

Charmate®

Great taste. *Good times!*

Hotrod Skewer & Spit Roaster

Model No. CM160-005



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RECIPES, INFO &
DEALS!**

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@CHARMATINATION



CHARMATENZ



CHARMATE

- Multi-functional charcoal spit roaster, skewer rotisserie and BBQ
- Easy to use height adjustable rotisserie spit roaster rod with two prongs
- 11 x stainless steel rotating rotisserie skewers
- Use as a charcoal BBQ by removing the skewer rods
- 2 x 240V x 50Hz motors with a 15kg weight rating
- 2 x large chrome plated cooking grills
- 2 x locking castors for easy portability
- Assembled size (mm) 950 W x 975 H x 630 D
- Total cooking area (mm) 660 x 350



FOR OUTDOOR USE ONLY

DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

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

DO NOT OPERATE THE APPLIANCE INDOORS

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

MINIMUM CLEARANCES FROM COMBUSTIBLE MATERIALS: 3 METRES

Charmate.

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

Important: Retain these instructions for future use.

IMPORTANT SAFETY WARNINGS



We want you to assemble and use your Charmate Skewer & Spit Roaster 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 Skewer & Spit Roaster.

Warning

- Only use this Skewer & Spit Roaster on a hard, level, non-combustible, stable surface. Never use on a wooden surface.
- Always use a drip pan/ash guard under Skewer & Spit Roaster 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 clearance of at least 3 meters between the Skewer & Spit Roaster and any combustible material (bushes, trees, wooden decks, wooden fences, buildings, etc.) or construction should be maintained at all times when Skewer & Spit Roaster is in use.
- Do not place Skewer & Spit Roaster under a roof overhang or other enclosed area.
- For outdoor use only. Do not operate Skewer & Spit Roaster 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 Skewer & Spit Roaster. Water will evaporate and grease in water bowl can catch on fire.
- Do not move Skewer & Spit Roaster when water bowl contains hot liquids and while it is in use.
- Do not leave Skewer & Spit Roaster unattended when in use.
- Do not store or use Skewer & Spit Roaster 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 grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, smother 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.
- Use caution when assembling and operating your Skewer & Spit Roaster to avoid scrapes or cuts from sharp edges of metal parts.
- Place Skewer & Spit Roaster in an area where children and pets cannot come into contact with unit. Close supervision is necessary when Skewer & Spit Roaster is in use.
- Use caution when lifting or moving Skewer & Spit Roaster to prevent strains and back injuries.
- In windy weather, place Skewer & Spit Roaster in an outdoor area that is protected from the wind.
- Do not wear loose clothing or allow hair to hang freely while using Skewer & Spit Roaster.
- Use caution when reaching into or under Skewer & Spit Roaster. 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.

IMPORTANT SAFEGUARDS ROTISSERIE MOTOR

- 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 Skewer & Spit Roaster unattended.
- Before Skewer & Spit Roaster can be left unattended, remaining coals and ashes must be removed from Skewer & Spit Roaster. 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.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- With a garden hose, completely wet the surface beneath and around Skewer & Spit Roaster to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Store the Skewer & Spit Roaster out of reach of children, indoors in a dry location when not in use.
- Do not attempt to service Skewer & Spit Roaster other than normal maintenance as explained in "After-Use Safety and Care & Maintenance" sections of this manual.
- Properly dispose of all packaging material.

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

READ ALL INSTRUCTIONS.

- DO NOT touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when appliance is used by or near children.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- DO NOT use this appliance for anything other than intended use.
- The motor is AC 240V 50Hz.
- DO NOT place on or near a hot gas or electric burner, or in a heated oven.
- The power supply must be supplied through a residual current device (RCD) having a tripping current not exceeding 30mA.
- DO NOT use the rotisserie during inclement weather.
- Unplug and remove rotisserie when not in use.
- DO NOT operate the rotisserie with a damaged cord or plug, or if rotisserie malfunctions, or has been damaged in any manner.
- To protect against electrical shock, DO NOT immerse cord, plug or motor in water or expose to rain.
- Avoid contact of the electrical cord with hot Skewer & Spit Roaster surfaces and grease.
- Always use extension cords intended for and marked 'outdoor' use.



USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SKEWER & SPIT ROASTER.

FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.

SAVE THIS MANUAL FOR FUTURE REFERENCE.

ASSEMBLY INSTRUCTIONS

For Easiest Assembly:

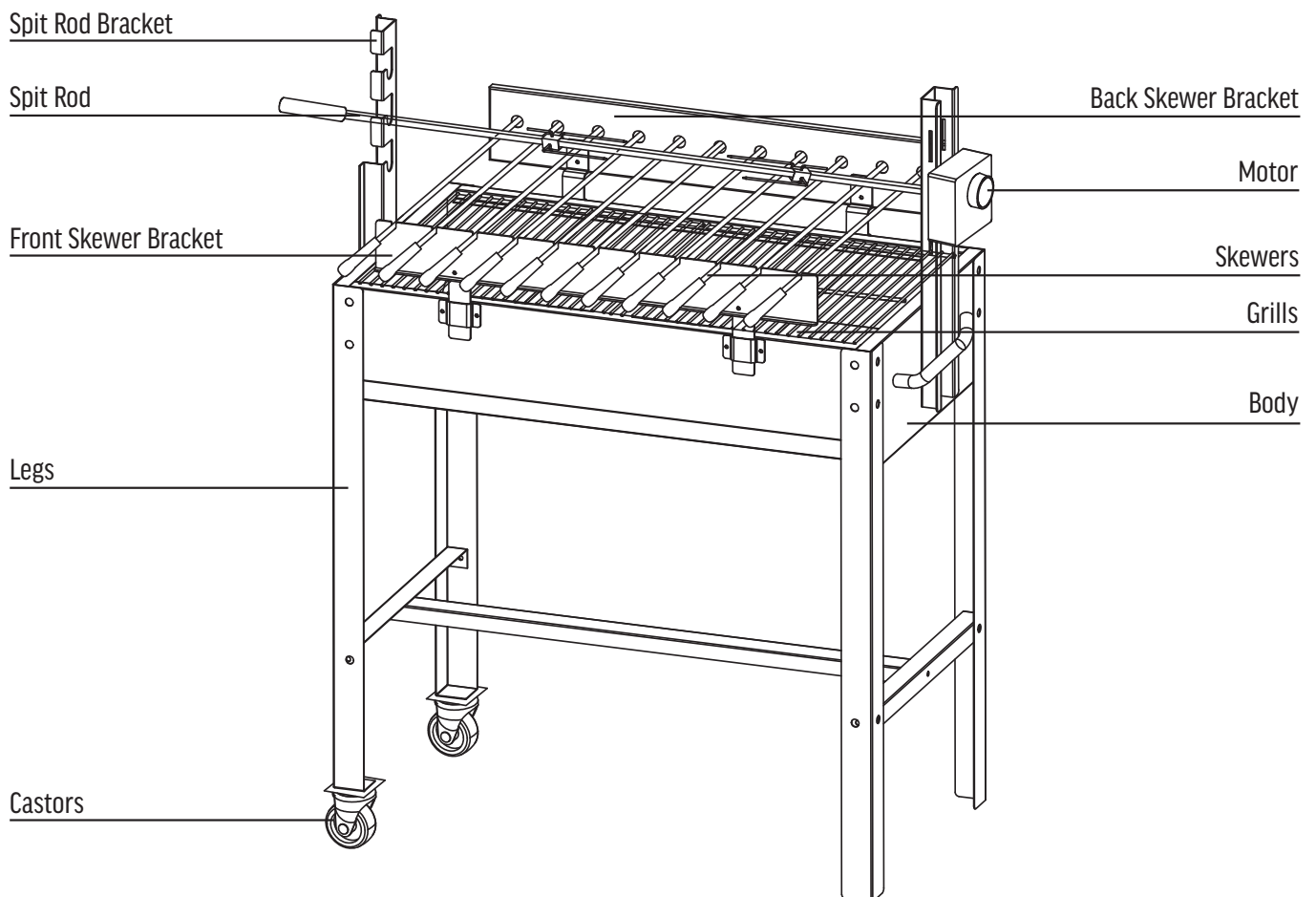
- To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings. You may wish to lay down a blanket or similar, to avoid possible damage to the finish during assembly.
- Clear an area large enough to layout all components and hardware.
- 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 1 hour.

