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Perfect Flame GST1811 Owner's Manual

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Tabletop Gas Grill

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.

Read the assembly, operation and maintenance instructions thoroughly before assembling or servicing this equipment.

DANGER

Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury or death.

DANGER

DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. DO NOT use in or on boats or recreational vehicles.

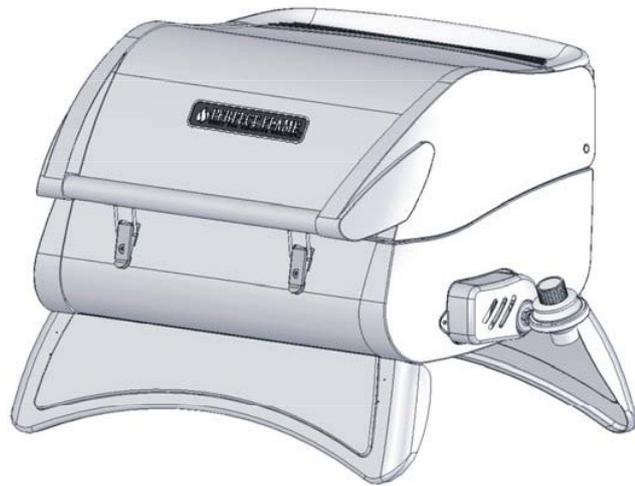
PROP 65 WARNING

Chemicals known to the state of California to cause cancer, birth defects or other reproductive harm are created by the combustion of liquid propane gas.



**WARNING
FOR YOUR SAFETY:**

For Outdoor Use Only.
(outside any enclosure)



GAS-FIRED



SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE.

FOR CUSTOMER SERVICE, EMAIL TO SERVICE@PYROMAGICBBQ.COM OR CALL 1-877-885-8227 (TOLL-FREE), 6 A.M. – 5 P.M.(PST), MONDAY-FRIDAY.

Printed in China

Grill Operation Quick Reference

Before Grilling.

- Step 1 Keep your grill a safe distance away from your property.*
- Step 2 Always Perform a Leak Test on all connections and hoses.*
- Step 3 Keep children away from the grill.

During Grilling.

(To avoid tripping safety valves, please follow these instructions carefully!)

- Step 1 First open lid and turn gas valve on slowly.
- Step 2 Turn only one knob on at a time when lighting up the grill.
- Step 3 Use protective gloves when grill gets hot.

After Grilling.

- Step 1 Burn grill for 10-15 minutes to burn off food residues.
- Step 2 Wait until the grill is completely cooled before closing lid.
- Step 3 Clean up grease build-up and cover your grill.

* Please refer to the owner's manual for details.

SPECIAL WARNINGS

1. DO NOT store or use gasoline or other flammable vapors and liquids within 25 feet of this or any other appliance.
2. When cooking with oil/grease, do not allow the oil/grease to exceed 350°F (177°C).
3. Do not store or use extra cooking oil in the vicinity of this or any other appliance.
4. Only use 1-pound (16.4 oz) cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.
5. If you smell gas:
 - Shut off gas to the appliance.
 - Extinguish any open flames.
 - Open lid.
 - If odor continues, immediately call your gas supplier or fire department.

Always read and understand the **WARNINGS** and **INSTRUCTIONS** that are contained in this manual before attempting to use this gas barbecue grill, to prevent possible bodily injury or property damage.

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For Your Safety

Dear Valued Customer,

Congratulations on your new barbecue grill purchase! You've made the right choice. In this manual, you will find assembly instructions, suggestions for grilling and helpful hints, as well as guidelines for the safe operation, proper care and use of your grill. Our expert staff strives to provide you with an easy to assemble product. Should you have any questions or problems with this product, please call our customer service department at 1-877-885-8227 6:00 am - 5:00 pm (PST), Monday through Friday.

NOTE: The use and installation of this product must conform to local codes. In absence of local codes, use the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code.

Safety First!

Read and understand all warnings, precautions and instructions prior to assembling and operating your grill.

