



CHARCOAL OUTDOOR GRILL

Installation Instructions and Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: **1-877-373-2301**
or visit our website at www.Kitchenaidgrills.com

ASADOR PARA EXTERIORES

Instrucciones de instalación y Manual de uso y cuidado

Para consultas respecto a características, funcionamiento, rendimiento, piezas, accesorios o servicio técnico,
llame al: **1-877-373-2301**
o visite nuestro sitio de internet en www.Kitchenaidgrills.com

Table of Contents/Índice..... 2

TABLE OF CONTENTS

OUTDOOR GRILL SAFETY	3	OUTDOOR GRILL USE	23
INSTALLATION REQUIREMENTS	4	Using Your Outdoor Grill	23
Tools and Parts.....	4	TIPS FOR OUTDOOR GRILLING	24
Location Requirements.....	4	OUTDOOR GRILL CARE	25
Product Dimensions.....	5	General Cleaning	25
REPLACEMENT PARTS	6	ASSISTANCE	25
PACKAGE CONTENTS LIST	8	WARRANTY	26
ALL PRE-ASSEMBLED SCREW LIST	10		
INSTALLATION INSTRUCTIONS	11		
Freestanding Outdoor Grill Installation.....	11		

ÍNDICE

SEGURIDAD DEL ASADOR PARA EXTERIORE	27	USO DEL ASADOR PARA EXTERIORES	47
REQUISITOS DE INSTALACIÓN	28	Cómo usar el asador para exteriores	47
Herramientas y piezas	28	CONSEJOS PARA ASAR AL AIRE LIBRE	48
Requisitos de ubicación	28	CUIDADO DEL ASADOR PARA EXTERIORES	49
Medidas del producto	29	Limpieza general	49
PIEZAS DE REPUESTO	30	ASISTENCIA	49
PAQUETE LISTA DE CONTENIDO	32	GARANTÍA	50
Tools los Tornillos pre-ensamblados listo.....	34		
INSTRUCCIONES DE INSTALACIÓN	35		
Instalación del asador autónomo para exteriores	35		

OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

 **DANGER**

You can be killed or seriously injured if you don't immediately follow instructions.

 **WARNING**

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT: To reduce the risk of fire, injury to persons, or damage when using the outdoor cooking appliance, follow basic precautions, including the following:

- Do not install portable or built-in outdoor cooking appliances in or on a recreational vehicle, portable trailer, boat, or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see "Locations Requirements" section.
- The outdoor cooking appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
- Keep outdoor cooking appliance clear and free from combustible materials, gasoline or other flammable vapors or liquids.
- This grill will become very hot while in use. Do not move it during operation.
- Do not use alcohol, gasoline or comparable fluids for lighting or re-lighting grill.
- Do not use this grill as a heater.
- Grill is to be used on a stable, level, non-flammable surface such as asphalt, concrete or solid ground. Do not use this grill on flammable material such as carpet or a wood deck.
- Do not use this product in a manner other than its intended purpose.
- Do not leave the grill unattended while in use.
- Do not leave hot ashes unattended until the grill cools completely.
- Do not move the grill while in use or while ashes are still hot. Allow the grill to cool completely before moving or storing.
- Dispose of cold ashes by placing in a noncombustible container. Make sure that there are no other combustible materials in or near the container.

SAVE THESE INSTRUCTIONS

INSTALLATION REQUIREMENTS

Tools and Parts

Gather these required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

Tools needed

- Phillip screwdriver
- Scissors or cutting pliers (to remove tiedowns)
- Wrench or pliers

Location Requirements

⚠ WARNING

Carbon Monoxide Poisoning Hazard

Do not use charcoal grill in enclosed areas such as garages, tents, or indoors.

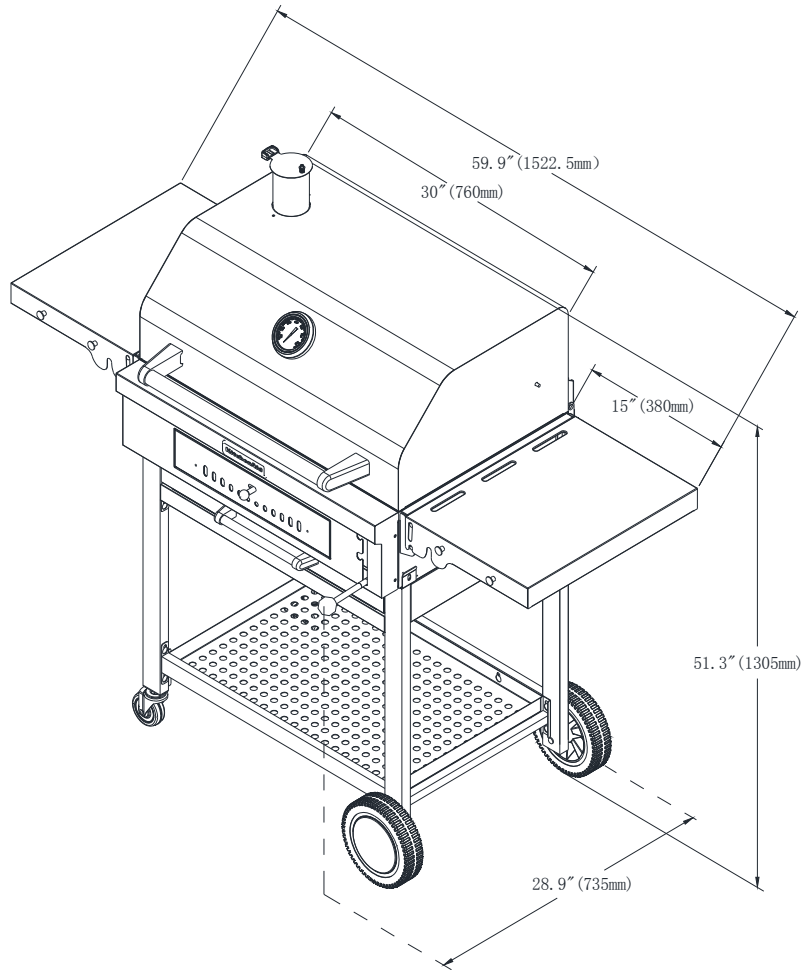
Doing so can result in death or carbon monoxide poisoning.

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

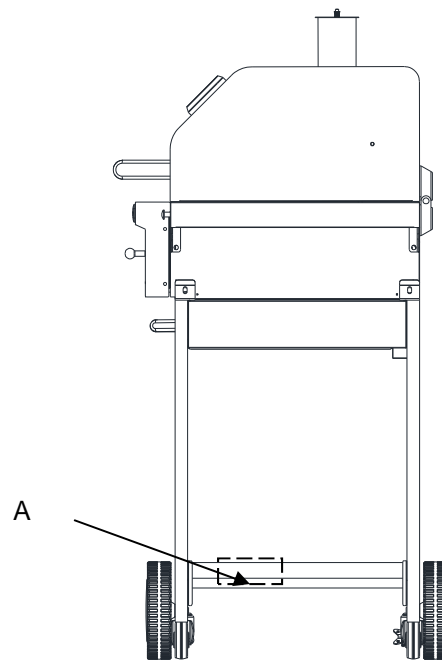
Clearance to combustible construction for grill:

- A minimum of 36" (91.4 cm) must be maintained between the front of the grill hood, sides and back of the grill and any combustible construction.
- A 36" (91.4 cm) minimum clearance must also be maintained below the cooking surface, and the grill shall not be used under overhead combustible construction.

Product Dimension

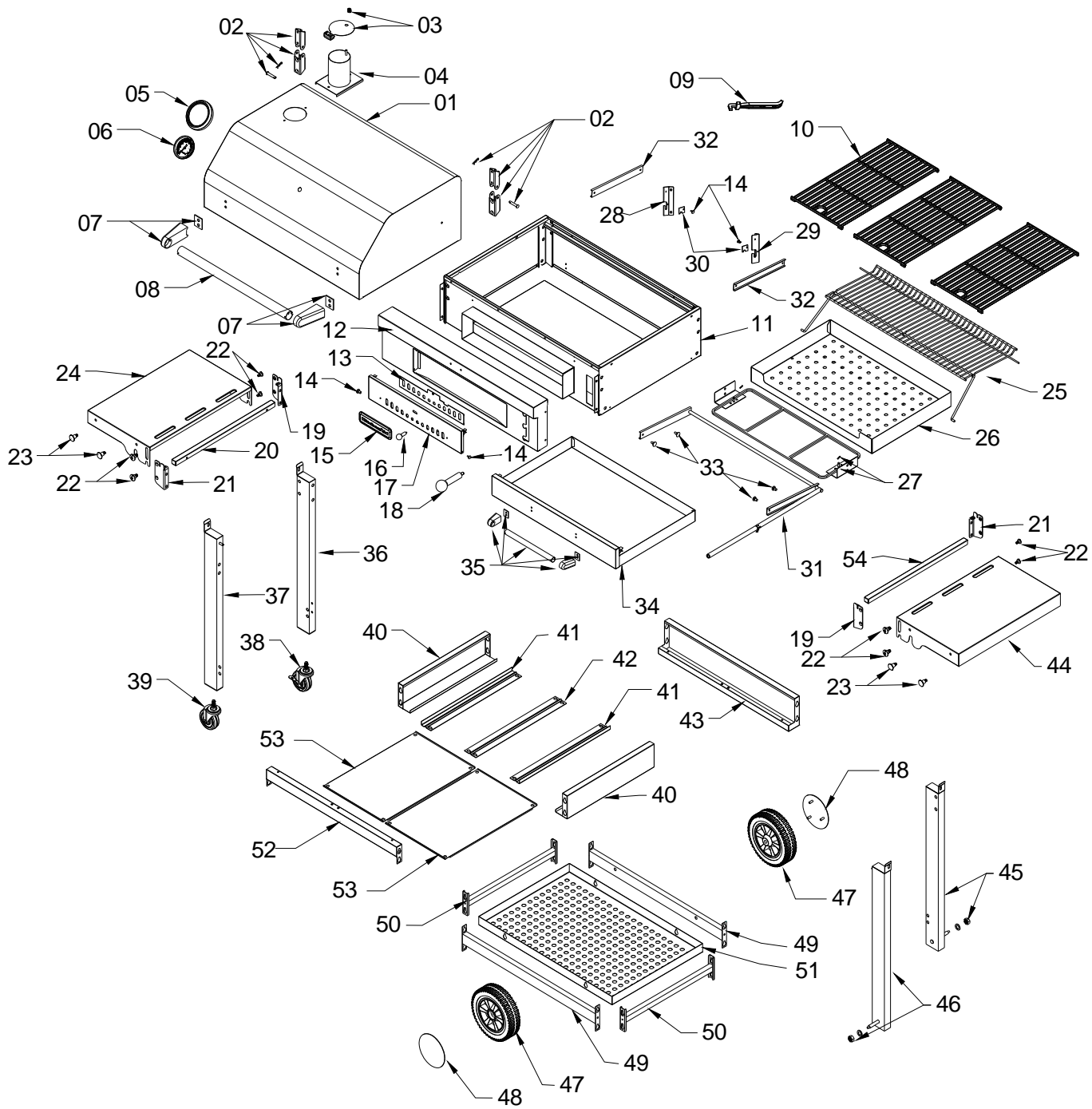


The model/serial number rating plate is located on the right side of cart. See the following illustration.



