



* Image for illustration purpose only

Wood Fired Pizza & Outdoor Oven

OWNER'S MANUAL

Please read these instructions carefully before assembly, to reduce risk of fire, burn hazard or other injury.

Keep these instructions in a safe place for future use.





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SAFETY AND WARRANTY INFORMATION

KEEP THE INSTRUCTIONS IN A SAFE PLACE FOR FUTURE USE.



DO NOT OPERATE THIS OVEN BEFORE IT HAS BEEN ASSEMBLED CORRECTLY AND YOU HAVE READ AND UNDERSTOOD THESE INSTRUCTIONS.



These instructions are intended as a general guide and do not supersede national or local codes in any way. Contact local authorities for clarity of laws relating to the operation of this appliance.

SYMBOLS IN THIS OWNER'S MANUAL



Possible hazard or hazardous situation. Not observing this instruction can lead to injuries or cause damage to property.



Important information on proper handling. Not observing this instruction can lead to faults in the oven.



User information. This information helps you to use all the functions correctly.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down).

Some parts of this pizza oven may have sharp edges especially as mentioned in this manual! Wear suitable protective gloves if necessary.

Any modification of the appliance by unauthorised persons may be dangerous.



WARNING!
FOR OUTDOOR USE ONLY



WARNING!
To reduce the risk of fire, burn hazard or other injury, read the instructions carefully and be sure your appliance is properly installed and assembled.



WARNING!
TO INSTALLER:
Test operation of the appliance and instruct the user before leaving. Ensure the appliance is commissioned correctly before handing over to the user..



WARNING!
The grill head is heavy and will require two or more people to lift and position onto the grill cart when assembly.

IMPORTANT SAFETY INFORMATION

Please read and understand this manual fully before assembly and use.

- The Manufacturer's Warranty may be voided by the incorrect use of this product.
- The Manufacturer or their Agents can accept no liability for the unsuitability of, or any damage to, food that is cooked on this appliance.
- Use the correctly specified wood with this Pizza Oven. Check with your dealer for the specific wood for which this Pizza Oven has been designed.

OWNER'S MANUAL

- The operator must understand all the safety requirements detailed in this manual before using the Pizza Oven.
- If you have any queries regarding these instructions, contact your local dealer for clarification before you use your Pizza Oven.
- The unit must be correctly assembled before use. Failure to follow the manual's instructions could result in serious damage or injury.

PERSONAL SAFETY

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate this Pizza Oven.
- The Pizza Oven should be carefully checked for operational use every time before use.
- Never try to move the Pizza Oven when it is hot, or before it has had time to cool down.
- The person operating this Pizza Oven should pay constant attention to the food being cooked.
- Do not leave the Pizza Oven unattended when it is alight. A person should monitor the Pizza Oven at all times when it is alight/cooking.

THIRD PARTY SAFETY

- The operator is responsible for the safety of all third parties while the Pizza Oven is in use.
- Onlookers should be kept a safe distance away from the Pizza Oven when it is in use.
- Keep children and animals well away while the Pizza Oven is in use and while it is cooling down.

LOCATION

- Do not use indoors. Pizza Oven units are designed for OUTDOOR USE ONLY.
- Use in a weather-protected area, preferably under shelter.
- Ensure that the Pizza Oven is on an even and secure surface before operating. Use the castor locks if fitted to lock the wheels in place.
- Do not use within one metre of any flammable surface or structure.

BURN AWARENESS

- Parts of the Pizza Oven do get extremely hot and could cause serious burns – touch test the surface before applying a firm grip.
- The oven can become hot! Always wear cooking gloves and long sleeves when handling hot components.
- If cooking with the door closed, be very careful opening the door. A sudden rush of hot air could burn an unprotected arm.
- Do not store flammable materials near this Pizza Oven.
- Do not store spare LPG cylinders under or near this Pizza Oven.
- Do not place or use aerosols near this Pizza Oven.
- Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this Pizza Oven.
- Do not lean over appliance when lighting.
- Do not use appliance with any cover on.
- Do not use plastic or glass utensils on the appliance.

SAFETY EQUIPMENT

When cooking with oil/grease, fire extinguishing materials should be readily accessible.

In the event of an oil/grease fire do not attempt to extinguish with water or alcohol. Use type BC dry chemical fire extinguisher or smother the fire with dirt, sand or baking soda.

WARRANTY

Refer to the warranty supplied with this Pizza Oven. Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, Masport will replace or repair the defective part free of charge. Refer to the warranty for details. Do not use a Pizza Oven that is unsafe.

DISPOSAL OF PACKAGING

Remove all protective packaging including any protective film from stainless steel surfaces.

Make sure you properly dispose of, or recycle the packaging material where possible to comply with applicable waste disposal laws in your area.

USER INSTRUCTIONS

- USE OUTDOORS ONLY
- READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE
- Keep children and animals well away while the Pizza Oven is in use and while it is cooling down.



WARNING!

Accessible parts may be very hot. Keep young children away. Do not over fire the oven.

- The oven is designed for use outdoor only. NEVER use in doors or in an enclosed area.
- Always use in a well ventilated area.
- Keep young children and pets away from the oven. The temperature of the oven can get extremely hot and could cause burns.
- Use heat resistant utensils while cooking. DO NOT put plastic spoons, fork, tongs etc and any other material which can not withstand high temperature inside the oven.
- Clean and maintain the appliance after each using.
- Although the oven is well insulated, the external still has the possibility to get very hot. DO NOT touch the surface when the oven is in using.
- Use seasoned hardwood as fuel.
- Only use cookware suitable for high temperature like cast iron and terracotta.
- Flames can exit via the oven's open door. DO NOT put any flammable liquid and material near the area.
- DO NOT extinguish the fire with water.
- DO NOT throw logs into the firebox; place them carefully inside. Throwing logs into the oven will damage the internal parts of the oven.
- Make sure the flue and chimney cap are free of blockages before use.

LIGHTING THE OVEN

1. Make a small fire using small pieces of dry wood and paper in the centre of the oven to start the fire. (Use clean and dry wood).
2. After the fire starts, add larger pieces of wood onto the small fire and move the embers to one side of the chamber. Add wood slowly to avoid suffocating the fire.
3. Keep burning till the temperature gauges shows approx 200 degress celcius. Keep the oven at this temperature for approximately 30-40 minutes before cooking. This pre heating process will ensure even temperatures inside the oven.
4. After 30-40 minutes the oven is ready to use. Please remember when cooking you do not need a large fire.
5. Cooking can begin once the fire has stabilised.
6. Door can be on or off for cooking.

EXTINGUISH THE FIRE

1. To extinguish the fire, close the door and wait until the embers becomes ash.
2. Remove the gas after the fire had been extinguished after at least 30 minutes.



WARNING!

DO NOT extinguish by using water. The sudden and rapid change in temperature could cause damage to the oven.

MAINTENANCE AND CLEANING

- When the fire has been extinguished and cooled down naturally, remove the ash from the chamber by using heat resistant brush and dustpan, etc.
- Clean the oven floor with a brush and a wet soft cloth
- Clean the external surface by a towel with warm water
- Avoid leaving ash inside the oven because it collects moisture which could damage the oven over time.



WARNING!

