



## Pizza Oven with Light



**Model No. GM160-014**

**FOR OUTDOOR USE ONLY - OPERATES ON LPG**

**Retain these instructions for future use.**

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

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# GENERAL INFORMATION

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## Gas Installation Codes

- Appliances must be used in accordance with EU countries.
- Appliances for use with bottled gas are labelled LPG.
- Appliances for use with natural gas are labelled 'natural gas' and must be installed by an authorised person. Check the gas type sticker attached to the appliance.

## Clearances

Minimum Clearances from combustible materials must be:  
Rear - 350mm Sides - 300mm Above 600mm

## Hose & Regulator Safety

The regulator and hose assembly supplied with the appliance are suitable for LPG only.

A gas regulator adjusted to have an outlet pressure of 29 mbar is supplied for connection to the LPG cylinder. The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer. The length of hose shall not exceed 1.5m. The regulator to be used shall comply with standard EN16129.

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting or kinking of the flexible hose.

After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections.

If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the appliance is kept away from flammable materials and the gas cylinder clear of any heat source. When changing over from an empty gas cylinder to a full one make sure this procedure is carried out in a flame free atmosphere.

## Specifications

Appliance specifications can be found on the data label attached to the base panel.

## Gas Cylinder Use & Safety

This is a low pressure appliance and must only be used with the hose and regulator supplied. Your appliance is designed for use with 9Kg LPG cylinders (maximum external dimensions - 320mm W x 470mm H).

The cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling.

Always keep cylinder in an upright position. Always close the cylinder valve when the appliance is not in use.

Do not subject the cylinder to excessive heat.

## Never Store your Gas Cylinder Indoors.

If you store your appliance indoors, ALWAYS disconnect the cylinder first and store it safely outside. Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.

## WARNING

Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death or property damage.

Accessible parts may be very hot.

Keep young children away.

Any modifications of this appliance may be dangerous.

Do not move this appliance during use.

Turn off gas supply at the cylinder after use.

Read instructions before using the appliance.

Parts sealed by the manufacturer or their agent must not be manipulated by the user.

This appliance is only to be used and stored outdoors.

Side clearances of 300mm must be maintained to allow adequate airflow for combustion. Rear clearance of 350mm must be maintained to avoid overheating surrounding surfaces.

Never operate this appliance without a regulator.

Do not test for gas leaks with an open flame.

If this information is not followed exactly a fire causing death or serious injury may occur. Do not store a spare gas cylinder under or near this appliance. Never fill the cylinder beyond 85% full. This appliance is only to be used and stored outdoors.

### If you smell gas

1. Shut off gas to the appliance at its source, if possible.
2. Extinguish any open flame.
3. Open door.
4. If odour continues immediately call your gas supplier or fire department.

Do not connect your appliance to a gas cylinder exceeding this capacity.

Never connect an unregulated gas cylinder to your appliance.

Read carefully before assembling and operating your appliance.

# GENERAL INFORMATION

## Location of your Appliance

DO NOT use your appliance in garages, porches, sheds, breezeways, or other enclosed areas. Your appliance is to be used OUTDOORS. The appliance is not intended to be installed in or on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the appliance housing. Side clearance must be 300mm.

## Check Appliance for any Damage

Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not operate a appliance that appears damaged. Appliances for use with gas cylinders are labelled 'LPG'. Check labelling at the gas connection on your appliance.

## Protect Children

Keep children away from appliance during use and until appliance has cooled after you have finished. Do not allow children to operate appliance.

Always ensure that no sporting or physical activities are carried out in close proximity to the appliance during use and while still hot.

### For Your Safety:

- 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 spare gas cylinders under or near this or any other appliance.
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- Never test for gas leaks with a lit match or open flame. Never light appliance with door closed or before checking to ensure the burner tube is fully seated over gas valve orifice.
- Never alter or modify the regulator or gas supply assembly.
- This appliance must not be used indoors.
- 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.
- 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.
- Ensure the appliance is set up on a level and stable surface.
- Do not move the appliance while in use or when hot. Remove the drip tray before moving.

## Nominal Hourly Gas Consumption

Gas Type/Pressure	Injector Size	Total Gas Consumption	Appliance Type	Injector Marking
G30/G31 29mbar	Ø 1.2mm	5.8KW/422g/h	13B/P30	1.2

# GENERAL ASSEMBLY

## Connecting & Disconnecting to Gas Source

### IMPORTANT:

Before connecting and disconnecting appliance to gas source, make sure burner controls are in 'OFF' position.

**CAUTION:** When the appliance is not in use, the gas must be turned off at the cylinder.

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

### Check:

1. The cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner controls are in the 'OFF' position.

### Connecting

1. Ensure cylinder valve is in its full 'OFF' position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. When connecting the hose to the cylinder tighten the nut to a positive stop by hand.
4. Open cylinder valve fully. If a leak can be heard at either end of the hose turn cylinder off and tighten joint. Wait 5 minutes before re-testing and use a soapy water solution to check the joint. If bubbles appear the connection will need to be re-tightened.  
Refer to P14 for more detailed instructions on connecting the appliance to the cylinder.

### Disconnecting

1. Ensure the burner control is in the 'OFF' position.
2. Ensure cylinder valve is in the full 'OFF' position.

For storage and cylinder exchange, disconnect hose at the cylinder only, DO NOT disconnect hose from appliance.

### IMPORTANT:

The appliance control knob must be in the 'OFF' position before opening the cylinder valve.

# GENERAL ASSEMBLY

## Regulator Safety Feature

All QCC regulators (the part that attaches to the gas cylinder to regulate the flow of gas) have a safety feature included that restricts gas flow in the event of a gas leak. You can inadvertently activate this safety feature without having a gas leak. This typically occurs when you turn on the gas using the appliance control knob before you turn on the gas cylinder valve. If the gas regulator safety feature activates, the appliance will operate with reduced output as gas flow is restricted.

These steps should be taken first to reset the gas regulator safety device:

1. Ensure the appliance door is open.
2. Turn gas cylinder valve off.
3. Turn off all control knobs.
4. Disconnect the regulator from the gas cylinder.
5. Wait 30 seconds.
6. Reconnect the regulator to the gas cylinder.
7. Leak test the connection using a soapy water solution. Ensure no bubbles appear before proceeding.
8. Slowly open the gas cylinder valve all the way. Do not put excessive force on the valve at the full open position, to avoid damaging the valve.
9. Light appliance as per the instructions provided.

# LIGHTING PROCEDURE

Before lighting your appliance for the first time, read the instructions fully to ensure the appliance is assembled correctly and is ready for use.

Remove all point-of-sale material from the appliance.

