

jumbuck®



Moda Outdoor Gas Pizza Oven Steel Trolley

- Stainless Steel Fascia & Door
- Heat Resistant Glass Viewing Window With Temperature Gauge
- Safety Flame Failure Device
- Vitreous Enamel Oven Interior
- Trolley Stand With Wheels
- Black Powder Coated Steel Frame
- AGA Gas Certified
- Hose And Regulator Included
- Universal LPG Only
- Dimensions: 760Lx645Wx1535Hmm



Burner



Enamel Coated
Oven Racks



Master
Ignition



Burner
Material



Cooking
Plate



jumbuck

ASSEMBLY & OPERATION INSTRUCTIONS

JUMBUCK MODA

OUTDOOR GAS PIZZA OVEN (HS-PZ001)



FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open door.
4. If odour continues, immediately call your gas supplier.

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. A gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



- For outdoor use only.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
- Warning: accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Any modification of the appliance may be dangerous and will void the warranty.
- Installer to leave instructions with the consumer and consumer to retain them for future reference.
- Please ensure all packaging and transit protection materials are removed prior to using the gas oven.

IMPORTANT! PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USE!

UNIVERSAL LPG GAS ONLY

The Jumbuck logo, featuring the word "jumbuck" in a bold, lowercase, sans-serif font, set against a dark grey background that is part of a larger, stylized oven shape.

jumbuck.

SAFETY INSTRUCTIONS

IMPORTANT: READ THE ASSEMBLY INSTRUCTIONS IN THIS BOOKLET BEFORE REMOVING THE CONTENTS OF THIS CARTON

IMPORTANT SAFETY INSTRUCTIONS

This appliance must 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

- This gas oven is an **outdoor appliance only**. Under no circumstances should it be use indoors.
- READ ALL OPERATING INSTRUCTION BEFORE LIGHTING
- Do not perform any servicing on the gas oven yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorized technicians.
- When gas cylinder is replaced or reconnected, check for leaks.
- Do not store chemicals or flammable materials near this appliance.
- Unsupervised children should not be near a gas oven while cooking or during warm up or cool down.
- People with flammable clothing such as nylon etc. should keep well away from the gas oven when it is operating.
- Do not leave food unattended on the gas oven.
- In case of fat fire, turn gas cylinder off.
- Particular care must be taken when removing drip tray. Hot oil can cause serious injury.

- This gas oven should not be located under overhead combustible construction and proper clearances must be maintained at all times from combustible construction and/or materials, with **MINIMUM** clearances as follow:

From Sides	450mm
From Back	450mm
High	1000mm

- Turn all gas valves off including gas cylinder after use.
- Never leave burner on high for more than 10 minutes unless actually cooking. If the burner makes hissing sound when lit, it may be burning inside. Turn burner off, allow it to cool and try again.
- Do not allow build up of unburned gas.
- Drip tray needs to be cleaned regularly to prevent excessive fat or grease build up that might contribute to a fire.



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 THIS APPLIANCE INDOORS
DO NOT	ENCLOSE THIS APPLIANCE
DO NOT	LIGHT OR OPERATE WITH THE COVER ON(COVER NOT INCLUDED)

WARNING

A strong gas smell or the hissing sound of gas indicates a serious problem with your gas oven or the gas cylinder. Failure to immediately follow the steps listed below could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas oven.
- Turn the control knob to OFF position.
- Put out any flame with a class B fire extinguisher.
- Get away from the gas cylinder.
- Do not try to fix the problem yourself.

If odour continues or you have a fire you cannot extinguish, call your fire department. Do not call near the gas cylinder because your telephone is an electrical device and could create a spark resulting in fire and/or explosion.

NOTE: The normal flow of gas through the regulator and hose assembly can create a humming sound. A low volume of sound is perfectly normal and will not interfere with operation of the gas oven. If humming sound is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new gas cylinder is connected to your gas oven.

OTHER CONSIDERATIONS

- Strong winds and low temperatures can affect the heating and performance of your gas oven so factor in these elements when positioning your gas oven outdoors for cooking.
- Never use your gas oven in a garage, porch, shed, breezeway or any other enclosed area.
- Your gas oven is to be used outdoors only, at least 45cm from the back and side of any combustible surface. Your gas oven should not be placed under any surface that will burn.
- Do not obstruct the flow of ventilation air around the gas oven housing. This gas oven is not intended to be installed in or on recreational vehicles and/or boats.

INSTALLATION COMPLIANCE

This appliance must be installed in accordance to the installation instructions provided by the manufacturer, local gas fitting regulations, municipal building codes, AS5601 / AG 601 gas installation codes and any other relevant statutory regulations

PLACEMENT OF GAS OVEN

PLACEMENT OF GAS OVEN

- This product is meant for outdoor use only! Do not store petrol or any inflammable liquids near this product.
- Always place the gas cylinder beside the gas oven when not in use.

NOTE:

Wrongful installation, adjustments and changes, or lack of service and maintenance could cause damage to individuals or materials. It is therefore important to carefully read the instructions on how to install, use and maintain the product before assembling the item. The gas oven must be installed according to national/local regulations. Make sure that the gas hose is not clenched, and never in contact with hot surfaces, and that the gas oven is installed in exact accordance with these instructions. For service, please contact authorized personnel. Always ensure that the gas oven is placed away from inflammable material when being used. When lighted, the gas oven must be kept under surveillance at all times. Keep children at a safe distance from the gas oven; touching hot surfaces could cause burns. The gas oven must be kept clean to avoid flare-ups caused by remnants of fat. Fires resulting from ignition of grease will void the warranty. Ensure that the gas cylinder is suitable for your product.

ANY ENCLOSURE IN WHICH THE APPLIANCE IS USED MUST COMPLY WITH ONE OF THE FOLLOWING:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. Within a partial enclosure that includes an overhead cover and no more than two walls. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall 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.

In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

Outdoor area example 1

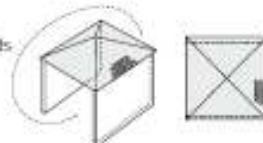


Outdoor area example 2



Outdoor area example 3

both ends open



Outdoor area example 4



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



open side at least 25% of total wall area

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

GAS CYLINDER SAFETY INFORMATION

GAS TYPE

Note the labeling of appropriate gases listed on your gas oven and ascertain that the gas you have is suitable for your gas oven. Be aware that several different valves for gas cylinders exist, and that the regulator must connect appropriately to your gas cylinder.

