

# **Gas BBQ for Outdoor Use**

### WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.

Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

### **DANGER**

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

#### **DANGER**

DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. DO NOT use in or on boats or recreational vehicles.



For outdoor use only, and shall not be sued in a building, garage or any other enclosed area.



SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE.

FOR CUSTOMER SERVICE: CALL 1-877-631-2845 (TOLL-FREE) 10:00 A.M. – 7:00 P.M. (EST), MONDAY-FRIDAY





## **Grill Operation 1-2-3**

## **Before Grilling**

Step 1 Keep your grill a safe distance away from buildings.\* Step 2 Always perform a Leak Test on all connections \*

Step 3 Keep children away from the grill.

## **During Grilling**

(To avoid tripping safety valves, please follow these instructions carefully.)

Open the lid and turn the gas cylinder on slowly. Step 1

Step 2 Use protective gloves when grill gets hot.

Step 3 Never leave a lit grill unattended.

## **After Grilling**

Step 1 Always burn grill for 10-15 minutes to burn off food residues after use.

Step 2 Turn off the gas supply at the gas cylinder after use. Step 3 Wait until the grill is completely cooled before closing lid.

Clean up grease build-up to avoid grease fire, and cover your grill to prevent rust. Step 4

### \* Please refer to the owner's manual for details.



## ⚠ DANGER

If you smell gas:

- Turn off gas.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.
- Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

# ⚠ DANGER

- Never operate this appliance unattended.
- If a fire should occur, keep away from the appliance an immediately call your fire department. Do not attempt to extinguish oil or grease fire with water.
- Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

Always read and understand the WARNINGS and INSTRUCTIONS that are contained in this manual before attempting to use this gas barbecue grill to prevent possible bodily injury or property damage.

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

NOTE: This grill must be used with propane gas only (propane gas cylinder not included).

Installer: Leave this manual with the consumer. Consumer: Retain this manual for future reference.

## **Table of Contents**

For Your Safty	4
Illustrated Part List	7
Assembly Instructions	7
Operating the Grill	10
Checking for Leaks	11
Lighting the Grill	11
Care and Maintenance	14
Troubleshooting	15
Warranty Program	16

## For Your Safety

Dear Valued Customer.

Congratulations on your new barbecue grill purchase! You've made the right choice. In this manual, you will find assembly instructions, suggestions for grilling and helpful hints, as well as guidelines for the safe operation, proper care and use of your grill. Our expert staff strives to provide you with an easy-to-assemble product. Should you have any questions or problems with this product, please call our customer service department at 1-877-631-2845 (10:00 am – 7:00 pm (EST), Monday through Friday.).

**NOTE:** The use and installation of this product must conform to local codes. In the absence of local codes, use the National Fuel Gas Code, ANSI Z223.1/ NFPA54. Reference to Natural Gas and Propane Installation code CSA B149.1 or Propane Storage and Handling code B149.2

### IMPORTANT NOTICE: READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE.

## Safety First!

Read and understand all warnings and precautions prior to operating your grill.



## **WARNING**

- 1. This grill is for outside use only. It should not be used in a building, garage or any other enclosed area.
- 2. The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.
- 3. Always open the grill lid carefully and slowly as heat and steam trapped within the grill could cause severe burns.
- 4. Always place your grill on a hard and level surface far away from combustible materials and structures. An asphalt or blacktop surface may not be acceptable for this purpose.
- 5. Do not leave a lit grill unattended.
- 6. Keep children and pets away from the grill at all times.
- 7. This is not a tabletop grill. Do not place this grill on any type of tabletop surface.
- 8. Do not use the grill in high winds.
- 9. This grill must be used with propane gas only (propane gas cylinder not included).
- 10. Do not attempt to attach this grill to the self-contained propane system of a camper, trailer, motor home or house.
- 11. Do not use charcoal or lighter fluid.
- 12. Do not use gasoline, kerosene or alcohol for lighting. The LP-gas supply cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada. CAN/CSA-B139 Cylinder, Spheres and Tubes for Transportation of Dangerous Goods and Commission.
- 13. This outdoor gas appliance is not intended to be installed in or on recreation vehicles and/or boats.
- 14. Do not attempt to move the grill while it is lit.
- 15. Do not use the grill unless it is **COMPLETELY** assembled and all parts are securely fastened and tightened.
- 16. Keep combustible items and surfaces at least 6 feet away from the grill at all times. DO NOT use this gas grill or any gas product under any overhead enclosure or near any unprotected combustible constructions.
- 17. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
- 18. Do not attempt to use or assemble with missing or damaged parts. Contact customer service for replacement parts.
- 19. Do not touch the handle at the two sides while operating the grill.
- 20. This appliance is not intended for and should never be used as a heater.



