

COMPANION[®]

TRUSTED SINCE 1941

SLUSHIE MACHINE



INSTRUCTION MANUAL

Model No. 10052684

IMPORTANT

- Please read this instruction manual carefully before operating the unit.
- Retain for future reference.



CAUTION: USER MUST READ

- Danger exists, which may result in personal injury, death, or significant property damage.
- Combustible material; may burst when heated.
- Flammable material.
- For indoor and household use only.

DANGER: Risk of fire or explosion. Contains flammable refrigerant. Do not puncture refrigerant lines. Dispose of products containing flammable refrigerant according to applicable local regulations.

WARNING: To reduce the risk of injury, fire, electric shock, or property damage, always follow safety precautions, including warnings and subsequent instructions below.

CAUTION: KEEP OUT OF REACH OF CHILDREN

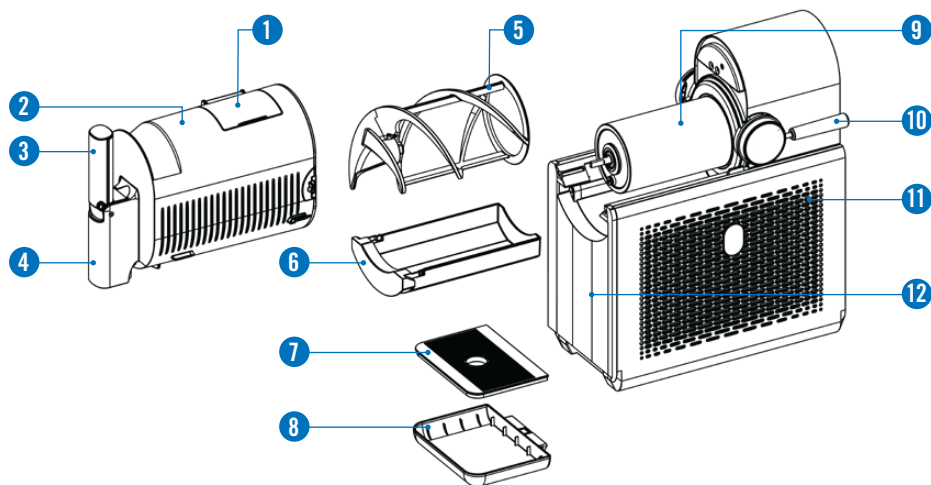
SAFETY INFORMATION

- This unit is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge.
- Children must be supervised at all times when around this unit.
- Read all instructions prior to using the appliance and its accessories.
- Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- Take inventory of all contents to ensure you have all parts needed to properly and safely operate the appliance.
- Turn off the appliance and unplug it from the outlet before cleaning, assembling or disassembling parts, or when not in use. To unplug, grasp the plug body and pull it straight out of the outlet. Never unplug by grabbing and pulling the cord.
- Before use, wash all parts that may contact food. Follow washing instructions in this instruction manual.
- DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has no user-serviceable parts.
- This appliance has important markings on the plug. The supply cord is not suitable for replacement.
- Extension cords should NOT be used with this appliance.

- To protect against the risk of electric shock, DO NOT submerge the appliance or allow the power cord to contact any form of liquid.
- DO NOT allow the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
- DO NOT allow the unit or the cord to contact hot surfaces, including stoves, and other heating appliances.
- ALWAYS use the appliance on a dry and level surface.
- DO NOT allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- ONLY use attachments and accessories that are provided with product, may cause fire, electric shock, or injury.
- Keep hands, hair, and clothing out of the container when loading and operating.
- During operation and handling of the appliance, avoid contact with moving parts.
- DO NOT microwave the containers or accessories provided with the appliance.
- ALWAYS keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- DO NOT use mechanical devices or other means to accelerate the defrosting process.
- DO NOT damage the refrigerant circuit. This warning is only applicable for appliances with refrigerating circuits which are accessible by the user.
- DO NOT use electrical appliances inside the food storage compartments of the appliance.
- DO NOT add frozen fruit, frozen vegetables, or ice to the unit.
- DO NOT add hot ingredients to the unit.
- DO NOT submerge the motor base or control panel in water or other liquids.
- DO NOT fill vessel past the MAX FILL line.
- NEVER leave the appliance unattended while in use.
- Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.
- DO NOT carry the unit by the bail handle. Hold the unit by grasping both sides of the unit under the motor base.
- DO NOT process hard, loose ingredients or ice. The appliance is not intended to process loose frozen fruit, a block of solid ice, or ice cubes.
- ALWAYS keep the unit upright.
- After unboxing the unit for the first time, ensure the unit is upright for at least 2 hours before operating to let the refrigerant settle in the air conditioning system for best performance.
- The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.
- Keep rear and sides of the unit open in order for the compressor to operate properly and not over heat.
- Keep ventilation openings in the appliance enclosure or in the built-in structure, clear of obstruction.
- When positioning the appliance, ensure the supply cord is not trapped or damaged.
- DO NOT locate multiple portable socket outlets or portable power supplies at the rear of the appliance.