A. Model/serial number plate





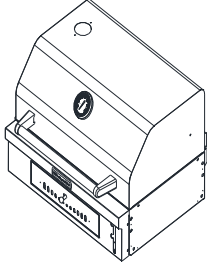
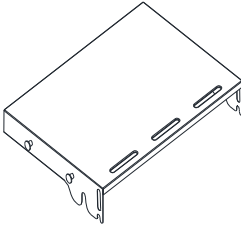
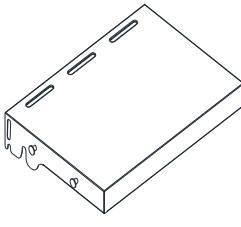
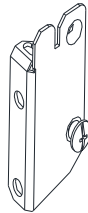
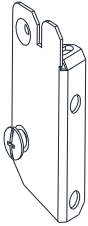
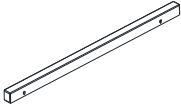
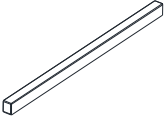
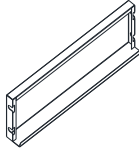
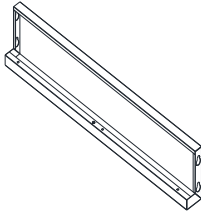
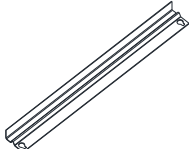
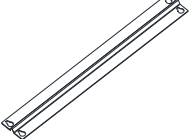
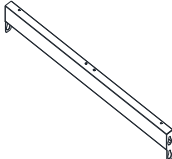
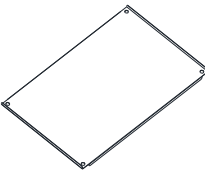
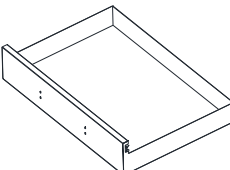
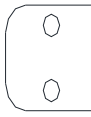
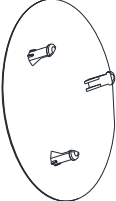
REPLACEMENT PARTS

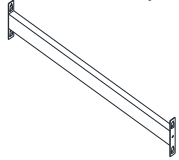
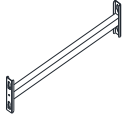
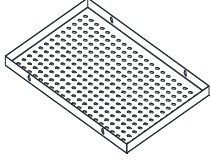


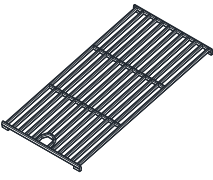
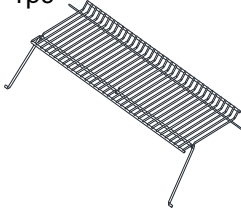
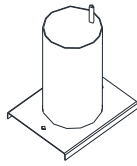
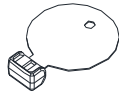
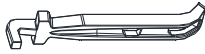
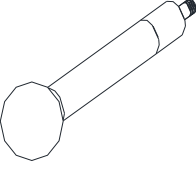
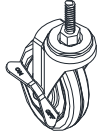

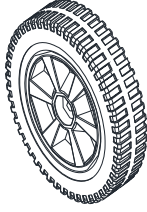


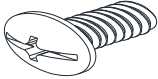



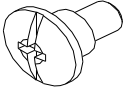
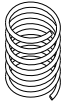
Parts List

No.	Part (Description)	Warranty coverage	QTY	No.	Part (Description)	Warranty coverage	QTY
1	Main lid	1	1	28	Charcoal pan adjustment L shape bracket ,left	1	1
2	Main lid hinge	1	2	29	Charcoal pan adjustment L shape bracket ,right	1	1
3	Chimney lid	1	1	30	Charcoal pan raising rod fixing bracket	1	2
4	Charcoal Chimney	1	1	31	Charcoal pan adjustment assembly	1	1
5	Temperature gauge housing	1	1	32	Charcoal pan adjustment assembly support bracket	1	2
6	Temperature gauge	1	1	33	Stage screw B	1	4
7	Main lid handle seat	1	2	34	Charcoal ash tray	1	1
8	Main lid tube		1	35	Charcoal ash tray handle Assembly	1	1
9	Cooking grid lifter	1	1	36	Left cart leg ,back	1	1
10	Cooking grid with hole	3	3	37	Left cart leg, front	1	1
11	Charcoal bowl assembly	Non-replaceable	1	38	Swivel caster with brake	1	1
12	Main control panel	1	1	39	Swivel caster	1	1
13	Ventilation adjustment bracket	1	1	40	Firebox support side panel	1	2
14	Stage screw A	1	4	41	Charcoal ash tray support bracket, side	1	2
15	Logo	1	1	42	Charcoal ash tray support bracket, middle	1	1
16	Ventilation door control knob	1	1	43	Firebox support rear panel	1	1
17	Ventilation panel	1	1	44	Side shelf, right	1	1
18	Charcoal pan control knob	1	1	45	Right cart leg, back	1	1
19	Side shelf support bracket A	1	2	46	Right cart leg, front	1	1
20	Side shelf trim piece, left	1	1	47	Wheel	1	2
21	Side shelf support bracket B	1	2	48	Wheel cap	1	2
22	Side shelf stage screw	1	8	49	Bottom panel cross bar A	1	2
23	Side shelf hook	1	4	50	Bottom panel cross bar B	1	2
24	Side shelf, left	1	1	51	Bottom panel	1	2
25	Warming rack	1	1	52	Cart beam, front	1	1
26	Charcoal pan	1	1	53	Heat shield panel	1	2
27	Charcoal pan support	1	1	54	Side shelf trim piece, right	1	1

PACKAGE CONTENTS LIST

<p>A. Left front leg-1pc</p> 	<p>B. Right front leg-1pc</p> 	<p>C. Left rear leg-1pc</p> 	<p>D. Right rear leg-1pc</p> 	<p>E. Firebox assembly-1pc</p> 
<p>F. Left side shelf-1pc</p> 	<p>G. Right side shelf-1pc</p> 	<p>H. Side shelf support bracket A- 2pcs</p> 	<p>I. Side shelf support bracket B-2pcs</p> 	<p>J. Side shelf trim piece, left-1pc</p> 
<p>K. Side shelf trim Piece, right-1pc</p> 	<p>L. Side panel-2pcs</p> 	<p>M. Rear panel-1pc</p> 	<p>N. Ash tray support bracket, side-2pcs</p> 	<p>O. Ash tray support bracket, middle-1pc</p> 
<p>P. Cart beam, front-1pc</p> 	<p>Q. Head shield panel-2pcs</p> 	<p>R. Ash tray-1pc</p> 	<p>S. Mica plate -2pcs</p> 	<p>T. Wheel cap-2pcs</p> 

<p>U. Bottom panel cross bar A-2pcs</p> 	<p>V. Bottom panel cross bar B-2pcs</p> 	<p>W. Bottom panel -1pc</p> 	<p>X. Ash tray handle seat-2pcs</p> 	<p>Y. Ash tray handle -1pc</p> 
<p>Z. Cooking grid-3pcs</p> 	<p>AA. Warming rack -1pc</p> 	<p>AB. Chimney-1pc</p> 	<p>AC. Chimney lid-1pc</p> 	<p>AD. Grid lifter-1pc</p> 
<p>AE. Charcoal pan control knob-1pc</p> 	<p>AF. Swivel caster with brake-1pc</p> 	<p>AG. Swivel caster -1pc</p> 	<p>AH. Wheel-2pcs</p> 	

Hardware Contents		
Ref#	Description	Qty
FF-1	Screw W1/4"-20x3/5" 	12PCS
FF-2	Screw W5/32"-32x2/5" 	14PCS
FF-3	Nut W1/4"-20" 	1PC
FF-4	M6 Washer 	1PC
FF-5	Stage Screw 1/4-in.x15-mm 	4PCS
FF-6	Chimney lid spring 	1PC

INSTALLATION INSTRUCTIONS

Freestanding Outdoor Grill Installations

⚠ WARNING

Excessive Weight Hazard

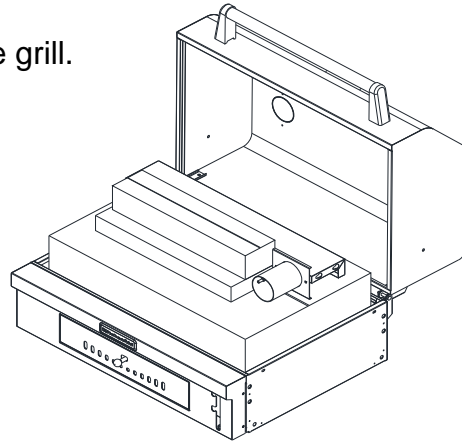
Use two or more people to move and install grill.
Failure to do so can result in back or other injury.

