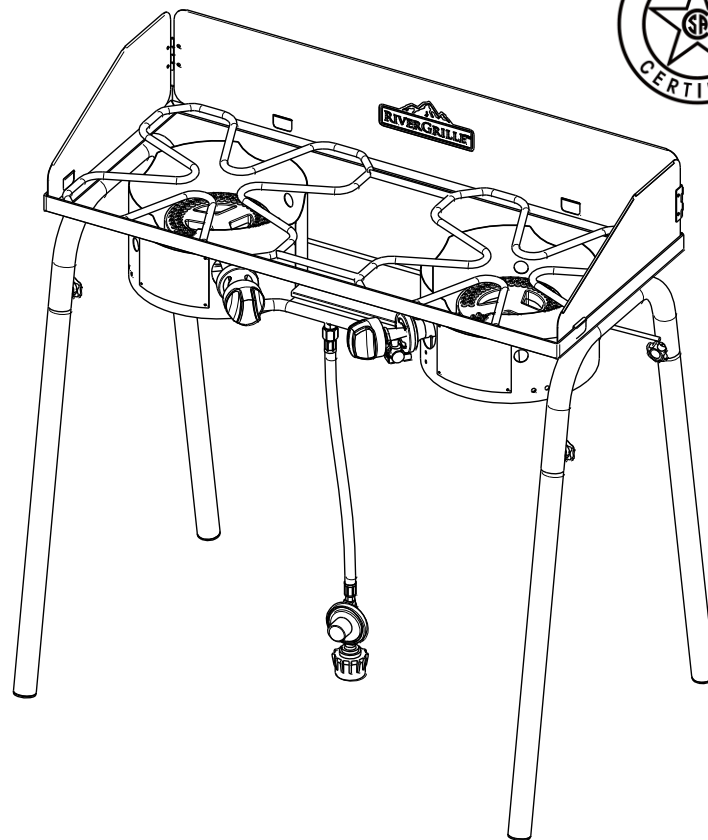




2 Burner Camp Stove
Model number: CS2153801-RG
ASSEMBLY & OPERATING INSTRUCTIONS

For Outdoor Use Only




- To installer or person assembling this appliance: Leave this manual with this appliance for future reference.
- 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.
- Keep this manual for further reference.


Please keep this instruction manual for future reference

**Customer Service: (888) 837-1380, 8:00am to 5:00pm, Monday to Friday,
Pacific Standard Time
(Made in China)**



SAFETY SYMBOLS:



The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

 **DANGER:** Indicates an imminent hazardous situation which if not avoided will result in death or serious injury.

 **WARNING:** Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

 **CAUTION:** Indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury.

	DANGER	
<p>If you smell gas:</p> <ol style="list-style-type: none">1. Shut off gas to the appliance.2. Extinguish any open flame.3. Open lid.4. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.		
<p>Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.</p>		

	DANGER	
<ol style="list-style-type: none">1. Never operate this appliance unattended.2. Never operate this appliance within 10 ft (3.05 m) of any structure, combustible material or other gas cylinder.3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.4. Do not fill cooking vessel beyond maximum fill-line.5. Never allow oil or grease to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45 °C) or less.7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.		
<p>Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.</p>		

	WARNING	
<ol style="list-style-type: none">1. When burner is set at a low flame. Never leave the appliance unattended. Oil will heat up quickly and ignite at 500°F to 700°F.2. Tripping over the appliance hose may result in the spilling of HOT oil or water causing personal injury and property damage.		



DANGER



- (a) Do not store a spare LP gas cylinder under or near this appliance;
- (b) Never fill the cylinder beyond 80 percent full;
- (c) If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.



WARNING



Do not attempt to repair or alter the hose/valve/regulator for any “assumed” defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.



CAUTION



For residential use only. Do not use for commercial cooking.



PROP 65 WARNING



Combustion by-products when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.