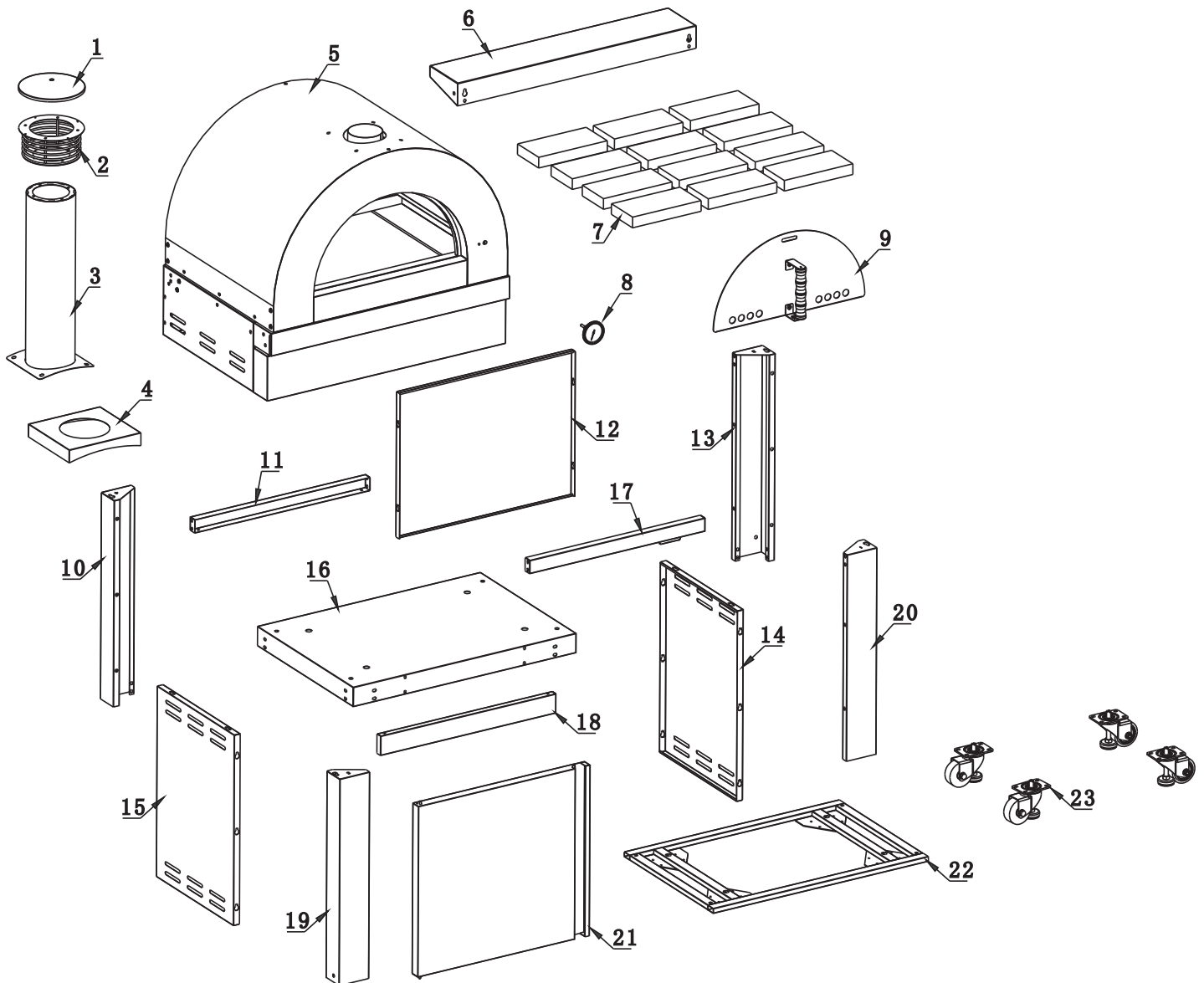
Accessible parts may be very hot. Keep young children away.

When inserting or removing pizzas from the oven, use a Pizza Peel as shown in the image below:





EXPANDED VIEW



ASSEMBLY

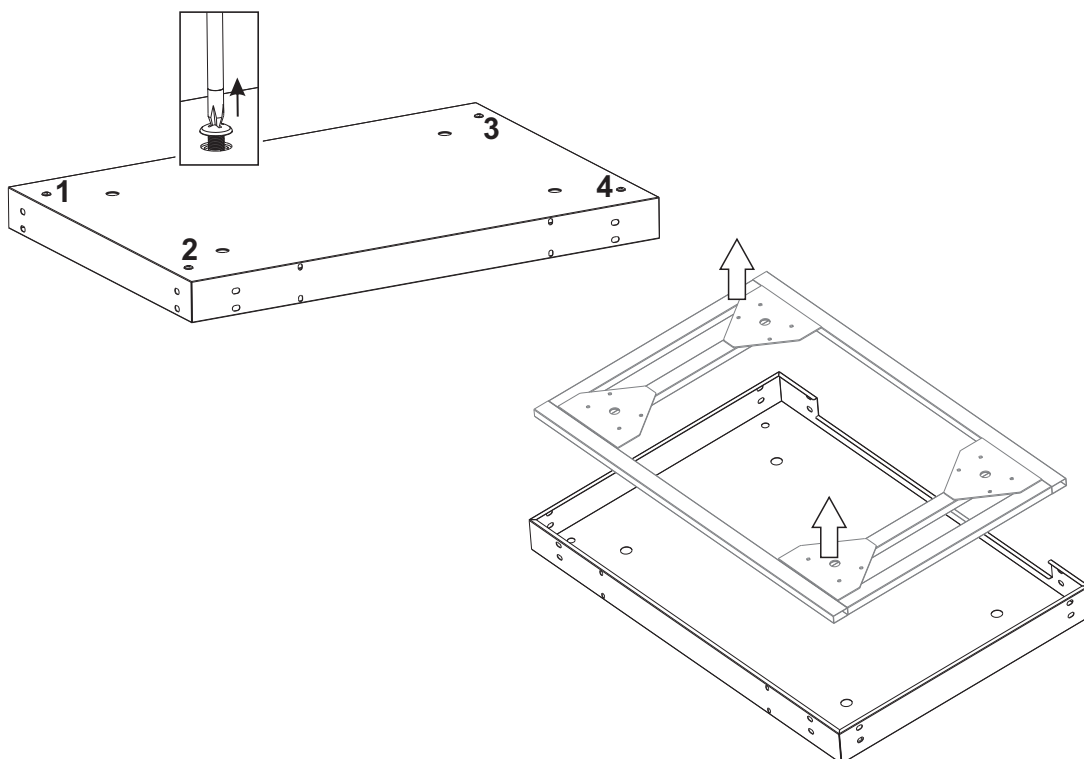
STEP 1

Part Number: 16



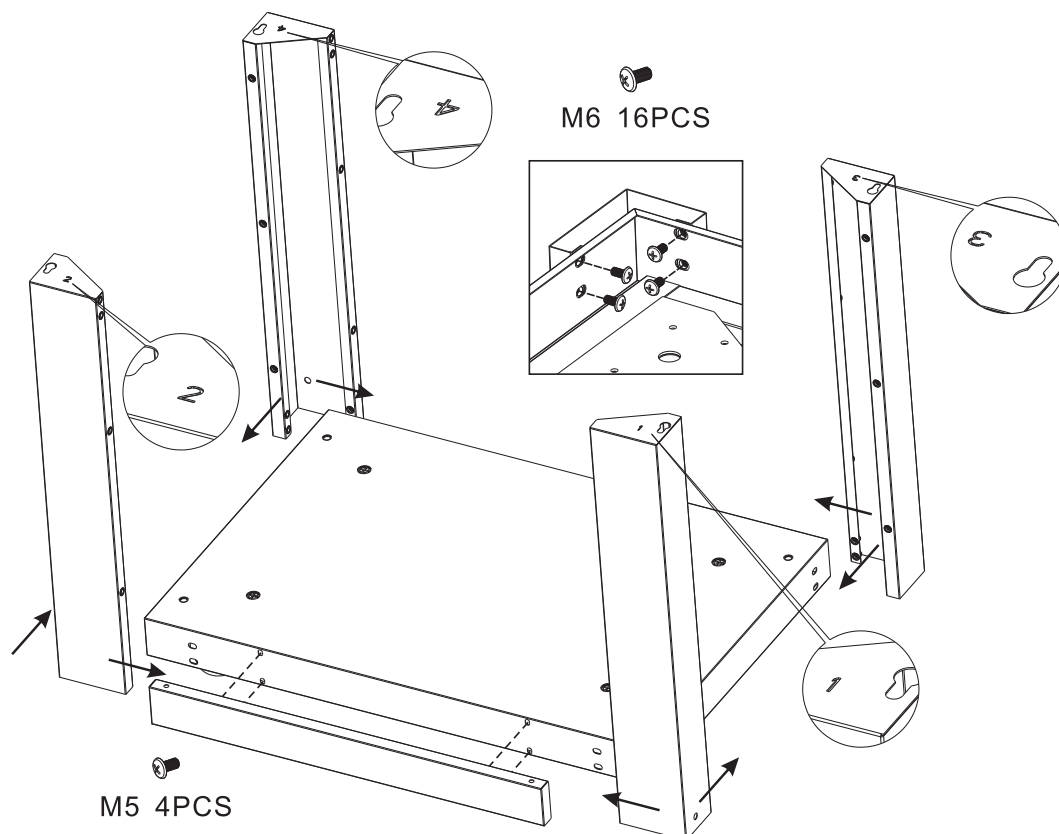
NOTE:

Ensure the assembly process is performed on a flat surface. The assembly process may be easier with two people.