GAS CONNECTION

- Never try forcing the gas cylinder valve to fit the gas regulator.
- Never make adjustments to low-pressure regulator and hose coupling.
- The gas hose must be inspected for signs of damage/leakage prior to being used. If any of these parts are being replaced, use only parts specified by the manufacturer.
- The regulator and gas hose should be secured by using hose clamps, which are tightened with the use of a screw driver.
- Do not secure any attachments with tape, or similar materials not meant for gas applications.
- When the gas cylinder is not in use, it must be turned off and disconnecting the regulator is advisable.

HOSE AND REGULATOR REPLACEMENT

In the case of a problem arising with the hose and regulator please contact your gas oven supplier for a list of approved replacement parts. The hose and regulator assembly parts must comply to Australian gas standards.

GAS CYLINDER STORAGE

Gas cylinder not in use are to be stored outdoors in a well ventilated place, out of reach from children. Make sure that the gas cylinder is placed in an upright position and on an evenly surfaced ground. Additional gas cylinder are not to be stored underneath or in proximity to the gas oven.

SAFETY WHEN LEAKAGE OF GAS IS SUSPECTED

- Turn off the gas oven's gas supply and disconnect the regulator from the gas cylinder.
- Wipe out any open flames and remove possible ignition sources. If the smell of gas is sustained, please contact your gas supplier or the fire department immediately.
- If the gas cylinder appears to be the source of smell/leakage, place this outdoor with good ventilation and away from possible ignition sources



WARNING

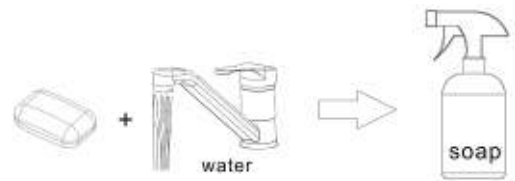
**STORE GAS CYLINDER IN A WELL VENTILATED AREA
OUT OF REACH OF CHILDREN**

LEAK TESTING

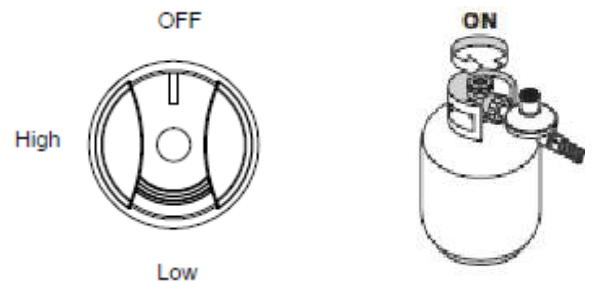
Please check for gas leakage the first time you are connecting the gas oven to the gas cylinder, and also each time you are replacing the gas cylinder or disconnecting/reconnecting any fittings. Inspect the hose before each use.

To check for gas leakage, turn on the gas supply at the gas cylinder, but do not switch on the burner inside the gas oven. The gas hose will now be filled with gas. Then pour water with soap over all connections. Any gas leakage should result in bubbles within 20 seconds. If a gas leakage is detected, tighten the connection. If the gas leakage persists, contact your supplier or place of purchase. As an alternative, you may use a gas leak detector, following the manufacturer's instructions, available at all major BBQ retailers. This provides an easier way to check for gas leaks

DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS. IF A LEAK PERSISTS, CALL AN AUTHORISED PERSON

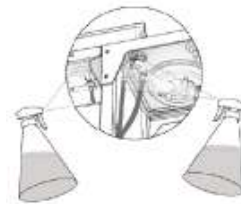


1. Add soap and water to spray bottle or soapy water with brush

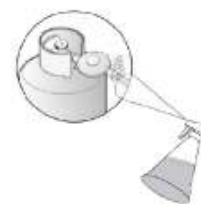


2. Turn off gas valves

3. Turn gas cylinder on



4. Spray or apply soapy water on gas connections



5. If leak is present, bubbles will appear

LIGHTING PROCEDURE

- Lighting the gas oven is easy, but must be done with due care.
- Make sure that gas is turned on at the cylinder, or that gas is available to the gas oven.
- Make sure the gas cylinder is filled.
- Check that the end of the burner tube is properly located over each valve orifice.
- Make sure all gas connections are securely tightened.
- This gas oven is equipped with a battery powered pulse ignitor.
- The pulse ignitor requires one AA battery to operate.
- Unscrew pulse ignitor cover and insert a AA battery.
- Ensure the door is open before lighting the burner.
- Make sure the knob is in the "OFF" position.
- Press and turn the knob to the "HIGH" position and hold down the knob.
- While holding down the knob, press the pulse ignitor button to light the burner
- Continue pressing the "PULSE IGNITOR" button for the next 3 to 5 seconds. Once the burner is lit, continue holding down the KNOB for another 5 to 8 seconds before releasing the knob.
- If the burner fails to light, turn the knob to the "OFF" position and wait for another 5 minutes before repeating the above steps

MANUAL IGNITION

- Place a lighted match or gas lighter (not provided).
- Keep your hand below the bottom of the burner while doing this.
- Turn the burner on.
- You should see the burner alight.

TURNING OFF THE GAS OVEN

- When finished cooking, leave the burner at the "HIGH" position up to 5 minutes so that remaining grease from the food will be removed.
- When turning off the gas oven, close the supply from the gas cylinder first; this will allow the gas remaining in the hose to evaporate. This will only require a few seconds. The burner can then be switched off.

CONTROLLING THE FLAMES

The knobs have three basic positions. You can achieve any flame height between low and high by rotating the knob between these positions.

Burner off



Burner on high



Burner on low



Note: 'Blowback' is a situation where the flame burns inside the burner, towards the front, recognised by a sharp roaring sound coming from the burner. It is not dangerous unless allowed to persist. If this occurs, simply turn the burner off, wait a few seconds, and then relight.

WHILE COOKING

Flames caused by fat dripping from the food could damage the food, causing the food to burn easily. Always monitor your cooking and avoid leaving the gas oven unattended while cooking.

AFTER COOKING

To turn the gas oven off, it is best to turn off the gas cylinder first, and allow all the gas remaining in the hose to burn off, this will only take a couple of seconds. Then turn off the burner.

DRIP TRAY

The drip tray must be cleaned regularly and checked each time before use. Always empty drip tray before each use. Overflow of the drip tray might cause serious burns or injuries. Never touch the drip tray until the gas oven and fat have cooled down completely.

CARING FOR THE GAS OVEN

Your gas oven should be kept clean to prevent deterioration and it will look better and last longer if you keep the gas oven clean.

The gas oven should be regularly cleaned and be protected by a fitted cover when not in use. Clean the gas oven thoroughly on a regular basis, and cover it with a thin layer of neutral oil (acid free oil).

Grease can build up on the frame itself. Most of it can be cleaned off with hot water. Use a non-caustic cleanser for more stubborn stains.

Movable parts such as the hinges, wheel nuts and doors should be sprayed with a lubricant.

