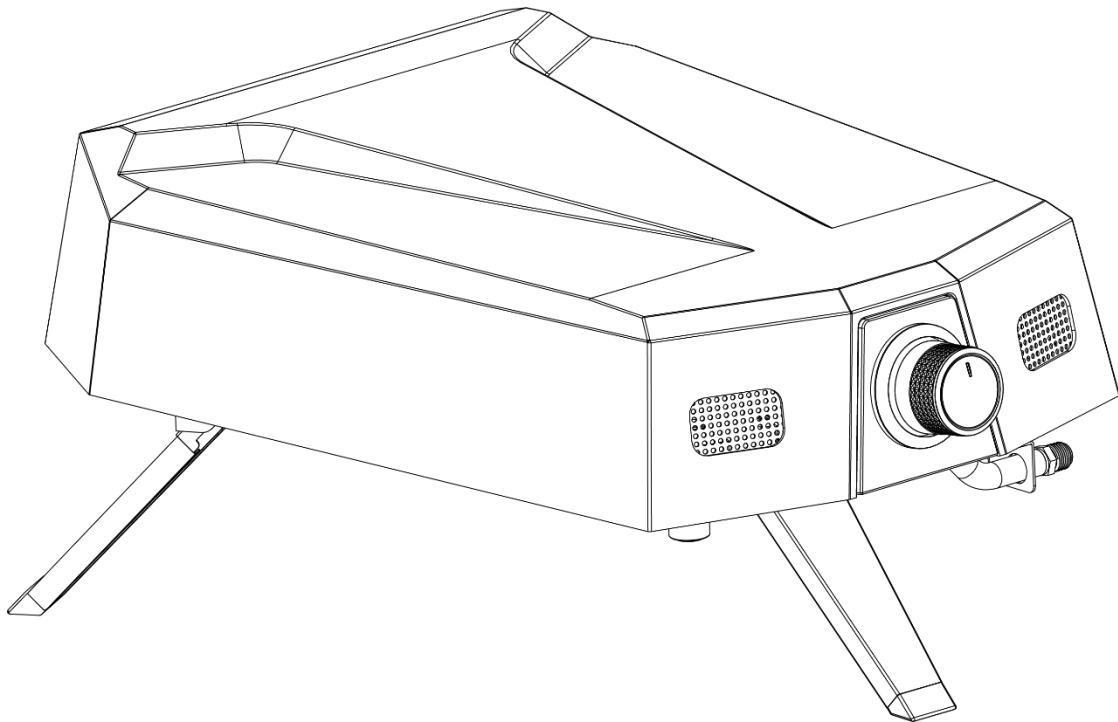


# 12" Countertop Gas Pizza Oven

## Use & Care Guide

Model number: **PO-40001-BK, PO-40001-CBK**



**FOR OUTDOOR USE ONLY**

Thank you for purchasing your new countertop pizza oven from Permasteel.  
We hope you enjoy your product.

If you have any questions, please call us **1-888-287-0735**  
or visit **[www.permasteel.life](http://www.permasteel.life)**

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**WARNING**

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. Unconnected LP cylinder should not be stored near this item or other appliances.
3. For outdoor use only.

# Important Safety Information

Thank you for your purchase of our Countertop Pizza Oven. We sincerely wish you will enjoy using our fine products.

- Please read this User's Manual in its entirety before using the pizza oven.
- Please contact our customer service at 1-888-287-0735 if you have any questions.
- Please read this User's Manual carefully. Failure to follow the provided instruction can result in seriously bodily injury and/or property damage.
- Some parts of this pizza oven may have sharp edges. Please wear suitable protective gloves.
- This pizza oven is designed to use LP gas only.
- Do not attempt to assemble and use this pizza oven unless you read this entire manual thoroughly.
- **IMPORTANT:** This pizza oven is intended for outdoor use only. This appliance is not intended to install in or on recreational vehicles or boats.
- **NOTE TO CONSUMER:** Leave this User's Manual in a convenient place for future reference.

# Safety Symbols

The symbols listed here are being used throughout this User's Manual. Please pay special attention to them. The meaning of each of the symbols is listed here:



**DANGER:**

this symbol indicates an imminently hazardous situation which will result in death or serious bodily injury if not properly followed.



**WARNING:**

this symbol indicates a warning of potential serious bodily injury if the instructions are not strictly followed. Please be sure to read and follow all these messages carefully.



**CAUTION:**

this symbol indicates a potentially hazardous situation which may result in minor or moderate bodily injury if the instructions are not properly followed.

# Installation / Safety Precautions



**WARNING**  
**READ THIS SECTION FIRST BEFORE INSTALLING**  
**THE PIZZA OVEN**

- This pizza oven is for outdoor use ONLY.
- Accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas container after use.
- Any modification of the appliance may be dangerous.
- If the ground temperature is above 50 °C / 122 °F, the surface needs protection.
- Keep pizza oven area clear and free from any flammable material.
- Never let children operate the pizza oven or play near the pizza oven.
- Never use in an enclosed area like carport, porch, covered patio, garage, or under a surface that can catch fire.
- Use pizza oven at least 24 inches away from any wall or surface. 36 inches away from objects that may spark and ignite gas (i.e. live electrical appliances, pilot lights of water heaters, etc.).
- Do not use this pizza oven on or under wood balconies.
- Check the burner flames periodically.
- Turn off the gas supply when the pizza oven is not in use.
- Always turn off the gas tank completely and detach from the appliance before moving.

