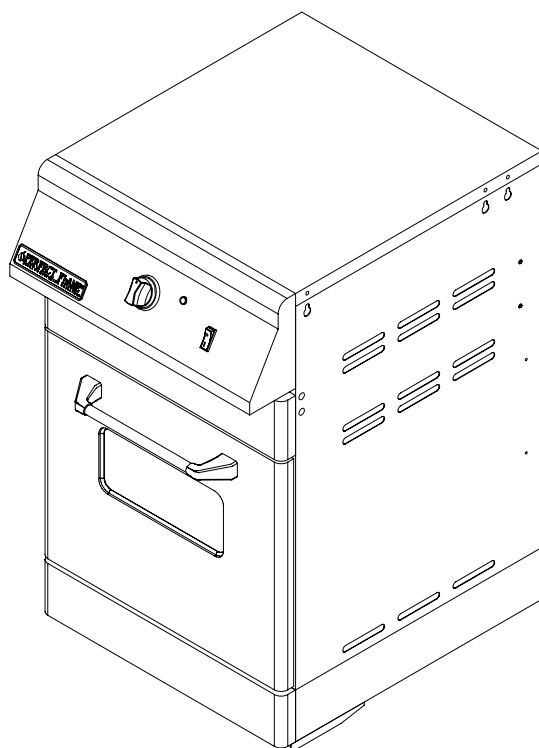




STAINLESS STEEL LP OVEN
FOUR PL EN ACIER INOXYDABLE
(page 18)
HORNO A GAS PL DE ACERO
INOXIDABLE (página 36)

MODEL / MODÈLE / MODELO # 420-0048



! WARNING

To reduce the risk of fire, burn hazard or other injury, read the Care and Maintenance section (page 12) carefully and completely before using your oven.



WARNING
FOR OUTDOOR USE ONLY



WARNING
This appliance is not intended to be installed in or on recreational vehicles and/or boats.



Example only: SERIAL # _____ MFG. DATE _____ PURCHASE DATE: _____ **K20Y07P-2**



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-877-323-5263, 8 a.m. - 6 p.m., PST, Monday - Friday, 8 a.m. - 12 p.m. Saturday.

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WARNING

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If the odor continues, keep away from the appliance and immediately call your gas supplier or local fire department.



WARNING

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. A Liquid Propane cylinder not in use should not be stored in the vicinity of this or any other appliance.



SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product please call customer service at 1-877-323-5263, 8 a.m. - 6 p.m., PST, Monday - Friday, 8 a.m. – 12 p.m. on Saturday.

1. Safety Symbols



WARNING – Hazardous or unsafe practices which could result in severe personal injury or death.



CAUTION – Hazardous or unsafe practices which could result in property damage.

2. Never attempt to use damaged or obstructed equipment. See your local Liquid Propane dealer for repair.
3. Check all gas supply fittings for leaks before each use. Do not use the oven until all connections have been checked and do not leak. Do not smoke while leak testing. Never leak test with an open flame.
4. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
5. A Liquid Propane cylinder not in use should not be stored in the vicinity of this or any other appliance.
6. Storage of an outdoor cooking gas appliance indoors is permissible only if the Liquid Propane cylinder is disconnected and removed from the outdoor cooking gas appliance.
7. Do not leave the oven unattended while cooking.
8. Liquid Propane cylinder must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
9. This oven is not intended to be installed in or on recreational vehicles and/or boats.
10. Do not install this unit into combustible enclosures. There should be a minimum clearance of 24 inches from all sides to combustible materials.
11. Outdoor cooking appliance shall not be used under overhead combustible construction.
12. A Liquid Propane cylinder of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size to use. You must use an OPD Liquid Propane cylinder, which offers an Overfill Prevention Device.
13. Keep the electrical supply cords and fuel supply hoses away from any heated surfaces.
14. Spiders and insects can nest inside the burners of the grill and disrupt gas flow. Inspect the grill at least twice a year.
15. The oven must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than a 1/2 inch psi. (3.5 kpa).



WARNING

Spiders and insects can nest inside the burner of the oven and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the oven and making it unsafe for operation. Inspect at least twice a year.



WARNING

Do not use the oven if the odor of gas is present. Contact customer service at 1-877-323-5263.



CAUTION

1. Before cleaning, make sure the gas supply is “OFF”, the electrical cord is unplugged and the oven has cooled.
2. Do not alter the oven in any manner.
3. Clean and inspect hoses before each use. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation. The replacement hose should be in accordance with the manufacturer’s specifications.