REMINDER

Always ensure that the appliance has cooled down before cleaning. Hot surfaces may cause serious burns or injuries. If appliance is still hot, use oven mitts to protect your hands.

GAS OVEN MAINTENANCE

Apart from cleaning, your gas oven is a fairly low maintenance appliance. Below are a couple of things worth looking at though. Remember to turn off and disconnect the gas before any maintenance is carried out.

- If your gas oven uses a flexible hose to connect to the gas, check the rubber O-ring on the regulator end of the hose assembly at least once a year. If it appears worn or cracked, have it replaced.
- We recommend having your gas oven checked by an authorized service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- If you use a portable gas cylinder, you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.
- Please refer to AS5601/AG601 for further information on pipe sizing.
- Keep the outdoor gas oven area clear and free from combustible materials, gasoline, and other flammable vapours or liquids.
- Make sure there is no obstruction surrounding the gas oven, which may block the flow of combustion and ventilation air.
- A gas oven cover is also recommended to protect your gas oven from all weather conditions.

IMPORTANT INFORMATION

- This product is for outdoor use only.
- Do not use indoors.
- Do not use below ground level.
- Do not store gas cylinders below ground level.
- LP gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- Do not store or use gas cylinders on their side as this could allow liquid gas into the supply pipes with serious consequences.
- Leak test your gas oven before each use. Leak test the hose connections each time you reconnect the gas cylinder.
- Always turn off the gas at the cylinder when not in use.
- Open the door of the frame to inspect the hose before each use. If there is evidence of excessive abrasion or wear, or the hose is cut it must be replaced prior to the gas oven being put into operation.
- Only use hose supplied from the manufacturer.

You must have the correct gas cylinder, regulator and hose for gas oven to operate safely and efficiently. Use of an incorrect gas cylinder, regulator or hose is dangerous and will void the warranty on this product.

BURNER MAINTENANCE

You should check the burner periodically for any sort of blockage. To do this, remove and inspect them. If any of the holes are clogged, gently tap the burner onto a hard surface to remove residue. Use a wire brush to unclog the holes. Once this is done, lightly coat the burner with oil to help protect them from rust.

To reduce the chance of “FLASH-BACK”, the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your gas oven has not been used for a period of time.

1. Turn the burner valve to the full OFF position.
2. Turn the gas cylinder valve (clockwise) to the full OFF position.
3. Detach the regulator assembly from the gas cylinder.
4. Remove the burner from the gas oven. Use a screwdriver or needle nose pliers.
5. Carefully lift burner up and away from the gas valve orifice.
6. Refer to figure below and perform one of these three cleaning methods.

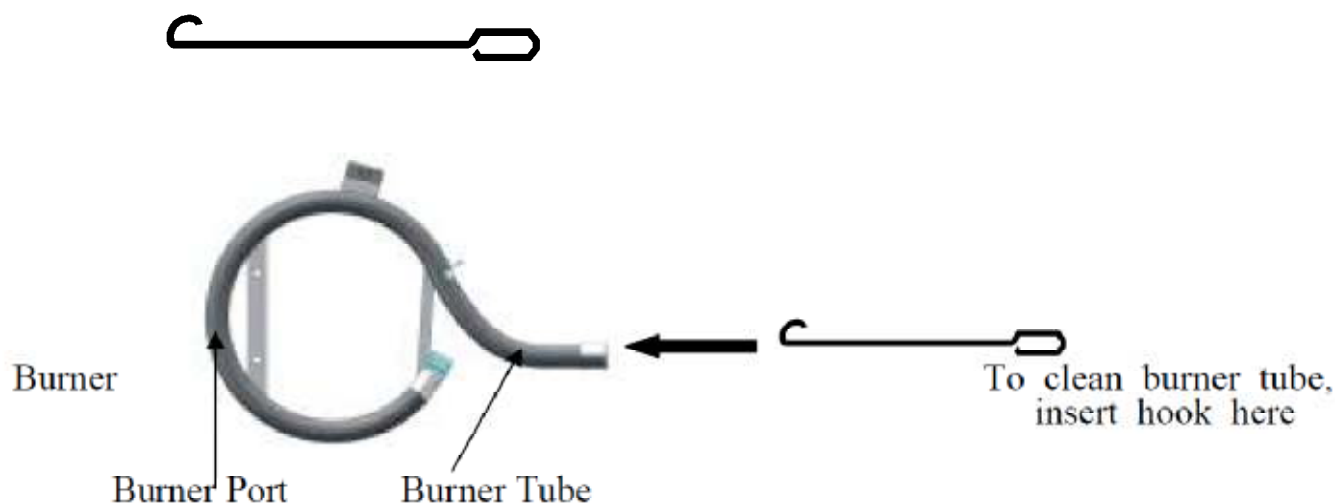
Bend a stiff wire, (a lightweight coat hanger works well) into a small hook as shown below. Run the hook through the burner tube and inside the burner several times to remove any debris.

Use a bottle brush with a flexible handle. Run the brush through the burner tube and inside the burner several times, removing any debris.

