OMELE. <u>Ē</u>līxī EΑ FUNDR MUSIC FES K K (e) BR SOUP ́ ¬ RICE & BEANS TRIPS MEA BAMES OILED ΡΔ 'EGETA SPECI EGG ROL ROAD T **BACON** URRITO



www.GoSunStove.com

CONGRATULATIONS!

You've purchased the World's Most Innovative Solar Cooker!

Please 'like' us on Facebook and post your recipes or visit our website: <u>www.GoSunStove.com</u> to learn more. Direct any questions or issues to: <u>support@GoSunStove.com</u>

PLEASE READ THIS MANUAL COMPLETELY BEFORE USING THE PRODUCT AND SAVE IT SOMEWHERE WHERE IT CAN BE EASILY REFERENCED IF NEEDED.



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SAFETY PRECAUTIONS:

Carefully read <u>all</u> instructions before operating and save for future reference

IMPORTANT SAFEGUARDS

- Do not preheat
- Do not leave the device deployed in the sun unattended
 Do not boil water or cook food directly in the tube – always use either the GoSun cooking trough, the Boiling Insert, or another product specifically designed for use in the GoSun Stove

• Sharp: edges of metal, wood and glass can be extremely dangerous

- Use Caution: when handling the device and implements
 Hot Contents: any item placed inside Cooking Tube can be extremely hot and cause severe burns
- Fragile: Do not drop the tube and be sure to protect it from impacts, scratches and other sources of stress
- This device is not intended for use near or by young

- children or infirm persons without supervision
- Do not attempt to seal or pressurize the tubeKeep tube free of food
- debris, grit and sand
- Do not force the cooking tray in tube, it may break the tube or be difficult to remove
- Do not overload the cooking tray; many foods will expand when heated and can get stuck inside tube
- Place GoSun Stove on flat surface or securely fastened

when mounting

- Be sure legs are securely locked in place before loading tube with cooking tray
- Be sure main bracket hinge is secure before use
- Do not touch hot surfaces. Use handle, implement, or insulated oven mitts
- Do not remove warning labels unless specifically for temporary use
- Do not operate in high-wind conditions
- Do not place in area where device may be subject to damage by surrounding activity
 Scalding may occur if cooking tray or boiling insert is removed/ opened during heating, always handle with appropriate care

Do not use this device for other than its intended use
Do not place this device near a hot gas, flame or electric burner, an artificial light, or where it could touch a heated oven
Do not use harsh abrasives, caustic cleaners or oven cleaners on this device

- Do not put plastic paper or non-edible items inside the GoSun Stove
- Be sure Handle is securely fastened to Cooking Tray
- Remove Handle by unthreading and then rethreading on interior of Cooking Tray when storing device
 Be sure Lid is securely inserted to stop point when pouring with

the GoSun Brew

- Do not use GoSun Brew for storage of liquid when outside of the Cooking Tube
- Device not intended for commercial use
- Keep surfaces of tube and reflectors clean with glass cleaner or mild soap
- Clean the cooking tray after every use, clean the tube when needed and only after it has cooled down
- Use GoSun Stove Implements only with your stove



SAFETY PRECAUTIONS:

DO NOT PREHEAT:

The GoSun Stove is not designed to be used without food in it. If left unattended and empty, the Stove can reach dangerously high temperatures. Inserting cold food into a hot tube can cause excess stress on the tube, known as Thermal Shock, which will eventually weaken it or cause it to shatter.

FRAGILE:

The GoSun's Borosilicate (Pyrex) tube is much stronger than

standard glass, however, it is not impervious to breakage. When the reflectors and legs are closed, they help to protect it from daily wear, however if additional abuse is expected, more padding may be required.

To avoid scratching the interior of the glass, insert the cooking tray carefully, keeping the metal surfaces from riding along the glass. Insert the tube only until the first silicone gasket creates a light seal. **SHARP:** If the evacuated tube is broken, the resulting fragments are very sharp. Use caution and only handle shards wearing the appropriate protective gloves to avoid cuts.

HIGH TEMPERATURES: The GoSun Stove can reach temperatures of up to 700°F, and will begin heating up as soon as it is exposed to Sunlight. While the evacuated tube is an excellent insulator and should not reach hot temperatures on the exterior, the area around the opening and the interior of the tube will become very hot as will anything placed inside. Use caution when removing the cooking tray, as it and its contents may be hot.