UNDERSTANDING THE APPLIANCE

OVERVIEW



1. Hopper Cover
2. Loading Barrel
3. Dispense Handle
4. Discharge Spout

5. Stirring Fan Blade
6. Water Tank
7. Drip Tray Cover
8. Drip Tray

9. Cooling Cylinder
10. Locking Rod
11. Side Panel
12. Control Panel

CONTROL PANEL

POWER

- Lightly press  to turn the device on or off.

CLEAN CYCLE

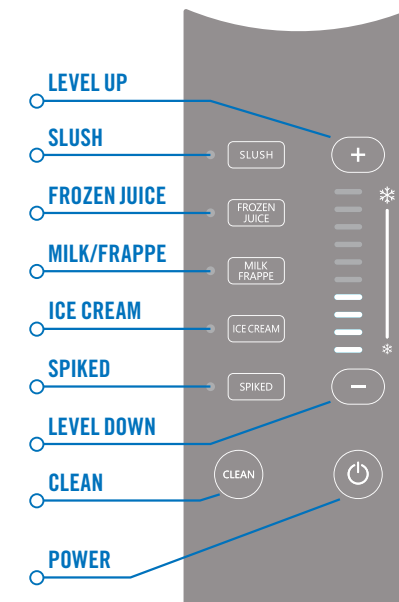
- This cycle agitates, without cooling, to rinse the unit.

PRESET MODES

- Slush, frozen juice, milk/frappe, ice cream, spiked - 5 unique preset modes utilise rapid cooling technology to determine the perfect temperature for ideal frozen beverages.
- Only with the ice cream mode can ice cream be made.

TEMPERATURE CONTROL SETTINGS

- Each preset mode will start at a default / optimal temperature for ideal texture. If desired, adjust the temperature for the perfect frozen drink texture.
- + To make thicker, colder frozen drinks, press the plus sign key on the control panel to raise the freezing setting.
- To make smoother, more drinkable frozen drinks, press the minus sign key on the control panel to lower the freezing setting.



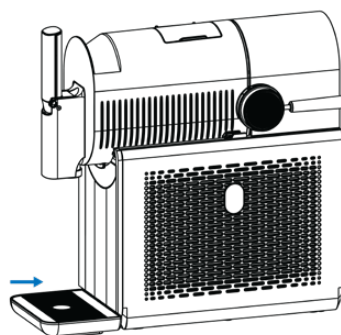
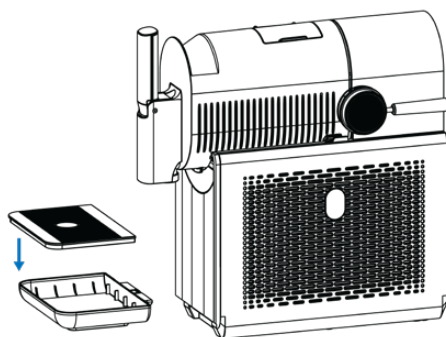
! TROUBLESHOOTING TIPS

- 1. RECIPE NOT FROZEN INTO SLUSH?** If the recipe has not reached desired texture after 60 minutes, increase the temperature by one level, wait 10 - 15 minutes to test recipe texture. If still not desired, increase by one level again. Repeat until desired texture is achieved.
- 2. SLUSH NOT DISPENSING?** For optimal dispensing, fill the machine to the 1800mL fill line and ensure the machine is operating properly. For a smoother dispensing experience, lower the setting.