BEFORE LIGHTING

Inspect the gas supply hoses prior to turning on the gas. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.

Use the pressure regulator and hose assembly supplied with the grill. Never substitute regulators for those supplied with the grill. Contact customer service for proper replacement parts.

Install the regulator (type QCC1) onto the cylinder. Leak test the hose and regulator connections with a one part soap and one part water solution before operating the grill (See “Leak Testing” instructions on page 9).

Do not turn “ON” the gas at the Liquid Propane cylinder unless all gas hoses are properly connected.

**TESTED IN ACCORDANCE WITH ANSI Z21.58
LATEST STANDARD and CSA 1.6-2007
STANDARD FOR OUTDOOR COOKING GAS
APPLIANCES. THIS OVEN IS FOR OUTDOOR
USE ONLY.**

Check your local building codes for the proper method of installation. In the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CSA B149.1, Natural Gas and propane Installation Code. Electrical Code, ANSI/NFPA 70.



CALIFORNIA PROPOSITION 65-WARNING

The burning of gas fuel generates some by-products, which are known by the State of California to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the care and use manual, ensuring you provide good ventilation when cooking with gas.

SAFETY PRACTICES TO AVOID INJURY

When properly cared for, your oven will provide safe, reliable service for many years. However, extreme care must be used as the oven produces intense heat that can increase accident potential.

When using this appliance basic safety practices must be followed, including the following:

- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- The oven is for outdoor use only.
- Children should not be left alone or unattended in an area where the oven is being used. Do not allow children to sit, stand or play on or around the oven at any time.
- Do not store items of interest to children around the oven. Do not allow children to crawl inside the oven.
- Never let clothing, pot holders or other flammable materials come in contact with or come too close to any grate, burner or hot surface until it has cooled. The fabric could ignite, causing serious personal injury.
- For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

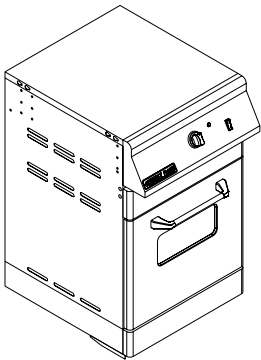
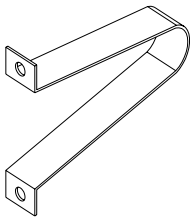
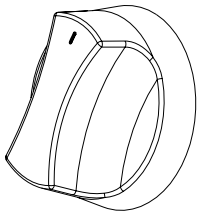
- Only certain types of glass, ceramic, earthenware, or other glazed utensils are suitable for oven use. Other types of materials may shatter with sudden temperature changes. Use only low or medium heat settings in accordance with the manufacturer's guidelines.
- Do not heat unopened food containers as a build-up of pressure may cause the containers to burst.
- Do not use aluminum foil to line the oven racks or oven bottom. This can severely upset combustion air flow or trap excessive heat in the control area.
- Clean the oven with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the oven while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- Never use a dented or rusty propane cylinder.
- Never attempt to use damaged or obstructed equipment. See your local Liquid Propane dealer for repair.
- Liquid Propane cylinder must be stored outdoors out of reach of children and must not be stored in a building, garage or any other enclosed area.



Liquid Propane CYLINDER WARNING

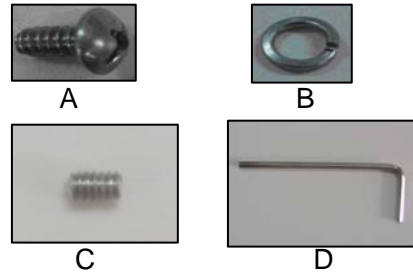
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- A Liquid Propane cylinder not connected for use should not be stored in the vicinity of this or any other appliance.
- Do not store spare Liquid Propane cylinders under or near this appliance.
- Never fill the cylinder beyond 80 percent capacity.
- Liquid Propane cylinders must be fitted with an Overfill Protection Device (OPD).
- If the information above is not followed exactly, a fire resulting in death or serious injury could occur.

PACKAGE CONTENTS LIST

<p>A. Oven Body Assembly-----1pc.</p> 	<p>B. Liquid Propane Tank Barrier Bar----1pc.</p> 	<p>C. Control Knob-----1pc.</p> 
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HARDWARE CONTENTS

Pack	Description	Quantity
A	5/32-in. x 10-mm Truss Head Screw	2 pcs.
B	5/32-in. Locking Washer	2 pcs.
C	Set Screw	1pc.
D	Allen Wrench	1pc.



