

Charmate®

Great taste. *Good times!*

Hopper Pellet Smoker

Model No. CM160-028



**CHECK
OUT**

www.Charmate.co.nz

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

**SHARE
WITH US**



- Smokes a variety of foods including fish, meat, chicken and vegetables
- Digital controller for precise temperature control and set and forget cooking/smoking
- Matt high temperature powder coated solid steel construction – 2.5mm hood and firebox
- Adjustable smoke setting for added flavour
- 7kg pellet hopper provides up to 15 hours of cooking
- Porcelain enamel coated cooking grills
- Removable front shelf for extra preparation space and bottom shelf for storage
- Sturdy and stable saw horse leg stand design with heavy duty wheels
- Rating: 220-240V~, 50Hz  E3771
- Approved to NZ Standards
- Assembled dimensions (mm): 1210W x 1290 H x 900 D

CARBON MONOXIDE HAZARD



- Burning pellets give off carbon monoxide, which has no odour and can cause death.
- DO NOT burn pellets inside homes, vehicles, tents, garages or any enclosed areas.
- Use only outdoors where it is well ventilated.

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: 3M

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

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 your Smoker.



Warning

Before proceeding, make sure that you understand the IMPORTANT SAFETY WARNINGS section of this manual.

Failure to adhere to the safety instructions in this manual could result in a hazardous fire.

It is your responsibility to ensure that the smoker is properly assembled, installed and maintained. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

For outdoor use only – do not use indoors.

- Never use inside enclosed areas such as patios, garages, buildings or tents.
- Never use inside recreational vehicles or on boats.
- Never operate unit under overhead construction such as roof coverings, carports, awnings or overhangs.
- Never use unit as a heater (READ CARBON MONOXIDE HAZARD ON FRONT COVER).
- Maintain a minimum distance of 3m from overhead construction, walls, rails or other structures.
- Keep a minimum 3m clearance of all combustible materials such as wood, dry plants, grass, brush, paper, or canvas.
- Keep appliance clear and free from combustible materials such as gasoline and other flammable vapours and liquids.
- Use unit on a level, non-combustible, stable surface such as dirt, concrete, brick or rock.
- Unit MUST be on the ground. Do not place unit on tables or counters. Do NOT move unit across uneven surfaces.
- In case of fire, turn "OFF" the smoker. Shut off the electric source and leave the fire to burn out on its own. Do not try to extinguish the fire by water.

- Avoid using unit on wooden or flammable surfaces.
- Do not leave unit unattended.
- Keep a fire extinguisher accessible at all times while operating unit.
- Never use unit for anything other than its intended use. This unit is NOT for commercial use.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to properly assemble or safely operate unit.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Keep children and pets away from unit at all times. Children should be supervised so that they do not play with the appliance.
- Do NOT allow anyone to conduct activities around unit during or following its use until it has cooled.
- Avoid bumping or impacting unit.
- Never move unit when in use. Allow unit to cool completely (below 45°C) before moving or storing.
- The unit is HOT while in use and will remain HOT for a period of time afterwards and during cooling process. Use CAUTION. Wear protective gloves/mitts.
- Do not touch HOT surfaces.
- Accessory attachments not supplied by Charmate are NOT recommended and may cause injury.
- Be careful when removing food from unit. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Always use unit in accordance with all applicable fire codes.
- Dispose of cold ashes by placing them in aluminium foil, soaking with water and discarding in a non-combustible container.
- Do not store unit with HOT ashes inside unit. Store only when all surfaces are cold.
- Store only when all surfaces are cold.

When using electrical appliances, basic safety precautions should always be followed including the following:

- Do not plug in electric smoker until fully assembled and ready for use.
- Use only approved grounded electrical outlet.
- Do not use during an electrical storm.
- Do not expose electric smoker to rain or water at anytime.
- To protect against electrical shock do not immerse cord, plug or control panel in water or other liquid.
- Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or has been damaged in any manner.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:
 1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
 2. The cord should be arranged so that it will not drape over the counter top or table top where it can be pulled by children or tripped over unintentionally.
- The extension cord must be a grounding type 3-wire cord.
- Outdoor extension cords may be used with outdoor use products and must be used through an RCD.
- CAUTION - To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- Do not let cord hang touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- To disconnect, turn control panel "OFF" then remove plug from outlet.
- Unplug from outlet when not in use and before cleaning. Allow unit to cool completely before adding/removing grates or tray.
- Always open the smoker lid carefully. The heat and smoke inside smoker body is hot.
- Keep the smoker covered when not in use. Keep children out of reach of the smoker.
- Do not clean the smoker with water spray or similar.
- Check the smoker periodically. Make sure that Digital Temperature Control Panel and power cord are not abraded, worn, cut or damaged.
- Keep the smoker clean.
- **Only use cooking grade pellets designed for use in Pellet Smokers. Do not use heating grade pellets. Any other type of fuel burned in this appliance will void the warranty.**
- **Caution:** Never use lighter fluid, charcoal, lava rocks, gasoline, kerosene, or alcohol with this smoker.
- Never add the pellets to the Fire Pot by hand. You could be seriously burned.
- If the Pellet Hopper runs out, or the fire goes out, let the smoker completely cool and then follow the Initial Lighting Instructions.
- Always store the wood pellets away from the heat.
- Keep wood pellets in a dry location to prevent moisture from swelling or degrading the pellets.
- Hopper lid must be closed for the pellet auger to operate.



WARNING: To prevent fingers, accessories or other materials from coming in contact with the auger, your smoker has been fitted with a safety screen inside the hopper. This screen must not be altered or removed.

