

Charmate
Great taste. *Good times!*

Bandit Drum Smoker

Model No. CM160-367



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DEALS!**

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@CHARMATENATION



CHARMATENZ



CHARMATE

- Drum style smoker for delicious slow cooking and smoking
- Smoke generous amounts of food on the three 425mmØ chrome plated cooking racks
- Durable high temperature powder-coated solid steel 2.5mm door and 2mm firebox
- Removable water bowl to add moisture while cooking
- Large capacity removable charcoal pan makes clean-up easy
- Built-in hanger for smoking
- Heavy-duty door mounted temperature gauge
- Cool-touch handles
- Sturdy saw horse leg design with heavy-duty steel wheels
- Assembled dimensions (mm): 670 W x 1090 H x 670 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

We want you to assemble and use your Charmate Bandit Drum 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

- Only use this Smoker on a hard, level, non-combustible, stable surface. Never use on a wooden surface.
- Always use a drip pan/ash guard under the Smoker to protect surface from heat damage and/or discolouration and to catch ashes, embers and drippings.
- A clearance of at least 3 meters 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 outdoor use only. Do not operate Smoker indoors or in an enclosed area.
- Water bowl should always be used when smoking. Do not allow liquid in water bowl to completely evaporate. Check water bowl every 2 hours and add water if level is low (a sizzling sound may indicate a need for water). Follow instructions in "Adding Water or Wood during Cooking" section of this manual.
- Always keep water in the water bowl even after food is removed from Smoker. Water will evaporate and grease in water bowl can catch on fire.
- Do not move Smoker when water bowl contains hot liquids and while it is in use.
- Do not leave Smoker unattended when in use.
- Do not store or use Smoker near flammable liquids, gases or where flammable vapours 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 flammable liquid to light charcoal. Use can cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot or even warm charcoal.
- Do not use self-starting charcoal. Use only high grade plain charcoal or charcoal/wood mixture.
- During smoking, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close the door 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 door, 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 and notches are upright 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 heat resistant 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.
- 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.
- Do not attempt to service Smoker other than normal maintenance as explained in "After-Use Safety and Care & Maintenance" sections of this manual.
- Properly dispose of all packaging material.



WARNING

- 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.

ASSEMBLY INSTRUCTIONS

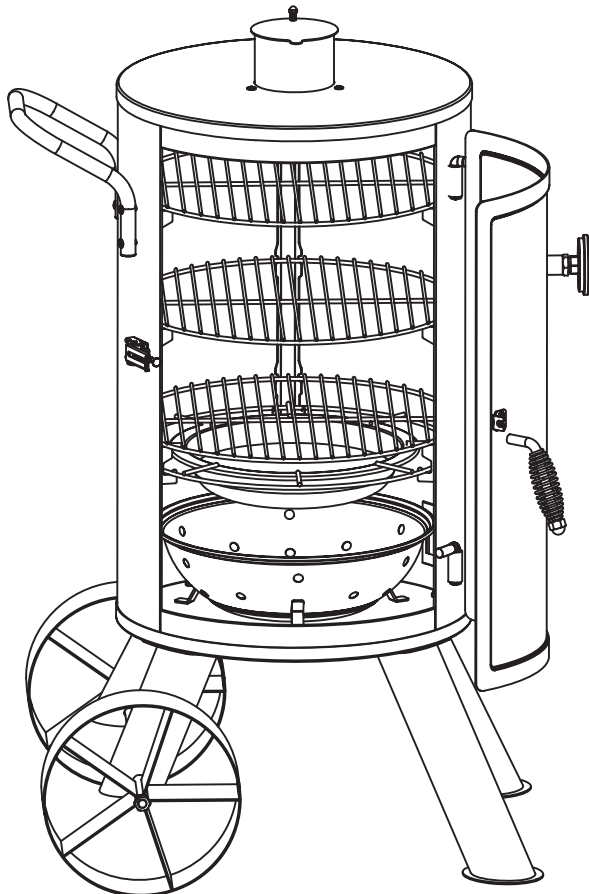
For Easiest Assembly:

- 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.