STEP 2

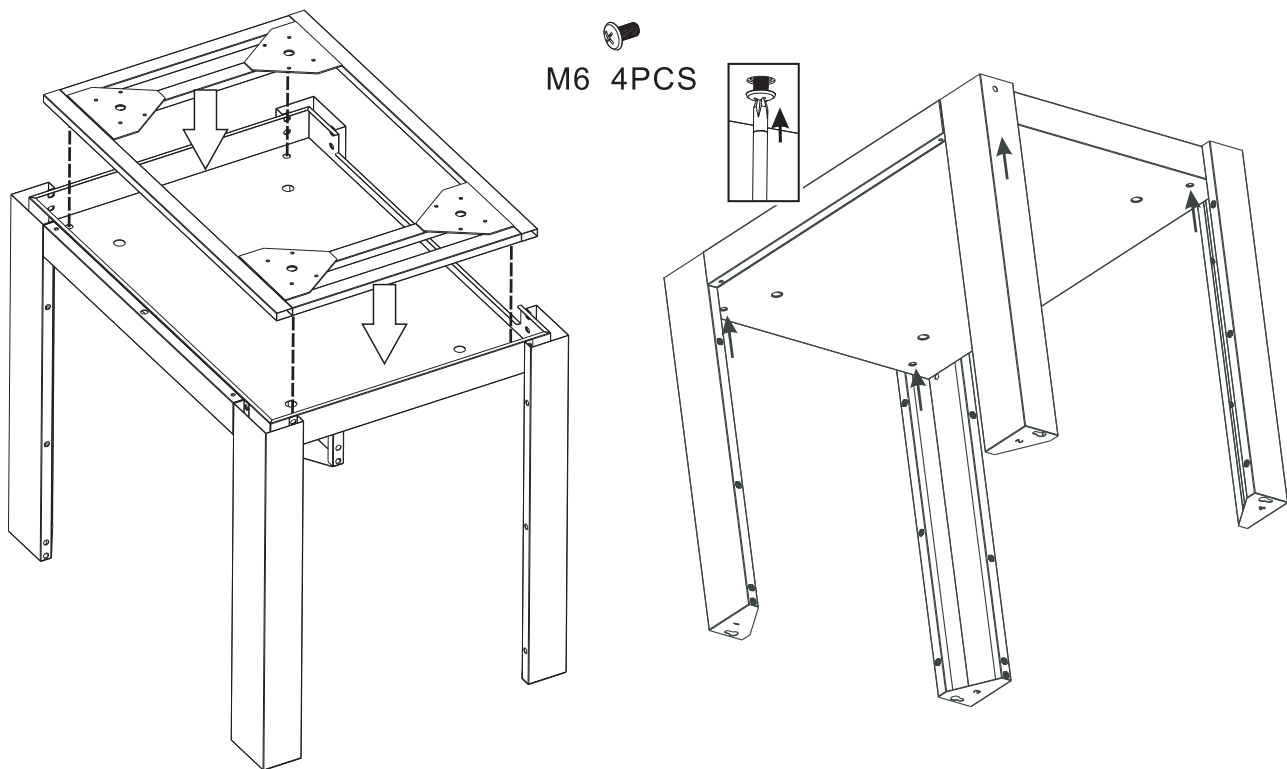
Part Numbers: 10, 13, 18, 19, 20





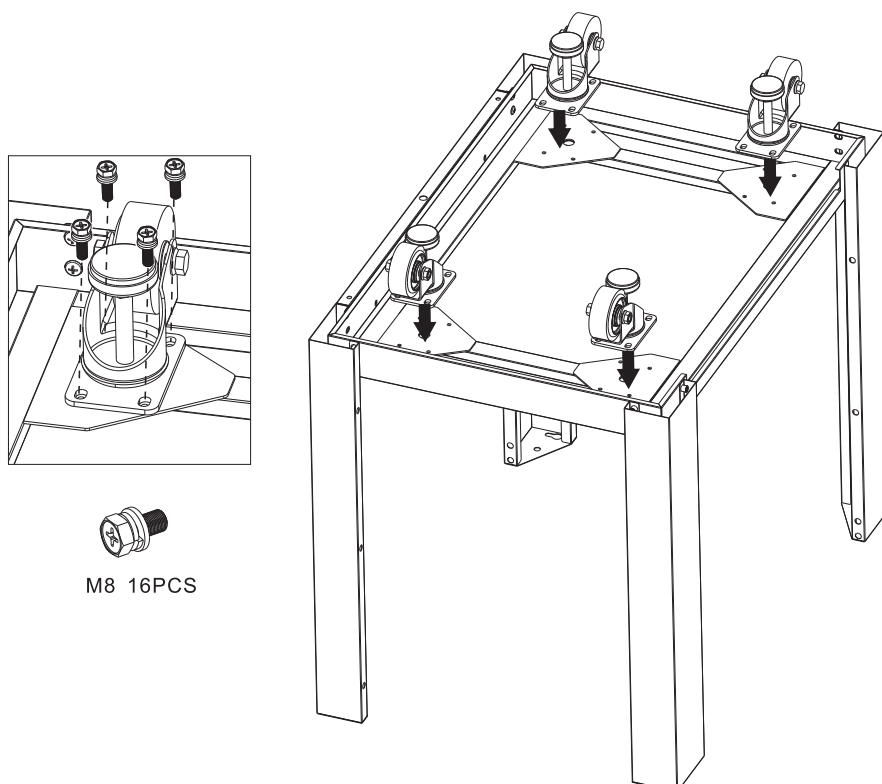
STEP 3

Part Number: 22



STEP 4

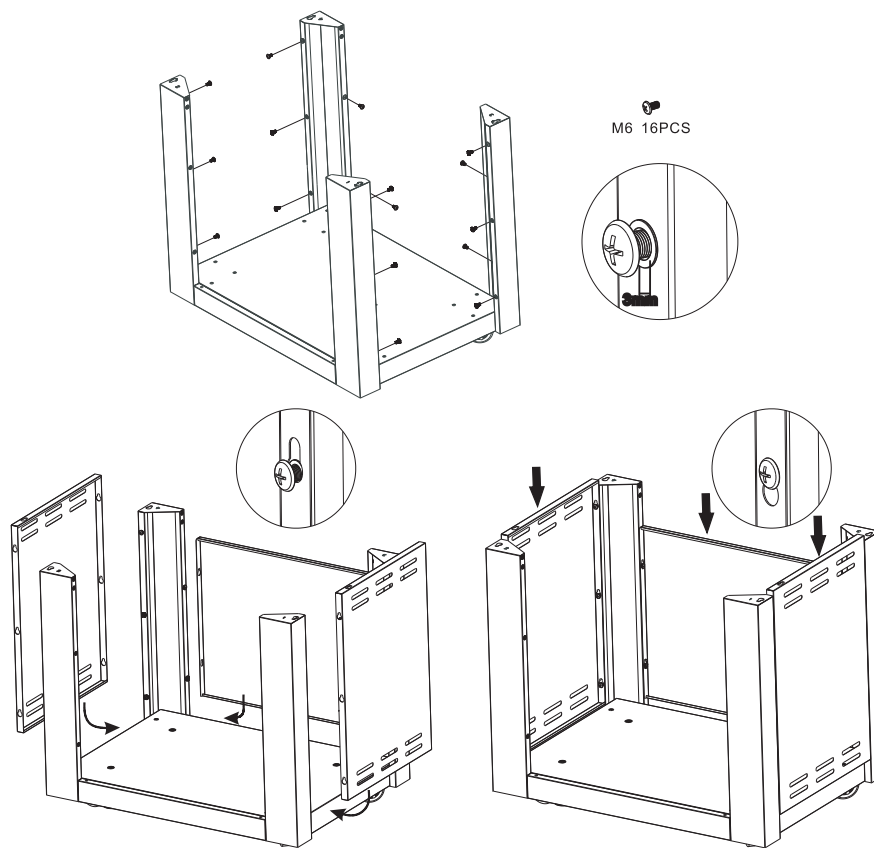
Part Number: 23





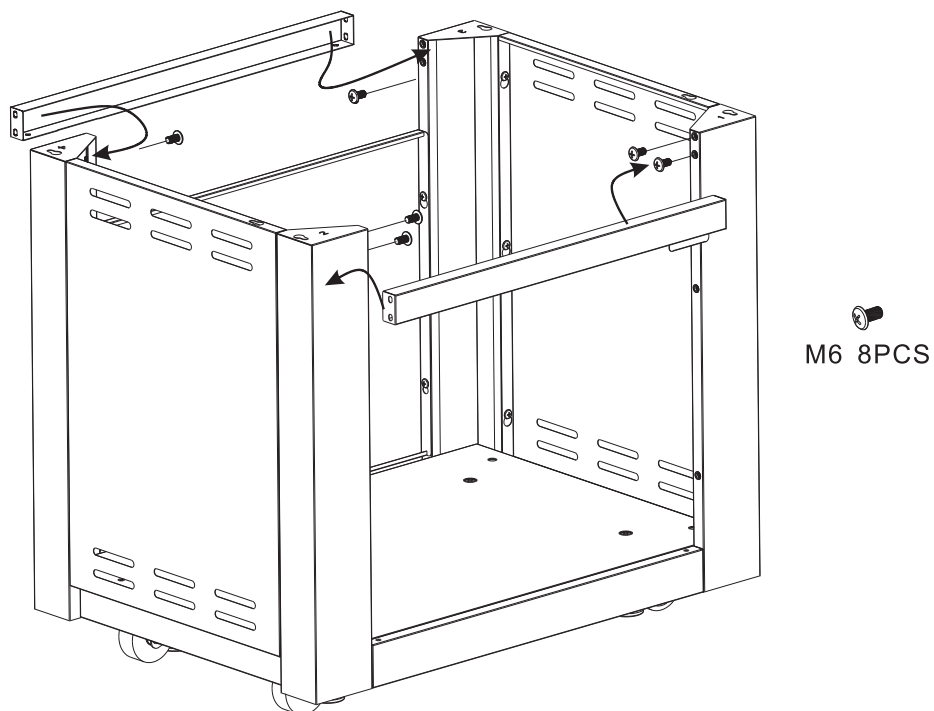
STEP 5

Part Numbers: 14, 15



STEP 6

Part Numbers: 14, 15





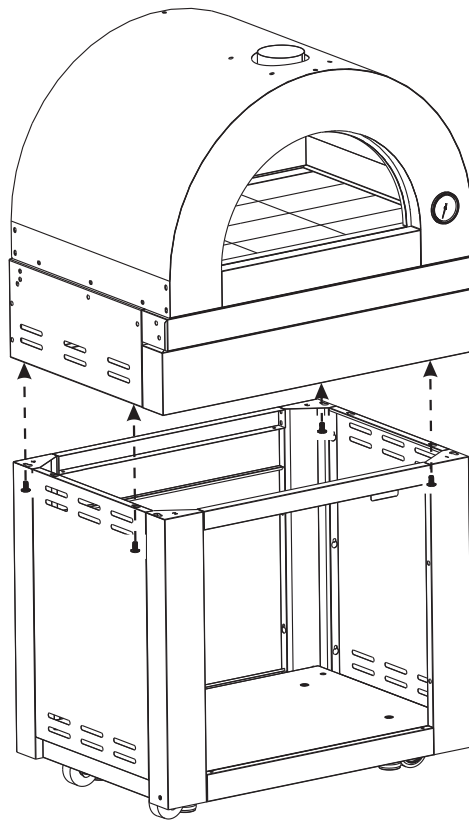
STEP 7

Part Number: 5



NOTE:

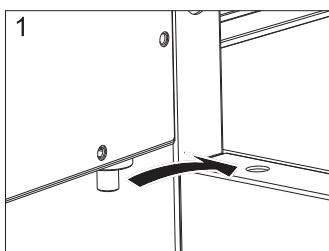
Minimum two people required to lift the firebox. Remove the pizza bricks for easier lifting



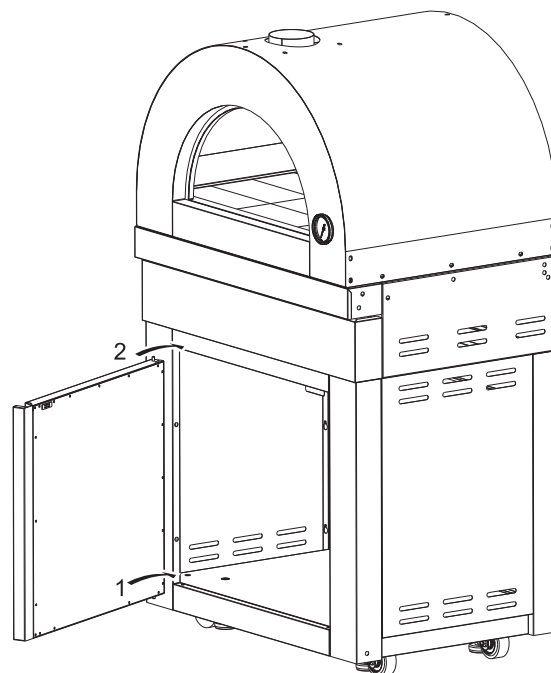
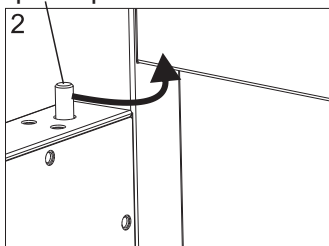
M6 4PCS

