



Getaway Portable Barbecue

Model No. CM155-040



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CHARMATENZ

CHARMATE

- Enjoy authentic charcoal flavour while out & about
- Cook generous amounts of food on the 41cm x 26.5cm chrome plated rack
- Durable solid steel construction with enamel finish
- Twin adjustable lid vents for heat control
- Sturdy, fold-away stainless steel legs
- Assembled dimensions (mm): 430 W x 300 H x 300 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 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



READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING AND OPERATING YOUR PORTABLE 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 dry grass, wood or other surfaces that could burn.
- DO NOT use barbecue without charcoal grate in place. DO NOT attempt to remove charcoal grate 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 non-commercial 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.
 - DO 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

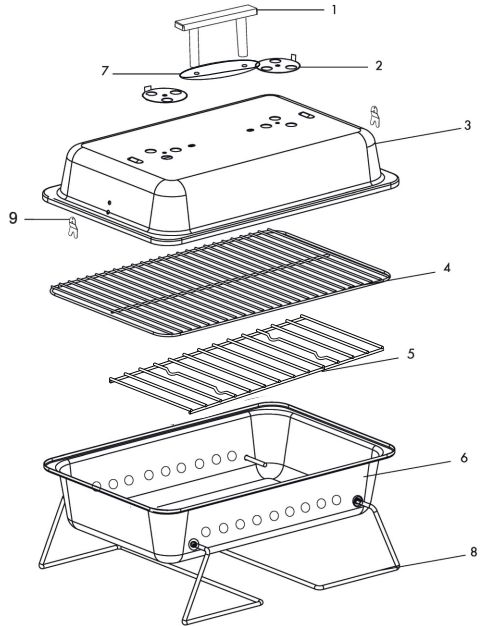
For Easiest Assembly:

- 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:

- 7mm Spanner
- Phillips Head Screwdriver







Parts List

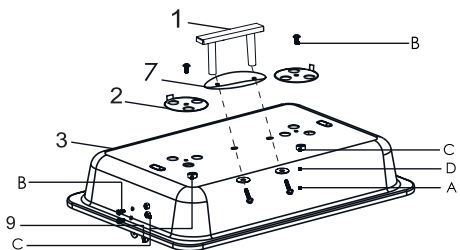
No.	Description	Qty
1	Handle	1
2	Air Vents	2
3	Lid	1
4	Cooking Grill	1
5	Charcoal Grate	1

No.	Description	Qty
6	Fire Box	1
7	Curved Handle Guard	1
8	Legs	2
9	Lid Supports	2

Hardware

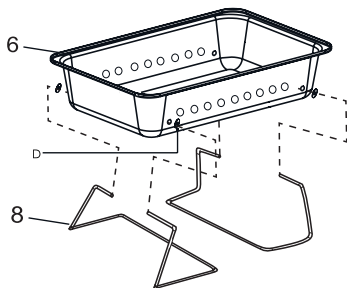
A. M6x16 Qty. x2		B. M4x10 Qty. x6		C. M4 Qty. x6		D. Φ6 Qty. x6	
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Assembly Instructions



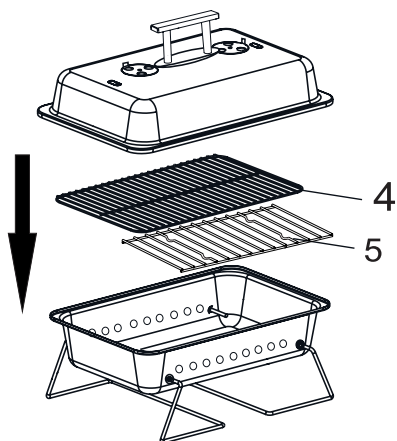
Step 1

Attach Handle (1) and Handle Guard (7) to Lid (3) using 2 x screws (A). Attach Vents (2) to lid (3) using 2 x screws (B), 2 x washers (D) and 2 x nuts (C). Attach 2 x Lid Supports (9) to Lid (3), using 4 x screws (B) and 4 x nuts (C).



