

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

# Cob Barrel Barbecue & Smoker

Model No. CM155-041



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OUT**

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RECIPES, INFO &  
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CHARMATENZ



CHARMATE

- Grill, roast or smoke generous amounts of food on the 950mm x 420mm cooking area
- Durable high temperature powder coated 1.2mm solid steel construction
- Temperature control with four adjustable air vents and lid mounted temperature gauge
- Easy to clean porcelain enamel grill with swing-away warming rack
- Adjustable height charcoal grate regulates heat intensity
- Large stainless steel cool-touch handle
- Sturdy and stable cross-leg stand design ensures stability
- Assembled dimensions (mm): 1060 W x 1020 H x 545 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

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

# Important Safety Warnings

We want you to assemble and use your Charmate Smoker as safely as possible.



When you see this safety alert symbol please pay particular attention to the information which follows it.

Read all safety warnings and instructions carefully before assembling and operating the Smoker.



## Warning

- Place the smoker on an even, horizontal, secure, heat-resistant and clean surface.
- Always use a drip pan/ash guard under Smoker to protect surface from heat damage and/or discoloration 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 drip pan/ash guard is designed for use with the Smoker for easy clean up of drippings that can cause discoloration of surface and to catch falling ashes and embers.
- Proper clearance of 1 metre 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 is in use. Do not place Smoker under a roof overhang or other enclosed area.
- For household use only. Do not use this Smoker for other than its intended purpose.
- For outdoor use only. Do not operate Smoker indoors or in an enclosed area.
- Do not leave Smoker unattended when in use.
- Do not store or use Smoker near gasoline or other flammable liquids, gases or where flammable vapors 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 self-starting charcoal. Use only 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 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, close 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 lid, keep hands, face and body safe from hot steam and flame flare-ups.
- Use caution when assembling and operating your Smoker to avoid scrapes or cuts from sharp edges of metal parts.
- Check support brackets to make sure they are secure before each use.
- Place Smoker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when Smoker is in use.
- Use caution when lifting or moving Smoker to prevent strains and back injuries.
- In windy weather, place Smoker in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely while using Smoker.
- Use caution when reaching into or under Smoker. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Any accessory attachments not included with this unit are not recommended and may lead to personal injury or property damage.
- Never leave coals and ashes in Smoker unattended.

## Operating Instructions

- Before Smoker can be left unattended, remaining coals and ashes must be removed from Smoker. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate 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 Smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Store the Smoker out of reach of children, indoors in a dry location when not in use.
- Properly dispose of all packaging material.



- Use caution and common sense when using your Smoker.
- Failure to adhere to the safety warnings and guidelines in this manual could result in bodily injury or property damage.
- Please keep this manual for future reference.



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

### Preparing to use your Smoker

Before cooking with your smoker, 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 fire grate or pan, being sure not to lay coals against the walls.
3. Close door. (Position damper and smoke stack damper approximately at one quarter open). This burn should be sustained for at least two hours, the longer the better. Then begin increasing temperature by opening the damper and smoke stack damper half-way and adding more charcoal.

Your smoker is now ready for use.

Rust can appear on the inside of your smoker.

Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your unit. Exterior surfaces of smoker 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!**

## 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, stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal grate or ash pan. We recommend using 2kg (approximately 45 briquettes) to start your fire, adding more as needed.
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 pile of briquettes ashes 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.

## Smoker Maintenance

Frequency of clean-up is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of the unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels. When finished cooking, and the unit has adequately cooled, clean out all remaining ashes.

Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit. Also, occasional touch up of the exterior paint will be required. Black, high-temperature spray paint is recommended.

### NEVER PAINT THE INTERIOR OF THE UNIT.

**Cooking Surface:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

## Know when your fire is ready

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80% or more of the coals are ashy grey. Using caution, arrange the hot coals on your charcoal grate based on your desired method of cooking. Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

## Smoking and Slow Cooking

Remove the cooking grill from the firebox and build your fire on top of the fire grate in the firebox. Either charcoal or wood may be used, but wood is the recommended fuel for its rate of burn and the flavour it imparts to the food being cooked. Most seasoned hardwoods are good for smoking such as hickory, mesquite, pecan, oak, and many other fruit woods.

Bark should be avoided or turned off first as it contains a high acid content and imparts an acrid flavour.