Unpack Grill

1. Remove all packaging materials and remove grill from the shipping base.
2. Move grill close to desired outdoor location.
3. Open the grill hood.

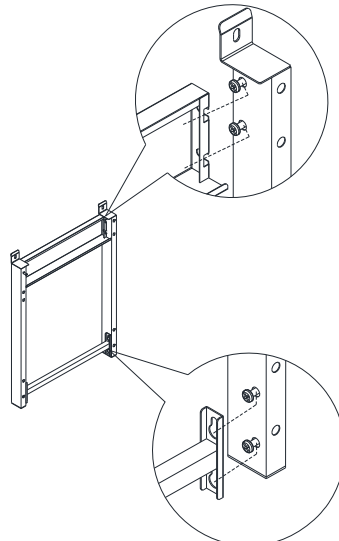
Remove Packaging Material Inside the Grill

1. Use scissors to cut yellow straps and packing tape to open box from top and remove the boxes
2. Remove the warming shelf and grill grates from inside the grill and remove the package inside the firebox.
3. Remove foam block and wrap from inside the grill.

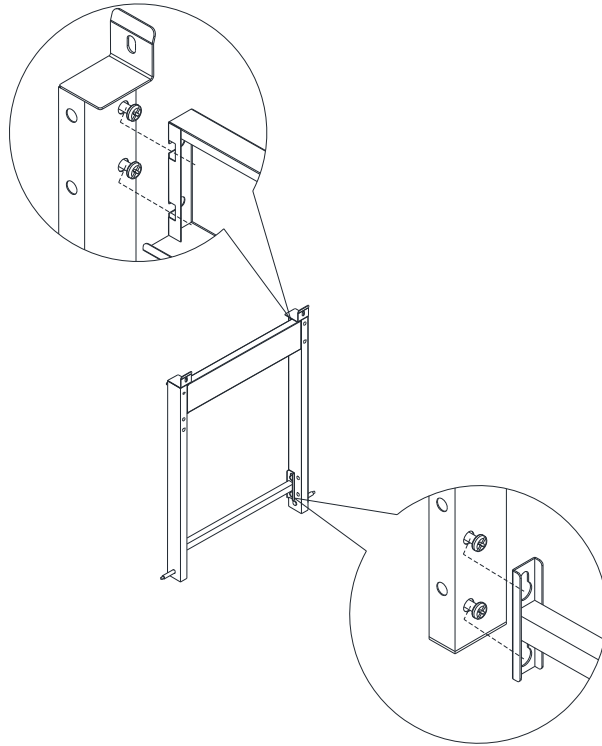


Assemble the Grill

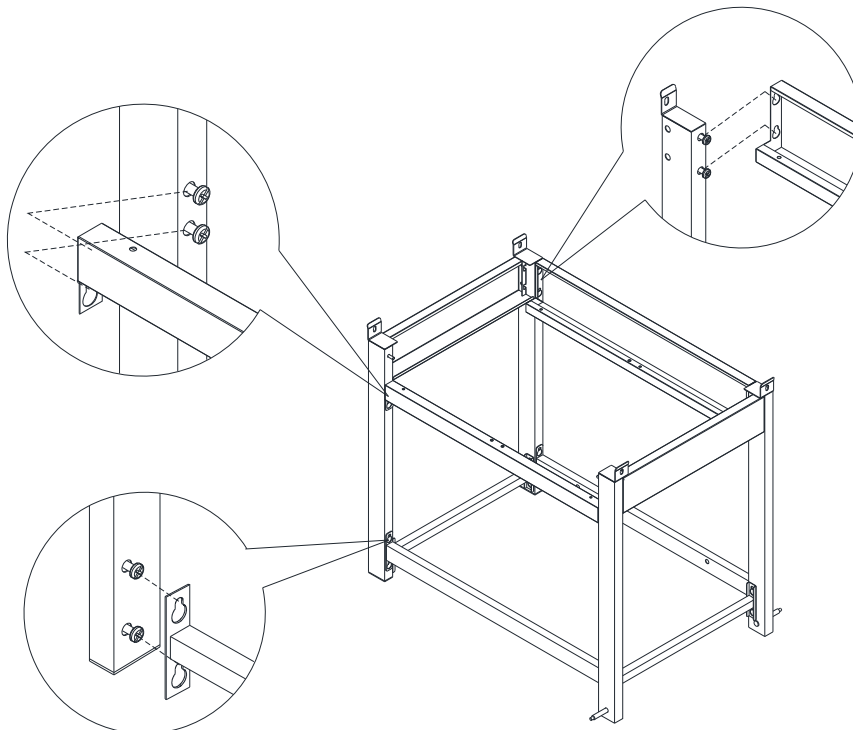
1. Loosen the two screws on top and bottom of two legs (A&C), add the side panel (L) on the top, cross bar (V) on the bottom and slide into the screws and tighten the screws as shown.



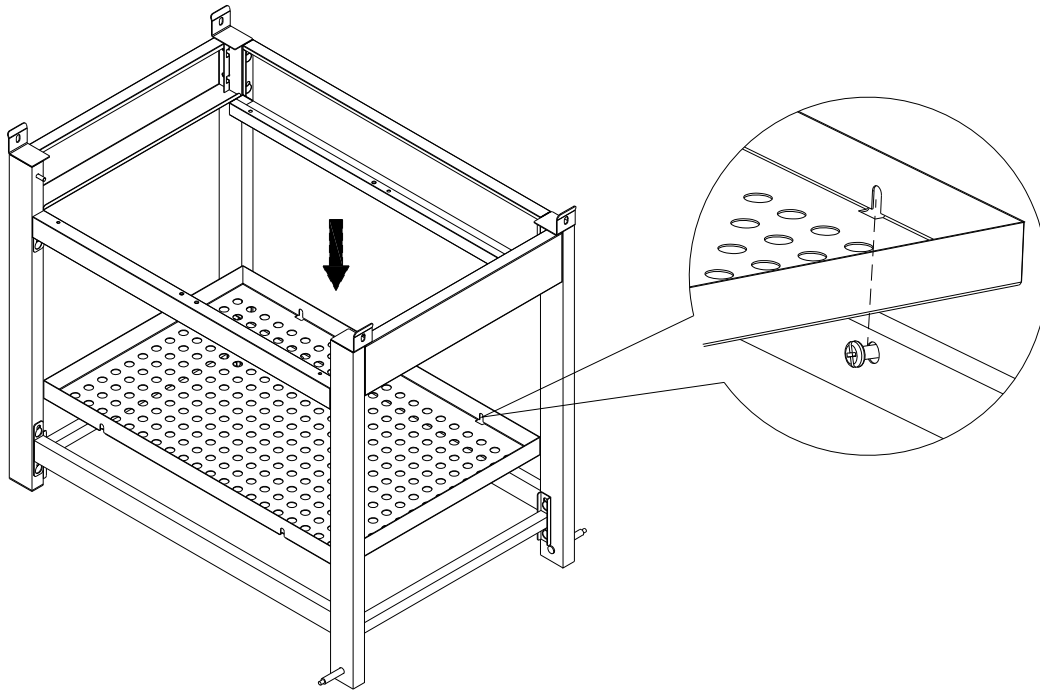
2. Loosen the two screws on top and bottom of two legs (B&D), add the side panel (L) on the top, cross bar (V) on the bottom and slide into the screws and tighten the screws as shown.



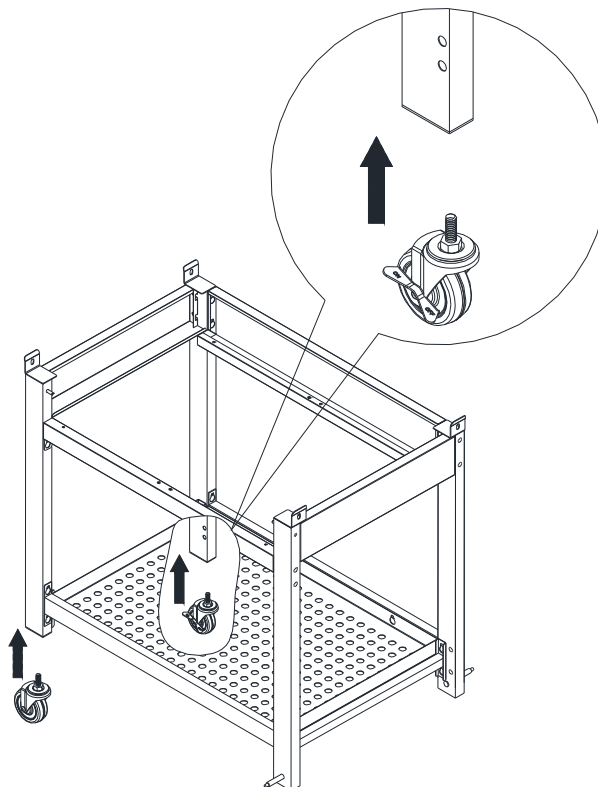
3. Loosen the screws on inside face of leg , slide the cart beam (P) and rear panel (M) , then tighten the screws as shown.