STEP 8

Part Number: 21

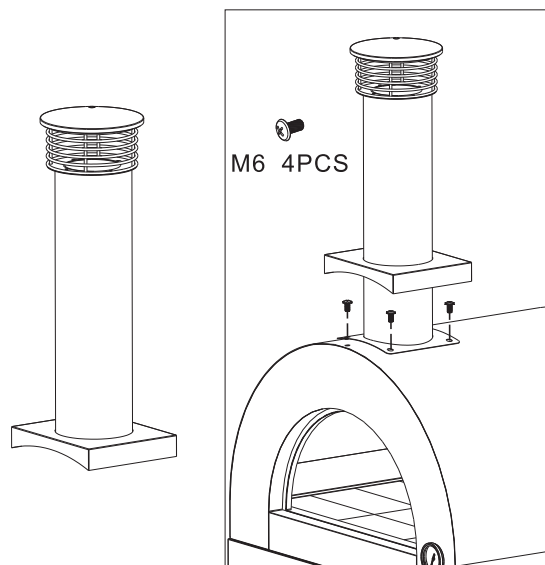
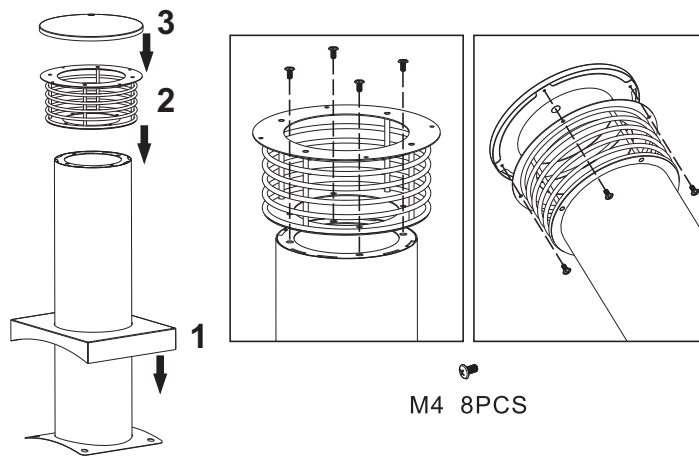