WARNING

1. This grill is for outside use only. It should not be used in a building, garage or any other enclosed area.
2. The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.
3. Do not leave a lit grill unattended. This will prevent uncontrolled grease fires from erupting.
4. Keep children and pets away from the grill at all times.
5. Do not use the grill in high winds.
6. This grill must be use with propane gas only.
7. Do not attempt to attach this grill to the self-contained propane system of a camper, trailer, motor home or house.
8. Do not use charcoal or lighter fluid.
9. Do not use gasoline, kerosene or alcohol for lighting. The LP-gas supply cylinder must be constructed and marked in accordance with the specifications for propane gas cylinders of the U.S. Department of Transportation (DOT) CFR 49.
10. Do not attempt to move the grill while it is lit.
11. Do not use the grill unless it is **COMPLETELY** assembled and all parts are securely fastened and tightened. If there are any missing or damaged parts, contact customer service for a replacement.
12. Do not alter the grill in any manner.

CAUTION-Prevention of Burns

1. To avoid burns, do not touch metal parts of the grill until they have completely cooled for at least 45 minutes or unless you are wearing protective gear such as pot holders, gloves, BBQ mittens, etc.
2. Always open the grill lid carefully and slowly as heat and steam trapped within the grill could cause severe burns.
3. Clean and inspect the grill each use.

DANGER – Gas Safety

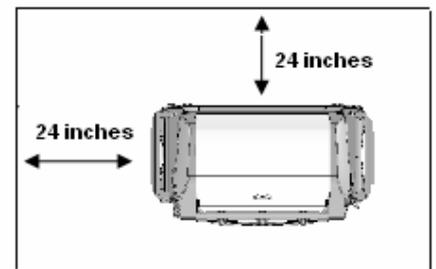
Liquid propane (LP) gas is flammable and hazardous if handled improperly. Become aware of its characteristics before using any propane product.

- Propane Characteristics: Flammable, explosive under pressure, heavier than air and settles in pools in low areas.
- In its natural state, propane has no odor. For your safety, an odorant has been added.
- Contact with propane could cause freeze burns to the skin.
- This grill is shipped from the factory for propane gas use only.
- Never use a propane cylinder with a damaged body, valve, collar or footing.
- Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.
- Never keep a filled container in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the release valve and allow gas flow to escape.

Safe Locations for Use of This Outdoor Grill

DANGER

- Never use this outdoor grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle, to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.
- Always place your grill on a hard and level surface far away from combustible materials and structures. An asphalt or blacktop surface may not be acceptable for this purpose
- This outdoor gas appliance is not intended to be installed in or on recreation vehicles and/or boats.
- Do not use this appliance under overhead combustible surface or covered area (e.g., awnings, umbrellas, porches or gazebos). Keep all combustible surfaces at least 12" (30CM) away
- Always confirm that this grill is not positioned under the overhang of a house, a garage or other structure before lighting it. An overhang will serve to deflect flare-ups and radiated heat into the structure itself, which could result in a fire.
- Always confirm that this grill is positioned more than 24 inches (61 cm) away from any combustible materials or surface before lighting it, and that no gasoline or other volatile substances are stored in the vicinity of this grill. The temperature of a grease fire or of the radiated heat might otherwise be sufficient to ignite nearby combustible or volatile substances. (As the fig. shown on right).
- Always locate this grill where there will be ample combustion and ventilation air, but never position it in the direct path of a strong wind.
- Never store or use gasoline or other flammable or volatile substances in the vicinity of this grill or in the vicinity of any other heat-generating appliance, because of the danger of starting a fire.



CAUTION

- It is essential to keep the grill's valve compartment, burners and circulating air passages clean.
- Inspect the grill before each use:

Step 1. Inspect all connections and make certain they are secure.

Step 2 Check and clean the burner venturi tube for insects and insect nest by removing the burner and inserting a bottle brush cleaner into the tube to make sure the passage is clear.

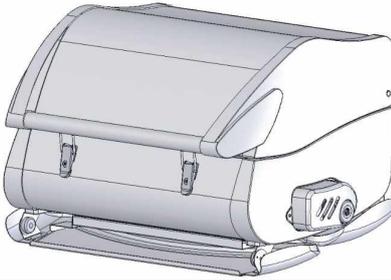
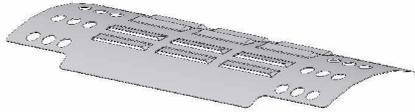
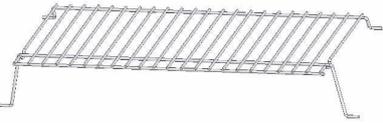
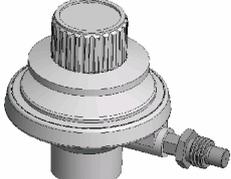
*** A clogged tube can lead to a fire at the regulator valve.