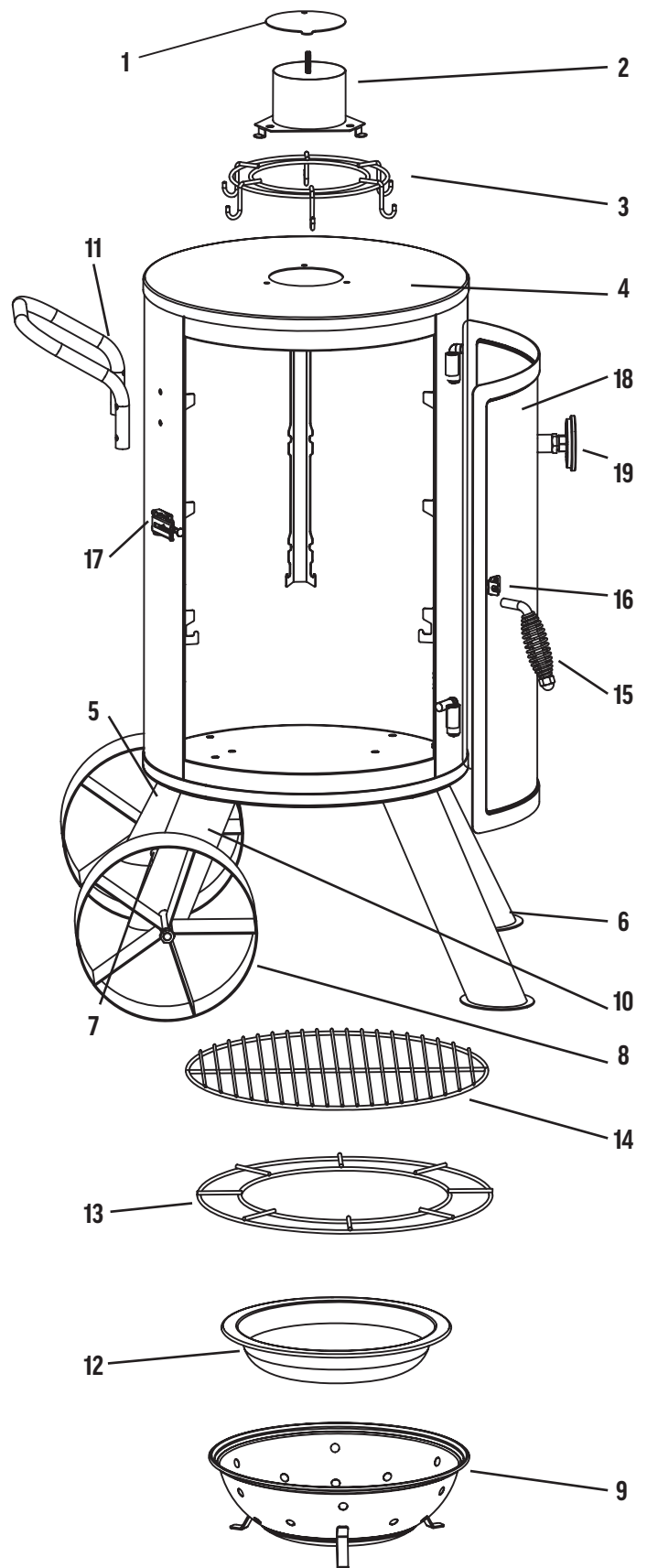
Typical assembly: approximately ½ hour.