Spring loaded
pivot pin



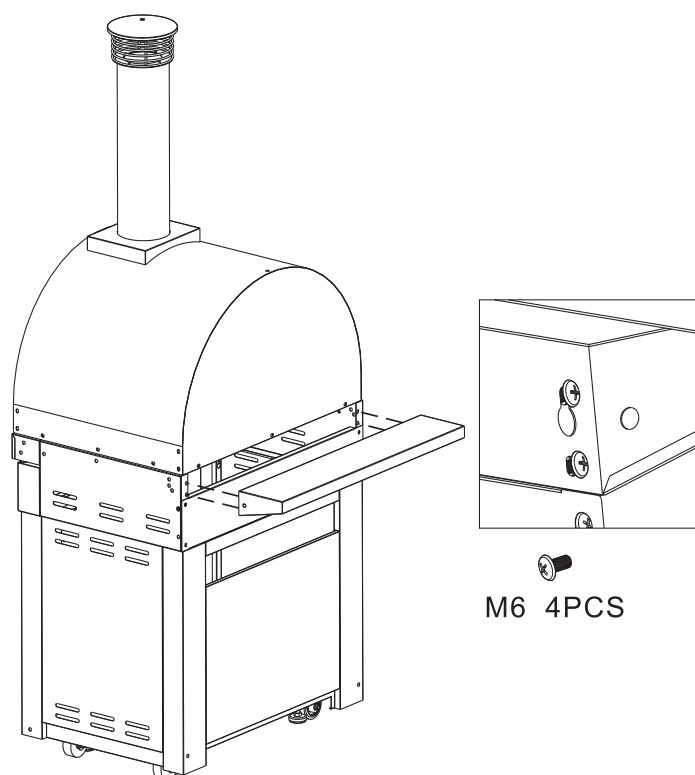


STEP 9



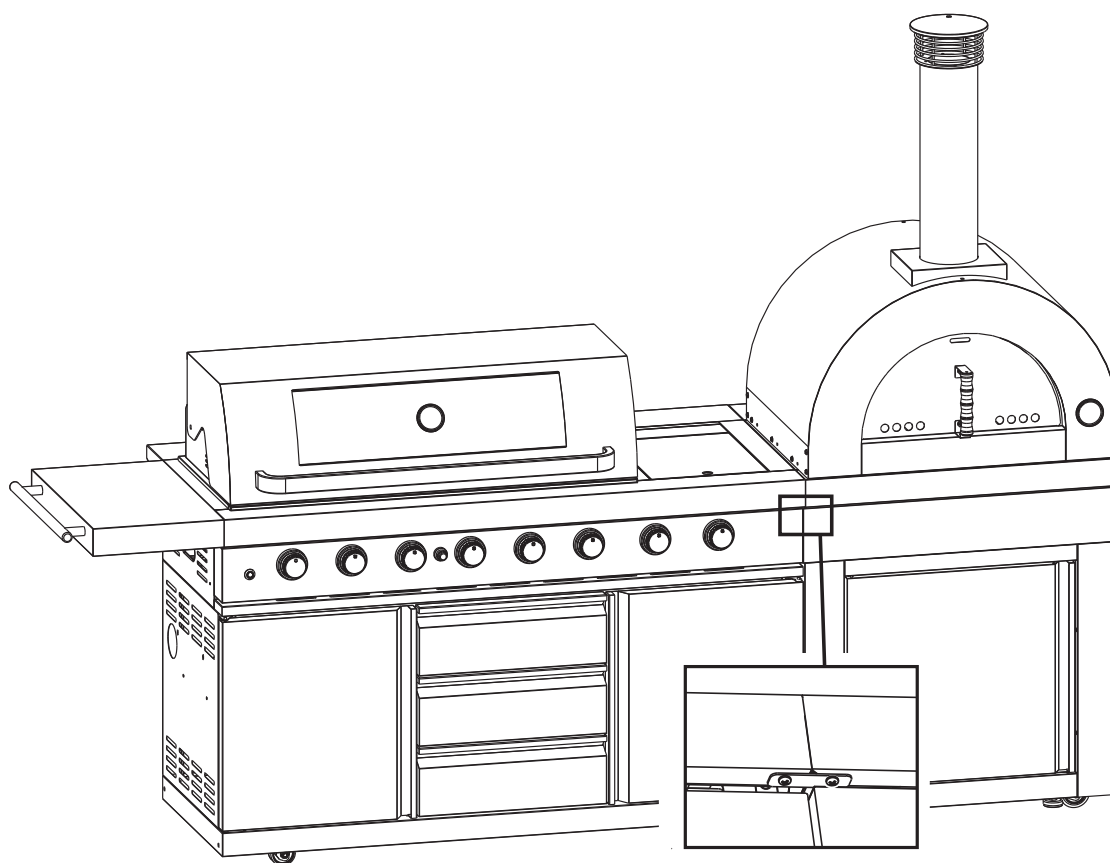
STEP 10 - OPTIONAL

Part Number: 6

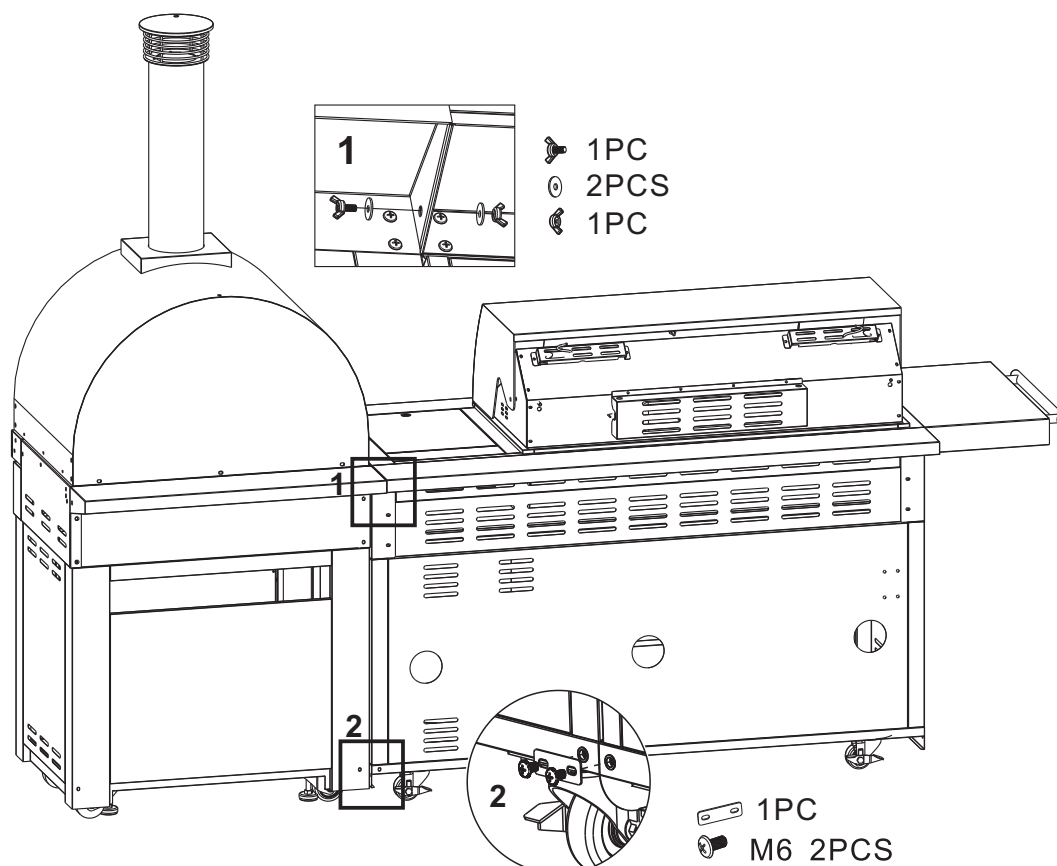




CONNECTION WITH MASPORT AMBASSADOR DELUXE (OPTIONAL)



M4 2PCS



1PC
M6 2PCS

INSTALLATION



WARNING!
FOR OUTDOOR USE ONLY

This Cooking Appliance should not be used in a building, garage or any other enclosed area. Also THIS APPLIANCE should be placed in a well-ventilated area. Take care to ensure that the minimum clearances guidelines are followed.



NOTE:
Read carefully the pages containing the parts and assembly before assembling your Pizza Oven.

MINIMUM CLEARANCES

- From sides: 1,000mm; From back: 1,000mm
- From above (vertical): 1500mm

Keep this Pizza Oven the above distances away from any flammable materials! This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas and products of combustion are rapidly dispersed by wind and natural convection. This Pizza Oven is not designed for marine use.

WALL SPACER

When positioning the Pizza Oven against a wall or surface, ensure you use the supplied spacer kit to ensure that there is an adequate distance between the rear of the Pizza Oven (and chimney) for ventilation.

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

1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
2. Within a partial enclosure that includes an overhead cover and no more than two walls.
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 - a) at least 25% of the total wall area is completely open and unrestricted
 - b) at least 30% of the remaining wall area is open and unrestricted
4. 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.

See following diagrams for further illustration:

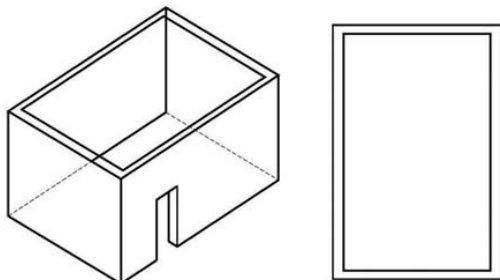


FIGURE F1-OUTDOOR AREA-EXAMPLE 1

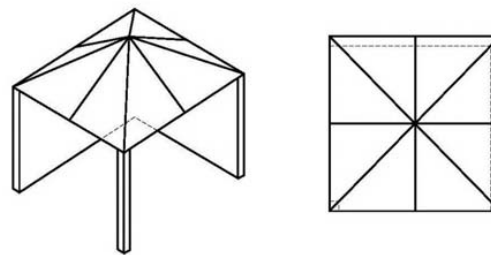


FIGURE F2-OUTDOOR AREA-EXAMPLE 2

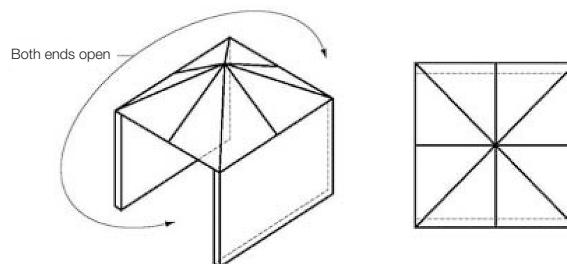


FIGURE F3-OUTDOOR AREA-EXAMPLE 3

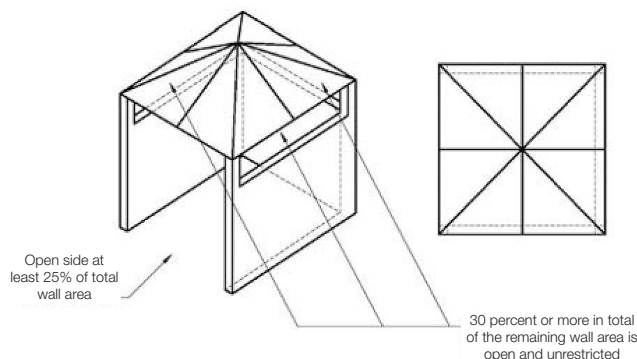


FIGURE F4-OUTDOOR AREA-EXAMPLE 4

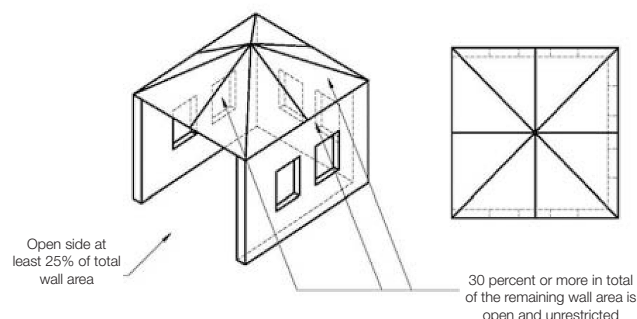


FIGURE F5-OUTDOOR AREA-EXAMPLE 5

OPERATION

SAFETY PRACTICE TO AVOID INJURY

When properly cared for, your appliance will provide safe, reliable service for many years. However, extreme care must be used as the appliance produces intense heat that can lead to accidents.