## **CAUTION** - Prevention of Burns

- 1. To avoid burns, do not touch metal parts of the grill until they have completely cooled for at least 45 minutes or unless you are wearing protective gear such as pot holders, protective gloves or mittens.
- 2. Do not alter the grill in any manner.
- 3. Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation. The replacement hose assembly should be in accordance with the manufacturer's specifications.
- 4. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- 5. Never keep a filled gas cylinder in a hot car or car trunk. Heat will cause the gas pressure to increase, which could open the relief valve and allow gas to escape.

### Safe Locations for Use Of This Outdoor Grill



### **DANGER**

Never use this outdoor grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.



## **WARNINGS**

Do not use this appliance under overhead combustible surface or covered area (e.g., awnings, umbrellas, porches or gazeboes).

24 inches

24 inches

Always confirm that this grill is not positioned under the overhang of a house, a garage or other structure before lighting it. An overhang will serve to deflect flare-ups and radiated heat into the structure itself, which could result in a fire.

Always confirm that this grill is positioned more than 24 inches (61 cm) away from any combustible materials or surface before lighting it, and that no gasoline or other volatile substances are stored in the vicinity of this grill.

(see diagram to right). And keep away from walls at least 24 inches.

The temperature of a grease fire or of the radiated heat might otherwise be sufficient to ignite nearby combustible or volatile substances.

Always locate this grill where there will be ample combustion and ventilation air. Do not obstruct the flow of combustion and ventilation air, but never position it in the direct path of a strong wind.

Never allow the grill to operate while unattended to prevent uncontrolled grease fires from erupting.

Never attempt to move this grill while it is in operation or while it is still hot to prevent possible personal injury.

Never store or use gasoline or other flammable or volatile substances in the vicinity of this grill or in the vicinity of any other heat-generating appliance because of the danger of starting a fire.

Always confirm that the installation of this grill conforms with the requirements of all local codes or, in the absence of applicable local codes, with either the National Fuel Gas Code, ANSI Z223.1/ NFPA54 or CAN/CGA - B149.1.



## **DANGER - Gas Safety**

Liquid propane (LP) gas is flammable and hazardous if handled improperly. Become aware of its characteristics before using any LP gas product.

- LP gas Characteristics: Flammable, explosive under pressure, heavier than air and settles in pools in low areas.
- In its natural state, LP gas has no odor. For your safety, an odorant has been added.
- · Contact with LP gas could cause freeze burns to the skin.
- · This grill is shipped from the factory for LP gas use only.
- Never use an LP gas cylinder with a damaged body.
- Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.
- Only cylinders marked "propane" must be used.
- The cylinder must be disconnected when the appliance is not in use.