Tools Needed:


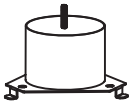
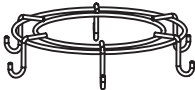
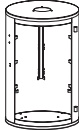

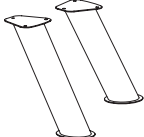
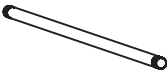

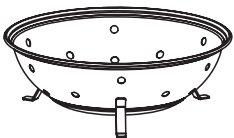

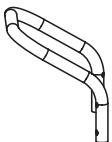

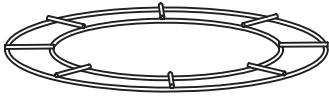






- Pliers
- Adjustable wrench
- Phillips Head & Flathead Screwdriver







Exploded View



Parts List

1  Smoke Stack Damper X1	2  Smoke Stack X1	3  Revolving Hanger X1
4  Smoking Chamber X1	5  Short Leg (A) X1	6  Long Legs X2
7  Wheel Axle X1	8  Wheels X2	9  Charcoal Pan X1
10  Short Leg (B) X1	11  Side Handle X1	12  Water Bowl X1
13  Water Bowl Support X1	14  Cooking Racks X3	15  Spring Handle X1
16  Lock Plate X1	17  Lock X1	18  Door X1
19  Temperature Gauge X1		

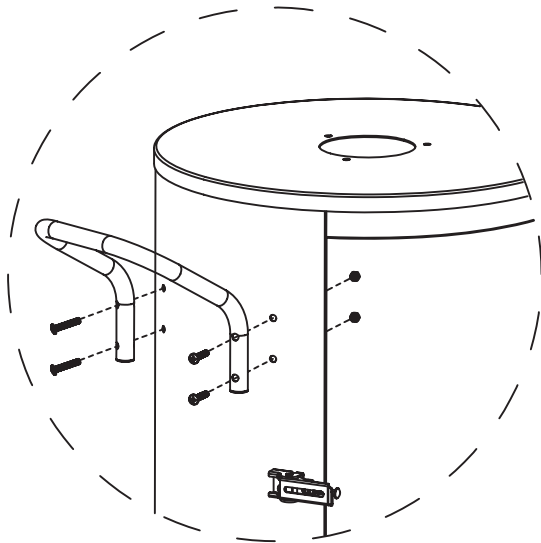
Hardware

 AA. M6 x 12mm Bolt X16	 BB. M6 x 30mm Bolt X4	 CC. M6 Nut X4	 DD. M12 Nut X2
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ASSEMBLY INSTRUCTIONS

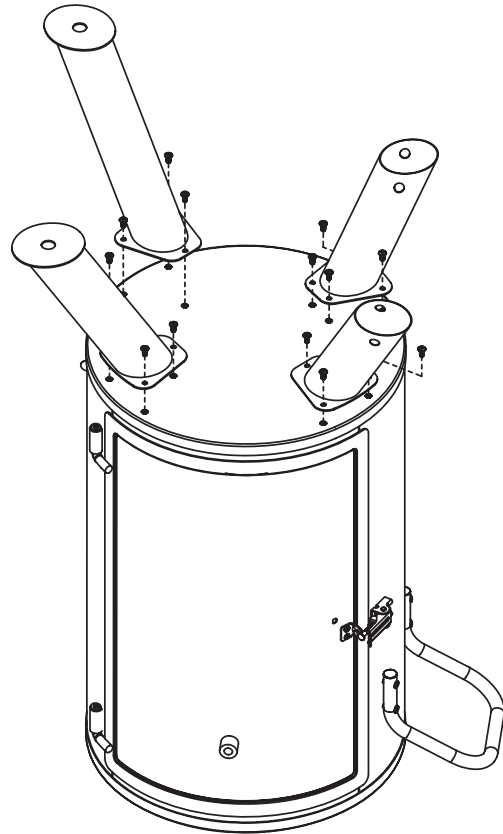
STEP 1

Open the door and attach the handle (11) to the smoking chamber (4) using four M6 x 30mm bolts (BB) and four M6 nuts (CC).