Tools Needed:

2 x Adjustable spanners

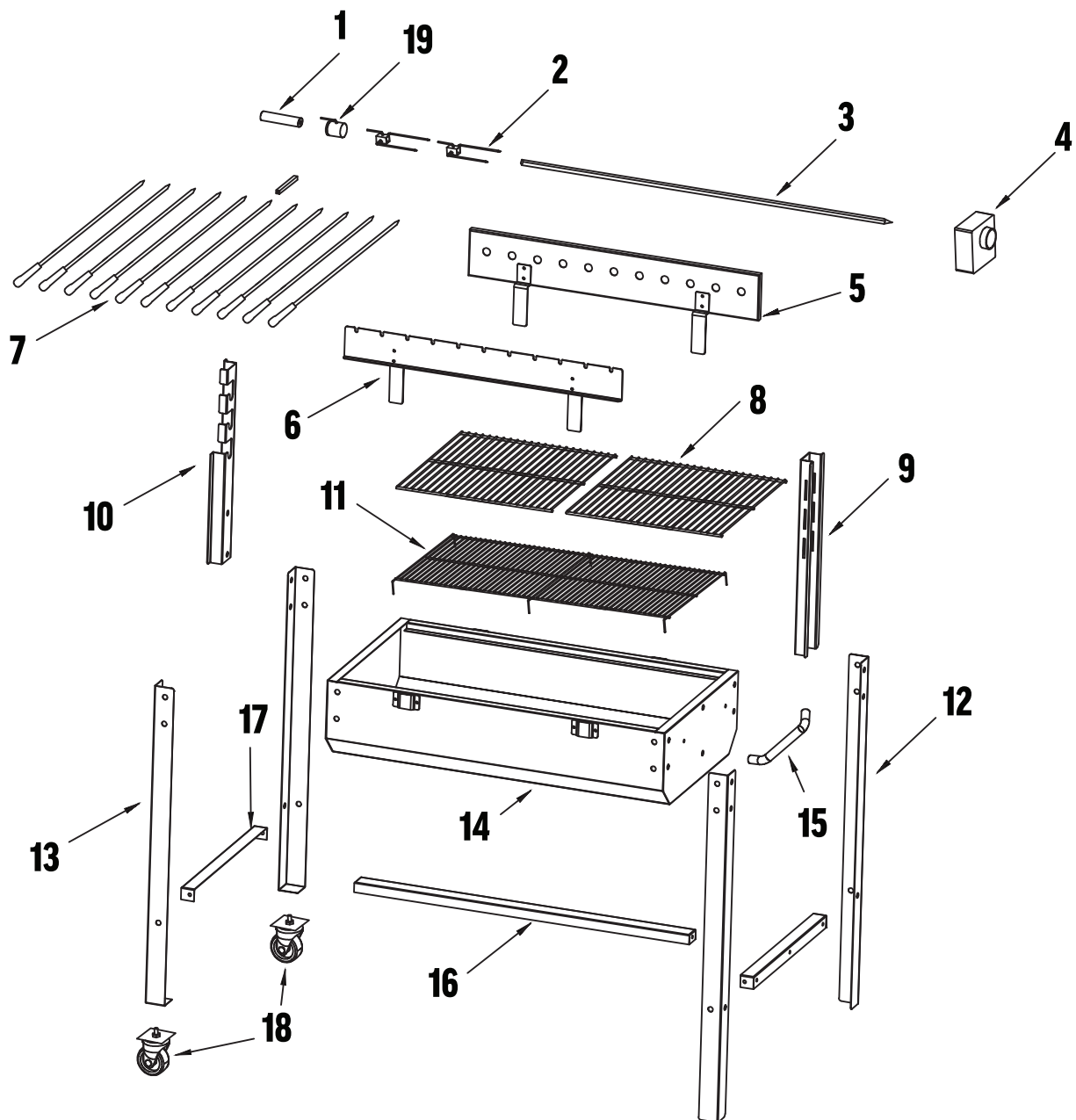


Parts List

No.	Description	Qty
1	Handle	1
2	Prong	2
3	Spit Rod	1
4	Motor	2
5	Back Skewer Support	1
6	Front Skewer Support	1
7	Skewers	11