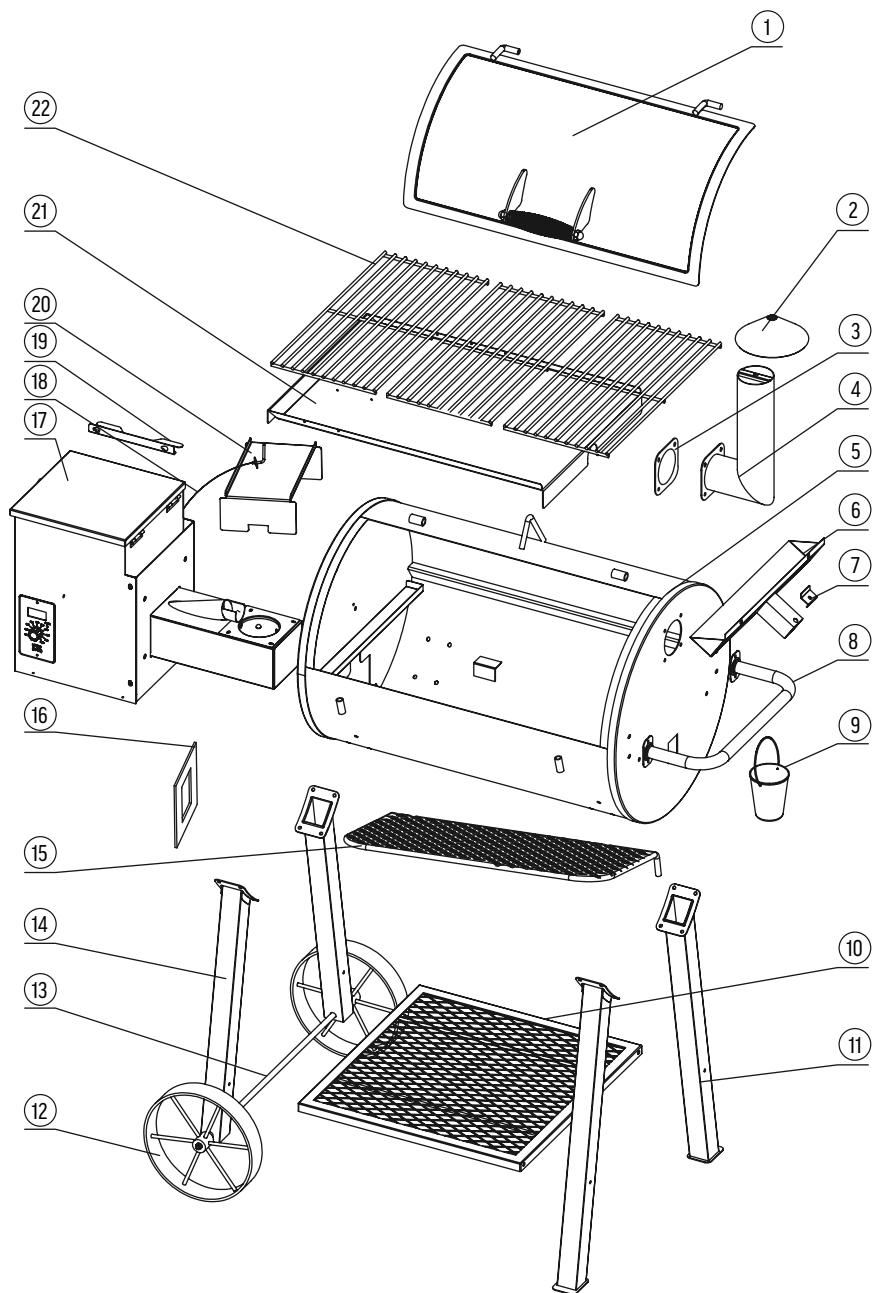


WARNING: Electric power cord is a trip hazard












ASSEMBLY INSTRUCTIONS

EXPLODED DIAGRAM

No.	Description	QTY
1	Barrel Lid	1
2	Chimney Cap	1
3	Chimney Gasket	1
4	Chimney Stack	1
5	Barrel Body	1
6	Right Bracket For Drip Tray	1
7	Hook For Fat Cup	1
8	Side Handle	1
9	Fat Cup	1
10	Bottom Shelf	1
11	Right Leg (Long)	2
12	Wagon Wheels	2
13	Wagon Wheel Axle	1
14	Left Leg (Wheel Legs)	2
15	Front Table	1
16	Gasket	1
17	Pellet Hopper	1
18	Internal Thermometer	1
19	Power Cord Bracket	1
20	Hook For Fat Cup	1
20	Heat Baffle	1
21	Drip Tray	1
22	Cooking Grills	3



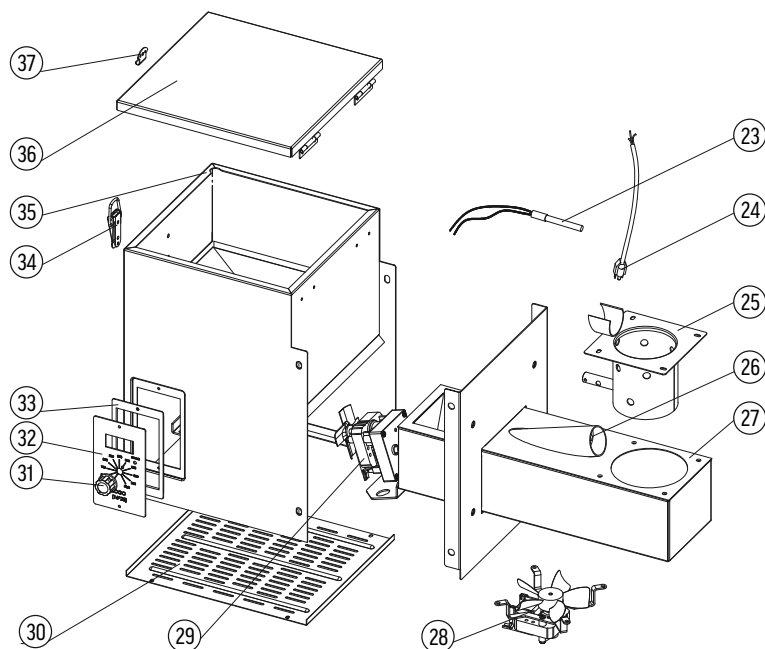
HARDWARE

					
AA. M6x55 Bolt X4	BB. M6x12 Bolt X16	CC. M6 Nut X20	DD. M12 Flat Washer X2	EE. M6x8 Bolt X11	FF. M6x20 Bolt X4
					
GG. M6 Cap Nut X10	HH. M12 Nut X2	II. M4 Cap Nut X1	JJ. M4x10 Bolt X1	KK. M5x10 Bolt X2	

ASSEMBLY INSTRUCTIONS

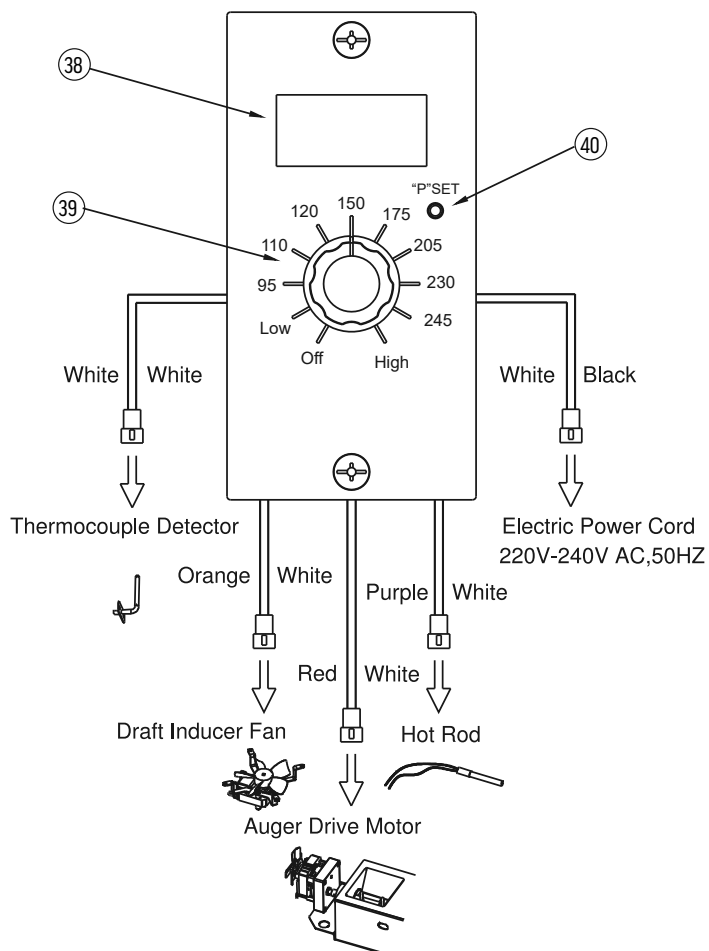
PELLET HOPPER - PRE ASSEMBLED

No.	Description	QTY
23	Hot Rod	1
24	Power Cord	1
25	Fire Pot	1
26	Auger	1
27	Auger Tube	1
28	Draft Inducer Fan	1
29	Auger Drive Motor	1
30	Bottom Panel Of Pellet Hopper	1
31	Control Knob	1
32	Digital Temperature Control Panel	1
33	Heat Insulation Board	1
34	Hopper Lid Latch	1
35	Pellet Hopper	1
36	Pellet Hopper Lid	1
37	Latch Bracket	1



DIGITAL CONTROL WIRING DIAGRAM

No.	Description	QTY
38	LED Screen	1
39	Temperature Control Knob	1
40	Smoke Dial	1



ASSEMBLY INSTRUCTIONS



WARNING: THE MANUFACTURER HAS MADE EVERY EFFORT TO ELIMINATE ANY SHARP EDGES. HOWEVER, YOU SHOULD HANDLE ALL COMPONENTS WITH CARE TO AVOID ANY POTENTIAL ACCIDENTAL INJURY.

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your smoker. Lay cardboard down to protect the smoker during assembly.

Please refer to the parts list and assembly diagram as necessary.

Smoker assembly involves large components; therefore, it is advised to have two people to set up the unit.