Step 3 Ensure that the regulator valve nozzle is pointing straight and completely inserted into the venturi tube.

GENERAL INFORMATION

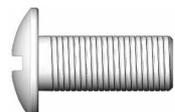
1. A propane gas cylinder is required for operation.
2. This gas grill is NOT intended for commercial use.

Illustrated Parts List

<p>1. Grill Body Assembly.....1pc</p> 	<p>2.Lid Wing.....1pc</p> 	<p>3. Heat Plate.....1pc</p> 
<p>4. Cooking Grid.....1pc</p> 	<p>5. Warming Grid.....1pc</p> 	<p>6.Grease Pan.....1pc</p> 
<p>7. Regulator.....1pc</p> 		

Hardware List

Hardware listed above is not scaled to exact size
All hardware is pre-attached on the unit.

A		Bolt M4 x10mm	2pcs
B		Flash Washer	2pcs
C		Spring Washer	2pcs

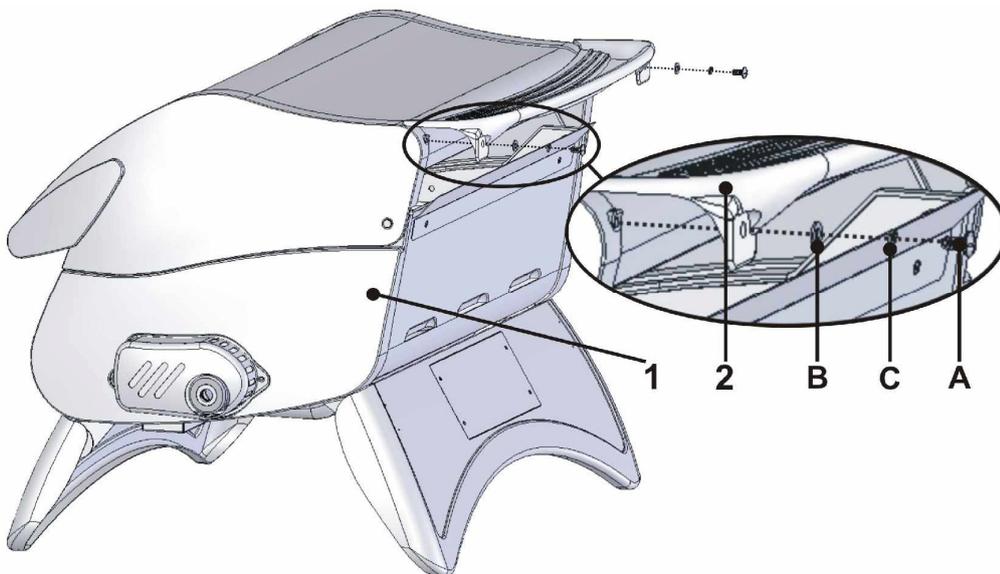
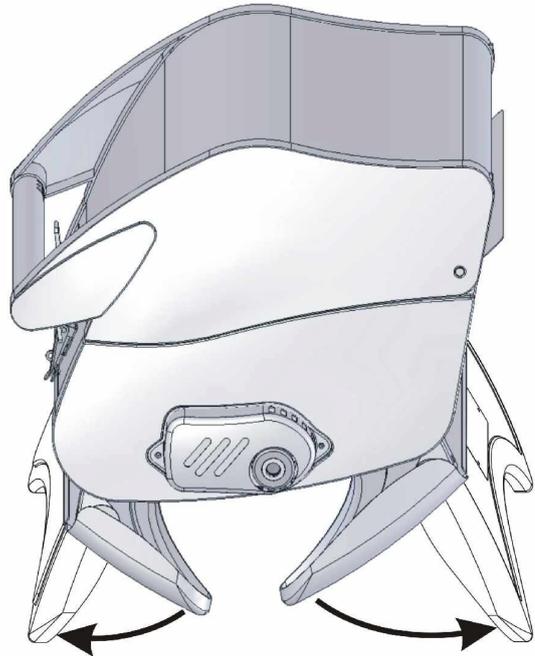
Assembly Instructions

For Best Results

Remove all contents from packaging, and make sure all parts are present before attempting to assemble! Tighten all bolt connections by hand first, then when the grill is fully assembled, go back and tighten with a screwdriver.