When using this appliance basic safety practices must be followed, including following:

- Do not repair or replace any part of the fire box unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- The appliance is for outdoor use only.
- The appliance is not intended to be installed in or on recreational vehicles and /ore boats.
- Children should not be left alone or unattended in an area where the appliance is being used.
- DO NOT allow children to sit, stand or play on or around the appliance at any time.
- Do not store items of interest to children around or below the fire box or cart. Do not allow children to crawl inside the cart.
- Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate or hot surface until it has cooled, the fabric could ignite causing serious personal injury.
- For personal safety, wear proper apparel. Loose fitting garments or sleeves should never been worn while using this appliance. Some synthetic fabrics are highly flammable and should be not worn while cooking.
- Only certain types of glass, ceramic earthenware, or other glazed utensils are suitable for grill use.

Exercise caution when cleaning the grill. To avoid steam burns, DO NOT use a wet sponge or cloth to clean the oven while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

DO NOT use the oven to cook excessively fatty meats or other products which promote flare-ups.

DO NOT operate the oven under unprotected combustible constructions. USE only well ventilated areas. Do not use in buildings, garages, sheds or other such enclosed areas.

Never use the oven in extremely windy conditions. If located in a consistently windy area, a windbreak will be required.

FLARE-UP CONTROL

The Pizza Oven can also be used as an outdoor oven. Use appropriate oven tray (not supplied with your Pizza Oven) to avoid any fat flare ups. Always protect your hands when handling anything near the cooking surface of the Pizza Oven.

Do not pull out the oven tray or douse with water. Use baking soda to extinguish flare ups.



WARNING!

Caution / Danger: The oven surface can be hot.

PIZZA STONE

1. Avoid extreme temperature change to the stone. DO NOT place frozen foods on a hot stone.
2. The stone is fragile and can break if bumped or dropped.
3. The Pizza Stone gets very hot during use and remains hot for a long time after use.
4. DO NOT cool the pizza stone with water when the pizza stone is still hot.
5. Once the Pizza Stone has cooled down, you may clean it with water, please dry the stone before use.

CARE AND MAINTENANCE

Regularly clean your Pizza Oven between uses and especially after extended periods of storage. Ensure the Pizza Oven and its components are sufficiently cool before cleaning. Do not leave the Pizza Oven exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the Pizza Oven with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

Whilst our products are made to the highest standards and all care is taken to make them as weather proof as possible, we cannot accept responsibility for rust occurring on exposed metal parts unless this is a result of faulty manufacture of parts.

In order to extend the life and maintain the condition of your Pizza Oven, we strongly recommend that the unit is covered when not in use, especially during the winter months.

STAINLESS STEEL CARE AND CLEANING ADVICE

Your Pizza Oven features Stainless Steel components. All Stainless Steel grades require a level of care and protection to retain their appearance. Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception. Even the highest marine grades of Stainless Steel require frequent cleaning to avoid oxidation and other corrosive issues.

Modern tastes dictate that your Pizza Oven features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

Stainless steel is definitely not a maintenance-free material.

Cleanliness and stainless steel are closely related. Stainless steel performs best when clean - cleanliness is essential for maximum resistance to corrosion and to maintain the good looks and life of your Pizza Oven.

TYPES OF SURFACE CONTAMINANTS

Fingerprints and Stains

Fingerprints and mild stains resulting from normal use are the most common surface contaminates. They can be removed with a glass cleaner or with a soft rag. This should be followed by a thorough warm water rinse.

DIRT

Like any surface that is exposed to the environment especially in coastal areas, stainless steel can get dirty. Cleaning with warm water with or without a gentle detergent is sufficient. Next in order are mild non-scratching abrasive powders such as typical household cleaners. These can be used with warm water, nylon bristle brushes, sponges, or clean cloths. Carbon steel brushes or steel wool should be avoided as they may leave particles embedded on the surface which can lead to RUSTING. Cleaning should always be followed by rinsing in clean hot water.

GREASE

Grease may soil stainless steel surfaces in food preparation. These soils may be mildly corrosive if left or may not allow the surface to maintain passivity, and so regular removal is a necessity for the appearance.



TYPES OF CLEANERS AND METHODS

Consider the possibility of scratching and the potential for post-cleaning corrosion caused by incompletely removed cleaners. Avoid using abrasive cleaners unless absolutely necessary.

CLEAN WATER AND WIPE

A soft cloth and clean warm water should always be the first choice for mild stains and loose dirt and soils. A final rinse with clean water and a dry wipe will complete the process and eliminate the possibility of water stains.

HOUSEHOLD CLEANERS

Household cleaners fall into two categories: detergent (non-abrasive) and abrasive cleaners. Abrasive cleaners are more effective but introduce the possibility of scratching the surface. A neutral cleaner low in chloride is essential. The cleaning method generally employed with these cleaners is to apply them to the stainless surface and follow by cloth wiping in the direction of the grain or polish lines (not across them). The cleaned surface should be thoroughly rinsed with clean water and wiped dry with a soft cloth if water streaking is a consideration.

STAINLESS STEEL

There are many stainless steel cleaners available. Always use the mildest cleaning process first, scrubbing in the direction of the grain. DO NOT use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, and very lightly with dry 100 grit sand paper in the direction of the grain.

Grease specks can gather and bake onto the surface of the stainless steel, giving the appearance of rust. For removal, use an abrasive pad with a stainless steel cleaner.

OVEN FIRE BOX



WARNING!

Not cleaning the Pizza Oven can pose a fire risk!

Regularly remove excess grease spill or fat from the grill body with a soft plastic or wooden scraper. It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only.

FIXINGS

All screws and bolts, etc. should be checked and tightened on a regular basis.

STORAGE

Store your Pizza Oven in a cool dry place. A protective cover should always be fitted to the Pizza Oven to protect your investment from the elements when not in use.

To protect your investment it is recommended that Pizza Ovens are protected by a suitable Pizza Oven cover. But please note that prior to using a protective cover, the Pizza Oven should always be cool, cleaned of any surface contaminant or dirt and be thoroughly dry. Failure to follow this information can lead to a Pizza Oven cover being a corrosion breeder rather than a protective tool.



NOTE:

If leaving your oven grill covered for long periods, occasionally check for corrosion and insect habitation. Oil surfaces for extra protection.

SERIAL NUMBER

The serial number of your Pizza Oven is located on the inside of the door. If you do require any further assistance with your Pizza Oven from your local dealer or Masport, please have this serial number handy as it will allow us to quickly identify the Pizza Oven.



WARNING! Caution

- This oven is intended for cooking pizzas, breads, etc. not as a general wood fire, incinerator or outdoor heater.
- The oven temperature should not exceed the normal cooking temperature where possible. If the normal cooking temperature is exceeded for a long period, the oven has been overloaded with fuel.
- Always add additional logs gradually to ensure not to overload the oven with fuel.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE

If the pizza oven does not function properly, use the following checklist before contacting your dealer for service.

APPLIANCE APPROVED OUTDOOR USE ONLY

If a replacement is necessary, please contact either our Masport Customer Service Department or your local dealer.

The use of unauthorised parts can create unsafe conditions and environment.

Refer to your Masport warranty card for warranty information.

STORAGE OF THE PIZZA OVEN

1. Clean the Pizza Oven.
2. Store the Pizza Oven outdoors in a dry, well ventilated area and out of reach of children.

IF THE OVEN BEGINS TO SMOKE

- Check and make sure the wood is dry and seasoned wood and not wet.
- Ensure the fire is made by gradually increasing a constant live flame to avoid any incomplete combustion.
- Make sure the flue exit is in good ventilation for smoke to exit.

