



Corona

Charcoal Kettle BBQ

Model No. CM155-028



- Grill, roast, smoke and bake generous amounts of food on the 56cm (22") diameter chrome plated rack
- Durable black vitreous enamel bowl and lid
- Lid mounted temperature gauge and twin vent system for heat control
- Load fuel or wood chips while cooking using the hinged racks
- Two charcoal baskets included for indirect cooking and smoking
- Large capacity removable ash catcher
- Handy storage rack and wheels for portability
- Assembled dimensions (mm): 663 W x 1070 H x 615 D



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.

IMPORTANT SAFETY WARNINGS



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

WARNING

- Only use this 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.
- DO NOT use barbecue without charcoal ash pan in place. DO NOT attempt to remove charcoal ash pan while barbecue contains hot coals.
- Proper clearance of 3m between the 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 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 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.
- When using charcoal lighting fluid, allow charcoal to burn with barbecue lid open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in barbecue and may result in a flash fire or explosion when lid is opened.
- 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 vapors may be present.
- Barbecue is hot when in use. To avoid burns:
 - DO NOT attempt to move the barbecue.
 - Wear protective gloves or oven mitts when adjusting vents.
 - DO NOT touch any hot barbecue surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with barbecue.

WARNING

- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid and vents 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 lid, 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. Use caution when reaching into or under barbecue.
- 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 thoroughly. Cover the barbecue to protect it from excessive rusting.
- Use caution when lifting or moving 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 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.

Assembly Instructions

Exploded View

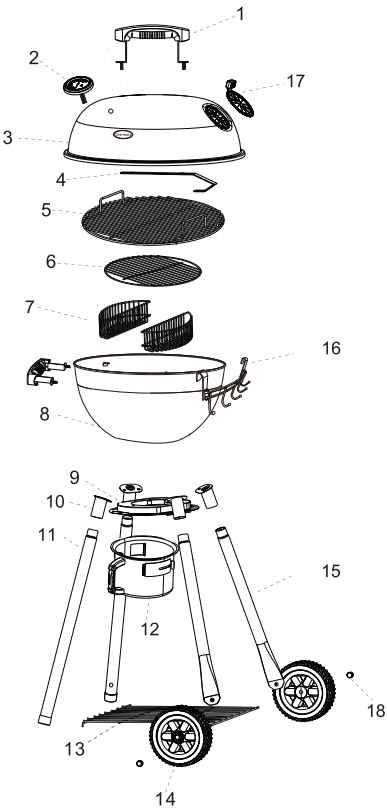
For Easiest Assembly:

- 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:

- 5/16" Open End Wrench
- Slotted Screwdriver
- Pliers
- Phillips Head Screwdriver











Parts List

No.	Description	Qty
1	Handle	2
2	Thermometer	1
3	Lid	1
4	Hook for Lid	1
5	Cooking Grid	1
6	Charcoal Grid	1

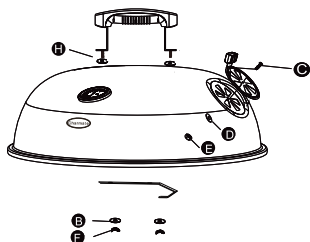
No.	Description	Qty
7	Charcoal Basket	2
8	Fire Bowl	1
9	Ash Door	1
10	Leg Cap	4
11	Straight Leg	2
12	Ash Receiver	1

No.	Description	Qty
13	Bottom Tray	1
14	Wheel	2
15	Wheel Leg	2
16	Tool Hook	1
17	Air Vent	1
18	Screw Cap	2

Hardware

A. M6x12 Qty. x8		B. Φ6x16 Qty. x12		C. M5x12 Qty. x4		D. Φ6x12 Qty. x3	
E. M5 Qty. x4		F. M6 Qty. x14		G. M10 Qty. x2		H. Φ6x18 Qty. x4	

Assembly Instructions

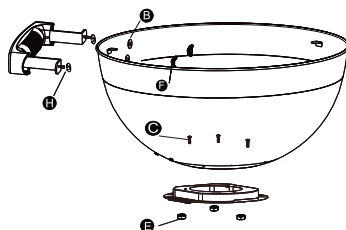


Step 1

Attach the lid handle (1) using two washers (H). Attach the lid hanger (4) to the lid (3), using two washers (B) and wing nuts (F).

