

SAFETY INFORMATION FOR CAMP STICK OVENS



This Safety Information Card contains important instructions, warnings, and safety procedures that must be understood before using the Camp Stick Oven. Failure to review and understand the ENTIRE CARD and all WARNINGS on the product prior to use could result in serious injury or death. Read all safety instructions about your Camp Stick Oven at www.campstickovens.com/safety-warnings



BURN HAZARD. The Camp Stick Oven gets hot and should be placed on a safe non-burnable surface when hot. Keep other combustible materials at a safe distance from the hot oven. Always use caution when using the Camp Stick Oven around a fire.

Use caution when handling the Camp Stick Oven around other people as it does have a pointed tip that could potentially cause injury or even death if used outside of its intended purposes.

Only use the Camp Stick Oven outside and in a safe fire environment.

Avoid leaving the Camp Stick Oven out in the elements for extended periods.

CHILD SAFETY HAZARD. This product is not intended for use by persons (including small children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instructions concerning use of the product by a person responsible for their safety.



HOW TO SAFELY USE YOUR CAMP STICK OVEN

1. Only use your Camp Stick Oven outside.
2. Remove the Camp Stick Oven lid and set aside while cooking.
3. Slide the oven toward the wooden handle.
4. Place a marshmallow on the pointed end of the Camp Stick Oven rod. (The best s'mores are made with fresh marshmallows).
5. Slide the oven forward over the marshmallow.
6. Place the Camp Stick Oven directly in the fire keeping the open end of the oven tilted slightly upward so the flame does not enter the open end of the oven. (Camp Stick Ovens like a hot fire).
7. Wait about 1 minute and check the marshmallow by tilting the handle back allowing the oven to slide toward the handle. After checking the marshmallow, if it needs more time in the fire, simply tilt the oven forward so the oven slides back over the marshmallow and put it back into the fire and check again after about 30 seconds. You will get the hang of it very quickly.
8. It typically takes about 1 minute to cook the perfect marshmallow, but every fire will cook differently, depending on size and how hot the fire is.
9. When your marshmallow is done to your liking, tilt the oven back and carefully remove the marshmallow from the end of the rod. Use extreme caution as the rod and oven will be very hot.
10. Enjoy your perfectly roasted marshmallow.
11. Place another marshmallow on the end of the rod and repeat the process!