

ASSEMBLY & OPERATING INSTRUCTIONS

MODEL #60010 SIDEKICK CART SIDEBURNER STAINLESS STEEL, L.P. (PROPANE)

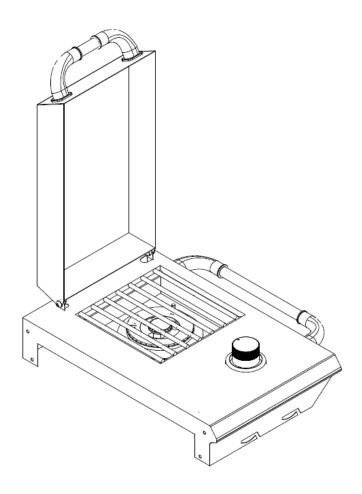








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- READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR SIDEKICK SIDEBURNER IS PROPERLY INSTALLED, ASSEMBLED AND CARED FOR. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE. IF YOU HAVE QUESTIONS CONCERNING ASSEMBLY OR OPERATION, CONSULT YOUR DEALER, GAS APPLIANCE SERVICE REPRESENTATIVE OR YOUR GAS COMPANY.
- NOTE TO INSTALLER:
- LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.
- NOTE TO THE CONSUMER:
- RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.
- THIS OUTDOOR COOKING GAS APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.
- *FOR WARRANTY PURPOSES, PLEASE RECORD YOUR MODEL NUMBER, SERIAL NUMBER, DATE OF PURCHASE & A COPY OF YOUR RECEIPT OR INVOICE IN THE BACK OF YOUR MANUAL ON PAGE 17.
- CE: NOMINAL HEAT INPUT: Qn=3.5kw. TOTAL HEAT INPUT: Qn=3.5kw(254.7g/h). LP GAS CATEGORIES: I3+(28-30/37): G30 Butane at 28-30mbar and G31 Propane at 37mbar. I3B/P(30): G30 Butane and G31 Propane at 30mbar. I3B/P(50): G30 Butane and G31 Propane at 50mbar. NG GAS CATEGORIES: I2H: G20 at 20mbar. I2E: G20 at 20/25mbar. I2E+: G20/25 at 20/25mbar.





READ CAREFULLY BEFORE ASSEMBLY AND OPERATION OF YOUR SIDEKICK SIDEBURNER

This Sidekick Sideburner must be installed in accordance with local codes or, if in an area without local codes, with the latest edition of the National Fuel Gas Code ANSI Z223.1. In Canada, installation must conform to the standard CAN/ CGA 1-b149.1 and/or .2 (Installation Code for Gas Burning Appliances and Equipment) and any local codes. Outside the United States, installation must conform with the latest edition of CE Norms EN498. Parts that are sealed by the manufacturer or agent must not be altered by the user.

WARNING: Fuels used in gas or oil-fired appliances and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects and/or reproductive harm. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6.

THE LOCATION FOR YOUR SIDEKICK SIDEBURNER

DO NOT use your Sidekick Sideburner in garages, porches, breezeways, sheds or other enclosed areas. Your sideburner is to be used OUTDOORS ONLY, with at least 21 inches/54 cm/533 mm clearance from the back and side of any combustible surface. The sideburner should not be placed under or on top of any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the insert.

PROTECT CHILDREN: Keep children away from the sideburner during use and until it has cooled after you are finished. Do not allow children to operate the sideburner.

WARNING! FOR YOUR SAFETY...

- DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- DO NOT store empty or full spare gas cylinders and/or chemicals under or near this or any other appliance.
- Keep the fuel hose away from hot surfaces. Protect the fuel hose from dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cuts, cracks excessive wear or other damage and replace if necessary.
- NEVER test for gas leaks with a lighted match or open flame.
- NEVER light the sideburner with lid closed or before checking to ensure ventri tube is fully seated inside gas valve orifice.
- NEVER lean over cooking surface while lighting the sideburner. Use barbecue tools with wood handles and good quality insulated oven mitts when operating the sideburner.

DANGER! IF YOU SMELL GAS...

