



# Stack Pro Smoker & BBQ

Model No. CM160-044



- Drum style smoker for delicious slow cooking, smoking and grilling
- Durable high temperature powder coated steel construction
- Two large chrome plated cooking racks
- Hang food from hanging rack and hooks for smoking
- Adjustable air vents to regulate temperature
- Heat deflector for improved heat distribution
- Assembled dimensions (mm): 480 W x 910 H x 550 D



#### FOR OUTDOOR USE ONLY

**DO NOT** OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET

**DO NOT** PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

**DO NOT** STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE

**DO NOT** OPERATE THE APPLIANCE INDOORS

**DO NOT** OPERATE IN AN ENCLOSED AREA. ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

MINIMUM CLEARANCES FROM COMBUSTIBLE MATERIALS: 3 METRES

**Charmate.**

is a registered trademark of: Sitro Group Australia Pty Ltd - [www.sitro.com.au](http://www.sitro.com.au) & Aber Living, Hamilton, N.Z - [www.charmate.co.nz](http://www.charmate.co.nz)



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

# Important Safety Warnings

We want you to assemble and use your Charmate Smoker & BBQ 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 & BBQ.



## Warning

- Only use this Smoker & BBQ on a hard, level, non-combustible, stable surface. Never use on a wooden surface or one that could burn.
- We recommend using a drip pan/ash guard under Smoker & Barbecue to protect surface from heat damage and/or discolouration 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 & Barbecue for easy clean up of drippings that can cause discolouration of surface and to catch falling ashes and embers.
- 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 & BBQ is in use.
- Do not place Smoker & BBQ under a roof overhang or other enclosed area.
- For household use only. Do not use this Smoker & Barbecue for other than its intended purpose.
- For outdoor use only. Do not operate Smoker & BBQ indoors or in an enclosed area.
- Do not leave Smoker & BBQ unattended when in use.
- Use extreme caution when adding charcoal/wood.
- 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.
- 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.
- During grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, replace 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. Remove the lid by tilting it toward you to allow heat and steam to escape away from your face.
- Use caution when assembling and operating your Smoker & BBQ 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 & BBQ in an area where children and pets cannot come into contact with unit. Close supervision is necessary when Smoker & BBQ is in use.
- Use caution when lifting or moving Smoker & BBQ to prevent strains and back injuries.
- In windy weather, place Smoker & BBQ in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely while using Smoker & BBQ.
- Use caution when reaching into or under Smoker & BBQ. 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.

## ASSEMBLY INSTRUCTIONS

- 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 & BBQ unattended.
- Before Smoker & BBQ can be left unattended, remaining coals and ashes must be removed from Smoker & Grill. 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 & BBQ to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Store the Smoker & BBQ out of reach of children, indoors in a dry location when not in use.
- Do not attempt to service Smoker & BBQ 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 & Grill.
- 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.

### 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 30-45 minutes.

### Tools Needed:

- Phillips Head Screwdriver
- Adjustable Spanner

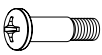
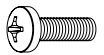