Tools Needed:

- Phillips Head Screwdriver
- Adjustable Wrench

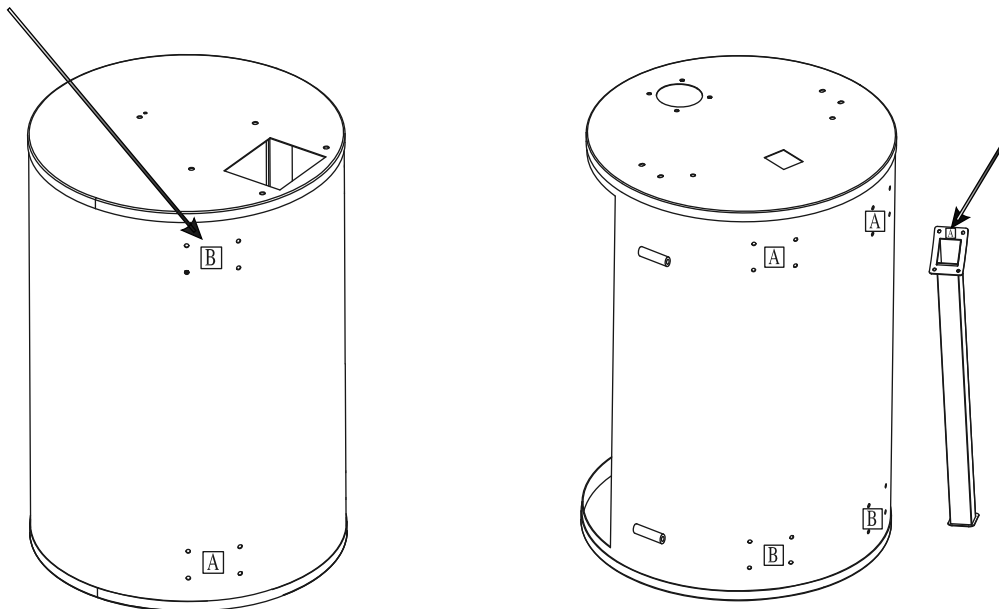
NOTICE: Make sure that all the plastic protection is removed before assembling.

CAUTION: Be careful when the Barrel Lid is open during assembly, to prevent bodily injury should it close suddenly.

Before Step 1

Keep the left side (Label B) of the Barrel Body upwards.

Be sure the directions of letters (A or B) on Barrel Body and legs match.



ASSEMBLY INSTRUCTIONS



Step 1

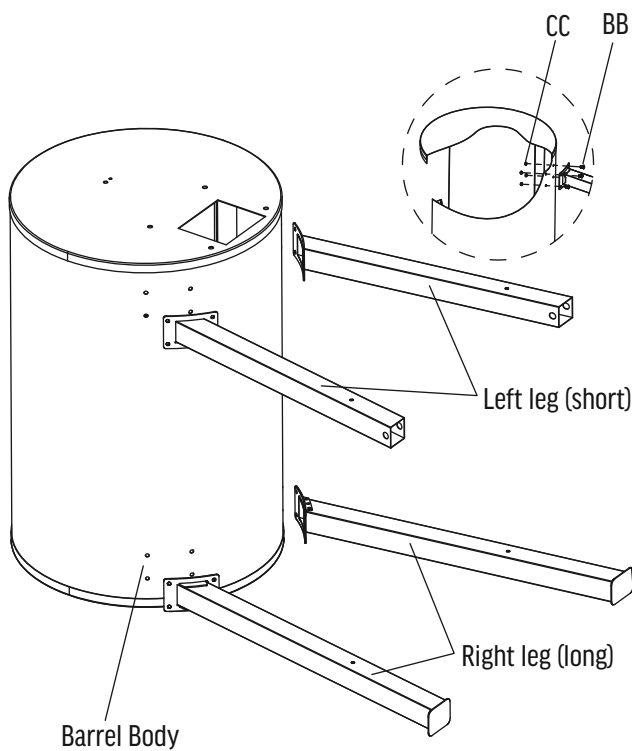
Stand the Barrel Body up on a cushioned surface with its right side downwards (with label A) and its left side upwards (with label B). Attach right legs (marked with label A) and left legs (marked with label B) to Barrel Body with M6 x 12 bolt (BB) and M6 nut (CC).

Note:

- 1. Before assembling the legs, be sure that the directions of the letters (A or B) on the labels (both on Barrel Body and legs) match, so that the legs will be assembled in the correct direction.
- 2. Initially, keep the bolts and nuts loose. They can be tightened after the wagon wheels and bottom shelf are assembled.

Hardware Used



BB		M6x12 Bolt	16pcs
CC		M6 Nut	16pcs

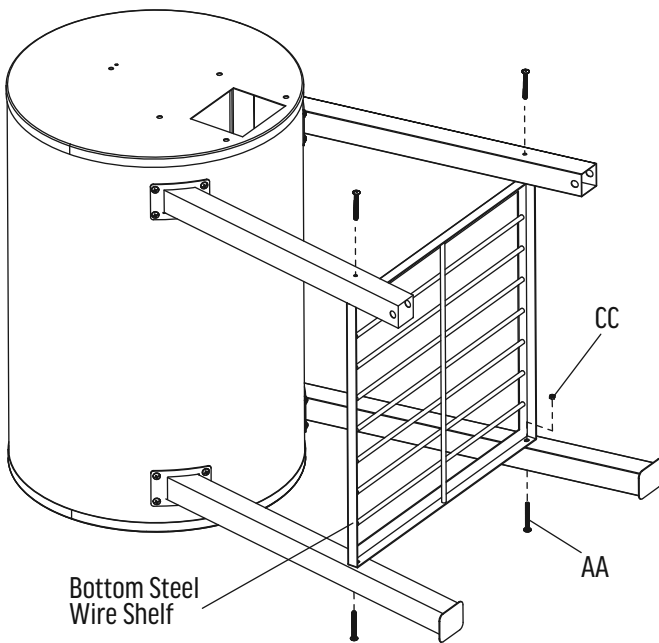


Step 2

Keep the Barrel Body upright as step 1. Then attach bottom shelf to legs with M6 x 55 bolt (AA) and M6 nut (CC).

Hardware Used

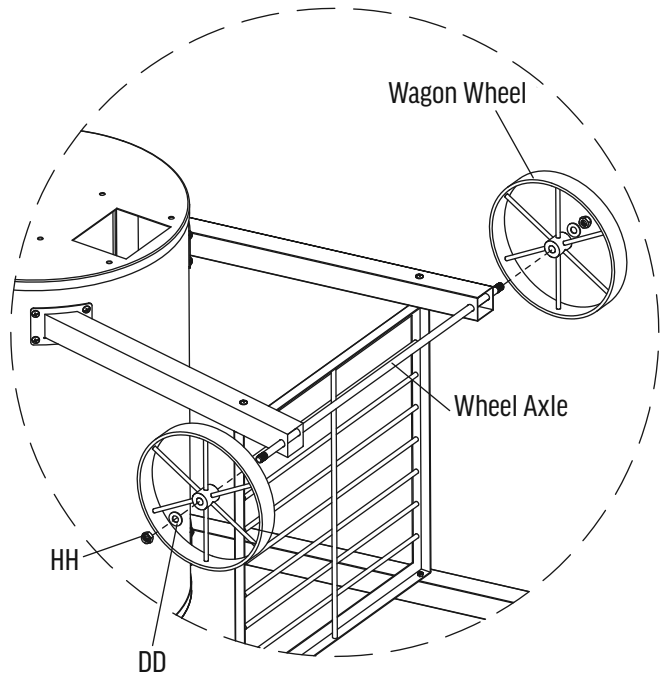
AA		M6x55 Bolt	4pcs
CC		M6 Nut	4pcs





ASSEMBLY INSTRUCTIONS

Step 3

Keep the Barrel Body upright as step 1 when assembling. Assemble the bottom shelf first, then attach the wagon wheels to the legs with the wheel axle and an M12 nut (HH) and M12 flat washer (DD).



Hardware Used

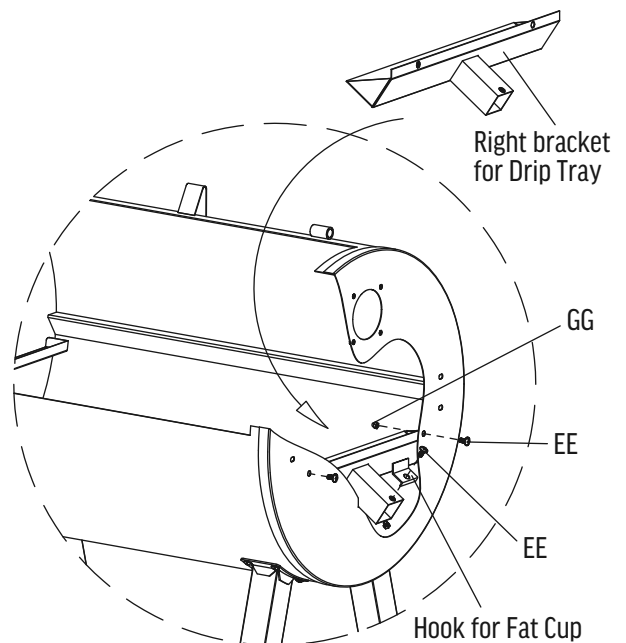
DD		M12 Flat Washer	2pcs
HH		M12 Nut	2pcs

Step 4



Turn the Barrel to be horizontal on a flat surface.