IF THE OVEN DOES NOT HEAT PROPERLY

- Make sure the fire is placed on the side of the oven away from the oven mouth.
- Make a fire of blazing flame for 20-30 minutes
- Do not use green or wet wood
- Add additional wood to the fire gradually

IF THE OVEN COOLS DOWN TOO QUICKLY

- It could be caused by the first starting of the oven after a long period of inactivity
- Do not make a small or fast fire which cannot heat the oven to capacity
- Verify that water or humidity never infiltrate the oven

CHECKLIST

Problems	Possible Cause	Solutions
Flare up	Excessive meat fat	Cut off fat before roasting
	Over high temperature	Let flame burn down
	Grease deposit	Clean
Grease fire	Grease accumulated in food	Let fire burn out. Clean the fire box when cool.



OWNER'S WARRANTY

For Wood Fired Pizza & Outdoor Oven

THE MASPORT EXPRESS WARRANTY

WOOD FIRED PIZZA & OUTDOOR OVEN PRODUCTS

1. Warranty provider

- 1.1** The Express Warranty set out below is provided by Masport Limited, a New Zealand company located at 320 Ti Rakau Drive, Burswood, Auckland 2013. For any questions regarding this Express Warranty or to make a warranty claim call 0800 627 767 (New Zealand) or 1300 366 225 (Australia), or contact your local Masport Specialist Retailer.

2. General warranty coverage

- 2.1** The New Zealand Consumer Guarantees Act 1993 ("New Zealand Consumer Act") and the Australian Competition and Consumer Act 2010 (including the Australian Consumer Law 2011) ("Australian Consumer Law"), as well as other laws in each of those jurisdictions, guarantee or imply certain conditions, warranties and undertakings, and give you other legal rights, in relation to the quality and fitness for purpose of our products sold in New Zealand and Australia respectively.
- 2.2** For products sold in New Zealand, these conditions, warranties and undertakings cannot be modified or excluded by any contract, except in those circumstances contemplated by section 43(2) of the New Zealand Consumer Awwct.
- 2.3** For products sold in Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or a refund for a major failure and for 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. What constitutes a major failure is set out in the Australian Consumer Law.

3. Express Warranty

- 3.1** Masport warrants to you that each Product will be free from material defects in workmanship or materials from the date the Product is originally purchased for a period of 24 months ("Express Warranty")
- 3.2** Despite the warranty period listed above, where the Product is used for business, commercial, industrial, institutional, rental or other income-producing purposes, the warranty period for each Product is 3 months from the date the Product is originally purchased.
- 3.3** Masport will repair or replace (at Masport's sole option) any Product that does not comply with the Express Warranty. The repair or replacement by Masport may be performed by a Masport agent or Specialist Retailer. You will not be charged for any labour costs involved in the repair or replacement but must bear the cost of transporting or delivering the Product to and from the location of the Masport agent or Specialist Retailer where the warranty claim is made.
- 3.4** Masport warrants that repair facilities and spare parts will be made available for each Product only from the date the Product is originally purchased until the end of the applicable warranty period as set out in the table above or in clause 3.2, but for no longer period.

4. Exclusions from Express Warranty

- 4.1** No warranty is given under clause 3 where any defect, malfunction or failure is caused or contributed to by any of the following:
- (a) warranty excludes batteries;
 - (b) modification, repairs or alteration of the Product carried out by persons other than authorised Masport service agents or use of non-genuine parts;
 - (c) defect of failure caused by the product not being assembled, or used in accordance with, the instructions outlined in this owner's manual;
 - (d) normal wear and tear (e.g. fading of paint, plastic and covers);
 - (e) accidental damage (e.g. surface coating scratches), misuse (e.g. damage from using cleaning products not recommended by Masport), neglect (e.g. failure to clear insect infestation);
 - (f) any event outside of Masport's reasonable control, including without limitation, adverse weather conditions (e.g. rust accumulating in coastal conditions, fading of paint, plastics and covers);

5. Express Warranty in addition to consumer protection laws

- 5.1 Despite anything else in this warranty card, nothing in this warranty card will exclude, limit or modify any Consumer Protection Warranty or any liability of Masport imposed by applicable law if to do so would be unlawful or make any part of this warranty card void or voidable.
- 5.2 The Express Warranty is in addition to any Consumer Protection Warranty that may apply, for example, under the New Zealand Consumer Act or the Australian Consumer Law, or under the laws of the place where the Product was purchased. To the extent permitted by applicable law, Masport's liability under any Consumer Protection Warranty will be limited (at Masport's sole option) to Masport repairing or replacing the relevant Product or paying for such repair or replacement.

6. No other warranties or liability

- 6.1 Subject to Clause 5, Masport excludes all express or implied warranties, guarantees, conditions or terms in relation to the Product. All statements, technical information and recommendations about the Product are believed to be reliable, but do not constitute a guarantee or warranty. No statements, representations or recommendations other than those contained in the official technical information published by Masport, will bind Masport, unless made in writing signed by an authorised representative of Masport.
- 6.2 Subject to Clause 5, in no event will Masport be liable (whether in contract, tort, negligence or in any other way) for:
- (a) loss of profits or savings, loss of goodwill or opportunity, loss of production or wasted time; or
 - (b) loss, damage, cost or expense of any kind whatsoever which is indirect, consequential, or of a special nature, arising directly or indirectly from the Product, even if Masport had been advised of the possibility of such damages.
- 6.3 Subject to Clause 5, in no event will Masport's total liability under any claim of whatever nature arising directly or indirectly from the Product exceed the price you paid for the Product.
- 6.4 This warranty card embodies the entire agreement between you and Masport in relation to the subject matter of this warranty card and supersedes all prior understandings, communications and representations between you and Masport, whether oral or written. No amendment to this warranty card will be effective unless in writing and signed by an authorised representative of Masport. You may not assign or transfer the Express Warranty without the prior written consent of Masport. This warranty card will be governed by the law of New Zealand and Australia, and will be subject to the non-exclusive jurisdiction of the New Zealand and Australian courts.

7. How to obtain service for a faulty product

- 7.1 You must return the Product to the place of purchase or any Masport Specialist Retailer, along with reasonable evidence of the date the product was purchased, for example, an original receipt.
- 7.2 Masport or its agent will assess the claim and if accepted, will repair or replace the product in accordance with the normal practices of the relevant Masport service agent.
- 7.3 All claims under the Express Warranty must be made within the relevant warranty period.

8. Definitions

In this warranty card:

- 8.1 "**Consumer Protection Warranty**" means any warranty, guarantee, term, condition, right or remedy implied or imposed by applicable law;
- 8.2 "**Express Warranty**" means the warranty in Clause 3.1;
- 8.3 "**Masport**" means Masport Limited, a New Zealand company located at 320 Ti Rakau Drive, Burswood, Auckland 2013, New Zealand with an Australian office located at 27 Commercial Drive, Dandenong South VIC 3175, Australia;
- 8.4 "**Product**" means the Masport product accompanying this warranty card;
- 8.5 "**You**" means the original purchaser of the Product.

Thank you for purchasing your Masport product. We know that you'll enjoy it!
To register your product warranty, simply visit our website: www.masport.com.

Failure to register your product warranty will not affect your rights under any Consumer Protection Warranty, however registration may help Masport deal with any warranty claim more efficiently.





Masport®

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