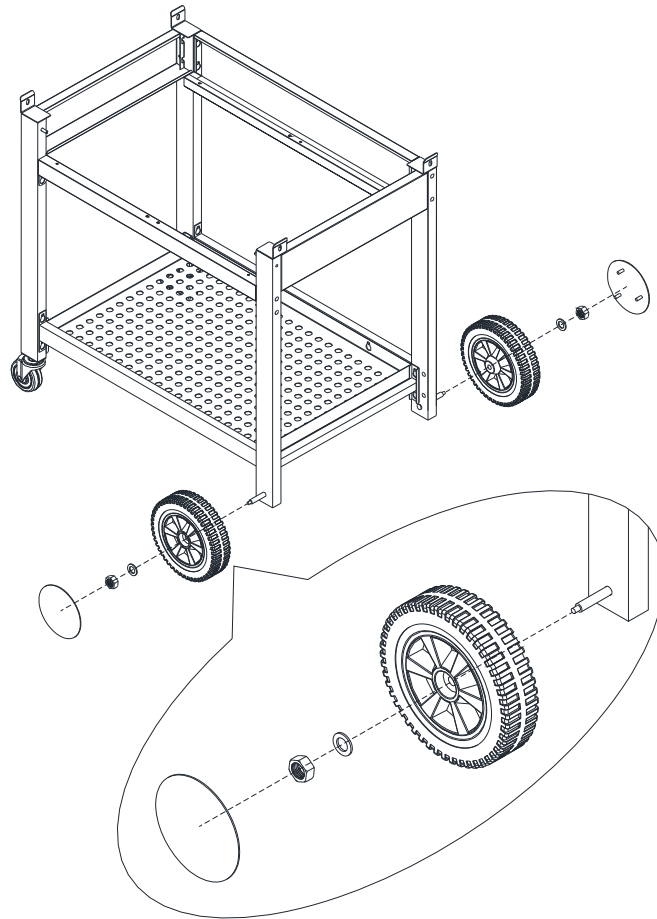
4. Loosen the screws that are facing inward in the front and rear bottom panel cross bars (U), then slide the bottom panel (W) into the screws and tighten them as shown.



5. Screw the caster without brake (AG) into the front leg (A) and screw the caster with brake (AF) in rear (C) as shown.

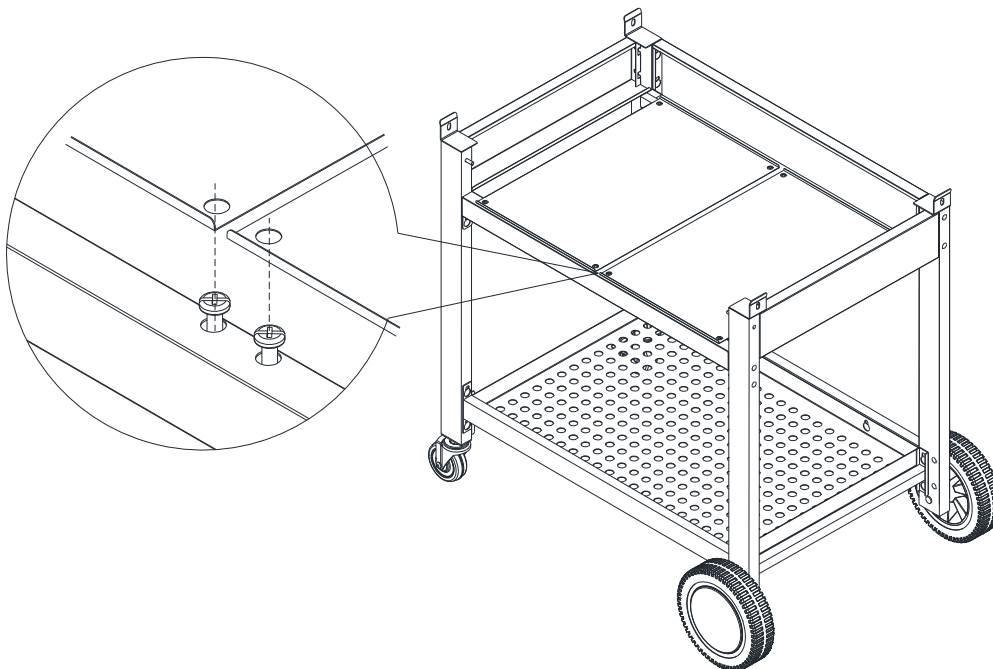


6. Take the cap (T) off, remove the screws and washer from leg axle, then assemble the wheels (AH) onto axle and add washers (FF-4) and nuts (FF-3) and tighten. Add the cap as shown.

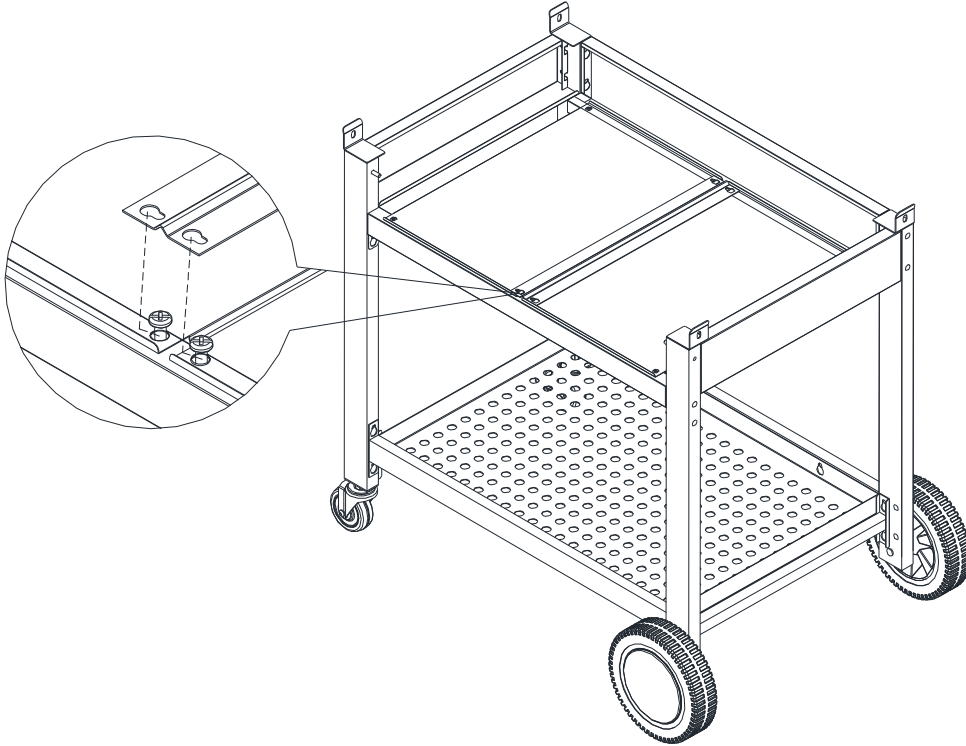


can we do something in this step to prevent broken wheel axle?

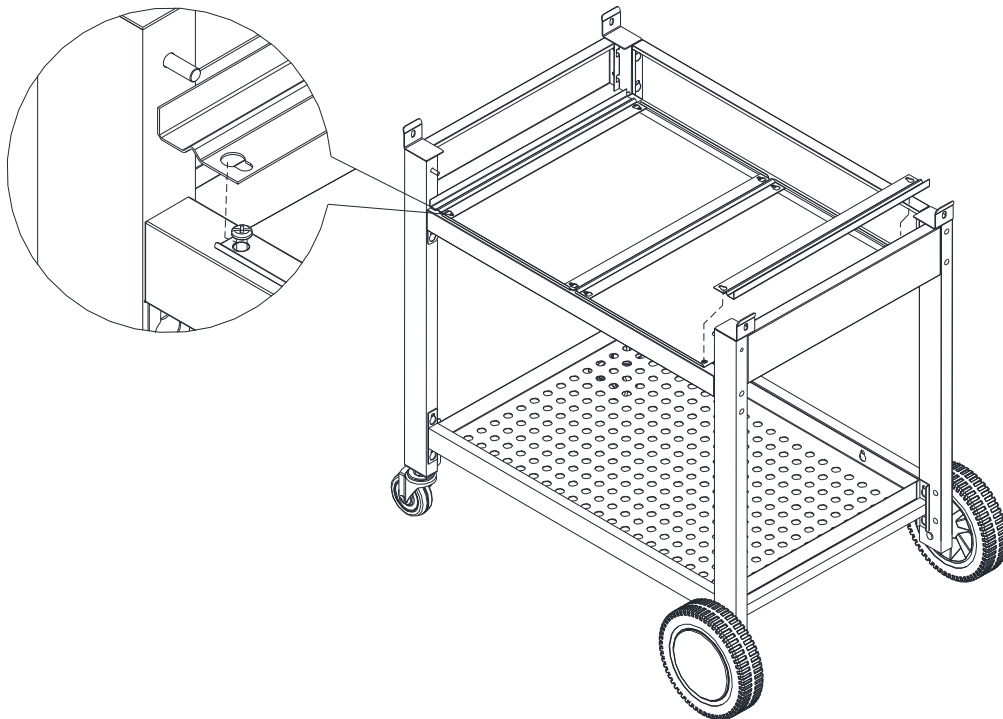
7. Loosen eight screws on the cart beam (P) and rear panel (M). Then place the two panels (Q) and slide into the hole as shown, do not tighten the screws at this step.



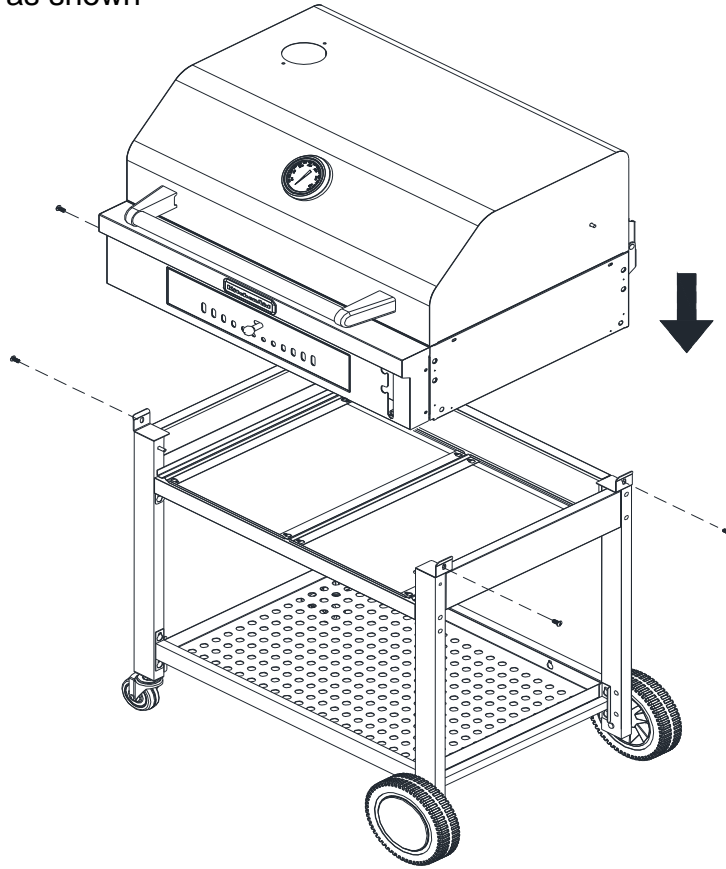
8. Place the bracket (O) on the middle ,then slide into the holes and tighten the screws as shown.



