Light the lump charcoal according to the instructions on page 3.
- Close the lid and fully open the top and bottom vents.
- Monitor the Kamado until it has risen to the desired temperature. See page 4 for a temperature cooking guide.
- Close the top vent half way and continue to check the temperature for a few more minutes.
- You are now ready to use the Kamado for cooking on.
- **IMPORTANT:** When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any backdraft or flare-ups that may cause injury.
- **ALWAYS** follow the **FOOD COOKING INFORMATION** stated on page 5 of this instruction manual.
- **ALWAYS** use heat resistant gloves when handling hot ceramics or cooking surfaces.

Care & Safe Use Guidelines

Refueling






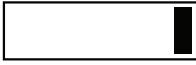
- With the vents closed, the Kamado stays at a high temperature for several hours. If you require a longer cooking time (e.g when roasting a whole joint or slow smoking), it may be necessary to add more charcoal. Just add some additional charcoal and continue as above.

Food Cooking Information

- **DO NOT** cook until the fuel has a coating of ash.
- Please read and follow this advice when cooking on your Kamado.
- Always wash your hands before and after handling uncooked meat and before eating.
- Always keep raw meat away from cooked meat and other foods.
- Before cooking ensure 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 under cooked meat can cause food poisoning (e.g. bacteria strains such as E.coli).
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through.
- **CAUTION** – if the meat has been cooked sufficiently the meat juices should be clear and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking larger pieces of meat and joints is recommended before finally cooking on your grill.
- After cooking on your Kamado always clean the grill cooking surfaces and utensils.

Cooking Temperature Guide

Slow cook / Smoke (110°C-135°C)		Top vent	Bottom vent
Beef Brisket	2 Hrs per 500grams.		
Pulled Pork	2 Hrs per 500grams.		
Whole Chicken	3-4 Hr.		
Ribs	3-5 Hrs		
Roasts	9+ Hrs.		
Grill / Roast (160°C-180°C)		Top vent	Bottom vent
Fish	15-20 Min.		
Pork Tenderloin	15-30 Min.		
Chicken Pieces	30-45 Min.		
Whole Chicken	1-1.5 Hrs.		
Leg of lamb	3-4 Hrs.		
Turkey	2-4 Hrs.		
Ham	2-5 Hrs.		
Sear (260°C-370°C)		Top vent	Bottom vent
Steak	5-8 Min.		
Pork Chops	6-10 Min.		
Burgers	6-10 Min.		
Sausages	6-10 Min.		




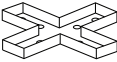






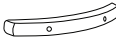










Open ○ Closed ●

Assembly Instructions

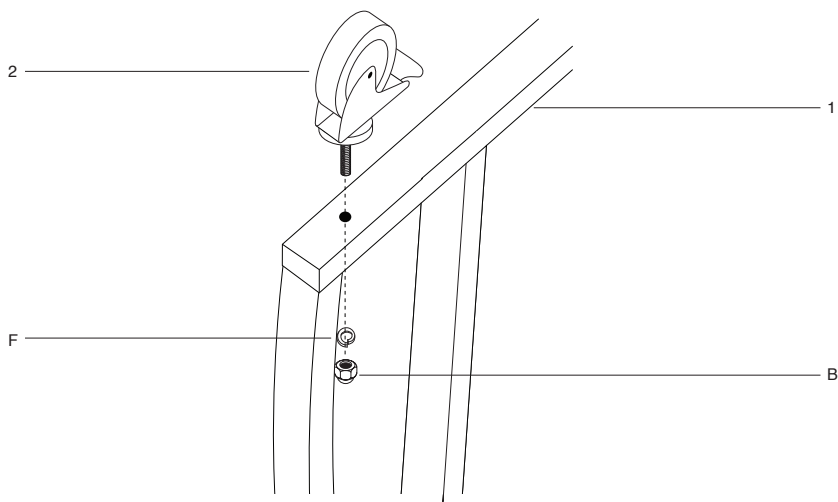
For Easiest Assembly:

- Prior to assembly, read the instructions carefully. Check all parts against the parts list.
- Carry out assembly on a soft surface to avoid scratching the paint. Please retain this information for future reference.
- For ease of assembly only loosely tighten bolts and then tighten fully when assembly is complete.
- **WARNING - DO NOT** over tighten bolts; only tighten with moderate pressure to avoid damaging the bolts or components of the Kamado Grill.
- **IMPORTANT** - Remove any packaging before use, but retain the safety instructions and store them with this product. Ensure that the lid is closed prior to assembly.