After allowing the fire to burn down, close the doors and control the temperature and smoke with the dampers located on the firebox and atop the smokestack. Smoke is contained within the chambers, which will reduce burn while imparting more smoke flavour. Do not operate the Smoker with temperatures exceeding 230°C in the smoker chamber.

Place the food in the smoker chamber and monitor the temperature. Cooking and smoking are taking place using indirect heat. There is no need to worry about a grease fire flare-up ruining the food. Do not place food within 15cm of the opening from the firebox into the smoker chamber. A general rule of thumb for cooking is about 1 hour per .45kg for smoking large cuts of meat. Refer to a cook book for specific cuts of meat. Limit the number of times you open the smoker chamber door as this will allow heat to escape and extend the cooking time.

**Smoking with Wood Chips/Wood Chunks**

For a more robust smoke flavour while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavours and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes.

Experiment with different woods to determine your personal favourite, and always use wellseasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

*Our Recommendations:*

- Chicken Alder, Apple, Hickory, Mesquite
- Beef Hickory, Mesquite, Oak
- Pork Fruitwoods, Hickory, Oak
- Lamb Fruitwoods, Mesquite
- Veal Fruitwoods, Grapevines
- Seafood Alder, Mesquite
- Vegetables Mesquite

**Food Safety**

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.

Cooking on your new grill is a hands-on experience, and it is recommended to remain outside with your grill while cooking. Grilling can be affected by many external conditions. In cold weather, you will need more heat to reach an ideal cooking temperature, and grilling may take longer. The meat's internal temperature and thickness can also affect cooking times. Cold and thicker meats will take longer to cook.

Internal Meat Temperatures

Meat cooked on a grill often browns very fast on the outside. Therefore, use a meat thermometer to ensure it has reached safe internal temperatures.

Beef, veal, lamb, steak, roasts & whole pork	63°C
Fish	63°C
Beef, veal, lamb & pork – ground	71°C
Egg dishes	71°C
Turkey, chicken & duck – whole pieces & ground	74°C

This internal temperature chart is based on USDA standards for meat doneness.

# 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.

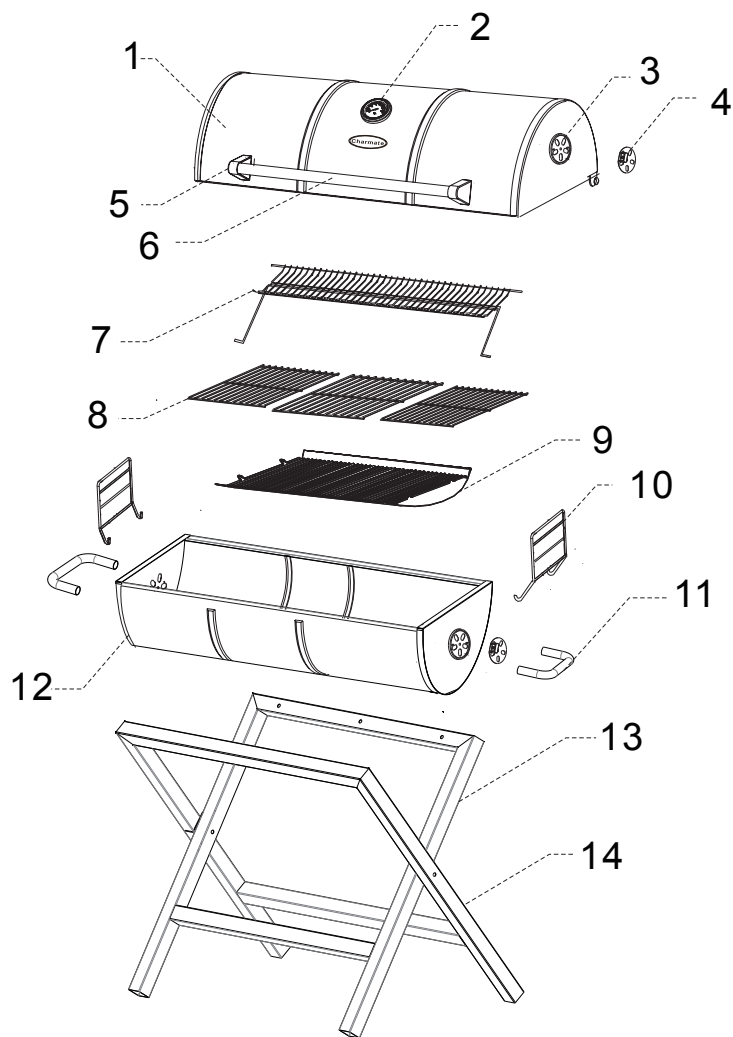
## Tools Needed:

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

# Hardware

A. $\varnothing$ 6x16 Washer Qty. x14	
B. M6x110 Screw Qty. x2	
C. M6 Nut Qty. x6	
D. M6x20 Screw Qty. x6	
E. M6x16 Screw Qty. x4	
F. M6x25 Screw Qty. x6	
G. M6x12 Screw Qty. x4	

# Exploded View



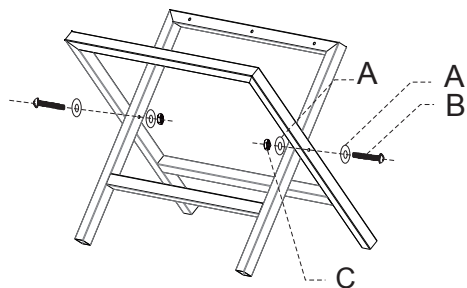
No.	Description	Qty
1	Lid	1
2	Thermometer	1
3	Air Vent 1	4
4	Air Vent 2	4
5	Lid Handle Support	2
6	Lid Handle	1
7	Warming Rack	1

No.	Description	Qty
8	Cooking Grid	3
9	Charcoal Grid	1
10	Charcoal Grid Holder	2
11	Handle	2
12	Fire Bowl	1
13	Leg A	1
14	Leg B	1

# Assembly Instructions

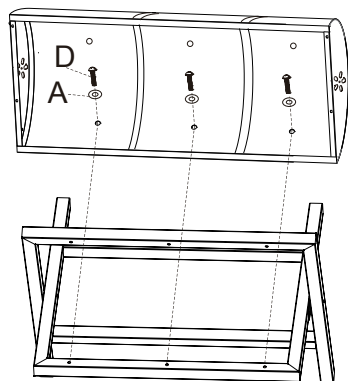
## Step 1

Assemble leg structure by slotting Leg A (13) inside Leg B (14) as shown. Secure together in middle of legs using 2 x M6x110 bolts (B), 4 x washer (A) on either side of the leg and 2 x M6 nut (C) inside each leg.



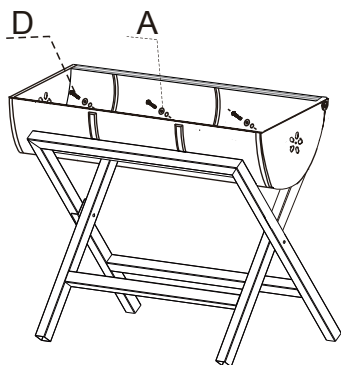
## Step 2

With the legs lying on their side, from the inside, attach the fire bowl (12) to one side of the legs using 3 x M6X20 bolts (D) and 3 x washers (A).



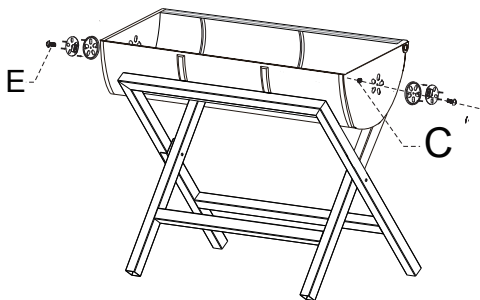
## Step 3

Place the legs and fire bowl upright and attach from the inside, the remaining side, using 3 x M6X20 bolts (D) and 3 x washers (A).



## Step 4

Secure air vent assembly (parts 3 & 4) to ends of fire bowl with 2 x M6x16 bolts (E) and 2 x M6 nuts (C) as shown.