# Propane & Gas Warning



**WARNING**  
**FOR YOUR SAFETY, PLEASE READ THIS**  
**SECTION FIRST**

If you smell gas:

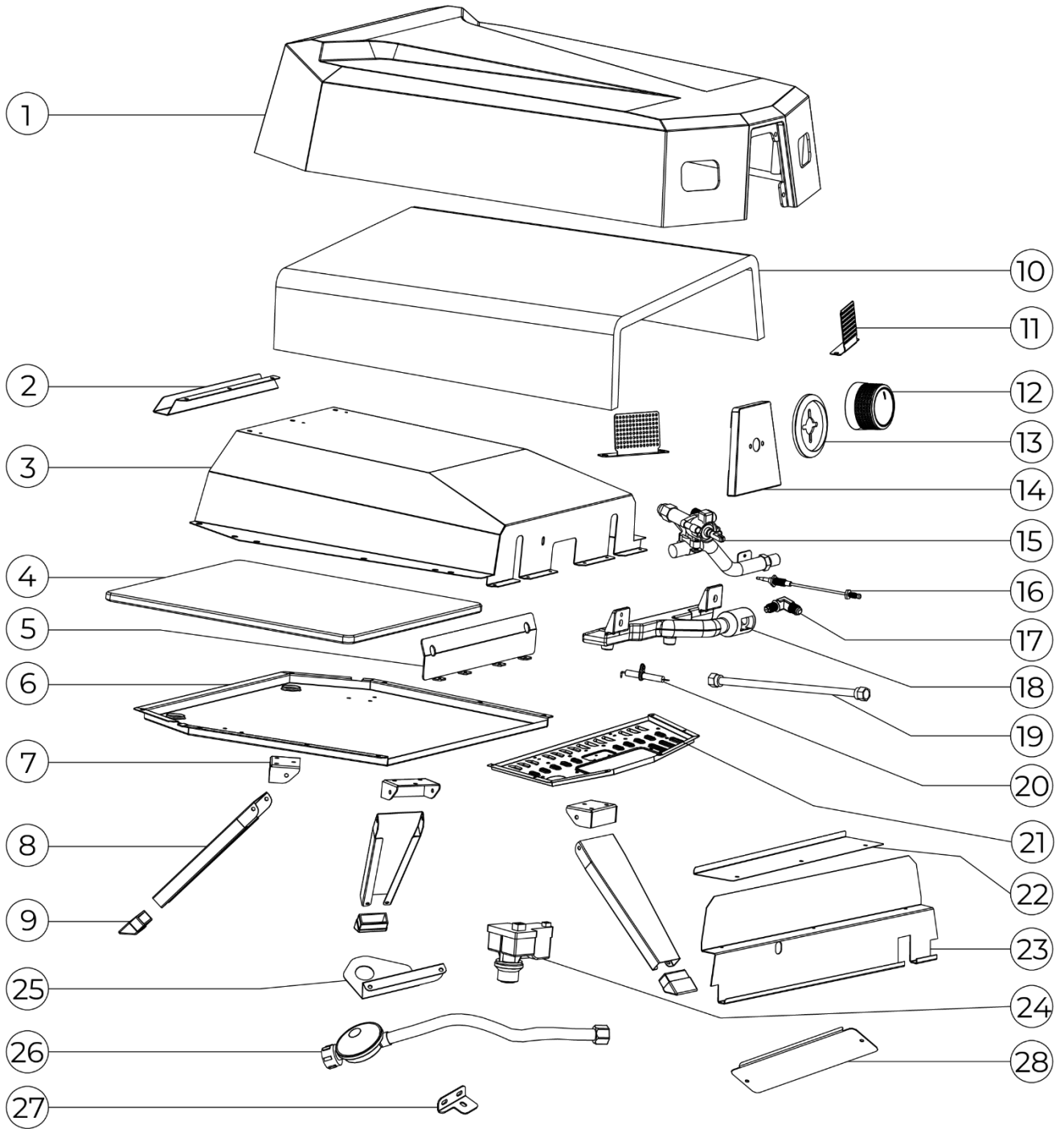
- 1) Turn knob to Off position
- 2) Shut off gas to the appliance.
- 3) Extinguish any open flames immediately.
- 4) If the odor persists, please call your gas supplier or your fire department immediately. Do not store or use gasoline or other flammable items in the vicinity of this grill. Any LP cylinder that is not connected for use should not be stored in the vicinity of this appliance.



**CAUTION**

- Often clean the appliance, a grease fire that may damage the appliance may occur if the appliance has not been cleaned frequently.
- NEVER leave the appliance unattended while using.
- Do not use water to extinguish the grease fire, it may cause body injury. Turn knob to Off position and shut off gas tank in case grease fire occurs.