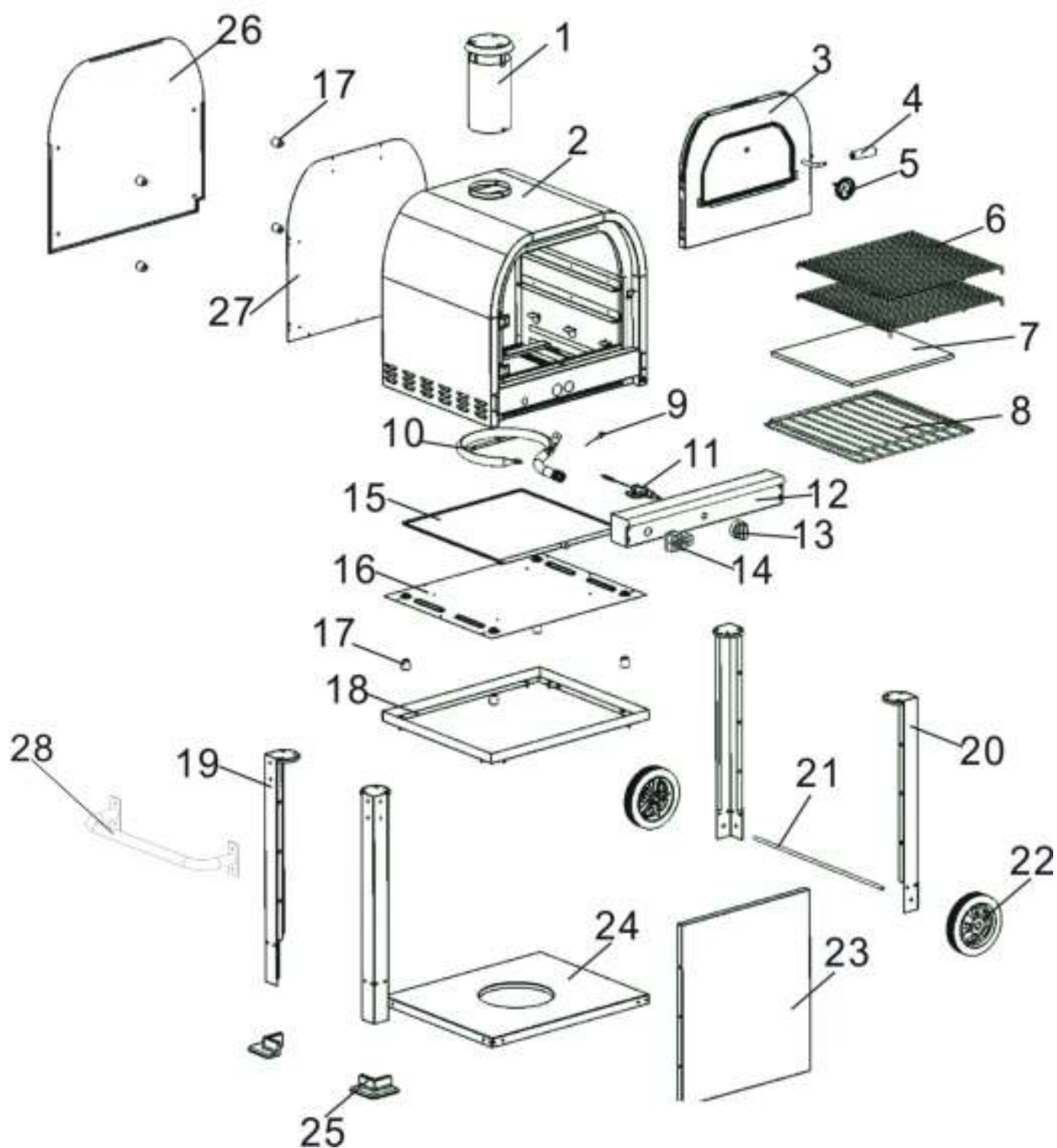
Use an air hose to force air through the burner tube. The forced air should pass debris or obstructions through the burner and out the ports.

1. Regardless of which burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.
2. Use a wire brush to clean the entire outer surface of each burner until free of food residue or dirt
3. Clean clogged ports with wire, such as an open paper clip.

Inspect the burner after installation, check to ensure that the gas valve orifices are correctly placed inside the end of the burner tube. Also check the position of your spark electrode.




















EXPLODED VIEW












PARTS CODE

Part Numbers	Parts Name	Parts Code
1	Chimney	PZoo101
2	Body	PZoo102
3	Door	PZoo103
4	Door Handle	PZoo104
5	Temperature Gauge	PZoo105
6	Grill	PZoo106
7	Ceramic Plate	PZoo107
8	Oven Rack	PZoo108
9	Firing Pin	PZoo109
10	Burner	PZoo110
11	Gas Control Valve	PZoo111
12	Front Fascia	PZoo112
13	Knob	PZoo113
14	Pulse Igniter	PZoo114
15	Drip Tray	PZoo115
16	Body Bottom Plate	PZoo116
17	Spacer	PZoo117
18	Cart Support	PZoo118
19	Leg L	PZoo119
20	Leg R	PZoo120
21	Wheel Axle	PZoo121
22	Wheel	PZoo122
23	Cart Front Plate	PZoo123
24	Cart Bottom Plate	PZoo124
25	Leg Plug	PZoo125
26	Insulation Board	PZoo126
27	Body Back Plate	PZoo127
28	Cart Handle	PZoo128

CARTON CONTENTS

1.Leg L - 2pc 	2. Leg Plug - 2pcs 	3. Cart Bottom Plate- 1pcs 	4. Leg R - 2pcs 
5. Cart Support - 1pc 	6. Wheel - 2pcs 	7.Wheel Axle - 1pc 	8.Spacer - 4pc 
9. Chimney - 1pcs 	10. Knob - 1pc 	11. Body - 1pc 	12.Cart Front Plate - 1pc 
13. Grill - 2pc 	14. Ceramic Plate - 1pc 	15. Oven Rack - 1pc 	16.Handle - 1pc 
17.Door Handle - 1pc 			

HARDWARE PACK CONTENTS

<u>A</u>	<p>Bolt M6 x 12 mm</p> 	34 pcs	<u>B</u>	<p>Nut M6</p> 	34 pcs
<u>C</u>	<p>Flat washer M6</p> 	28 pcs	<u>D</u>	<p>Spring washer M6</p> 	28 pcs
<u>E</u>	<p>Bolt M6 x 35mm</p> 	8pcs	<u>F</u>	<p>Bolt M4X</p> 	3pcs
<u>G</u>	<p>Flat washer M4</p> 	3pcs	<u>H</u>	<p>Nut M10</p> 	2PCS
<u>I</u>	<p>Flat washer M10</p> 	2PCS			

ASSEMBLY INSTRUCTIONS

Remove all contents from packaging, and make sure all the parts are present before attempting to assemble! Tighten all bolt connections by hand first. When the gas oven is fully assembled, retighten the screws, nuts and bolts by using a wrench and screw driver.

