



Gourmet Outdoor Oven

Model No. CM160-018



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 clearance from combustibile materials: 3 metres

Retain these instructions for future use.

Important: The installer or seller must leave these instructions with the consumer.

GENERAL INFORMATION

BEFORE YOU GET STARTED

! ATTENTION

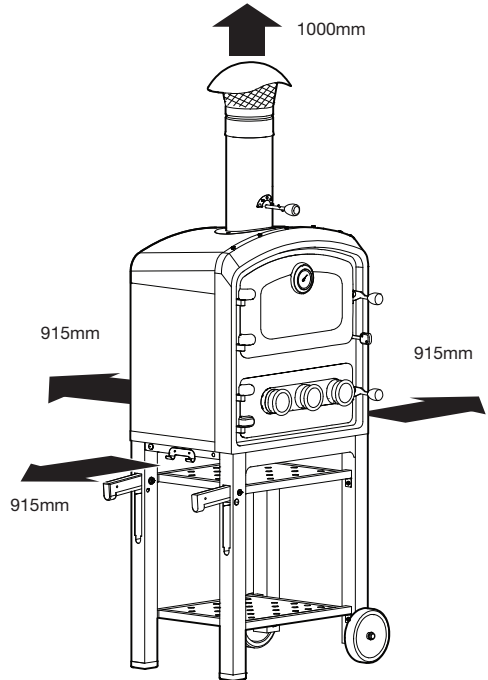
- For Your Safety, Follow All Instructions Outlined Below.
- Remove all point of sale stickers from the glass window, air intake controls, and all packaging materials from inside of the oven, beneath the ceramic stone and fire brick.
- This manual and all documentation attached to it must be kept in an accessible place.

! FOR YOUR SAFETY

- DO NOT attempt to light this appliance until you have read carefully all warnings and instructions outlined in this manual.
- DO NOT use the oven for purposes other than indicated in this manual.
- Follow instructions on page 3 for minimum clearance to combustible materials, and steps for safely moving the appliance on page 4.
- This oven must be cleaned and seasoned before first use.
- The external surfaces of this appliance will become very hot when in operation.
- DO NOT touch the appliances surfaces without protection. ALWAYS wear oven gloves when using this appliance, to avoid burns.
- Protect your children and pets - DO NOT allow children and pets in the vicinity of this appliance when in operation.
- DO NOT use indoors.
- This appliance is very heavy. Care must be taken to ensure that the appliance is set-up on a flat and stable surface, to avoid tipping.
- DO NOT USE SPIRITS, PETROL OR COMPARABLE FLUIDS FOR LIGHTING OR RELIGHTING THE OVEN. SEE PROPER FUELS AND LIGHTING YOUR OUTDOOR OVEN ON PAGE 6-8.

POSITIONING YOUR GOURMET OUTDOOR OVEN

Care must be taken to ensure that the appliance is set-up on a flat and stable surface to avoid tipping.



Minimum clearance to combustible materials:

Rear: 915mm

Sides: 915mm

Vertical / Above: 1000mm

GENERAL INFORMATION


MOVING YOUR GOURMET OUTDOOR OVEN

Always ensure that the oven is not in operation and is cooled completely, before attempting to lift the moving handles to relocate.

- The oven can be moved easily by pulling out the two moving handles that are nested in the left cart legs.
- The moving handles enable you to easily lift and tilt the oven to engage the wheels and move the oven to its new position.

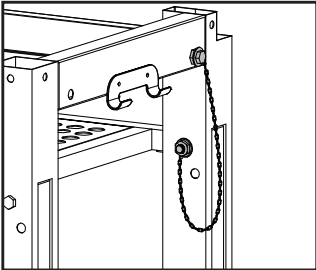
Before moving, the handles must be locked in position using the locking bolt.

See image below.

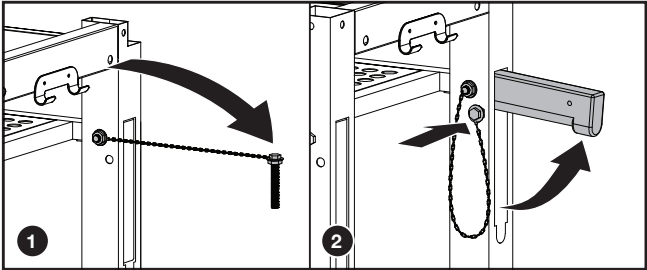


CAUTION

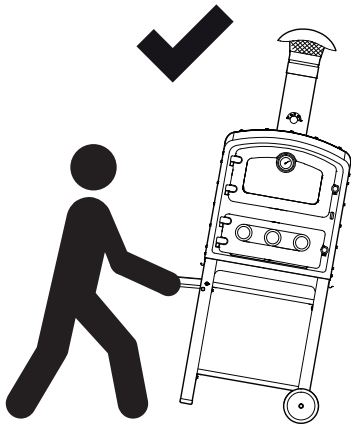
- Never relocate a hot oven.
- Avoid tipping. Using the moving handles, only lift the oven a few inches off the ground to relocate.



Not in use

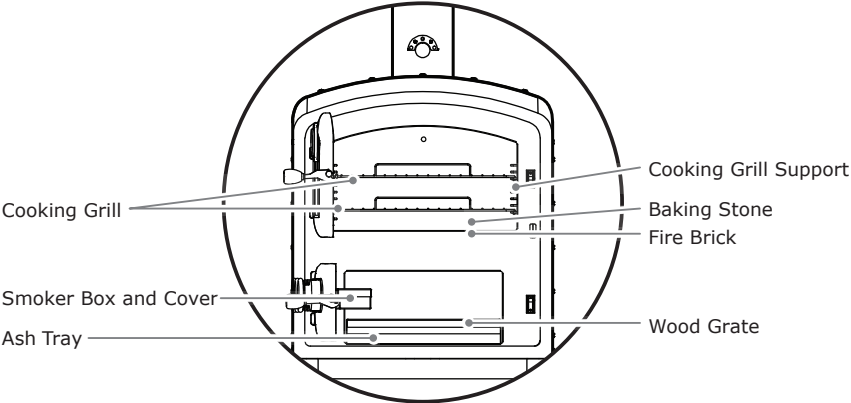
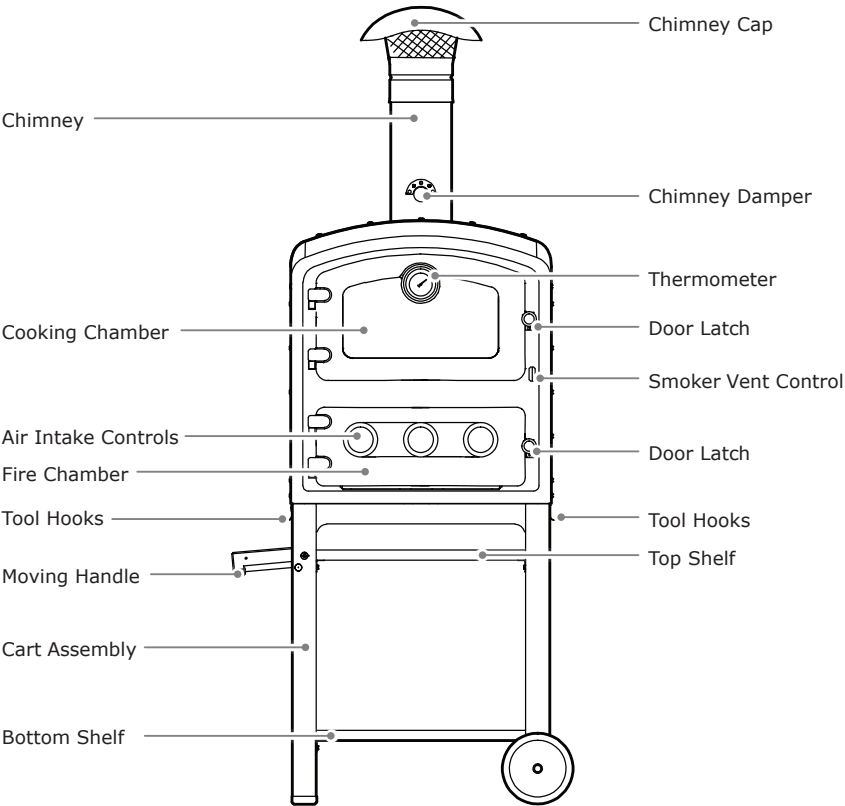


In use



GENERAL INFORMATION

GETTING TO KNOW YOUR GOURMET OUTDOOR OVEN



GENERAL INFORMATION

BEFORE FIRST USE

- 1. Read this manual in its entirety.
- 2. Clean the oven.
- 3. Get to know key features.
- 4. Season the oven.
- 5. Get cooking!!!