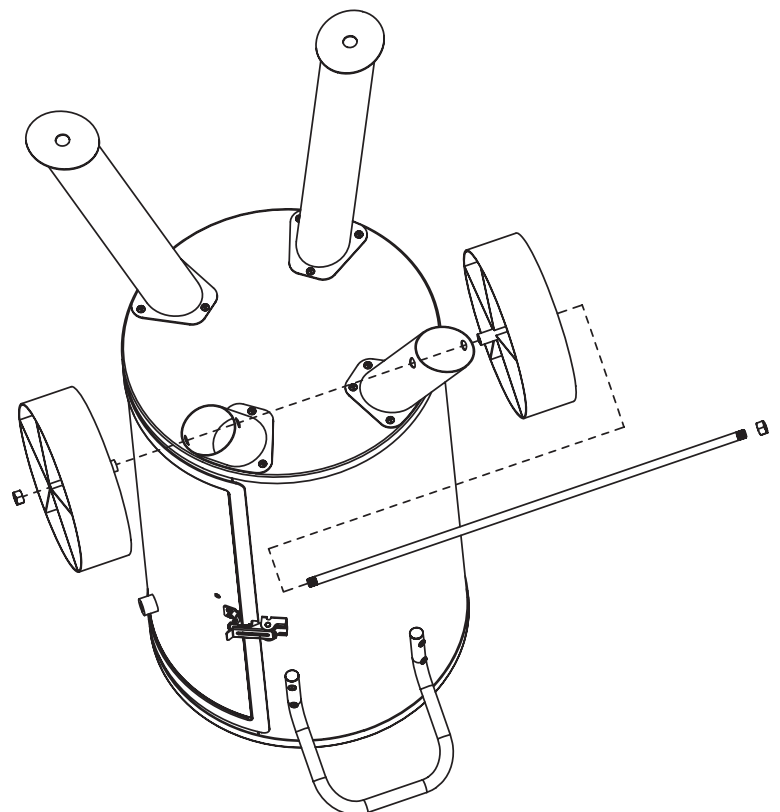
STEP 2

Turn the smoker upside down and attach the legs (5, 6 & 10) using thirteen M6 x 12mm bolts (AA).



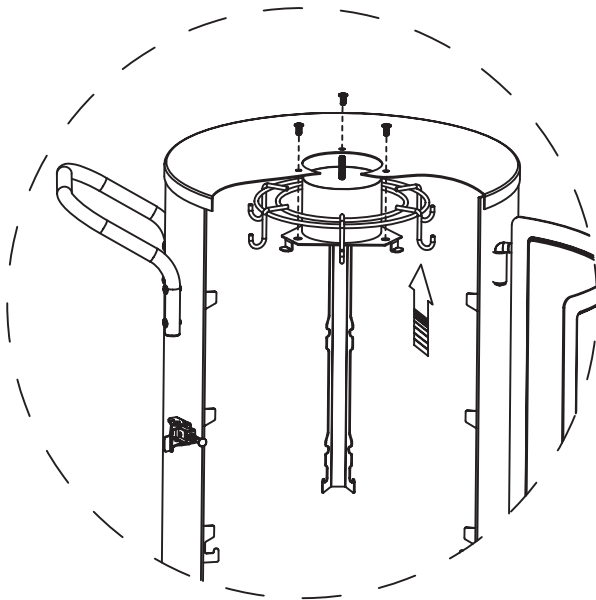
STEP 3

Insert the wheel axle (7) through wheels (8) and short legs (5 & 10) and tighten securely with two M12 nuts (DD).



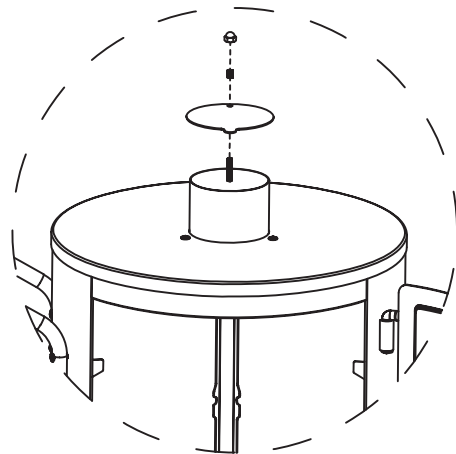
STEP 4

Place the smoker back to its upright position. Insert the smoke stack (2) into the revolving hanger (3). Attach to the smoker using three M6 x 12mm bolts (AA).