When cooking at high temperatures, steam and pressure can build up inside the evacuated tube. A small vent in the silicone gasket is designed to vent this steam and pressure upwards, away from the user's hand. Make sure that this vent is not blocked and is and facing upward when the GoSun Stove's tube is exposed to Sunlight. When opening the GoSun during and after cooking, grip the tube far away from the opening, and keep face and body away from the tube's mouth, as excess steam may escape once the gasket is removed.

THERMAL SHOCK: Thermal shock is caused by a high

temperature differential in the borosilicate tube, which expands unevenly, causing stress. This will weaken the evacuated tube over time, or in some cases cause the tube to shatter.

Putting cold food or other objects, especially liquids, inside a hot evacuated tube contributes to thermal shock Heating liquids directly in the GoSun Stove can create thermal shock as a temperature differential develops between the liquid and the air. To extend the life of the stove, do not allow it to come into contact with cold items when it is hot and do not use it to heat liquids without the Boiler insert.



BACKGROUND:





The GoSun Stove will work its magic every day the Sun shines, cooking hot meals and drinks for users all over the world. It was designed and developed by Patrick Sherwin, a veteran solar designer and installer with decades of experience in off-grid living. Don't be discouraged if you have a little trouble with the GoSun Stove when you first try it out. Like anything, practice makes perfect. It will take a new set of skills and a creative, intelligent approach to master cooking with your new GoSun Stove.

The product features borosilicate glass, giving it considerably more strength than traditional glassware, allowing for a wider range of use and a much longer lifespan. You cannot be burned by touching any exterior part of the GoSun Stove despite its ability to reach temperatures over 600°F (300°C). The cooking tray, when placed inside the evacuated glass tube, is the only item being heated — the vacuum is an amazing insulator and doesn't allow heat to reach the exterior surface.

An experienced GoSun chef will develop a "feel" for the changing environment and how to work with varying sun and temperatures. You are invited to play around and let us know how it goes.

Please 'Like' us on Facebook and post your recipes or visit our website <u>www.GoSunStove.com</u> to learn more.

Activate your warranty now at <u>www.gosunstove.com/register</u>



OUR MISSION:

At GoSun Stove, our mission is to provide clean, safe, and viable solar cooking solutions to communities throughout the world. We are dedicated to serving customers with high-quality solutions that are easy to operate and fun to share.

Our goal is to reduce the use of wood for cooking, thus decreasing respiratory illnesses and restoring forests while saving money and time for impoverished families.



Today, nearly three billion people cook with dirty fuel sources, such as wood, dung or charcoal. As a result, one of the leading causes of death on Earth is chronic illness related to smoke inhalation. The simple act of cooking food is a complicated matter for nearly half the world's population, particularly harmful to women, children and the environment.

G SUN

NEARLY THREE BILLION PEOPLE COOK WITH DIRTY FUEL SOURCES EVERY

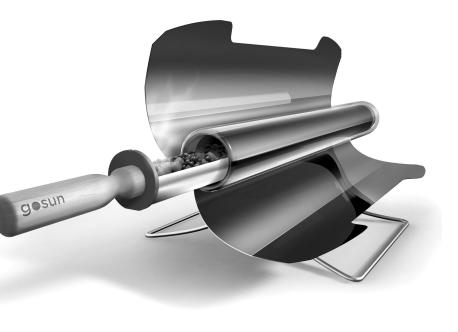
The GoSun Stove does not emit any smoke and typically takes less time to cook than conventional methods. By getting GoSun Stoves into the hands of impoverished families worldwide, we help them save valuable time, promote their longterm health and decrease pressures to deforest local woodlands. A portion of your purchase will go toward helping a family in need:

One of every Six GoSun Stoves made will go to a family in need to break the cycle of poverty through our Empowerment Program. To get involved or learn more about the organizations we work with in distributing clean cooking technology and training families in its use, visit us online: www.gosunstove.com/empowerment

PARTS LIST & SPECS:

GOSUN SPORT

- 1. Solar Evacuated Tube
- 2. Reflector
- 3. Solar Cooking Tray
- 4. Solar Cooking Tray Handle
- 5. Steam Vent
- 6. Cleaning Attachment
- 7. Top Bracket
- 8. Bottom Bracket
- 9. Tensioning Bolt
- 10. Reflector Securing Nuts
- 11. Legs and Handle
- 12. Leg Tensioning Nuts
- 13. Leg Clip
- 14. Tube Slider
- 14. Tube Slider
- 15. Reflector pin



GOSUN STOVE SPORT PRODUCT SPECIFICATIONS:

Dry Weight: 3.5 lbs (1.5kg) Oven Volume: Up to 3 lbs (1.4kg) of food Oven Dimensions: 2.8″ (7.6cm) outside diameter

2.1" (5.3cm) inside diameter, 22" (58cm) length Device Open Size: 24" (61cm) long x 16" (41cm) tall x 12" (30cm) wide Device Closed Size: 24" (61cm) long x 8" (20cm) tall x 5" (13cm) wide Estimated Power Output: 230 Watts in full Sunlight Maximum Temperature: 700°F (371°C) Working Temperature: 200°F (93°C) - 550°F (288°C) Cooking Time: As fast as 10 minutes

GOSUN ACCESSORIES:

- 1. Carrying Bag
- 2. Extra Tray
- 3. Custom Serving Utensil
- 4. GoSun Brew
- 5. GoSun Cookbook









1. CARRYING BAG

2. EXTRA TRAY 3. CUSTOM SERVING UTENSIL

4. GOSUN BREW

5. GOSUN COOKBOOK



TECHNOLOGY:

The GoSun Stove is the most technologically advanced solar cooker available, applying sciences developed in several areas of the solar industry to create the best possible cooking experience. It's efficiency, portability, versatility, and ease of use are re-defining the way people prepare food all around the world.

The GoSun Stove uses a custom made evacuated tube, composed of two tough borosilicate test-tube shaped layers that are sealed together to contain a vacuum. This eliminates heat loss due to conduction and convection. A dark triple-layer coating on the outside of the inner tube collects sunlight, converts it to heat and reflects that heat inside the cooking chamber.



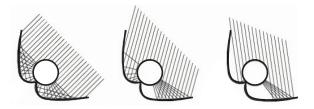
At the heart of the GoSun is the evacuated glass tube. Its not only a superior absorber of light, but a fantastic insulator.

EXTERNAL COATINGS

ALUMINUM NITRILE
 Catching and Absorbing Light
 STAINLESS STEEL
 Conducting Heat
 COPPER
 Trapping Infrared
 Radiation
 VISIBLE LIGHT
 VISIBLE LIGHT



The GoSun Stove is the employs the ultimate heat retention system; food prepared in the GoSun and then removed from the Sun, will stay hot for hours, allowing meals to be cooked in the afternoon and served well after dark. The perfect insulation of the evacuated tube also means that the GoSun Stove's performance is unaffected by ambient temperatures and wind, cooking meals in frigid temperatures just as well as in hot weather.



Unlike many traditional solar cookers, which have a fine point of focus that needs to be adjusted every few minutes, the GoSun has a unique compound parabolic reflector profile, enabling it to reflect many angles of Sunlight onto the evacuated tube. It only has to be readjusted every hour or so as the Sun moves through the sky. This translates into higher temperatures, faster cook times, and less work for you.

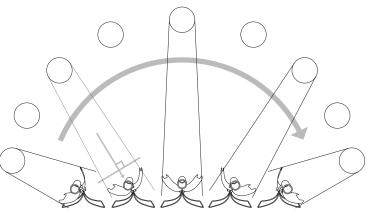
The GoSun Stove can exceed temperatures of 600°F or 300°C when empty, however, when in use, the temperature inside maintains a more desirable 350-500°E or 175-250°C due to the additional thermal mass of the food. Optimal cooking temperatures above 400°F or 200°C can be achieved under Sunny skies between the hours of 10AM and 4PM. High humidity, pollution, and diffuse light (generally overcast or "thick" air) can significantly impact cooking temperatures due to light scattering. In humid climates the Go Sun Stove will be most efficient in the spring and fall.

