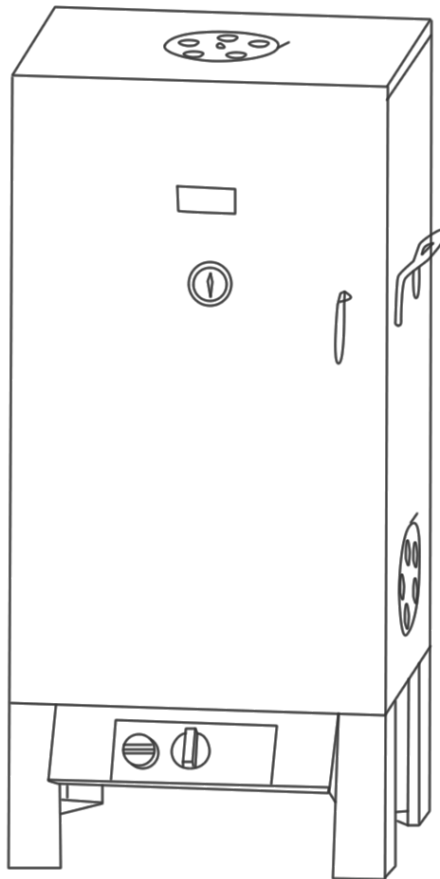




ASSEMBLY AND OPERATION INSTRUCTIONS FOR OUTDOOR GAS SMOKER



FOR MODEL# LGS OUTDOOR GAS SMOKER

SAFETY INSTRUCTIONS

Please read the following instructions carefully. Failure to follow these instructions may result in serious bodily injury and/or property damage.

NOTE TO THE CONSUMER: Retain these instructions for future reference.

DANGER!

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open door.
4. If odour continues keep away from the appliance and immediately call your gas supplier or your fire department.

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
2. An LPG cylinder not connected for use should not be stored in the vicinity of this or any other appliance.
3. Keep the fuel hose and any electrical cord away from hot surfaces. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. Replace hose if necessary.
4. Never test for gas leaks with a lighted match or open flame.
5. Never light smoker with door closed.
6. Never lean over burner while lighting. Use appropriate tools with wooden handles and good quality insulated gloves when operating the smoker.
7. The items in the fuel system are designed for operation with the WANDER OZ smoker. They must not be replaced with any other brand, please contact your local gas parts agent for advise
8. Smoker must be on a level surface to operate properly
9. **THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHOULD NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.**

WANDER OZ GAS SMOKER

Congratulations on purchasing your new WANDER OZ Gas Smoker. We recommend that you wash this smoker thoroughly with warm soapy water before use to remove any residue left during manufacture.

Read safety instructions on next page before starting.

Smoking with the WANDER OZ

The cast iron sawdust container is easily removed so the spent fuel can be replenished or topped up. We suggest you use wood chips soaked in clean water for approximately half an hour prior to smoking, this will make the wood chips burn slower and create more smoke.

Above the sawdust container is a wire rack that has a flat plate area which acts as a splash tray preventing fish juices from falling on the sawdust and burner. If juices burn with the sawdust it can taint the meat.

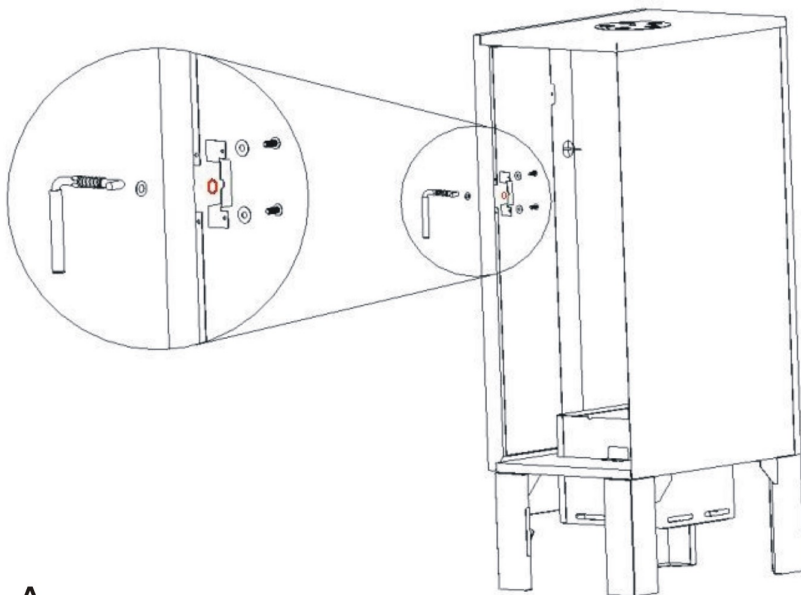
Fish and shellfish can be laid out flat, skin on or off and placed directly on the racks, concentration of smoke and heat is higher near the top of the smoker. One rack can be placed near the top of the smoker and used to smoke your fish in a hanging position. We suggest approximately 120mm long wire bent to make hook in each end. When hanging fish place another rack directly underneath to prevent falling flesh landing on the smoker floor.