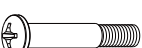
# ASSEMBLY INSTRUCTIONS

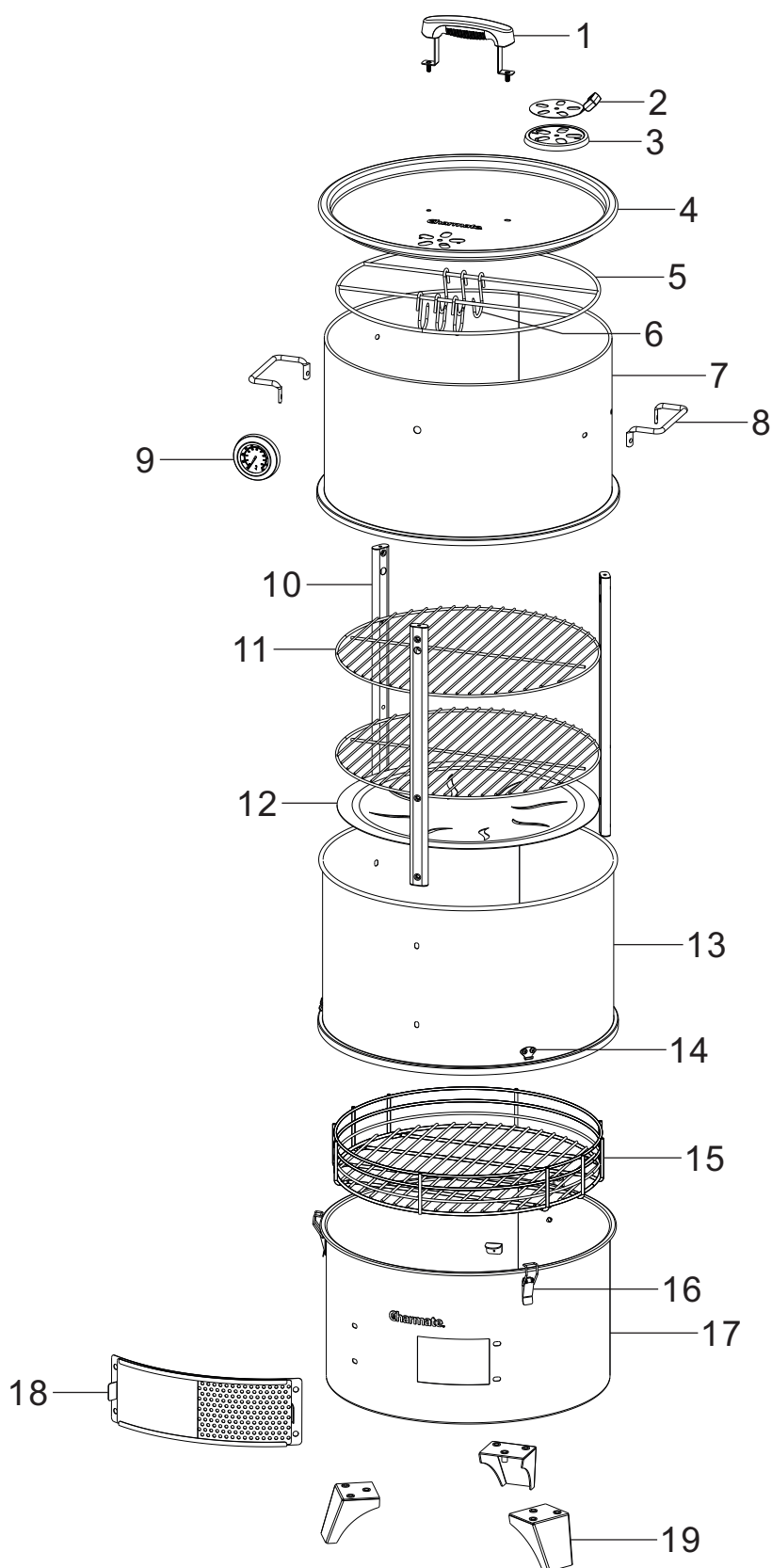
## Exploded View

### Parts List

No.	Description	Qty
1	Lid Handle	1
2	Air Vent	1
3	Air Vent Bottom Plate	1
4	Lid	1
5	Hanging Rack	1
6	Hanging Hooks	6
7	Top Drum Section	1
8	Handles	2
9	Temperature Gauge	1
10	Support Brackets	3
11	Cooking Racks	2
12	Heat Deflector	1
13	Middle Drum Section	1
14	Top Latches	3
15	Charcoal Basket	1
16	Bottom Latches	3
17	Bottom Drum Section	1
18	Bottom Vent	1
19	Legs	3

### Hardware

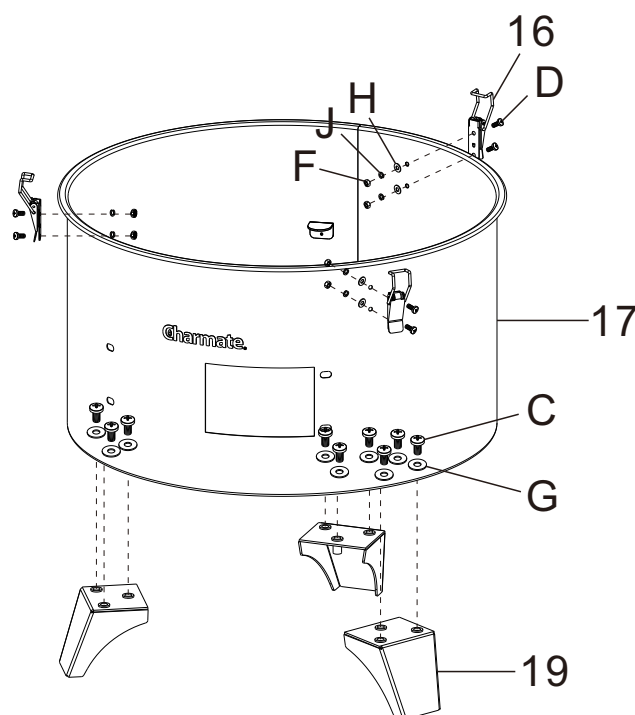
A. M6x25 Qty. x6		B. M6x20 Qty. x1	
C. M6x12 Qty. x21		D. M3x10 Qty. x12	
E. M6 Wingnut Qty. x11		F. M3 Qty. x12	
G. Ø6x16 Washer Qty. x20		H. Ø3x10 Washer Qty. x12	
I. Ø6 Spring Washers Qty. x7		J. Ø3 Spring Washers Qty. x12	
K. M6x12 Qty. x4		L. M6x40 Qty. x3	