BEFORE FIRST USE

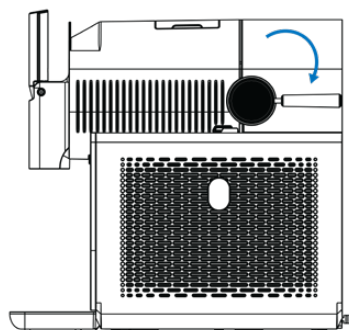
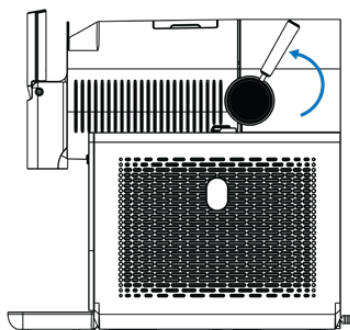
STEP 1. FOR FIRST-TIME USE, INSTALL THE DRIP TRAY AS REQUIRED.

- First, attach the drip tray cover to the drip tray (before installing the main unit).
- Push into the position shown at the bottom (after installation).



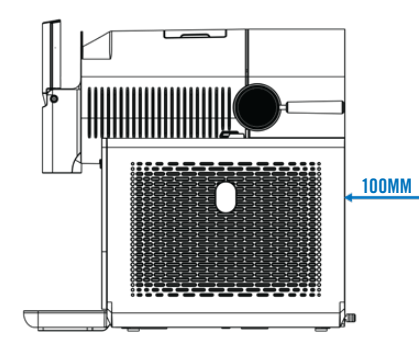
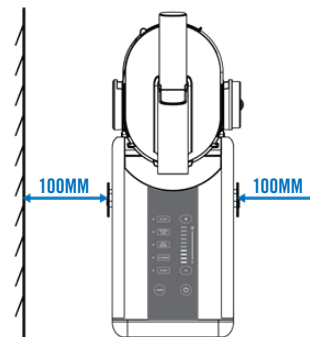
STEP 2. CHECK THAT THE LOCKING ROD IS ENGAGED.

- Unlocked.
- Locked.



STEP 3. MACHINE PLACEMENT REQUIREMENTS

- **Side Requirements:** Keep a 100mm clearance from the wall on both the left and right sides.
- **Back Requirements:** Maintain a 100mm clearance from the wall at the back.



IMPORTANT PRE-USE REQUIREMENTS & PREPARATIONS

- Remove all packaging materials from the appliance.
- Check the overall condition of the machine.
- Check if the 4 anti-slip pads are attached correctly.
- Clean all liquid-contacting components thoroughly before use, including: cooling cylinder, charging barrel, stirring fan blade, etc.
- Before first use, ensure the appliance has been left upright and undisturbed on a flat surface for at least 2 hours to prevent damage to the machine.



CAUTION

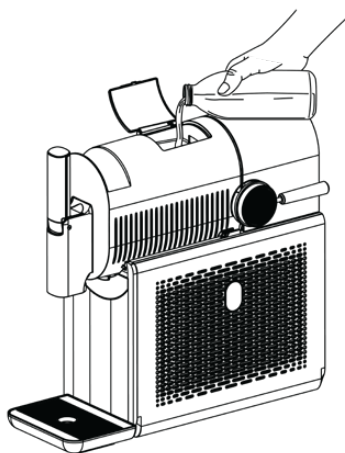
1. The power cord must not be exposed to water.
2. Before proceeding, please read all precautions at the beginning of this user guide.

OPERATION

STEP 1. POUR IN THE BEVERAGE.

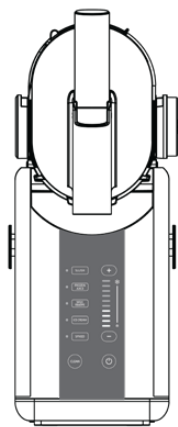
- Open the hopper cover, then pour the liquid slowly into the loading barrel, and finally close the cover.

NOTE: Highly coloured liquid can discolour the plastic of the loading barrel.



STEP 2. CONTROL PANEL SETUP.

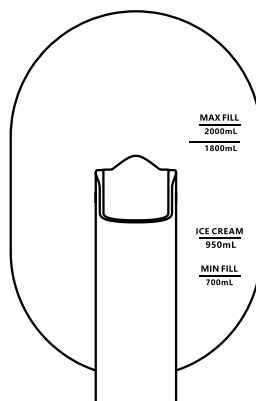
- Configure settings according to requirements and liquid type.



CAUTION

- The volume of all liquids poured must be kept within the appropriate range.
- Maximum fill capacity: 2000mL.
- Optimal fill capacity: 1800mL.
- Minimum fill capacity: 700mL.
- **IMPORTANT:** For dairy drinks, 950mL is recommended, and the maximum capacity shall not exceed 1200mL.