## Burner Operation & Ignition System Check

1. Open the door of the appliance before attempting to light the burner.
2. Turn the control knob clockwise to "OFF" position.
3. With cylinder valve in 'OFF' position press the electronic igniter button (a clicking sound is heard). Check for sparking to the burner.
4. If spark is not evident at the burner ignition point, check that the ignition lead is firmly attached to the control and spark tip.
5. With sparking established turn the cylinder valve 'ON'.
6. Push and turn the control knob anti-clockwise to 'HIGH' and press the igniter button again.
7. If the burner fails to ignite after several attempts turn off gas supply at cylinder valve and the control knob off (clockwise). Wait five minutes before attempting to relight with ignition sequence.
8. Following successful ignition, adjust the heat by turning the control knob to the "HIGH"/"LOW" position.
9. To turn the appliance 'OFF' turn the cylinder valve to the 'OFF' position, then turn the control knob on the appliance clockwise to the 'OFF' position.



### IMPORTANT:

- Before connecting and disconnecting appliance to gas source, make sure control knob is in 'OFF' position.
- **Caution:** When the appliance is not in use, the gas must be turned off at the cylinder.
- Check performance of burner prior to installing ceramic stone.
- Do not smoke when attempting to ignite appliance.
- During use the side and top surfaces will be hot.
- Always use protective gloves when handling hot components.
- **Note:** If for some reason, ignitor fails to produce a spark at the electrode, appliance can be lit by a long barbecue match. With door open insert lighted match into the gap in front of the ceramic stone. Push and turn control knob to 'HIGH'. Burner ignition can be checked through this gap.
- If re-ignition is necessary while the appliance is still hot, you must wait for a minimum of 5 minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).

## Burner Operation & Ignition System Check

Problem	Possible Reason	Solution
<b>Burner will not ignite</b>	Valve on cylinder is closed	Open valve on cylinder
	Control knob is closed	Turn knob to high when lighting
	Electronic igniter is faulty	Use a long barbecue match
<b>Food is not cooking or is taking too long</b>	Burner has gone out	Check that the gas cylinder is not empty and re-ignite the burner
	Appliance was not given enough time to warm up before the food was applied	Remove the food and give the burner time to pre-heat (5-10 minutes)
	There is too much food on the cooking surface	Cook smaller portions

### Preheating

It is necessary to preheat the appliance for at least 15 minutes before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a low cooking temperature, needs a shorter period of preheating.

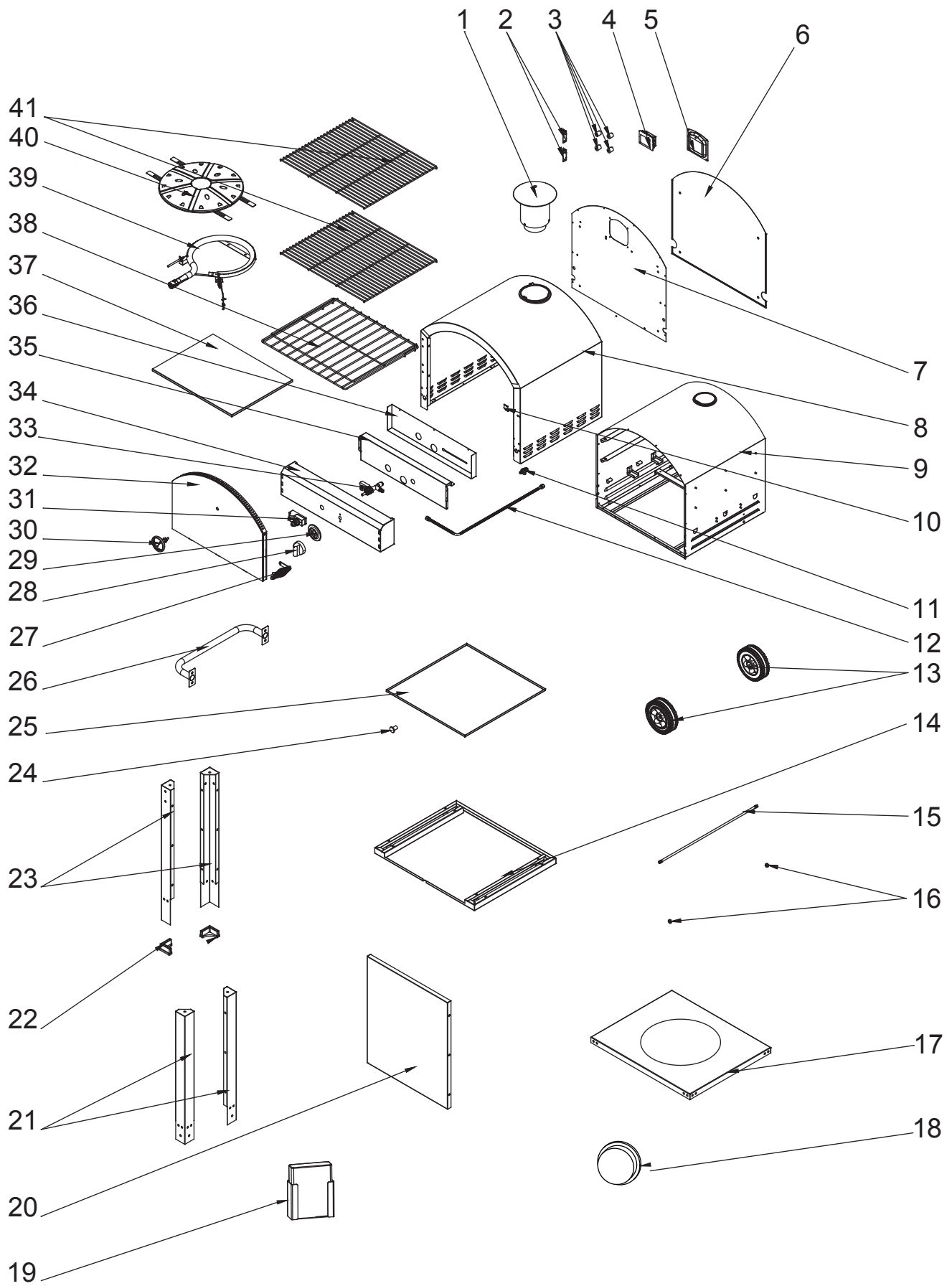
#### **IMPORTANT:**

The door must be in the open position for lighting.  
Do not smoke at any time when attempting to ignite the appliance burner.

Do not leave the appliance unattended when alight.  
Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.

To avoid any flare-ups, it is recommended that the drip tray be checked and emptied regularly. Contents of the drip tray may be very hot during cooking. If emptied during extended cooking extreme caution should be taken and direct contact by hand should be avoided at all times. Allow to cool completely before disposing of the contents.