Parts List

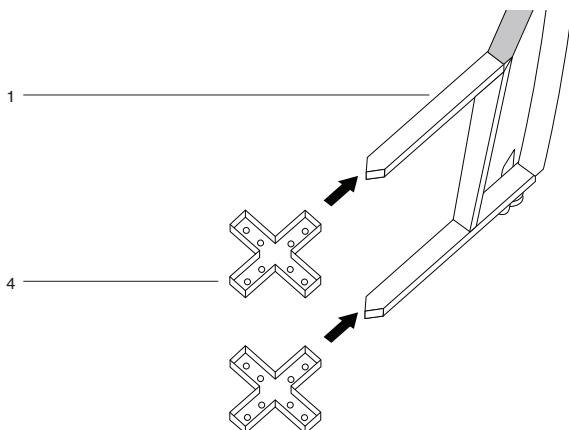
 1. (x4)	 2. (x2)	 3. (x2)	 4. (x2)
 5. (x1)	 6. (x1)	 7. (x1)	 8. (x1)
 9. (x1)	 10. (x2)	 11. (x1)	 12. (x1)
 13. (x2)	 14. (x2)	 15. (x2)	
 A. (x16)	 B. (x4)	 C. (x2)	 D. (x2)
 E. (x4)	 F. (x4)		

Assembly Instructions



Step 1

Attach the four pre-threaded castor wheels (2 & 3) to each of the four brackets (1) by pushing them through the hole. Using an adjustable spanner secure each castor wheel with 1x nut (B).



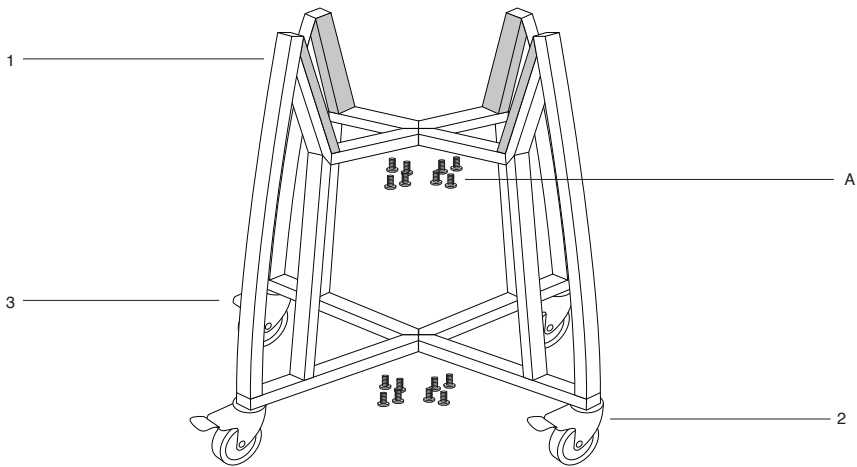
Step 2

To assemble the cart insert the two cross pieces (4) into one of the four brackets (1) from both the top and bottom.

Step 3

Continue to insert the cross pieces (4) into the other three brackets (1).

Assembly Instructions



Step 4

Secure the brackets (1) to the cross pieces (4) by using the 16x screws (A). Make sure the cart is secure and all of the screws are tight before placing the Kamado Grill (9) into it.

Step 5

To place the Kamado Grill (9) on the cart first remove all of the items that are inside of the grill to make lifting easier.