OPERATING INSTRUCTIONS:



The GoSun Stove is fueled exclusively by Sunlight so you'll need at least two square feet with access to full Sun. It will not work in the shade. It is recommended to find an elevated surface to place the device while cooking as this facilitates easy access and control. The performance of your GoSun depends on the reflector's orientation to the Sun as it arcs across the sky. The reflector tips should be pointing at the Sun so the Sun's rays strike the tube perpendicularly (squarely). With the long axis of the device oriented east to west, tilt the GoSun by firmly rotating the central bracket or tube while the legs are locked in place. When cooking early or late in the day, the GoSun Stove may be tilted as much as 90° from the horizontal plane. You will find cooking times depend on a number of factors (discussed in Technology) but a standard hot dog takes 10-15 minutes to begin to brown in full Sun (see Cooking Times section on p.22).

To reduce the temperature or slow cooking times, simply pull the device out the Sun's direct path or close the reflectors. Always store your GoSun Stove in a convenient, safe and clean environment so it is ready to be deployed for your next cooking adventure. Do not leave the device out in the Sun unless in use.



*9:00am *12:00pm *4:00pm

ORIENTATION

For maximum cooking performance, the reflectors should be adjusted throughout the day. The reflectors should remain perpendicular to the Sun's rays. *time-of-day is approximate.



USING THE GOSUN STOVE:

1. Remove from packaging and peel off protective plastic coating on reflectors.

2. Firmly screw the handle onto the cooking tray.

3. Hold the unit in one hand by grasping the central bracket and open legs (rotate about 120°) until they are positioned as shown in picture.

4. Lock legs in place with leg clip.

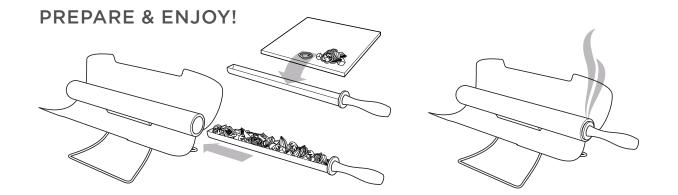
5. Open reflectors until they stop.

6. If using the central tripod mount follow instructions(a.) following, otherwise place the device on a table or on the ground.



a. Only use a tripod capable of handling the weight and torque of the GoSun Stove loaded with food. The tripod mount is located on the underside of the top bracket and has a 1/4 20 female threaded slot for connection to a standard tripod. To access the tripod mount, simply rotate the legs 90° as if to cook liquids. Be sure to tighten securely. Use the tripod's head to adjust the tilt angle.

7. Tilt the GoSun by firmly rotating the central bracket or tube while the legs are locked in place. The reflector tips should be pointing at the Sun so the Sun's rays strike the tube perpendicularly or squarely. Verify the optimum position for maximum reflection by standing in front of the device with your head's shadow aligned on the tube and eyes looking at totally black reflectors. This indicates that the Sun's rays will all be directed onto the tube. Reflectors should point towards the Sun.



8. Fill up the cooking tray with food. The tray will fit up to 30oz of food.

9. Do not allow the cooker to preheat in the Sun more than 10 minutes before placing food inside to avoid thermal shock — see warnings on p.9.

10. Insert cooking tray until handle interfaces with tube to seal.

11. If your food is taking a long time, go back to step 7.

12. Enjoy solar cooked food — foods can be removed easily with a metal fork or spoon. You may want to clean the stove after use [see instructions in the Maintenance section].

13. The GoSun Stove can also be used to prepare soups and sanitize water with the GoSun Brew.

Don't forget to activate your GoSun Stove warranty by registering online at <u>www.gosunstove.com/register</u>



USING THE GOSUN STOVE:

a. Start with locked legs and open reflectors (steps 1 through 5 above).

b. To rotate tube into vertical position, grip the center of the tube firmly in one hand, and the bottom bracket in the other, then pull them away from each other with enough force. The top and bottom bracket will separate. Twist the tube 90,°then gently release the tube as it locks in its new place on the bottom bracket.

c. Set the device on a raised surface or on the ground.