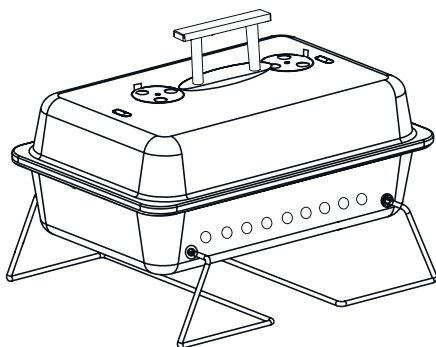
Step 2

Attach 4 x washers (D) to Legs (8). Insert Legs (8) into Fire Box (6).



Step 3

Insert Charcoal Grate (5) and Cooking Grill (4) into Fire Box (6).



Step 4

Place assembled Lid (3) onto Fire Box (6).

Operating Instructions

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

First Use

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

Before cooking on your barbecue, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavours to your first foods.

1. Brush all interior surfaces including grills and grates with vegetable cooking oil.
2. Build a small fire on the charcoal grate, being sure not to lay coals against the walls.
Close Lid. This burn should be sustained for at least 30 minutes, the longer the better. This operation will stabilise the paint and give off an odour on the first use only.
3. Your barbecue is now ready for use.

Rust can appear on the inside of your barbecue.

Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your unit. Exterior surfaces of BBQ may need occasional touch up. We recommend the use of a commercially available black high temperature spray paint.

NEVER PAINT THE INTERIOR OF THE UNIT!

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. 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.
2. If you do not use a Chimney Starter, pile the charcoal directly onto Charcoal Grate, ensuring the briquettes don't touch the edges of the Fire Bowl. Ensure vent holes are unobstructed with ash and coals. Approximately 20-30 briquettes will be plenty - too many will mean the cooking grill won't fit over coals.
3. If using lighter fluid, saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes. If using a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer's instructions.
4. Always light the fire with the grill lid open. Carefully light the charcoal and allow to burn until covered with a light ash prior to closing lid. This may take up to 30 minutes, if you use a Chimney Starter this may take less time. Failure to do this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.
5. Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.
6. You are ready to begin cooking when the briquettes ash over and produces a red glow (approximately 12 - 15 minutes).
7. Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.

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 grate with a long handle tool, ensuring the coals don't touch the sides of the Fire Box or block the vents.

3. While wearing protective gloves replace cooking grill, close lid and allow barbecue to preheat.
4. While wearing protective gloves open lid and place food onto cooking grill 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 grill and while wearing protective gloves remove the cooking grill and place additional briquettes without disturbing the hot coals. Carefully replace cooking grill 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-ups, 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 or chunks directly onto the charcoal. Follow the wood manufacturer's instructions, they may need to soak in water first.
5. Overloading the cooking grill may mean the lid won't fit properly and cook times will extend.
6. Gently remove lid to avoid ash being sucked up and dusting your food.
7. 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.
8. After every use, allow barbecue to cool. Then protect clean cooking grill with a light coat of cooking oil, clean out all ashes, wipe outside surfaces with a suitable kitchen cleaner and store the barbecue in a dry place.

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. Do not use sharp objects to remove ashes, as this may damage the barbecues surface.

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.

DO NOT OVER CLEAN, AS THIS CAN CAUSE DAMAGE TO THE SURFACE OF THE METAL AND CAN VOID THE WARRANTY.

Food Safety

- Always use a meat thermometer to determine if food is done. Many variables (outside cooking temperature, amount of charcoal, the number of times the dome lid is removed, proximity of food to heat source, etc) will affect actual cooking times. When using a meat thermometer, place probe mid-way into the thickest part of the meat, making sure that it does not touch any fat or bone. Allow five minutes for the thermometer to properly regulate temperature.
- Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:
 - Clean:** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.
 - Separate:** Separate raw meats from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.
 - Cook:** Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.
 - Chill:** Refrigerate prepared foods and leftovers promptly. For further Food Safe information, go to New Zealand Food Standards website: www.mpi.govt.nz/food-safety/food-safety-for-consumers.

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

YOUR PURCHASE RECORD (please complete)

Date of Purchase _____

Model Number _____

Serial Number (if applicable) _____

Purchased from _____