# ASSEMBLY INSTRUCTIONS

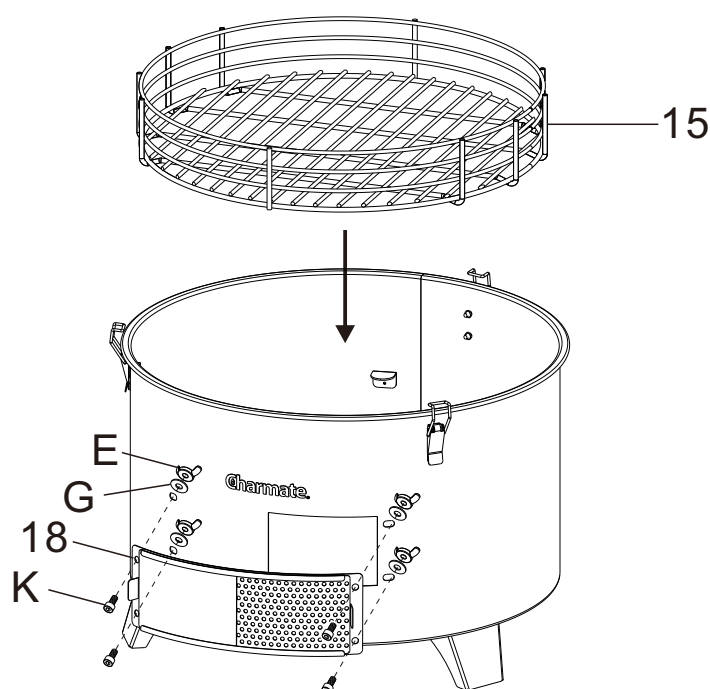
## STEP 1

Assemble the bottom section. Attach the Legs (19) to the Bottom Drum Section (17) using nine M6x12 bolts (C) and nine Ø6x16 Washers (G). Attach the three Bottom Latches (16), each latch will need two M3x10 (D) bolts, two Ø3x10 Washers (H), two Ø3 Spring Washers (J) and two M3 nuts (F) to secure it.



## STEP 2

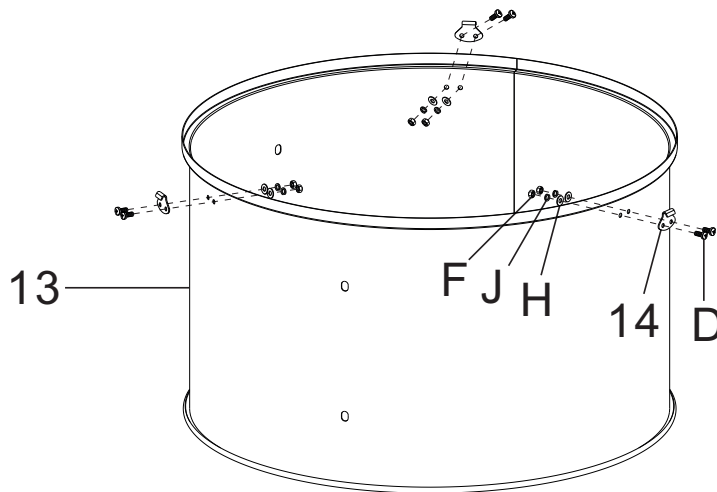
Attach the Bottom Vent (18) using four M6x12 bolts (K), four Ø6x16 Washers (G) and four M6 Wingnuts (E). Place the Charcoal Basket (15) into the Bottom Drum Section.



# ASSEMBLY INSTRUCTIONS

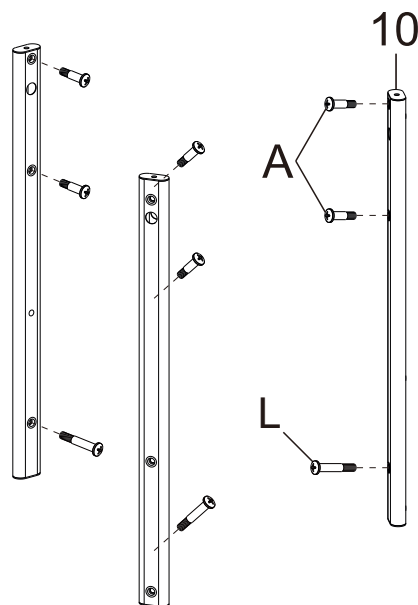
## STEP 3

Attach the three Top Latches (14) to the Middle Drum Section (13), each latch will need two M3x10 (D) bolts, two Ø3x10 Washers (H), two Ø3 Spring Washers (J) and two M3 nuts (F) to secure it.