Smoking Instructions.

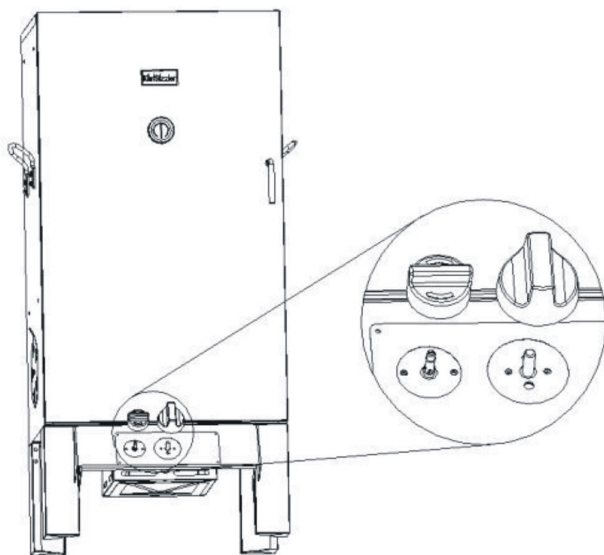
Place wood chips in cast iron holder, when you are ready to start we suggest you sprinkle some sawdust over the floor area, this makes it much easier to clean up when the time comes and absorbs sugar and fish juice run-off.

Experiment with your WANDER OZ smoker to get the results you want. There are endless things that can be smoked, but be extremely careful with meat and poultry. Extra cooking, either in a microwave, on a barbecue, or in a conventional oven may be required if the meat is particularly large.

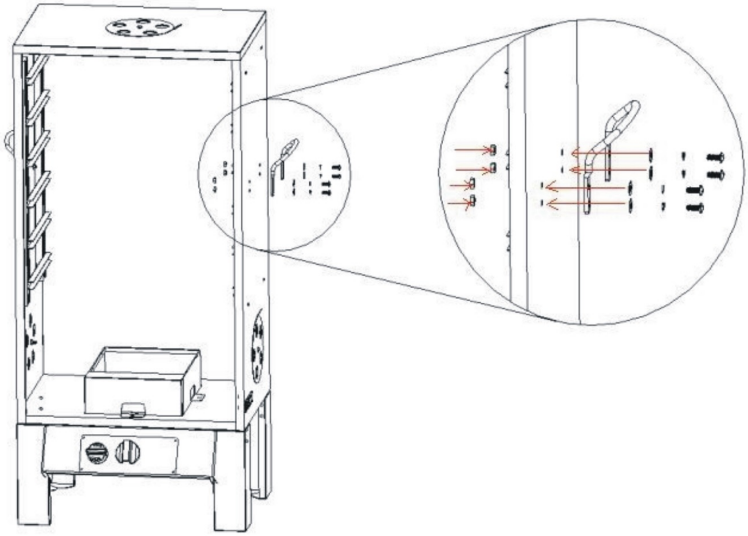
Happy Smoking.



