

KAKADU

PROUDLY AUSTRALIAN

OZPIG

OVEN SMOKER



INSTRUCTION MANUAL

PART NO. 10001189

IMPORTANT: Read these instructions for use carefully. Familiarise yourself with the appliance before use. Keep these instructions for future reference.



ONLY USE IN WELL-VENTILATED AREAS

CARBON MONOXIDE HAZARD

USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH.

DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR LOCATIONS.

WARNING! USE OUTDOORS ONLY

CAUTION: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

SAFETY INFORMATION

- DO NOT store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- DO NOT store empty or full gas cylinders under or near this or any other appliance.
- Only use in well ventilated areas.
- Keep children away from the Oven Smoker during use and until the Oven Smoker has cooled after use. DO NOT allow children to operate the Oven Smoker.
- Always ensure that no sporting or physical activities are carried out in close proximity to the Oven Smoker during use and while it is still hot.
- This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where combustion products are rapidly dispersed by wind and natural convection.
- Operate the Oven Smoker only on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. DO NOT operate the Oven Smoker on flammable materials.
- DO NOT use the Oven Smoker in garages, porches, sheds, breezeways, or other enclosed areas.
- The Oven Smoker is to be used OUTDOORS only.
- DO NOT use the Oven Smoker in a manner other than its intended purpose.
- The Oven Smoker is not intended to be installed in or on recreational vehicles and/or boats.
- A minimum clearance of 23 inches is recommended.
- DO NOT operate the Oven Smoker under overhead construction.
- DO NOT obstruct the flow of combustion and ventilation air around the Oven Smoker.
- Use caution when lifting and moving the Oven Smoker to avoid strains or back injury. Two people are recommended to lift or move the Oven Smoker.
- DO NOT move the Oven Smoker while it is in use.
- DO NOT leave the Oven Smoker unattended while in use. Operate the Oven Smoker with close supervision.
- DO NOT leave hot ashes unattended until the Oven Smoker cools completely.
- This Oven Smoker becomes extremely hot. Allow the Oven Smoker to cool completely before handling. If you must handle the Oven Smoker while it is hot, ALWAYS wear protective oven mitts or heat resistant gloves when handling the Oven Smoker or its components.
- The water pan should not be moved while the Oven Smoker is operating or until the Oven Smoker has cooled sufficiently. This contains hot liquids that may cause serious injury. If you must move the water pan, ALWAYS wear protective oven mitts or heat resistant gloves.
- Dispose of cold ashes by wrapping in heavy duty aluminium foil and placing in a non-combustible container. Be sure that there are no other combustible materials in or near the container.
- If disposing of the ashes in less time than it takes to completely cool, remove the ashes, keep in heavy duty aluminium foil, and soak completely with water before disposing in a non-combustible container.
- Use caution when opening the door of the Oven Smoker while in operation. Keep hands, face, and body safe from hot steam or flare-ups. Protect your nose and mouth from smoke inhalation.
- Allow the Oven Smoker to cool before removing and cleaning the grease pan.

SAFE APPLIANCE LOCATIONS

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (see example 1).
- Within a partial enclosure that includes an overhead cover and no more than two walls (see example 2 & 3).

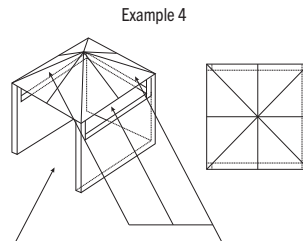
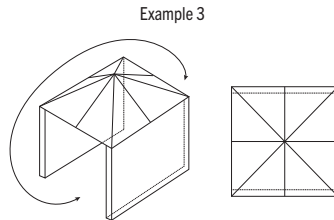
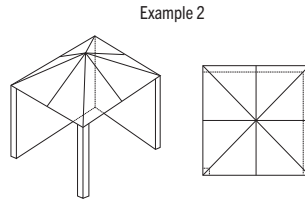
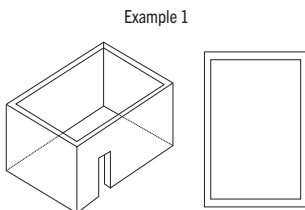
Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

- At least 25% of the total wall area is completely open, and
- At least 30% of the remaining wall area is open and unrestricted (see example 4 & 5).