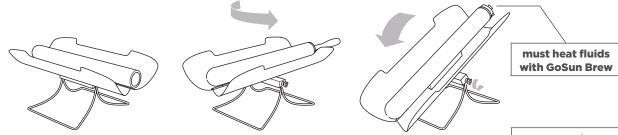
d. To properly orient the stove in the vertical position, point reflector tips toward the sun. Disregard the method described in step 7.

e. The GoSun Stove's Brew insert is designed to increase the speed at which water is heated while reducing the possibility of thermal shock. If you have purchased the GoSun Brew insert, fill it about 3/4 full (roughly 14oz or 0.4Liters) and carefully insert it into the opening of the tube, then cap it.

When it is finished, carefully remove it. Do not fill the insert over the designated fill line, and take care while removing the insert to keep it as vertical as possible to prevent it from spilling hot liquid.

f. Be careful to avoid the steam that will rise from the surface of the liquid when the GoSun Stove is in the vertical position. See (Safety Precautions on p.8) for more information.

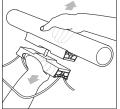
g. Water will not reach a full roiling boil, however, it will be effectively sanitized after 10 minutes of small bubbling.

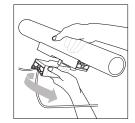


h. The tall vertical arrangement and the narrow diameter of the evacuated tube cause liquids to stratify by temperature. The hottest liquid will tend to be at the top of the tube, however regular stirring with a long, clean object can help ensure an even distribution of heat.

i. Once the desired temperature is reached, pour the fluid into a cup of bowl by simply grabbing the tube and tilting on to one leg.

14. Reverse the directions above to close and store the device. Do not rinse with water directly after cooking.





COOKING TIPS:

GOSUN STOVE IS THE FIRST TRULY PRACTICAL FUEL-FREE COOKING SOLUTION.

As with any solar cooking device, cooking times in the GoSun Stove will depend on what you are cooking, where, what time of day and how the device has been oriented towards the Sun.

• Cooking times are best when the angle of the Sun is highest (in the summer, along the equator, at noon) and the reflector tips are pointing at the Sun.

• Larger objects take longer than smaller ones; for example, cooking sausage will take longer than browning almonds.

• Applying aluminum foil, oil and butter to the cooking trays before adding food helps to prevent it from sticking to the steel surface as it cooks. • Heat is generally distributed evenly to food in the tube but foods at the end of the tray (away from handle) tend to cook better than foods near the tubes opening.

- .• Be sure the exterior of the glass and reflectors are clean – this can be done with a number of non-abrasive, non-toxic cleaning products such as a vinegar-water solution and a paper towel.
- The interior should be cleaned to prevent food from sticking to it see Maintenance.

• All foods expand when heated - the cooking tray can be pulled out of the device with reasonable force if food is stuck. If excessive force must be applied to remove the tray, close the reflectors and allow the device to cool before attemping to remove the tray again. Allow the device to cool completely before removing more stuck items.

• Baked foods typically expand considerably (more than twice the uncooked volume), so start with small quantities and work up to the full tube size.

GoSun Stove User's Guide

• Sausages that curl when heated should be cut in half to prevent them from getting stuck.

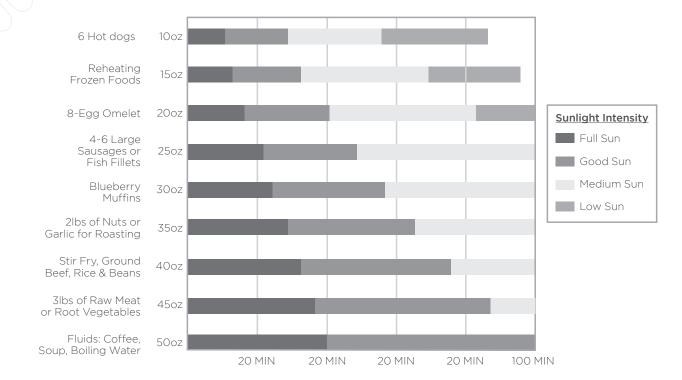
• The GoSun Stove tends to trap large amount of moisture from cooking food, and can be used to easily steam vegetables. For a crispier meal, allow the steam to escape by keeping an opening near the hang and drain the fluids periodically.