- 1. Shutoff gas to the appliance at its source.
- 2. Extinguish any open flame.
- 3. Open the sideburner lid to release any accumulation of fumes.
- 4. If gas odor persists, immediately contact your gas supplier or your fire department.

CHECKING FOR GAS LEAKS

NEVER TEST FOR GAS LEAKS WHILE THE SIDEKICK SIDEBURNER IS LIT! Prior to the first use and at the beginning of each new season (or, if using LP, whenever gas cylinder is changed), it is a must that you check for gas leaks. Follow these steps:

- 1. Make a soap solution by mixing one part liquid detergent and one part water.
- 2. Turn off the heat control valve, and then turn on gas at source.
- 3. Apply the soap solution to all gas connections: bubbles will appear in the soap solution if connections are not properly sealed. Tighten or repair as necessary.
- 4. If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect fuel line from the sideburner and immediately call your dealer and gas supplier for professional assistance.

SAFETY INSTRUCTIONS (CONT.)

PROPANE GAS SAFETY

Your propane (G31) Sidekick Sideburner is designed to operate on propane gas ONLY, at a pressure of 11" water column (W.C.)/27.4 mbar/2.74 KPa when equipped with a propane regulator on the supply line regulated at the residential meter and a propane orifice located inside the ventri tube. In the United States, the liquid propane orifice size is 0.90mm.

Your propane Sidekick Sideburner is designed to be used with a standard 20 lb/7 kg gas cylinder. In the United States, the gas cylinder must be constructed and marked in accordance with specifications of the US Department of Transportation for Propane Gas Cylinders. Outside the United States, the gas cylinder must be approved under CE NORMS: EN417 and test code 215. Gas cylinder must be constructed and marked with CE regulations for the European country of destination, where it will be used.

Always keep cylinder securely fastened in an upright position.

Never connect an unregulated propane gas cylinder to the Sidekick Sideburner.

Do not subject propane cylinders to excessive heat.

CAUTION: Never store a propane gas cylinder inside a building or in the vicinity of any gas-burning appliance.

CAUTION: Changing the gas tanks must be done away from any source of ignition.

SAFETY!

BEWARE OF SPIDERS

CAUTION: BURNER MUST BE INSPECTED AND CLEANED BEFORE FIRST USE.



Spiders and small insects occasionally spin webs or make nests in the burner during warehousing, transit and/or after long periods of non-use. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tube. This type of fire is known as "FLASH-BACK" and can cause serious damage to your Sidekick Sideburner and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "FLASH BACK" it is the most common cause, and frequent inspection and cleaning of the burner is necessary.

WARNING

- Do not store a spare or disconnected liquid propane cylinder under or near this Sidekick Sideburner.
- A dented or rusty liquid propane cylinder may be hazardous and should be check by your liquid propane provider.
- Do not use a liquid propane cylinder with a damaged valve.



INSTALLATION INSTRUCTIONS

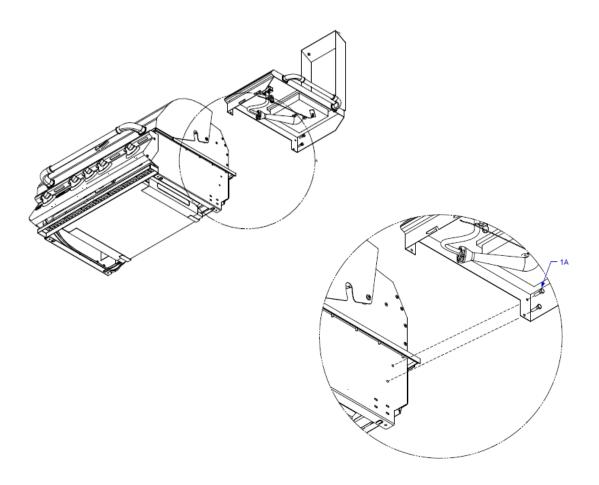
READ CAREFULLY BEFORE ASSEMBLY AND OPERATION OF YOUR SIDEKICK SIDEBURNER

Your Sidekick Sideburner comes to you fully assembled. We strongly recommend professional installation and hookup of the Sidekick Sideburner. Inspect your Sidekick Sideburner for any damage and contact our service center or local dealer for replacement of any damaged parts.