# EXPLODED DIAGRAM

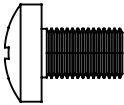





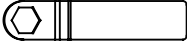
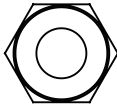



# PARTS LIST

No.	Part Name	Qty
1	Chimney	1
2	Oven Door Hinge	2
3	Heat Spacer	4
4	Light	1
5	Light Enclosure	1
6	Back Heat-Shield	1
7	Back Panel	1
8	Body Exterior	1
9	Body Interior Assembly	1
10	Door Latch	1
11	Gas Joint	1
12	Gas Manifold	1
13	Cart Wheel	2
14	Cart Top Support	1
15	Wheel Axle	1
16	Wheel Nut	2
17	Cart Bottom Panel	1
18	Light Button	1
19	Battery Case Assembly	1
20	Cart Front Panel	1
21	Cart Leg (Right)	2

No.	Part Name	Qty
22	Leg Plug	2
23	Cart Leg (Left)	2
24	Drip Tray Knob	1
25	Drip Tray	1
26	Cart Handle	1
27	Glass Door Handle	1
28	Control Knob	1
29	Knob Bezel	1
30	Temperature Gauge	1
31	Ignition Pack	1
32	Glass Door	1
33	Gas Valve	1
34	Control Panel	1
35	Oven Front Panel	1
36	Panel Heat Shield	1
37	Pizza Stone	1
38	Bottom Grill	1
39	Burner Assembly	1
40	Flame Tamer	1
41	Cooking Grill	2

# HARDWARE

 1. M6x10mm Bolt (30 pcs)	 2. M6 Nut (26 pcs)	 3. M5x8mm Bolt (2 pcs)	 4. M5 Nut (2 pcs)	 5. M5x30mm (4 pcs)
 6. M4x12mm Bolt (3 pcs)	 7. Wrench (2 pcs)	 8. Check Nut (2 pcs)	 9. Battery (1 pcs)	Spare Parts M6x10mm (2 pcs) M6 Nut (2 pcs)

# ASSEMBLY INSTRUCTIONS

Before assembling the Pizza Oven, read these Instructions carefully.

Assemble the Pizza Oven on a flat, clean surface.  
The Pizza Oven is heavy.

**NOTE:** Do not fully tighten all the nuts during the initial stages of assembly.

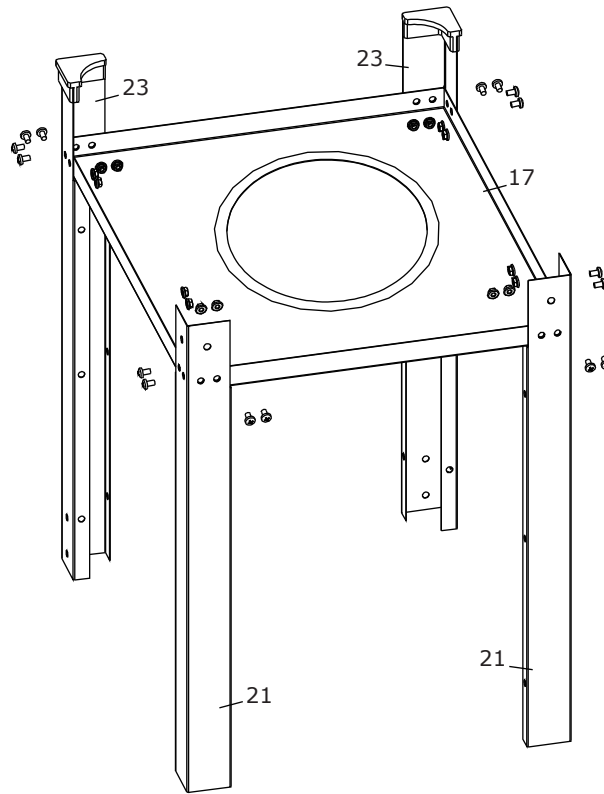
**Caution:** Sheet metal can cause injury. Wear gloves when assembling the Pizza Oven.

**Tools required:** Philips head screwdriver (or cordless drill and bits).  
Flat head screwdriver.  
Adjustable spanner.

# ASSEMBLY INSTRUCTIONS

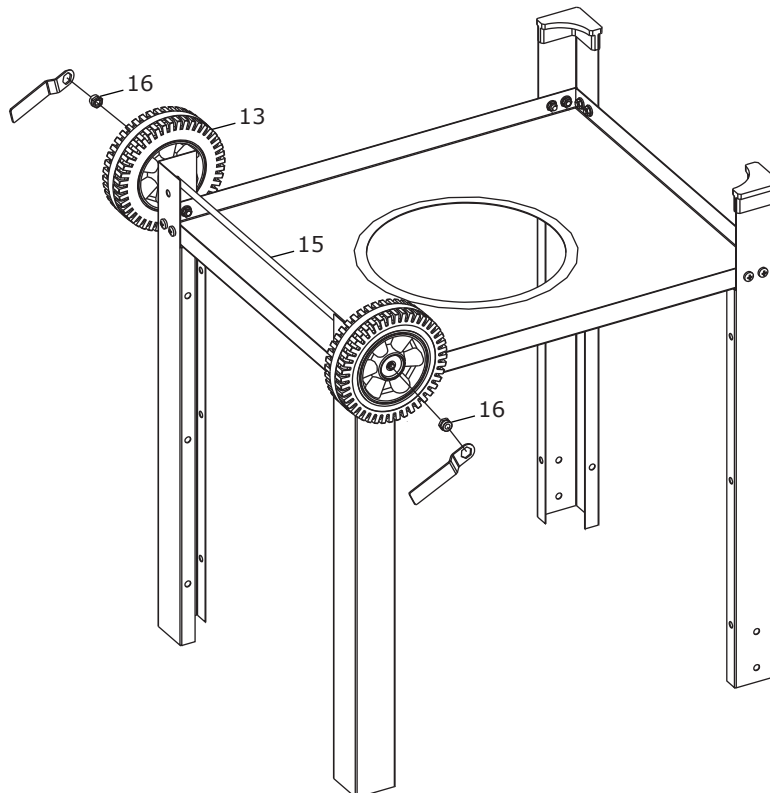
## Step 1

Use screw M6\*10×16 pcs and nut M6×16pcs to fix the 4pcs Leg (21 & 23) to the Cart Bottom Plate (17) as shown.  
**Note:** 2pcs leg with plug please fix on the Cart Bottom Plate left (23), 2pcs Leg without plug please fix on the Cart Bottom Plate right (21).