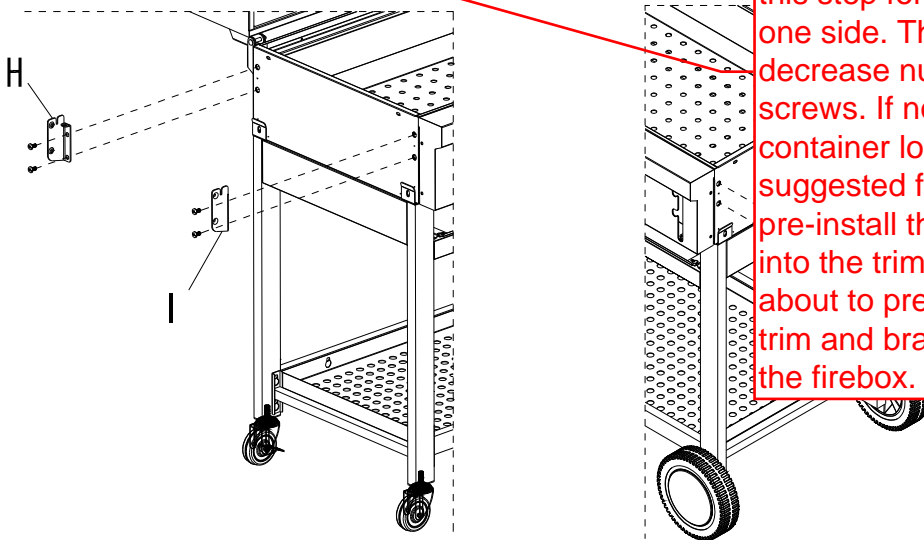
9. Place the brackets (N) on the left and right side ,then slide into the holes and tighten the screws as shown.



10. Place the firebox assembly (E) into the cart , then use 4 pieces W1/4"-20x3/5"(FF-1) to screw the firebox with leg as shown



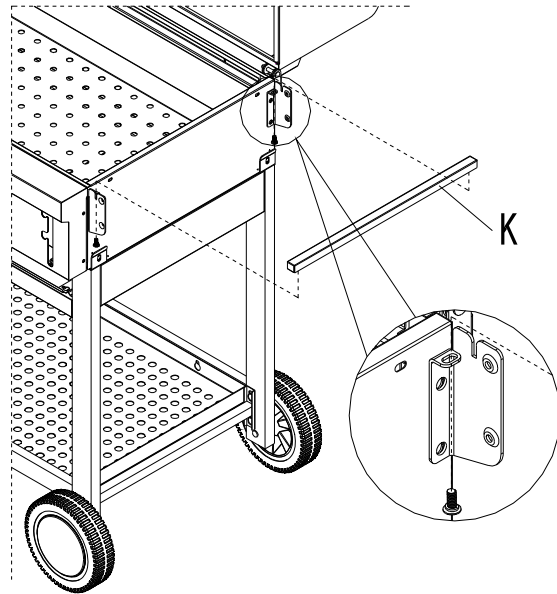
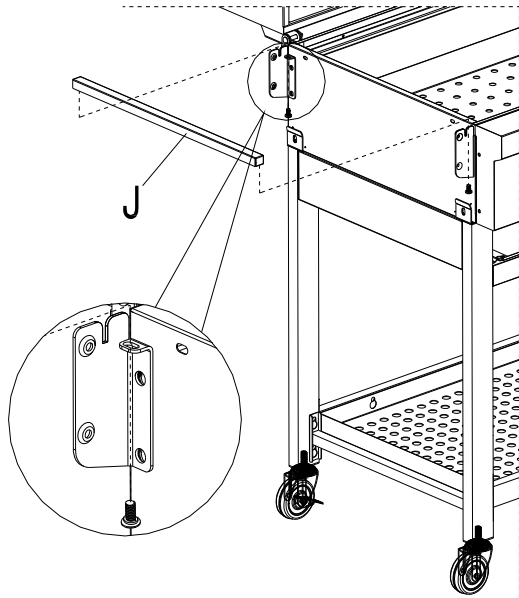
11. Use 8 pieces W1/4"-20x3/5" screws (FF-1) to assembly the four brackets (H&I) on the four outer corners of firebox as shown.



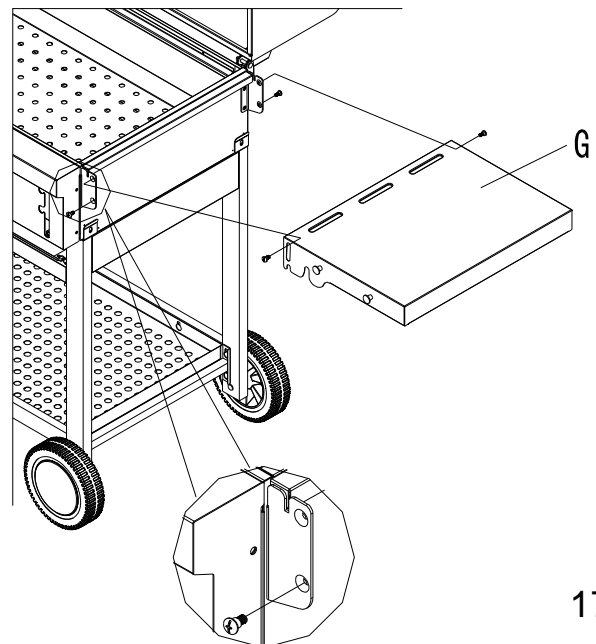
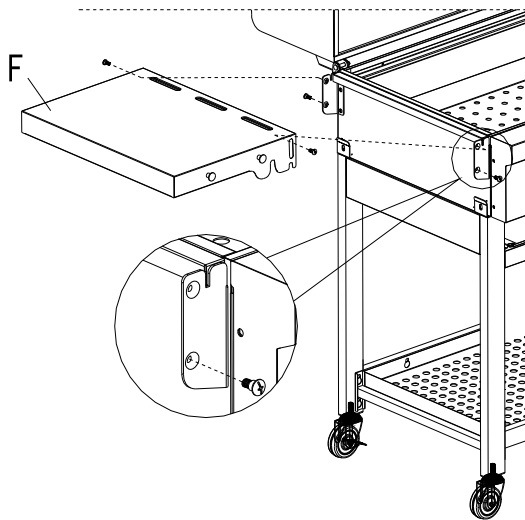
It is too difficult for customers to put 12 pcs of screws to finish this step for just only one side. Think about decrease number of screws. If not affecting container load, suggested factory to pre-install the brackets into the trim. Or think about to pre-install the trim and brackets to the firebox. If it's not

12a) Use 4 pieces W5/32"-32x2/5 screws (FF-2) from the firebox inside to outside to assemble the left and right side shelf trim piece (J&K) as shown. Use 2 pieces for left , 2 pieces for right.

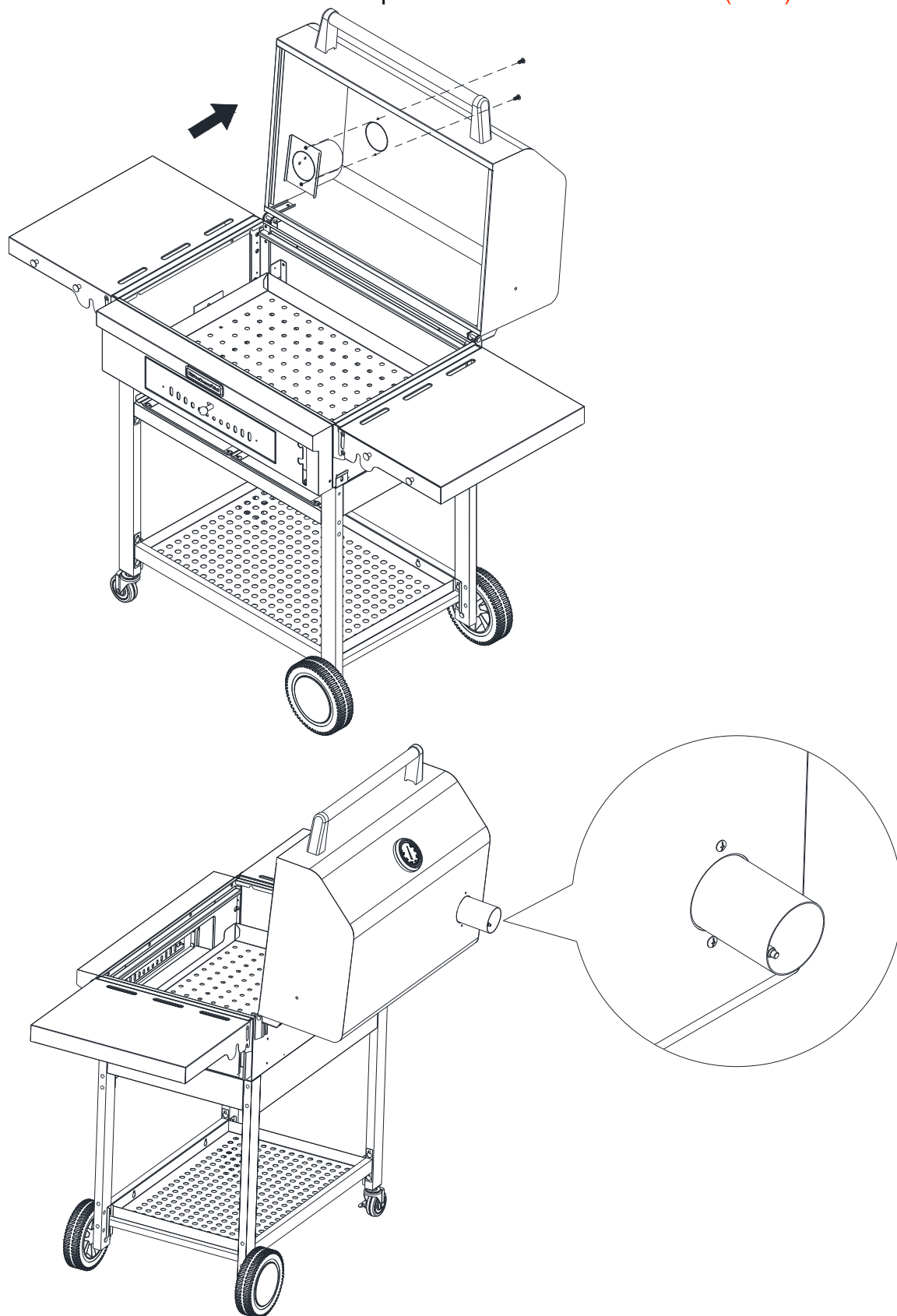
12b) Use 4 pieces W5/32"-32x2/5"screws (FF-2) from the bottom of side shelf trim piece (J&K) to the top as shown. Use 2 pieces for left , 2 pieces for right.