No.	Description	Qty
8	Grill	2
9	Rotisserie Rod Bracket	1
10	Rotisserie Rod Bracket	1
11	Fuel Grate	1
12	Legs	3
13	Castor Legs	2

No.	Description	Qty
14	Body	1
15	Handle	1
16	Leg Support Rod	1
17	Leg Support Bracket	2
18	Castor	2
19	Rod Sleeve	1



ASSEMBLY INSTRUCTIONS

Complete these steps with the unit upside down

STEP 1

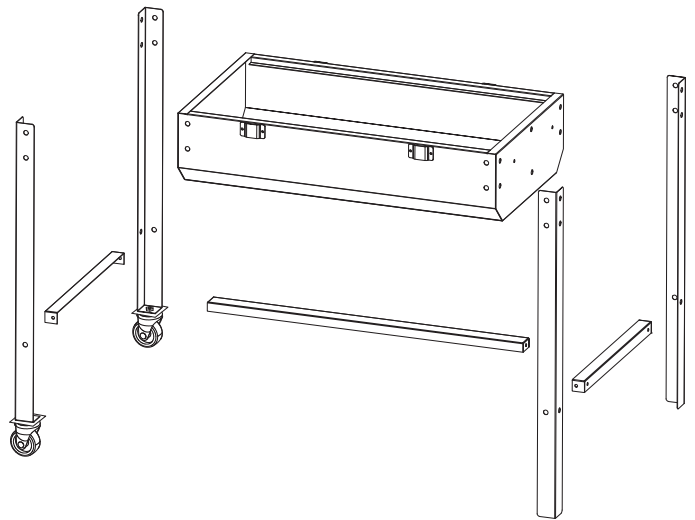
With the body (14) upside down attach the legs (12, 13).

STEP 2

Attach the leg support brackets (17) to each side of the legs and then attach the support rod (16) to the support brackets.

STEP 3

Attach the castors (18) to the castor legs (13). Flip your Skewer and Spit Roaster the correct way up.

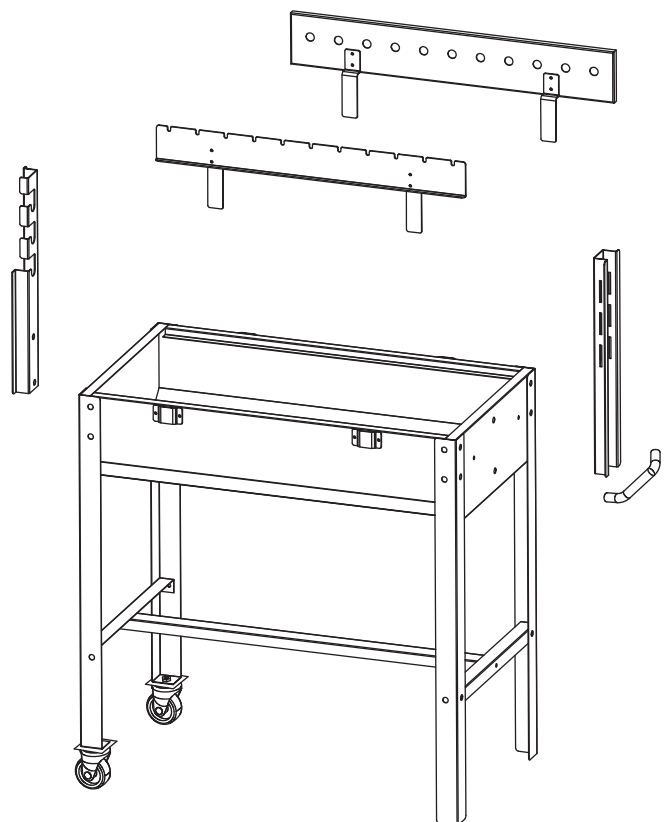


STEP 4

Insert the skewer supports (5, 6) into the brackets on the body and secure.