# Exploded View



# Parts List

Key	Description	Part No.	Qty
01	Outer Shell	40001BK-1	1
02	Tail Plate	40001BK-2	1
03	Inner Shell	40001BK-3	1
04	Pizza Stone	40001BK-4	1
05	Pizza Stone Baffle	40001BK-5	1
06	Bottom Plate	40001BK-6	1
07	Leg Bracket	40001BK-7	3
08	Leg	40001BK-8	3
09	Leg Cap	40001BK-9	3
10	Isolation	40001BK-10	1
11	Air Vent	40001BK-11	2
12	Control Knob	40001BK-12	1
13	Control Knob Bezel	40001BK-13	1
14	Control Panel	40001BK-14	1

Key	Description	Part No.	Qty
15	Valve Assembly	40001BK-15	1
16	Thermocouple	40001BK-16	1
17	Gas Nozzle	40001BK-17	1
18	Burner	40001BK-18	1
19	Gas Hose	40001BK-19	1
20	Igniter	40001BK-20	1
21	Bottom Cover	40001BK-21	1
22	Heat Shield Bracket	40001BK-22	1
23	Heat Insulation Panel	40001BK-23	1
24	Igniter Module	40001BK-24	1
25	Igniter Module Bracket	40001BK-25	1
26	Regulator	40001BK-26	1
27	Valve Tube Bracket	40001BK-27	1
28	Maintenance Plate	40001BK-28	1

## Not pictured

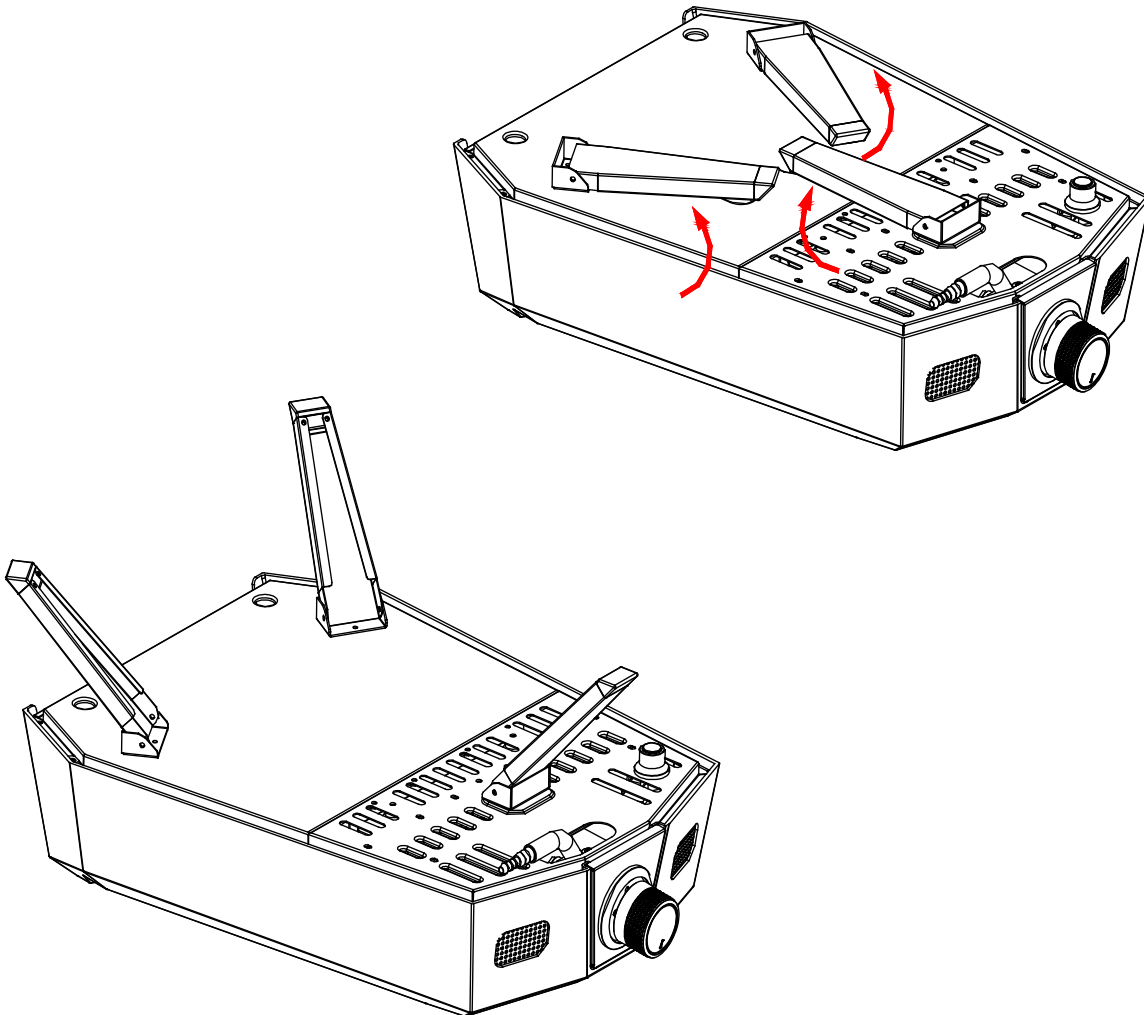
Manual	40001BK-M	1
Cover (only applies for model# PO-40001-CBK)	40001CBK	1