WARNING



1. Never leave the appliance unattended. Keep children and pets away from the appliance at all times.
2. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
3. This appliance is for OUTDOOR USE ONLY. DO NOT use in building, garage or any other enclosed area.
4. This appliance is not intended to be installed in or on a boat. This appliance is not intended to be installed in or on recreational vehicles.
5. This appliance is not intended for and should never be used as a heater.
6. When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. Asphalt surface (blacktop) may not be acceptable for this purpose.
7. Keep the fuel supply hose away from any heated surface.
8. When cooking with oil or grease, the thermometer provided MUST be used. Follow instructions in this manual for proper installation and use of the thermometer. If the thermometer supplied with this fryer has been lost or damaged. A replacement thermometer must be one specified by the appliance manufacturer.
9. If the temperature exceeds 400° F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350°F (176°C) before relighting burner according to the manufacturer's instructions. If there is a lid (cover), do not remove the lid.
10. When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
11. Never overfill the cooking vessel with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.
12. Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil/grease, all food products MUST be

- completely thawed and towel dried before being immersed in the fryer.
13. Do not place empty cooking vessel on the appliance while in operation.
 14. Use caution when placing anything in cooking vessel while the appliance is in operation.
 15. In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
 16. Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.

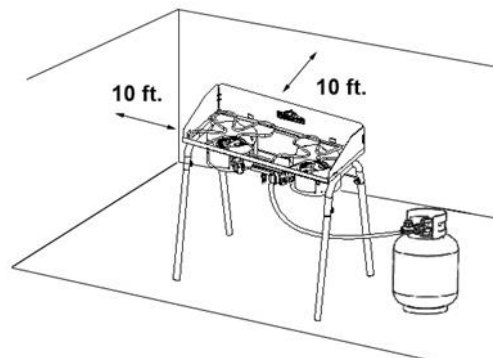


WARNING



Installation Safety Precautions.

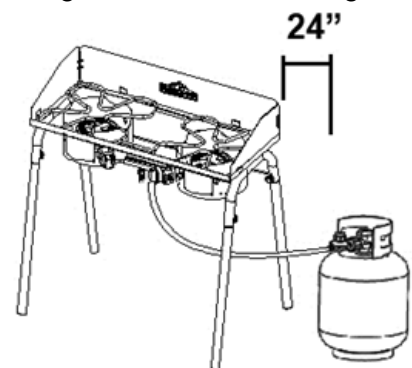
- Use appliance only with LP (propane) gas and the regulator/ valve assembly supplied.
- Installation must conform with local codes or, in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58*; or *Natural Gas and Propane Installation Code, CSA B1 49.1*
- Never operate this appliance on or under any overhead roof covering (car port), awning, overhang, balcony or deck.
- Use appliance at least 10 ft. from any wall or surface. Maintain 10 ft clearance to objects that can catch fire or source of ignition such as pilot lights on water heaters, live electrical appliances, etc. Never use under balconies made of wood or ANY overhead construction.
- Apartment Dwellers: Check with management to learn the requirements and fire codes for using an LP Gas appliance at an apartment, if allowed use outside at an apartment. If allowed, use outside on the ground floor with a ten (10) foot clearance form walls or rails.
- Before opening LP tank valve, check the coupling nut for tightness. When appliance is not in use, turn off control knob and LP tank valve.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct, clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of appliance.
- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to the appliance being put into operation.



WARNING



- Never use a cooking vessel larger than 30 qts. Diameter greater than 12 inches.
- Never fill pot above upper fill line. Oil can splatter causing staining or discoloration to ground surface.
- Never place empty cooking vessel on the appliance while in operation. Use caution when placing anything in the cooking vessel while the appliance is in operation.
- Keep the area clear of any combustible material.
- Never use this appliance for anything other than its intended purposes.
- Never operate appliance with LP tanks out of correct position specified in assembly instructions.
- Always close LP tank valve and remove coupling nut before moving LP tank from specified operating position.
- Appliance shall not be used for commercial cooking.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
- Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the



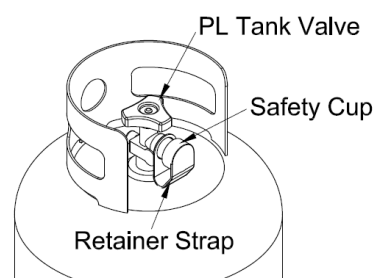
WARNING: Hose is a trip hazard

Keep the fuel supply hose away from any heated surface

cooking liquid in order to prevent splashing or overflow. When removing food from the appliance care should be taken to avoid burns from hot cooking liquids.