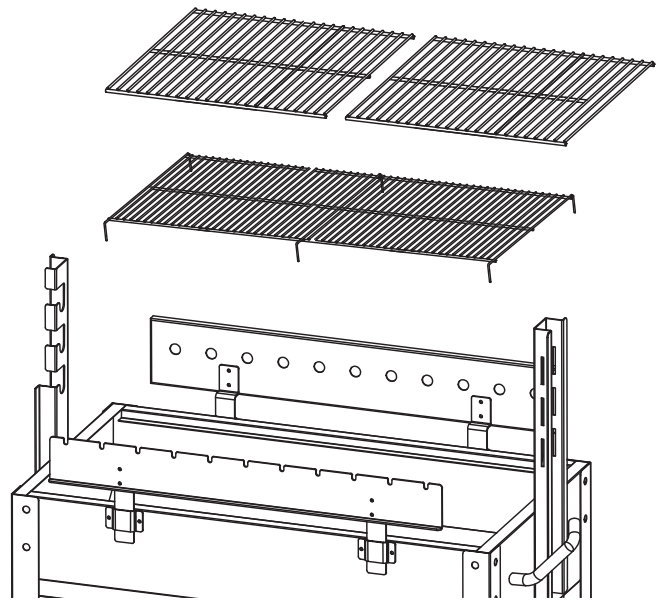
STEP 5

Attach the rotisserie rod supports (9, 10) to the body.



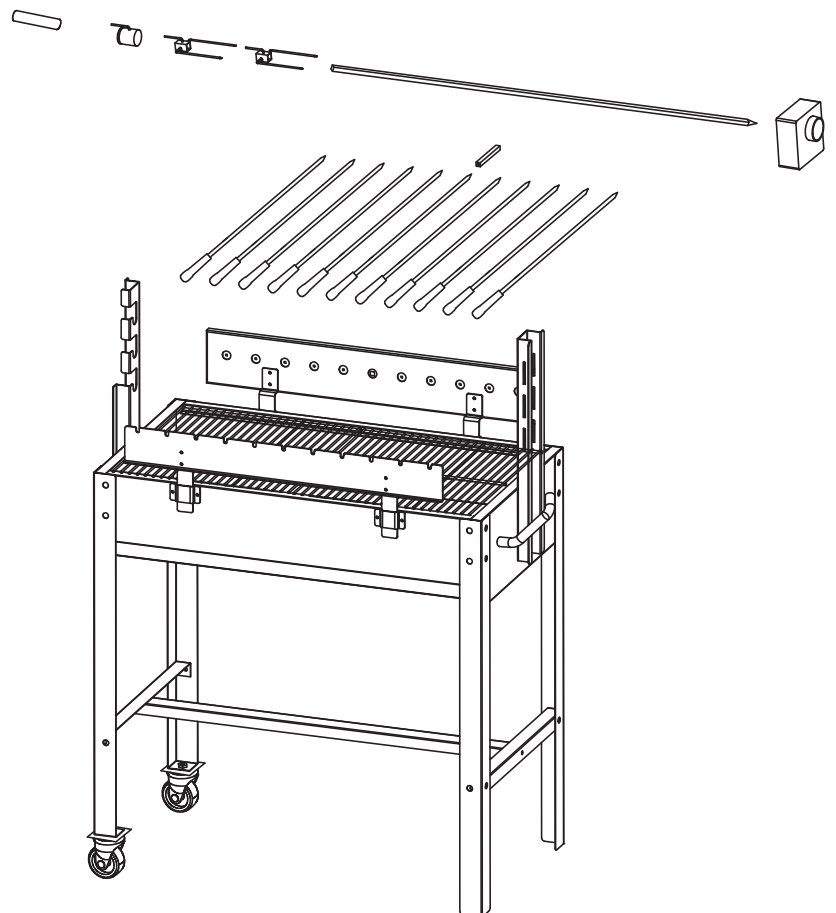
STEP 6

Place the fuel grates (11) and the grills (8) into the body.



STEP 7

Attach the spit rod, skewers and motors.



OPERATING INSTRUCTIONS

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

First Use

Make sure all labels, packaging and protective films have been removed from the Skewer & Spit Roaster.