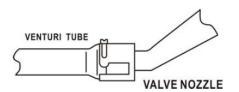


## CAUTION

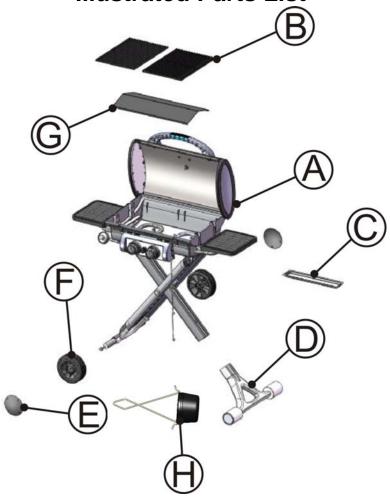
- It is essential to keep the grill's valve compartment, burners and circulating air passages clean.
- Inspect the grill before each use.
- Step 1. Inspect all connections and make certain they are secure.
- Step 2. Check and clean the burner venturi tubes for insects and insect nests by removing the burner and inserting a bottle brush cleaner into each tube to make sure the passage is clear.
  - \*\*\* A clogged tube can lead to a fire beneath the grill. \*\*\*
- Step 3. Ensure that the valve nozzle is pointing straight and completely inserted into the venturi tube.

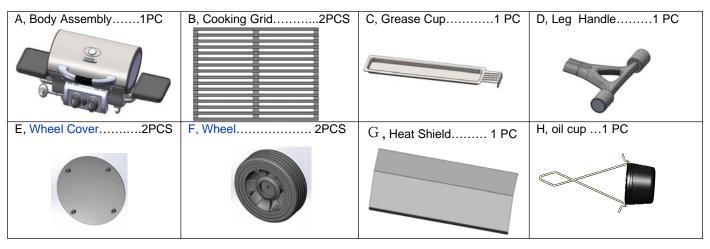
## **GENERAL INFORMATION**

- 1. A propane gas cylinder is required for operation.
- 2. This gas grill is NOT intended for commercial use.
- 3. Don't obstruct the ventilation opening of the cylinder enclosure.
- 4. The precaution to be taken in the case of blockage of the Venturi(s).



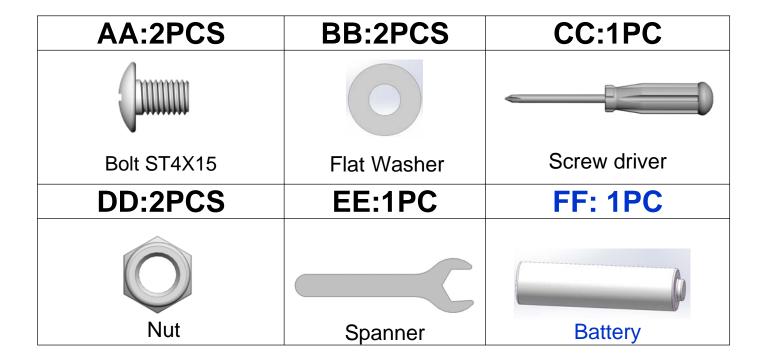
## **Illustrated Parts List**





Part	Description (QTY)	Part	Description (QTY)	Part	Description (QTY)
Α	Body Assembly1PC	В	Cooking Grid2PCS	С	Grease Cup1 PC
D	Leg Handle1 PC	E	Wheel Cover 2PCS	F	Wheel2PCS
G	Heat Shield1 PC	Н	oil cup1 PC		

## Hardware list



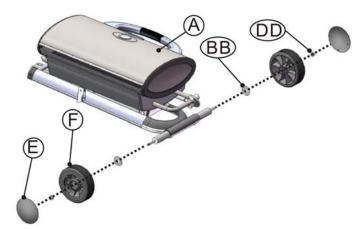
## **Assembly Instructions**

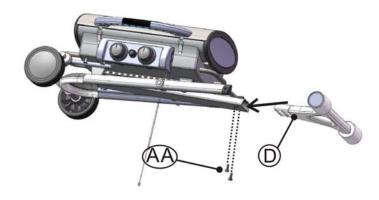
Remove all contents from the carton packaging. Make sure all parts are present before attempting assembly. Once the grill is fully assembled, go back and check to make certain all the bolts are secure. Tighten again using the screwdriver provided if necessary.

Estimated Assembly Time: 10 minutes

## Step 1

a) Insert one flat washer (BB), one wheel (F) and one nut (DD) to the wheel axle on the body assembly (A). Tighten by spanner (EE) until secure. Cover the wheel cover (E).





## Step 3

a) Unlock the hasp on the body assembly(A) and leg as shown in the illustration.