LP Tank Removal, Transport and Storage

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only – do not use tools to disconnect. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.
- Do not store LP tanks in an area where children play.



LP Tank

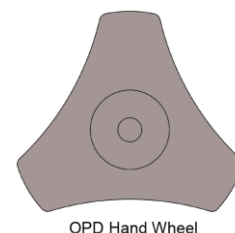
The LP tank used with your appliance must meet the following requirements:

- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7cm) (tall) with 20lb. (9kg). Capacity maximum.
- The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the US Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.

LP tank valve must have:

- Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL listed Overfill Protection Device(OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.

LP tank must be arranged for vapor withdrawal and include collar to protect LP tank valve.



LP (Liquefied Petroleum Gas)

- LP gas is non toxic, odorless and colorless when produced. For your safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Tank Filling

- Use only licensed and experienced dealers.
- LP dealer must purge tanks before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tanks will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "GAS Companies" for nearest certified LP dealers.

LP Tank Exchange

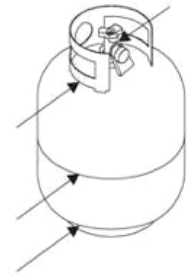
- Many retailers that sell appliances offer you the option of replacing your empty LP tanks through an exchange service, Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. Exchange your tank only for an OPD safety feature-equipped tanks as described in the "LP Tank" section of this manual.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- Leak test new and exchanged LP tanks BEFORE connecting to appliance.

LP Tank Leak Test

For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.

LP tank must be leak checked outdoors in well-ventilated area, away from open flames or sparks.



Use a clean paint brush and 50/50 soap and water solution.

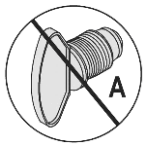
Use mild soap and water. Do not use household cleaning agents. Damage to gas train components can result.

Brush soapy solution onto all weld seams and entire valve area.

	<h1>WARNING</h1>	
<p>If “growing” bubbles appear, do not use or move the LP tank. Contact an LP gas supplier or your fire department.</p>		

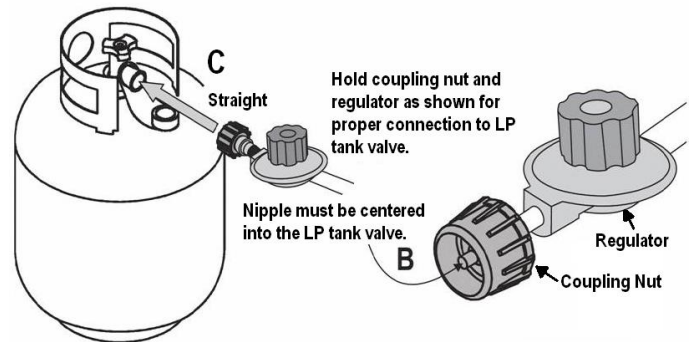
Connecting Regulator to the LP Tank

1. Place LP tank on a secure, level, and stable surface.
2. Turn control knob to the OFF position.
3. Turn LP tank OFF by turning OPD hand wheel clockwise to a **full stop**.
4. Remove the protective cap from the LP tank valve. Always use dust cap and strap supplied with valve.



Do not use a POL transport plug (A) (plastic part with external threads)! It will defeat the safety feature of the valve.

5. Hold regulator, insert nipple (B) into LP tank valve. Hand tighten coupling nut, holding regulator in a straight line (C) with LP tank valve so as not to cross thread the connection.
6. Turn the coupling nut clockwise to tighten to a full solid stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. An additional one-half to three quarters turn is required to complete connection. Tighten by hand only – do not use tools.