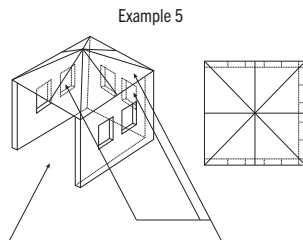
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatic representations of the outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.



Open side at least 25% of total wall area.
30% or more in total of the remaining wall area is open and unrestricted.



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30% or more in total of the remaining wall area is open and unrestricted.

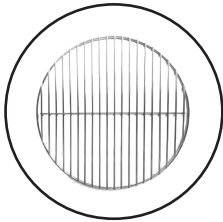
UNDERSTANDING THE OVEN SMOKER



1 x Thermometer



1 x Chimney Cap



4 x Stainless Steel Racks



1 x Chimney with Baffle



1 x Instruction Manual

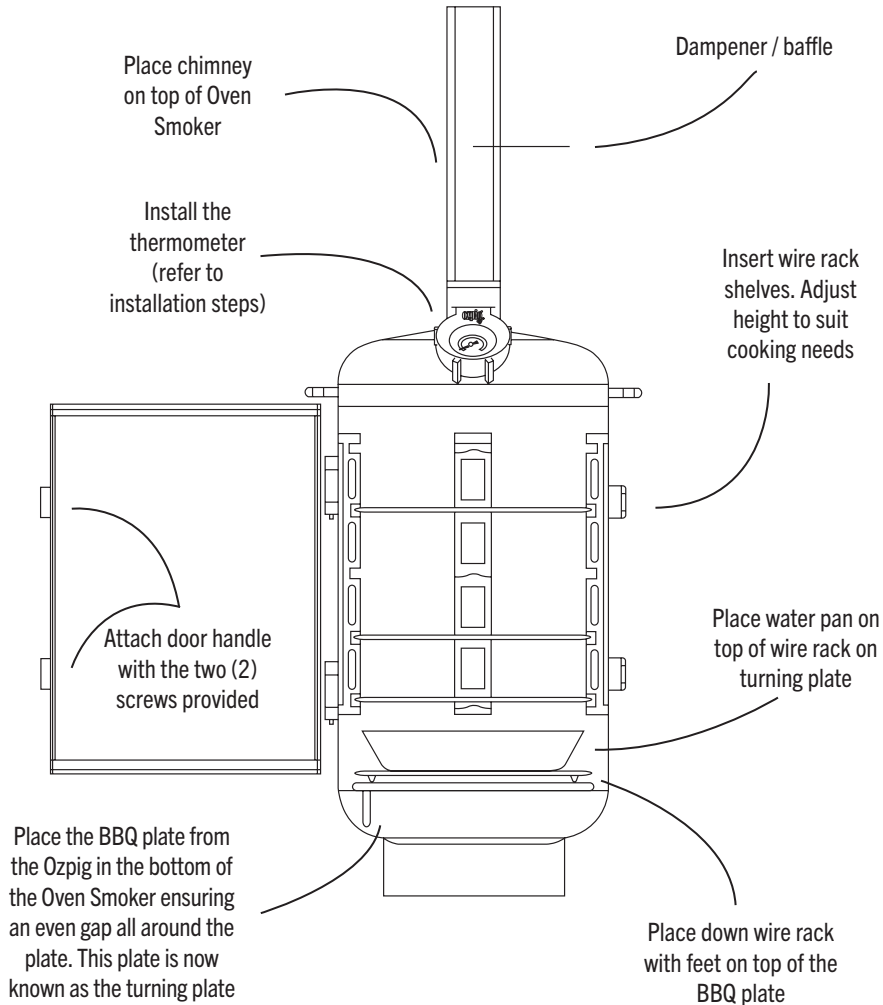


1 x Water Pan



1 X OVEN SMOKER BODY

SETTING UP



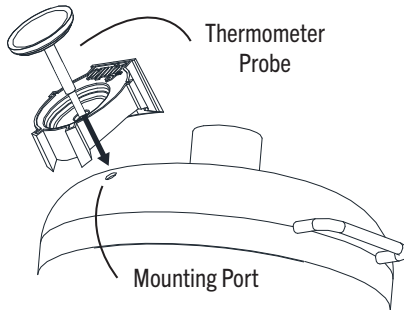
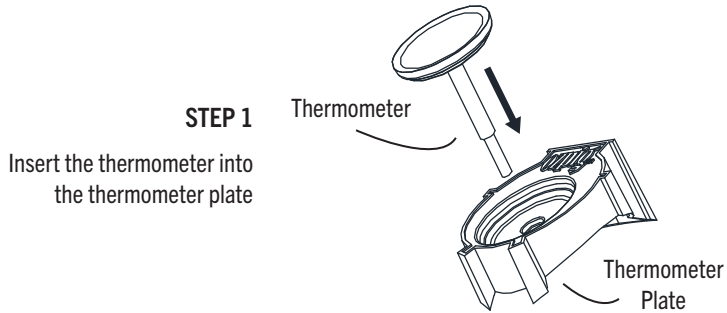
The turning plate can be added or removed depending on the style of cooking. For indirect heat and low temperatures, add the turning plate and ensure that there is an even gap all the way around the edge of the Oven Smoker. For direct heat and higher temperatures, remove the turning plate.

The Ozpig Chargrill Plate can be used as a high heat turning plate. This set up is perfect for reverse searing. Chargrill Plate sold separately.

INSTALL THE THERMOMETER

PARTS

- 1 x Thermometer
- 1 x Thermometer plate
- 1 x Washer
- 1 x Wing nut

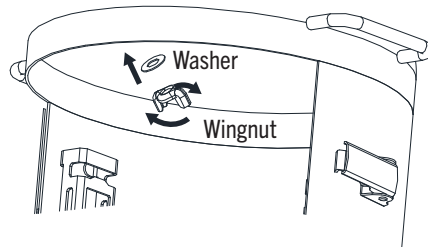


STEP 2

Guide the thermometer probe through the mounting port

STEP 3

Holding the thermometer assembly in place, first place the washer on the probe and then begin to tighten the wing nut. **DO NOT** over tighten, finger tight is adequate. Ensure that the fit is stable and correct.



GETTING STARTED

SEASONING

Before cooking in the Oven Smoker, it is important to “season” the Oven Smoker. Seasoning seals the paint and interior of the Oven Smoker to enhance flavours, durability and overall performance. This is also referred to as the “break-in” process.

To season the Oven Smoker, simply use it as normal; only do not cook any food. Let the Oven Smoker cool and clean out. Once seasoning is complete, the Oven Smoker’s interior will have a durable, seasoned coating.

CONTROLLING THE FIRE

A fire needs three elements: fuel, air flow and heat. Learn to control these elements in order to control the fire.

FUEL TYPES

The Oven Smoker is extremely versatile in that it can use a few different types of fuel. All three types of fuel – briquettes, lump charcoal, timber – can be used for all styles of cooking, yet some will give better results.

The type of fuel used should complement what is being cooked in the Oven Smoker. For example, a timber fire produces a much higher heat for cooking pizzas or searing a steak, whereas it will be much more work to keep a low fire burning for the length of time to cook a brisket if using timber.

Briquettes work great as they are uniform in size so give a very consistent temperature and burn time, which can be replicated each cook, as the beads burn for a long time. A disadvantage is that briquettes don’t give off a whole lot of flavour or smoke to the food. The solution is to add chunks