COOKING TIMES:



The time to meal for the GoSun Stove is dependent on a number of factors including the size and weight of the items in the tray and the intensity of Sunlight. The following table is a helpful reference for comparing cook times for various types of food in standard conditions. As the quantities and Sun conditions vary, the expected time to meal should be adjusted accordingly.





MAINTENANCE:

As with any solar cooking device, cooking times in the GoSun Stove will depend on what you are cooking, where, what time of day and how the device has been oriented towards the Sun.

TUBE REMOVAL FROM FRAME

For cleaning and repairing purposes, the tube can be removed from the rest of the device with the following procedures.

 Start with locked legs and open reflectors.
 To rotate tube into vertical position, grip the center of the tube firmly in one hand, and the bottom bracket in the other, then pull them away from each other with enough force. The top and bottom bracket will separate. Twist the tube 90°, then gently release the tube as it locks in its new place on the bottom bracket.
 Locate tube release set screw on the under side of the top bracket.

4. Using a large flathead screwdriver or coin, loosen screw no more than three rotations counterclockwise5. Firmly grasping tube in one hand and bracket in

other, slide tube out of the bracket by pushing the tube toward the closed end to remove it and the connecting die from bracket slot. Be careful not to force the tube or knock it on hard surfaces.

6. Repeat these steps in reverse order to put tube back in place. Don't forget to tighten the set screw.

CLEANING INSTRUCTIONS

When cleaning the GoSun Stove tube, you may want to start by following the Tube Removal instructions above.

 Allow the device to cool down out of the Sun for some time — this can take over an hour.
 Screw the cleaning scrubby tool to the far end of cooking tray (leave handle in place).
 Fill the tube with about 0.5 liters or 8oz of water and a squirt of dish soap. 4. Insert cooking tray in cool tube and twist in a clockwise direction while plunging up and down.5. Rinse tray and tube as needed with water (tube must be cool).

6. Unscrew the cleaning scrubby tool from the tray, once finished with cleaning the tube.

7. Clean the reflectors and the tube periodically with glass cleaner and a soft cloth. Do not use an abrasive pad, as it will damage the reflective surface.

GENERAL MAINTENANCE

1. The food-grade stainless steel cooking tray can easily be cleaned by hand; it can also be cleaned by unscrewing the wooden handle and placing the tray in the dishwasher. It is normal to have food stains accumulate in stainless steel over time; however, consistent and frequent cleaning will minimize staining.

 It is recommended that you clean the inside of the glass tube after every three uses to prevent build up of grease or food matter, which can affect the flavor of food.
 If the reflectors become deformed due to an impact or other accident, they may be returned to their original shape by bending by hand. A printable reflector is available at (<u>http://www.gosunstove.com/reflectorprofile</u>),

and can be cut out to check the shape.

4. The GoSun cooking tray may deform itself slightly after extended use. If it becomes noticeably harder

to insert into the tube, it can be remedied by squeezing the tray by hand.

5. The resistance of the reflectors to movement can be adjusted by tightening the knurled steel knobs at either end of each reflector hinge.

6. The resistance of the legs to movement can be adjusted by loosening the outer nuts, tightening the inner nuts, then re-tightening the outer nuts, locking the assembly in place.

7. Handle the GoSun Stove with care. It is built from durable materials, however, it was not designed to withstand abuse, and may break if treated roughly.
8. If the evacuated tube breaks, it can be removed and replaced by following Cleaning Instructions 2-3 above. Be sure to wear appropriate cut-resistant gloves. The GoSun Stove uses the best evacuated tube technology available on the market, however if they are damaged, a barium insert at the tube's round end will oxidize on exposure to air and a white film will appear on the tri-layer coating at that end, indicating that the tube should be replaced.

9. Store device in closed, locked position in its original box or carrying bag (optional)

'Like' us on Facebook and post your recipes or visit the website <u>www.GoSunStove.com</u> and find out more.



RESOURCES:

www.gosun.com/blog

Log on and join other GoSun enthusiasts to learn and share recipes and fun new ways to get the most out of the world's most innovative solar cooker.

https://www.facebook.com/groups/gosun/

Join The GoSun Community Kitchen group on facebook to access recipes written by customers and tips about solar cooking.

www.solarcookers.org

The home page of the Solar Cookers International Network, working to promote solar cooking around the world.