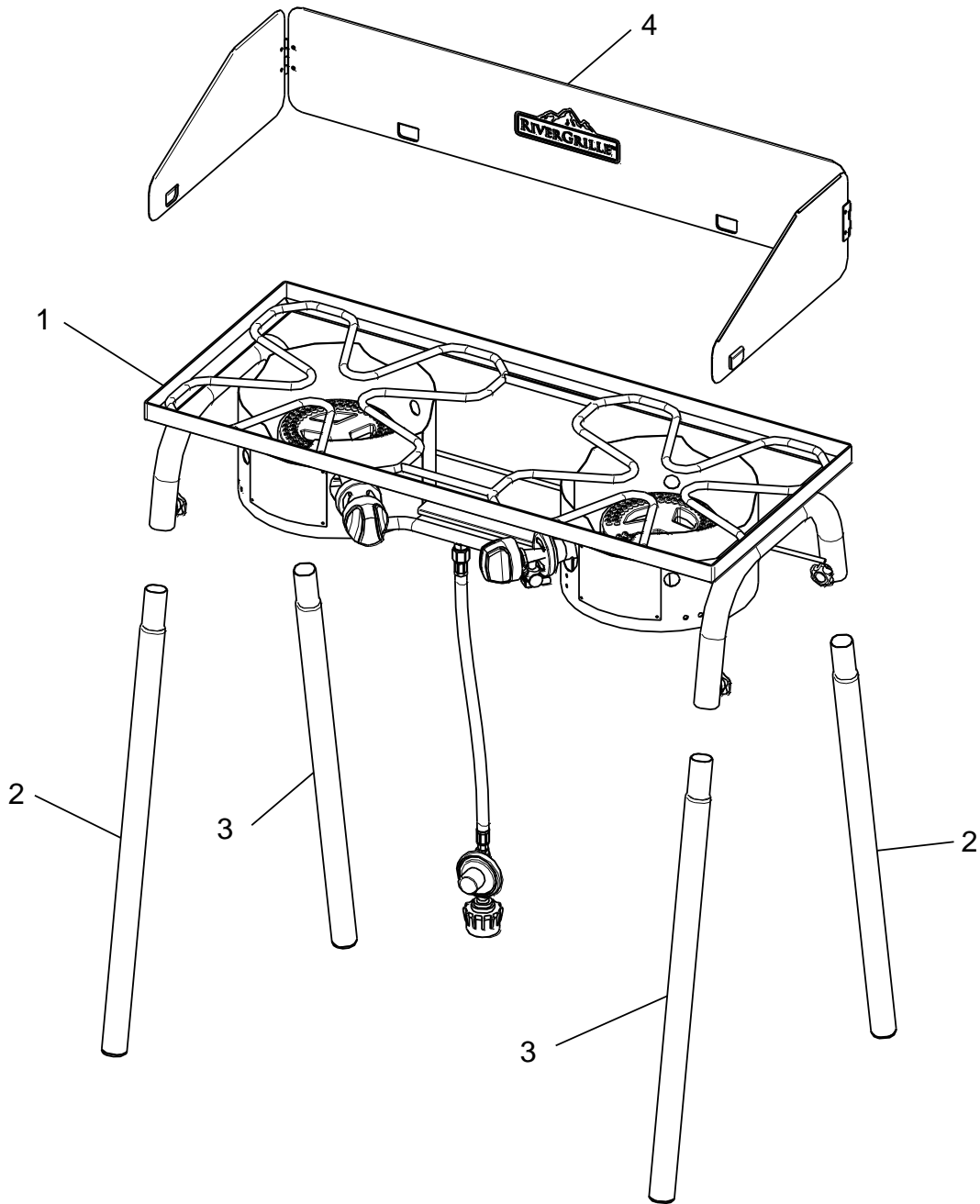


NOTE: If you cannot complete connection, disconnect regulator and repeat step 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

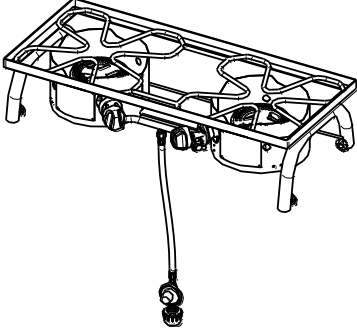


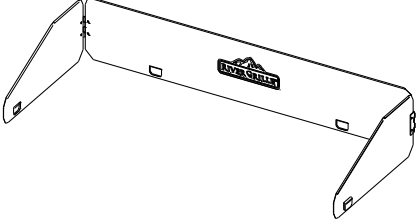
	<h1>WARNING</h1>	
<ul style="list-style-type: none">● Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.● Never attempt to attach this appliance to the self-contained LP gas system of a camper, trailer or motorhome.● The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulator and hose assemblies must be those specified by the appliance manufacturer.		