If you are missing any parts or have damaged parts, please call **1-888-287-0735** M-F 8:00-5:00 PST. For replacement, visit us at [www.permasteel.life](http://www.permasteel.life)

# Assembly Instructions

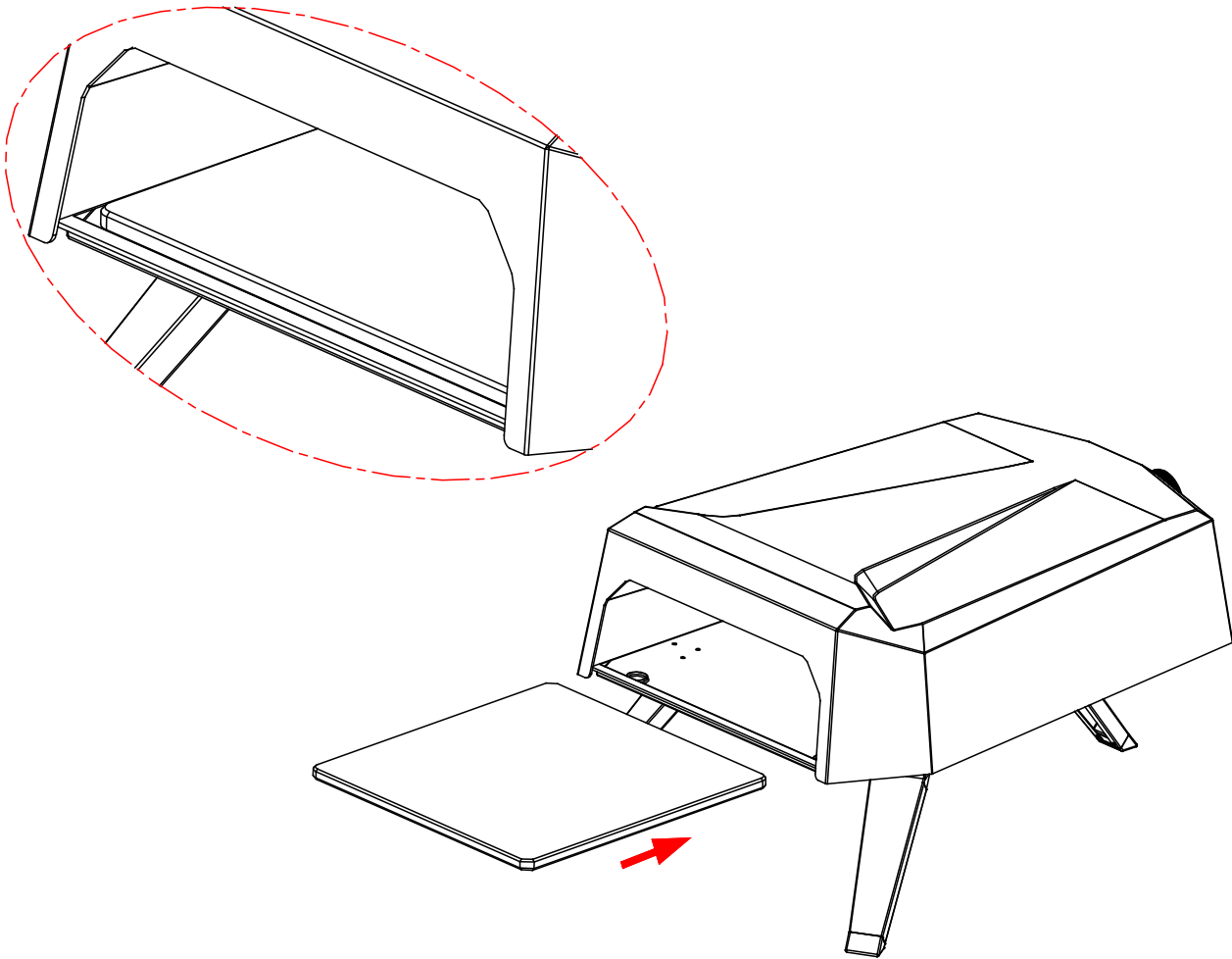
## Step 1

- Take the product out of the box. Turn it upside down, and place it on a clean, soft surface.
- Pull the 3 supporting legs (#8) outward to open the supporting legs.



## Step 2:

- Insert the pizza stone (#4) into the oven as shown and push it into the step holder.



# Gas Connection

**ONLY USE THE REGULATOR AND HOSE ASSEMBLY PROVIDED WITH THIS GRILL. REPLACEMENT HOSE ASSEMBLIES MUST BE THOSE SUPPLIED OR SPECIFIED BY THE MANUFACTURER.**

This is a limitative configured grill. Do not attempt to use other type gas supply unless the oven has been reconfigured for other gas use.

The installation of this appliance must conform to local codes. Make sure that both gas cylinder and gas hose do not come in contact with high temperature part.

It is extremely important not to obstruct the ventilation openings of the cylinder compartment. The precautions to be taken in the case of blockage of the Venturi or Venturis..

- **REGULATOR AND HOSE REQUIREMENTS:**

The regulator used with your grill must be CE approved, and conform to local codes. Also the hose connect to the tank must be CE approved and conform to local codes. The length of the hose shall be no excess 1.5m (max FI 1.2m).