CLEANING BEFORE USE

Before attempting to light your Gourmet Outdoor Oven, it is necessary to clean the inside of the oven to remove the special coatings applied during the manufacturing process.

NOTE: These coatings can emit unpleasant odours when the oven is lit for the first time.

- 1. Remove all packaging materials from the inside of the oven, and beneath the baking stone and firebricks.
- 2. Remove the cooking grills and the baking stone from the inside of the oven.
- 3. Clean the interior of the oven with a mild soapy detergent, warm water, and a soft cloth. Wipe off any excess residue.
- 4. Wipe out interior using a dry cloth. A microfiber cloth is recommended.
- 5. Place the cooking grills and the baking stone back into the oven.

CHOOSING YOUR FUEL AND METHOD OF IGNITION

TOP CHOICES		PROS	CONS
	LUMP CHARCOAL Look for 100% all natural lump charcoal	Lights faster than briquettes.	More expensive than charcoal briquettes.
		Burns hotter than briquettes.	Less consistent sizing of lump charcoal pieces.
		More responsive to oxygen than charcoal briquettes making it easier to control temperature within the oven.	
		Burns cleaner than charcoal briquettes, with minimal smoke emissions and sparking.	
		Better flavour.	
		Minimal ash is produced.	
	HARDWOOD LOGS OR WOOD CHUNKS Look for oak, apple, elm, beech or ash.	100% natural hardwood logs.	More expensive than charcoal briquettes.
		Great for offering more smoky flavour to your foods.	Must be DRY. Wet firewood burns poorly and may prevent the oven from reaching optimal temperatures
		More responsive to oxygen making it easier to control temperature within the oven.	
		Hardwood burns HOTTER and SLOWER than softwood.	
		Can be cut to exactly fit the oven's wood grate	
	<div><div></div><div>ATTENTION It is important that the wood being used has been seasoned by allowing it to dry to about 20% humidity content.</div></div>		


GENERAL INFORMATION

FINE CHOICES

	PROS	CONS
CHARCOAL BRIQUETTES	100% all-natural charcoal briquettes.	Some charcoal briquettes contain chemical accelerants and additives, which may disrupt the flavours of your food.
	Briquettes are all sized the same allowing for a more consistent burn.	Will not burn quite as hot as lump charcoal.
	Less expensive than hardwood logs or lump charcoal.	Will not burn as clean as lump charcoal.
	Lower cooking temperatures than lump charcoal.	Will have longer cooking times.
	Any charcoal that is SOFTWOOD in its origin is not recommended.	Will produce a lot of ash.
SOFTWOOD LOGS	Softwood lights easier and burns faster than hardwood.	Softwood has half of the heat content of hardwood by volume, so about twice as much softwood will be required to achieve the same heat output as hardwood.
	Ideal for kindling and initial burning because it provides immediate heat.	Softwood will require more refuelling than hardwood.
		Softwood tends to be more prone to popping due to pockets of moisture and/or sap contained within wood. Risk of this is reduced by properly seasoning wood to 20% humidity content.

ATTENTION

- Check the ingredients list of the charcoal you are buying. Avoid charcoals with additives, chemicals and accelerants, which can disrupt the flavours of your food, and have a negative impact on the appliance and it's performance.
- **RECOVERED WOOD** can be used as fuel, but must be cut to length and not treated or painted. Do not burn chipboard, plywood, or MDF because they contain chemical binders and adhesives. Recovered wood should be seasoned and stored the same way as hardwood and softwood.



CAUTION

- NEVER LEAVE YOUR APPLIANCE UNATTENDED.
- Not reading this manual in its entirety, before lighting, may result in injury, property damage or permanent damage to the appliance.
- Do not use any liquid lighting fluids or chemical accelerants.


GENERAL INFORMATION

RECOMMENDED LIGHTING METHODS

LIGHTING OPTIONS		RECOMMENDED LIGHTING OPTIONS	NOT RECOMMENDED
	What should I use to light my Lump Charcoal, Hardwood Logs, Softwood or Charcoal Briquettes?	Use ALL NATURAL fire starters.	NEVER USE any fuel accelerants, liquid lighting fluid to start a fire, or inside of the fire chamber.
		Use a chimney charcoal starter and follow the instructions that accompany this tool.	NEVER USE WOOD that has been chemically treated such as treated pine.
		Use a propane torch or butane lighter.	NEVER USE any packaging materials, including, but not limited to: polystyrene, plastics or WOOD that has a high resin content.
		Use paraffin starter blocks or cubes that DO NOT contain any chemicals.	NEVER USE hearth logs meant for a fireplace.
		Use twigs, paper and corrugate to get your fire going.	

HOW TO LIGHT YOUR OUTDOOR OVEN USING HARDWOOD

1. Lay out kindling on your wood grate first.
2. Cut softwood to length and stack on top of kindling. Softwood is optional, but because it lights quickly and burns hot, it will allow for a prolonged ignition which will help the hardwood to light.
3. Chop hardwood into thin slices and stack on top of softwood.
4. Remove ash tray and load the igniters onto ash tray spaced evenly, light with a lighter, and replace ash tray.
5. Leave the fire chamber door open to allow enough oxygen to fuel the fire. Monitor the fire until the hardwood is fully lit, before closing the fuel chamber door.
6. Once fully lit, close the door and make sure the three air intake controls are open.

**WARNING**

Overfilling your fire chamber with wood can cause overheating and make managing temperatures difficult.

HOW TO REGULATE THE OVEN’S TEMPERATURE

Regulating the cooking chamber temperature can be achieved in three ways:

1. Adjusting the chimney damper position.
2. Adjusting the three air intake controls on the front of the fire chamber.
3. Adding firewood and stoking firewood during cooking.
4. Keep the cooking chamber and Fire Chamber doors closed once you have a bright, hot fire. Only open the fire chamber door when your fire requires more oxygen.
5. Always preheat the Gourmet Outdoor Oven for 40 min or more, depending on ambient temperatures. Always get oven to desired temperature before adding food.

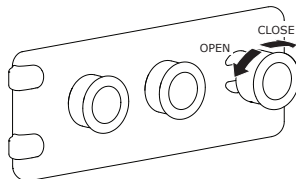
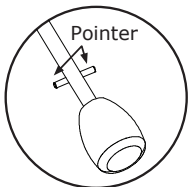
TIP: When building your fire, always leave enough room in your fire chamber for oxygen to circulate, as your fire will need it to burn.