## STEP 4

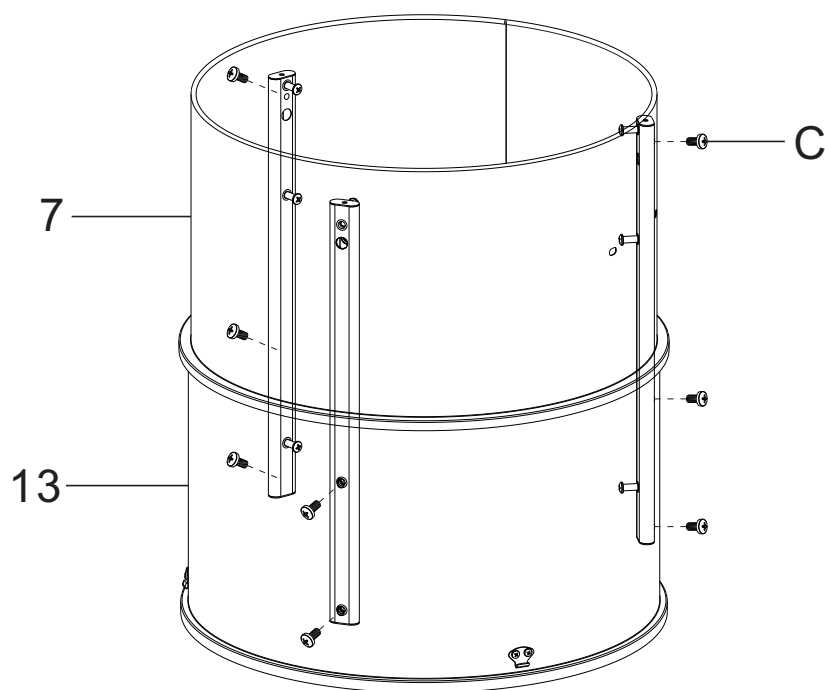
Assemble the Support Brackets (10) by inserting six M6x25 bolts (A) and three M6x40 bolts (L), these will be the grill rack supports.



# ASSEMBLY INSTRUCTIONS

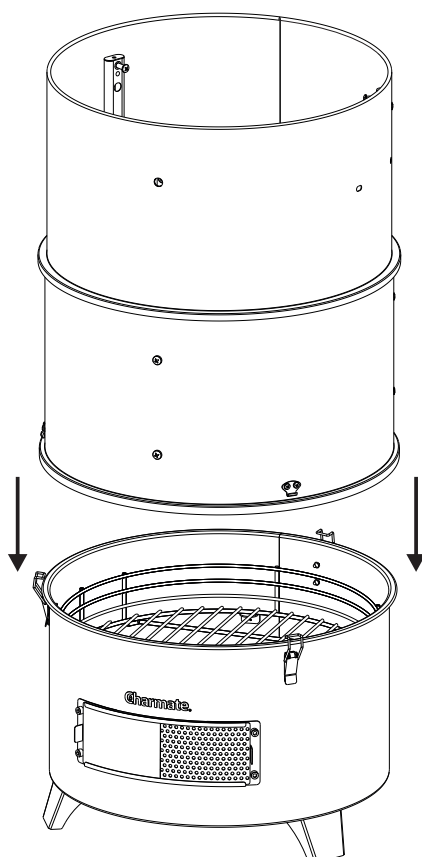
## STEP 5

Attach the top drum sections together by stacking the Top Drum Section (7) on top of the Middle Drum Section (13). Place the Support Brackets (10) into the stacked Drums and align to the holes in the drums. Use three M6x12 (C) bolts to secure the two side Support Brackets and only two M6x12 (C) bolts to secure the bottom two points on the front Support Bracket (the top hole will house the temperature gauge in Step 7).



## STEP 6

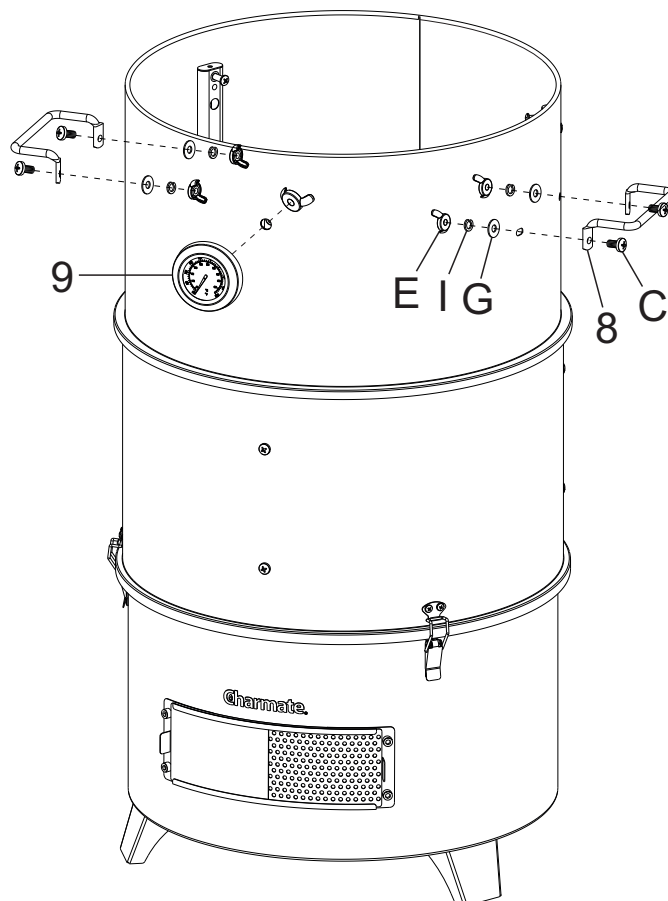
Place the braced Top Drum Sections onto the Bottom Drum Section and secure using the latches.