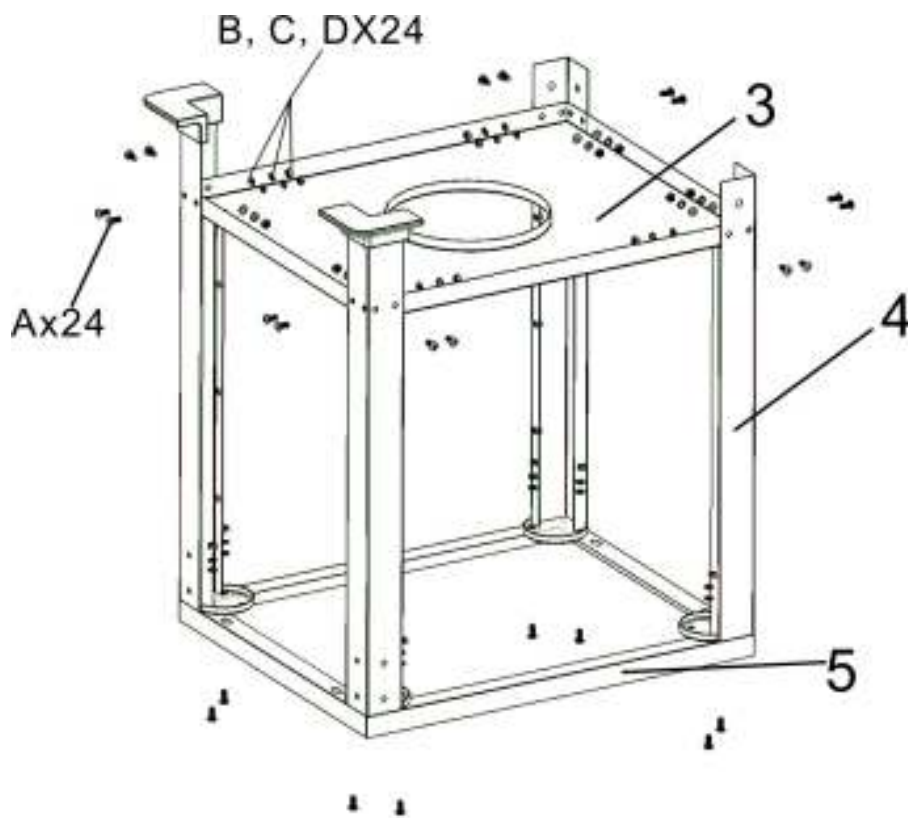
STEP 1

Assemble Leg (Part 1) and Leg Plug (Part 2) as shown



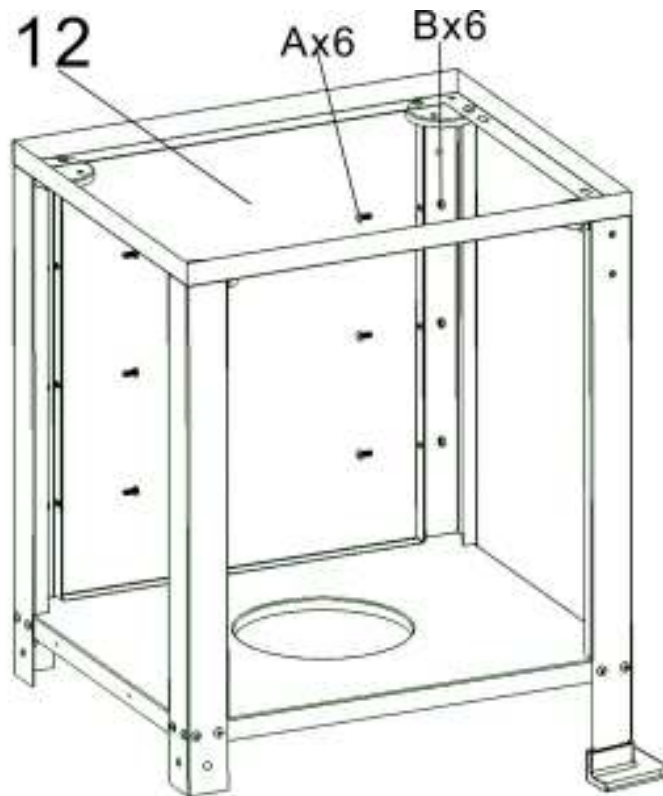
STEP 2

Assemble the Cart Bottom Plate (Part 3), Leg R (Part 4) and Cart Support (Part 5) as shown.



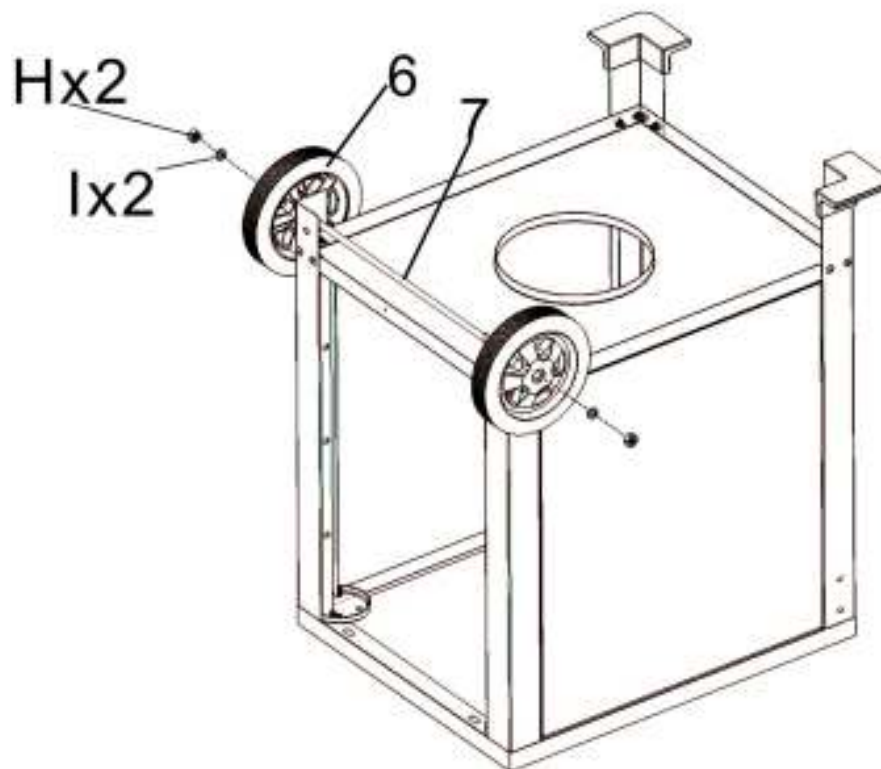
STEP 3

Assemble the Cart Front Plate (Part 12) as shown.