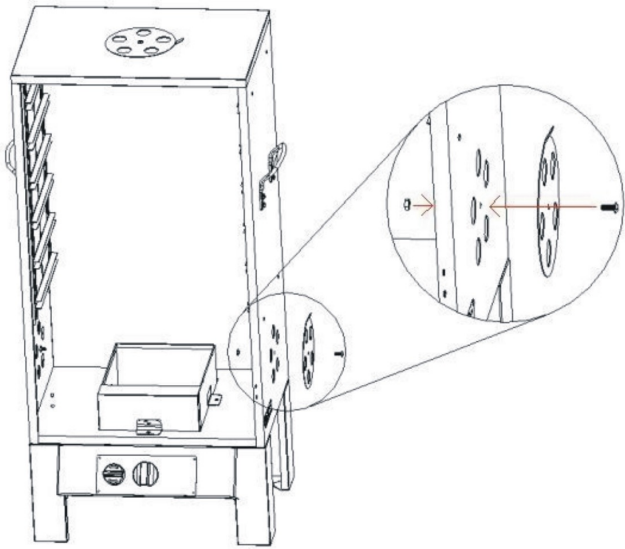
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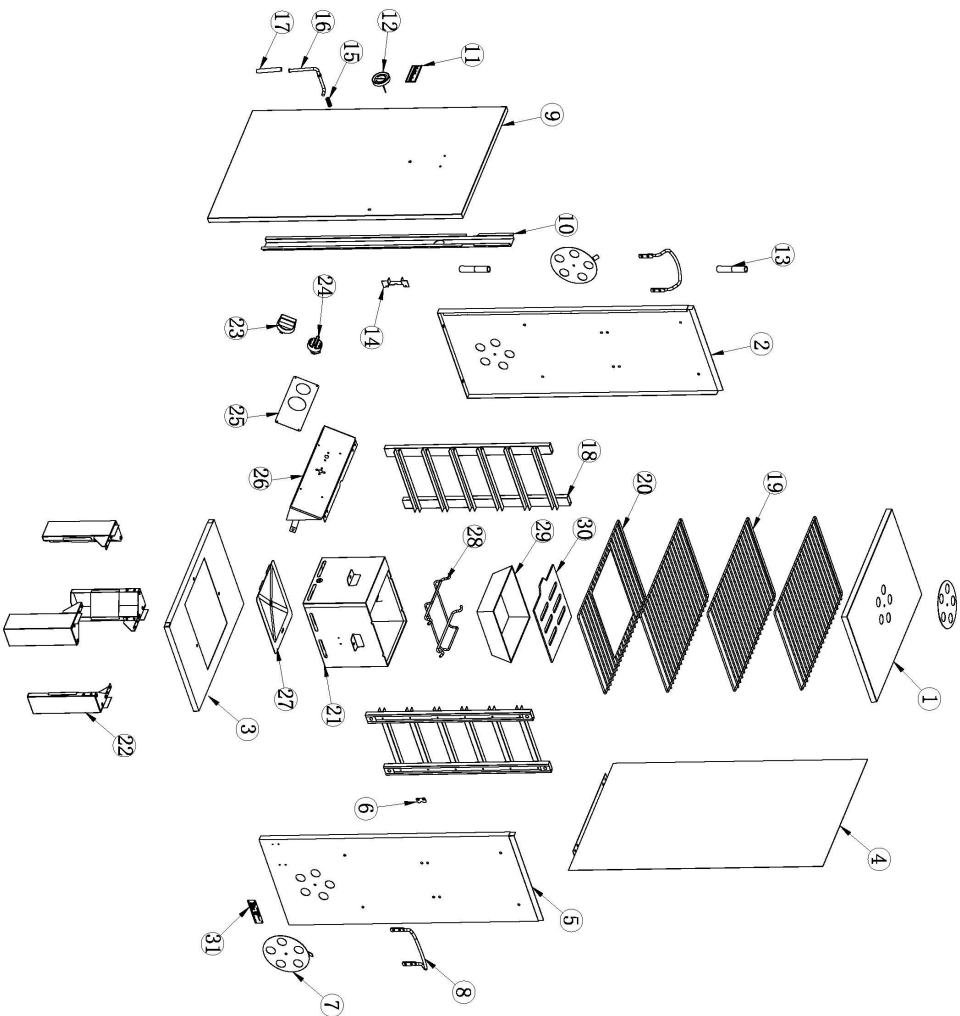


C



D

LGS



REF	DESCRIPTION	DIMENSION	QTY
1	Top	SUS201	1
2	Life board	SUS201	1
3	Bottom	SUS201	1
4	Back	SUS201	1
5	Right board	SUS201	1
6	Wheel	SUS201	1
7	Wheel	SUS201	3
8	Handle	SUS201	2
9	Door	SUS201	1
10	Door stiffener	SUS201	1
11	LOGO	SUS201	1
12	Thermometer	400° F	1
13	Hinge	SUS201	2
14	Door located block	SUS201	1
15	Handle spring	65Mn	1
16	Door handle	SUS201	1
17	Door handle case	SUS201	1
18	Rack component	SUS201	2
19	Rack	Q235	3
20	Rack with drip plate	Q235	1
21	Smoker box	ST12	1
22	Leg	SUS201	4
23	Knob		1
24	Knob case		1
25	Control rating plate	Aluminum	1
26	Control board	ST12	1
27	01l deflector	ST12	1
28	Carbon box stand	Q235	1
29	Carbon box	Cast iron	1
30	Carbon box core	Cast iron	1
31	Label	Aluminum	1

Warranty Information

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This WANDER OZ SMOKER is covered by our 12 month warranty. Menace Marine will cover the cost to fix, replace or compensate the purchaser in the event the smoker is found with a defect that is sufficient to prevent normal use of the appliance. This 12 month warranty is in addition to your rights under Australian Consumer Law.

Contact us on 1300 636 223 or menacemarine.com.au for warranty claims.

Proof of purchase is required for warranty claims to be processed.

Record your purchase date and invoice number below.

Date of Purchase: ___ / ___ / 20 __

Invoice Number:





INSTRUCTIONS & WARRANTY

Menace Marine
1300 636 223
www.menacemarine.com.au
Factory 7/8-20 Brock St, Thomastown, VIC 3074

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