**Note:** Always checks for gas leakage before use. Change old/broken hose if necessary.

- **TANK REQUIREMENTS**  
**THE TANK USED WITH YOUR APPLIANCE MUST MEET THE FOLLOWING REQUIREMENTS:**

1. Measurement: must conform to local codes.
2. Maximum Capacity: must conform to local codes.
3. Gas type:
  - a.  $I_{3+}$ (28-30/37): Butane 28~30mbar, Propane 37mbar
  - b.  $I_{3B/P}$ (30): G30 (Butane), G31 (Propane) and their mixtures 28~30mbar
  - c.  $I_{3B/P}$ (50): G30 (Butane), G31 (Propane) and their mixtures 50mbar
  - d.  $I_{3B/P}$ (37): G30 (Butane), G31 (Propane) and their mixtures 37mbar
4. Constructed and marked in accordance with the specification for the limitative gas.
5. Be arranged for vapor withdrawal.
6. Has a collar to protect the tank valve.
7. No dent or rust. A dented or rusty gas tank may be hazardous.

- **CONNECT THE REGULATOR TO THE LP TANK**

**VERY IMPORTANT:**

- **THE REGULATOR SHALL NOT BE IN A LOCATION THAT WILL ATTAIN A TEMPERATURE ABOVE 140°F (60°C).**
- **THE REGULATOR SHALL INCORPORATE A PRESSURE RELIEF VALVE OR OVERPRESSURE DEVICE.**
- **THE INLET OF THE PRESSURE REGULATOR SHALL BE FITTED TO CONNECT THE TYPE I CONNECTION OF THE TANK VALVE PER ANSIZ21.81.**

1. Make sure tank valve is in its full off position (turn clockwise to stop).
2. Check tank valve to assure it has proper external male threads (type I connection per ANSIZ21.81).
3. Make sure all burner knobs are in their off position.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.
5. Inspect valve connection port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or plugged equipment. Contact your local LP gas dealer for repair.
6. When connecting regulator assembly to the valve, hand tighten nut clockwise to a positive stop. Do not use a wrench to tighten. Use of a wrench may damage quick coupling nut and result in a hazardous condition.
7. Open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light grill. If a leak is found, turn tank valve off and do not use grill until a local L.P gas dealer can make repairs.

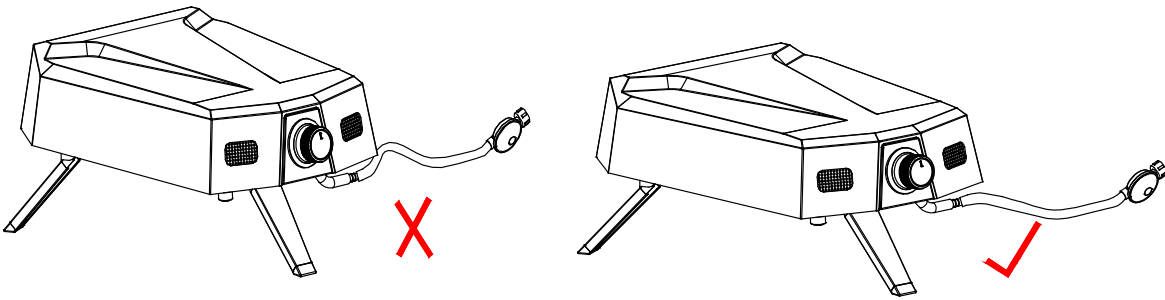
- **CONNECTING GAS CYLINDER**

1. ALWAYS place the propane cylinder on the tank holder under the cart.
2. ALWAYS confirm that all burner control knobs are in OFF position before activating the gas supply.
3. Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator valve, or in the head of the burner and burner ports.
4. ALWAYS connect the gas supply regulators as follows: Insert the nipple of the valve coupling into the tank valve and tighten the connection collar by turning it clockwise with one hand while holding the regulator with the other hand.
5. Disconnect the propane cylinder from the regulator valve when the grill is not in use.
6. DO NOT obstruct the flow of combustion air and ventilation air to the grill.
7. Keep ventilation openings of the cylinder enclosure free and clear from debris.

## DANGER

### TO PREVENT FIRE OR EXPLOSION HAZARD WHEN TESTING FOR A LEAK:

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



## WARNING

- Never insert any foreign objects into the valve outlet. It may damage the valve and cause leak, leaking gas may result in fire, explosion, heavy body injury, or even death.
- Do not connect this grill to the self-contained LP gas system of a motor home or camper trailer.
- Do not use this grill until leak tested.
- STOP and call the fire department if any leaks are detected.
- If you cannot stop a gas leak, close the LP tank valve IMMEDIATELY, call LP gas supplier or the fire department.

## DANGER

- NEVER fill the tank beyond 80% full. An overfilled spare LP tank is dangerous because surplus gas may leak from safety relief valve. The safety relief valve on a LP tank could activate to release gas and cause a fire.
- The spare LP tank must have safety caps installed on the LP tank outlet.
- If any gas leaks are found on the spare LP tank, immediately step away and call the fire department.
- Keep the gas cylinder away from any source of ignition when changing gas cylinder.