# ASSEMBLY INSTRUCTIONS

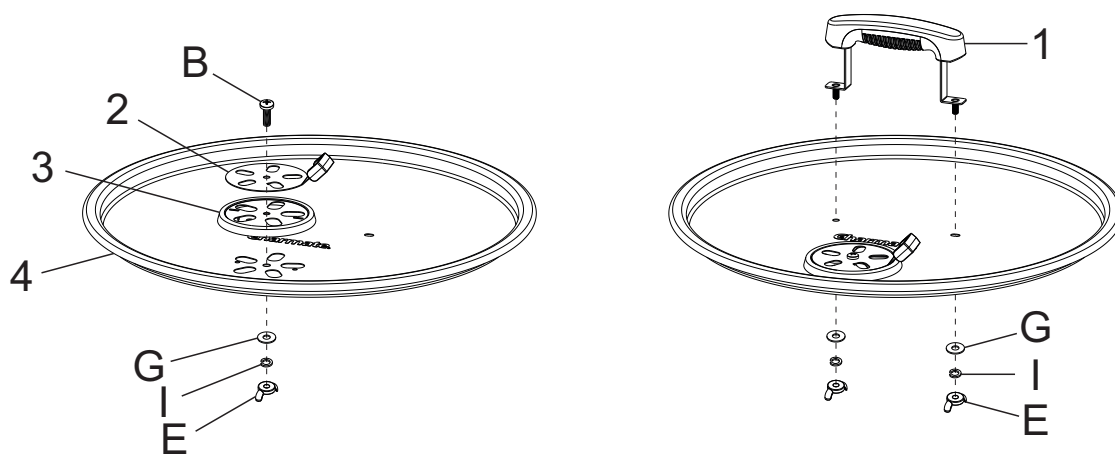
## STEP 7

Attach the two Handles (8) using two M6x12 (C) bolts, two Ø6x16 Washers (G), two Ø6 Spring Washers (I) and two M6 Wingnuts (E) per handle to secure them. Attach the temperature gauge (9) with the M6 Wingnut attached.



## STEP 8

Attach the top vent by first placing Air Vent Bottom Plate (3) over the holes in the Lid (4). Place the Air Vent (2) on top and secure with a M6x20 (B) bolt, Ø6x16 Washer (G), Ø6 Spring Washer (I) and a M6 Wingnut (E). Attach the Lid Handle (1) using two Ø6x16 Washers (G), two Ø6 Spring Washers (I) and two M6 Wingnuts (E).