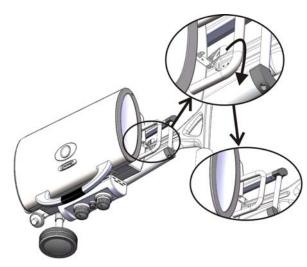


## Step 5

a) Flip the side shelves on the right and left handle of the body assembly (A) down as shown in the illustration.

## Step 2

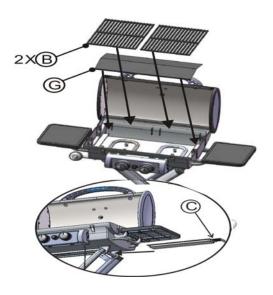
a) Insert the leg handle (D) into the hole on the cart of the body assembly (A), screw two bolts (AA) in to each pre-drilled hole. Tighten by screwdriver until secure.



## Step 4

- a) Fix leg handle (D) by foot and raise the body assembly (A)
- b) Latch the wheel leg to the hook under the body assembly (A).
- c) Repeat the step a) to fold the grill if needed, lock the hasp on the body assembly and the leg as shown in the illustration on step 3.

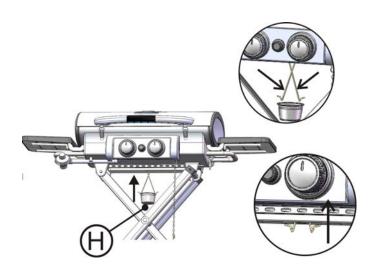


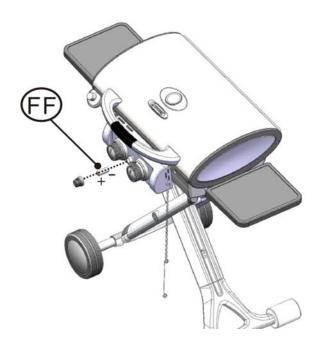


Step 7
Hook the grease cup (H) under the grill body.

## Step 6

- a) Put the heat shield (G) onto the heat shield support in the body assembly (A).
- b) Put the two cooking grids (B) on the support of the body assembly (A).
- c) Slide the grease cup (C) into the guide underneath the body assembly (A).





## Step 8

- a) Rotate the igniter cap anticlockwise until it is open.
- b) Put one battery (FF) into the battery box, and make sure the positive pole is towards outside as the illustration.
- c) Close the igniter cap by rotating it clockwise until it is tight.

# **Fully Assembled View**

Left Side



**Right Side** 

## **Operating the Grill**



#### CALITION:

Use only the regulator provided. If a replacement is necessary, call our customer service center. The use of unauthorized parts can create an unsafe condition and environment.

The propane gas supply cylinder used must be

- a) Constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada. CAN/CSA B139. Cylinder, Spheres and Tubes for Transportation of Dangerous Goods and Commission, as applicable, and
- b) Provided with a listed over filling prevention device
- c) Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances

Use only the pressure regulator supplied with the outdoor cooking gas appliance must be used. Replacement pressure regulators must be those specified by the outdoor cooking gas appliance manufacturer. Use only 1-pound propane cylinders (Spec:198mmX99mm) equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances. Do not drop or handle the cylinder roughly. If the appliance is not in use, disconnect the cylinder.

Storage of the appliance indoors is permissible ONLY if the cylinder is disconnected and removed from the appliance. Store cylinders outdoors and out of the reach of children. Do not store the cylinder in a building, garage or other enclosed areas. Never store your cylinder where temperatures can reach over 51.7°C.

Before connecting, make sure there is no debris caught in the head of the gas cylinder, regulator valve or in the head of

the burner and burner ports. Connect regulator valve and hand tighten firmly. Disconnect the propane cylinder from the regulator valve when the grill is not in use. DO NOT obstruct the flow of combustion air or ventilation air to the grill. Arrange the propane cylinder for vapor withdrawal and equipped with a listed overfill prevention device (OPD).