Step 2

Attach the air vent (17) in the air hole of the lid (3) using nut (E), washer (D) and screw (C).

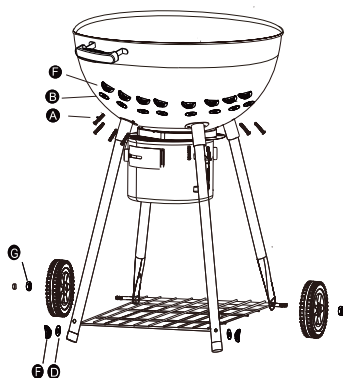


Step 3

Attach the body handle (11) to the fire bowl (8) using two washers (B) & (H) and wing nuts (F). Ensure larger washers (H) are on the outside.

Step 4

Attach the ash door (E) to the bottom of the fire bowl (8) using three screws (C) and nuts (E).



Step 5

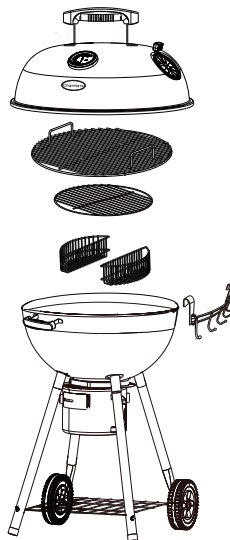
Insert leg caps (10) on the wheel legs (15) and straight legs (11), and attach them to the fire bowl (8) bottom one by one, using two screws (A), washers (B) and wing nuts (F) for each leg.

Step 6

Locate the wire rack (13) inside the legs, ensuring the wider prongs are located through the holes in the short legs, then insert the wheels (14) and secure with washers (G) and screw caps (18) on both sides.

Step 7

Locate the other end of the wire rack through the holes in the long legs and secure with a washer (D) and wing nut (F) each side.



Step 8

Tighten all the screws and nuts.

Step 9

Place the charcoal grate (6) into the fire bowl, and place the cooking grill (5). Locate the tool hooks (16) on the side of the fire bowl. Add the charcoal baskets (7) if required.

Operating Instructions

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

First Use

1. Make sure all labels, packaging and protective films have been removed from the barbecue.
2. Remove manufacturing oils before cooking on this barbecue for the first time, by operating the barbecue for at least 15 minutes with the lid closed. This will "heat clean" the internal parts and dissipate odours.

CAUTION: Instant light charcoal can burn at very high temperatures during initial start up. Make sure lid is open until charcoal turns to hot coals.

Lighting

1. Open lid and vent.
2. Make sure ash tray is empty and secure.
3. Remove cooking grid.
4. Arrange and light fuel per instructions on fuel package.
5. Allow fuel time to become glowing coals before cooking.

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 charcoal grid with a long handle tool.
3. While wearing protective gloves replace cooking grid, close lid and allow barbecue to preheat.
4. While wearing protective gloves open lid and place food onto cooking grid above the hot coals with long handle tongs.
5. With lid open or closed, cook until desired internal food temperatures are achieved.

Note: If additional briquettes are needed, remove food from cooking grid and while wearing protective gloves remove the cooking grid and place additional briquettes without disturbing the hot coals. Carefully replace cooking grid and food.

7. Allow charcoal to burn out by closing lid and all vents. Except in the case of an emergency, do NOT pour water on hot coals.

Tips for Better Cooking and Longer Barbecue Life

1. To reduce flare-up keep 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 in smoker boxes or aluminium foil pouches. Follow the wood manufacturer's instructions.
5. Clean cooking rack after every use with a quality grill brush designed for your rack material. Wear protective gloves and gently remove the build-up while rack is hot.
6. After every use, allow barbecue to cool. Then protect clean cooking rack with a light coat of cooking oil, clean out all ashes, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fits your barbecue.

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.

Cleaning Surfaces

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.

For service, spare parts or product information in New Zealand, please call Aber on the
Customer Service Line - 0800 161 161. www.aber.co.nz

YOUR PURCHASE RECORD (please complete)

Date of Purchase ____ / ____ / ____

Model Number _____

Serial Number (if applicable) _____

Purchased from _____

Attach copy of purchase receipt here

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