PREPARATION

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and diagram above. If any part is missing or damaged, do not attempt to assemble, install or operate the product. Contact customer service for replacement parts.

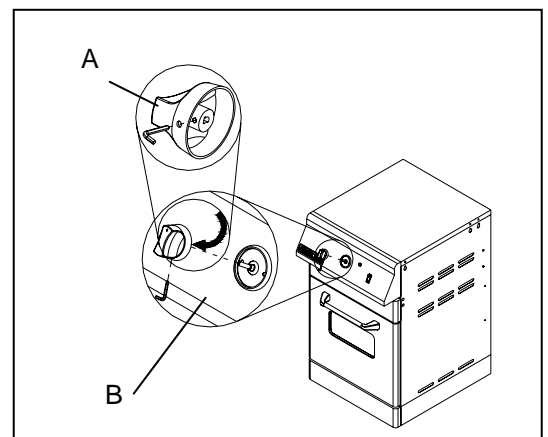
- Estimated Assembly Time: 10 minutes
- Tools Required for Assembly: Phillips Screwdriver (not included) and Allen Wrench (included)

ASSEMBLY INSTRUCTIONS

1. Control Knob Assembly

Place the control knob (A) onto the valve stem that is located on the control panel (B) as shown in Fig.1. Insert the set screw from pack C into the control knob and tighten using the Allen wrench found in pack D.

Fig. 1

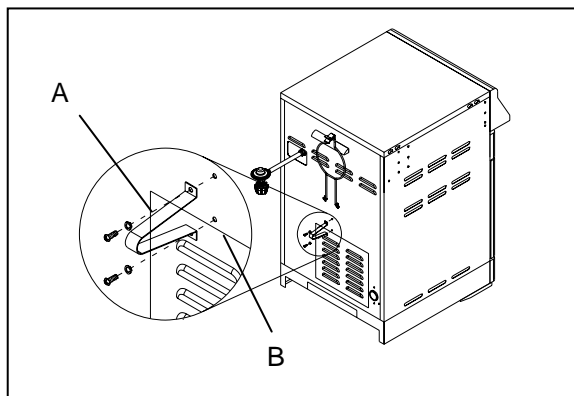


2. Liquid Propane Barrier Bar Assembly

The oven cart is designed to operate using a 20-lb. Liquid Propane cylinder. The barrier bar prevents the use of a larger capacity Liquid Propane tank.

Align the holes on the barrier bracket (A) with the holes in the back of the oven cart (B). Use two 5/32-in. x 10-mm truss head screws from pack A and two 5/32-in. locking washers from pack B to secure the barrier bracket onto the cart as shown in Fig. 2.

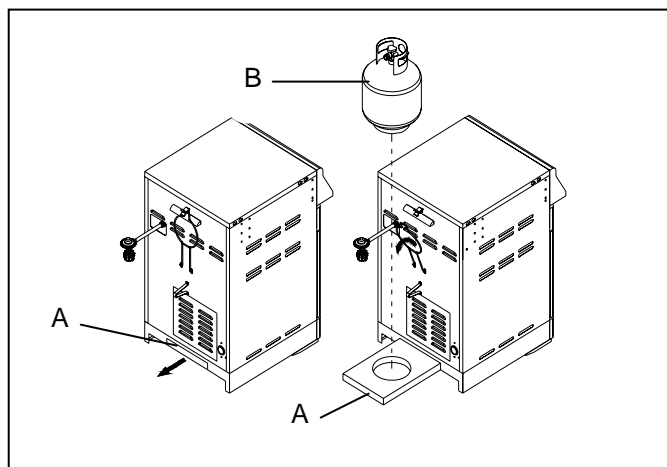
Fig. 2



3. Liquid Propane Cylinder Installation

Pull out the tank tray (A) and insert the Liquid Propane cylinder (B) as shown in Fig. 3.

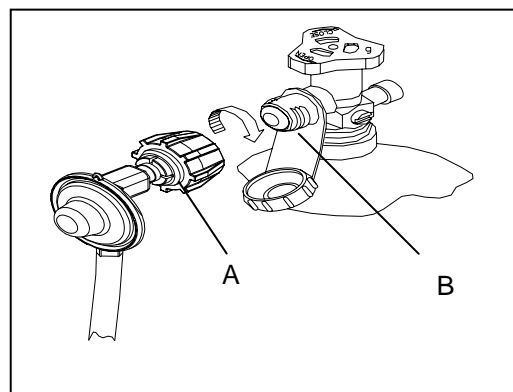
Fig. 3



4. Liquid Propane Hook-Up

Attach the regulator (A) to the propane cylinder (B) by turning the regulator handle clockwise as shown in Fig. 4. If the outdoor cooking appliance is not in use, the gas must be turned "OFF" at the Liquid Propane cylinder.