Attach the Right bracket for the Drip Tray onto the right side of Barrel Body with M6 x 8 bolt (EE) and M6 cap nut (GG).

Then fix the Hook for the Fat Cup onto the tube of Right bracket for the Drip Tray with M6 x 8 bolt (EE).



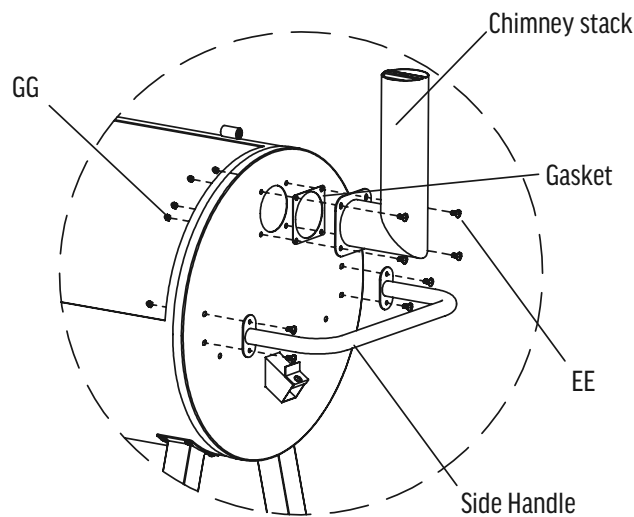
Hardware Used

EE		M6x8 Bolt	3pcs
GG		M6 Cap Nut	2pcs



ASSEMBLY INSTRUCTIONS

Step 5

Place the Chimney Gasket over the Chimney Stack and attach to the right side of the Barrel Body with M6 x 8 bolt (EE) and M6 cap nut (GG). Then attach the side handle to the side of Barrel Body with M6 x 8 bolt (EE) and M6 cap nut (GG).

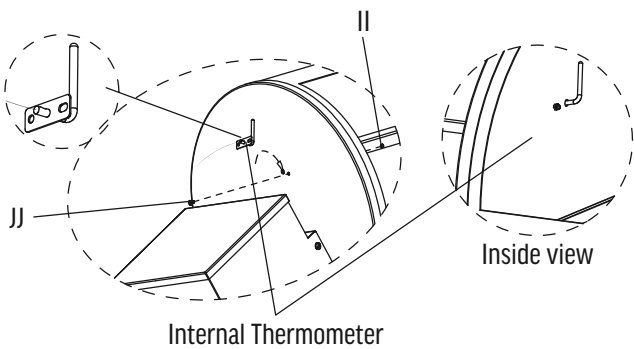


Hardware Used



EE		M6x8 Bolt	8pcs
GG		M6 Cap Nut	8pcs

Step 6

Place Gasket over the Auger Tube before inserting the Auger Tube into the left hand side of the Barrel Body. Then leaving enough space, attach the Internal Thermometer inside the Barrel body and secure with M4 x 10 bolt (JJ) and M4 nut (II).



Hardware Used

II		M4 Nut	1pcs
JJ		M4x10 Nut	1pcs

ASSEMBLY INSTRUCTIONS

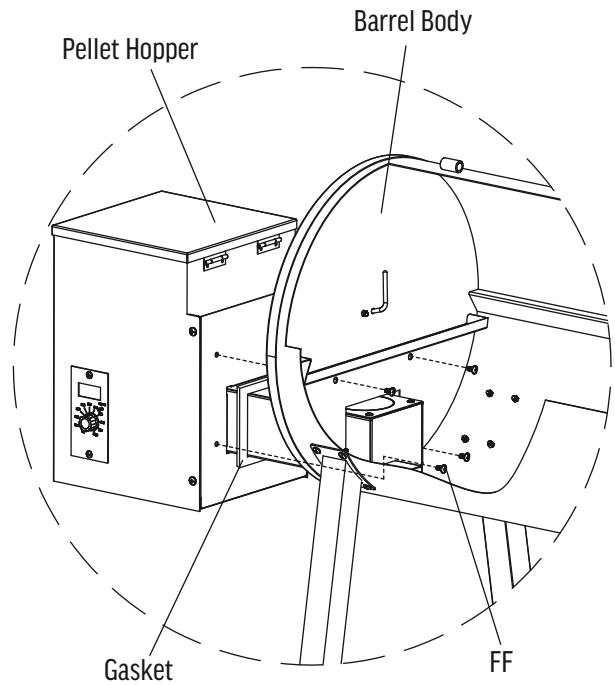
Step 7

Attach the Pellet Hopper to the Barrel Body by screwing two of the M6 x 20 bolts (FF) on the bottom and keep them loose.


Then screw the other two M6 x 20 bolts (FF) to the top.

After that tighten all the bolts.

Attach White/White from Pellet Hopper to rear of Internal Thermometer.



Hardware Used

FF		M6x20 Bolt	4pcs
----	---	------------	------

Step 8

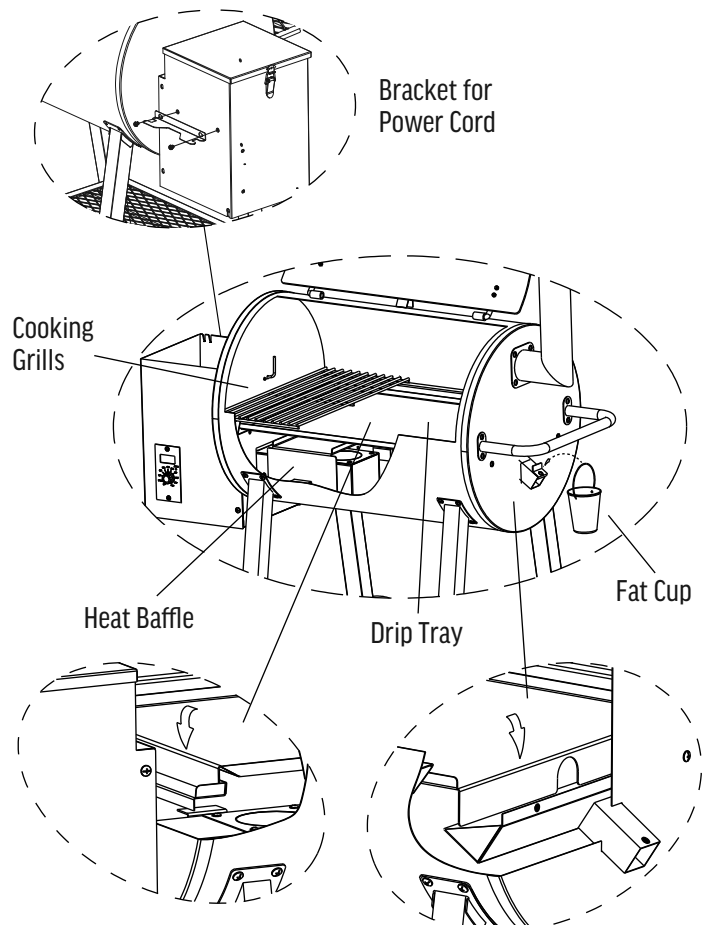
Attach the Bracket for the Power Cord onto the rear of Pellet Hopper using two M5 x 10 bolts (KK).

Place the Heat baffle over the Fire Pot.


Place the Drip Tray on its bracket.

Place the three Cooking grills into the Barrel body.

Hang the Fat Cup on the hook.