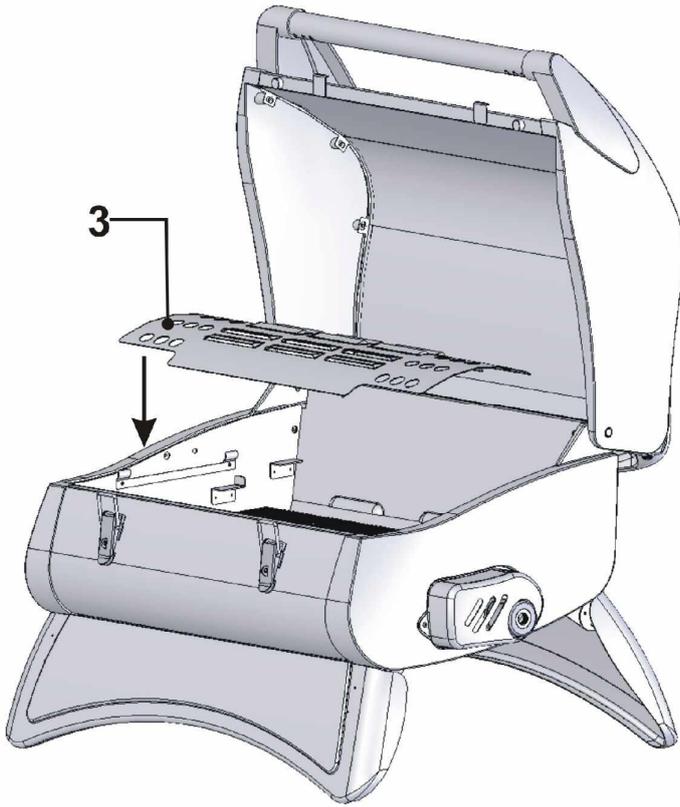
Step 1

Unfold legs from the bottom of the grill body assembly (1), drawing toward as shown.



Step 2

Align each hole in the lid wing (2) with the holes in the grill body. Screw a bolt (A), together with a lock washer (C) and flat washer (B) into each pre-drilled hole.