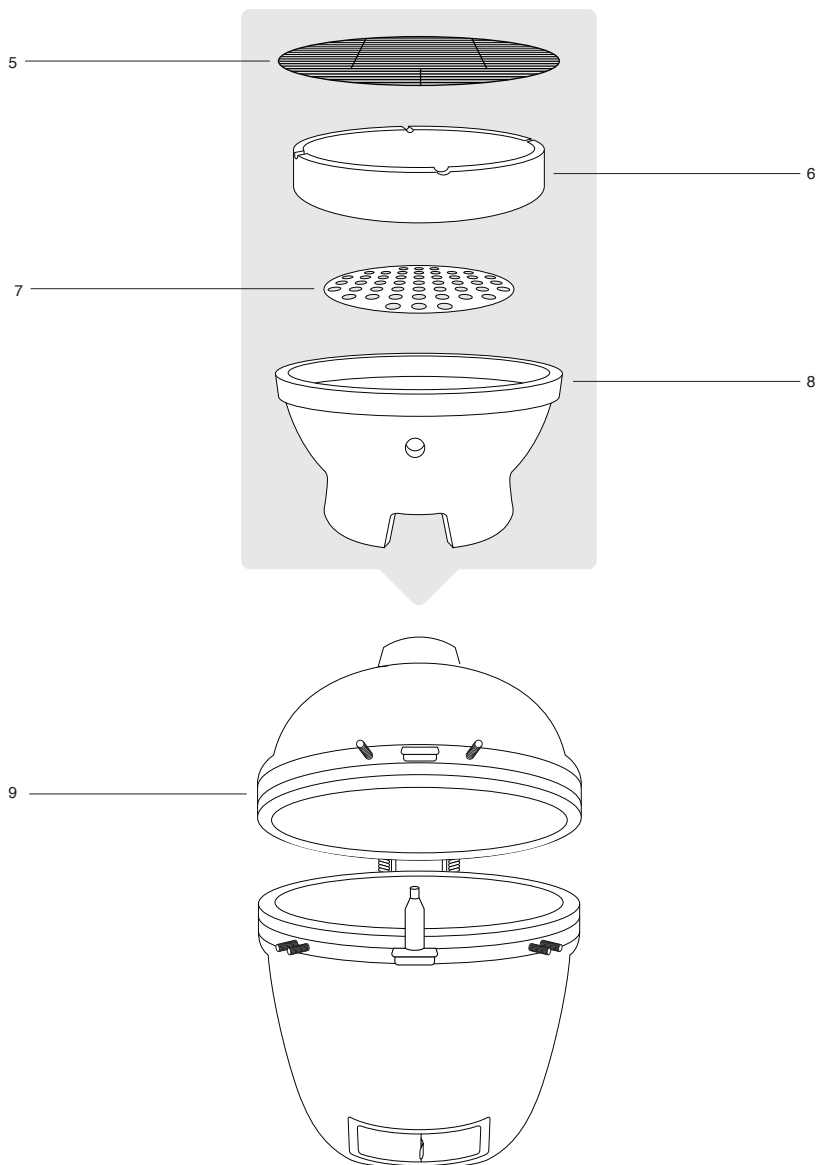
Step 6

Use a minimum of two people when lifting the Kamado Grill onto the cart. Place one of your hands in the bottom vent of the Kamado and the other under the grill. Lifting by the hinge or the side tables could result in injury and damage to the product.

Step 7

Place the Kamado Grill on the cart with the bottom vent facing to the front of the cart allowing the vent to open and close without any interruption.

Assembly Instructions



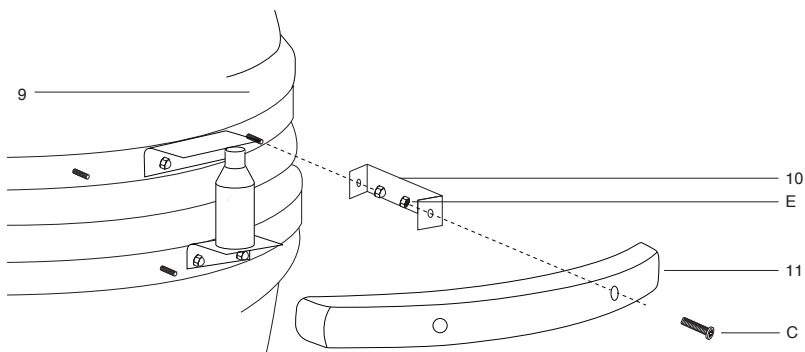
Step 8

When the grill is securely placed on the cart add the firebox (8), charcoal plate (7), upper ring (6) and cooking grill (5) inside of the Kamado Grill as displayed in the assembly diagram.