GENERAL INFORMATION

HOW TO USE THE CHIMNEY DAMPER

The chimney damper control handle allows the user to:

1. Control how quickly the fuel burns in the fire chamber.
2. Control the temperature output inside of the cooking chamber
3. Control the smoke inside of the cooking chamber by venting smoke out the chimney



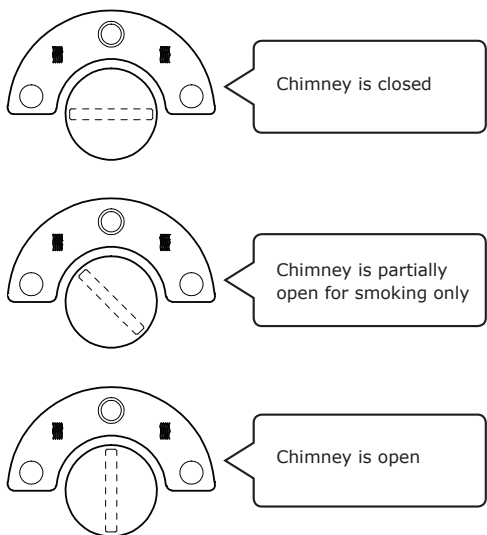
OPEN

To increase temperature turn left

CLOSE

To decrease temperature turn right

There are three positions within the Chimney Damper



HOW TO USE THE AIR INTAKE CONTROLS

Opening the three air intake controls and the chimney damper, allows air to enter the wood chamber and circulate through the oven, increasing the flames and temperature within the cooking chamber.

These controls can be used to both raise and lower temperatures.

TIPS FOR CONTROLLING COOKING TEMPERATURES

1. **DO NOT EXCEED THE TEMPERATURE 360 °C / 680 °F IN THE OVEN, at any time as this will permanently damage your oven, and void your warranty.**
2. Always preheat your Oven to the correct cooking temperature and maintain this temperature for at least 10 minutes before introducing food. This allows the temperature to stabilize internally
3. **Once the desired temperature has been reached reduce the flames by reducing airflow using the air intake controls on the front of the fire chamber.** The hot coals will continue the cooking process and heat the oven
4. If the temperature decreases during cooking or when cooking for prolonged periods of time, more fuel may be required.
5. **If the temperature of the oven is too high,** open the door of the cooking chamber and **DO NOT** add any more wood.
6. When the cooking chamber door is opened to check food, temperatures may drop slightly. Do not immediately add more wood. Close the cooking chamber door and wait a few minutes to see if the temperature rises back to the desired cooking temperature
7. Maintain the Cooking temperatures by adding a small amount of lump charcoal or wood at a time. Ensure that the fire is maintained and that the temperatures are not falling, before proceeding.
8. Do not overload oven.



ATTENTION

You must allow the oven to preheat for approximately 40 minutes to allow temperatures to stabilize and to ensure you have established a bright, hot fire.

GENERAL INFORMATION

SEASONING BEFORE USE

Cleaning and seasoning your Gourmet Outdoor Oven are essential to its proper operation.

1. Ensure that the cooking grills and the baking stone are positioned correctly inside of the cooking chamber.
2. Open the door of the fire chamber to add the recommended dry hardwood or lump charcoal. Load small pieces of hardwood, **not longer than 30cm**. It is ideal to cut hardwood into thinner pieces to encourage faster ignition onto the wood grate, **closer to the back of the oven**.

NOTE: How much hardwood you will require will depend on the size of the pieces being used and the fit of these pieces on top of the kindling and the wood grate. Don't worry. You can add more wood if required.

3. Ensure that the ash tray is in position below the wood grate.
4. Using the chimney damper handle open the chimney damper (⊙).
5. Open all air intake controls located on the fire chamber door. Close the cooking chamber door.
6. Light the kindling using the lighting method of choice. If using something other than paper, or wood kindling. Follow the instructions that accompany the product.
7. Once you have established a bright, hot fire, close the fire chamber door.
8. Heat the oven, maintaining a temperature of about 350 °F / 177 °C for at least 2 hours. There are three positions within the Chimney Damper

For best seasoning results

9. Open the door of the cooking chamber for a few minutes to allow the release of bad odours. Then close the cooking chamber door. Repeat this action several times throughout the seasoning process. This will allow the temperature resistant paint to fully cure and disburse any associated fumes before cooking is commenced.
10. Open the fire chamber to stoke the fire, using your fire poker, throughout the 2 hour seasoning process, to ensure that enough wood has been added to fuel the fire. Add more wood if required.



CAUTION

- ALWAYS keep children and pets away from the oven.
- ALWAYS use Insulated oven gloves when operating the oven for protection from the oven's hot surfaces.

GENERAL INFORMATION

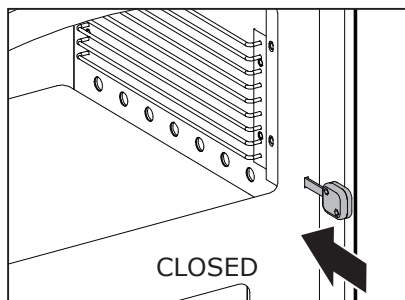
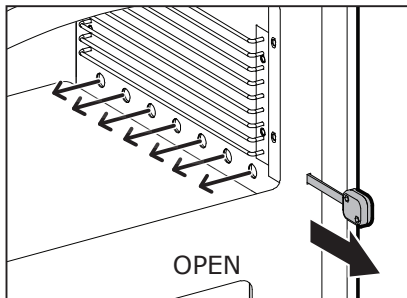
HOW TO SMOKE USING THE SMOKER VENT AND SMOKER BOX FEATURES



ATTENTION

- When not in use, store your smoker box indoors.
- When not smoking, ensure that the Smoker Vent Control is in the closed position.

1. Allow enough time to build a fire and get the oven up to temperature.
2. Place your food in the cooking chamber
3. Set the chimney damper to the SMOKE position (|||||). This will close the chimney damper and allow smoke to remain within the cooking chamber walls, offering traditional indirect heat and smoke, to flavour your foods.



4. Open the Smoker Vent to control how much smoke enters the cooking chamber to flavour your food. Adjust as needed.
5. Follow the steps below to add flavour to your smoked dishes
6. Keep the door closed while cooking to prevent unnecessary loss of heat and smoke. Add wood when required, to maintain cooking temperatures.

ADDING FLAVOUR TO YOUR SMOKED DISHES

Your outdoor oven comes equipped with a detachable cast iron smoker box. Follow the steps outlined below to achieve subtle smoky flavours. For reference, smoking temperatures range from approximately 140 °C / 284 °F to 225 °C / 437 °F, and smoking requires an extended cooking time. This type of cooking is ideal for poultry, ham, brisket, ribs and more.

1. Place a small amount of flavoured, wood smoking chips into the detachable smoker box, and soak as recommended. Follow the instructions that accompany your smoking chips.
2. As a general rule, soak the chips in water for about 15 minutes to get maximum flavour.



ATTENTION

DO NOT take risks with your safety. ALWAYS wear protective, fully insulated gloves, which cover your hands and forearms, when using your oven.

3. Position the detachable smoker box on the inside of your outdoor oven's fire chamber door.
4. It is possible to add either more subtle or pungent flavours to your meats, fish or poultry, by opening and closing the smoker vent throughout a cooking cycle, more or less often.

Using flavoured wood chunks

Another method for adding flavour is to add several pieces of flavoured wood chunks to your lump charcoal or hardwood, within the fire chamber, to achieve the desired flavour. Any hardwood that bears a fruit or nut is suitable for cooking.