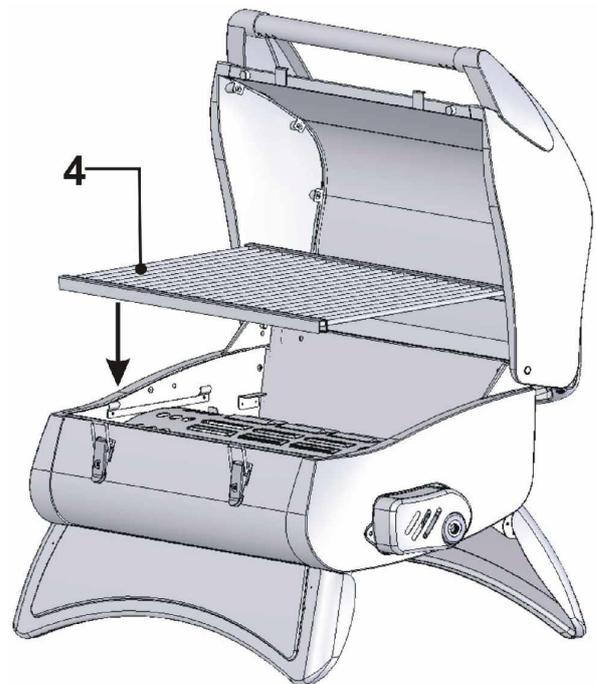


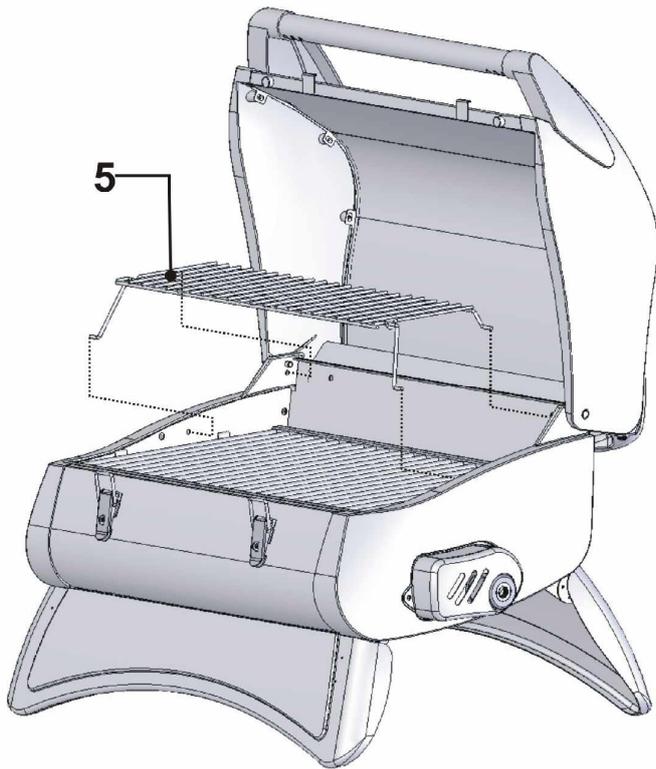
Step 3

Put heat plate (3) inside the grill body upon the burner.

Step 4

Put cooking grid (3) inside the grill body upon the burner.



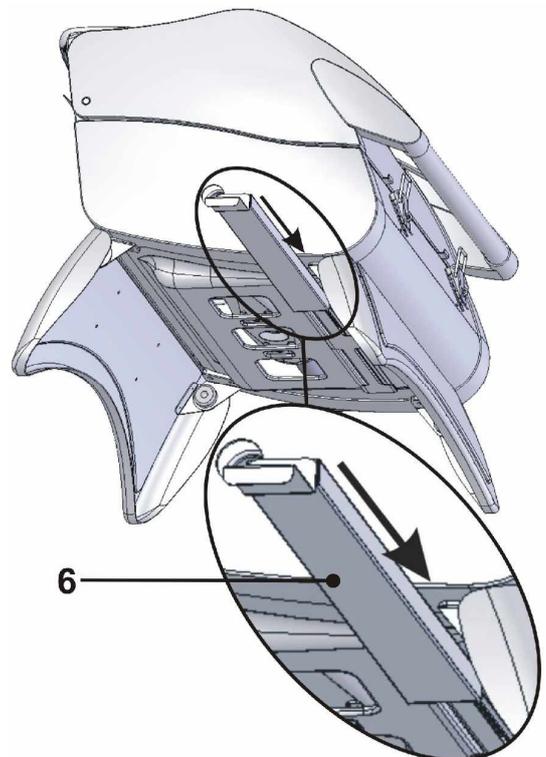


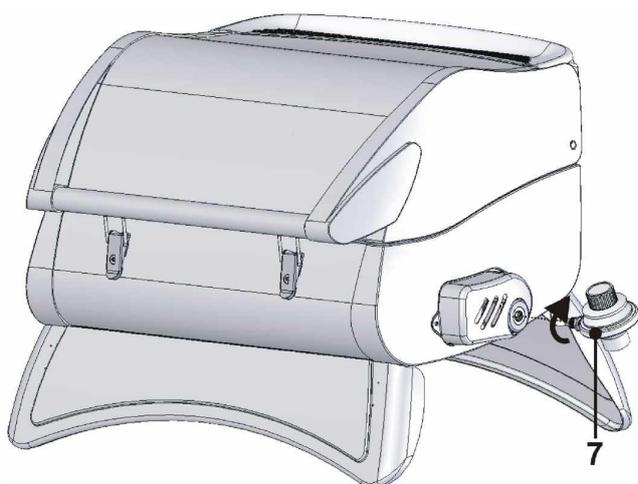
Step 5

Insert the hooks of the warming grid (5) into the pre-drilled holes in the lid and grill body

Step 6

Slide the grease pan (6) onto the track located under the grill body as shown.