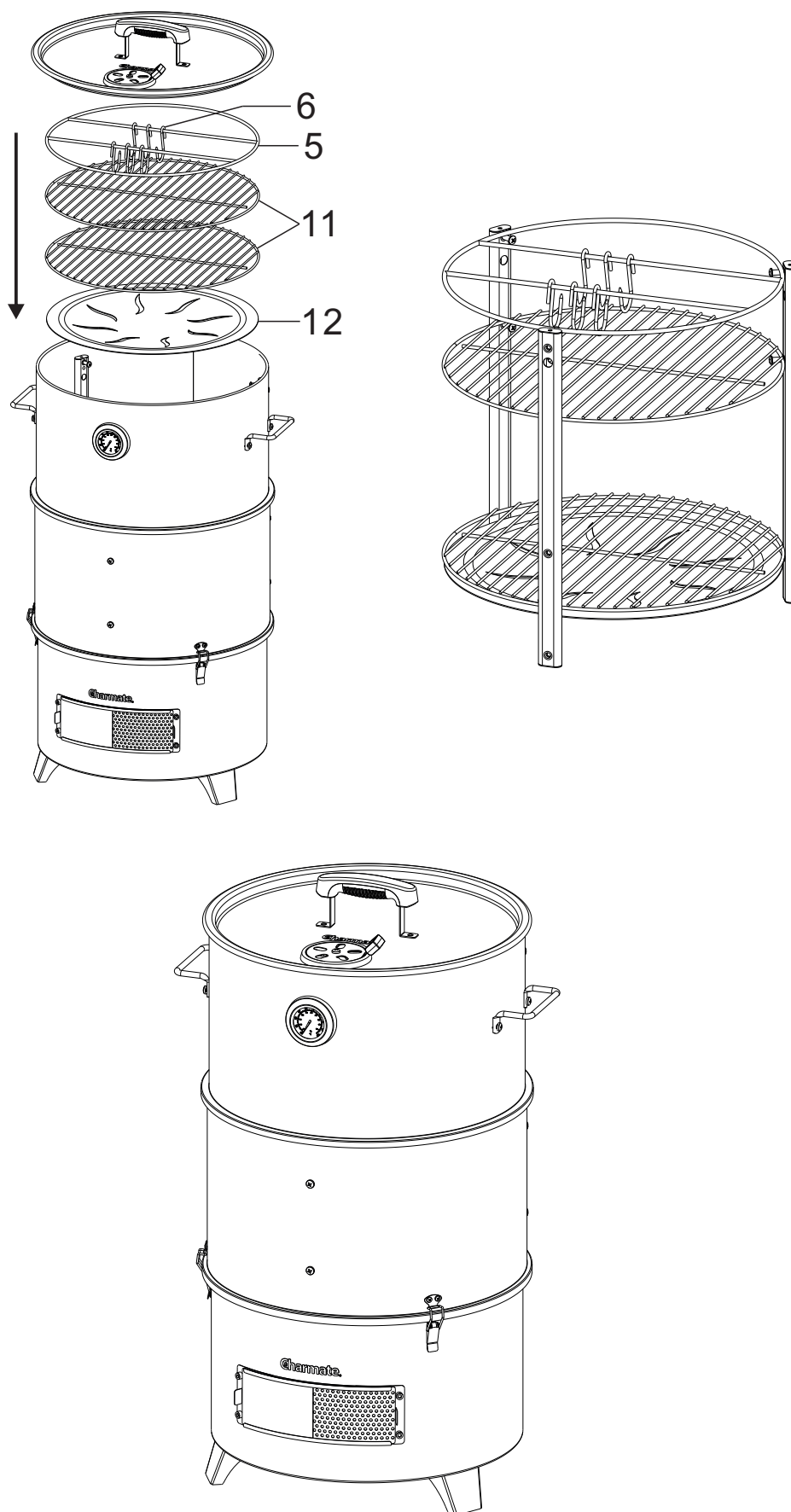




# ASSEMBLY INSTRUCTIONS

## STEP 9

Assemble all the parts together as shown below. Your Charmate Stack Pro is now ready to use.



## SAFETY, CARE AND MAINTENANCE



### WARNING

Place the Smoker & BBQ outdoors on a hard, level and non-combustible surface away from roof overhangs or any combustible material. Place the Smoker & BBQ away from open windows or doors to prevent smoke from entering your house. In windy weather, place the Smoker & BBQ in an outdoor area that is protected from the wind. Read all safety warnings and instructions carefully before operating your Smoker & BBQ.

### AFTER-USE SAFETY



### WARNING

- Always allow Smoker & BBQ and all components to cool completely before handling.
- Never leave coals and ashes in Smoker & BBQ unattended.
- Before Smoker & BBQ can be left unattended, remaining coals and ashes must be removed. 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 & BBQ 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 & BBQ in a protected area, out of reach of children.

### CARE AND MAINTENANCE

- Lining the heat deflector with foil will make clean-up easier.
- The heat deflector is constructed out of mild steel. To maintain, season with oil regularly. After use, scrape off any residue and recoat with oil. Not keeping the heat deflector regularly oiled can result in rust appearing.
- Wash cooking racks and charcoal pans with hot soapy water, rinse well and dry. Lightly coat cooking racks with vegetable oil or spray to prevent food sticking and prolong the life of the Smoker & BBQ.
- Clean inside and outside of Smoker & BBQ by wiping off with a damp cloth. After cleaning, apply a light coat of vegetable oil or vegetable cooking spray to the interior surface of the lid, smoker body and cooking racks. This simple process will help reduce interior rusting. Do not apply oil to the charcoal pan.

Note: Smoke will accumulate and leave a residue on the lid of your unit that may drip onto food during cooking. To minimise accumulation of residue, wipe off the lid after each use.

- If rust appears on the exterior surface of your Smoker & BBQ, 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 minimise rusting.
- Always keep your Smoker & BBQ 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.

## OPERATING INSTRUCTIONS

### FIRST USE

Ensure all labels, packaging and protective films have been removed from the Smoker & BBQ.

We recommend pre-seasoning the Stack Pro before use to remove any manufacturing residue.