GENERAL INFORMATION

COOKING TIPS

- Cooking is fast and economical thanks to the insulation of the cooking chamber, preventing loss of heat, and maintaining cooking temperatures.
- Cooking should take place with the door of the cooking chamber closed. Open the door as infrequently as possible.
- When multiple dishes are on the menu, it is important to plan your meal in advance, cooking foods that require similar temperatures and time together.
- When cooking food at high temperatures, such as pizza, you can then use the oven to introduce dishes that require a lower temperature, without having to add more wood.
- It is also possible to cook food directly on the baking stone, which is fitted on the floor of the cooking chamber as it is perfectly suited for direct cooking. However, to avoid staining with fat or grease, or for a lower maintenance approach to cooking, place food on a tray or sheet of aluminum, or use an additional ceramic stone.
- The Gourmet Outdoor Oven has multiple surfaces to use for cooking a number of different dishes at a time. It is possible to use the two cooking grills, and the baking stone at the bottom of the cooking chamber, at the same time.

What cooking vessels are recommended?

Cooking vessels that are made of ceramic, clay, cast iron, aluminum and stainless steel can be used as long as the vessel and its handles are safe for use in a conventional oven. However, please note that for vessels made of stainless steel or another shiny surface, it is possible for these materials to darken under high temperatures or while smoking.

THERMOMETER AND VIEWING WINDOW

The large cooking window and thermometer allow you to observe your food while it cooks without opening the door. Keeping the cooking chamber door closed will allow you to maintain temperatures and flavour. The thermometer is calibrated to Celsius and Fahrenheit and lets you closely monitor the temperature inside the oven chambers.

Baked Goods

The temperature is normally moderate (usually 250 °F / 121 °C or 300 °F / 149 °C) and the oven must be preheated to the desired temperature for 40 to 50 minutes. Remember that the door should not be opened during the cooking process. Beaten mixtures must leave a spoon with difficulty, because an excess of fluid will wastefully prolong cooking time.

Meat and Fish

Meat can be roasted in an oven proof dish or placed directly onto the wire shelves. If positioning your roast on one of the wire shelves, a tray should be placed underneath to collect the cooking juices. To prevent over cooking, avoid cooking very small portion sizes. Basting is recommended throughout longer cooking cycles; however, turning meats infrequently is recommended.

Cooking Times

Cooking times vary depending on the type of foods being prepared, its weight and size. When cooking a particular dish for the first time in your Gourmet Outdoor Oven, you should regularly monitor the foods during the cooking process using the viewing window.

Always ensure that you are preheating your oven to temperatures that are specifically recommended for the dishes being prepared.

It is advisable to refrain from opening the door repeatedly as this will allow the internal heat to escape and affect the cooking time.

GENERAL INFORMATION

HOW TO USE YOUR OUTDOOR OVEN AS A FIREPLACE

The Gourmet Outdoor Oven can easily be transformed into an outdoor fireplace. Simply open the fire chamber door after cooking is complete to providewarmth and ambience to your outdoor space.

NOTE: For best results, do not keep the fire chamber door open while cooking.



CLEANING AND MAINTENANCE

In order to get the most of your Gourmet Outdoor Oven, regular care and maintenance are critical to ensuring a safe experience for you and your family, the longest life for the product, and the best performance possible.



WARNING

Failure to adhere to the care and maintenance schedule outlined below, may lead to early product failure, degradation, poor performance and unsafe conditions for you and your family.

Before Cleaning



ATTENTION

Ensure that the Gourmet Outdoor Oven is cool before performing any care and maintenance.

Cleaning the Baking Stone

- To clean the baking stone, we recommend using a heavy duty brass brush with scraper.
- Use the blade edge of the cleaning brush to scrape away any food debris or spills on the surface. Then, turn the brush over and brush away any debris leftover on the baking stone.
- Wipe the stone down with a damp cloth.
- If stubborn stains from oils and fats are still visible on the baking stone, don't worry, most will be burned off during preheat, when the oven is in use again.
- **To avoid permanent damage, never allow the oils and grease to build-up.**

Cleaning the Cooking Grills

- To remove build up from the cooking grills and cooking rack, brush away any debris using a Cleaning Brush, and use a damp cloth with a mild detergent to wipe away any residue.
- The Cooking grills can also be removed and cleaned in hot soapy water using a non-abrasive scouring pad, if necessary.
- **To avoid permanent damage, do not scrape, or use chemical cleaners on the cooking grills.**

GENERAL INFORMATION

Cleaning the Cooking Chamber

1. Before cleaning the cooking chamber, remove the baking stone and the fire bricks.



ATTENTION

Do not allow the oven to build up with stains and grease. It is much harder to clean an oven that has been neglected for a long period of time, and much easier to perform maintenance on a regular basis.

2. The cooking chamber should be cleaned periodically with products that are suitable to stainless steel and glass. **DO NOT** use abrasive products or chemical cleaners, as these could scratch all surfaces and remove the surface protection.
3. Always clean off residue from cleaners and follow by drying the walls entirely with a soft, microfiber cloth.
4. To eliminate the more persistent stains, it is advised to run the oven at its maximum temperature in order to burn off any residue.
5. When the oven has cooled completely it will be necessary to remove the residual dust with a damp sponge.

Cleaning the external painted surfaces

Clean regularly the external painted surfaces of the oven, to avoid surface contamination and rust. Do not use abrasive or corrosive products, as these may cause damage to the paint. Clean the exterior of the oven with a mild detergent suitable for painted surfaces, using a damp cloth. Always follow by drying the surfaces with a microfiber cloth.



ATTENTION

If the oven gets scratched exposing the steel, immediately apply high temperature touch-up paint, available at your local hardware store.

Cleaning the Fire Chamber and Ash Tray

It is necessary to empty the ash from the ash tray at the end of every cooking cycle. When the embers are fully extinguished and the oven has cooled completely, remove the ash tray and support grid and empty contents into a heavy foil container or other fireproof container.

ALWAYS wait for the oven to completely cool before attempting to remove the ASH TRAY. Once cooled, ashes can be disposed of into compost.

Cleaning the Glass

Clean the glass window using a household window cleaner or an oven cleaner product. Care should be taken if using a household abrasive cream cleaner to not scratch or damage the glass or the painted line markings on the glass.

NOTE: The doors of the oven have been screen printed with a special heat resistant paint. Heavy duty scouring pads may damage the paint and are NOT recommended for use.

PROTECTING YOUR GOURMET OVEN

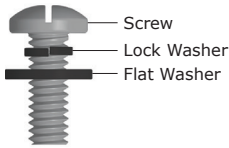
Always cover your Gourmet Outdoor Oven during periods of non-usage to keep it clean, dry and protected from the elements. If not properly maintained and stored, steel parts will rust. This will not affect the functionality of the oven, but should be avoided.

HARDWARE PACK

Tools needed for assembly

- #2 Phillips screwdriver
- Adjustable wrench

For correct hardware assembly, always position the lock washer between the screw and the flat washer.



Note: Do not fully tighten all the nuts during this initial stage

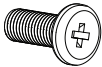


CAUTION

- BEFORE ASSEMBLING THE OVEN, READ THESE INSTRUCTIONS CAREFULLY.
- Assemble the oven on a flat, clean surface. Oven is heavy. Two people are recommended to complete assembly.
- Sheet metal can cause injury. Wear gloves when installing this oven.