## TECHNICAL DATA

PO-40001-BK / PO-40001-CBK (KZJ-100A / KZJ-100B)

Total heat input: 4.2 kW

Gas consumption: G30: 306g/h, G31: 300g/h

Gas bottle: Gas cylinder height could not exceed 0.6m. The diameter of the cylinder shall not exceed 310 mm (12 inches).

Make sure the gas cylinder is lower than the gas connection/gas inlet.

Always place gas cylinder/bottle on a flat level surface DO NOT fix on trolley. Care should be taken so the gas hose and gas cylinder do not come in contact with hot surfaces or sharp edges, and should not pass under the barbecue.

Pressure reducer: comply with EN 16129:2013 (Flow rate: max. 2 kg/h)

Gas hose: comply with EN standard or local market standard (max. 1.5m, max. FI 1.2m)

# Leak Testing

## **PARTS SEALED BY THE MANUFACTURER OR HIS AGENT SHALL NOT BE MANIPULATED BY THE USER.**

### • GENERAL

Although all gas connections on the oven are leak tested at the factory prior to shipment, a complete tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

### • BEFORE TESTING

1. Make sure that all packing material is removed from the oven.
2. Do not smoke while leak testing.
3. Never leak test with an open flame.
4. Make a soap solution with one part liquid detergent and another part water. Prepare a spray bottle, brush, or rag to apply the solution to the connections. For the initial leak test, make sure the LP cylinder is full.
5. Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances, and flammable materials.
6. Keep grill away from open flames and/or sparks while testing.

- **TO TEST**

- 1) Make sure all control knobs are in the “OFF” position.
- 2) Make sure the regulator is connected to the LP tank tightly.
- 3) Completely open LP tank valve by turning counter clockwise. If you hear a “POP” sound, turn gas off IMMEDIATELY, as it indicates a heavy leak at the connection. Call your gas dealer or fire department.
- 4) Check every connection from the LP tank up to and including the connection to the manifold pipe assembly (the pipe that goes to the burner) by brushing or spraying the soapy solution on the connections.
- 5) If soap bubbles appear, there is a leak. Turn off LP tank valve IMMEDIATELY and retighten connections, open LP tank valve again, and recheck.
- 6) If leaks cannot be stopped, **DO NOT ATTEMPT TO REPAIR**. Call our service center at 1-888-287-0735 for help.
- 7) Always close the LP tank valve after leak testing by turning clockwise. Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

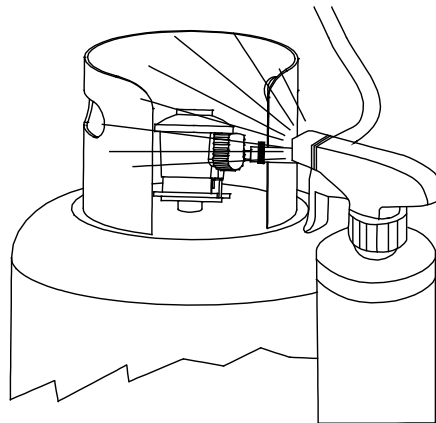
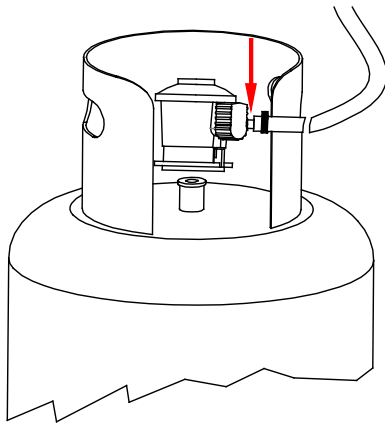
- **SAFETY TIPS:**

- 1) Always check for leaks after every gas tank change.
- 2) Always check for leaks of every connection before each use.
- 3) Use long bbq tool to avoid burns.
- 4) If any grease or hot items falling from the grill onto the valve, regulator, hose, anything conveying the gas, close the gas immediately. Check the cause, and remove the cause. Reperform the leak test before continuing.
- 5) Do not remove the grease tray if the grill hasn't completely cooled.
- 6) Close all control knobs and the tank valve when the oven is not in use.
- 7) Never move the oven while in use or still hot.
- 8) Disconnected the tank in storage or being transported must have a safety cap installed. Do not store a gas tank in enclosed spaces like carport, covered patio, porch, garage or other buildings.
- 9) Never leave a gas tank in a recreational vehicle or boat which may become overheated by the sun.
- 10) Do not store gas tank in or near an area where children play.
- 11) Disconnected the tank and remove from the grill if the grill is stored indoors.
- 12) For any other problems, see “troubleshooting” or contact our service center at 1-888-287-0735.

- **CHECKING FOR LEAKS:**

Please make sure the cylinder valve connection device shall properly and safely mate with the connection device attached to the inlet of the pressure regulator.

- 1) Make 57-85g of leak solution by mixing one part liquid dishwashing soap with three parts water.
- 2) Make sure control knobs are in the OFF position.
- 3) Spray some solution on the tank valve upto the valve connection. (See diagram to below.)
- 4) Inspect the solution at the connections for bubbles. If no bubbles appear, the connection is secure.
- 5) If bubbles appear, you have a leak. Go to step 6.
- 6) Disconnect the regulator from the tank and reconnect. Make sure the connection is tight and secured.
- 7) Retest with solution.
- 8) If “growing” bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department!