	<h1>WARNING</h1>	
<ul style="list-style-type: none">● Do not use appliance until leak checked.● If leak is detected at any time, STOP.● If you cannot stop a gas leak, immediately close LP tank valve, leave area of appliance, and call LP gas supplier or your fire department!		

PRODUCT DIAGRAM

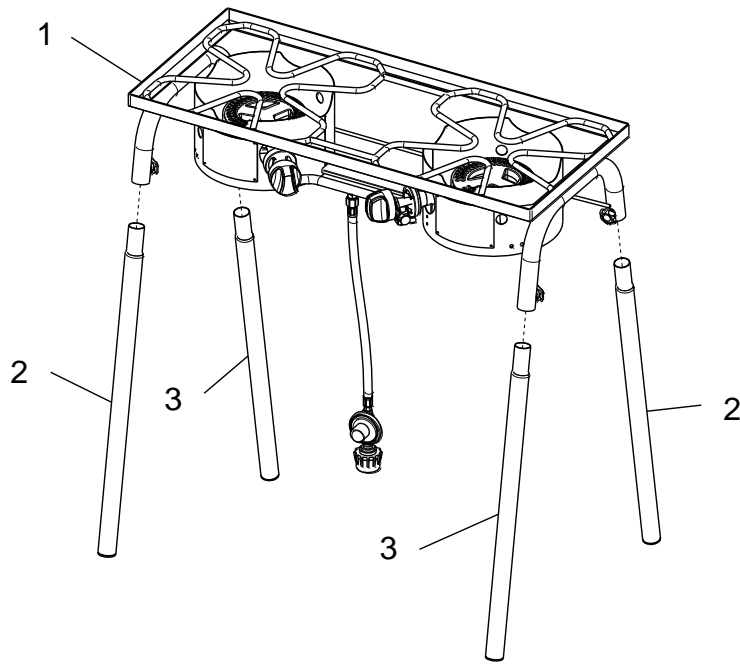


COMPONENT LIST

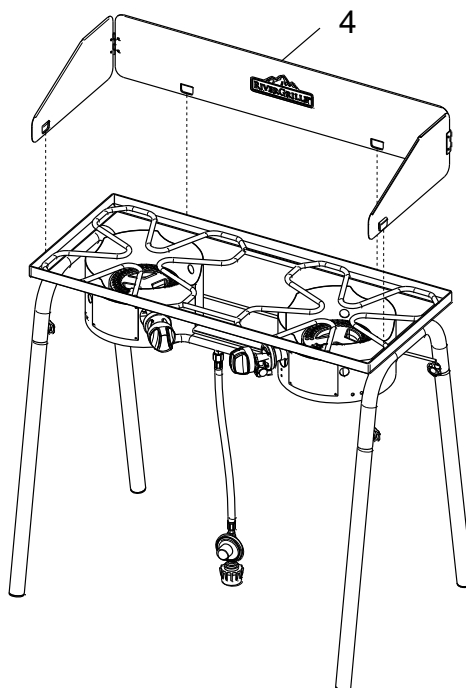
<p>1. Stove Body Assembly</p>  <p>Qty: 1pc</p>	<p>2. Long Leg</p>  <p>Qty: 2pcs</p>	<p>3. Short leg</p>  <p>Qty: 2pcs</p>
<p>4. Wind Shield</p>  <p>Qty: 1pc</p>		

ASSEMBLY PROCEDURES

Step 1. Insert the **Long Legs (2)** and **Short Legs (9)** into the leg holders of **Stove Body Assembly (1)** as shown. Then secure with the pre-assembled wing bolts.