No.	Description	Qty
A	M4x10 Screw	6
B	4mm Washer	4
C	Locking Bolt & Chain	2
D	M6x15 Screw	30
E	6mm Washer	30
F	6mm lock Washer	4
G	M12x130 Bolt	2
H	M12 Nut	2
I	12mm Washer	6
J	Spacer	2
K	4mm Lock Washer	4
L	M10x75 bolt	2
M	M10 Nut	2
N	M5x6 Screw	8

A



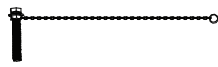
M4x10 Screw
X 6

B



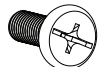
4mm Washer
X 4

C



Locking Bolt & Chain
X 2

D



M6x15 Screw
X 30

E



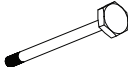
6mm Washer
X 30

F



6mm Lock Washer
X 4

G



M12x130 Bolt
X 2

H



M12 Nut
X 2

I



12mm Washer
X 6

J



Spacer
X 2

K



4mm Lock Washer
X 4

L



M10x75 Bolt
X 2

M



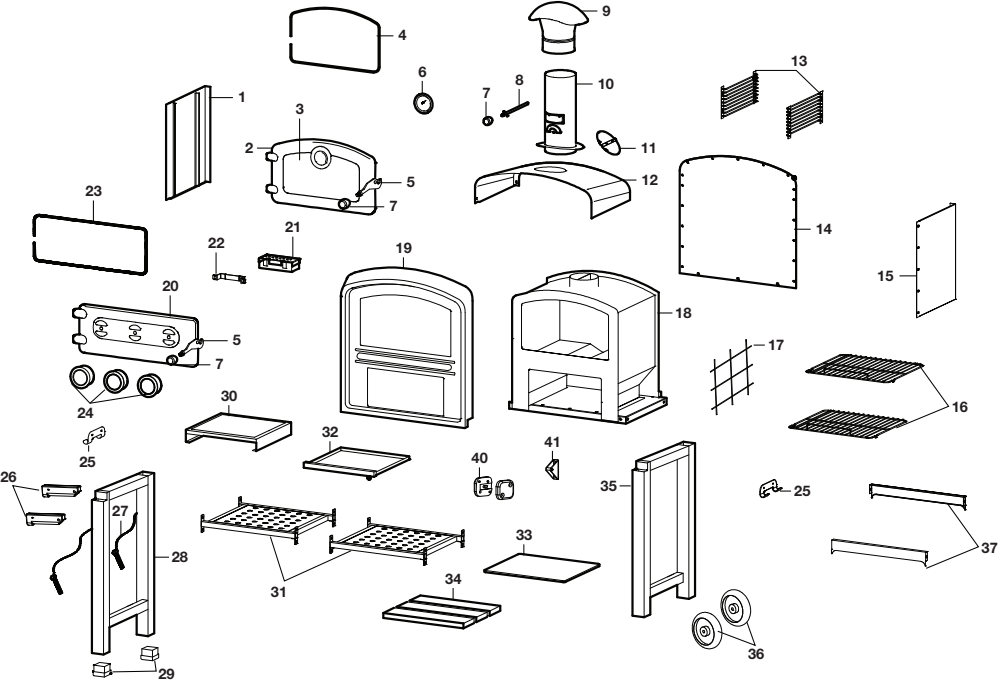
M10 Nut
X 2

N



M5x6 Screw
X 8

EXPLODED DIAGRAM AND PARTS LIST




No.	Description	Qty
1	Left Side panel	1
2	Cooking Chamber Door	1
3	Window	1
4	Cooking Chamber Door Gasket	1
5	Door Latch	2
6	Thermometer	1
7	Handle	3
8	Chimney Damper Arm	1
9	Chimney Cover	1
10	Chimney	1
11	Chimney Damper	1
12	Top Panel	1
13	Cooking Grill Support	2
14	Back Panel	1
15	Right Side Panel	1
16	Cooking Grill	2
17	Baking Stone Wire Rack	1
18	Oven Body	1
19	Front Panel	1
20	Fire Chamber Door	1
21	Smoker Box + Lid	1


No.	Description	Qty
22	Bracket for Smoker Box	1
23	Fire Chamber Door Gasket	1
24	Air Intake Controls	3
25	Tool Hooks	2
26	Moving Handles	2
27	Locking Bolt and Chain	2
28	Left Cart Assembly	1
29	End Caps	2
30	Wood Grate	1
31	Shelf	2
32	Ash Tray	1
33	Baking Stone	1
34	Fire Brick	3
35	Right Cart Assembly	1
36	Wheel	2
37	Front and Back Brace	2
38	Assembly Manual	1
39	Hardware Pack	1
40	Smoker Vent Handle	1
41	Door Adapter	2


ASSEMBLY INSTRUCTIONS


1.

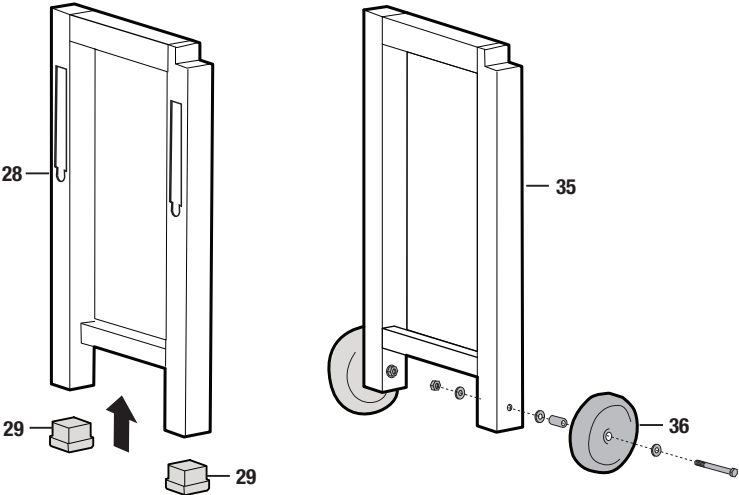
YOU WILL NEED:

 **G** x 2

 **I** x 6


 **J** x 2


 **H** x 2

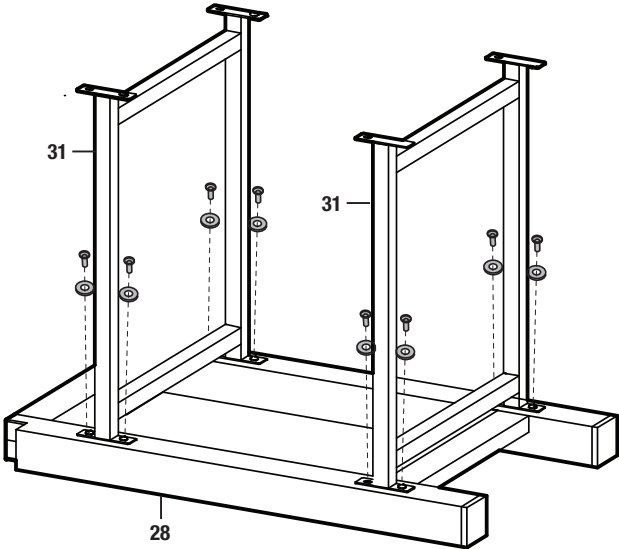


2.

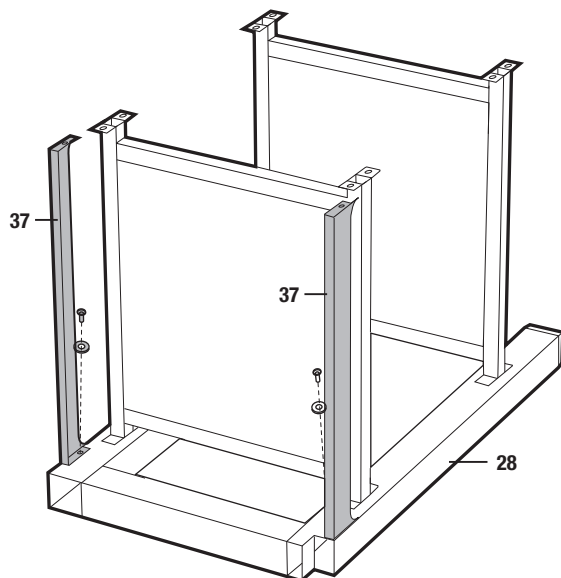
YOU WILL NEED:

 **D** x 8

 **E** x 8



3.