NOTE TO INSTALLER: Leave these instructions with the consumer for future reference. The Sidekick Sideburner must be installed in accordance with all local building codes. Adapter from 1/2" NPT to BSP 21 mm & regulator are available from Bull dealers and distributors.

Attach the Side Kick Sideburner to the grill head with four 1/2" phillips head screws (1A). NOTE: To prevent damage to grill head, do not lift unit by the side shelves.

NOTE: Sidekick Sideburner DOES NOT come with handle. Handle from original side shelf must be removed and re-used on Sidekick Sideburner.





INSTALLATION INSTRUCTIONS (CONT.)

CONNECTING TO GAS SOURCE

Refer to the following instructions and illustrations for typical gas supply connections. We strongly suggest professional installation **and** hook-up of the Sidekick Sideburner. All regulators must meet EN16129 standard.

IMPORTANT: Before connecting Sidekick Sideburner to gas source, make sure the sideburner control knob is in the "OFF" position.

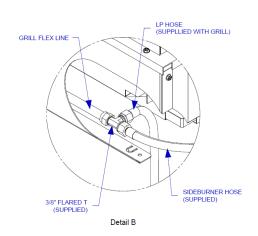
PROPANE GAS CONNECTIONS

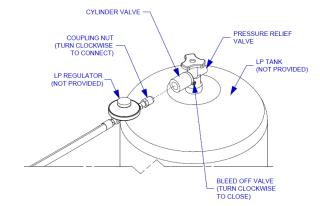
Connect provided sideburner hose to the valve underneath the Sidekick burner (shown below).

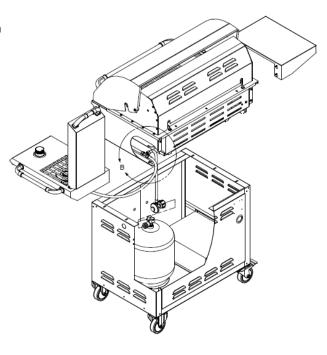
CAUTION: Changing the gas tanks must be done away from any source of ignition.

- The LP gas hose supplied with this unit must be used without alteration and must be less than 59in/1.5meters in length. If this hose needs to be replaced, use only the type 1 specified in the parts list supplied with this unit. Use a LP tank with a type 1 cylinder valve.
- Make sure the tank is firmly secured in an upright position.
- Turn the black coupling nut of the hose and regulator assembly in a clockwise direction (see picture to the right).
- Make sure it is completely threaded onto the cylinder valve before turning gas supply on.
- When choosing a location for your Sidekick Sideburner keep in mind that it should never be located under any overhead combustible construction.
- The sides and back of the Sidekick Sideburner should not be any closer than **21 inches/54 cm/533 mm** to combustible construction.
- DO NOT store empty or full spare tanks under or near this or any other appliance.
- The cylinder valve on the tank must be readily accessible for hand operation. The tank must be isolated enough to where it is shielded from radiation, open flames and protected from foreign matter such as hot drippings.
- There must be access so the tank can be connected, disconnected, inspected and leak tested outside of the grill cart. As well access so that connections which could be disturbed when installing the tank in the grill cart can be leak tested inside the cart.

PERFORM GAS LEAK CHECK - REFER TO PAGE 2









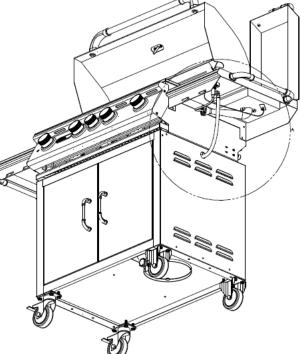
INSTALLATION INSTRUCTIONS (CONT.)

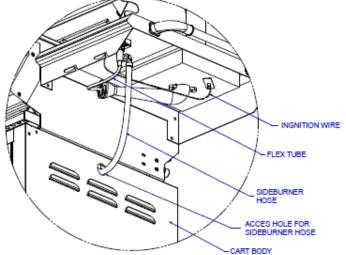
PROPANE GAS CONNECTIONS (Cont.)