<u>www.solarcooking.org</u>

The Wiki page of the Solar Cookers International Network, with it's own host of resources, tips, and FAQ for those who cook with the sun.

www.solarcookerproject.org

A program run by the Jewish World Watch, which helped provide women in refugee camps with solar cookers, so they do not need to leave safety to go looking for fuel.

www.cookwiththesun.com/recipes.htm A great collection of recipes designed for different kinds of solar cookers.





www.cleancookstoves.org

The Global Alliance for Clean Cookstoves supports the development of clean cooking technology and businesses to distribute to the developing world.

www.paridigmproject.org

The Paradigm Project is a social enterprise that creates sustainable economic value in developing world communities.

www.epa.gov/iaq/cookstoves/index.html

The U.S. Environmental Protection Agency's cooperation with the Partnership for Clean Indoor Air.

www.epa.gov/research/htm/cookstove.htm

The U.S. Environmental Protection Agency's study in clean cookstove technology.

http://www.pciaonline.org

The Partnership for Clean Indoor Air's website.

http://www.who.int/indoorair/en

The World Health Organization's program on indoor air pollution.

WARRANTY:

To activate your warranty, register at www.gosunstove.com/register

GoSun Stove has created products that exceed consumer expectations for quality and durability. The evacuated tube is made of glass — It's pretty tough like Pyrex, but it can break. All purchases are backed with a Two-Year Limited Tube Warranty on the evacuated tube.

We're ensuring your satisfaction with a No-Questions-Asked-Policy; if you break the tube for any reason, we will cover the onetime cost of a new tube. You will have to cover a nominal shipping and handling fee. You will be required to provide some information, but you will not have to return the damaged tube.

To claim your warranty, read the Warranty Policy below and send an email to warranty@gosunstove.com and follow instructions provided. Please direct your warranty inquiries either to your local retailer or to internationalwarranty@gosunstove.com. The rest of the package is guaranteed from manufacturing defects by a One-Year Limited Warranty. This does not cover damage caused by normal wear and tear, accident, improper care or cleaning, non-standard usage or negligence. Any replacements or exchanges will be at the discretion of GoSun Stove, based on the type of product sent in and the availability of replacement parts. Typically, most issues can be resolved with a little guidance or a replacement part.

WARRANTY POLICY

Applied Sunshine, LLC, (DBA "GoSun Stove") extends this Limited Warranty to the original end-use purchaser of GoSun Stove products* (including GoSun Mini, GoSun Mighty, each a "Product") or the person receiving a Product as a gift, provided that the GoSun Stove Product was purchased from an Authorized Dealer as defined below. The Limited Warranty does not extend to any other person or transferee. Statutory or common law may provide additional rights or remedies that vary from state to state, and country to country, which are not affected by this Limited Warranty.

DEFINITIONS

"Authorized Dealer" means any distributor, reseller or retailer that was duly authorized by GoSun Stove at the time of the sale to sell authentic GoSun Stove products in the jurisdiction where it sold the Product, and that sold the Product in new, unused condition in its original packaging.

"Fraud or Misrepresentation" means misrepresenting any fact related to a warranty claim to GoSun Stove, including the nature of the defect, whether the Product was purchased from an Authorized Dealer, and the authenticity of the Product. "Intended Use" means use of the Product (a) for food preparation, (b) for private (as opposed to commercial) purposes, (c) in conformity with all applicable local, state or federal law, code or regulations, (d) in accordance with GoSun Stove recommendations and/or instructions in the materials and documentation that accompany the Product.

SCOPE OF TWO-YEAR LIMITED TUBE WARRANTY

Evacuated tube failures claimed, submitted, reviewed and approved by GoSun Stove, within two years of original purchase, will convert into a One-Time Tube Credit to the purchaser. The One-Time Tube Credit is then applied to a replacement tube to be sent directly to the purchaser's address of choice. This Credit for may not be used toward any other GoSun Stove products such as GoSun Stove Apparel and accessories. Note that GoSun Stove regularly changes the models, and styles of its Products and cannot guarantee the availability of an exact replacement for any Product. The Purchaser will be responsible for the cost of shipping and handling fees to receive their replacement tube. The exact cost for shipping and handling will be covered during the warranty claim process.