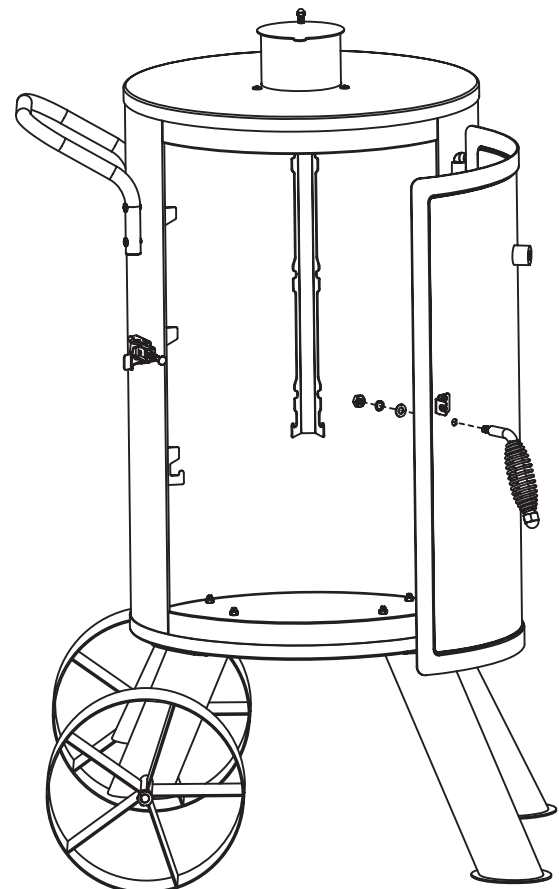
STEP 5

Remove the cap nut and spring from the smoke stack (2). Attach the smoke stack damper (1) and then replace the spring and cap nut.



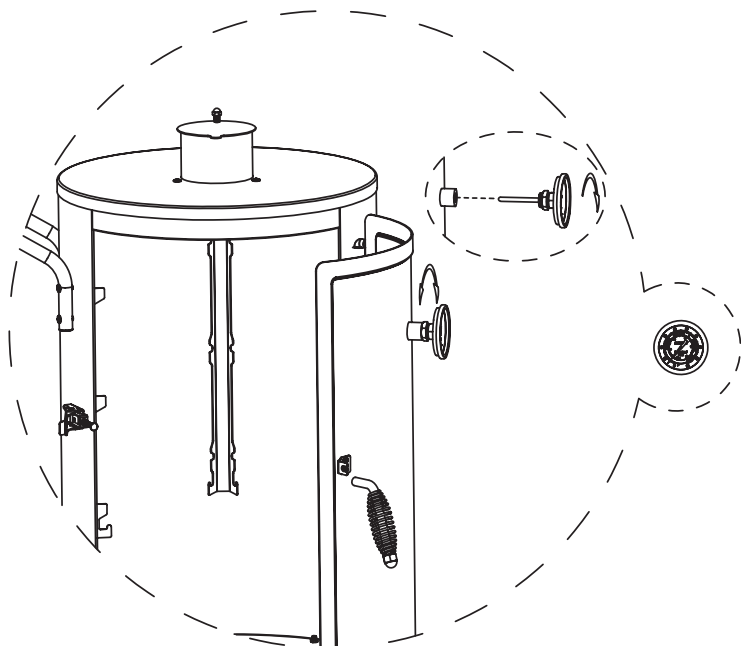
STEP 6

Remove the washers and nut already attached to the spring handle. Insert the door handle through the holes in the door and use the spring washer, flat washer and a M8 nut to secure it in place.