Connect provided sideburner hose to the valve underneath the Sidekick burner (shown below).

- When choosing a location for your Sidekick Sideburner keep in mind that it should never be located under any overhead combustible construction.
- The sides and back of the Sidekick Sideburner should not be any closer than **21 inches/54 cm/533 mm** to combustible construction.
- **DO NOT** store empty or full spare tanks under or near this or any other appliance.
- The cylinder valve on the tank must be readily accessible for hand operation. The tank must be isolated enough to where it is shielded from radiation, open flames and protected from foreign matter such as hot drippings.
- There must be access so the tank can be connected, disconnected, inspected and leak tested outside of the grill cart. As well access so that connections which could be disturbed when installing the tank in the grill cart can be leak tested inside the cart.

PERFORM GAS LEAK CHECK - REFER TO PAGE 2







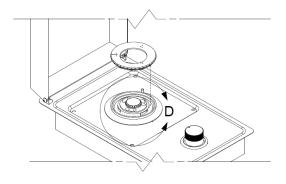
INSPECTING / CLEANING BURNER AND GAS VALVE

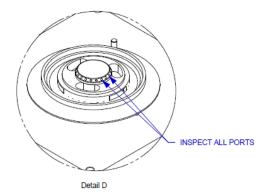
By following these cleaning procedures on a timely basis, your Sidekick Sideburner will be kept clean and working properly with minimum effort.

CAUTION – Always turn off the gas supply prior to clearing your Sidekick Sideburner.

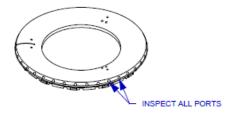
BURNER CLEANING

- 1. Remove the cooking grate.
- 2. Remove the outer ring and inspect all ports. If there is a clogged port, bend a stiff wire into a small hook and run the hook through the port several times.





- 3. Using a narrow bottlebrush with a flexible handle, run it through the burner openings several times.
- 4. Inspect the burner assembly for any openings caused by corrosion.
- 5. Inspect the ring ports and clear any clogged ports with a stiff metal wire.





INSPECTING / CLEANING BURNER AND GAS VALVE (CONT.)

CAUTION – Always turn off the gas supply prior to clearing your Sidekick Sideburner.

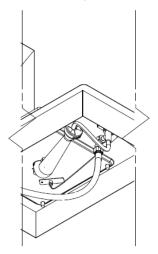
IGNITER CHECK

With the control knob set to "OFF", check the igniter for presence of spark at burner. Push control knob in fully and turn slowly about a 1/4 turn to the left (counter-clockwise) until a click is heard; the trigger hitting the strike block should produce a blue spark at the igniter tip. Return control knob to "OFF".

BURNER OPERATION CHECK

NOTE: Upon first assembly the gas lines and burner will be full of air. In order for the burner to light properly the lines must fill with gas. It may require several attempts at lighting the burner before you are successful.

- 1. With the Sidekick Sideburner control knob in the "OFF" position, turn on the Gas supply.
- 2. Light the burner by pushing its control knob in fully and slowly (3 to 4 seconds) turning it about 1/4 turn to the left (counter-clockwise) until a click is heard. The 3 to 4 second duration should provide enough gas to light the burner. If the burner does not light, immediately return the control knob to "OFF", wait several minutes for the gas to disperse, and repeat the process. After burner lights successfully, turn control knob to "OFF".
- 3. If the burner fails to light after several attempts, discontinue gas supply at source and re-inspect for obstructions to gas flow and orifice.



COOKING COMPONENT

IMPORTANT: Before first use: wash cooking grate with warm, soapy water. Rinse and dry thoroughly.

NOW YOUR SIDEKICK SIDEBURNER IS READY TO USE!

Before first use and at the beginning of each barbecue season:

- 1. Please read Safety, Lighting and Operating Instructions carefully.
- 2. Check gas valve, orifice, ventri tube and burner ports for any obstructions.
- 3. PERFORM GAS LEAK CHECK REFER TO PAGE 2.