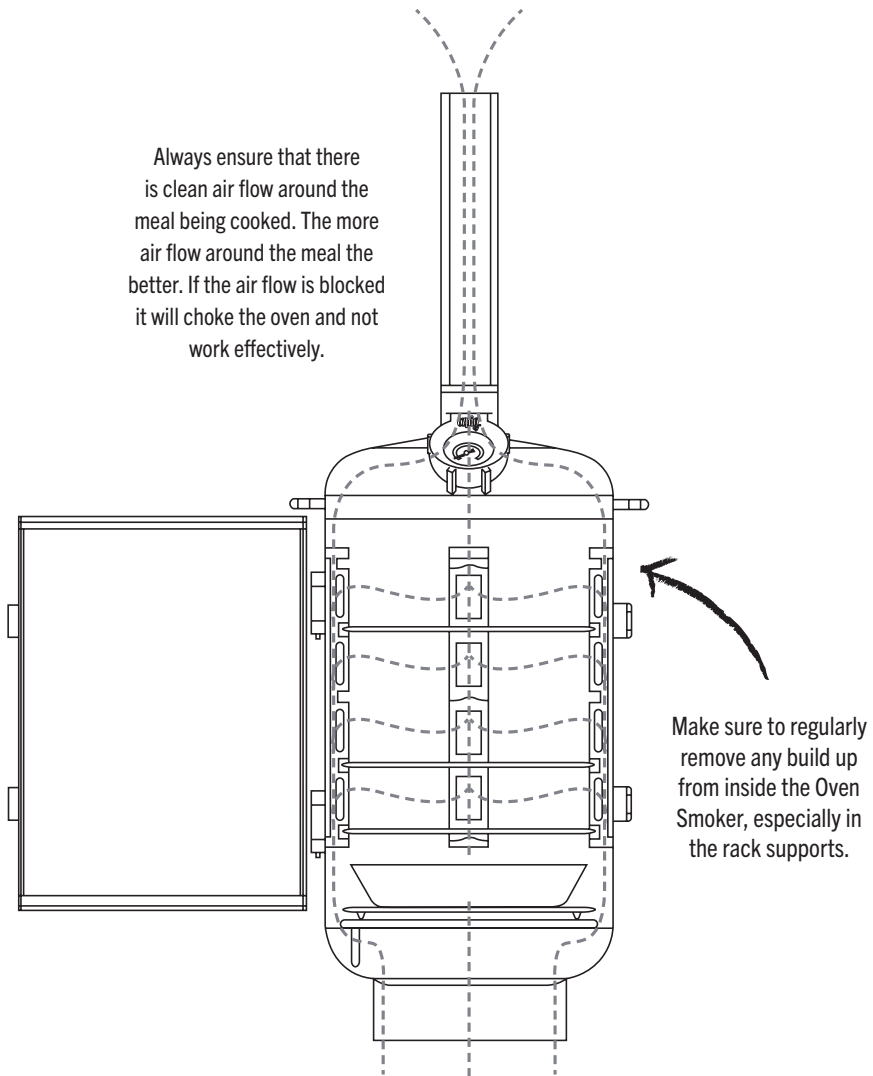
of smoking timber to the beads, which smoulder slowly producing a flavourful smoke. Choose a wood that enhances and complements the food being cooked.

Lump Charcoal is a great alternative to briquettes and while being similar, it also has advantages and disadvantages. Charcoal, unlike briquettes, can vary greatly in size and burn times. Look for a good quality hardwood charcoal with large fist sized chunks. Charcoal, being 100% timber, gives much more heat, smoke, and flavour than briquettes but generally doesn’t burn for as long. As with briquettes, adding chunks of smoking timber will also give the food a delicious smoky flavour and aroma.

Timber fire is great for wood fired pizza, reverse searing steak, pork crackling and for higher roasting temperatures. It gives great flavour and allows for quick temperature changes and higher temperatures. The downside is it’s more work to keep the fire burning at the right level for long, low ‘n’ slow cooks. Different types of timber will give the food subtle flavour differences. Timber such as ironbark and hickory are strong flavoured timbers best for red meats such as beef. More subtle timbers like pecan, apple and citrus are perfect for white meats like pork and chicken. A mix of different timber can be used to create different flavours and aromas.

AIR FLOW

All fires need good air flow. This is key throughout the whole cook, not just at the beginning. Master the airflow to master the Oven Smoker temperature.



Timber

It's important that every time a new piece of timber is placed in the fire that there is adequate air flow.



The fire needs to breathe. When first starting the fire, ensure that the top plate and door are open. Give the fire time to take hold, moving from small kindling to medium-sized timber fully alight and burning. Maintain a good fire by ensuring that new pieces of timber are placed on the fire while there is still flame from the log. This will keep temperatures more stable rather than waiting for new fuel to ignite.

Fist-sized smoking wood chunks work better than wood chips as they burn for longer and produce a cleaner smoke. There is no need to soak smoking timber in water or other liquids.

Briquettes or charcoal

(with the Oven Smoker removed)

Half fill the Ozpig barrel with briquettes or charcoal ensuring that nothing can fall out when the front door is opened. Two options:

1. Fill a charcoal starter with either charcoal or briquettes. Light the fuel and once fully alight and greyed, pour over the top of the fuel in the

barrel of the Ozpig. Ensure that nothing can fall out of the front door. Place the Oven Smoker on the top of the Ozpig.

2. Place fire starters throughout the charcoal or briquettes. Light the fire starters and begin the burn down process. Once the fuel is ashed, it's ready. For this method, ensure that natural fire starters are used as artificial ones will taint the Oven Smoker. The smell and flavour will go through the whole cook and is difficult to remove. If using artificial fire starters make sure the Oven Smoker is not placed on top until they have all burnt off. Ensure that the vents are wide open on the vented door for maximum air flow and the chimney baffle is fully open. Now the Oven Smoker can be brought up to the desired temperature. If the Oven Smoker is struggling to reach the desired temperature, add wood to increase the temperature.