Hardware Used

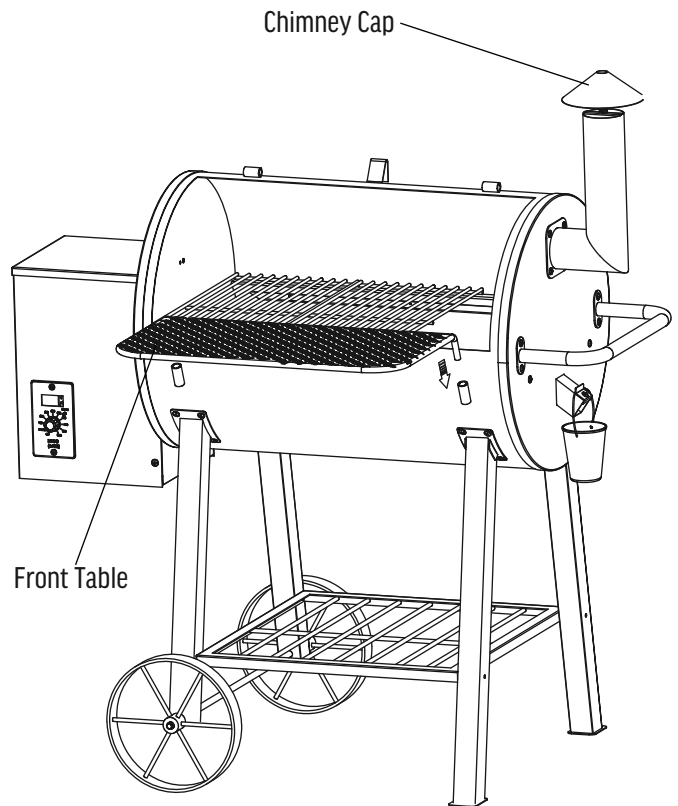
kk		M5x10 Bolt	2pcs
----	---	------------	------

ASSEMBLY INSTRUCTIONS

Step 9

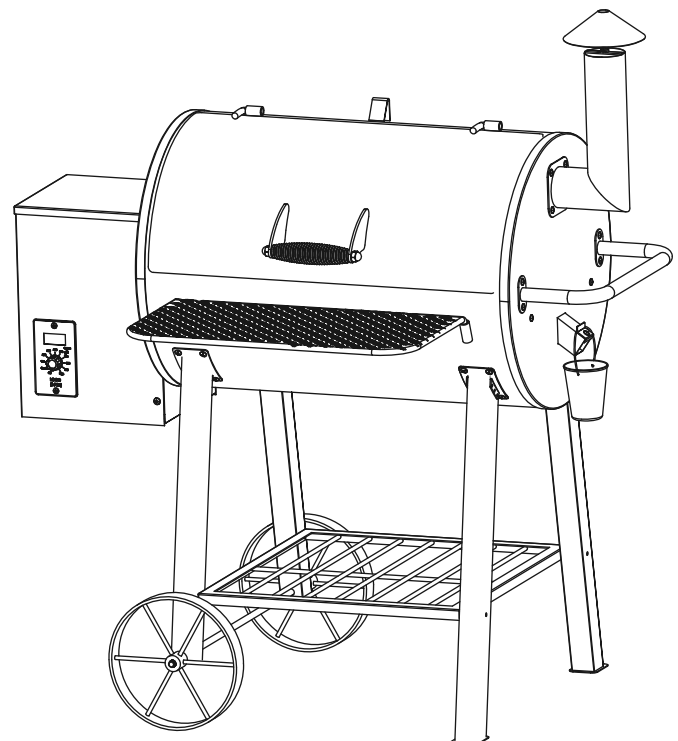
Screw the Chimney Cap onto the Chimney stack.

Attach the Front Table to the Barrel Body.



Final Assembled Smoker

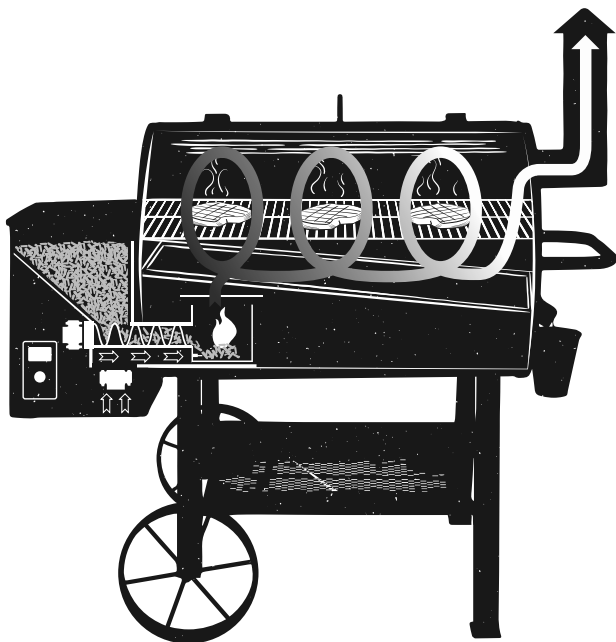
Note: The Hopper lid must be closed for the pellet auger to operate.



OPERATION

HOW IT WORKS

- Wood pellets are moved from the Hopper (23) and fed into the Fire Pot (30) by the Auger (29).
- The Hot Rod (24) ignites and activates for 5 minutes.
- The Draft Fan (27) works in conjunction with the Hot Rod and causes the pellets to burn. The Fan also circulates the resulting heat and smoke around the food, causing convection cooking. Convection heat is essential to achieving intense flavour and juicy results.
- While the wood pellets ignite and burn in the Fire Pot (30) the resulting flames and any ash hit the Heat Baffle (13) and are directed toward the ends of the barrel.
- Any excess drippings hit the Drip Tray (12). Food juices are vaporised and the flavour is radiated back into your food. Grease is channelled to the Fat Cup (6) for easy disposal.
- You can control your Temperature and Smoke Settings with the digital display unit (see page 15).



SMOKER PREPARATION

INITIAL LIGHTING INSTRUCTION

These instructions should be followed the first time the smoker is ignited and each time the smoker runs out of pellets.

1. Remove Cooking Grills from the smoker.
2. Open the Hopper Lid. Check to ensure there are no foreign objects in the Auger or Hopper.
3. Make sure the Temperature Dial in the OFF position, then plug the power cord into a grounded outlet.
4. Open the main chamber lid. Turn the Temperature Dial to the SMOKE position. Check the following:
 - A. The Auger is turning. DO NOT place fingers or objects in the Auger Tube. This can cause injury.
 - B. Place your hand OVER the Fire Pot and feel for air movement. DO NOT place your hand in the Fire Pot. This can cause injury.
 - C. Wait 1 minute until you smell the igniter burning off. You should start to feel the air getting warmer.
The igniter tip DOES NOT glow red hot.
DO NOT touch the Igniter. This item gets extremely HOT and will burn.
5. Turn the Temperature Dial to OFF.
6. Fill the Pellet Hopper with all natural food-grade BBQ pellets.
7. Turn the Temperature Dial to SMOKE. Once flames are coming out of the Fire Pot, turn the Dial to OFF, and let the smoker cool down.
8. After the smoker has cooled, re-install the Cooking Grills into smoker.

Note: Before cooking on the Hopper Smoker, we recommended that you “season” the smoker. Seasoning will burn off any excess oils and sealants used in the manufacturing and packaging of the unit (see page 13).



WARNING

HOPPER LID MUST BE CLOSED FOR THE PELLET AUGER TO OPERATE.

GETTING STARTED

The following is a list of important tips that will help you get great results every time:

ENVIRONMENT

Weather conditions play a big part in the performance of your smoker and the cooking times needed to cook your food. Take this into consideration when cooking food in the cooler months. The cooler the weather, the longer it may take to reach your desired temperature. In hot weather, it may reach the temperature a lot quicker.

SMOKER PLACEMENT

Maintain a minimum distance of 3m from overhead construction.

For better results in windy conditions turn your smoker away from the wind. If you are able to shelter your grill, this will help with heat retention, temperature and recovering heat when the lid is opened.

OPERATING THE SMOKER

Seasoning the Smoker

Before you cook on your smoker for the first time and after the Initial Lighting Instructions are completed (see page 12), it is recommended that the smoker be seasoned. Begin by removing grills, baffle etc. Wipe a thin layer of vegetable oil over the internal surface of the main chamber. Turn the Temperature Control Knob to "High" and run for 45 minutes. This procedure will burn off any paint residue inside the smoker and protect it from rust.