YOU WILL NEED:

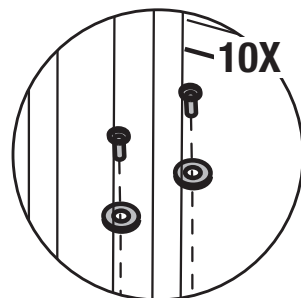
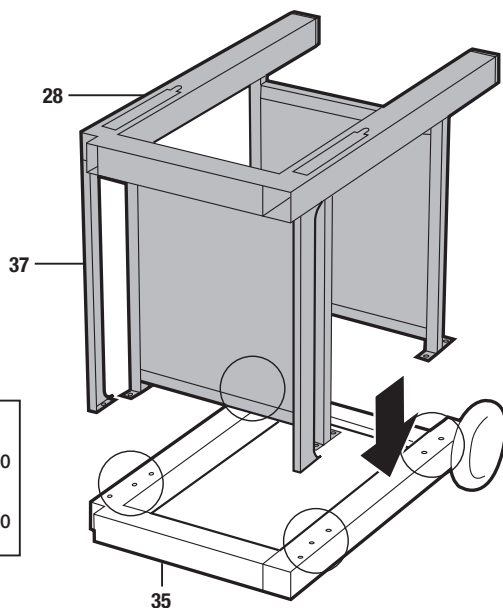


(D) x 2



(E) x 2

4.



YOU WILL NEED:

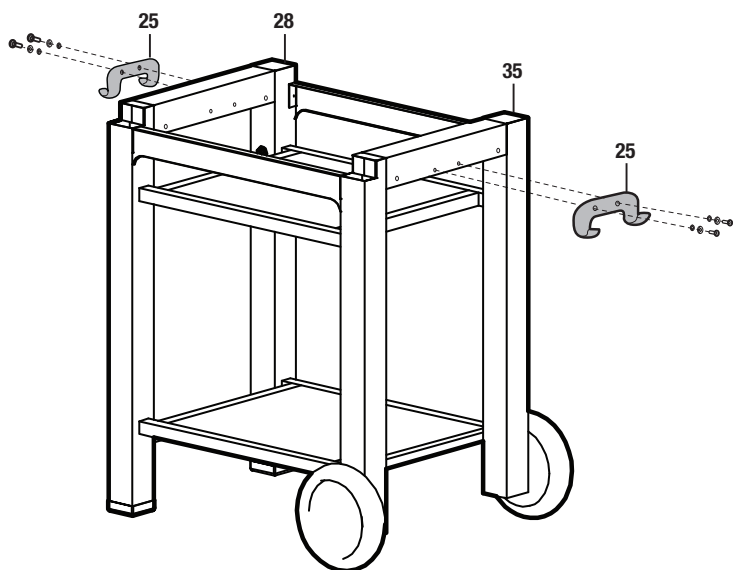


(D) x 10

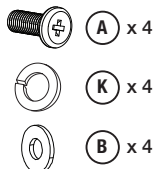


(E) x 10

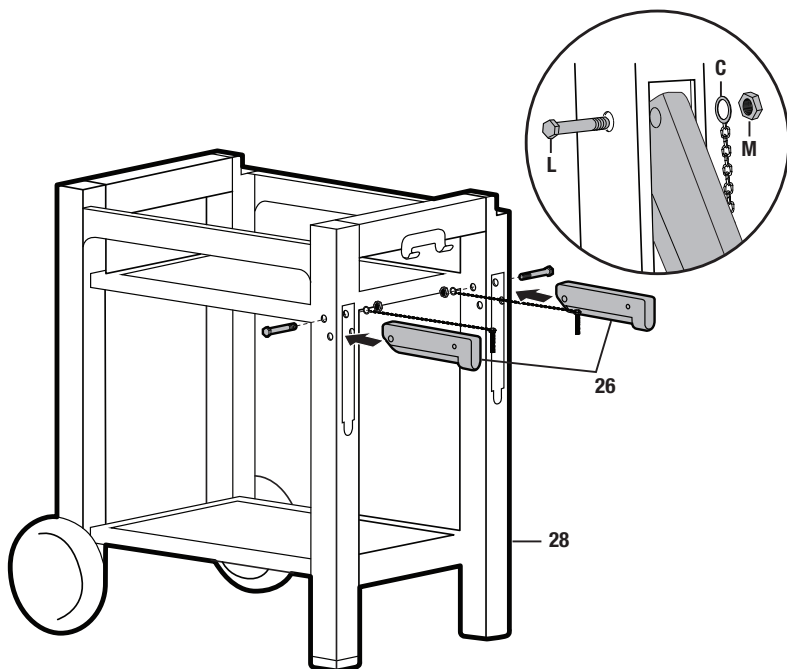
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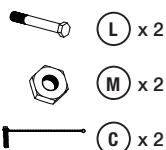
YOU WILL NEED:



6.



YOU WILL NEED:



7.



CAUTION



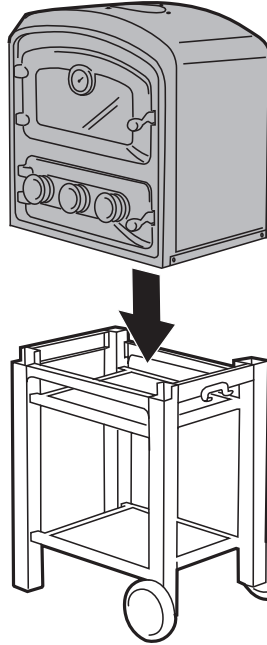
THIS STEP REQUIRES 2 OR MORE PEOPLE. DO NOT ATTEMPT ALONE. EXTREMELY HEAVY.

WEIGHT: 54 kg / 119 lbs

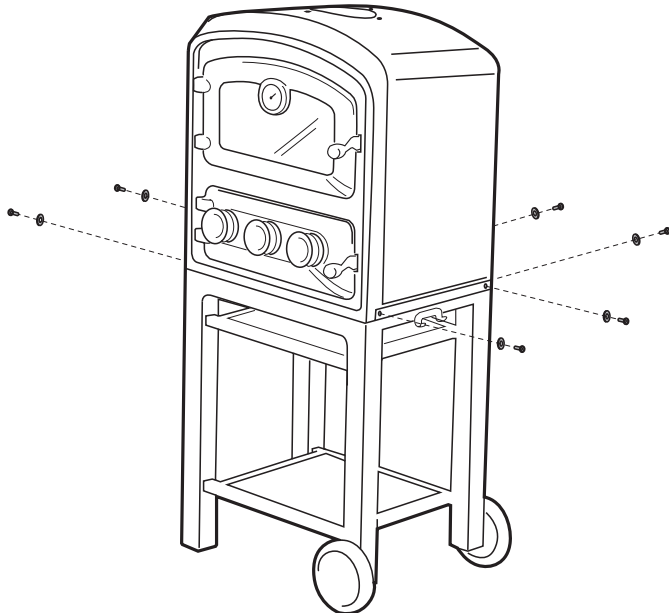


WARNING

Before completing this step, remove both the Cooking Chamber and Fire Chamber doors. Reach hands inside Oven to lift safely. For your safety, do not lift the oven from the bottom.



8.