Note: Leftover charcoal and briquettes can be re-used for a future cook. When finished cooking, close the vents to extinguish the fire and add them to the next batch of fuel.

HEAT

REMEMBER: MORE air flow = MORE heat / LESS air flow = LESS heat

The chimney baffle and the door control are the heat dials. Air moves in the Ozpig door and out through the chimney. Open both and it is like turning the heat up; close both and it is like turning the heat down.

If needing a hot fire to cook pizza, the chimney baffle and the door needs to be open the majority of the time. If needing a low fire for smoking, both should be mostly closed.

The vented door gives greater control over the air flow to maintain and adjust temperatures.

Temperature Control

To begin, start with the vents wide open, remove the water pan, and block off the standard Ozpig chimney with the supplied chimney cap until the Oven Smoker is 50°F away from the target temperature. Insert the water pan if needed and allow the temperature to stabilise.

Begin closing the door and baffle down about halfway, wait a minute or two, and make any necessary adjustments by closing or opening the baffle. This is just a guide and can vary with each fuel source. Make sure that the desired temperature is maintained for at least 5 to 6 minutes before adding food.

Once the temperature is within range, the best way to increase or decrease the temperature within a 50°F range is to use the chimney baffle. Results should be seen quite quickly in the temperature gauge. If the correct temperature is still not being achieved, start opening the bottom vents more. Pay close attention to the temperature gauge as it will rapidly change depending on the fuel source.

Over long cooks the fuel supply may need to be replenished as temperatures begin to drop or the fuel begins to burn out. A good method is to add a handful of fresh, unlit beads or charcoal every hour or so and allow them to catch using the other lit beads. Avoid adding too much at once or the temperature of the fire could drastically drop until the new fuel catches.

If the fuel has burnt down, it is handy to open the chimney baffle to help the fuel ignite and bring the temperatures back up.

OVEN SMOKER COOKING

The Oven Smoker is a versatile unit which can be used as a smoker, an oven, a pizza oven or for reverse searing.

Before cooking, it may be necessary to add water. Simply remove the water pan and fill it with water to below the rim. Then place the pan back on the rack. To add water while the Oven Smoker is hot, use a water bottle, avoid splashing water. **DO NOT** remove the bowl as it will be **HOT**.

Smoker

There are no hard rules to smoking, only suggestions. The type of wood, the rub, the glaze and the length of smoking time will have different results. Use hardwoods, fruitwoods or nutwoods for the best flavoured smoke results. Remember, it's best to start with less and add more.

An average temperature range of 250°F is the aim. Before adding meat, bring the Oven Smoker up to temperature and allow it to stabilise. One common mistake is putting the meat in too early. Give the fire time to become established and the steel of the Oven Smoker time to become fully heated.

Once the fuel has turned to ash, or the fire has a good bed of coals, add the water pan and rack, and fill the pan with boiling water. Close the Oven Smoker door and allow the thermometer to climb

towards the desired temperature. Once nearing the target temperature close the vents to about halfway to slow down the increasing heat. Continue adjusting the vent until the desired temperature is reached and stabilises. The meat can now be placed in the smoker and the flavoured smoking timber added. Place one chunk of hardwood timber into the firebox every hour or so. Set the wood beside the fire, so it smoulders instead of burning quickly. Avoid using wood chips as these will burn off too quickly. There is no need to soak the wood as the moisture may cool off the coals in the firebox.

Avoid over smoking. Too much of the wrong sort of smoke can produce a bitter smoke resembling the taste of an ashtray. Aim for a subtle light-blue smoke coming from the chimney rather than thick white billowing smoke.

Use a mix of fuels for a long cook. Start with a bed of briquettes, which will burn long, and top up with some charcoal to keep the desired temperature and add extra flavour.

Oven

The Oven Smoker makes a great oven for traditional roasting or baking. Anything that can be cooked in a kitchen oven can be cooked in the Oven Smoker with the added flavours of a wood fire. The perfect roasting and baking temperatures can be easily reached by using it with or without the water pan (depending on what is being cooked) and with the vents open. Use a small fire with a good bed of coals or enough briquettes/charcoal to reach the desired temperature. Aim for about 390°F for roasting and 350°F for baking.