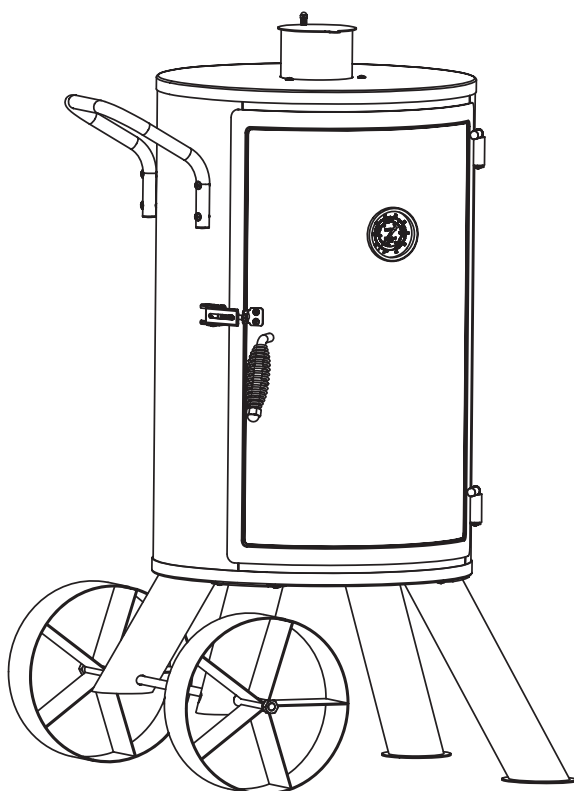
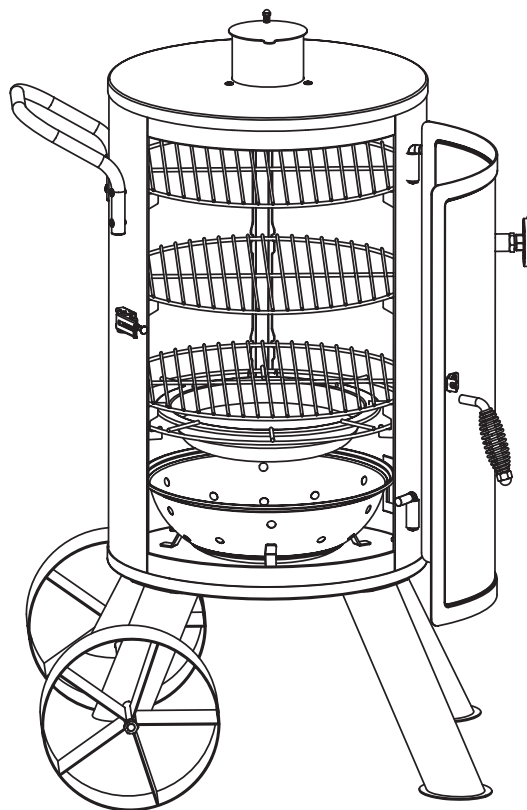
STEP 7

Attach the temperature gauge (19) to the door (18).



STEP 8

Place the charcoal pan (9) inside the smoker. Add the water bowl support (13) and the water bowl (12). Then add the three cooking racks (14).



SAFETY, CARE AND MAINTENANCE



WARNING

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.

The water in water bowl will be extremely hot. Keep legs and feet out from under the smoker to avoid being scalded by hot liquids spilling from water bowl. Be extremely careful not to tilt or jar the Smoker so that hot water does not spill out of water bowl.

AFTER-USE SAFETY



WARNING

- Always allow Smoker and all components to cool completely before handling.
- Never leave coals and ashes in Smoker unattended.
- 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.
- With a garden hose, completely wet surface beneath and around the Smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- Cover and store Smoker in a protected area, out of reach of children.

CARE AND MAINTENANCE

- Wash cooking racks, water bowl and charcoal pan with hot soapy water, rinse well and dry. Lightly coat cooking racks with vegetable oil or vegetable cooking spray.
- Clean inside and outside of Smoker by wiping with a damp cloth. After cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surface, smoker body, cooking racks and water bowl. This simple process will help reduce interior rusting. Do not apply oil to the charcoal pan.

- If rust appears on the exterior surface of your Smoker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable cooking spray to minimize rusting.
- Always keep your Smoker covered when not in use to protect against excessive rusting.