## Step 2

Assemble the Wheel (13) and Wheel Axle (15) with 2 pcs Check Nut (16) as shown.

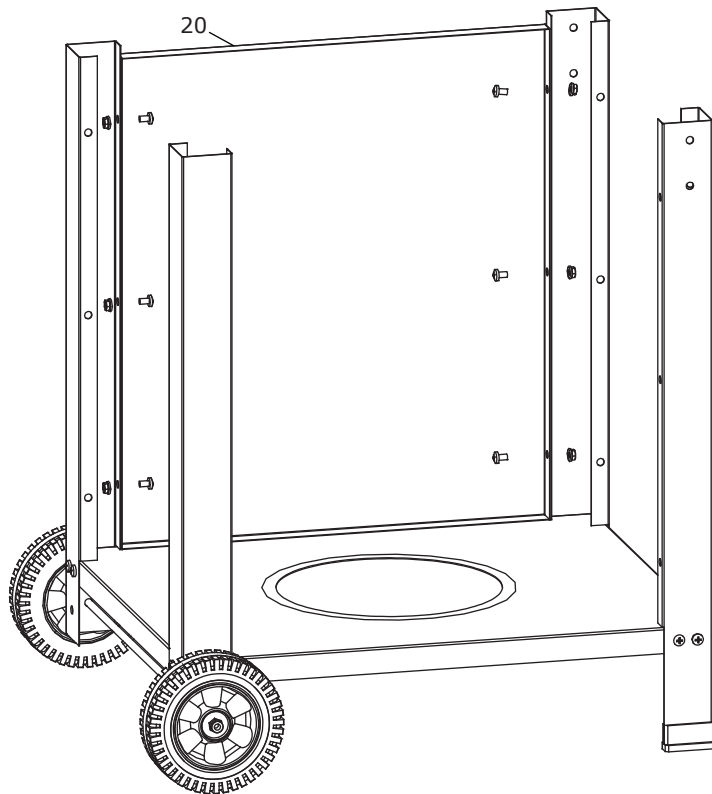




# ASSEMBLY INSTRUCTIONS

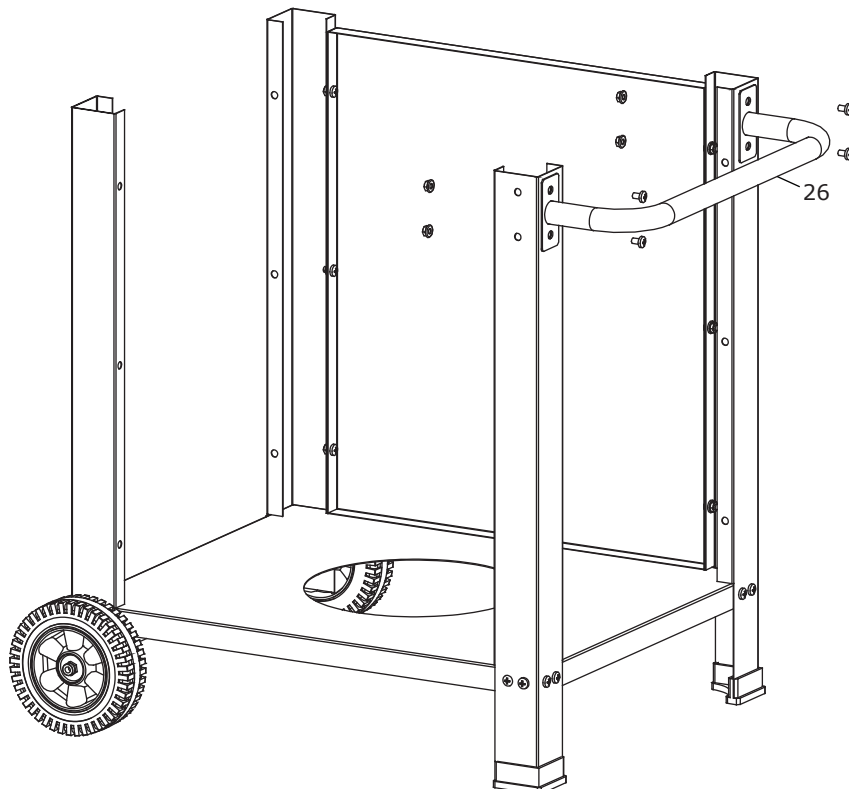
## Step 3

Use M6\*10×6 pcs and nut M6×6pcs to assemble the Cart Front Panel (20) to Cart Legs.



## Step 4

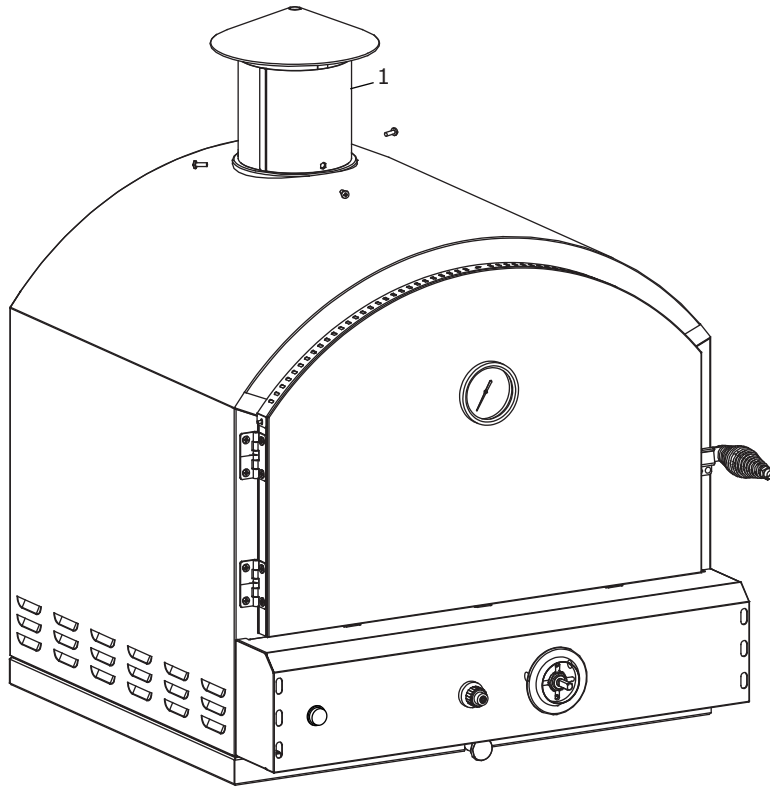
Use M6\*10×4 pcs and nut M6×4pcs to assemble the handle (26) to the Cart as shown.