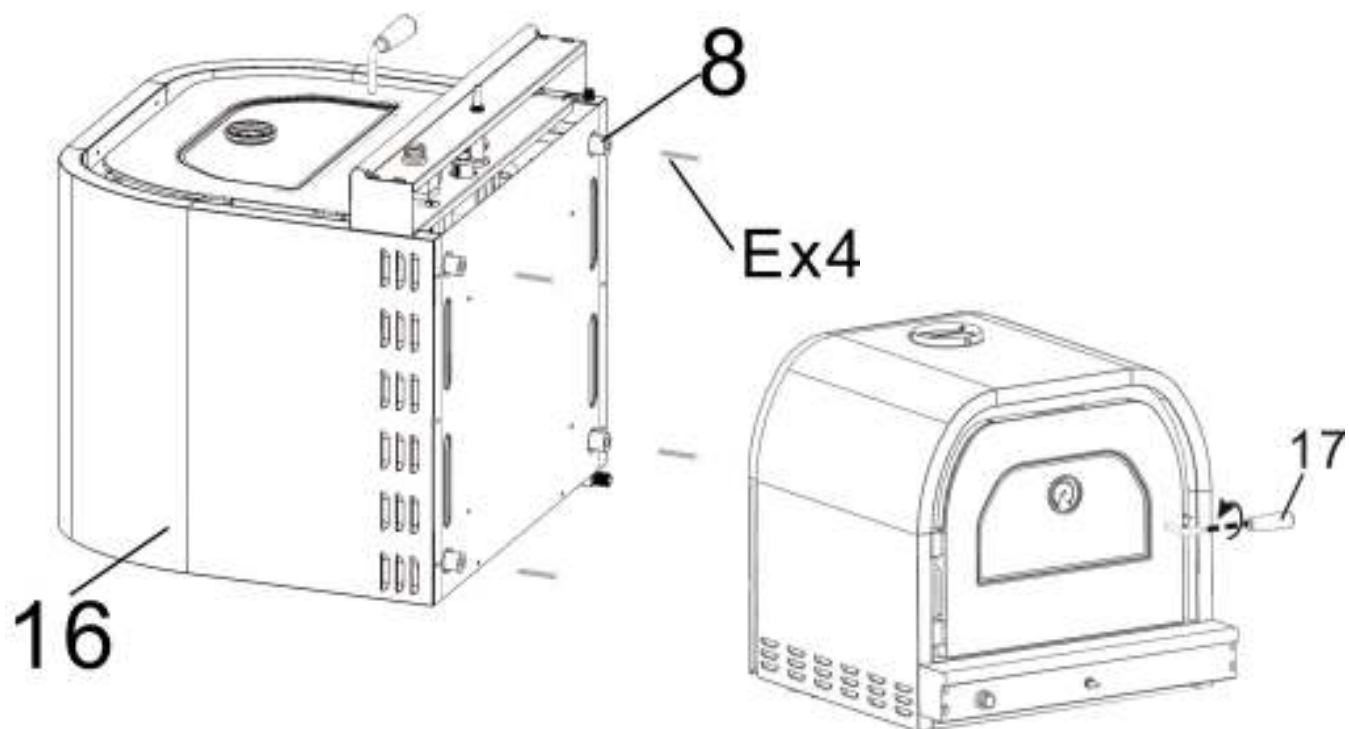
Step 4

Assemble the Wheel (Part 6) and Wheel Axle (Part 7) as shown.



Step 5

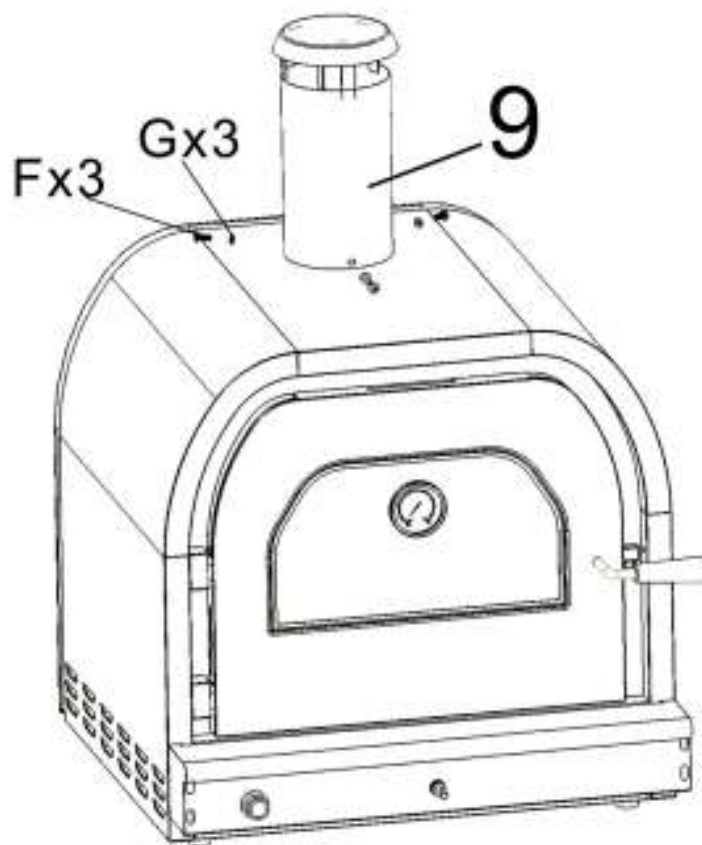
Assemble the Body (Part 16) and Spacer (Part 8) as shown.



Assemble the door handle as shown.

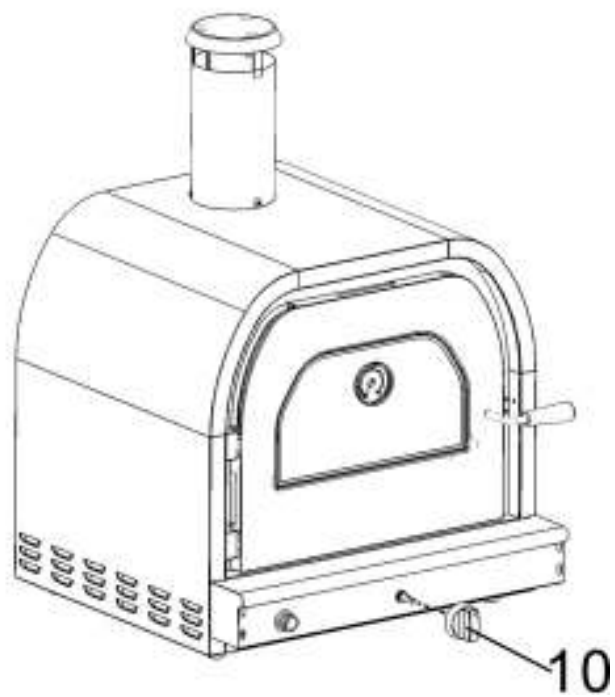
Step 6

Assemble the Chimney (Part 9) as shown.



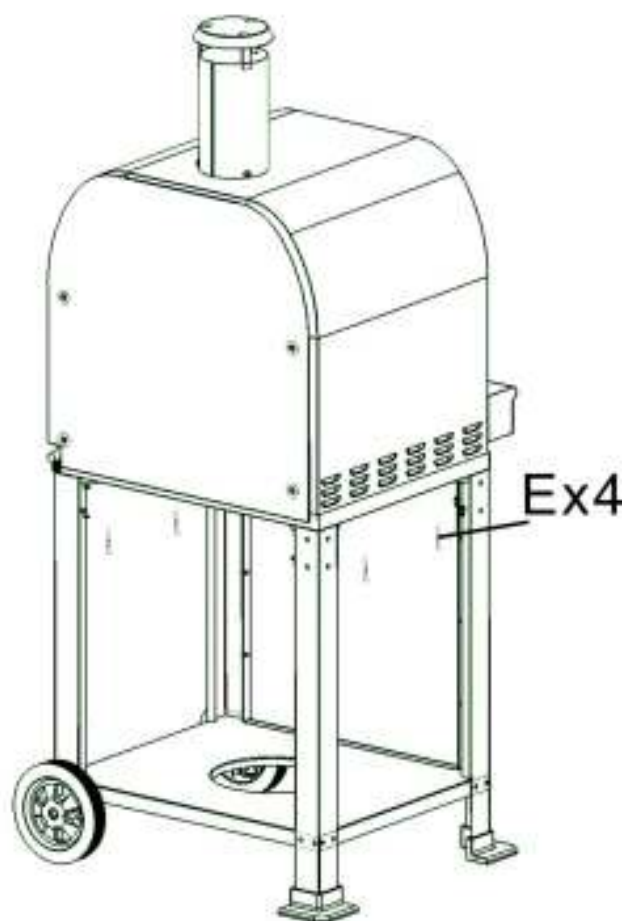
STEP 7

Insert the Knob(Part 10) as shown.