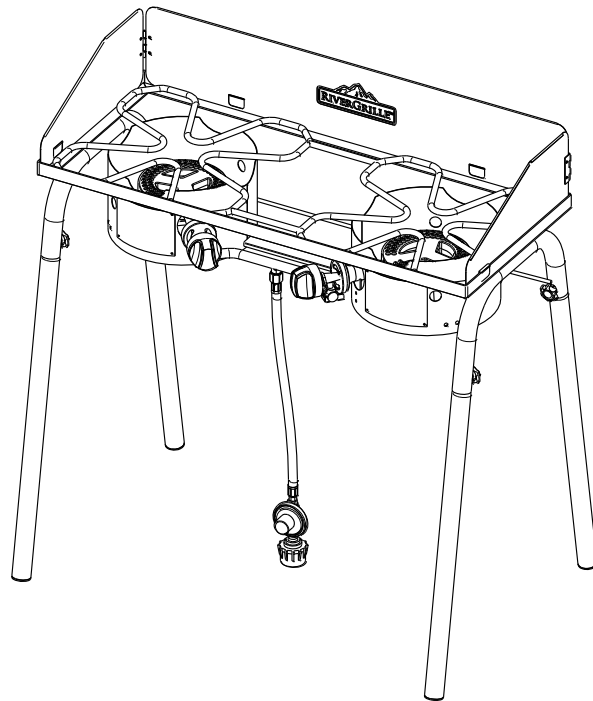


Step 2. Attach the **Wind Shield (4)** to stove body assembly as shown. Make sure that the wind shield tabs are fully inserted into the frame of the stove body assembly.



Step 3. Your unit is fully assembled! Make sure to read and follow the Instruction Manual before using this appliance.

When transporting or storing the appliance without tank attached, hook the regulator onto the stove frame to prevent damage to regulator.



Remark: Before each use check all bolts to be sure that they are tight and secure.

LEAK TEST

GENERAL

Although all gas connections on the appliance are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit.

Periodically check the entire system for leaks following the procedures listed below. Before using your appliance you must check for leaks.

BEFORE TESTING

Make sure that all packing material is removed from the appliance including the burner tie-down straps.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the LP cylinder is full.



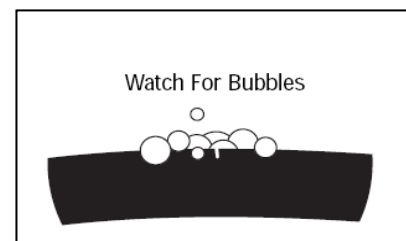
WARNING



- DO NOT SMOKE WHILE CONDUCTING LEAK TEST.
- NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.
- If it is evident that there is excessive abrasion, wear or the hose is cut, it must be replaced prior to the appliance being put into operation. The replacement hose must be specified by the manufacturer.

TO TEST

1. Make sure the control valve is in the **OFF** position then turn on the gas supply.
2. Check all connections from the gas cylinder, LP gas regulator and supply valve up to and including all connections to the pipe that go to the burners. The following are the points where the soap-water mixture is to be applied. Soap bubbles will appear if a leak is present.
 - A. Supply tank (cylinder) weld.
 - B. Tank valve to cylinder.
 - C. Tank valve knob.
 - D. Regulator coupling nut to tank valve.
 - E. Regulator to regulator coupling nut.
 - F. Regulator connections to gas supply hoses.
 - G. The full length of gas supply hose.
 - H. Burner valve stem cap.
 - I. Hose connection to burner valve.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should gas continue to leak from any of the fittings, turn off the gas supply and contact customer service department at (888) 837-1380, 8 a.m. - 5 p.m., Pacific Standard Time, Monday - Friday.



LIGHTING INSTRUCTIONS

BEFORE LIGHTING



WARNING



- Inspect the gas supply hose prior to turning the gas **ON**.
- If there is evidence of cuts, wear, or abrasion, the hose must be replaced prior to use.
- Do not use the appliance if the odor of gas is present.
- Only the pressure regulator and hose assembly supplied with the unit should be used.
- Perform the "**LEAK TEST**" according to the instructions before operating the appliance.
- **ALWAYS** keep your face and body away from the top opening of main body while lighting.