1. Wipe down the cooking surfaces on the interior surfaces including racks and grates with vegetable cooking oil and light the Stack Pro as per lighting instructions. Run the BBQ at approximately 150°C (300°F) for 2 hours then allow to cool completely before cooking.

### LIGHTING YOUR SMOKER & BBQ

1. Remove the lid and Top Drum Section from Lower Drum Section. Open the air vent at the base of the smoker so it is fully open.
2. Always use high quality charcoal. We recommend using a Charmate Chimney Starter which speeds up the lighting process. Layer unlit charcoal around the outside edge of the Charcoal Basket, leaving a hole in the centre. Half fill a Charmate Chimney Starter with more charcoal and light using firestarters or newspaper. Directions for use can be found with the Chimney Starter.
3. If you do not use a Chimney Starter, place unlit charcoal into the Charcoal Basket and place 2-3 firestarters in the middle. Ensure the firestarters are partially covered in charcoal. Light the firestarters.
4. Place the Top Drum Section back onto the Lower Drum Section, tighten the latches, leave the lid off and the bottom vent fully open. Allow a handful (4-5 pieces) of charcoal to ash over. This may take up to 30 minutes.
6. Replace the lid and incrementally close off the vents until the desired temperature is achieved.

## COOKING INSTRUCTIONS

### CONTROLLING TEMPERATURE

A heat deflector will help to maintain lower temperatures and works as a barrier to disperse heat. To obtain higher temperatures do not use the heat deflector.

Higher temperatures can be reached by opening the vents. To reduce the temperature, slowly close the lower vent and monitor the temperature drop.

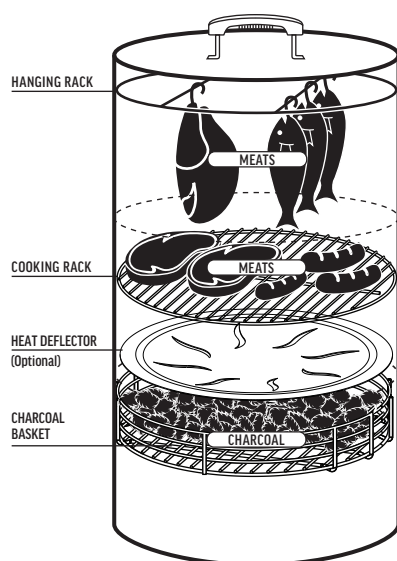
If wanting to add moisture to your cook water can be added to a foil tray and placed on to the heat deflector.

### SMOKING

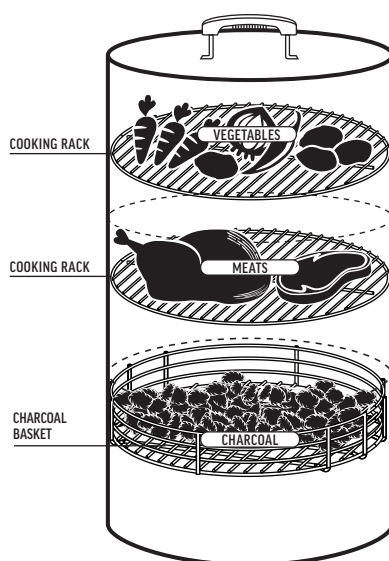
1. Wood chunks can be added using long handled tongs to carefully place flavouring wood directly on top of hot charcoal. We recommend waiting until the wood starts producing a light blue/clear smoke before placing food into the Smoker. Dark or thick smoke can produce a less than desirable flavour to your food. Refer to "Flavouring Wood" section overleaf for the recommendations.
2. Use both Top and Bottom Drum Sections. After the charcoal is ashed over, configure the smoker with cooking racks or hooks to suit your cook. Place the heat deflector into the smoker.
3. The ideal smoking temperature is between 110-149°C (225-300°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 heat to circulate evenly around all pieces of food. Alternatively, use the hanger and hooks at the top of the Smoker, these are ideal for hanging fish, ribs or sausages.
4. Avoid lifting the lid often to check food. Monitor the temperature of the unit with the Temperature Gauge and use a temperature probe to monitor the internal temperature of the food.
5. After cooking, allow Smoker & BBQ to cool completely then follow instructions in the "Maintenance" section of this manual.