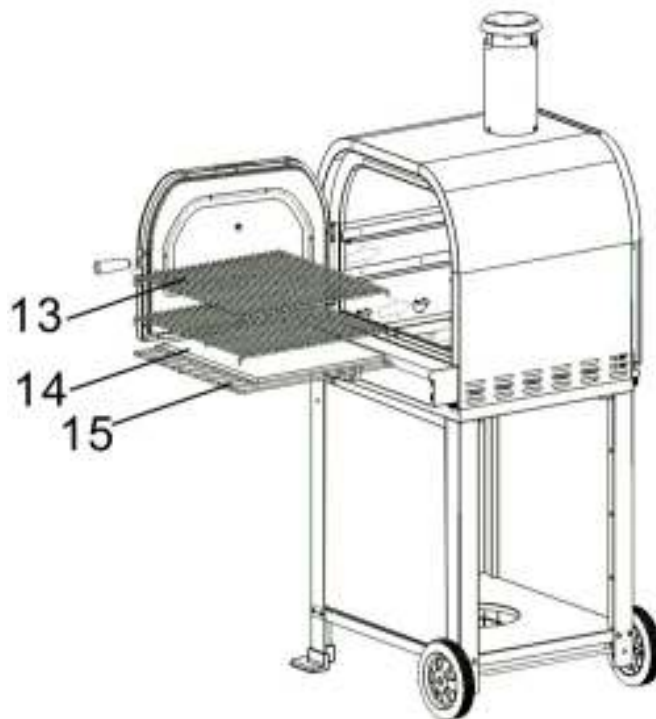
STEP 8

Assemble the Body to the Cart as shown and use bolts to tighten.



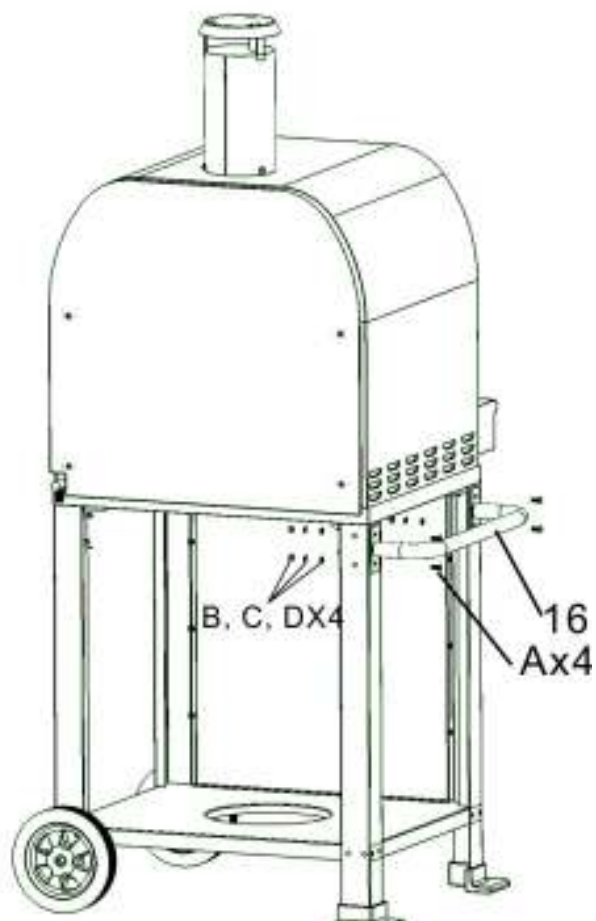
STEP 9

Place the Grill (part 13), Oven Rack (Part 15) and Ceramic Plate (Part 14) as shown.

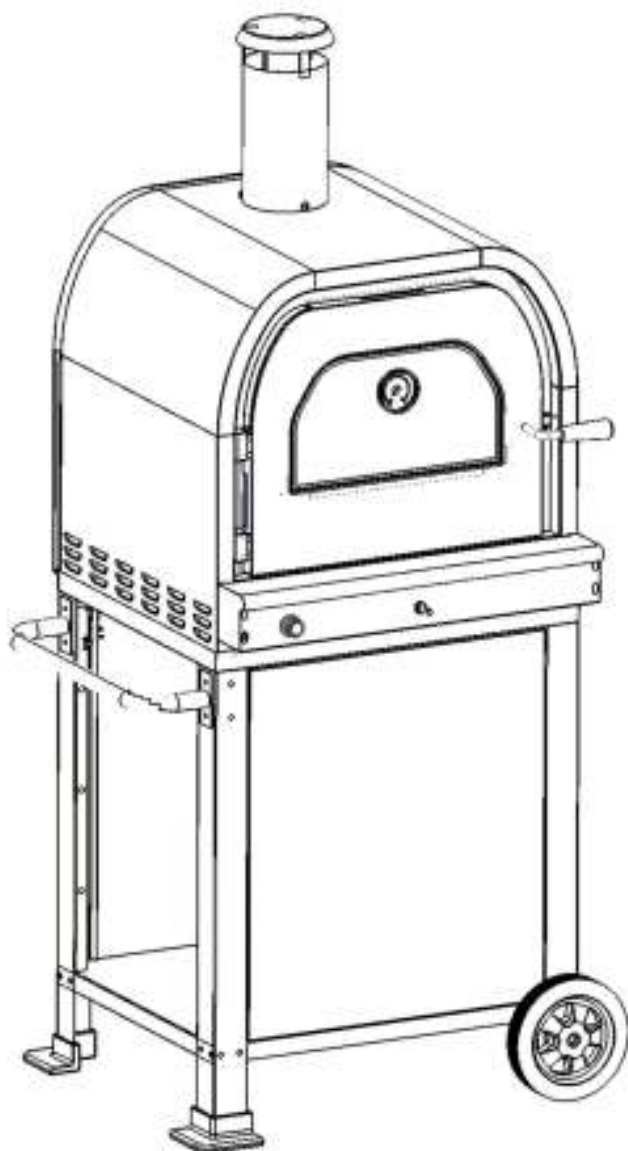


Step 10

Assemble the Handle(Part 16) as shown.