CAUTION: Instant light charcoal can burn at very high temperatures during initial startup.

Lighting

1. Position appropriately.
2. Make sure fuel grate is empty.
3. Remove cooking grill.
4. Arrange fuel on grate and light as per instructions on package.
5. Allow fuel time to become glowing coals before cooking.

CLEANING & CARE

CAUTION: All cleaning and maintenance should be done when Skewer & Spit Roaster is cool and with the fuel supply removed.

Note: Abrasive cleaners will damage this product. Never use oven cleaner to clean any part of the unit.

- Wash cooking racks with hot soapy water, rinse well and dry.
- Clean inside and outside of the unit by wiping off with a damp cloth and mild washing detergent or baking soda. Rinse with clean water.
- For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
- If rust appears on the exterior surface of your unit, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good high-temperature resistant paint.
- Always keep your Skewer & Spit Roaster covered when not in use to protect against excessive rusting.

COOKING

1. Follow lighting instructions.
2. While wearing protective gloves, carefully spread hot coals evenly across fuel grate with a long handle tool.
3. While wearing protective gloves replace cooking grill.
4. When cooking is finished allow charcoal to burn out. Except in the case of an emergency, do NOT pour water on hot coals.

Note: If additional fuel is needed, remove food from cooking grill and while wearing protective gloves remove the cooking grill and place additional fuel without disturbing the hot coals. Carefully replace cooking grill and food.

ROTISSERIE/SKEWER COOKING

Rotisserie cooking produces food that are moist, flavourful and attractive, as the turning food self bastes and evenly cooks the food. Although the rotisserie is best for larger pieces of meat or poultry, nearly anything can be used if prepared properly.

Balancing the Food

The item that requires the most attention in rotisserie cooking is balancing the food. The rotisserie must turn evenly otherwise the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side.

The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie skewer loosely in the palms of your hands. If there is no tendency to roll, give the spit a quarter turn. If it's still stable give it a final quarter turn. It should rest without turning in each of these positions. It can then be attached to the unit.

Poultry

When using poultry, truss the birds tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird may be stuffed prior to this if you wish. Pull the neck skin down and using a small skewer fix to the back of the bird. Push the rotisserie skewer through lengthwise, catching the bird in the fork of the wishbone. Centre the bird and tighten with the holding

prongs. Test the balance as described above.

Rolled Meat

A rolled piece of meat only requires the rotisserie skewer to be inserted through the centre of the length of meat then secured and balanced.

Unboned Meat

For meats which are unboned it is best to secure the rotisserie skewer diagonally through the meaty sections.

Skewers

For skewer cooking, add food directly to the skewer rods.

When to Use Foil

If protruding bones or wings brown too quickly cover with pieces of foil.

Cooking Times

This will vary according to the type and weight of food you are cooking. Insert a meat thermometer into the centre of the meat (avoiding bone) which will provide a temperature guide for you.

The cooking times on a rotisserie will be approximately the same as for oven cooking.

Tips for Better Cooking & Longer Product Life

1. To reduce flare-up keep unit clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
2. Place delicate foods like fish and vegetables in aluminium foil pouches.
3. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
4. Clean cooking grill after every use.

Aber Living warrants the purchaser of this product against defects in workmanship and material, for a period of up to 12 months from the date of purchase. The warranty is non-transferable and becomes void if used for commercial or rental purposes.

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

Aber Living reserves the rights to replace or repair the product within the warranty period. Warranty does not apply to any defect, deterioration (including corrosion if located within 1km of the sea), loss, injury or damage occasioned by or as a result of the misuse or abuse, negligent handling or if the product has not been installed and used in accordance with the instructions. The warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories, only the defective accessory or part will be replaced.

In the event of Aber Living choosing to replace the product, the warranty will expire at the original date, i.e. 12 months from the original purchase date.

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

Approved for Outdoor Use Only.

For service, spare parts or product information in New Zealand, please call Aber Living on the Customer Service Line - 0800 161 161. www.aberliving.co.nz

YOUR PURCHASE RECORD (please complete)

Date of Purchase _____

Model Number _____

Serial Number (if applicable) _____

Purchased from _____