YOU WILL NEED:

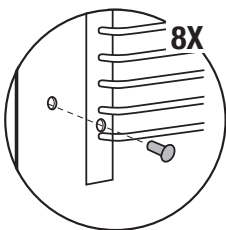
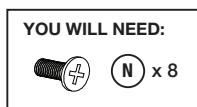
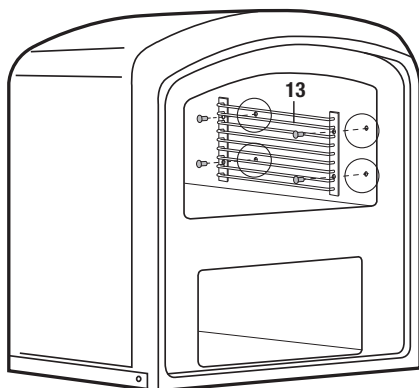
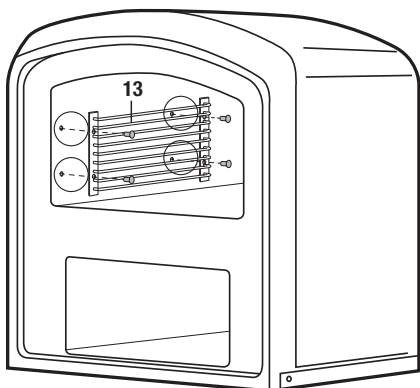


D x 6

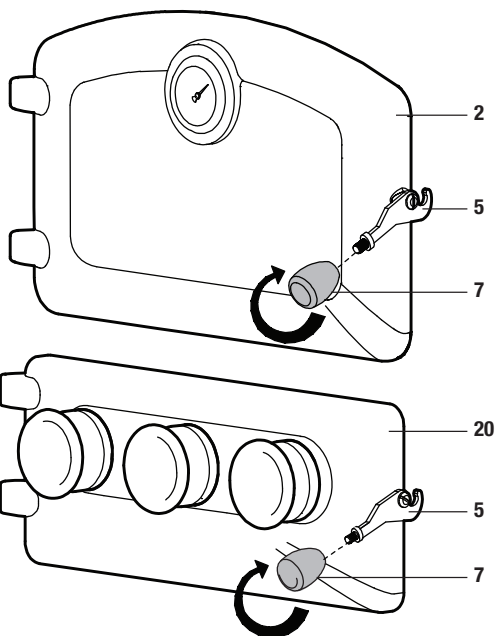


E x 6

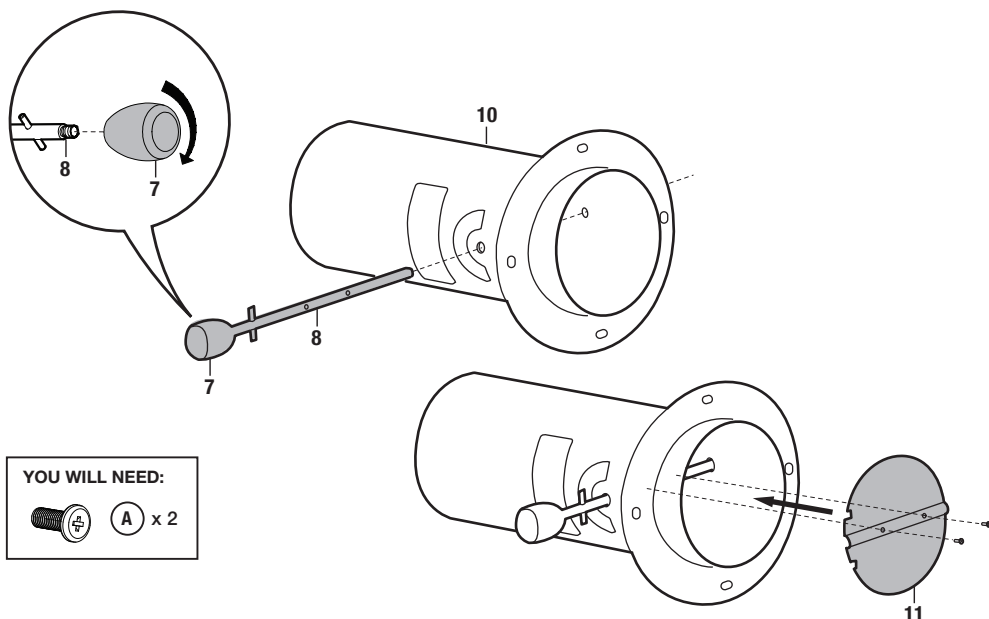
9.



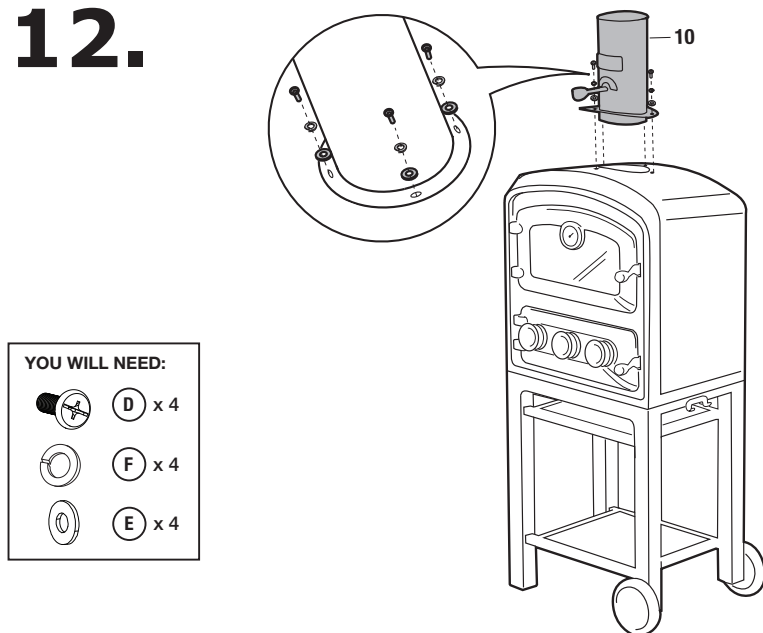
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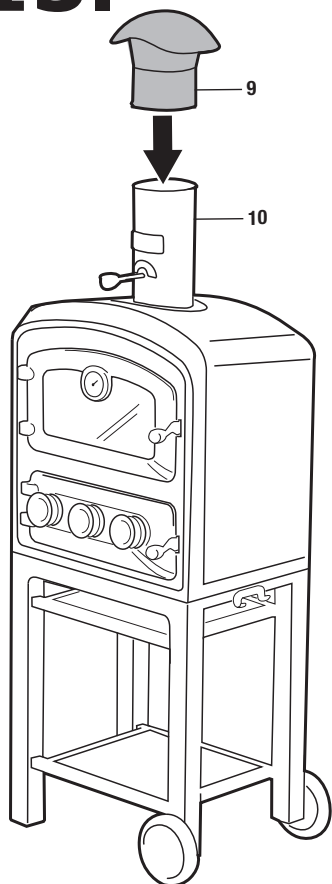
11.