# Final Installation Check List

- At least 36" clearance is maintained from combustible constructions to the sides and back of this appliance.
- There is no combustible construction material over the appliance.
- All internal packaging is removed.
- Burners are sitting properly on orifices.
- Knob turns freely.
- Unit tested and free of leaks.
- User informed of gas supply shut off valve location.

# Lighting Instruction

**VERY IMPORTANT: ALWAYS INSPECT THE HOSE PRIOR TO EACH USE.**

- **BEFORE LIGHTING:**

Inspect the gas supply hose before turning the gas “ON”. If there is evidence of cuts, wear, or abrasion, it must be replaced before use. The replacement hose assembly must be that specified by the manufacturer.

**VERY IMPORTANT: READ INSTRUCTIONS BEFORE LIGHTING.**

**BEFORE IGNITING THE OVEN, UNSCREW THE ELECTRONIC IGNITION BUTTON, AND PLACE AN AA BATTERY INSIDE IT, THEN TIGHTEN IT (REMEMBER TO REPLACE THE BATTERY WHEN NO SPARK COMES OUT).**

- **TO LIGHT BURNER OF THE OVEN:**

- 1) Turn the knob to “O” then open the tank valve. Always keep your face and body as far from the oven as possible when lighting.
- 2) Press & turn the control knob counterclockwise slowly to “MAX” position and keep the knob pressed in. The electrode will start sparking and you will hear the burner ignite. Once it ignites, keep the knob pressed-in for 10 seconds and release the knob, the burner should stay lit. If the burner does not light within 5 seconds wait a few minutes for gas to dissipate then repeat steps.

**DO NOT LIGHT THE OVEN IF ODOR OF GAS IS PRESENT.**

- **FLAME CHARACTERISTICS:**

- 1) Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however, variations in the local gas supply may take subtle necessary adjustments.
- 2) Burner flames should be blue and stable with small yellow tips, excessive noise, or lifting. If any of these conditions exist call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air. (**NOTE:** small yellow tips are ok.)

# Operating Instruction

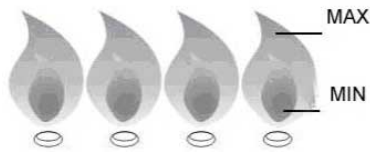
- **USING THE OVEN:**

- 1) Pizza making requires high heat for proper browning. Most pizzas are cooked at the “MAX” heat setting for the entire cooking time.
- 2) Make sure the oven has been leak tested and is properly located.
- 3) Remove any packing material.
- 4) Light the oven burner using the instructions in this manual.
- 5) Turn the control knob to “MAX” and preheat the oven for 15 minutes.
- 6) Place the pizza in the oven and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between “MAX” and “MIN”.

# Care & Maintenance

## MAINTENANCE

1. Keep the oven area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Visually check the burner flames as the following:
  - Light burner.
  - Turn knob from “HI” to “LOW”, check the flame status.  
The flame in “LOW” position should be smaller than in “HI” position, as figure shown.
  - Always check the flame before each use.  
See TROUBLESHOOTING if any abnormal status found.



3. Call our after-service center at 1-888-287-0735 for warranty replacement parts.

## CLEANING

### PIZZA STONE CLEANING

To clean a pizza stone, first let it cool down from use. Then scrub off food particles with the pizza brush and wipe the stone with a damp rag. Once you've cleaned the stone with a damp rag, let the pizza stone dry for several hours before storing it.

### SPIDER AND INSECT WARNING

Spiders and insects can nest in the burners after storing. These nests can cause fires inside the tube or beneath the grill. This is a very dangerous condition. So always clean the burners before use.

### WHEN TO LOOK FOR SPIDERS

Inspect the burners at least once a year or immediately if any of the following conditions occur:

1. Yellow flame with burning smell.
2. Temperature won't rise.
3. Heats unevenly.
4. Burners make popping noises.

## Food Safety

1. Always follow the following tips to enjoy safe and healthy outdoor grilling.
2. Always use hot soapy water to wash hands, surfaces & utensils after processing raw meat.
3. Always separate raw meat from cooked foods to avoid cross-contamination.
4. Always use clean utensils to handle the food.
5. Always cook the meat thoroughly to kill germs. Use a thermometer to inspect the inner temperature of the meat, if necessary.
6. Place the cooked foods and leftovers promptly into the refrigerator when done eating.

## Pizza Oven Storage

1. Clean the pizza oven.
2. Store the pizza oven in a well-ventilated, dry outdoor area. Keep out of the reach of children when LP tank is connected to the grill.
3. Store the pizza oven in dry indoors ONLY after the LP tank is turned off and removed. The LP tank must be stored outdoors, out of the reach of children. NEVER store the tank in a building, garage or any other enclosed area.

# Trouble Shooting

Please check the following problems/solutions before contacting our service center.