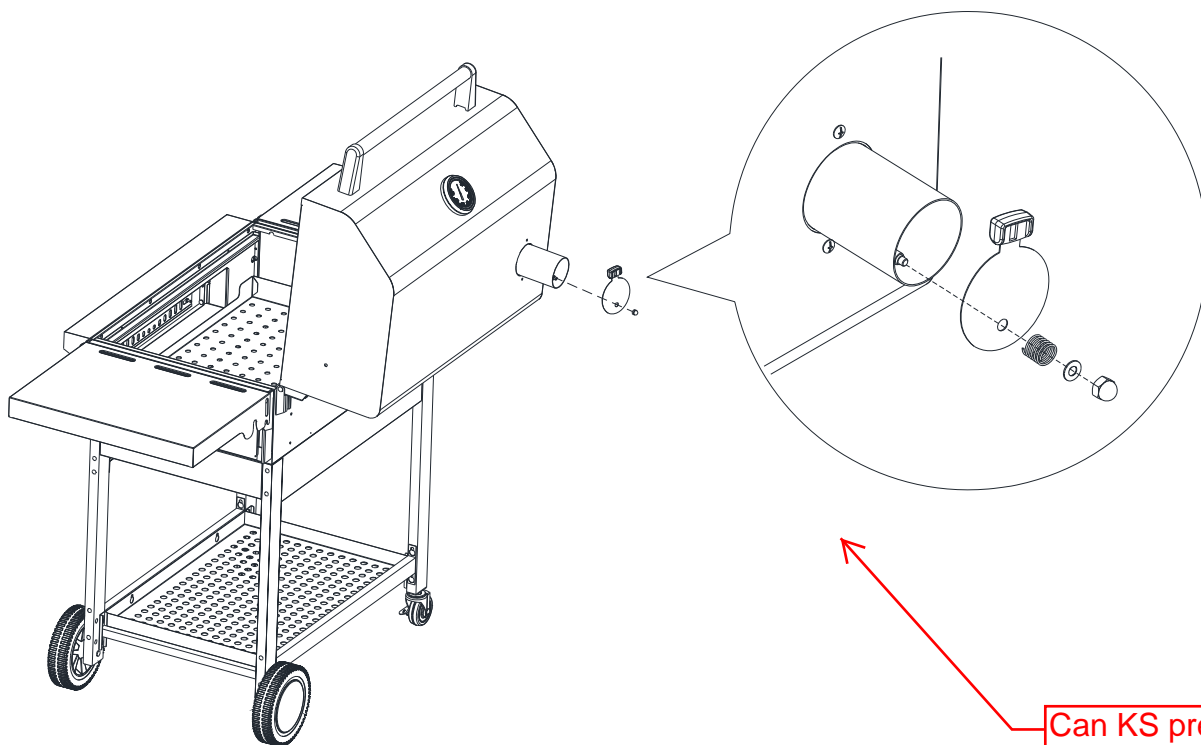
13. Install the left and right side shelves (F&G) using 4 pieces ¼-in.x15-mm stage screw (FF-5) as shown.



14. Insert the charcoal chimney (AB) from inside lid to outside. Seat the chimney to the inside of the lid, then attach it onto the hood with the 2 pieces W5/32"-32x2/5" screws (FF-2) and tighten.

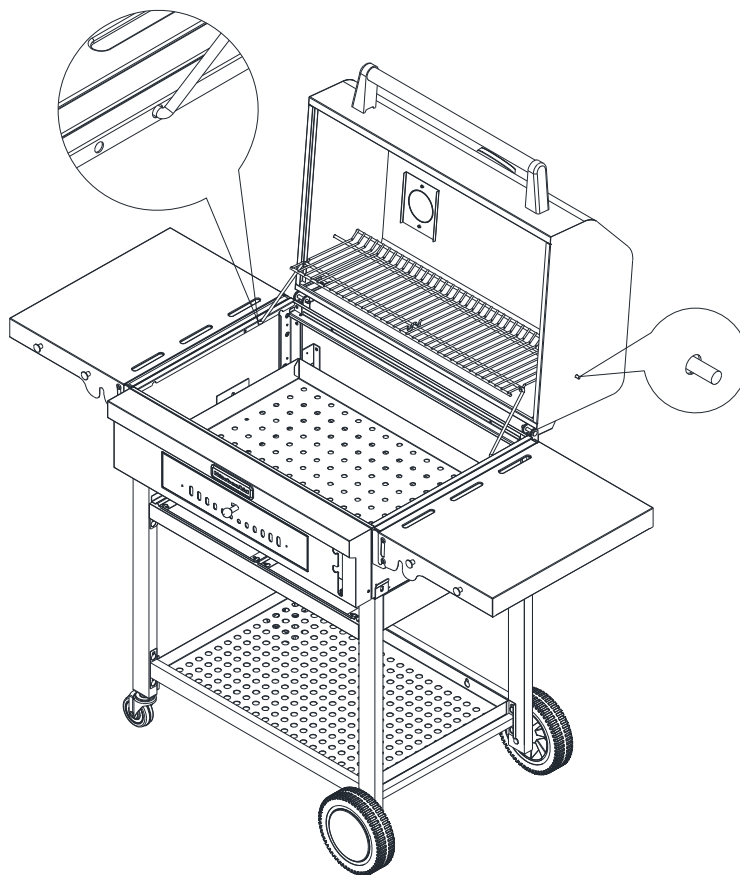


15. Attach the chimney lid (AC) onto the charcoal chimney (AB), then spring (FF-6) and then the washer (FF-4) and nut (FF-3). Tighten the nut (FF-3) in the end as shown.

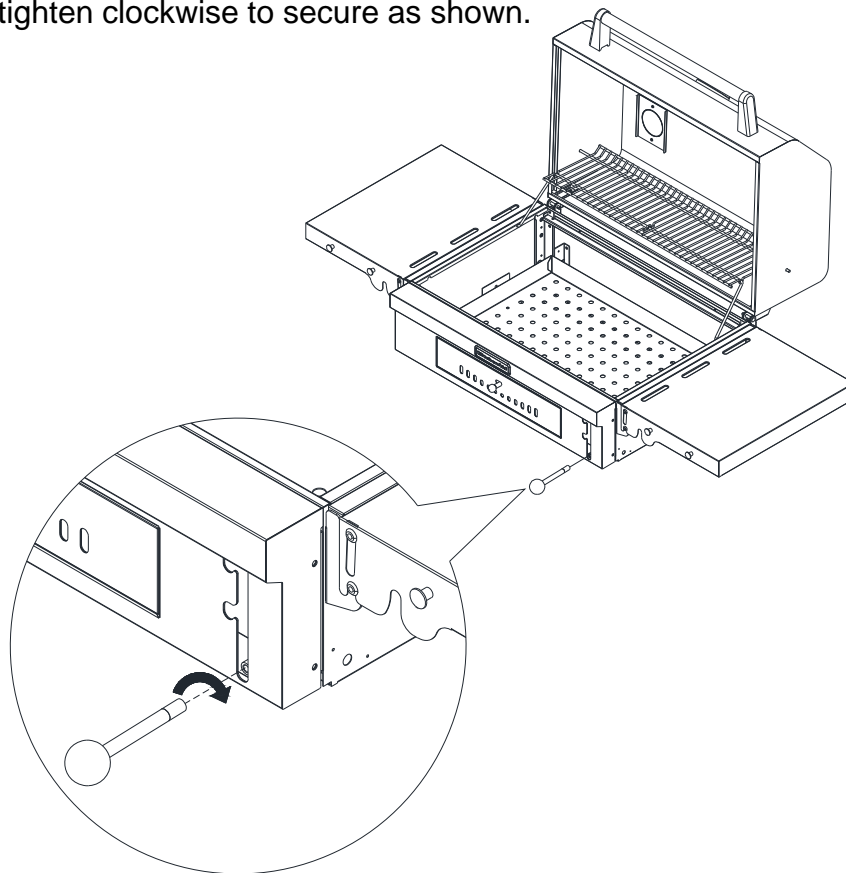


Can KS pre-install the chimney?