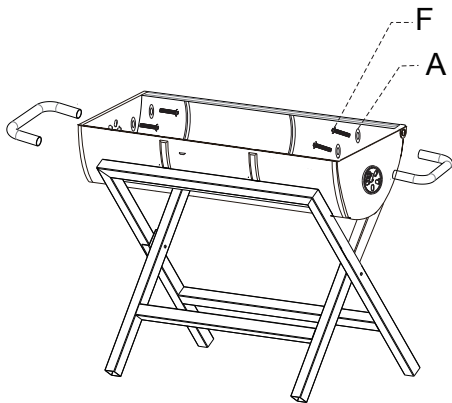




# Assembly Instructions

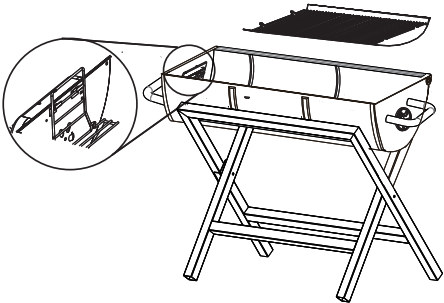
## Step 5

Attach handles (11) to the sides of fire bowl with 4 x M6-15 (C) bolts and 4 x washers (A) from the inside of fire bowl.



## Step 6

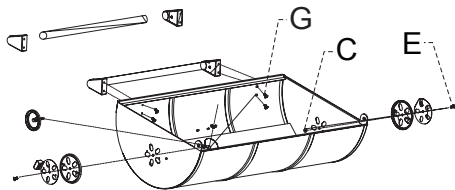
Hang charcoal grid (9) by charcoal grid holders (10) and secure holders to the ends of fire bowl using hooks inside fire bowl, as shown. Ensure that the charcoal grid is level by aligning charcoal grid holders at same level on each end.



## Step 7

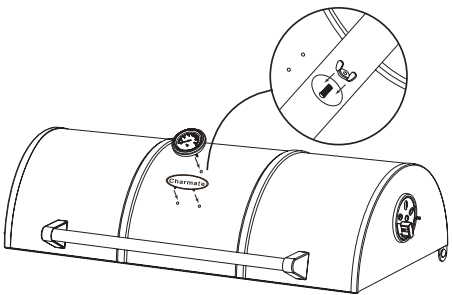
Insert lid handle (6) ends into each lid handle support (5) and attach to lid (1) with 4 x M6x12 (G) bolts.

Secure air vent assembly (parts 3 & 4) to ends of lid (1) with 2 x M6x16 bolts (E) and 2 x M6 nuts (C) as shown.



## Step 8

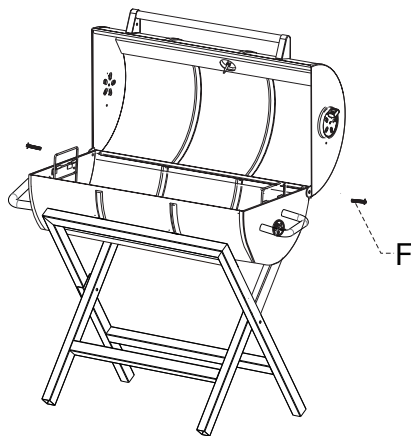
Insert temperature gauge (2) into lid and secure from behind with wing nut supplied ensuring gauge is correctly aligned.



# Assembly Instructions

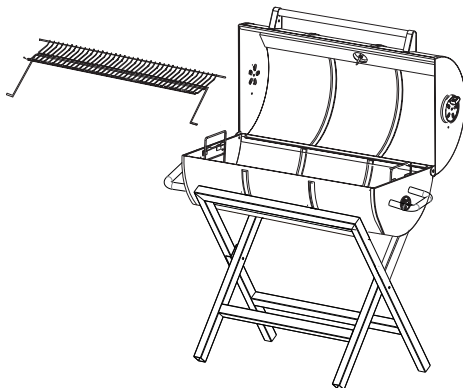
## Step 9

Join lid and fire bowl together at the back with 2 x M6x25 bolts (F).



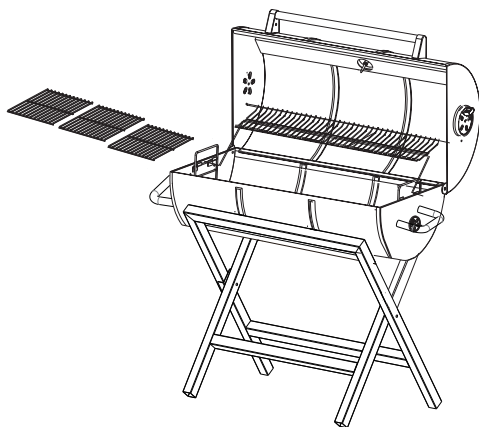
## Step 10

Insert warming rack (7) by slotting back solid bar into lid in holes provided. Then insert swing bar end into fire bowl sides in holes provided.