## ROAST

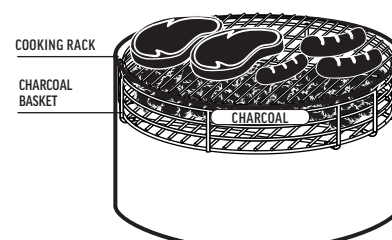
1. Use both Top and Bottom Drum Sections. After the charcoal is ashed over, configure the smoker with cooking racks to suit your cook and close the lid.
2. Wood chunks can be added using long handled tongs to carefully place flavouring wood directly on top of hot charcoal. We recommend waiting until the wood starts producing a light blue/clear smoke before placing food into the Smoker. Dark or thick smoke can produce a less than desirable flavour to your food. Refer to "Flavouring Wood" section overleaf for the recommendations.
3. Roasting requires a hotter temperature, so it is not necessary to use the heat deflector, however the heat deflector is useful to disperse heat if you require a lower temperature roast.
4. The ideal roasting temperature is between 160-205°C (320-400°F). When the desired temperature is reached, place food on the cooking rack. This will allow smoke and heat to circulate evenly around the food.
6. Allow the food to cook. Avoid lifting the lid often to check food. Monitor the temperature of the unit with the Temperature Gauge and use a temperature probe to monitor the internal temperature of the food (we recommend the Charmate Marksman Pro Dual Probe Bluetooth Thermometer).
7. After cooking, allow Smoker & BBQ to cool completely then follow instructions in the "Maintenance" section of this manual.



**SMOKE**



**ROAST**



**GRILL**

## GRILL

For a compact portable BBQ, the Lid and Lower Drum Section are easy to transport. For higher temperature grilling, we recommend lump charcoal.

1. After the charcoal is ashed over, place a cooking rack on the Lower Drum Section sitting directly on the charcoal basket.
2. Place the food on the cooking rack in a single layer with space between each piece.
3. To cook at a lower temperature, use the offset method of moving the charcoal to one side of the Charcoal Basket and putting the food on the opposite side.
4. Always use a meat thermometer to ensure food is fully cooked before removing from Smoker & Grill.
6. After cooking, allow Smoker & BBQ to cool completely then follow instructions in the "Maintenance" section of this manual. Never transport a hot portable BBQ.



### WARNING

When grilling, dripping from meat may cause flame flare-ups. Use extreme caution when removing the lid. Do not use water to extinguish a grease fire.

## FLAVOURING WOOD

For a more robust smoke flavour while using charcoal briquettes or lump charcoal, try adding wood chunks. 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 well seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

We recommend 1 - 2 chunks of wood for every 4 hours of cook time.

*Our Recommendations:*

<b>Chicken</b>	Alder, Apple, Pear, Cherry, Hickory, Pecan, Pohutukawa, Oak, Wine Oak
<b>Beef</b>	Apple, Cherry, Pear, Hickory, Mesquite, Mānuka, Oak, Wine Oak
<b>Pork</b>	Apple, Pear, Cherry, Hickory, Pecan, Mānuka, Pohutukawa, Oak, Wine Oak
<b>Lamb</b>	Cherry, Apple, Pecan, Mānuka, Oak
<b>Veal</b>	Apple, Hickory, Mānuka, Oak, Grapevines
<b>Seafood</b>	Oak, Pohutukawa, Mānuka, Pecan, Apple
<b>Vegetables</b>	Apple, Cherry, Pecan, Mesquite

## SMOKING TEMPERATURES

<b>Brisket</b> .....	110°C/225°F (1.5 hrs per .5kg)
<b>Pork Shoulder</b> .....	110°C/225°F (1.5 hrs per .5kg)
<b>Whole Chicken</b> .....	120°C/250°F (4 hrs – depending on chicken size)
<b>Chicken Thighs</b> .....	120°C/250°F (1.5 hrs)
<b>Spare Ribs</b> .....	110°C/225°F (6 hrs)
<b>Baby Back Ribs</b> .....	110°C/225°F (5 hrs)
<b>Potatoes</b> .....	110°C/225°F (2.5 hrs)

## COOKED INTERNAL TEMPERATURES

<b>Brisket (to pull)</b> .....	90°C/195°F
<b>Brisket (to slice)</b> .....	82°C/180°F
<b>Pork Shoulder (to pull)</b> .....	88°C/190°F
<b>Pork Shoulder (to slice)</b> .....	80°C/175°F
<b>Whole Chicken</b> .....	76°C/170°F
<b>Chicken Thighs</b> .....	76°C/170°F
<b>Spare Ribs</b> .....	78°C/172°F
<b>Baby Back Ribs</b> .....	75°C/168°F

## COOKING TIPS

- During the smoking process, avoid the temptation to lift the Lid to check food. Lifting the Lid allows heat to escape, making additional cooking time necessary.
- Always use a meat thermometer to determine if food is done. Many variables (outside cooking temperature, amount of charcoal, the number of times the lid is removed, proximity of food to heat source, etc) will affect actual cooking times. When using a meat thermometer, place probe mid-way into the thickest part of the meat, making sure that it does not touch any fat or bone.
- If wanting to add moisture to your cook water can be added to a foil tray and placed on to the heat deflector.
- Lining the heat deflector with foil will make clean-up easier.
- 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](http://www.mpi.govt.nz/food-safety/food-safety-for-consumers).

## NOTES

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## BARBECUE RANGE

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.

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. 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

***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](http://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**