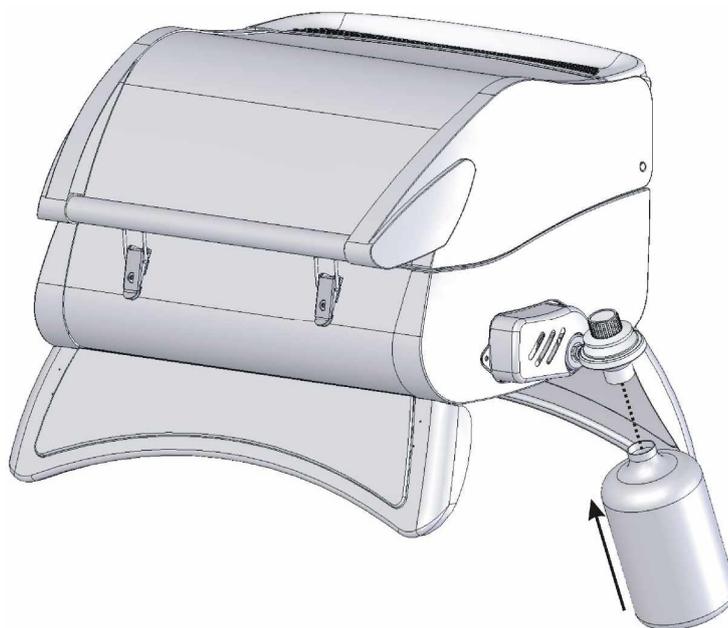


Step 6

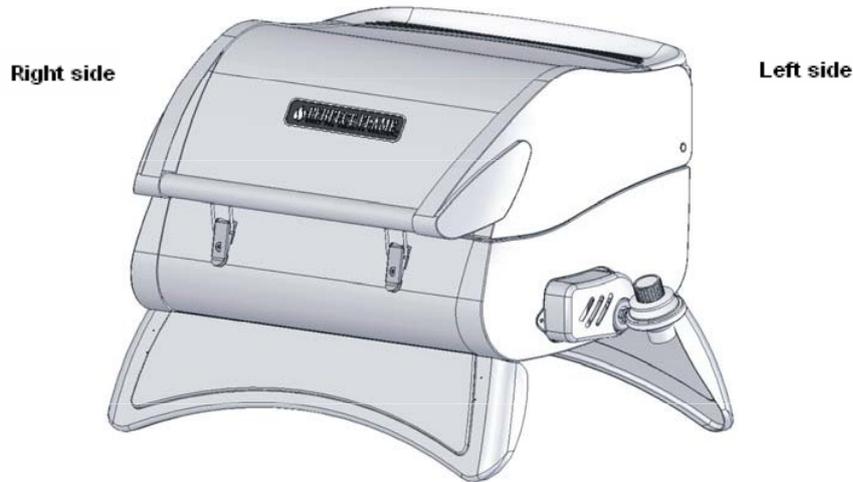
Screw the regulator valve (7) into the burner.

Step 7

Turn the control dial to the "LOCK OFF" position.
Connect propane cylinder with regulator inlet fitting by turning as shown.



Fully Assembled View



Operating the Grill

USE ONLY THE REGULATOR PROVIDED!

If a replacement is necessary, please call our customer service center. The use of unauthorized parts can create an unsafe conditions and environment.

Connecting gas cylinder:

The propane-gas supply cylinder to be used must be constructed and marked in accordance with the *Specifications for LP-gas Cylinders* of the U.S. Department of Transportation (DOT). Only cylinders marked "propane" must be used. Only use 1-pound (16.4 oz) cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances. The propane cylinder must be arranged for vapor withdrawal If the appliance is not in use, the gas cylinder must be disconnected. Storage of an appliance indoors is permissible ONLY if the cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125°F! 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. Connect regulator valve and hand-tighten firmly. Disconnect the propane cylinder from the regulator valve when the grill is not in use. DO NOT obstruct the flow of combustion air and ventilation air to the grill.

Danger: A fire causing death or serious injury may occur if the following is not followed exactly:

Never store or use gasoline or other volatile substance in the vicinity of this grill.

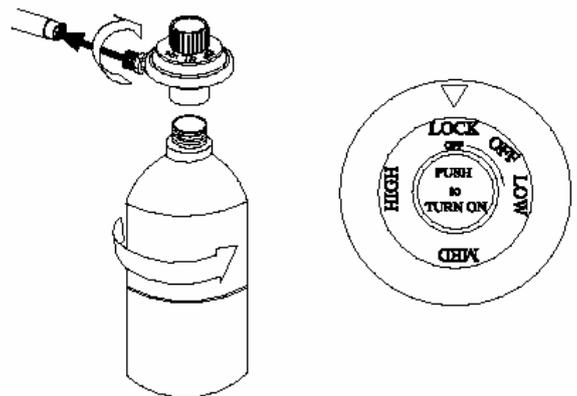
Never store a spare propane cylinder under or near this grill, or in the vicinity of another potential heat source.

Never refill a disposable cylinder.