Pizza Oven

Using the custom 9" pizza stones (sold separately), the Oven Smoker transforms into a great woodfired pizza oven.

To get a great pizza, pre-heat the Oven Smoker and pizza stone to as high heat as possible. Choose to leave the heat deflector plate in or remove it. Leaving the deflector plate in means a larger fire is

needed to achieve the desired heat. Use a timber fire to reach temperatures that will cook the pizza in a couple of minutes. Always start by adding a cold pizza stone to the Oven Smoker before starting the fire to avoid the stone cracking with the rapid temperature changes.

Reverse Searing

This method creates the perfect steak, cooked evenly and to perfection every time. Prepare the Oven Smoker like a smoker and bring to temperature. Place the steak in the middle rack and allow to cook slowly at 250°F until it reaches an internal temperature that is approximately 10°F less than the desired finished temperature. Allow the steak to rest for 10 minutes while converting the Oven Smoker to grilling mode. Do this by replacing the deflector plate with the Ozpig Chargrill Plate (Chargrill Plate sold separately). Turn up the heat using medium-sized pieces of timber. Allow the grill plate to heat up and flames to be well established and return the steak to the grill. Grill either side to achieve caramelisation and the desired internal temperature.

Recommended Safe Internal Temperatures

Fish	144°F
Pork	160°F
Egg Dishes	160°F
Steaks and Roasts of Beef, Veal or Lamb	144°F
Ground Beef, Veal or Lamb	160°F
Whole Poultry (Turkey, Chicken, Duck, etc)	164°F
Ground or pieces of poultry	164°F

MAINTENANCE INFORMATION

CAUTION: All care and maintenance procedures are to be performed only while the Oven Smoker is turned off and cooled.

- To clean the inside and outside of the Oven Smoker, use a damp cloth. Spray-washing with a water hose is not recommended. All moisture should be wiped away and not allowed to stand inside or on top of the Oven Smoker. Once cleaned, lightly coat the interior of the Oven Smoker cabinet with cooking oil or cooking spray.
- If rust is present on the exterior surface of the Oven Smoker, clean the area with steel wool or an emery cloth and re-coat with heavy duty, heat resistant paint.
- NEVER apply additional paint to the interior of the Oven Smoker. If rust is present on the interior of the Oven Smoker, clean it thoroughly with steel wool or an emery cloth and lightly coat the area with cooking oil or cooking spray to help minimize recurring rust.
- To protect the Oven Smoker from weather, always keep the Oven Smoker covered while not in use. Oven Smoker cover sold separately.
- Clean the water pan and wire racks with hot, soapy water.
- Frequently check and clean the chimney damper. A clogged tube can obstruct the flow of combustion and ventilation air.
- If the temperature gauge seems to be out of calibration, it may be detecting the hot flow outside the door. This temperature can be different than the ambient temperature of the oven. To ensure accurate temperatures, it is recommended to use an internal digital probe.

SPECIFICATIONS

Dimensions (Packed)	26.7 x 13.7 x 13.6 in
Dimensions (Set Up)	15 x 14.3 x 47.5 in
Weight	31lbs
Material	Steel

RECIPES

BEEF RIBS

Ingredients

- Rack of beef short ribs
- Salt and pepper (or other spice rub)

Method

1. While the Oven Smoker comes up to a temperature of 250°F prepare the ribs.
2. Beef ribs generally have good marbling, so it is best to trim the fat layer from the top for maximum smoke penetration. Flip the ribs over and remove the silver skin membrane from the bone by lifting the corner with a knife and then pulling back using paper towel to grip.
3. Apply a generous coating of salt and pepper (or other spice rub) all over the top, bottom and sides.
4. Place the ribs into the smoker, add the preferred choice of smoke wood. Beef combines well with hickory, ironbark and cherry. Allow to smoke until the internal temperature reaches around 195°F. The ribs probably won't be done at this stage (temperature is only a guide).
5. With a sturdy skewer, probe the meat all over. Continue to cook until the meat is very tender and the skewer pushes in very easily. Ribs may take anywhere from 6 to 9 hours.

6. When cooked, remove, wrap in aluminium foil and allow to rest for an hour before serving. Note: If meat is done earlier than needed, it can be wrapped in aluminium foil and placed in an empty cooler, and it will stay hot for many hours.