# ASSEMBLY INSTRUCTIONS

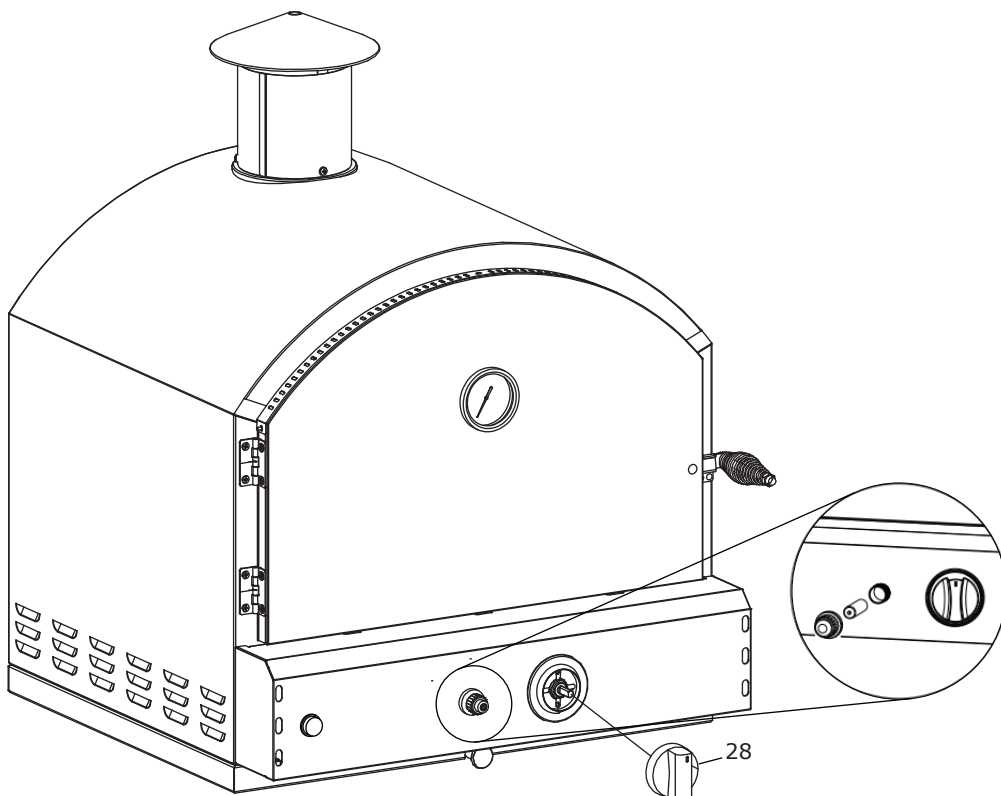
## Step 5

Use M4\*12×3 pcs to assemble the chimney (1) as shown.



## Step 6

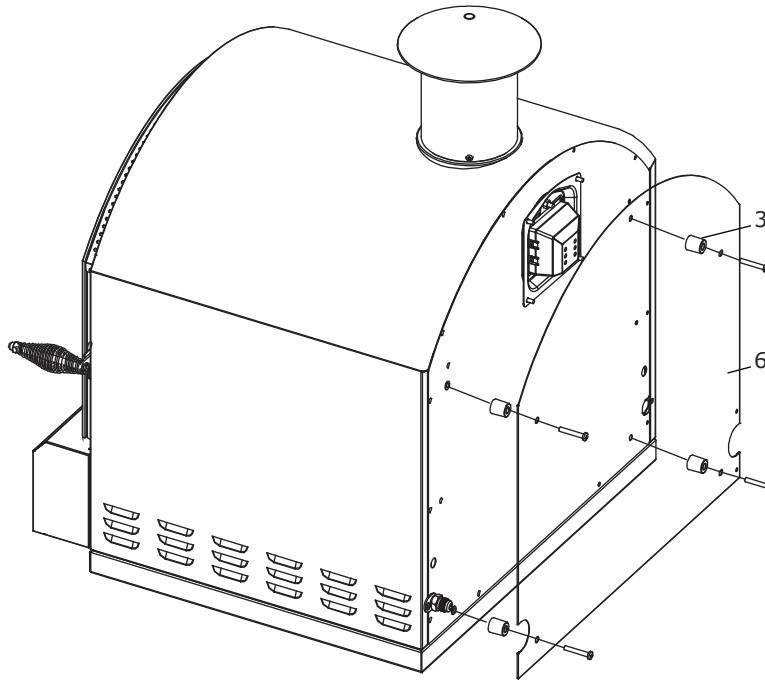
Insert the Control Knob (28) as shown.  
Place the Battery in the Igniter, ensure the "-" is inserted first.



# ASSEMBLY INSTRUCTIONS

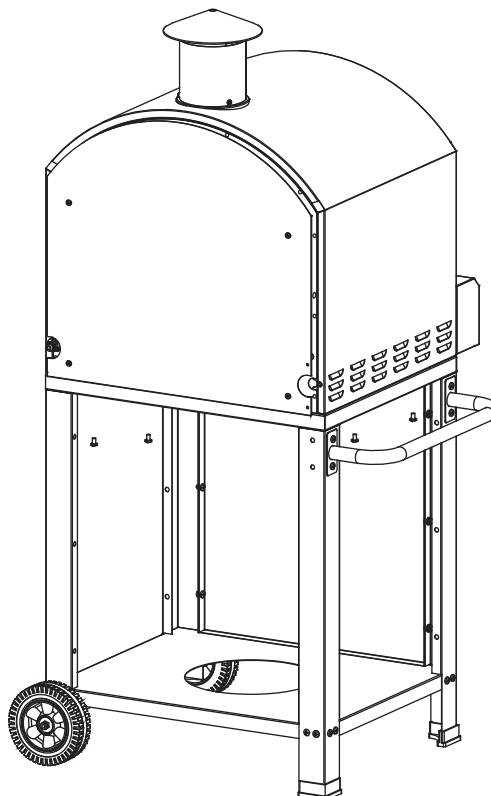
## Step 7

Use screw M5\*30×4 pcs and Heat Spacer (3) to fix the back Heat Shield (6) onto the back panel of the oven as shown.