BURNER LIGHTING INSTRUCTION

1. Read instructions before lighting.
2. Make sure the control knob is in the "**OFF**" position.
3. Turn ON gas valve from cylinder.
4. Place a lit match to the burner under the wind ring. Push and turn the control knob slowly to "**HIGH**" until the burner light.
5. If ignition does NOT occur in 5 seconds, turn the control knob off, wait 5 minutes to allow gas to dissipate. Repeat the lighting procedure.
6. To turn burner off, turn the control knob clockwise until it locks in the **OFF** position.
7. After the burner is lit, adjust the valve until the flame increases to **High**. Use the air shutter on the burner to adjust the flame until it turns blue.



CAUTION



- If burner does not light OR if burner flame is accidentally extinguished, turn knob to OFF, wait 5 minutes, try again. If the burner does not ignite with valve open OR if burner flame is accidentally extinguished after lighting, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.
- Bring your water or oil to the desired temperature by adjusting the control valve. Oil should never exceed 400°F. Oil will ignite at 550°F to 700°F.
- Always use a thermometer when frying.



DANGER

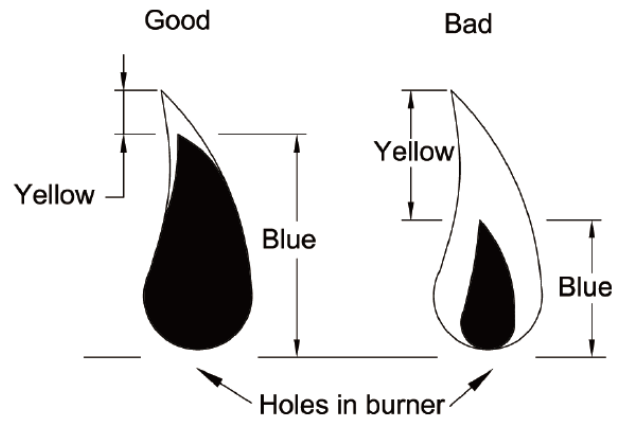


- Do not lean over appliance while lighting.

FLAME CHARACTERISTICS

This procedure outlines how to check for proper burner flame characteristics.

Burner flames should be blue and stable with little yellow tips, with no excessive noise, or lifting. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air. If any of these conditions exist, call our customer service line. Visually check the burner flames prior to each use. The flames should look like this picture. If not, refer to the burner maintenance part of this manual.



CAUTION



If burner does not light OR if burner flame is accidentally extinguished, turn knob to OFF, wait 5 minutes, try again. If the burner does not ignite with valve open OR if burner flame goes out after lighting, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

MAINTENANCE & CLEANING INSTRUCTIONS



CAUTION



- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustible and ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear of debris.
- Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the appliance.

PROPER CARE & MAINTENANCE

- Cure your appliance periodically throughout the year to protect against excessive rust.
- To protect your appliance from excessive rust, it must be properly cured and covered at all times when not in use.
- Clean inside and outside of appliance by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- If rust appears on the exterior surface of your appliance, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.

BURNER

Extreme care should be taken when removing the burner, as it must be correctly centered on the orifice before an attempt is made to relight the appliance. Frequency of cleaning will depend on how often you use the appliance.

Spiders and small insects occasionally spin webs or make nests in the burner tube during transit and warehousing. These webs can lead to gas flow obstruction that could result in a fire in and around burner tubes. This type of fire is known as flashback and can cause serious damage to your appliance and create an unsafe operating condition for the user.

Although an obstructed burner tube is not the only cause of flashback, it is the most common cause. To reduce the chance of flashback, you must clean the burner tube before assembling your appliance, and at least once a month in late summer or early fall when spiders are most active. Also, perform this burner tube cleaning procedure if your appliance has not been used for an extended period of time.

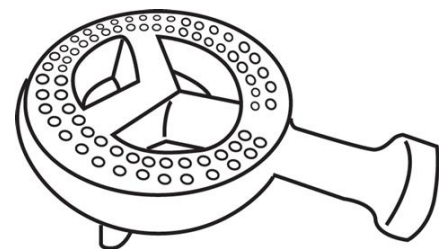
You should inspect the burner at least once a year or immediately after any of the following conditions occur:

1. **The smell of gas in conjunction with the burner flames appearing yellow.**
2. **The appliance does not reach temperature.**
3. **The appliance heats unevenly.**
4. **The burner makes popping noises.**

	<h1>WARNING</h1>	
<ul style="list-style-type: none">● ENSURE that the gas supply and the knob are in the OFF position BEFORE cleaning the burner.		