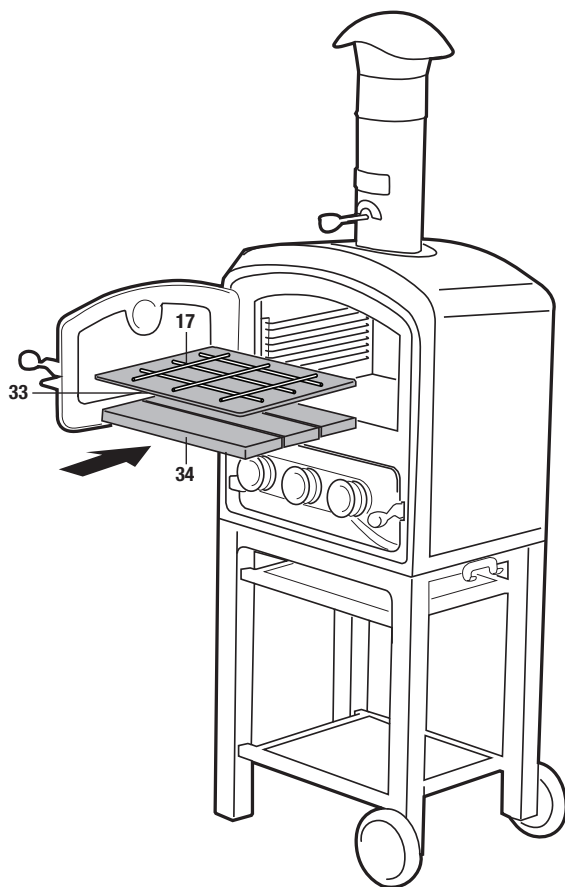
12.



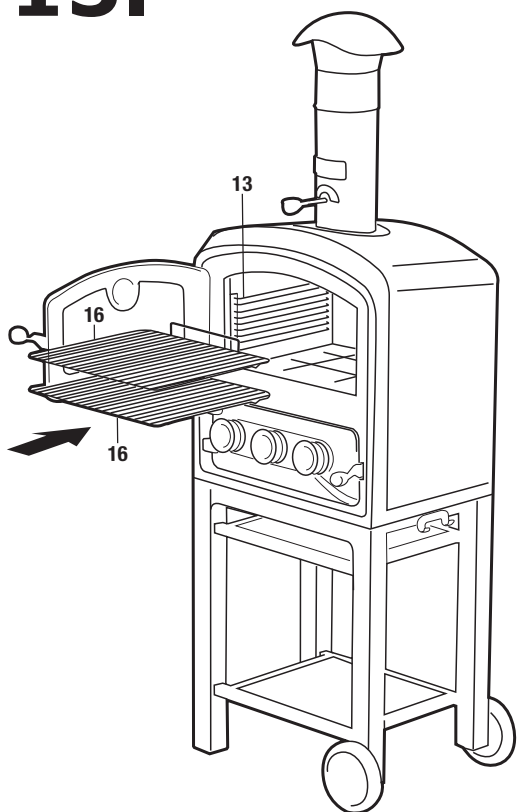
13.



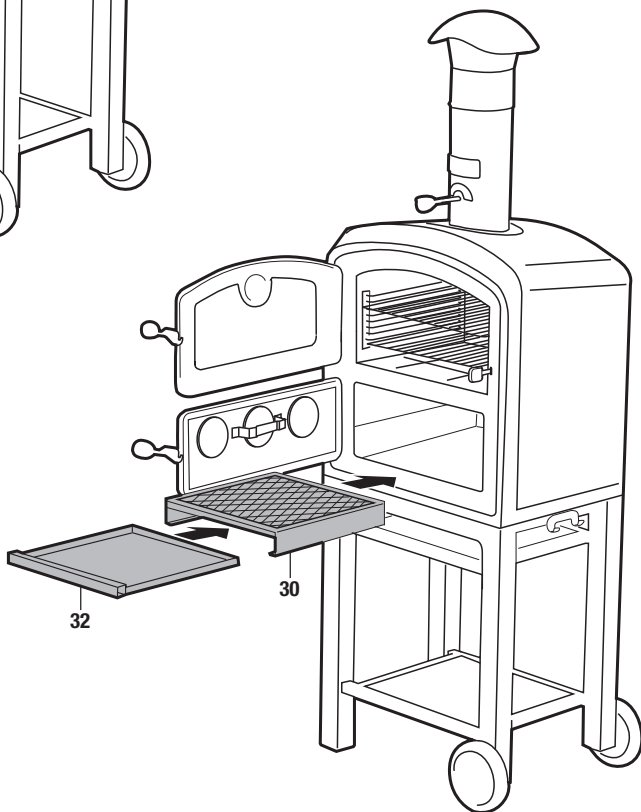
14.



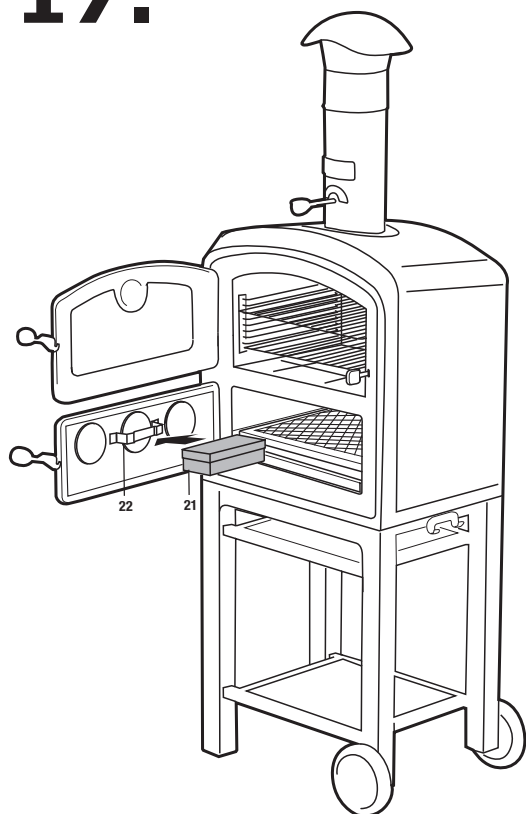
15.



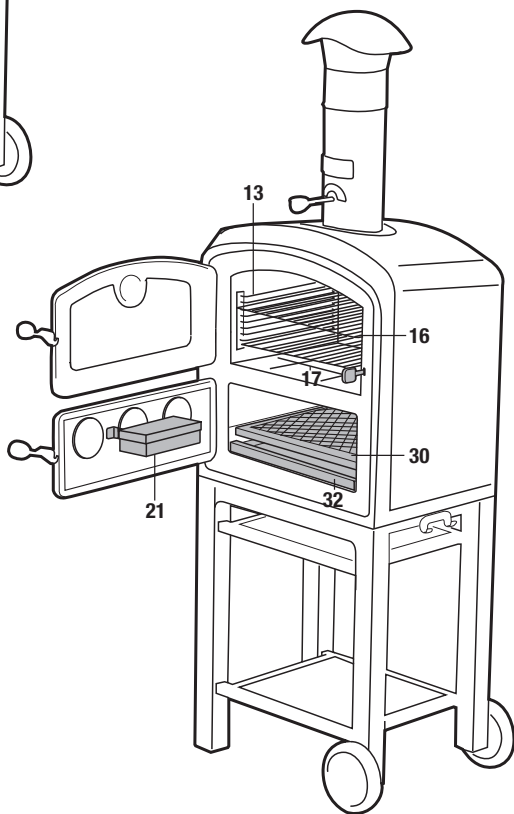
16.



17.



18.



OUTDOOR OVEN

Aber 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.

2 years: Oven assembly, fire chamber door and cooking chamber door

1 year: All remaining parts

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 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 or damage in transit.

Note: In most cases the Oven Body only will need to be returned.

Aber 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 evident 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 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 on the Customer Service Line – 0800 161 161. www.aber.co.nz

YOUR PURCHASE RECORD (please complete)

Date of Purchase ____ / ____ / ____

Model Number _____

Serial Number (if applicable) _____

Purchased from _____

Attach copy of purchase receipt here