Pre-Heating

If you don't preheat your smoker before placing in your food, you will find it will take a lot longer to bring both the smoker and the food up to the desired temperature. Preheating allows the smoker and cooking grills to heat up quicker and means the smoker is able to maintain its cooking temperature once your food is placed in the cooking area. Ignite the smoker using the Initial Lighting Instructions (see page 12). Close the lid and set your temperature control knob to HIGH for 10-15 minutes depending on weather.

Lid Position

Always cook with the lid closed. Leaving the lid open will mean you will use more fuel, the food will take longer to cook and the temperature will be more erratic. A closed lid also helps to create a smokier flavour. You can slow down your cooking by propping up the lid.

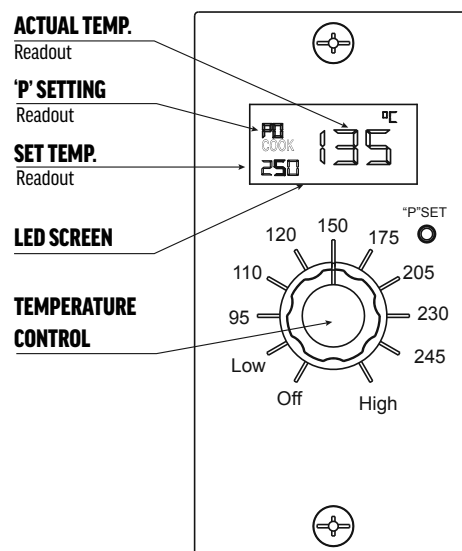


IMPORTANT

You must OPEN the lid during both the "Start-Up" and "Shut Down" cycles.

Caution: In the event of a grease fire, keep the lid closed. If it does not go out quickly, open the lid and lightly sprinkle baking soda on the fire. Be careful not to burn yourself. If this does not work, then carefully remove the food, push the power button to OFF and shut the lid until the fire is completely out. To prevent grease fires, make sure you properly maintain your smoker and clean regularly (see Care & Maintenance on page 16).

HOPPER CONTROL OVERVIEW



SMOKER LIGHTING INSTRUCTIONS

1. Load a minimum of 2.7kg of pellets in the Pellet Hopper, which is approximately half of the hopper's loading capacity. Close the pellet hopper lid. Turn the Temperature Control Knob from "Off" to "Smoke".
2. Open the main chamber lid. Once you observe smoke emanating from the smoker, close the Lid. Turn the Temperature Control Knob to "High" for 10 to 15 minutes to preheat the smoker or to achieve the desired temperature before cooking.
3. Turn the Temperature Control Knob to the desired temperature setting.

If the smoker fails to ignite or the fire in the Fire Pot goes out, please perform the following:

1. Turn the Temperature Control Knob to "Off" and unplug the power cord. Open the Smoker Lid and remove all food, Cooking Grills, Drip Tray and Heat Baffle.



WARNING

PARTS OF THIS SMOKER WILL BECOME VERY HOT. ALWAYS USE DRY OVEN MITTS OR GLOVES TO PROTECT YOUR HANDS. BE VERY CAREFUL WHEN REMOVING COOKING GRILLS, DRIP TRAY AND HEAT BAFFLE.

2. Remove all unburned pellets and ashes from the Fire Pot. **DO NOT touch the Hot Rod. The Hot Rod gets extremely hot and you could be seriously burned.**
3. Close the Pellet Hopper lid. Turn the Temperature Control Knob to "Smoke". Check the ignition system as described in **STEP 4** of **INITIAL LIGHTING INSTRUCTIONS** (see page 12) and visually confirm that the Hot Rod is getting hot and glowing red and that the pellets are falling into the Fire Pot.
4. Wearing oven mitts or gloves, reinstall the Heat Baffle, the Drip Tray and the Cooking Grills into the smoker.
5. Close the Smoker Lid and preheat the smoker for 10 to 15 minutes. Then place food back on the smoker. If the procedure still does not work, please see the TROUBLESHOOTING SECTION (page 17-20).

COOKING INSTRUCTIONS

The pellet smoker has two modes to control the pellet feeding speed. These are designated as the Cook Mode and the Smoke Mode.

The Cook Mode is for grill or slow cooking methods, while the Smoke Mode is for smoking and adding flavour to foods being prepared.

COOK MODE

By turning the Temperature Control Knob to '95', '110', '120', '150', '175', '205', '230', '245' or "High", the smoker will be in Cook Mode.

The LED Screen will correspondingly display the set temperature as 'COOK 95', 'COOK 110', 'COOK 120', 'COOK 150', 'COOK 175', 'COOK 205', 'COOK 230', 'COOK 245' or 'COOK 250' (for High) on the left side.

The large numbers in the centre of the LED Screen display are the actual internal smoker temperature as measured by the internal probe.

See Diagram 1 (COOK 150, Actual Temperature 132°C).

In Cook Mode, the smoker will maintain the set temperature steadily, based on the following:

- a) If the internally measured smoker temperature (132°C in Diagram 1) is lower than the desired set temperature (150°C in Diagram 1), then the smoker will feed pellets into the Fire Pot, thereby increasing the internal smoker cooking temperature.
- b) Once the internally measured smoker temperature equals the digitally set temperature, the smoker will stop the feeding of pellets into the Fire Pot.

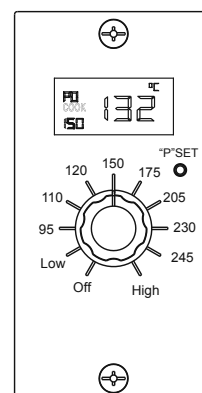


Diagram 1

SMOKER LIGHTING INSTRUCTIONS

SMOKE MODE

Turn the Temperature Control Knob to “Smoke”, the smoker will now be in Smoke Mode.

To increase the amount of smoke, the smoker controls the pellets feeding speed. There are 8 preset speeds, from the fastest (P0) to the slowest (P7). The 8 preset speeds are P0, P1, P2, P3, P4, P5, P6 and P7.

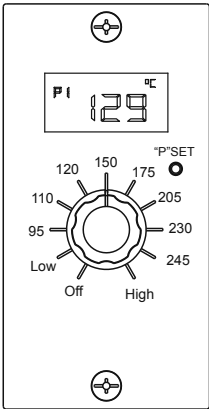


Diagram 2

Presetting Feeding Speed	P0	P1	P2	P3	P4	P5	P6	P7
Keep feeding for (seconds)	18	18	18	18	18	18	18	18
Stop feeding for (seconds)	55	70	85	100	115	130	140	150

P0 = Less smoke, more heat

P7 = More smoke, less heat

Smoke Mode Indication

Turn the Temperature Control Knob to “Smoke” and the smoker will now be in Smoke Mode and correspondingly display “SMOKE” on the upper left side of LED Screen. See Diagram 3.

Presetting Pellets Feeding Speed (Smoke Mode)

When the smoker is set in Smoke Mode, you can alter the preset pellet feeding speed by turning the Smoke Dial. It displays on the left side of LED Screen.

In Diagram 3 the preset pellet feeding speed is “P0”.

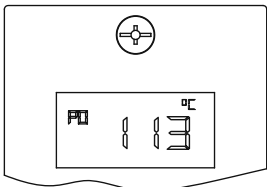


Diagram 3

TURNING OFF THE SMOKER

To ensure your Smoker will perform at its best for years to come, it is important to self-clean. To do this allow the smoker to continue running at a high temperature for 5 to 10 minutes after each use.

If you have a been cooking extremely greasy food, run your smoker for an extra 10 to 20 minutes. This will reduce the chance of flare ups next time you use your smoker.

Turn the temperature Control Knob to “Off”. Your smoker will now stop feeding pellets into the Fire Pot. The Draft Fan will continue to work for another 10 minutes, so that all the unburned pellets in the Fire Pot can be burned off. 10 minutes later, unplug the power cord from outlet.