## Step 8

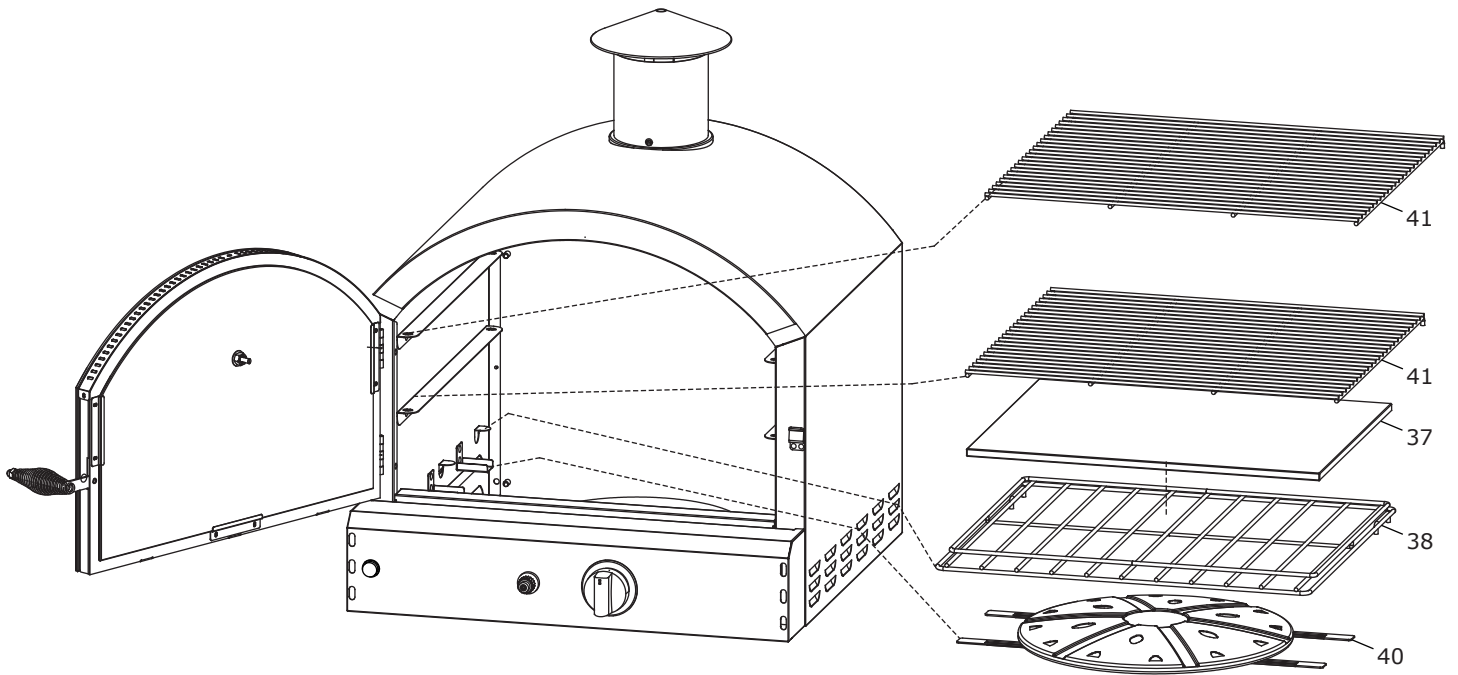
Use M6\*10×4 pcs to attach the Body and the Cart as shown, use bolt to tighten.



# ASSEMBLY INSTRUCTIONS

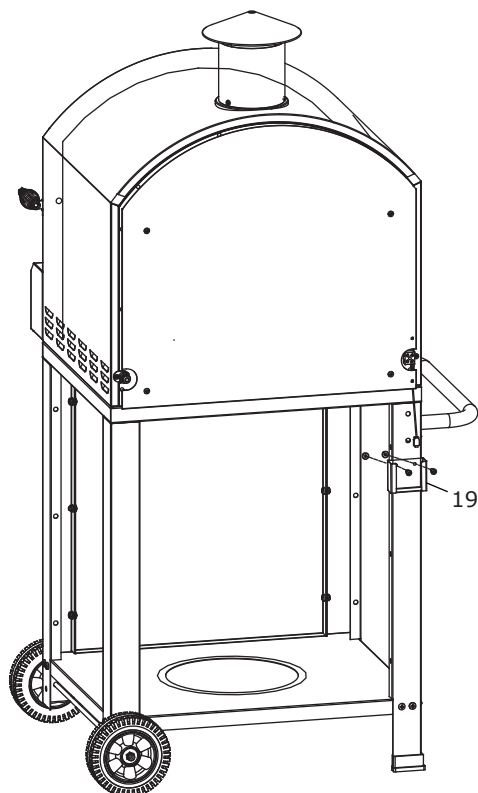
## Step 9

Put the Flame Tamer (40) into the oven as shown.



## Step 10

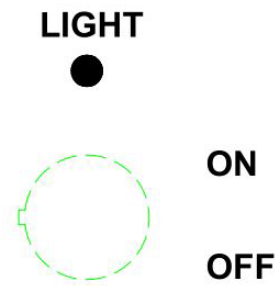
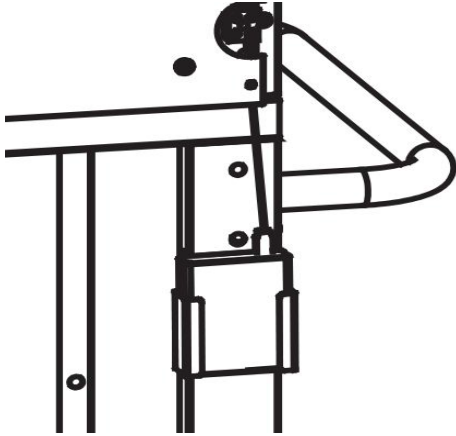
Use M5\*8×2 pcs and nut M5×2pcs to assemble the Battery Case (19) to the Cart Right Leg as shown, use bolt to tighten.



# ASSEMBLY INSTRUCTIONS

## Step 11

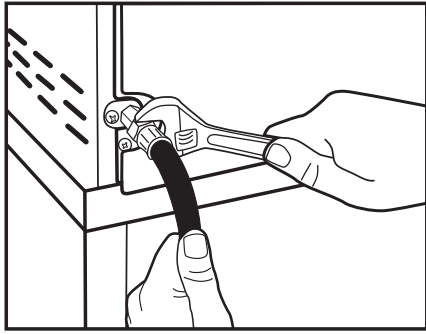
Open the Battery Case Cover and insert 4 x AA batteries as shown.  
Close the cover and put the Battery Case into the Case Frame.  
Connect the cable to the Battery, check that the case switch is in the ON position.  
Press the control panel button to ON position, then the inside light will come on.



# ASSEMBLY INSTRUCTIONS

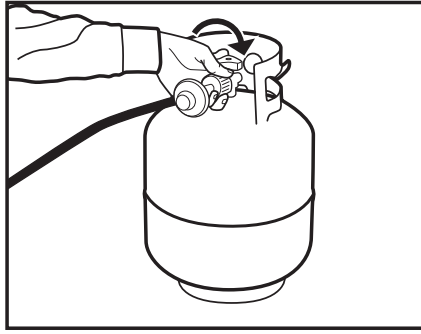
## Step 12

Offer the hose assembly up to the connection point on the Pizza Oven. Tighten the connection nut clockwise with your fingers until it is finger tight. Using an adjustable crescent (spanner) tighten the nut by approximately  $\frac{1}{4}$  of a full turn.