STEPS FOR CLEANING THE BURNER

1. Remove orifice/hose from the burner.
2. Look inside the burner tube for nests, webs, or mud.
3. To remove the above obstructions, use an accessory flexible venture brush or bend a small hook on one end of a long flexible wire such as the one in small picture.
4. Inspect and clean the burner if needed.
5. Reattach orifice/hose to burner.



TROUBLE SHOOTING

Problem:	Possible Causes:	Corrective Actions:
Burner will not light	<ol style="list-style-type: none"> 1. LP cylinder fuel is used up. 2. Burner may be obstructed. 3. Cylinder valve may be closed. 4. Regulator is not properly seated on cylinder valve. 	<ol style="list-style-type: none"> 1. Change a new full LP cylinder. 2. Refer to section of "Burner Cleaning" at P.14 to clean the burner. 3. Check then open the cylinder valve. 4. Refer to section of "Connecting regulator to LP tank" at P.6 to reinstall regulator properly.
Fire at control knob	<ol style="list-style-type: none"> 1. Gas connections may be loose. 2. Burner holes may be obstructed. 	<ol style="list-style-type: none"> 1. Refer to the section of "Leak Test" at P.11 to check and tighten all connections. 2. Refer to section of "Burner Cleaning" at P.14 to clean the burner.
Yellow flame at burner	<ol style="list-style-type: none"> 1. Burner is obstructed. 	<ol style="list-style-type: none"> 1. Refer to section of "Burner Cleaning" at P.14 to clean the burner.
Flame blows out on "LOW"	<ol style="list-style-type: none"> 1. Burner holes may be obstructed. 	<ol style="list-style-type: none"> 1. Refer to section of "Burner Cleaning" at P.14 to clean the burner.
Burner does not get hot enough	<ol style="list-style-type: none"> 1. Flow control device has been activated in regulator. 	<ol style="list-style-type: none"> 1. Reset the regulator. Turn off the burner and close the LP cylinder valve. Disconnect the regulator from the LP cylinder and wait for one minute. Reconnect the regulator to the LP cylinder and slowly open the LP cylinder valve until the valve is fully open. Light the burner and observe the temperature.
Unit is too hot	<ol style="list-style-type: none"> 1. Damaged or faulty regulator. 	<ol style="list-style-type: none"> 1. Replace the damaged parts with factory authorized component.
Flare-up	<ol style="list-style-type: none"> 1. Grease buildup. 	<ol style="list-style-type: none"> 1. Clean the burner.
Flashback	<ol style="list-style-type: none"> 1. Burner is blocked. 	<ol style="list-style-type: none"> 1. Refer to section of "Burner Cleaning" at P.14 to clean the burner.

LIMITED WARRANTY

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of Ninety (90) days from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provide that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter "Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminates Ninety (90) days from the date of purchase.
5. **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, LOSS OF FOOD, INCONVENIENCE, EXPENSES FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
6. **MANUFACTURER'S OBLIGATION:** Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
7. **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
8. **RESERVED RIGHT TO CHANGE:** Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces.
 - Rust or corrosion is not deemed a manufacturing or materials defect.
 - Discoloration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch up.
 - Stainless steel discoloration or corrosion.
 - Consumables such as batteries.

IF CUSTOMER SERVICE BECOME NECESSARY:

1. The Original Purchaser is responsible for shipping and handling charges of the returned item(s) and replacement parts, if any.
2. All parts to be replaced will need to be shipped before replacement items will be sent.
3. Follow the Customer Service Representative's instructions exactly. If a return is necessary, it must be packed carefully and shipped prepaid.

Should you encounter any problem
or
Obtaining replacement parts

CALL US FIRST.

Do not return product to the store.

WE CAN HELP.

Rankam (China) Manufacturing Co. Ltd.

18/F., New Lee Wah Centre,
88 Tokwawan Road, Kowloon, Hong Kong

Please contact Rankam Customer Service at

customerservice@rankam.com

or at (888) 837-1380, Mon to Fri, 8:00 a.m. – 5:00 p.m.

Pacific Standard Time

Made in China