Tips

- When meat reaches approx. 160°F it may begin what is called the 'meat stall' which slows down the cooking and may even drop in temperature. To speed up cooking, wrap in aluminium foil at this stage if preferred.
- If the ribs are looking a little dry at any stage, lightly spritz with liquid in a spray bottle. The liquid could be water, beef stock or Worcestershire sauce.
- Monitor the water pan level and top up as needed. A burning smell will become obvious if the water has evaporated and the meat juices begin to burn.

CHAR SIU PORK

Ingredients

- 3 to 4.5lbs collar butt
(cut into 3 or 4 even strips)

Marinade

- 3 tablespoons soy sauce
- 3 tablespoons hoisin sauce
- 2 cloves garlic (minced)
- 2 teaspoons Chinese five spice powder
- 3 tablespoons Chinese cooking wine
- 3 tablespoons Chinese cooking wine
- 2 tablespoons brown sugar
- Salt and pepper
- Few drops red food colouring
- 2 tablespoons honey

Glaze

- 2 tablespoons honey
- 2 tablespoons reserved marinade

Method

1. Mix together the marinade ingredients and thoroughly coat the pork strips. Allow to marinate in the fridge for a minimum of three (3) hours, however, overnight is preferred.
2. Hang the pork strips on hanging racks.
3. Cook at 250°F with smoking timber such as apple or pecan. Allow to cook until the internal temperature reaches 140°F.
4. Remove the diffuser plate and water pan. Allow the cooking to finish over direct heat to add some colour and char. Continue to cook until an internal temperature of 160°F is reached, basting with the glaze every 15 minutes.
5. Slice thinly and serve on fried rice, in a stir-fry or on Bao buns.

SMOKED SALTED CARAMEL STICKY DATE PUDDING

Ingredients

Cake

- 9.5oz roughly chopped dates
- 1 teaspoon bicarb soda
- 8.5 fl oz boiling water
- ¼ cup brown sugar
- 3oz softened butter
- 2 eggs
- 1 ¼ cups plain flour
- 1 ½ teaspoons baking powder

Sauce

- 12.5 fl oz cream
- 3oz butter
- 1 ¼ cups brown sugar
- ½ tsp vanilla salt

Method

Cake

1. In a bowl sprinkle bicarb over the dates and pour on the boiling water. Allow to stand for 10 minutes then mash with a fork until a porridge like consistency forms.
2. In a separate bowl, beat butter and sugar until smooth, add eggs and beat until combined.
3. Add the flour and baking powder. Mix well and stir through the dates.
4. Pour into a greased cake pan.
5. Cook in the pre-heated Oven Smoker at 300°F with apple wood smoke (or other subtle smoke) until a skewer comes out clean (somewhere between 1¼ and 1½ hours).

Sauce

1. Place cream in a saucepan or metal dish and smoke for 10–15 minutes with the cake. Add butter and continue to smoke stirring occasionally until the butter is melted.
2. Add vanilla and brown sugar and stir well. Continue smoking for another 10 minutes or until everything is well combined.
3. Remove from the Oven Smoker and add vanilla salt one pinch at a time, stirring and tasting until a subtle amount of salt balances well with the sweetness.
4. Bring to the boil, reduce the heat and simmer for two (2) minutes.
5. Choose to poke holes in the cake and pour the sauce over the whole cake or cut into serving sized portions and pour sauce over each portion. Serve with whipped cream or ice cream.

WOODFIRED PIZZA

Ingredients

Base

- 1 cup Greek yoghurt
- 1 cup self-raising flour

Toppings

Choose preferred topping. Below are some suggestions –

- Chicken & Bacon (BBQ chicken, bacon, onion and cheese)
- Hawaiian (ham, cheese and pineapple)
- Pepperoni (tomato sauce, pepperoni and mozzarella cheese)
- Meat Lovers (tomato sauce, mozzarella, pepperoni, Italian sausage and salami)
- Margherita (plum tomatoes, fresh mozzarella and fresh basil leaves)
- Mexican (ham, onion, capsicum and chilli)
- Aussie (ham, bacon and egg)

Method

1. Pre-heat the Oven Smoker and pizza stone to as high heat as possible. Use a hardwood timber fire without the diffuser plate. Aim for a temperature over 450°F.
2. In a bowl, mix together the base ingredients. Add extra flour if needed.
3. Knead until a smooth dough ball is created.
4. Roll out the dough into a thin base.
5. Add toppings of choice. It is recommended that half the cheese is placed on top of the sauce before adding the other toppings and the remaining cheese. Remember, less toppings work best; too many toppings will take too long to cook through meaning the base may burn before the toppings are cooked.
6. Place the pizza on a pre-heated pizza stone and cook until cheese is melted, and the base is golden brown. Serve immediately.