LIGHTING & OPERATING INSTRUCTIONS

CAUTION: TO ENSURE YOUR SAFETY, DO NOT OPERATE SIDEKICK SIDEBURNER UNTIL YOU FULLY READ AND UNDERSTAND THE INSTRUCTIONS.

LIGHTING PROCEDURES

Lighting Burner:

- 1. Become familiar with the safety guidelines at the front of the manual. DO NOT SMOKE WHILE LIGHTING SIDEKICK SIDEBURNER OR CHECKING GAS SUPPLY CONNECTIONS!
- 2. If your Sidekick Sideburner fuel source is a LP gas cylinder, check to see that cylinder is filled.
- 3. Check that the valve orifice is properly seated inside the ventri tube.
- 4. Make sure all gas connections are securely tightened. **TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH A FLAME**. (Gas Leak Check instructions are on page 2).
- 5. Always open lid before lighting.
- 6. Set control knob to "OFF" and open gas supply.
- 7. To ignite the burner: Push in control knob completely and rotate slowly (3 to 4 seconds) about 1/4 turn to the left (counter clockwise) until a click is heard. The 3 to 4 second duration should provide enough gas to light the burner. If the burner does not light, immediately return the control knob to 'OFF', wait several minutes for the gas to disperse, and repeat the process.
- 8. Adjust control knob to desired cooking temperature.

NOTE: If igniter fails to produce a spark at the electrode tip, burner can be manually lit with a fireplace-type match.

NOTE: <u>To light the Sidekick Sideburner with a fireplace-type match</u>, follow steps 1 through 6 above. Remove cooking grate and insert lighted fireplace-type match or long-necked butane lighter placing flame near to burner ports. Press in control knob and rotate left to "HIGH" setting to release gas. Burner should light immediately. Replace cooking grate and adjust burner to desired cooking temperature.

OPERATING PROCEDURE

Burn-off: Before cooking on your Sidekick Sideburner for the first time, burn the sideburner to get rid of any odors or foreign matter by igniting the burner and operating at "HIGH" setting for about five minutes. You may then either set the control to "OFF" or cook on your Sidekick Sideburner immediately by turning the control knob to a lower setting.

CAUTION: DO NOT LEAVE SIDEKICK SIDEBURNER UNATTENDED WHILE IN USE.

CAUTION: The minimum and maximum pot sizes to be used are between 4 3/4in(120mm)-8 3/4in(220mm) in diameter.

It is recommended you use protective gloves to operate the sideburner when handling any components with transferred heat temperature. Do not move the appliance when it is in use.

Turn off the gas supply at the gas supply source after usage.

WARNING: Any modification of the appliance is considered dangerous and can cause serious or possible fatal inturies.



CLEANING & MAINTENANCE

CAUTION: ALWAYS ALLOW THE SIDEKICK SIDEBURNER TO COOL COMPLETELY BEFORE CLEANING

CLEANING THE COOKING GRATE

After cooking, turn control knob to "OFF" and let Sidekick Sideburner cool before attempting to clean your cooking grate. Before first use and periodically it is suggested that you wash the cooking grate in a mild soap and warm water solution. You can use a washcloth or a vegetable brush to clean your cooking grate.

CLEANING THE BURNER

IMPORTANT: Gas control knob should be in the "OFF" position, and fuel line should be disconnected from gas valve. To reduce the chance of FLASHBACK, the procedure below should be followed at least once a month or when your Sidekick Sideburner has not been used for an extended period of time.

- 1. Remove cooking grate and outer ring.
- 2. Wash the burner ring in a mild soap and warm water solution to remove residue and dirt. Clean any clogged burner ports with a stiff wire such as an open paper clip.
- 3. Inspect the burner for damage (cracks or holes) and if such damage is found, order and install a new burner. Clean any clogged burner ports with a stiff wire such as an open paper clip.
- 4. After installation, check to ensure that the burner ring is correctly placed on the burner.