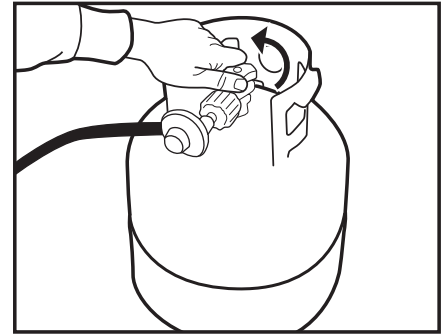
## Step 13

Attach the regulator to your gas cylinder.



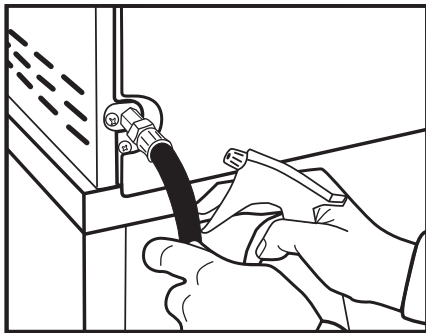
## Step 14

Turn on the gas cylinder ensuring that all of the controls on the Pizza Oven are turned OFF at this point. DO NOT ATTEMPT TO LIGHT THE PIZZA OVEN!!



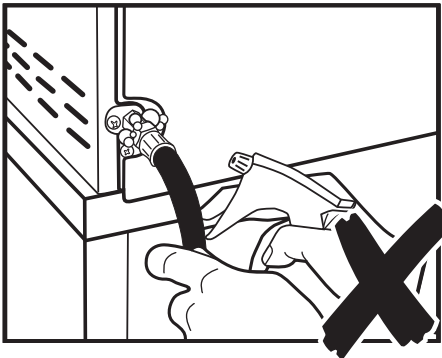
## Step 15

Use a solution of soapy water (dishwashing liquid and water is fine). Brush it on or use a spray bottle as shown in the drawing. Ensure the connections have a good coating.



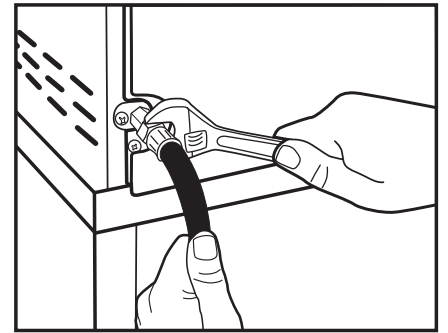
## Step 16a

If the connection is leaking, bubbles will start to grow around the soapy solution. If this happens shut off the gas supply at the cylinder.



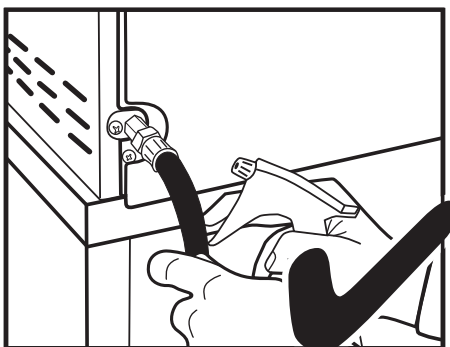
## Step 16b

Retighten the connections using an adjustable crescent (spanner) then repeat steps 14 - 15.



## Step 16c

The connection is gas tight when no bubbles grow around the gas connection.



# BULB REPLACEMENT

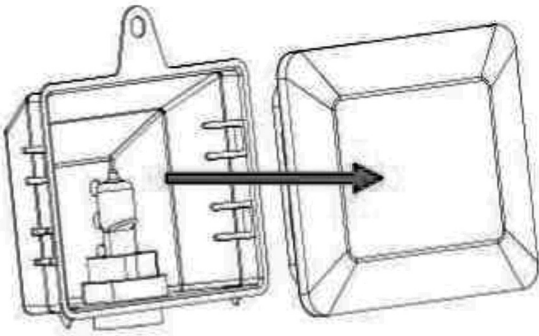
## WARNING

Bulb is hot when in use.

1. Turn off light and allow to cool before replacing bulb.
2. Do not touch hot bulb or enclosure.
3. Keep bulb away from materials that may burn.
4. Use only with a 10-watt or smaller bulb.
5. Do not touch the bulb at any time. Use a soft cloth. Oil from skin may damage bulb.
6. Do not operate the portable light with a missing or damaged enclosure.

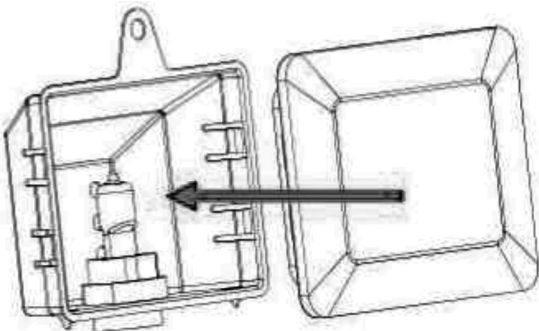
## Step 1

Use one hand to hold the metal back part of the light and one handle to hold the front glass cover and then take them apart. Then you can replace the bulb.



## Step 2

After replacement, use one hand to hold the metal back part of the light and one handle to hold the front glass cover and then clip them together in the right position.



## USAGE TIPS

### Preheating

It is necessary to preheat the appliance for at least 15 minutes before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a low cooking temperature needs a shorter period of preheating.

### Cooking Pizza

A properly cooked, fresh pizza is one of life's true pleasures. Using the Gasmate Pizza Oven you can enjoy fresh cooked pizza in your own back yard.

Before cooking we recommend installing your pizza stone and turning the cooker to high until the cooker reaches just below your desired temperature. At this stage turn the cooker to low and the stored heat in the pizza stone will bring it up to the correct temperature (you may need a couple of tries to get this right).

Once your pizza is ready for cooking transfer it to a heated pizza tray on the middle shelf of the Pizza Oven using a spatula. Five minutes before cooking is complete transfer to the pizza stone to crisp the base and finish off. The pizza stone ensures an intense and even heat for a perfect crust.

This should produce a delicious pizza, however everyone's pizza recipe is a little different and we suggest you try a few different methods of cooking until you find the perfect process for you.

### Cooking other Foods

Other foods can be cooked within the Pizza Oven just as you would with a conventional oven. The thermostat indicates the temperature at the top of the oven and the temperature within the oven may exhibit some local variation. We recommend always using a baking tray especially if cooking very greasy foods.