NOTE: Once the cycle is complete, dispense all drinks within 30 minutes. Prolonged wait times may cause the mixture to expand and overflow, or lead to a system lockup due to over-freezing.



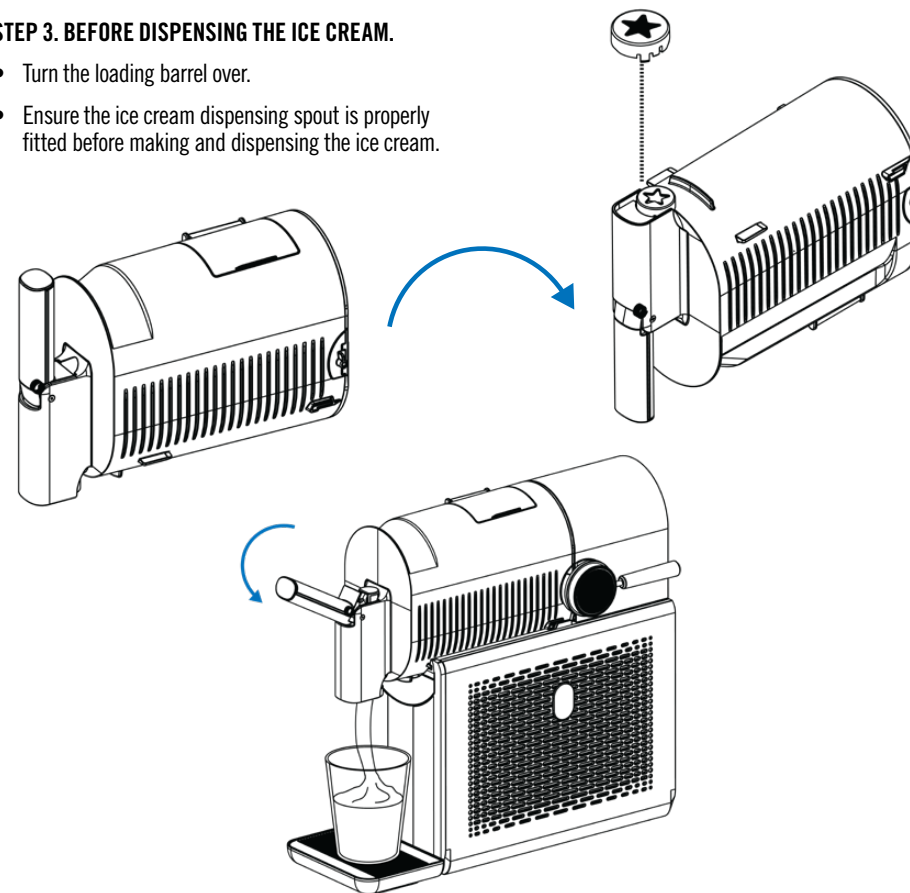
MAX FILL
2000mL
1800mL

ICE CREAM
950mL

MIN FILL
700mL

STEP 3. BEFORE DISPENSING THE ICE CREAM.

- Turn the loading barrel over.
- Ensure the ice cream dispensing spout is properly fitted before making and dispensing the ice cream.



CAUTION

- Do not add hot ingredients, ice cubes, or other solid components.
- The added sugar content must meet the minimum requirement of 6%. Insufficient sugar may damage the machine.
- Beverage preparation may take 40 - 50 minutes, depending on ingredients, volume, and initial temperature.
- The LED indicator for temperature control will flash before the frozen beverage reaches the set temperature.
- Once the frozen beverage reaches the desired temperature, the LED indicator will stay solid, and the unit will emit a beeping sound.
- Place a cup on the drip tray, operate the dispensing handle, and enjoy the frozen beverage.
- To dispense, slowly pull the handle. To stop, return the handle to its original position.
- The device will automatically shut down after continuous operation for up to 12 hours. Re-activate the settings as needed.
- Do not turn off the preset until all frozen beverages have been dispensed. Condensation on the surface of the loading barrel during the blending process is normal.
- In case of machine jamming, automatic shutdown will be initiated.