ANNUAL CLEANING OF SIDEKICK SIDEBURNER HOUSING

Periodically the Sidekick Sideburner should be given an entire thorough cleaning to ensure optimal performance.

- 1. Shut off gas supply at source and disconnect fuel line from gas valve. Protect fuel line fitting.
- 2. Remove and clean the cooking grate as explained above.
- 3. Cover the gas orifice with a piece of aluminum foil.
- 4. Brush the inside of the Sidekick Sideburner with a brush, and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
- 5. Check igniter as instructed on page 11.
- Replace cooking grate.
- 7. Reconnect to gas source and observe burner flame for correct operation.

IMPORTANT: You should NOT line the bottom of the Sidekick Sideburner housing with aluminum foil, sand or any other grease absorbent substance. A fire could occur.

STAINLESS STEEL CLEANING AND MAINTENANCE

Stainless steel is a corrosion resistant chromium/nickel alloy steel that is both durable as well as strong with an outstanding luster. The goal of your cleaning and maintenance routine should be to keep the stainless steel's protective chromium oxide layer intact. This is what prevents corrosion. Contrary to popular belief, stainless steel is NOT rustproof, especially in the environment of a swimming pool. Chlorine, bromine, some fertilizers and other elements are extremely caustic chemicals for stainless steel. These chemicals combined with heat and humidity greatly increase the corrosiveness of these chemicals. Regular cleaning is the best way to prevent corrosion and add years of enjoyment to your Bull stainless steel products.



TROUBLESHOOTING

IF SIDEKICK SIDEBURNER FAILS TO OPERATE PROPERLY

- 1. Turn off gas at source, turn control knob to "OFF", and wait five minutes before trying again.
- 2. Check gas supply/connections.
- 3. Repeat lighting procedure.

If Sidekick Sideburner still fails to operate properly, TURN "OFF" GAS AT SOURCE, TURN CONTROL KNOB TO "OFF", wait for sideburner to cool, and check the following:

a. Misalignment of burner tube over ventri tube

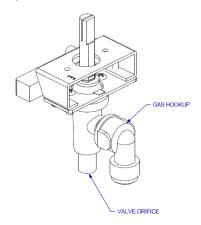
CORRECTION: Reposition burner tube to properly seat inside ventri tube.

b. Obstruction in gas line

CORRECTION: Remove fuel line from the Sidekick Sideburner. DO NOT SMOKE AROUND EXPOSED GAS LINE! Open gas supply for one second to blow any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to the sideburner.

c. Plugged orifice

CORRECTION: Remove the valve from the ventri tube and gently clear any obstruction in the orifice with a fine wire. Re-install the valve into the ventri tube. If an obstruction is suspected in the gas valve or the ventri tube, please contact your Sidekick Sideburner dealer or gas appliance service person for assistance.



d. Misalignment of igniter on burner

CORRECTION: Check for proper position of igniter tip. The tip of the igniter should be relatively close to the burner ports and free from grease for spark discharging. The ignition wire should be firmly connected to the valve ignition and igniter. Replace the ignition wire if the wire were broken or cracked. With gas supply closed and the control knob set to "OFF", check the positive igniter individually for presence of spark at igniter tip. Push the control knob in fully and rotate about 1/4 turn to the left (counter-clockwise) until click is heard; the trigger hitting the strike block should produce a blue spark at the igniter tip. Return control knob to "OFF".

If re-ignition is necessary

While the Sidekick Sideburner is still hot, you must wait for a minimum of five minutes before commencing to re-ignite (this allows accumulated gas fumes to clear). If all checks/corrections have been made and the Sidekick Sideburner still fails to operate properly, consult your sideburner dealer or gas appliance service person.

FLASHBACK

When fire occurs in and around the burner tube, immediately turn off gas at its source and turn the control knob to "OFF". Wait until the Sidekick Sideburner has cooled completely, then clean the burner tube as described on page 10.