Fully-Assembled



Your gas oven is now ready for use.
Please take care when lighting your gas oven.
Always keep children away from this gas oven at all times.

jumbuck

SPECIFICATION

BRAND NAMES: JUMBUCK

APPLIANCE: 1 BURNER OUTDOOR PIZZA OVEN (GAS OVEN)

**CERTIFICATE
HOLDER:** Genesis Australia Corporation Pty Ltd
2/26 Industry Street Malaga 6090 Western
Australia
Phone: 61-8-9248 9822
Fax: 61-8-92488986

MODELS: HS-PZ001 - 1 burner pizza oven (gas oven)

FEATURES: Black powder coated steel trolley, 2 directional wheels, high temp. lacquered grill body, S/S tube type burner and auto ignition

BURNER: See drawing pages

GAS VALVES: GDA model GL8

**REGULATOR/HOSE
ASSEMBLY:** GENESIS-GAC-001 2KG LPG REGULATOR AGA 6735
GENESIS HOSE 8MM Class "A" MWP 2.8kPa
Appliance End Thread Size : 5/8" - 18 UNF
Gas Cylinder End Thread Size : 7/8" Type 21 left hand P.O.L. Thread

**BATTERY
IGNITOR:** DHLG-12 1328
CSA Certificate No. 220315

BURNERS	NGC	TEST POINT PRESSURE	INJECTOR
1 Burner	15MJ	2.75 kPa	1.06mm

GLASS DOOR

MANUFACTURER: CHANGSHU XINGFU GLASS BUILDING MATERIAL CO LTD

GLASS STANDARD: AS/NZS 2208:1996

**MAX OPERATING
TEMPERATURE:** 350°C

The logo for Jumbuck, featuring the word "jumbuck" in a bold, lowercase, sans-serif font. The text is white and is set against a dark, rounded rectangular background. This background is itself set within a larger, light gray, semi-circular shape that resembles a stylized arch or a part of a building's facade.



WARRANTY

Thank you for purchasing one of our quality

Jumbuck Gas Ovens.

**YOUR JUMBUCK GAS OVEN IS COVERED AGAINST
DEFECTS FOR A PERIOD OF 12 MONTHS FOR PARTS
AND LABOUR, REPAIR OR REPLACEMENT**

**THIS WARRANTY EXCLUDES SURFACE RUST AND
DAMAGE CAUSE BY ABUSE OR NEGLECT**

CONDITIONS OF THE WARRANTY

- The appliance must be operated and maintained in accordance with the instructions supplied in the operating manual.
- Any repair does not extend the warranty period.
- Any parts other than original Jumbuck parts will void this warranty.

INSTALLATION CONDITIONS

- All installations must conform to the applicable Gas, Electrical and Building standards as laid down by the local codes for state or region.
- If the appliance is changed to natural gas (if applicable), it must be converted and installed by a licensed gas fitter.

FOR WARRANTY CLAIMS

The warranty for Australia is given by :

Genesis Australia Corporation Pty Ltd
2/26 Industry St
Malaga
Western Australia 6090
AUSTRALIA

(08) 9248 9822

service@genesiscorp.com.au

Proof of purchase must be presented.

The warranty for New Zealand is given by :

Bunnings NZ Limited
PO Box 14436,
Panmure, Auckland, 1471
NEW ZEALAND

(09) 978 2200

marketing@bunnings.co.nz

Proof of purchase must be presented.

Any claims under this warranty must be made within 12 months of the date of purchase of the product.



WARRANTY

For Australian Customers

To make a claim under the warranty, please contact Genesis Australia at service@genesiscorp.com.au or return the product (with proof of purchase) to any Bunning store. Visit www.bunnings.com.au for store locations.

Genesis Australia bears reasonable, direct expenses of claiming under the warranty. You may submit details and proof to us for consideration.

The warranty covers manufacturer defects in materials, workmanship and finish under normal use.

This warranty is provided in addition to other rights and remedies you may have under law: our goods come with guarantees which cannot be excluded under the Australian Consumer Law. You are entitled to replacement or refund for a major failure and to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The warranty excludes damage resulting from product misuse or product neglect. The warranty covers domestic use only and does not apply to commercial applications.

For New Zealand Customer

Any claim under this warranty must be made within 12 months of the date of purchase of the product. To make a claim under the warranty, take the product (with proof of purchase) to any Bunnings store. Visit www.bunnings.co.nz for store locations.

Bunnings NZ Ltd bears reasonable, direct, expenses of claiming under the warranty. You may submit details and proof to our store for consideration.

The warranty covers manufacturer defects in materials, workmanship and finish under normal use.

This warranty is provided in addition to other rights and remedies you may have under law: our goods come with guarantees which cannot be excluded under the Consumer Guarantees Act 1993 (NZ). You are entitled to replacement or refund for a major failure and to compensation for other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

The warranty excludes damage resulting from product misuse or product neglect. The warranty covers domestic use only and does not apply to commercial applications.



WARRANTY

WHAT IS NOT COVERED IN THE WARRANTY

- Removal or re-installation costs. This warranty does not cover costs for transit, nor in home service
- Liability will only be accepted for loss or damage during transit if at the time the product was being transported by Bunnings or a Bunnings approved contractor.
- Lack of maintenance, abuse, neglect, misuse, accidental or improper installation of this appliances
- Scratches, dents, corrosion or discoloration caused by heat, abrasive chemicals cleaners
- Corrosions or damage caused by exposure to elements such as insects, weather, hail or grease and fat fires
- Rusting of grills and burner
- Cleaning and wear and tear, service calls of this nature are chargeable
- Commercial use of this product
- Unauthorized repairs or modification during warranty period

RECORD THE FOLLOWING INFORMATION

Attached the copy of the purchase receipt here

Date of Purchase.....

Purchased From.....

Location.....

Model Name and Number.....

Serial Number.....

Receipt Number.....

Note: The serial number is located either on the outside of the packing carton or outside or inside the appliance

FOR TECHNICAL ASSISTANCE

For Australia customers if you experience any technical issues with your JUMBUCK GAS OVEN, in the first instance review the instructions manual or contact the warranty service agent

For New Zealand customers if you experience any technical issues with your JUMBUCK GAS OVEN, in the first instance review the instructions manual or contact your local Bunnings warehouse

FOR SPARE PARTS

Call your local Bunnings warehouse and ask them to order a part for you. You should provide the following information:

Model of Gas Oven

.....

Year of Purchase

.....

Name of warranty service company

.....

Part that requires replacement (refer to the parts list in the instructions manual)

.....