Step 9

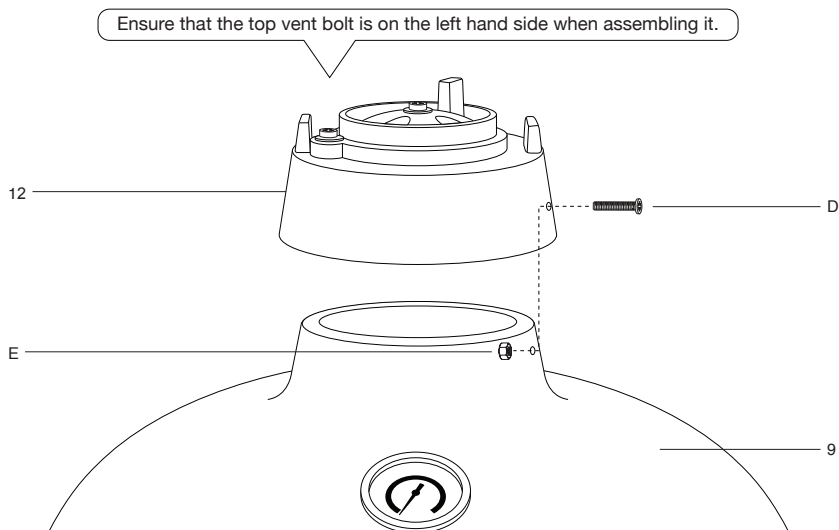
Press down on the castor levers (2) to lock the castor wheels to ensure the Kamado can not move when in use.

Assembly Instructions



Step 10

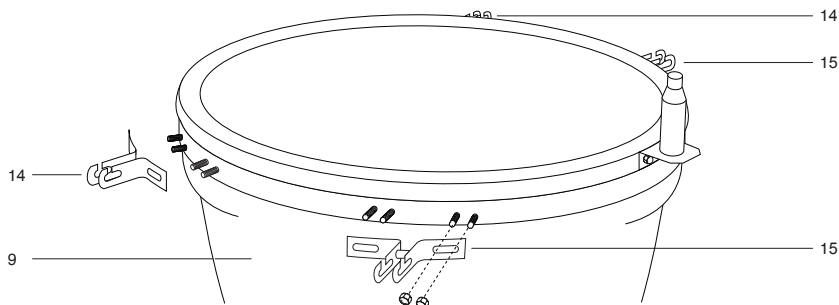
To attach the handle (10) to the lid of the Kamado Grill (9) start by attaching 2x handle brackets (11) using the 2x pre-attached bolts and dome headed nuts. Attach the handle (11) to the brackets (10) using 2x bolts (C) and nuts (E).



Step 11

To attach the top vent (12) to the Kamado Grill (9) place it on top and align both the bolt holes. Secure using 2x bolts (D) and nuts (E). Ensure that the top vent bolt is on the left hand side when assembling it.

Assembly Instructions

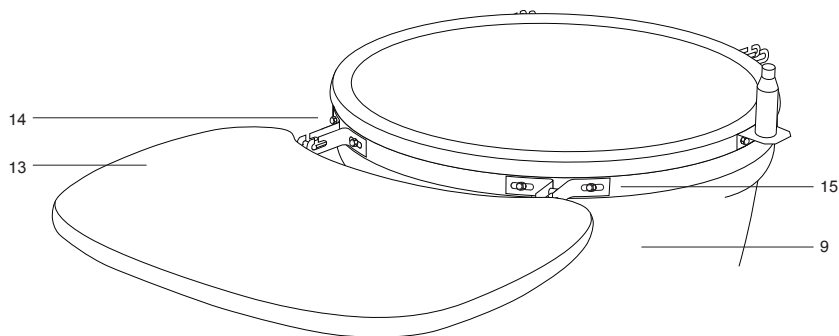


Step 12

Attach the 2x table brackets (14) to the Kamado Grill (9) using the 4x pre-attached bolts and dome headed nuts per bracket. Please note the position shown in the above diagram.

Step 13

Attach the 2x table brackets (15) to the Kamado Grill (9) using the 4x pre-attached bolts and dome headed nuts per bracket. Please note the position shown in the above diagram.



Step 14

Insert the 2x table hinge into each of the table brackets (14 & 15).

The Kamado Grill is now ready to use but please ensure that you have read the curing instructions thoroughly prior to use.

BARBECUE RANGE

Aber Living warrants the purchaser of this product against defects in workmanship and material, for a period of up to 24 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. 24 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