Fig. 4



INSTALLATION INSTRUCTIONS

GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the oven should be used. Any replacement pressure regulator and hose assembly must be specified by the oven manufacturer.

This oven is configured for Liquid Propane. Do not use a Natural Gas supply.

Total gas consumption (per hour) of the 420-0048 Liquid Propane gas oven burner set on "HI":

Oven burner 16,000 BTU/Hr.

The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, National Gas Propane Installation Code, CSA B149.2.

Installation in Canada must be in accordance with the Standard CAN/CGA-B149.2 (installation code for gas burning appliances and equipment) and local codes.

LIQUID PROPANE CYLINDER REQUIREMENTS

(20-lb Cylinder)

A dented or rusty Liquid Propane cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The Liquid Propane cylinder must be constructed and marked in accordance with the specifications for Liquid Propane cylinders by the United States Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods Commission.

The 20-lb cylinder must have a shut off valve terminating in a valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The cylinder system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve.

Manifold pressure: (operating) 10 inches water column (W.C.), (non-operating) 11.2 inches water column (W.C.).

The Liquid Propane cylinder must be fitted with an Overfill Protection Device (OPD).

Remove the plastic valve cover from the Liquid Propane cylinder.

CONNECTING THE LIQUID PROPANE CYLINDER

Your oven is equipped with a gas supply orifice for use with only Liquid Propane gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 20-lb Liquid Propane cylinder (18-1/4 inches high, 12-1/4 inches diameter).

To connect the Liquid Propane gas supply cylinder:

1. The cylinder valve should be in the "OFF" position. If not, turn the valve clockwise until it stops.
2. Make sure the cylinder valve has the proper type-1 external male thread connections per ANSI Z21.81.
3. Make sure the burner is "OFF".
4. Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.

5. When connecting the regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops. Use of a wrench could damage the quick coupling nut and result in a hazardous situation.
6. Open the cylinder valve fully by turning the valve counterclockwise.
7. Before lighting the oven, use a soap and water solution to check all the connections for leaks.
8. If a leak is found, turn the cylinder valve "OFF" and do not use the oven until a local Liquid Propane dealer can make repairs.

**WARNING**

Never attempt to use damaged or obstructed equipment. See your local Liquid Propane dealer for repair.

DISCONNECTING THE LIQUID PROPANE CYLINDER

1. Turn the oven burner "OFF" and make sure the oven is cool.
2. Turn the Liquid Propane cylinder valve "OFF" by turning clockwise until it stops.
3. Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.
4. Place the dust cap on the cylinder valve outlet whenever the cylinder is not in use. Install only 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.

LEAK TESTING**GENERAL**

Although gas connections on the oven are leak tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below.

If the smell of gas is detected at any time, you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure all packing materials have been removed from the oven.

**WARNING**

Check all gas supply fittings for leaks before each use. Do not use the oven until all connections have been checked and do not leak. Do not smoke while leak testing. Never leak test with an open flame.

Make a 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 Liquid Propane cylinder is full.

TO TEST

1. Turn the burner valve "OFF".
2. Turn the Liquid Propane cylinder valve counterclockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles will appear where a leak is present.
4. If a leak is present, immediately turn the gas supply "OFF" and tighten leaky fittings.
5. Turn the gas back "ON" and recheck.
6. Should the gas continue to leak from any of the fittings, turn the gas supply "OFF" and contact customer service at 1-877-323-5263.
7. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation.

Only those parts recommended by the manufacturer should be used on the oven. Substitutions will void the warranty.

**WARNING**

Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

**WARNING**

Cylinder must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.

INSTALLER FINAL CHECK

- Maintain specified clearance of 24 inches from combustible materials and construction.
- All internal packaging has been removed.
- The hose and regulator are properly connected to the Liquid Propane cylinder.
- The unit has been tested and is free of leaks.
- The gas supply shut off valve has been located.
- Keep the instruction manual for future reference.



WARNING

1. Do not store spare Liquid Propane cylinders under or near this appliance.
2. Never fill the cylinder beyond 80 percent capacity.
3. If the information above is not followed exactly, a fire causing death or serious injury may occur.