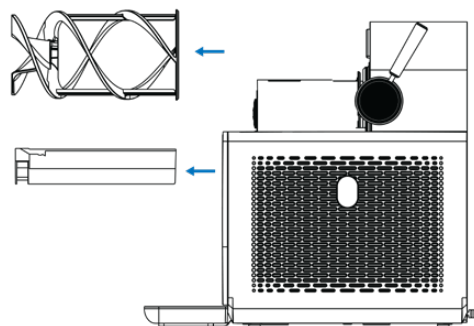
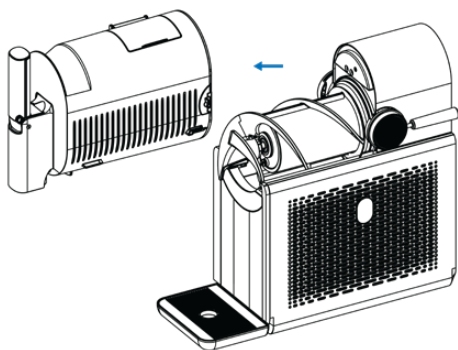
DISASSEMBLY AND CLEANING

RECIRCULATING CLEANING

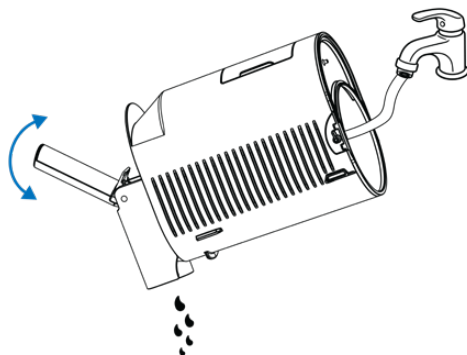
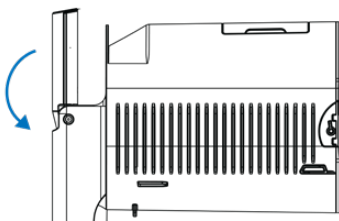
1. Pour out any remaining frozen drink.
2. Before disassembling, pour clean water into the loading barrel and press the "CLEAN" button.
3. After the cleaning cycle is complete, empty all the liquid from the loading barrel.
4. Repeat this process several times until the loading barrel is thoroughly clean.
5. Press the power button to turn off the device, and unplug the machine.

DISASSEMBLE AND CLEAN THOROUGHLY

1. Turn the locking rod and remove the loading barrel for cleaning.
2. Remove the stirring fan blades, drip tray and water tank for cleaning; wipe the cooling barrel.



3. To remove the loading barrel for more thorough cleaning, pour clean water into it from the back, shake it gently, and turn the discharge handle to drain the water.



NOTE:

- Before cleaning, ensure that the power cord plug is disconnected from the power outlet.
- Clean the appliance promptly after use to prevent the formation of unpleasant odors. For cleaning, wipe it thoroughly with a soft, damp cloth; do not use abrasive cleaning pads. Wipe the refrigeration barrel and the body clean with a damp cloth to remove dirt and grime. Never rinse the refrigeration barrel and body directly with water. Do not submerge the body in water or pour water into the air inlet/outlet in the side. Dry all cleaned components thoroughly and reinstall them in their original positions.
- Before reassembling and storing the appliance, allow all components to dry completely and store them in a dry environment.
- Store the appliance upright, with all components assembled. When moving the appliance, grip the two sides at the bottom of the unit to lift it. Do not place ingredients in containers.

MAINTENANCE

- The volume of the added solution should be controlled within the minimum and maximum liquid level ranges. Exceeding the maximum level may cause the mixture to expand, increasing stirring resistance and resulting in slush overflow. It is recommended to make slush with 1800mL for optimal results.
- The program running time varies due to factors such as ambient temperature, initial material temperature, sugar content of the solution, and softness / hardness settings.
- For slush-making ingredients, the sugar content percentage must be greater than 6%, and the alcohol content must be within the range of 2.8% to 16%. Otherwise, it may cause the evaporator to freeze, resulting in scraping noises from the stirring blades or even damage to the machine.
- If using natural fruit juice, it is recommended to strain it to prevent solid particles from clogging the discharge spout.
- When making slush, do not stop the stirring motor. Restarting after the liquid has solidified or frozen will cause the stirring mechanism to seize up.
- During humid weather or long-hour operation, condensation on the outer wall of the barrel is normal.
- When the machine is in operation, if the slush becomes too hard causing the stirring motor to stall, the machine will automatically stop the motor as a safety precaution.
- To reduce the risk of electric shock and accidental operation, turn off the power supply and unplug the device before troubleshooting.