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

COOKING INSTRUCTIONS

PREPARING TO USE YOUR SMOKER

Before first use, 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. Light the Smoker as per Smoking instructions.
3. Close the door. (Position bottom vent 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 smoke stack damper and adding more charcoal. Maintain for another hour and then cool completely.

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!

SMOKING

1. Light the charcoal. If you do not use a Chimney Starter, carefully place 2.5 kg of charcoal in the charcoal bowl. If you use fire starters carefully follow the manufacturer's warnings.
2. Carefully light the charcoal and allow to burn until covered with a light ash prior to closing door. This may take up to 30 minutes, if you use a Charmate Chimney Starter this may take less time.
3. Refer to "Flavouring Wood" section overleaf for the recommended amount of flavouring wood. Use long cooking tongs to carefully place flavouring wood directly on top of hot charcoal or into water bowl.
4. Place empty water bowl inside Smoker on the lower support brackets. Make sure it is resting securely.
5. Fill water bowl with warm water to 2.5cm below the rim. Do not over fill or allow water to overflow.
6. Place the cooking racks onto the brackets in the smoker, starting at the bottom.
7. The ideal smoking temperature is between 80-120°C (175-250°F). When the desired temperature is reached, place food on the cooking racks in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces of food. Alternatively, the revolving hanger at the top of the Smoker can hold hooks, ideal for hanging fish, ribs or sausages.



WARNING

The water in water bowl will be extremely hot. Use extreme caution and make sure the water bowl is securely in place on the lower support brackets. Keep legs and feet out from under the upper body to avoid being scalded by hot liquids. Be extremely careful not to tilt or jar the Smoker so that hot water does not spill out of water bowl. Always use Heat Resistant Gloves to protect your hands. Allow liquid to cool completely before moving. Do not let liquid evaporate completely.

OPERATING INSTRUCTIONS

FLAVOURING WOOD

To obtain your favourite smoke flavour, experiment by using chunks, sticks or chips of flavour-producing wood such as manuka, apple or cherry. Most fruit or nut tree wood can be used for smoke flavouring. Do not use resinous woods such as pine as it will produce an unpleasant taste. Wood chunks or sticks 7.5 - 10cm long and 1.25 - 2.5cm thick work best. Unless the wood is still green, soak the wood in water for 20 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly.

REGULATING HEAT

To increase heat and air circulation, fully open the bottom vent and smoke stack damper. If the temperature does not increase, more fuel may be required.

ADDING WATER OR WOOD DURING COOKING

Additional flavouring wood should not have to be added during the cooking process, however it may be necessary when cooking very large pieces of meat. Follow the instructions and cautions below to avoid injury while adding water and/or wood.

1. Open door slowly to allow heat and steam to escape away from your face. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.
2. Wearing heat resistant gloves, use long cooking tongs to move the hot coals in the charcoal pan to the side. Try not to stir up ash and sparks that may affect smoking food. Use the tongs to add charcoal or wood.
3. Close the door when the charcoal is burning well again.
4. If water level is low, add water to bowl. If food is on top cooking rack only, water may be added to the bowl by moving food aside on cooking rack and pouring water down through the cooking rack. Fill water bowl to 2.5cm below the rim. Pour slowly to avoid splashing or overfilling.

COOKING TIPS

- Variations in flavour can be achieved by adding wine, soft drinks, herbs, spices, bits of citrus peel, fruit juice, onion or marinades to the water bowl.
- 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 24 months from the date of purchase. The warranty is non-transferable and becomes void if used for commercial or rental purposes.

Warranty and purchase receipt of this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the Aber Living Warranty. Repairs under warranty are free of charge, provided the product is delivered to our Service Department or Authorised Service Agent and freight charges both ways are paid by the owner. No liability will be accepted for any loss of damage in transit.

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. 24 months from the original purchase date.

Where this product contains information from an overseas country, nothing in that information is intended to limit any condition, guarantee, right or remedy which may be available under the Consumer Guarantees Act 1993, except to the extent permitted by that Act.

Approved for Outdoor Use Only.

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_____