CARE & MAINTENANCE

CLEAN THE INSIDE AND OUTSIDE OF SMOKER BODY

Use warm, soapy water to clean the inside and outside of smoker body with a cloth and then wipe it dry. Treat the interior surface of smoker body with a light coat of vegetable oil and then wipe it dry periodically to prevent rusting.

DO NOT use oven cleaners, abrasive cleaners or abrasive cleaning pads on the surface of the smoker body.

CLEANING OF THE COOKING GRATES, GREASE DRAIN PAN AND HEAT BAFFLE

Use warm, soapy water to wash these items with a cloth and then wipe them dry. Treat the surfaces of these items with a light coat of vegetable oil or olive oil to prevent rusting.

It is recommended to keep a long-handled cleaning brush near the smoker. After removing the food, give the Cooking Grates a quick brushing. It will make the cleaning work easier. Be careful not to burn yourself.

CLEAN THE GREASE

Clean the Drip Tray frequently. Periodically, clean the grease out of the brackets of the Drip Tray (especially the drain tube) and the interior of smoker body. We recommend lining the Drip Tray with aluminium foil to make cleaning easy.

Empty the Fat Cup occasionally and line with aluminium foil for easy clean-up. If too much grease has been allowed to build up on the Drip Tray, in the drain brackets, or is allowed to plug the drain tube, a grease fire could result.

CLEAN THE ASH

Depending on use, periodically remove the Cooking Grates, Grease Drain Pan and the Heat Baffle to clean the ash from in and around the Fire Pot. A shop vacuum with a hose is handy for this chore. Make sure the smoker is COLD and UNPLUGGED before starting this procedure.

STORE THE SMOKER

If the smoker is stored outside, care should be taken to ensure that water does not get into the Pellet Hopper. Wood pellets expand greatly when they get wet and will jam the auger. Remove any wet pellets prior to use and be certain that the inner part of the Pellet Hopper is dry.

TROUBLE SHOOTING GUIDE

LED SCREEN ALERTS

Ignition Process Indication (3 Flashing Dots)

When turning the Temperature Control Knob from “Off” to any other settings, the smoker will be in the ignition process. During the 5 minute process, the LED Screen will display 3 dots on the bottom, which keeps flashing until the process ends.

Low Smoker Temperature Alerting (Flashing Temperature)

When the smoker temperature is lower than 50°C, it is at risk that the fire will go out in Fire Pot. The Smoker Temperature in the LED Screen will keep flashing as an alert. Once the smoker temperature is over 50°C, the Smoker Temperature will stop flashing and will be displayed normally.

High Smoker Temperature Alerting (ErH)

When the smoker temperature exceeds 300°C, it is too high for the parts and components of the smoker. The LED Screen will display “ErH” and the Auger Motor, Fan, Hot Rod will stop working. Turn the Temperature Control Knob to “Off” for restarting.

Starting Position is not Off (ErP)

When the smoker is connected to AC power, if the Temperature Control Knob is not in the “Off” position, the LED Screen will display “ErP”. Please turn the Temperature Control Knob to “Off”, wait 2 seconds and then turn it to the desired temperature setting.

PROBLEM	CAUSE	SOLUTION
The smoker won't ignite	Power	Check power at the electrical outlet. If the AC power cord is connected to circuit protector outlet, check and reset if necessary. Then initiate the INITIAL LIGHTING INSTRUCTIONS (page 12).
Pellets aren't being delivered into the Fire Pot	No pellets in the Pellet Hopper	Check that there are pellets in the Pellet Hopper. If this is the first time operation, or if the smoker has run out of pellets, allow sufficient time (approximate 5 minutes) for the pellets to travel from the Pellet Hopper to the Fire Pot. Then initiate the INITIAL LIGHTING INSTRUCTIONS (page 12).
The fire in the Fire Pot goes out	Excess ash in the Fire Pot	Excess ash in the Fire Pot may be the problem. Unplug the smoker and wait until the smoker cools down completely. Then open the Smoker Lid, use caution to remove the Cooking Grills, Drip Tray and Heat Baffle from inside the smoker. Remove or vacuum all unburned pellets and ash from inside and around the Fire Pot. After cleaning the ash, reinstall the Heat Baffle, Drip Tray and the Cooking Grills into the smoker. Initiate the INITIAL LIGHTING INSTRUCTIONS (page 12).
Frequent flare-up	Cooking temperature	<ul style="list-style-type: none">• Low and Slow is the way to go.• Grease has a flash point, keep the temperature under 175°C when cooking highly greasy food.

TROUBLE SHOOTING GUIDE

PROBLEM	CAUSE	SOLUTION
Electric element will not heat up	Check the breakers or fuses for the outlet being used are not open or blown.	Check plug is turned on and correctly connected.
		Try a secondary plug that is not on the same fuse as the original plug. If the element heats up, the fuse of the first plug is blown.
		If the element still does not heat up, call customer services.
Electric element only heats up during the first 5 minutes after power switch is turned on.		Turn Power switch "Off" then "Smoke" again.
		If the element still does not heat up, call customer services.
Smoker is not getting hot enough	Adjust temperature control on temperature controller.	Turn up heat on control dial.
	Avoid the temptation to check food too often.	Opening the door allows heat to escape and slows the cooking process; open door only when necessary.
	Check that there are pellets in pellet hopper.	Add pellets and allow sufficient time for the pellets to reach the Fire Pot (can take up to 7 minutes).
	Fire goes out on "SMOKE" setting.	Excess ash. IMPORTANT: Remove or vacuum all unburned pellets and ash from inside and around the Fire Pot. CAUTION! ASSURE THAT THE SMOKER IS COLD TO AVOID A FIRE FROM HOT ASH.
Smoker is getting too hot	Adjust temperature control	Turn down heat on temperature control.
Smoke comes out of smoker box	This is normal due to the air pressure inside the smoker. The amount of smoke can vary depending on cooking conditions.	This condition will not affect cooking.
Temperature or digital display does not match "set" temperature	<ul style="list-style-type: none"> When first lighting smoker, it takes 15 minutes or so for temperature to stabilise. When adjusting temperature, it takes 15 minutes or so for temperature to stabilise. 	Wait 15 minutes or so for temperature to stabilise.

TROUBLE SHOOTING GUIDE

PROBLEM	CAUSE	SOLUTION
LED screen will not light up	Smoker is not properly plugged in.	<ul style="list-style-type: none"> • Ensure the temperature dial is in the OFF position. • Ensure all wire connections are firmly connected. • Ensure smoker is plugged into a working outlet.
	The outlet has been tripped.	<ul style="list-style-type: none"> • Ensure all wire connections are firmly connected & dry. • Ensure you are NOT using over a 7.5m extension cord.
	If this is unsuccessful the circuit board fuse has been tripped.	Contact customer services.
"ErH" error message	The smoker has overheated, possibly due to grease fire or excess fuel.	Turn the smoker OFF and allow to cool. Clean smoker interior, remove excess pellets and confirm positioning of all component parts. To CLEAR the error - turn temperature dial to OFF. OPEN the lid, wait 3 or 4 minutes, then select your desired temperature.
"ErR" error message	Temperature probe wire not making connection	Ensure probe wire is connected correctly to control. Confirm wire connections and check for any damage.
"ErP" error message	Temperature Dial was not in the OFF position when smoker connected to AC power.	Turn Temperature Dial to OFF, wait 2 minutes, then select your desired temperature. Safety feature prevents an inadvertent start.
Flashing temperature on LED Screen	<ul style="list-style-type: none"> • SMOKE Mode: If smoker temperature below 43°C • COOK Mode: If smoker temperature below 66°C 	<ul style="list-style-type: none"> • This is NOT an ERROR that effects the smoker. • USED to show that there is some risk that the fire could to out. • Check the hopper for sufficient fuel or blockage. • Check burn grate and pot for ash build-up or obstructions. • Check fan to confirm operation and speed. • Check auger motor to confirm operation.
Flashing dots on LED Screen	The igniter is ON.	This is NOT an ERROR that effects the smoker. Used to show that the unit is in Start-Up mode.
Smoker temperature when set at SMOKE is too high	"P" Setting is to LOW	Turn Temperature Dial to SMOKE, Pushing the "P" SETTING Button to INCREASE the "P" setting.
Unexpected smoker temperature is displayed	Smoker is exposed to high ambient temperature and direct sun.	<ul style="list-style-type: none"> • The interior temperature has reach or gone over 54°C. It will not harm the unit. • Place unit in shaded area. • Prop the lid open to reduce inside temperature.