Tips

- Keep the sauce to a thin layer so it doesn't make the top of the base soggy.
- Pre-cook any raw toppings.
- Scatter a handful of rice flour or polenta on the pizza spatula to allow the pizza to slide off easily.

Be sure to put the pizza stone into a cool smoker to avoid cracking it with sudden temperature changes.

CORNBREAD

Ingredients

- 4oz butter, melted
- 8 fl oz milk
- 1 egg
- 1 ¼ cups polenta
- 1 cup plain flour
- ½ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon salt

Method

1. Grease a cake tin or small camp oven.
2. In a bowl beat the melted butter, milk and egg until well mixed.
3. Add the polenta, flour, sugar, baking powder and salt. Stir until just combined.
4. Pour batter into the pan and spread evenly.
5. Bake at 350°F for 20–30 minutes or until golden and a skewer comes out clean.

REVERSE SEARED

Ingredients

- Beef steaks (minimum 1in thick)
- Rub (optional)

Method

1. If using a rub coat beef well, otherwise sprinkle generously with salt and pepper.
2. Place on the rack of the pre-heated Oven Smoker at 250°F. Add a chunk of smoking timber (cherry or ironbark is great with beef). Allow to cook until the internal temperature reaches approximately 10°F below the desired finish temperature.
3. Once the temperature is reached, remove the beef from the Oven Smoker and cover loosely with aluminium foil. Allow to rest while the Oven Smoker is prepped for searing.
4. To prepare the Oven Smoker, remove the water pan and baffle plate. Add the Ozpig Chargrill Plate (sold separately).
5. Stoke up the fire to ensure the plate is hot. Add the beef and sear each side for a minute or until a crust forms. Serve immediately.

Tips

- Use the probe hole on the side of the Ozpig to check the meat progress using a digital temperature probe.
- If the meat is looking dry, occasionally spritz using a spray bottle containing water, apple cider, stock or other liquids.

LIMITED WARRANTY

1. This warranty will apply only if you have purchased from us or our authorized dealer, and will apply only to the original purchaser who acquires the product for his or her own use.
2. **WARRANTY PERIOD:** we warrant that this product will be free from defects in materials and workmanship under normal use as described in the published product documentation for **12 months** from the date of original purchase (Limited Warranty).
3. **WARRANTY:** You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if products fail to be of acceptable quality and the failure does not amount to a major failure.
4. To the extent permitted by any applicable local law:
 - a. Our obligations under this Limited Warranty are limited to the repair, replacement or refund of covered parts that prove defective under normal use during the Limited Warranty and does not extend to any claim for damages that you or any other person may have for any loss (including without limitation consequential damages or loss of profit, freight/shipping or travel costs), or damage howsoever caused whether or not such loss or damage arises as a result of any defect in the product or from the failure or omission on our part to comply with any obligation at law;
 - b. In replacing a defective product under the Limited Warranty, we may, at our discretion, substitute a model of equivalent nature where the exact model is unavailable;
 - c. This Limited Warranty does not apply to damage caused by failure and damage caused by improper use and abuse, fair wear and tear, accidents, misuse (including failure to follow instructions regarding care and maintenance of the product), neglect, disassembly, alterations or external causes such as, but not limited to, water damage, exposure to sharp objects, exposure to excessive force, anomalies in the electrical current supplied to the product (if applicable), and extreme thermal or environmental conditions;
 - d. We may elect, at our discretion and as an alternative to repairing or replacing a defective part, to refund the cost of the relevant product upon it being returned to us; and
 - e. This Limited Warranty does not extend to any products acquired for the purposes of re-supply, or for use in manufacturing, or repair processes.
5. This warranty may be claimed by: returning the product to its place of purchase, with a detailed proof-of-purchase clearly showing the date and detail of the purchase;
6. If you have any questions concerning this warranty policy, you may contact us in writing:
Adventure Operations, 71 Charles Ulm Place, Eagle Farm, 4009, QLD, Australia, or by
email: service@adventureoperations.com or visit our website: www.adventureoperations.com

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Designed by:

Adventure Trading Australia Pty Ltd
71 Charles Ulm Place,
Eagle Farm, QLD 4009
AUSTRALIA
Made in China