PARTS LIST

MODEL #60010 SIDEKI

SIDEKICK SIDEBURNER STAINLESS STEEL, L.P. (PROPANE)

		~		
ltem	Part #	Description	QTY	Warranty Period
1	64001	LID	1	1yr
2	64002	COOKING GRATE	1	1yr
3	18359	STAINLESS STEEL SIDEBURNER	1	3yrs
4	16540	ELECTRODE	1	1yr
5	16680	SHELF BODY	1	1yr
6	16541	VENTURI TUBE	1	1yr
7	16576	SIDEBURNER SHUTTER CLIP	1	1yr
8	16681	ORIFICE	1	1yr
9	16510	T FITTING	1	1yr
10	16544	SIDEBURNER LP HOSE	1	1yr
11	16570	FLEX LINE	1	1yr
12	64000	VALVE	1	1yr
13	16630	BEZEL	1	1yr
14	16617	KNOB	1	1yr
15	16542	SIDEBURNER HANDLE	1	1yr
		+		-

CE = European versions

HOW TO ORDER REPLACEMENT PARTS

Please refer to the parts list on this page.

To make sure you obtain the correct replacement parts for your Sidekick Sideburner, the following information is required to assure getting the correct part.

- 1. Sidekick sideburner model number (see data sticker on sideburner) and type of gas hook up.
- 2. Reference number of replacement part needed.
- 3. Description of replacement part needed.
- 4. Quantity of parts needed.

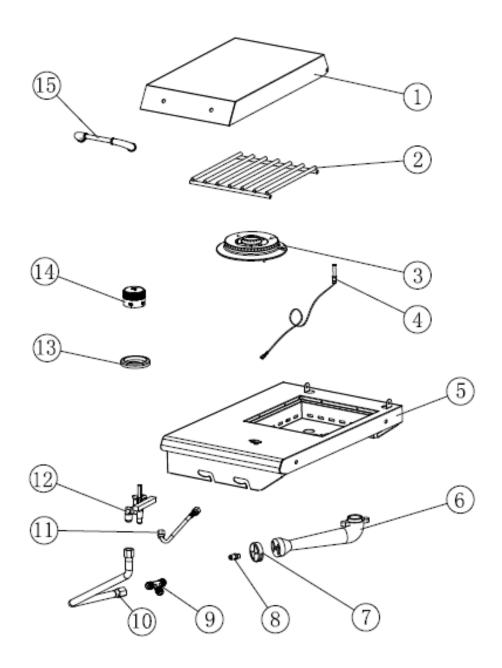
IMPORTANT: Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

IMPORTANT: Keep this assembly and operating instruction manual for referral, and for replacement parts ordering.



EXPLODED ILLUSTRATION







LIMITED WARRANTY

REGISTERING YOUR SIDEBURNER

In order to validate your Bull Limited Warranty, you <u>must</u> complete the Warranty Registration Card within 90 days from the Proof of Purchase. You may register your unit either online at www.bullbbg.com or by sending in the completed hard copy along with a copy of the Proof of Purchase to:

Product Registration Bull Outdoor Products 2483 W Walnut Ave Rialto, CA 92376

Bull Outdoor Products, Inc. warrants to the original purchaser at the original site of delivery with proof of purchase of each Outdoor Gas Sideburner that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes sideburners used in rental or commercial applications. It does not apply to rust, corrosion, oxidation or discoloration, which may occur due to moisture or overheating, unless the affected component becomes inoperable. It does not cover labor or labor related charges. There will be a shipping and handling charge for the delivery of the warranty part(s).

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Bull Outdoor Products, Inc., under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than our factory service center. The warranty period is not extended by such repair or replacement.

Warranty claim procedure: If you are filing a Warranty Claim, please visit our website at Bullbbq.com and complete a Warranty Claim Form. The claim form can be located under the Support Tab, Grill Warranty Claim Form. All claims **MUST** be submitted through the form in order to be processed. If you need further assistance, you may contact our Warranty Service Center during the hours of 5:00am to 5:00pm P.S.T. Monday through Friday, except holidays, at (800) 521-2855.

Product repair as provided under this warranty is your exclusive remedy. Bull Outdoor Products, Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this product to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

Model Number		
Serial Number		
Date of Purchase		

Attach a copy of your receipt or invoice here