### Smoking with the Pizza Oven

Your Pizza Oven can be used as a hot smoker. Hot smoking will not produce the intense smoked flavours obtained by cold smoking for long periods of time, but will give an added dimension to foods such as fish and poultry.

If you have a smoker box we suggest that you fill it with wood chips of your choice and sit on the open flame instead of the pizza stone. Leave the smoker box in place in a lit cooker for 10-15 minutes (or until smoke appears) before you start cooking. Then simply cook your food thoroughly as usual.

As with cooking pizza, everyone's taste is a little different so enjoy experimenting with a range of wood chip types and quantities, cooking times and foods.

## CARE & MAINTENANCE

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new appliance is no exception. By following these cleaning procedures on a timely basis, your appliance will be kept clean and working properly with minimum effort.

### Flash-Back

If fire occurs in and around the burner, immediately turn off gas at its source and turn the burner control to 'OFF', wait until the appliance has cooled, then clean the burner tubes and burner ports.

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes.

This type of fire is known as 'FLASH-BACK' and can cause serious damage to your appliance and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of 'FLASH-BACK' it is the most common cause and frequent inspection and cleaning of the burner tubes is necessary.

### Care of Cooking Surface

Use and care of the cooking surface is important. Do not overheat the cooking surface with the door closed or no food on the cooking surface.

Your pizza stone is made of porous compacted sand and it will pick up flavours from cooking and smoking. The best way to clean the pizza stone is first to remove all loose residue and then soak in warm water for 20 minutes. Then allow to dry overnight in a dry place. You may need to repeat this process several times to get rid of all cooked in flavours. If any odours or flavours persist after repeating 5-6 times then you will probably need a new pizza stone.

### Cleaning

To avoid fat or grease dripping from the appliance remove and empty the drip tray after each use. A small amount of water can be placed in the drip tray before use to help with fat removal. Wait until the drip tray is cool to touch before disposing of contents.

The drip tray should be washed periodically in a mild detergent and warm water solution.

### Caring for your Pizza Oven

Both in inside and outside of your Pizza Oven require frequent cleaning to keep them in tip top shape. We generally recommend washing with warm soapy water and rinsing thoroughly at least once per month. Always allow the Pizza Oven to dry thoroughly before storage or use.



#### IMPORTANT:

Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.

To avoid any flare-ups, it is recommended that the drip tray be checked and emptied regularly. Contents of the drip tray may be very hot during cooking. If emptied during extended cooking extreme caution should be taken and direct contact by hand should be avoided at all times. Allow to cool completely before disposing of the contents.



## 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:

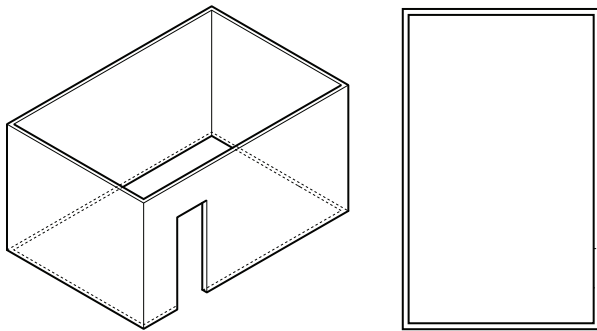
at least 25% of the total wall area is completely open, and

at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).

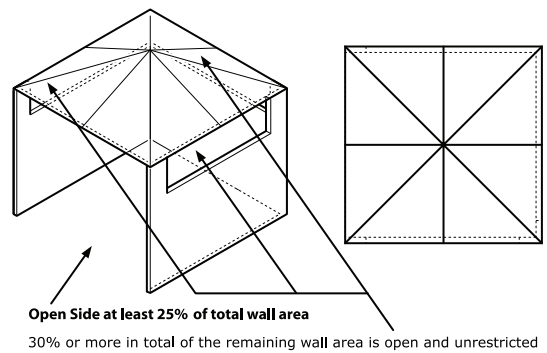
**In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.**

## DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

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



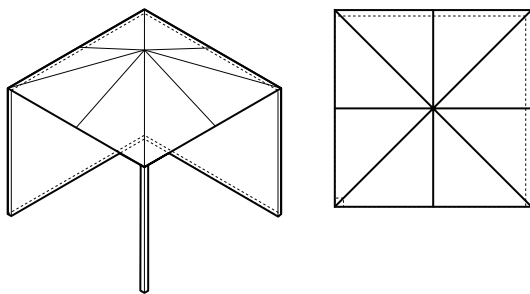
Outdoor Area - Example 1



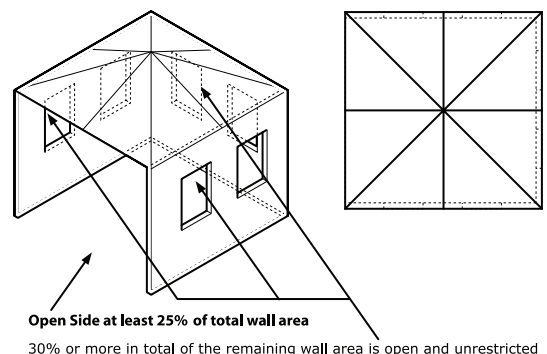
Open Side at least 25% of total wall area

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

Outdoor Area - Example 4



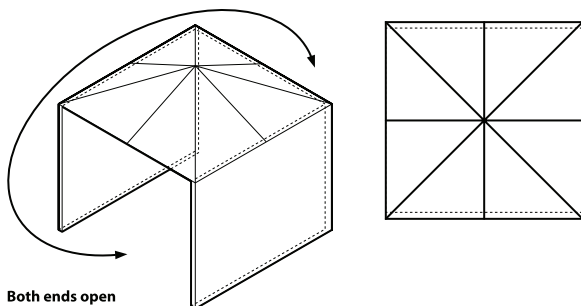
Outdoor Area - Example 2



Open Side at least 25% of total wall area

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

Outdoor Area - Example 5



Both ends open

Outdoor Area - Example 3

## BARBECUE RANGE

Aber warrants the purchaser of this Barbecue against defects in workmanship and material, for a period of 12 months from the date of purchase. Barbecues are warranted for 12 months for domestic use only. Commercial use will void warranty.

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 made free of charge, provided the barbecue 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 BBQ Body only will need to be returned.

Aber reserves the right to replace or repair the appliance 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 i.e. Hose, Regulator, Rotisserie, Piezo Ignitor, Roast Hood, Side Burner and Rail Burners.

In the event of Aber choosing to replace the appliance, the guarantee 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

***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](http://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**

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