TROUBLE SHOOTING GUIDE

PROBLEM	CAUSE	SOLUTION
Smoker will not start	Power	<ul style="list-style-type: none"> • Ensure unit is plugged in. • Check there is power at the electrical outlet.
	Temperature Dial	<ul style="list-style-type: none"> • Ensure Temperature Dial is in OFF position. • Turn Temperature Dial to SMOKE. • LED SCREEN will light up.
	Hot Rod/Igniter	<ul style="list-style-type: none"> • Remove Cooking Grids and Flavor/Grease Tray. Turn unit on and visually inspect the igniter. • START UNIT USING INITIAL LIGHTING INSTRUCTIONS.
	Auger Motor	<ul style="list-style-type: none"> • Remove Cooking Grills, Drip Tray and Heat Baffle. Turn unit on and visually inspect the auger feed.
If parts are not working, call our Customer Service for replacements.		
Smoker will not achieve or maintain stable temperature	Insufficient air flow through Fire Pot	<ul style="list-style-type: none"> • Check the Fire Pot for ash build-up or obstructions • Check the fan for proper operation; that it is working, that the air intake is not blocked and that there is no blockage in the auger tube.
		Perform a quick test. Remove cooking grills, Drip Tray and Heat Baffle. Ensure all the above has been done, start the smoker, set temperature to pre-heat and wait for 10 minutes. Check flame produced is bright and vibrant.
	Insufficient or poor pellets	<ul style="list-style-type: none"> • Check the hopper for sufficient pellets. • Check pellet for size, dampness and amount of sawdust.
	Smoker Temperature Probe	Check and clean the temperature probe.
	Control Settings	Ensure "P" setting is correct.
Smoker produces excess or discoloured smoke	Excess grease build-up or general cleaning	<ul style="list-style-type: none"> • Check and clean the interior smoker area. • It is a good practice to clean and do a controlled burn off of the hidden excess grease after each large cooking of greasy foods.
	Wood pellet quality	Check and clear the hopper and burn pot of moist pellets, replacing them with fresh dry pellets.
	Fire Pot	Check for build-up of pellets in the Fire Pot.

COOK TIME GUIDELINES

Below are some guidelines for where to start with different types of meat. Experiment to find the best results for your chosen meat. Hot Smoking means a longer cooking time and results in a more natural wood flavour with a 'pink smoke ring' in your meat. Higher cooking temperatures mean a shorter cooking time and therefore less smoky flavour.

Style of Cooking	Range
Hot Smoking	93-135°C (199-275°F)
Roast	135-162°C (275-324°F)
Baking (Medium)	162-190°C (324-374°F)
Grill/Bake (Medium/High)	204-232°C (399-450°F)
Sear (High)	232-260°C (450-500°F)

BEEF	SIZE	HEAT	APPROXIMATE COOKING TIME Internal Temp. Rare - 54°C, Medium - 60°C, Well Done - 65°C
Steak (New York, Porterhouse, Rib-eye, Sirloin, T-bone, or Tenderloin)	1.9 cm 2.5 cm 3.8 cm 5 cm	High	Sear 8-10 minutes Sear 10-12 minutes Sear 10 minutes, grill 8-10 minutes Sear 10 minutes, grill 10-14 minutes
Flank Steak	0.45 - 0.86 kg, 1.9 cm	Medium	Sear 4 minutes, grill 8-10 minutes
Kebabs	2.5 - 3.8 cm cubes	Medium	10 - 12 minutes
Tenderloin, whole	1.58 - 1.81 kg	High/Medium	Sear 10 minutes, grill 15-20 minutes
Hamburger Patties	1.9cm	High/Medium	Sear 4 minutes, grill 4-6 minutes
Rib-eye Roast, boneless	2.26 - 2.72 kg	Medium	1½ - 2 hours
Rib Roast	5.44 - 6.35 kg	Medium	2½ - 2¾ hours
Veal Loin Chop	2.5cm		10 - 12 minutes Direct/Medium
Brisket		Hot Smoke	82 to 88°C (180°F to 190°F) Internal Temp

PORK	THICKNESS/ WEIGHT	PRECOOKED TO REHEAT 60°C	MEDIUM 60° - 65°C	WELL DONE 60° - 65°C
Ham - Fully Cooked - Boneless	2.5 cm 1.36-1.81 kg 1.81-2.72 kg 2.26-3.62 kg	12 minutes 50 minutes - 1 hour 1 - 2 hours 1 - 2½ hours	- - - -	- - - -
Whole, bone-in	4.53-5.44 kg	2 - 2¾ hours	-	-
Loin Roast	1.36-1.81 kg	-	1 - 2 hours	2 - 3 hours
Chop (loin, rib)	1.9-2.5 cm 3.1-3.9 cm	- -	10 - 12 minutes 14 - 18 minutes	- -
Tenderloin	1.9-2.5 cm	-	20 - 30 minutes	30 - 45 minutes
Pork Shoulder - Bone in	3.62-4.53 kg	-	-	93 to 98°C (199°F to 208°F) Internal Temp

SHARE YOUR RESULTS WITH US ON  @CHARMATENATION  CHARMATENZ

FOR MORE TIPS, TRICKS AND RECIPES TO CHECK OUT www.Charmate.co.nz

TIPS & TRICKS

A NOTE ON WOOD PELLETS

The first thing to note about Pellets is that heating pellets ARE NOT the same as smoker pellets. Although they may look the same, smoker pellets are food grade pellets that contain no fillers, binders or additives and burn cleanly. Heating pellets can consist of a variety of woods, leaves and bark that may contain a resin which could leave your food with an unpleasant taste. Heating pellets are cheaper, but resist the urge to use them instead!

HEAT OUTPUT

The Charmate Hopper Smoker has a 7kg capacity hopper, this should give you a cook time of around 15 hours depending on your heat output. Most wood pellets generate around 8200 BTU's per .45kg. Because almost all the Pellet burns, there is very little ash by-product, (some pellets product as little as 2% ash). This means you will probably find there is only a couple of tablespoons of ash in your Charmate Hopper. There will be very little mess to clean up.

STORAGE

Always keep your pellets dry and don't expose to moisture. A plastic clip-lock container is a good idea if you have left-over pellets. If the pellets do get moisture in them, they will take longer to burn, effect your cook time and may even jam in the auger because the pellets have swelled.

FLAVOURS

Smoker pellets come in different flavours and each has it's own taste. As a general rule, it's good to choose a pellet that is good for a variety of meats, so you can experiment. Mesquite is popular, but it is also quite strong, if you're starting out, it may be good to try Hickory or Apple, which will work with almost anything.

- **Beef:** Hickory, Oak, Mesquite, Alder, Pecan
- **Pork:** Apple, Cherry, Hickory, Maple, Pecan
- **Poultry:** Apple, Alder, Hickory, Pecan, Cherry, Mesquite
- **Seafood:** Hickory, Alder, Oak, Pecan, Mesquite
- **Veges:** Apple, Pecan, Alder, Maple, Hickory
- **Lamb:** Cherry, Alder

Apple – Apple wood has a subtle, sweet and fruity flavour that is ideal for poultry, beef, pork, game birds and some seafoods.

Cherry – Cherry wood has mild, well-rounded sweetness and fruity flavour that goes well with all meats and vegetables.

Hickory – Hickory wood has a strong, sweet, almost bacon flavour. Because of it's strength it is perfect for pork and other game meat.

Mesquite – Mesquite wood has a strong, bold, earthy flavour that adds a nice taste to most red and dark meats. It burns hotter than most other woods.

Pecan – In flavour pecan is similar to hickory but more subtle and ideal for poultry, beef, pork, and lamb.

Oak – Oak has a mild nutty flavour, it is great for Beef and Fish.

Alder – Alder produces a delicate smoke that goes well with white meats such as Chicken and Fish, and will also enhance Beef, Pork, Lamb and Veges.

Maple – Mildly sweet, this flavour goes well with Beef, Veges and Pork.

NOTES

[illegible]

BARBECUE RANGE

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.

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. 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 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