WARNING

1. The oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2-in. psi.(3.5kpa).
2. The oven must be isolated from the gas supply piping system by closing its individual; manual shutoff valve during any pressure testing of the gas supply piping supply at test pressure equal to or less 1/2-in. psi.(3.5kpa).

OPERATING INSTRUCTIONS

General Use of the Oven

The “U” shaped burner is rated at 16,000 BTU/Hr and is capable of reaching 450° F. The temperature control knob is located on the center portion of control panel.

Using the Oven

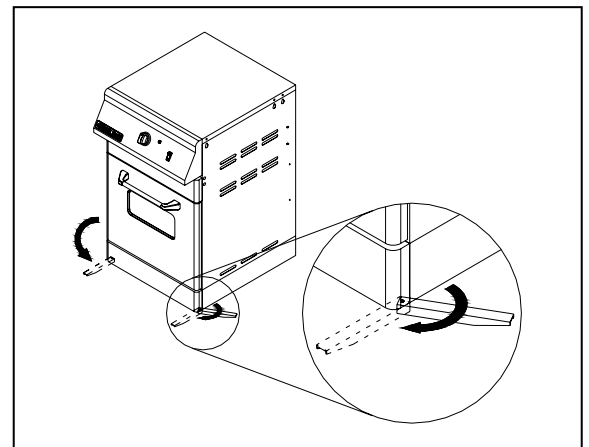
Before turning the oven “ON”, extend the leg brackets located on the bottom right and left corners of the oven. Rotate the brackets 180 degrees as shown in Fig. 5.

When cooking is completed and the oven is cool, replace the leg brackets under the oven bottom.

Oven Vent

Do not block the ducts at the rear of the range when using the oven. It is important that the flow of hot air from the oven and fresh air going into the burner not be interrupted. Avoid touching the vent openings or nearby surfaces during oven or broiler operation – they may become hot.

Fig. 5



Plug-In

In order to operate the oven, the electric cord attached to the back must be plugged into a 120-volt A/C outlet. The oven is equipped with a hot surface igniter that turns the burner “ON” and “OFF” as necessary. When the hot surface igniter is “ON,” the indicator light on the control panel will illuminate. When the hot surface igniter turns “OFF,” gas flowing to the burner stops and the indicator light turns “OFF”. **Note:** The oven will not operate when electrical power failure occurs.

Oven Thermostat

The oven is thermostatically controlled to maintain an even cooking temperature. Set the temperature control knob to the desired temperature and the thermostat will turn the oven “ON” and “OFF” as necessary.

Oven Light

The oven is equipped with a 25-watt halogen light which is turned “ON” or “OFF” by the switch located on the control panel.

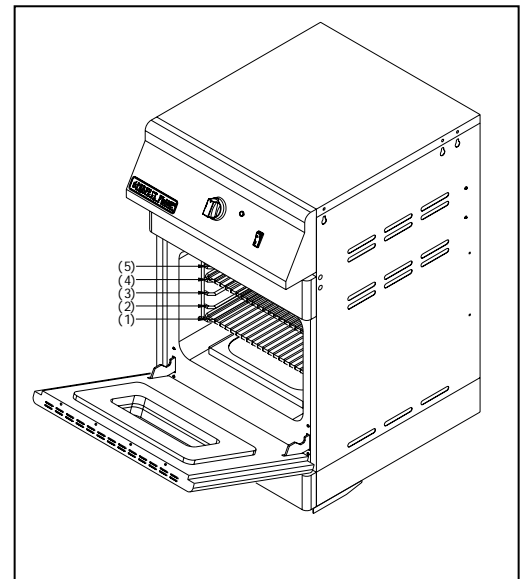
Natural Airflow Baking

Heat is transferred into the oven from the oven burner which is located in the bottom of the oven cavity. Heat is then circulated by natural airflow.

Rack Baking

Many foods such as pizza, cakes, muffins, rolls, and cookies can be successfully prepared using two racks at the same time.

Rack position: 5 (highest position)	For toasting bread or broiling thin, non-fatty foods.
Rack position: 3 and 4	Used for most baked goods on a cookie sheet or jellyroll pan; layer cakes, fruit pies, or frozen convenience foods.
Rack position: 2	Used for roasting small cuts of meat, baking loaves of bread, cakes or pies.
Rack position: 1	Used for roasting large cuts of meat and poultry, frozen pies, dessert soufflés, or angel food cake.
Multiple racks	Use rack 2 and 4, or rack position 1 and 4.