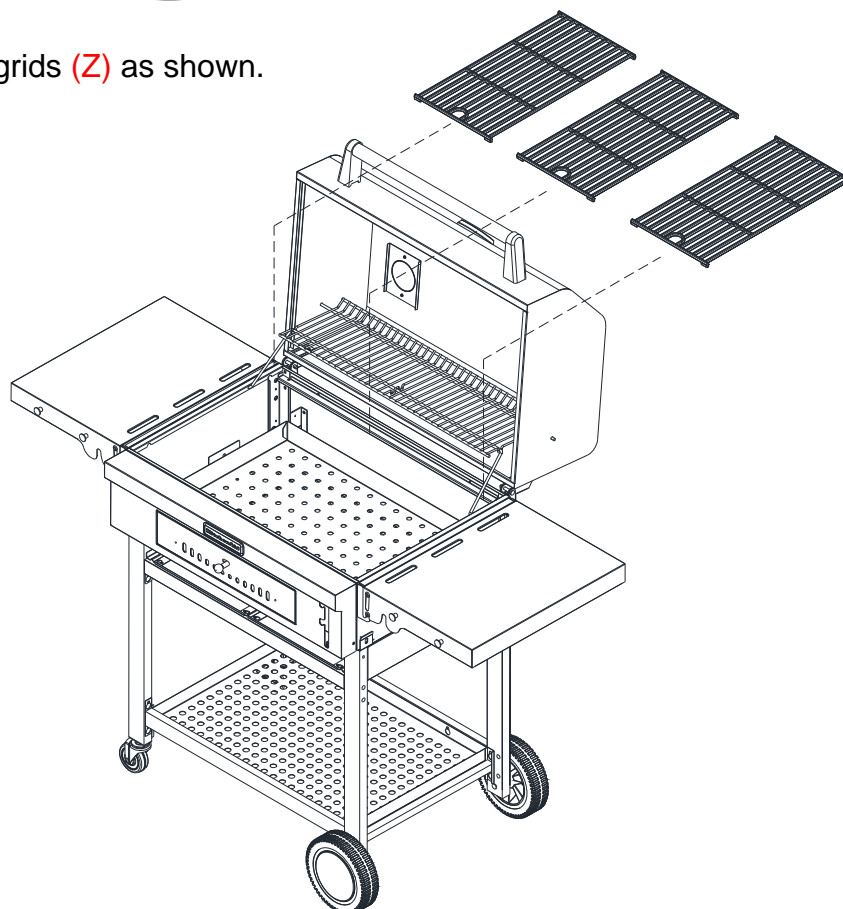
16. Insert 4 legs of the warming rack (AA) into two holes in firebox side panel back and two holes in lid as shown.



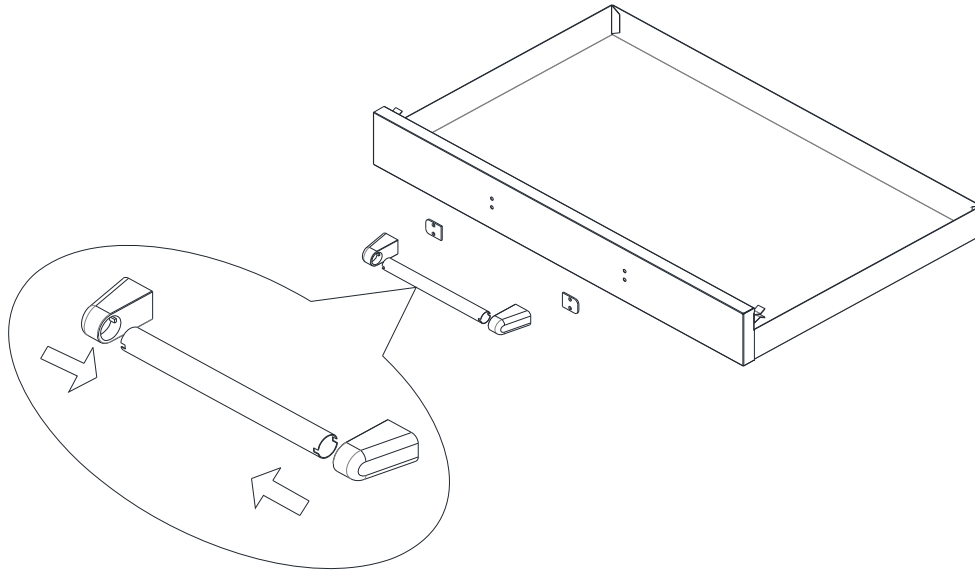
17. Place the charcoal pan control knob (AE) onto charcoal pan control rod located behind of control panel and tighten clockwise to secure as shown.



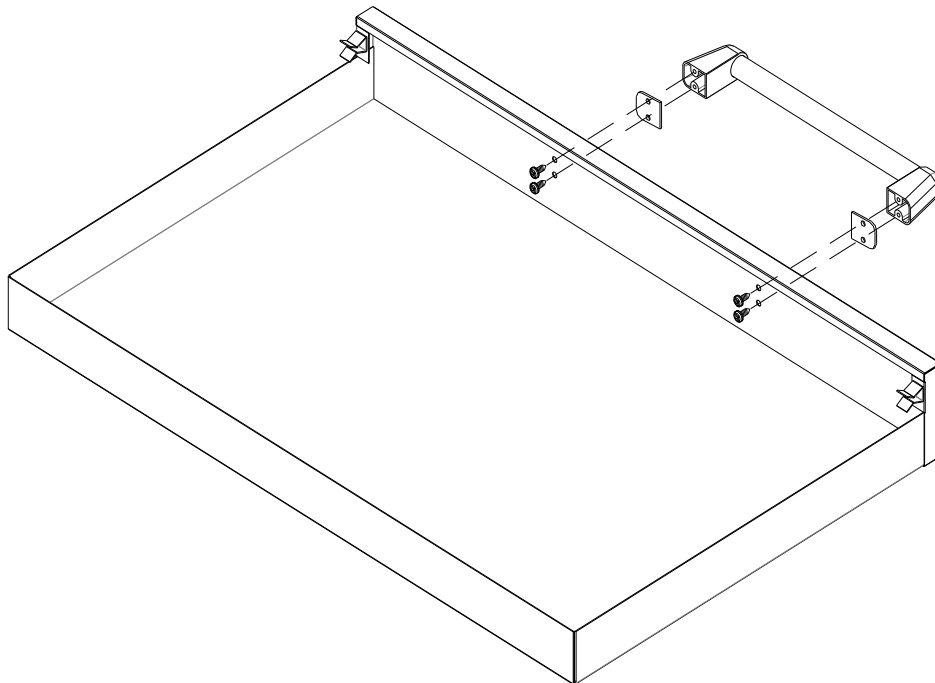
18. Install the cooking grids (Z) as shown.



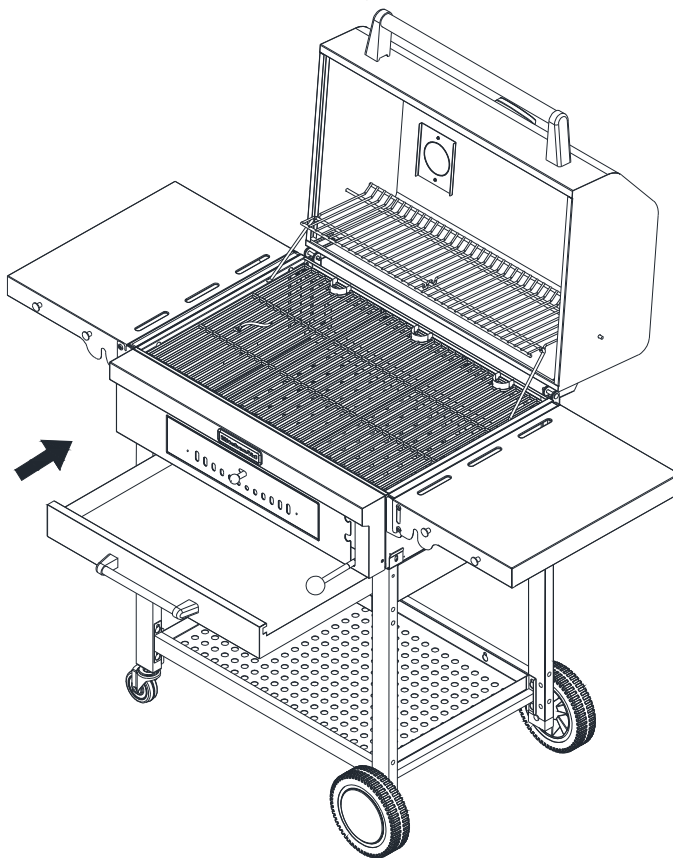
19. Insert the charcoal ash drawer handle tube (Y) into the charcoal ash drawer handle seat (X) and mica plates (S) as shown.