## A fire causing death or serious injury may occur if the following is not followed exactly:

- Never store or use gasoline or other volatile substances in the vicinity of this grill.
- Never store a spare propane cylinder in the vicinity of this grill, or in the vicinity of another potential heat source. This grill is designed to connect to a standard 1 pound L.P. cylinder only, please refer to the Step 6 of assembly instructions for the installation.



## **WARNING:**

Don't store spare gas cylinder in or near grill.

Use protective gloves when handling particularly hot components.

Please do not manipulate the pre-sealed parts to avoid damage to the grill.

Never fold the tables or disassembly the table handles while operating the grill or before it is cool.

#### **DANGER**

## To prevent fire or explosion hazard when testing for a leak:

- 1. Always perform the "leak test" as below before lighting the grill and each time the cylinder is connected for use.
- 2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.
- 3. Conduct the leak test outdoors in a well-ventilated area.
- 4. Do not use matches, lighters or a flame to check for leaks.
- 5. Do not use the grill until all leaks have been stopped. If you are unable to stop a leak, disconnect the propane supply, call for gas appliance service or your local propane gas supplier.

## **Checking for Leaks**

Connect the regulator and gas cylinder clockwise (see diagram to right), after installation please follow the below steps to check gas leaks before using the grill:



- 1. Make two to three oz. of leak solution by mixing one part liquid dishwashing detergent with three parts water.
- 2. Make sure control knobs are in the "OFF" position.
- 3. Spray some solution on the cylinder valve up to the regulator connection. (See diagram to right.)
- 4. Inspect the solution at the connections for bubbles. If no bubbles appear, the connection is secure and the leak test is finished.
- 5. If bubbles appear, you have a leak. Proceed to step 6.
- 6. Disconnect the regulator from the cylinder and reconnect. Make sure the connection is secure.
- 7. Retest with the leak test solution.
- 8. If you continue to see bubbles, replace the cylinder.





## **Lighting the Grill**

**DANGER:** Failure to open the lid while igniting the grill's burners or not waiting five minutes to allow gas to clear if the grill does not light, may result in an explosion, which could cause serious bodily injury or death.



**WARNING**: To prevent possible bodily injury, never stand with your head directly over the grill when preparing to light the main burners.

### **Lighting the Main Burner**



**WARNING**: Attempting to light the burner with the lid closed may cause an explosion. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest and clog the burner/venturi tube at the nozzle. A clogged burner tube can lead to a fire beneath the appliance.

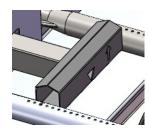
- 1. Open the lid while lighting burners.
- 2. Make sure all control knobs are in the "OFF" position.
- 3. Turn on the gas source or cylinder valve.
- 4. Ignite only the burners you wish to use. Push and turn the knob to "HIGH" then press the igniter button immediately. The burner should light. If the burner does not light, repeat 2 or 3 times.
- 5. If ignition does NOT occur in 5 seconds turn the burner controls to OFF, wait 5 minutes, and repeat the lighting procedure.
- 6. To ignite remaining burners, repeat steps 4 and 5 for each burner.
- 7. Adjust the valve knobs for the required cooking temperature.

## Using the Lighting Stick to Light the Burners

- 1. Insert a match into the end of the lighting stick. Light the match.
- 2. Once lit, put the lighting stick through the hole on the grill body to reach the burner ports. (See diagram to right.)
- 3. Press the valve knob and rotate it counterclockwise to the "HIGH" position. The burner should light immediately. If more than one burner is to be used, repeat the steps 2 and 3 until each burner is lit.
- 4. Adjust the valve knobs for the required cooking temperature.

Pay attention to the up arrow on the ignition box to make sure the box is in right position if you had to replace.







### **Precautions:**

- 1. After lighting, observe the burner flame. Make sure all burner ports are lit.
- 2. If the burner flame goes out during operation, immediately turn the gas "OFF". Open the lid to let the gas clear for at least 5 minutes before re-lighting.
- 3. Before cooking on the grill for the first time and operate the grill for approximately 15 minutes with the lid closed and the gas turned on "HIGH". This will "heat clean" the internal parts, dissipate odour from the manufacturing process and painted finish.
- 4. Clean the grill after each use. **DO NOT** use abrasive or flammable cleaners. This may damage parts of the grill and cause a fire.