CARE AND MAINTENANCE

Stainless Steel (Top and Front of Oven Cart)

There are many stainless steel cleaners available. Always use the mildest cleaning process first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit sand paper in the direction of the grain.

Cleaning Inside the Oven

Door Removal

The oven door can be removed for cleaning and easy access into the oven interior.

1. Slide the locking bracket (left and right) of hinge toward the door with a flathead screwdriver.

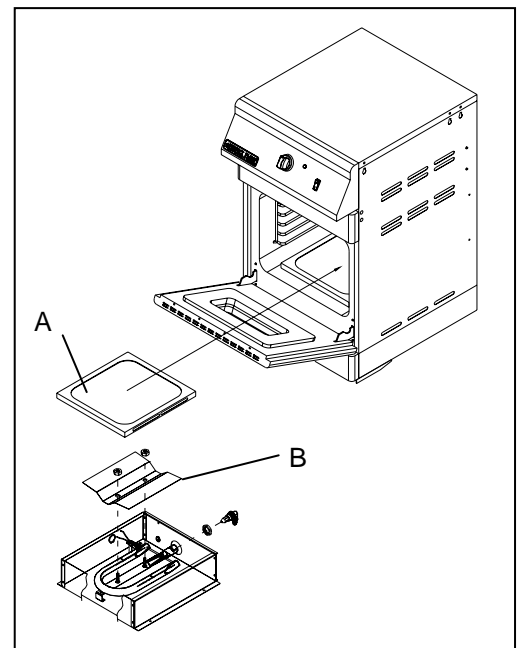


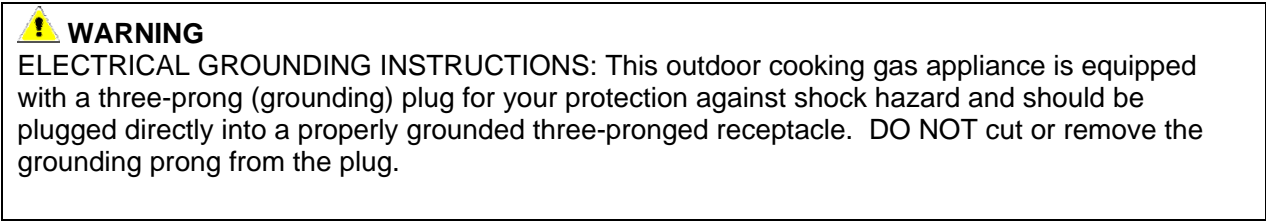
2. Keeping the door at a 30 – 45 degree angle, lift the door and pull it up and out of the frame.



The bottom of the oven is partially covered by an oven cover (A). This cover may be removed for cleaning by lifting it up and out of the oven. The flame tamer (B) can also be removed by loosening the nuts attached to the screws holding the flame tamer in place. Take the nuts off and lift the flame tamer straight up and out of the oven.

The interior parts of the oven and can be cleaned with a standard oven cleaner. Care should be taken not to drip water into the small ports on the burner.





1. To protect against electrical shock, do not immerse cord or plugs in water or other liquids.
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
4. Do not let the cord hang over the edge of a table or touch a hot surface.
5. Do not use an outdoor cooking gas appliance for purposes other than intended.
6. When connecting, first connect plug to the outdoor cooking gas appliance, and then plug appliance into the outlet.
7. Use only a Ground Fault Interrupt (GFI) protected circuit with this outdoor cooking gas appliance.
8. Never remove the grounding plug or use with an adapter of two prongs.
9. Use only extension cords with three-pronged grounding plug, rated for the power of the equipments, and approved for outdoor use with a W-A marking.

TROUBLESHOOTING



WARNING

Spiders and insects can nest inside the burner of the oven and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the oven and making it unsafe for operation. Inspect at least twice a year.

When to Look for Spiders

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

1. The smells of gas in conjunction with burner flames appear yellow.
2. The oven does not reach temperature.
3. The burner makes popping noises.

BEFORE CALLING FOR SERVICE

If the oven does not function properly, use the following checklist before contacting your dealer for service. You may save yourself the cost of a service call.