PROBLEMS	POSSIBLE CAUSE	SOLUTIONS
Burner won't light after turning and pushing the knob	Electrode deposited with cooking residues	Use clean swab and alcohol to clean
	Electrode damaged	Replace electrode
	Electrode wires are loose or fall off	Reconnect or replace with new Electrode assembly with wires
	Orifice blocked	Check the orifice for blockage
	Wire is shorting	Replace with new Electrode assembly with wires
Burner can't light by match	No Gas	Open the LP tank valve / Replace LP tank
	Gas flow is not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assemble them
Yellow or orange flame, with gas odor	Incomplete combustion	Call our customer service center at 1-888-287-0735
Low heat with knob in "hi" position	Gas hose bent or kinked	Carefully straighten it
	Burner or orifice blocked.	Clear them
	Low gas pressure	Call the gas dealer
	Oven not preheated	Preheat the oven for 15 minutes
Flare-up	Excessive meat fat	Cut off the fat before grilling
	Over high temp	Adjust it
	Grease deposit	Clean it
Flame out	Over high winds	Find a less windy place
Flame lifting	Over high gas pressure	Call the gas dealer
Flashback	Burner port blocked	Clean burner port
Grease fire	Grease accumulated in food	Turn off knob and LP tank valve. Do not cover the oven opening, and let fire burn out. Clean the oven after cooling.

# Cooking Tips & Tricks

## **IMPORTANT:**

- 1) Always dust your working space and tools with generous amount of flour to stop the dough from sticking to the surfaces.
- 2) Always pre-heat your pizza oven before cooking anything.
- 3) Please make sure to turn the pizza halfway to ensure even cooking.
- 4) Cook your pizza for between 1-3 minutes (200g of pizza dough).
- 5) We strongly encourage you to experiment and make your own dishes.

## **FLOUR**

Flour is your best friend when making pizza! It will stop the dough from sticking to your hands, to the working surface and most importantly to the peel!

- **Stretching the Base**

With your hands generously dusted in flour, get a dough ball and place it on the flour-dusted working surface. The dough should stretch easily, so start to create the round base by working your fingertips from the bottom all the way up, making sure to leave a 1 cm rim all around the edges. Turn the pizza upside down and repeat the process: this pushes all the air to the bottom and into the crust. Repeat this (gently) twice on each side.

You can of course use a rolling pin, but keep in mind this will create a more dense base.

## **TOPPINGS**

There is no rule here — you can use whatever you want for your pizza creations! After creating hundreds of pizzas ourselves, we have two good tips to follow:

- 1) Don't make the toppings too high, you risk them sliding off the pizza when you launch it into the oven!
- 2) Use paper towel to dry out any wet ingredients a little. This includes mozzarella or rehydrated porcini mushrooms. No one likes a wet base!

## THE LAUNCH

Launching your pizza from the peel and into the oven is the final hurdle. It is the moment of truth! If you jiggle your pizza off the peel it will contract, undoing the work you did when stretching the dough out, which makes the dough thicker than you want (harder to cook through).

Apart from making sure you have a good amount of flour under the base and the peel is also dusted, the trick is to have complete confidence. It's a leap of faith but you need to believe you won't destroy your pizza. To do this, slowly push the peel into the oven and then, quick as a flash, snap the peel back to the pizza slides off and remains in the oven. Easy!

## THE HEAT

For best results, we recommend heating your oven for 20 minutes on full heat although if your base is very thin, 10 minutes is enough.

Once heated, turn the knob down to around 3/4 for cooking. The ideal knob position will change each time, depending on the thickness of your base and your toppings, so keep this in mind while cooking and remember what position works best for different pizzas.

## #NOTJUSTPIZZA

If you think of your oven as an incredibly high heat, specifically from above and below, almost anything can be cooked on it! Fish and veggies for example work great.

# Warranty Information

PERMASTEEL INC. Warranties that this Product shall be free from defects in workmanship and materials, for a period of 1 Year from the date of original purchase. Our obligation under this warranty shall be limited to replacement of parts during the warranty period. Our liability shall not extend beyond replacement of parts. This warranty excludes igniter batteries, normal wear & tear such as paint loss, discoloration and rust on the Product and its parts or components, and any damage arising from any of the following: negligent use or misuse of the Product, use contrary to this User's Manual, or alteration by any one other than Permasteel Inc.

All warranty coverage is void if this grill is ever used for commercial or rental purposes; this warranty is valid only in the USA. The warranty period of 1 year shall not be extended or renewed by the repair or replacement of parts or compensation for the Product. If your Product is defective or otherwise requires service or parts, please call Permasteel Customer Service toll-free at **1-888-287-0735, between 8:00 a.m. to 5:00 p.m. PST**. Consumer is responsible for shipping, handling and processing of warranty claims after 30 days from the purchase date. As proof of purchase, a copy of your original purchase receipt must accompany any service request.

## **LIMITATION OF REMEDIES AND LIABILITY**

We shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its Product. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this Product shall be limited to the duration of the above warranty. Neither us nor anyone else who has been involved in the creation, production, or delivery of the Product shall be liable for damages of any type, including but not limited to any lost profits, lost savings, loss of anticipated benefits, or other incidental or consequential damages which may arise out of the purchase, use, or inability to use the Product, whether arising out of contract, negligence, strict tort, or under any warranty, or otherwise, even if you have been advised of the possibility of such damage or any other claim by any other party.

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