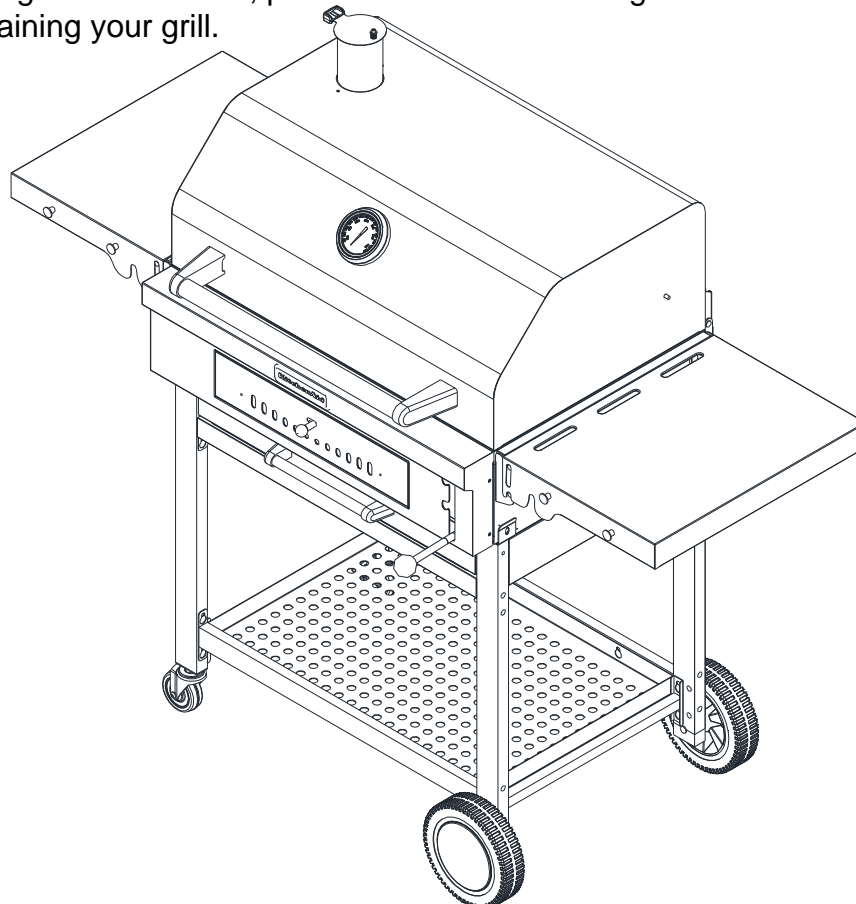
20. Use 4 pieces W5/32"-32x2/5" screws (FF-2) to tighten and screw the handle as shown.



21. Slide the charcoal ash drawer (R) into the grill cart as shown.



22. Before using your grill the first time, please see “Pre-seasoning the Charcoal Tray” for instructions on maintaining your grill.



OUTDOOR GRILL USE

Using Your Outdoor Grill

⚠️ WARNING



Fire Hazard

Do not use gasoline, or other flammable liquids to light or relight charcoal.

Using flammable liquids can cause a fire flashback.

Failure to follow these instructions can result in death, fire, or severe burns.

Charcoal Briquettes Lighting Instructions:

1. Open grill lid.
2. Remove grill grids (see "Grill Grid Removal & Grid Lifter")
3. Lift the charcoal tray handle to adjust charcoal pan to middle height position. (see "Charcoal Tray Handle Operation").
4. Pour charcoal briquettes into the charcoal pan and arrange into a pile. Note: Charcoal should not go above grill grid. Maximum recommended amount of charcoal is 8lb.
5. With the grill lid open, light the charcoal using one of the following types of charcoal lighting methods:
 - a. Compressed wood fiber stick / briquette fire starter
 - b. Chimney charcoal starter
 - c. Electric grill starter
 - d. Charcoal infused with lighter fluid (ready light charcoal briquettes)
 - e. Paper and wood(Follow all manufacturer's instructions regarding the use of their products).
6. With grill lid open, allow charcoal to burn until flames subside. Evenly spread the coals out in the bottom of the charcoal pan. NOTE: To extend the life of your grill, make sure that hot coals do not touch the walls of the grill.
7. Adjust charcoal pan handle to low position.
8. Replace the grill grids.

⚠️ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Grilling/Searing

1. **Always wait for any charcoal flames to subside before placing food on cooking grid.**
2. Once briquettes are glowing, use the charcoal pan handle to adjust charcoal pan to desired cooking position.
3. Place food on grill grids and close grill lid.
4. Grill food to desired doneness, turning or flipping as necessary.

Regulating Heat

To raise, lower or maintain the burning intensity, more charcoal briquette may be needed or an adjustment to charcoal tray position or the front air ventilation may be needed. (see "Adjusting Temperatures and "Adding Charcoal Briquette During Cooking" section).

Add Charcoal Briquette During Cooking

Additional charcoal briquettes may be required to maintain or increase cooking temperature.

1. Open grill lid.
2. Using the charcoal pan handle, adjust the charcoal pan to the low position.
3. Remove the food from grill grid, then remove the grill grid.
4. Use cooking tongs add charcoal briquettes to the charcoal pan.
5. When the charcoal briquette is burning strong again, evenly spread them out in the bottom of the charcoal pan and adjust charcoal pan to desired cooking level.
6. Replace food on the grill grid.
7. Close the grill lid. Allow food to continue grilling. **23**

TIPS FOR OUTDOOR GRILLING

Operating Tips

Grill Grid Removal & Grid Lifter

When removing grill grids or adding charcoal briquettes use the grid lifter to remove grill grid to add charcoal briquettes to the charcoal pan. Do not leave the grid lifter inside the grill as it will get too hot to handle.

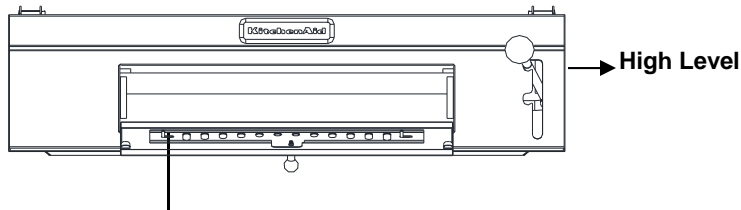
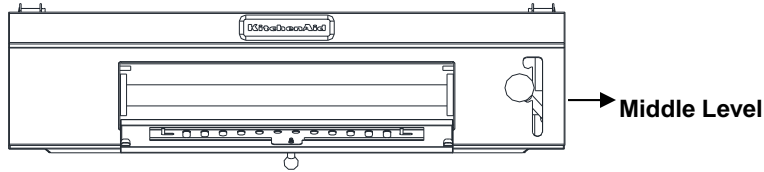
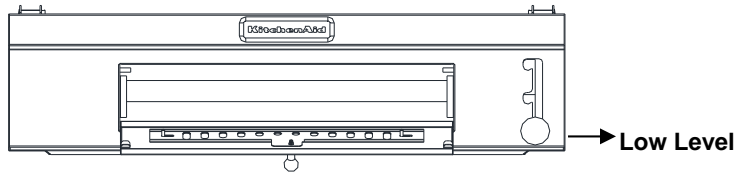


Charcoal grid lifter

ADJUSTING TEMPERATURE

Charcoal Tray Handle Operation

By lifting the charcoal pan handle, the charcoal pan can be raised or lowered to adjust the cooking heat at any time during cooking. Raising the pan increases direct heat. Lowering the pan reduces direct heat. Raise the tray after unit has cooled down completely to make it easier to brush left over ash into the ash tray. Do not raise the tray higher than halfway when fully loaded with fresh charcoal briquettes.

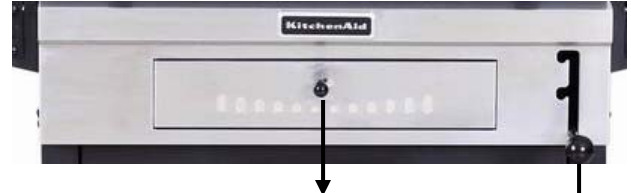


Charcoal pan

Ventilation Door Control Knob Operation

To open the ventilation door, pull the ventilation knob.

To adjust ventilation, move the ventilation knob to the right or left.



Charcoal ventilation control knob

Charcoal tray handle

To control the cooking temperature, shift the ventilation knob at the front of the grill to open and close the ventilation. To increase temperature, open the ventilation. To dampen temperature, close the ventilation.

NOTE: The temperature should not exceed 500° F. The temperature can be checked using the temperature gauge on the grill lid.

OUTDOOR GRILL CARE

General Cleaning

IMPORTANT: Before cleaning, make sure the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

Do not use steel wool to clean the grill, as it will scratch the surface.

To avoid weather damage to finish, use grill cover and store in a dry, protected location.

STAINLESS STEEL

IMPORTANT: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing crème, steel wool, gritty wash cloths or paper towels. Cleaner should not contain chlorine. Damage may occur. Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

Cleaning Method:

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless steel cleaner.
- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard water spots.
- Glass cleaner to remove fingerprints.

EXTERIOR

The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished and covered.

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to surface.
- Cleaning should always be followed by rinsing with clean warm water. Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser stainless steel.

INTERIOR

Pre-seasoning the Charcoal Tray

Before using your grill the first time, the charcoal tray needs to be seasoned to prevent rusting.

1. Make sure the charcoal tray is clean and does not have charcoal briquettes in it.
2. Rub or spray on a thin coat of cooking oil (avoid oils with salt content) over the entire charcoal tray.
3. Use the grill according to lighting instructions.

Cleaning the Charcoal Tray

To clean the charcoal tray after use, ensure all charcoal briquettes have cooled completely.

1. Sweep ash down through the charcoal tray holes into the ash tray. Empty ash drawer.
2. Avoid using soap as this will remove any oil coating pre-seasoned onto the charcoal grid. Use only water and a soft, non-abrasive material to clean if needed. Dry thoroughly.
3. Re-apply a thin coating of cooking oil to protect the tray while it is being stored for the next use.

ASSISTANCE

Before calling for assistance, please check "Troubleshooting." If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you have questions or need to order replacement parts, contact Customer Service Center at **1-877-373-2301**.

Please direct all correspondence to:
Nexgrill Industries, Inc.
14050 Laurelwood Place, Chino, CA 91710

Please include a daytime phone number in your correspondence.

LIMITED WARRANTY (Model # 810-0021)

LIMITED WARRANTY (Model # 810-0021)

The manufacturer warrants to the original consumer-purchaser only that this product (*Model #810-0021*) shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and/or freight pre-paid by the consumer, for review and examination.

- Stainless Steel Parts:** 3 Year LIMITED warranty against perforation, does not cover cosmetic issue like surface corrosion, scratched and rust .
- ALL PARTS:** 1 year LIMITED warranty (Includes, but not limited to frame, housing, cart, control panel) **Does not cover chipping, scratching, cracking surface corrosion, scratches or rust.*

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is *not transferable*. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or misuse of product..
- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside the United States or Canada.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller. NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

**Nexgrill Customer Relations
14050 Laurelwood Place,
Chino, CA 91710**

All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling : 1-877-373-2301