Problems	What To Do
Oven burner won't light.	<ul style="list-style-type: none">• Check to see if the voltage is lower than 120V.• Check to see if the hot surface igniter is broken.
The oven module will not light when the control knob is rotated.	<ul style="list-style-type: none">• Check to see if the Liquid Propane cylinder is empty.• Clean wire(s) and/or electrode with rubbing alcohol and a clean swab. Wipe with a dry cloth. Make sure the wire is connected to the electrode assembly. If so, check the gas orifice on the burner for an obstruction.• Check for spiders and insects.
Burner flame is yellow or orange in conjunction with gas odor.	<ul style="list-style-type: none">• Check for spiders and insects.• Call customer service at 1-877-323-5263.
Low heat with the control knob on the "HI" setting.	<ul style="list-style-type: none">• Check to see if the fuel hose is bent or kinked.• Make sure the oven area is clear of dust.• Make sure the burner and orifice are clean.• Check for spiders and insects.• The regulator has a safety device that restricts the flow of gas in the event of a leak. This safety device can be triggered without a gas leak. To reset the safety device, turn off the oven and close the LP tank valve. Disconnect the regulator from the LP tank and wait one minute. Reconnect the regulator to the LP tank and slowly open the LP tank valve until the valve is fully open. Turn the oven "ON" and observe the temperature.

Nexgrill Industries warrants to the original consumer-purchaser only that this product (**Model #420-0048**) 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 that defective parts be returned, postage and or freight pre-paid, by the consumer, for review and examination.

- **Burners: 10 year LIMITED warranty against perforation.**
- **Stainless Steel Parts: 1 Year LIMITED warranty against perforation.**
- *Does not cover cosmetic issues like surface corrosion, scratches and rust.*
- **All other parts: LIMITED 1 year warranty**
- *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 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. 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, corrosions 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.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Service calls to your home.
2. Repairs when your product is used for other than normal, single-family household or residential use.
3. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or use of products not approved by the manufacturer.
4. Any food loss due to product failures.
5. Replacement parts or repair labor costs for units operated outside the United States or Canada.
6. Pickup and delivery of your product.
7. Repairs to parts or systems resulting from unauthorized modifications made to the product.
8. The removal and/or reinstallation of your product.
9. 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 IN THIS 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:

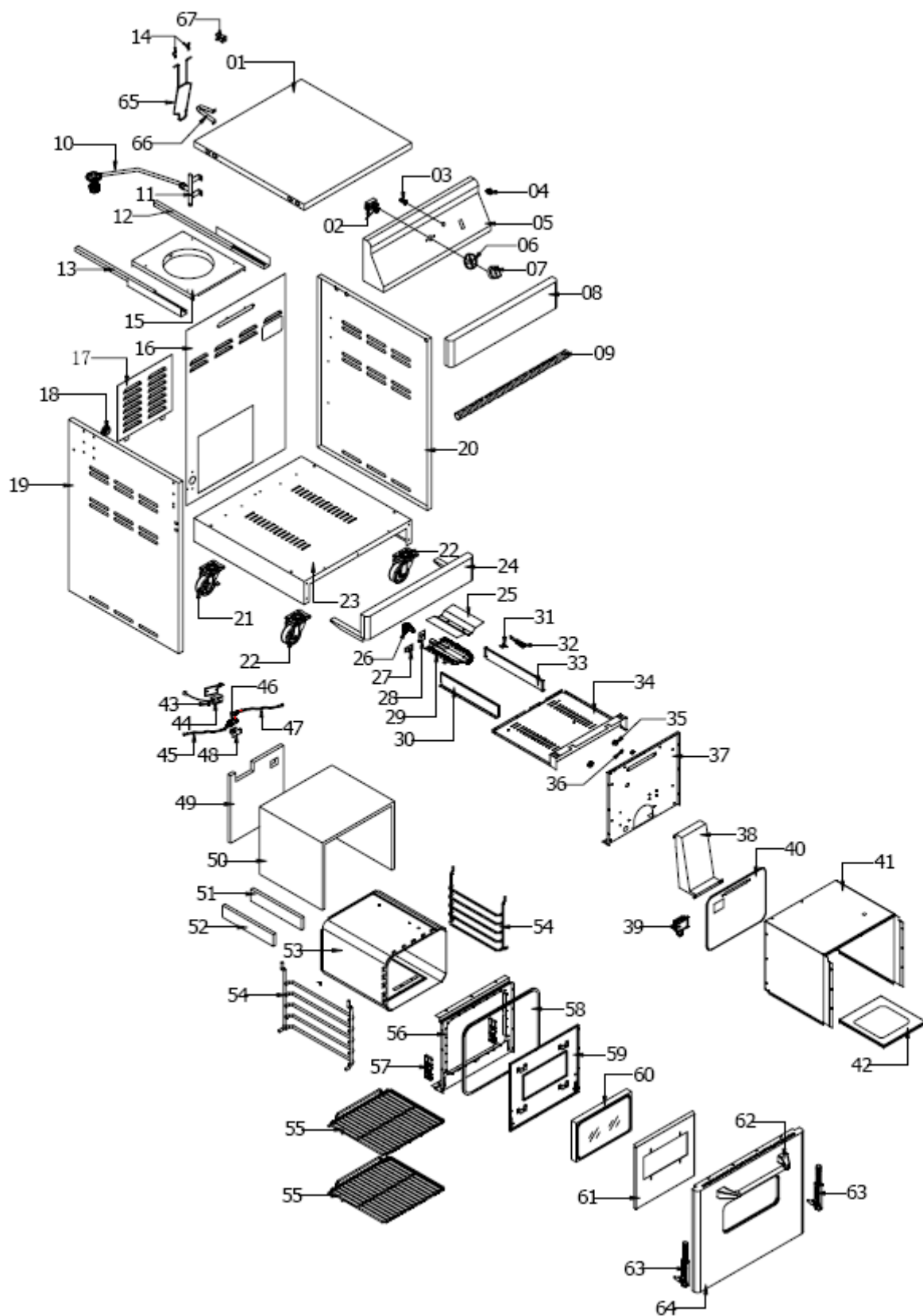
Nexgrill Industries Customer Relations
280 Machlin Court
City of Industry, CA 91789