RECOMMENDED RECIPES

SLUSH

COLA SLUSH

3 SERVINGS	4 SERVINGS	5 SERVINGS
1000ml Cola	1200ml Cola	1500ml Cola

MODE: Select the **SLUSH** preset. Adjust the gear to level 3.

FRUIT PUNCH SLUSH

3 SERVINGS	4 SERVINGS	5 SERVINGS
1000ml Fruit punch	1200ml Fruit punch	1500ml Fruit punch

MODE: Select the **SLUSH** preset. Adjust the gear to level 3.

FROZEN JUICE

CRANBERRY LIME SLUSH

3 SERVINGS	4 SERVINGS	5 SERVINGS
800ml Cranberry juice 220ml Limenade	1000ml Cranberry juice 280ml Limenade	1200ml Cranberry juice 340ml Limenade

MODE: Select the **FROZEN JUICE** preset. Adjust the gear to level 3.

NOTE: Set the temperature to level 2 for fresh-squeezed juice, and to level 3 or 4 for bottled juice.

FROZEN PEACH TEA

3 SERVINGS	4 SERVINGS	5 SERVINGS
1000ml Sweetened peach tea	1200ml Sweetened peach tea	1500ml Sweetened peach tea

MODE: Select the **FROZEN JUICE** preset. Adjust the gear to level 3.

DIY: Pomegranate Iced Tea, Pineapple Iced Tea, Passionfruit Iced Tea, Mango Iced Tea, Watermelon Iced Tea, Grape Iced Tea.

ORANGE JUICE SLUSH

3 SERVINGS	4 SERVINGS	5 SERVINGS
1000ml Orange juice	1200ml Orange juice	1500ml Orange juice

MODE: Select the **FROZEN JUICE** preset. Adjust the gear to level 2.

MILK / FRAPPE

MILK SHAKE

3 SERVINGS	4 SERVINGS	5 SERVINGS
1000ml Milk 70g Granulated sugar	1200ml Milk 84g Granulated sugar	1500ml Milk 105g Granulated sugar

MODE: Select the **MILK / FRAPPE** preset. Adjust the gear to level 2.

ICED LATTE SMOOTHIE

3 SERVINGS	4 SERVINGS	5 SERVINGS
1000ml Bottled Starbucks Latte	1200ml Bottled Starbucks Latte	1500ml Bottled Starbucks Latte

MODE: Select the **MILK / FRAPPE** preset. Adjust the gear to level 2.

TIP: When using the **MILK / FRAPPE** preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.

ICE CREAM

CLASSIC ICE CREAM

4 SERVINGS	5 SERVINGS	6 SERVINGS
300ml Whole milk 500ml Cream 100g White sugar	350ml Whole milk 580ml Cream 115g White sugar	400ml Whole milk 670ml Cream 130g White sugar

MODE: Select the **ICE CREAM** preset. Adjust the gear to level 7.

DIY: Vanilla ice cream, Chocolate ice cream, Blueberry ice cream..

VANILLA ICE CREAM

4 SERVINGS	5 SERVINGS	6 SERVINGS
300ml Whole milk 500ml Cream 100g White sugar 20ml Vanilla extract	350ml Whole milk 580ml Cream 115g White sugar 25ml Vanilla extract	400ml Whole milk 670ml Cream 130g White sugar 30ml Vanilla extract

MODE: Select the **ICE CREAM** preset. Adjust the gear to level 7.

SPIKED

FROZEN MIMOSA

3 SERVINGS	4 SERVINGS	5 SERVINGS
470ml Orange juice 550ml Sparkling wine, Champagne, Prosecco, or Cava	560ml Orange juice 650ml Sparkling wine, Champagne, Prosecco, or Cava	680ml Orange juice 800ml Sparkling wine, Champagne, Prosecco, or Cava

MODE: Select the **SPIKED** preset. Adjust the gear to level 7.

FROZEN ROSÉ WINE

3 SERVINGS	4 SERVINGS	5 SERVINGS
650ml Rosé wine 340ml Cranberry juice 75ml Syrup	800ml Rosé wine 420ml Cranberry juice 90ml Syrup	950ml Rosé wine 500ml Cranberry juice 110ml Syrup

MODE: Select the **SPIKED** preset. Adjust the gear to level 9.