Confirm that the burner is properly lit and that the flame pattern is as desired (see fig. A, B and C below for the proper flame patterns). If the flame pattern is other than normal, consult Troubleshooting on page 15 for corrective action.

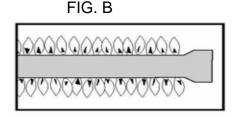


Observe flame height when lit:

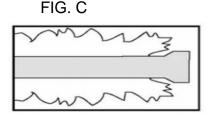
Flame should be a blue/yellow color between 1 to 2 inches high.

FIG. A

Normal: Soft blue flames with yellow tips between 2.5-5cm (1-2") high.



Poor combustion: Wavy, yellow flames- too little air.



Out of adjustment: Noisy hard blue flames – too much air

### Flare-ups:

"Flare-ups" sometimes occur when food drippings fall onto the hot heat plate or burner and ignite. Some flaring is normal and desirable as it helps impart the unique flavors associated with grilled foods. Controlling the intensity of the flare-ups is necessary, however, in order to avoid burned or unevenly cooked foods and to prevent the possibility of accidental fire.



WARNING: Always monitor the grill closely when cooking and turn the flame level down (LOW) or OFF if flare- ups intensify.

### Shutting off the burner:

Always turn the valve knob clockwise all the way to the "LOCK OFF" position.

Promptly disconnect the propane cylinder.

In the event of gas leak, turn off the gas supply.

## **Excess-flow Safety Valve Reset Procedure**

- The new regulators are equipped with a safety device that restricts the gas flow in the event of a gas leak. However, unsafe practices of grill operation could activate the safety device without having a gas leak.
- A sudden shut-off of the gas flow typically occurs if you open the LP gas cylinder valve rapidly, or if one or more of the burner control knobs is in an open position when opening the LP cylinder valve.
- This procedure is effective with all sizes of LP cylinder.
- To ensure the procedure is safely and successfully performed, please carefully follow these instructions:
  - 1. Close the LP cylinder valve.
  - 2. Turn all burner control knobs to the OFF position.
  - 3. Disconnect the regulator from the LP cylinder.
  - 4. Open the lid of the grill.
  - 5. Turn the burner control knobs to HIGH.
  - 6. Wait at least 1 minute.
  - 7. Turn the burner control knobs OFF.
  - 8. Wait for at least 5 minutes.
  - 9. Re-connect the regulator to the LP cylinder.
  - 10. With the lid open: For the grill with ignition button: turn on only ONE front burner control knob to the HIGH position. Ignite the grill by pushing the ignition button. For the grill with an automatic ignition: Push down the control knob you want to light, turn counterclockwise until you hear the ignition click.
  - 11. After the first front burner is lit, turn on the other control knob(s) to the HIGH position. \*\*If you have more than two burners, turn them on only ONE AT A TIME.
  - 12. When all front burners are lit, close the grill lid.
  - 13. Wait for 10-15 minutes; the temperature should reach 200-230°C (400-450°F).

## **Care and Maintenance**

Always allow the grill to completely cool off before covering the grill to prevent corrosion from condensation. **Caution:** All cleaning and maintenance should be done when the grill is cool, with the fuel supply turned off at the control dial and the propane cylinder disconnected. <u>DO NOT</u> clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

### Cleaning the Burner Assembly

Burning the grill after every use (approx. 15 minutes) will keep excessive food residue from building up. It is recommended that you clean the grill before and after cooking.

## Recommended cleaning materials -

Mild dishwashing liquid detergent Hot water

Nylon cleaning pad Heat Resistant Acrylic brush

Paper clip Putty knife/scraper

Compressed air

DO NOT use cleaners that contain acid, mineral spirits or xylene.

#### **Outside surfaces**

Use a mild dishwashing detergent and hot water solution to clean. Rinse thoroughly with water.