All consumer returns, parts orders, questions and troubleshooting can be acquired by calling 1-800-913-8999.

REPLACEMENT PARTS LIST

For replacement parts, call our customer service department at 1-877-323-5263, 8 a.m. – 6 p.m., PST, Monday – Friday and 8 a.m. – 12 p.m. PST, Saturday.

REF#	DESCRIPTION	QTY	REF#	DESCRIPTION	QTY
01	Serving Cart Top Panel	1	35	Ceramic Hot Surface Igniter Conduit	1
02	Oven Thermostat	1	36	Ceramic Hot Surface Igniter Conduit Clip	1
03	Oven Indicator Light	1	37	Oven Grill Inside Liner	1
04	Light Switch	1	38	Oven Flue	1
05	Main Control Panel	1	39	Oven Lamp	1
06	Bezel	1	40	Oven Plate, Rear	1
07	Control Knob	1	41	Smoke Canister Outer Cover	1
08	Serving Cart Trim Panel , Top	1	42	Oven Bottom Cover	1
09	Plastic Flex Drain	1	43	Cable Strainer	1
10	Regulator, LP	1	44	Transformer	1
11	Serving Cart Manifold	1	45	Stainless Tube, Safety Valve to Gas A	1
12	Tank Tray Slide, Right	1	46	Safety Valve, Bake	1
13	Tank Tray Slide, Left	1	47	Stainless Tube, Safety Valve to Gas B	1
14	Gas Tank Retention Clamp Bracket	2	48	Safety Valve Bracket	1
15	Tank Tray	1	49	Oven Back Insulation	1
16	Serving Cart Back Panel	1	50	Oven plate, Top	1
17	Back Access Panel	1	51	Dripping Pan Divider, Right	1
18	Rubber Grommet	1	52	Dripping Pan Divider, Left	1
19	Side Panel, Left	1	53	Oven	1
20	Side Panel, Right	1	54	Oven Base Support	2
21	Swivel Caster W/ Brake	2	55	Oven Rack	2
22	Swivel Caster	2	56	Door Frame, Inner	1
23	Bottom Panel , LP	1	57	Hinge Receptacle	2
24	Front Trim Panel, Bottom	1	58	J-Trim	1
25	Flame Tamer	1	59	Rear Plate For Oven Door	1
26	U-shape Burner Orifice	1	60	Oven Window	1
27	Strainer Bracket	1	61	Oven Back Panel Inside Liner	1
28	Oven Orifice Mount	1	62	Oven Door Handle	1
29	Oven Burner, U-Shape	1	63	Door Hinge	2
30	U-Shape Burner Side Plate, Left	1	64	Oven Door	1
31	Igniter Hot Surface Bracket	1	65	Gas Tank Retention Clamp	1
32	Igniter Hot Surface	1	66	Gas Tank Support	1
33	U-Shape Burner Side Plate, Right	1	67	Gas Tank Hook Clamp	1
34	Oven Bottom Panel, LP	1	68	Logo	1



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