SCOPE OF ONE-YEAR LIMITED WARRANTY

GoSun Stove provides a One-Year Limited Warranty against Manufacturing Defects for all authentic GoSun Stove Products. If a Product contained a Manufacturing Defect when it was purchased from an Authorized Dealer. GoSun Stove. at its sole discretion. will (i) repair, (ii) replace, or (iii) provide a Warranty Credit for the Product on the GoSun Stove online store. The amount of the Warranty Credit shall be equal to the purchase price of the Product paid to the Authorized Dealer, GoSun Stove reserves the right to inspect any Product subject to a warranty claim to determine, at its sole discretion, whether the claimed defect is a Manufacturing Defect or otherwise.

GOSUN STOVE DOES NOT ASSUME ANY LIABILITY FOR ANY INCIDENTAL, CONSEQUENTIAL OR INDIRECT DAMAGES UNDER THIS LIMITED WARRANTY.

TERMS AND CONDITIONS

By submitting this warranty request, you agree to the following Terms and Conditions: • In the case of Fraud or Misrepresentation, GoSun Stove reserves the right to deny all warranty coverage or claims. Risk of Loss- GoSun Stove is not responsible for any Product that is lost in shipping and not actually received by GoSun Stove. To avoid unnecessary delays and minimize the possibility of a lost Product, we strongly suggest that you use the return label provided to you by GoSun Stove's online warranty system to send your Product to GoSun Stove. No warranty will be provided for any Product not actually received by GoSun Stove. GoSun Stove reserves the right to determine, at its sole discretion, whether a defect

is a manufacturing defect and what type of credit or replacement shall be issued, if any.
All warranty Products sent to GoSun Stove will not be returned to you for any reason.
Defective Products may be subject to engineering analysis and recycling, as part of our continued commitment to improving the quality of our products and the environment.

CHOICE OF LAW/JURISDICTION

This Limited Warranty and any disputes aris-

ing out of or in connection with this Limited Warranty ("Disputes") shall be governed by the laws of the State of Ohio, USA, excluding conflicts of law principles and excluding the Convention for the International Sale of Goods. The courts located in the State of Ohio, USA shall have exclusive jurisdiction over any Disputes.

OTHER RIGHTS

THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE AND JURISDIC-TION TO JURISDICTION, AND WHICH SHALL NOT BE AFFECTED BY THIS LIMITED WARRANTY, THIS WARRANTY EXTENDS ONLY TO YOU AND CANNOT BE TRANSFERRED OR ASSIGNED. If any provision of this Limited Warranty is unlawful, void or unenforceable, that provision shall be deemed severable and shall not affect any remaining provisions. In case of any inconsistency between the English and other versions of this Limited Warranty, the English version shall prevail.

REFUNDS AND EXCHANGES

All refunds and exchanges are handled through your retailer or distributor.

LIABILITY RELEASE:

By using the GoSun Stove, the Purchaser and User acknowledges that cooking is an activity that puts you at some amount of risk. The Purchaser and User also acknowledge that it is critical to have read and understood the entire contents of the User's Manual. Applied Sunshine, LLC, (DBA, "GoSun Stove") is not liable for damage or injury caused by misuse, abuse, or results from failure to implement the proper safety precautions.

The Purchaser and User will thus release of the rights to sue for injuries or death resulting from the purchased, donated, loaned, rented, modified, or repaired equipment received from GoSun Stove. Purchaser and Users also understands that Applied Sunshine, LLC, (DBA, "GoSun Stove"), and its employees, owners, officers, or agents (hereinafter "Released Parties"), shall not be held liable or responsible in any way for injury, death, or other damages to the User or his/her family, heirs, or assigns which may occur as a result of the sold, donated, loaned, repaired, or modified equipment, or as a result of product defect, wear and tear, or the negligence of any party, including the Released Parties, whether passive or active.



CONTACT INFO:

GoSun Stove is a DBA of Applied Sunshine, LLC. Email: info@gosunstove.com

Please email or go to www.gosunstove.com for further information. 'Like' us on Facebook and post your recipes or visit the website www.GoSunStove.com and find out more.

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Direct any questions or issues to: support@gosunstove.com