#### Inside surfaces

If the inside surface of the grill lid has the appearance of peeling paint, baked on grease has turned to carbon and is flaking off. Clean thoroughly with a strong solution of detergent and hot water. Rinse with water and allow it to completely dry.

Interior of grill bottom – Remove residue by using the brush, scraper and/or cleaning pad. Wash with a dishwashing detergent and hot water solution. Rinse with water and let dry.

Cooking Grates – The porcelain grates have a glass-like composition that should be handled with care. Use a mild dishwashing detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains. Rinse with water.

Heat Plates - Clean residue with the wire brush and wash with soapy water. Rinse with water.

Grease Cup - Periodically empty the grease cup and clean with a dishwashing detergent and hot water solution.

## Storage

- 1. Store the grill in a shade, cool, dry place.
- 2. Pay attention to dust prevention and moisture protection.
- 3. Store the grill out of the reach of children.
- 4. Place the grill flatly on the floor. Do not place it on the position higher than the floor.
- 5. Clean the grill after use and dry by air before stor

# **Troubleshooting**

Problem	Possible Cause	Prevention/Cure			
Burner will not light using a match.	No gas flow.	Check if propane cylinder is empty. If empty, replace.			
	Obstruction of gas flow.	Clear burner tube.			
	Disengagement of burner to valve.	Reengage burner and valve.			
	Spider webs or insect nest in venturi.	Clean venturi.			
	Burner ports clogged or blocked.	Clean burner ports.			
Irregular heat pattern.	Burner ports are clogged or blocked.	Clean burner ports.			
	New burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed.			
	Spider webs or insect nest in venturi	Clean venturi.			
	Food residue, grease or seasoning salt on burner.	Clean burner.			
	Poor alignment of valve to burner venturi.	Ensure burner venturi is properly engaged with valve.			
Sudden drop in gas flow or heat.	High or gusting winds.	Turn front of grill to face wind			
	Low on propane gas.	Replace propane cylinder.			
Flare-up.	Grease buildup.	Clean grill.			
	Excessive fat in meat.	Trim fat from meat before grilling.			
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.			
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn knob OFF. Disconnect propane cylinder. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.			
Flashback [fire in burner tubes].	Burner and /or burner tubes are blocked.	Clean burner and/or burner tube.			
Inside of lid is peeling – like paint peeling.	Carbon build up.	Baked on grease buildup has turned to carbon			
Burner accidentally extinguished.	Cylinder empty.	Check to see if cylinder is empty. If empty, replace.			
	Obstruction of gas flow.	Clear burner tube.			

## **Warranty Program**

**Proof of purchase** is required to access this warranty program, which is in effect from the date of purchase. If unable to provide proof of purchase or after the warranty has expired, customers will be subject to parts, shipping and handling fees.

#### **Full 30-Day Warranty**

Any missing parts can be replaced at no charge within 30 days from the date of purchase with a valid proof of purchase.

## **Limited Warranty**

This grill cannot be returned or refunded after it is used.

1-Year Limited Warranty on all parts in regards to damage affecting the operation of the gas grill.

#### Warranty Provisions:

- This warranty is non-transferable and does not cover failures due to misuse or improper installation or maintenance.
- This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labor costs.
- This warranty does not cover chips and scratches of porcelain or painted surfaces, nor does it cover corrosion or discoloration due to misuse, lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.
- This warranty does not cover damage caused by heat, abrasive and chemical cleaners, resulting in chipped porcelain enamel parts or any damage to other components used in the installation or operation of the gas grill.

The original consumer purchaser will be charged for all shipping and handling fees of replacement under the terms of limited warranty. If unable to provide proof of purchase or after the warranty has expired, customers will be subject to parts, shipping and handling fees.

Some states (provinces) do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state (province) to state (province).

If you have any questions related to the product or warranty, please visit our website at <a href="https://www.builddirect.com">www.builddirect.com</a> or call our customer service center at 1-877-631-2845 (TOLL-FREE), 10:00 A.M. to 7:00 P.M. (EST), Monday-Friday.