FROZEN MULE

3 SERVINGS	4 SERVINGS	5 SERVINGS
680ml Ginger beer 220ml Vodka 110ml Freshly squeezed lime juice	850ml Ginger beer 280ml Vodka 140ml Freshly squeezed lime juice	1000ml Ginger beer 330ml Vodka 160ml Freshly squeezed lime juice

MODE: Select the **SPIKED** preset. Adjust the gear to level 9.

COCONUT LIME DAIQUIRI

3 SERVINGS	4 SERVINGS	5 SERVINGS
420ml Coconut juice 420ml Orange juice 130ml Light rum Juice of 2 limes 60g Granulated sugar	500ml Coconut juice 500ml Orange juice 150ml Light rum Juice of 3 limes 75g Granulated sugar	620ml Coconut juice 620ml Orange juice 180ml Light rum Juice of 4 limes 90g Granulated sugar

MODE: Select the **SPIKED** preset. Adjust the gear to level 8.

RED SANGRIA

3 SERVINGS	4 SERVINGS	5 SERVINGS
430ml Red wine 50ml Orange liqueur or brandy 520ml Orange juice 30g Light brown sugar	500ml Red wine 60ml Orange liqueur or brandy 600ml Orange juice 35g Light brown sugar	620ml Red wine 80ml Orange liqueur or brandy 750ml Orange juice 45g Light brown sugar

MODE: Select the **SPIKED** preset. Adjust the gear to level 9.

FROZEN MANGO MARGARITA

3 SERVINGS	4 SERVINGS	5 SERVINGS
670ml Mango margarita mix 110ml Water 110ml Lime juice 110ml Tequila	820ml Mango margarita mix 130ml Water 130ml Lime juice 130ml Tequila	1050ml Mango margarita mix 180ml Water 180ml Lime juice 180ml Tequila

MODE: Select the **SPIKED** preset. Adjust the gear to level 7.

SPECIFICATIONS

Part No.	10052684
Dimensions	41L x 16W x 43H cm
Weight	9.2kg
Voltage	220 - 240V 50Hz
Wattage	185W
Modes	Slush Frozen juice Milk/Frappe Ice cream Spiked Clean
Capacity	2L (max fill capacity)
Connection	240V cable

WARRANTY POLICY

LIMITED WARRANTY AGAINST DEFECTS

1. This Limited Warranty is provided by Adventure Operations Australia Pty Ltd ABN [43 622 679 887] trading as Companion in our capacity as supplier and manufacturer of the Products. Our contact details are:

Address: 71 Charles Ulm Place, Eagle Farm, 4009 QLD.

Phone number: 07 3193 1110

Email address: warranty@adventureoperations.com

OUR LIMITED WARRANTY

2. This Limited Warranty applies in addition to any other express warranty or warranties against defects we may supply from time to time for specific Products. If the individual packaging, accompanying product information or labelling of a Product specifies a different warranty period from the 12 month warranty period provided in this Limited Warranty, the packaging Warranty Period will apply instead but on the same terms as this Limited Warranty.

THE WARRANTY PERIOD FOR THIS PRODUCT IS: 1 YEAR

3. Moving forward, in this Limited Warranty, Warranty Period means:

- a) for all Companion Products, 12 months from the date of original purchase of the relevant Companion Product; or
- b) another time period set out in the individual packaging, product information, labelling, or accompanying a specific Companion Product.

4. Under this Limited Warranty, we warrant that products distributed by Adventure Operations Australia Pty Ltd and any of our subsidiaries (Products) will be free from defects in materials and workmanship under normal use (as described in the published product documentation accompanying or applicable to the relevant product) for the relevant Warranty Period (Limited Warranty).

5. If a defect in materials or workmanship becomes apparent under this Limited Warranty within the Warranty Period described above, subject to any additional rights you have under the Australian Consumer Law or any applicable local law, we agree to replace or refund covered Product parts that prove defective through normal use during the Warranty Period. We may alternatively agree to repair certain Products through our qualified agents, where such facilities are available. Without limiting any rights you have under the Consumer Law, the following conditions also apply to the Limited Warranty:

- a) in replacing a defective product under the Limited Warranty, we may, at our discretion, substitute the product with a product model of equivalent nature where the exact model of the defective product is unavailable;
- b) we may elect, at our discretion and as an alternative to repairing or replacing a defective part, to refund

the cost of the relevant product upon it being returned to us or one of our authorised resellers;

c) this Limited Warranty does not extend or apply to any claim you or any other person may have for damage for any loss (including without limitation consequential damages or loss of profit, freight/shipping or travel costs), or otherwise damage howsoever caused whether or not such loss or damage arises as a result of any defect in the product or from the failure or omission on our part to comply with any obligation at law relating to the defect;

d) this Limited Warranty does not apply to damage caused by your failure and damage caused by improper use and abuse, fair wear and tear, accidents, misuse (including failure to follow instructions regarding care and maintenance of the product), neglect, disassembly, alterations or external causes such as, but not limited to, water damage, exposure to sharp objects, exposure to excessive force, anomalies in the electrical current supplied to the product (if applicable), and extreme thermal or environmental conditions; and

e) this Limited Warranty does not extend to any Products acquired for the purposes of re-supply, or for use in a manufacturing, or repair processes.

REPAIR FACILITIES AND SPARE PARTS

6. Please note that we have very limited repair facilities for our Products. This means that subject to any limited repair facilities offered through authorised repair agents, we are not able to repair broken or damaged Products that are broken or damaged by you or are defective. For defective Products, this Limited Warranty and your rights under the Australian Consumer Law will apply and in most cases the remedy will be limited to a refund or replacement.

7. Companion carries spare parts for many, but not all, of our Products. A comprehensive catalogue of our spare parts can be found at: Camping Gear Spare Parts. This means that where a Product is broken or damaged by you, we may not be able to provide you with a spare part for that Product. Where a Product is defective, you will be entitled to your rights under this Limited Warranty and the Australian Consumer Law, and in most cases the remedy will be limited to a refund or replacement.

HOW TO CLAIM THE LIMITED WARRANTY

8. This Limited Warranty is only valid and enforceable in Australia or New Zealand and will apply only if you have purchased the Product from us directly or from one of our authorised resellers.

9. This Limited Warranty may be claimed by you if a defect becomes apparent in the Product within the Warranty Period.

10. To claim this Limited Warranty you must do either of the following:

- a) return the defective product to its place of purchase within the Product's Warranty Period, with a detailed proof-of-purchase clearly showing the date and detail of the purchase;
- b) make the warranty claim directly with us by returning the defective Product to our address at Adventure Operations, 71 Charles Ulm Place, Eagle Farm, 4009 QLD accompanied by a detailed proof-of-purchase clearly showing the date and detail of the purchase;

c) make the warranty claim directly with us by emailing us at warranty@adventureoperations.com accompanied by a detailed proof-of-purchase clearly showing the date and detail of the purchase. We may require you to mail us the product or email us photographs of the defect and Product.

11. Where you return the defective Product in-store to the place of purchase, our authorised reseller will inspect the Product and proof-of-purchase to determine if this Limited Warranty has been complied with and can be claimed. They will also determine the remedy available to you under this Limited Warranty.

12. Where you make the warranty claim directly with us, we will inspect the Product (including by inspecting photographs you send to us over email) and the proof-of-purchase to determine if this Limited Warranty has been complied with and can be claimed. We will also determine the remedy available to you under this Limited Warranty.

EXPENSES

13. You must bear the expense of claiming a remedy under this Limited Warranty, including postage and transport costs of returning the product. If we or our authorised reseller determine you are entitled to a remedy under this Limited Warranty, we will reimburse you for any reasonable expenses you have incurred in making the claim, provided you supply us with proof of such expenses.

YOUR RIGHTS UNDER THE CONSUMER LAW

14. Products distributed by Adventure Operations Australia Pty Ltd and any of our subsidiaries come with guarantees that cannot be excluded under the Australian Consumer Law or the New Zealand Consumer Guarantees Act 1993 (Consumer Law) (as the case may be). You are entitled to a replacement or refund for a major failure (or, where the New Zealand Consumer Guarantees Act 1993 applies, a failure of a 'substantial character') and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if products fail to be of acceptable quality and the failure does not amount to a major failure (or a failure of a substantial character, as the case may be).

CONTACT US

15. If you have any questions concerning this warranty policy, you may contact us in writing:

Adventure Operations, 71 Charles Ulm Place, Eagle Farm, 4009 QLD

or by email: warranty@adventureoperations.com

or visit our website: adventureoperations.com

NOTE:

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

COMPANION[®]

WARRANTY - For details see www.companionoutdoor.com/warranty

Companion[®] is a registered trademark of
Adventure Trading Australia Pty Ltd

Designed by:
Adventure Trading Australia Pty Ltd
71 Charles Ulm Place,
Eagle Farm, QLD 4009
AUSTRALIA

Made in China