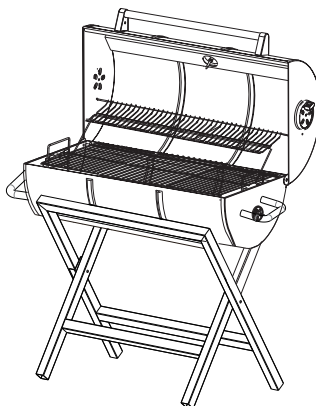
## Step 11

Place 3 x cooking grates (8) into fire bowl on shelf edge.



## Step 12

Congratulations you have completed the assembly of your Charmate Cob Barrel BBQ. Please follow the instructions to season your BBQ.



# Recipe Ideas

## Smoked Chicken

1 chicken

50ml olive oil

Juice of one lemon

Salt & Pepper

Mix the olive oil and lemon juice together in a cup or ramekin and then use a meat injector to inject into the breast and the thighs. Use the last few drops of the mix to rub over the skin and then sprinkle with salt and pepper. Load the chicken onto the cooking rack and place it in the smoker at 110°C or 225°F for 60 minutes per .5 kilo.

It's important to make sure the chicken is properly cooked so ensure the juices run clear when a skewer is placed in the meat or use a thermometer. Breast meat should be at 165°F and thigh meat at 175°F.

## Smoked Herbed Chicken

1 (approx. 2 kilos) whole chicken

45 g butter

4 g chopped fresh parsley

6 g chopped fresh oregano

3 g chopped fresh basil

3 g fresh chives, finely chopped

Preheat outdoor Smoker for low heat. Using hickory is a great option if you want to add additional flavour to the chicken.

Rinse chicken inside and out and pat dry. Loosen skin around the breast area.

Place three tablespoons of butter in various places under the skin. Mix herbs together and place half under the skin and the other half inside the chicken.

Cook chicken in Smoker for 4 hours or until juices run clear when poked with a fork.

## Smoked Mussels

Steam required quantity of mussels open. Marinate in sweet chilli sauce for 4 – 24 hours with a little brown sugar added. Smoke for approximately 20 minutes.

## Smoked Mushrooms

4 cups mushrooms

2 tablespoons lemon pepper

2 tablespoons garlic powder

Cut mushroom stems off and wash. Sprinkle lemon pepper and garlic powder lightly over mushrooms. Smoke at 225°F for 45 minutes. Cool; serve immediately.

## Manuka Smoked Trout

120 g x 4 portions Trout

Brown sugar

Salt & Pepper

2 handfuls Manuka chips

Coriander

Fillet trout taking care to remove all bones. Tie 2 fillets together at a time with string, having placed a sprig of coriander inside each. Sprinkle trout with the brown sugar, salt and pepper. Place Manuka wood chips into Smoker and place seasoned fish onto the grill above the chips.

Starting with a high heat to get a strong scent of Manuka, then turning down to allow a slow consistent cooking with the Manuka smoke. This results in a beautiful caramel colour and tender pink centres. When cooked, remove string and serve as required.

## Smoked Corn on the Cob

6 to 12 ears of corn with husks on

1/2 cup olive oil

1 bunch finely chopped green onions (including tops)

Gently pull back the husks on the each ear. Remove the silk but not the husks. Place the ears in a large pot and cover with water. Let sit for several hours.

Remove from water and brush each ear of corn with olive oil, then sprinkle about 2 teaspoons green onion over.

Cover corn with husks. Repeat with each ear of corn.

Prepare smoker. The ears of corn will need to smoke at 225°F for about 1 1/2 hours.

When done smoking, remove husks and eat.

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## BARBECUE RANGE

Aber 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 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 or damage in transit.

Note: In most cases the Barbecue Body only will need to be returned.

Aber 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 evident 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 ignitor, roast hood, side burner and rail burners.

In the event of Aber 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 on the Customer Service Line – 0800 161 161. [www.aber.co.nz](http://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