DANGER

To prevent fire or explosion hazard when testing for a leak:

1. Always perform the "leak test" before lighting the grill 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, and call for gas appliance service or your local propane gas supplier.



Checking for Leaks

1. Make a 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knob is in the "OFF" position.
3. Spray some solution on the tank valve up to the regulator connection.
4. Inspect the solution at the connections, looking 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 secure.
7. Retest with solution.
8. If you continue to see bubbles, replace the cylinder or contact the customer service center.

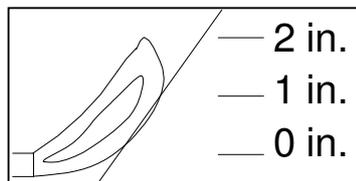
Lighting Your Grill

Danger: Failure to open lid while igniting the barbecue's burners or not waiting 5 minutes to allow gas to clear if the barbecue does not light, may result in an explosion, which could cause serious bodily injury or death.

WARNING: Never stand with your head directly over the grill when preparing to light it, to prevent possible bodily injury.

Main Burner

1. Open lid while lighting burner.
WARNING: Attempting to light the burner with the lid closed may cause an explosion. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest and clog the burner/venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.
 2. Make sure the control knob is locked in the "OFF" position.
 3. Turn gas supply "on" by connecting propane cylinder to regulator inlet fitting.
 4. Place a lighter gun or a lit match up through the hole in the side of the unit. **IMPORTANT:** Use the hole on the opposite side of where the regulator valve is connected.
 5. Push and turn control knob to "high" setting. After lighting, please observe the burner flame; make sure all burner ports are lit. A blue / yellow flame of 1-2 inches from the burner rod should appear (refer to drawing).
 6. If burner does not light after first try, turn the control knob to its "off" position and wait 5 minutes for gas to clear before trying again. If burner flame goes out during operation, immediately turn the gas "off" and open lid to let the gas clear for about 5 minutes. Attempt to re-light.
- * Before cooking on this grill for the first time, operate the grill for about 15 minutes with the lid closed and the gas turned on "high." This will "heat clean" the internal parts and dissipate odor from the painted finish.
 - * Clean your grill after each use, DO NOT use abrasive or flammable cleaners, as it will damage the parts of this product and may start a fire. Clean with warm soapy water.



Observe flame height when lit:

Flame should be a blue/yellow color between 1 to 2 inches high.

Confirm that the burner is properly lit and that the flame pattern is as desired. If the flame pattern is other than normal, consult the troubleshooting guide on page 20 for corrective action.

Flare-ups

"Flare-ups" sometimes occur when food drippings fall onto the hot heat plate or burner and ignite. Some flaring is normal and desirable, as it helps impart the unique flavors associated with grilled foods. Controlling the intensity of the flare-ups is necessary, however, in order to avoid burned or unevenly cooked foods and to prevent the possibility of accidental fire.

WARNING: Always monitor the grill closely when cooking and turn the flame level down (LOW) or OFF, if flare-ups intensify.

Shutting Off the Burner

- Always turn the valve knob clockwise all the way to the "LOCK OFF" position.
- Promptly disconnect the propane cylinder.

Excess flow safety valve reset procedure

- The new regulators are equipped with a safety device that restricts the gas flow in the event of a gas leak. However, unsafe practices of grill operation could activate the safety device without having a gas leak.
- A sudden shut off of the gas flow typically occurs if you open the LP tank valve rapidly.
- This procedure is effective with all LP Tank sizes.
- To ensure the procedure is performed safely and successfully, please carefully follow the instructions below.
 1. Turn the regulator valve to the "Lock Off" position.
 2. Disconnect the LP tank from the regulator valve.
 3. Open the lid of the grill.
 4. Turn regulator valve to HIGH.
 5. **Wait at least 1 minute.**
 6. Turn the regulator valve to the "Lock Off" position.
 7. **Wait for at least 5 minutes.**
 8. Re-connect the LP tank to the regulator valve.
 9. **With the lid open**, turn the regulator valve to the high position and light the grill.
 10. Observe flame height when lit: Flame should be a blue/yellow color between 1 to 2 inches high.
 11. **If the grill does not light up**, turn the regulator valve to the "Lock Off" position and disconnect the LP tank. Then, contact the customer service center for further assistance.

Care and Maintenance

IMPORTANT

Always allow to completely cool off before covering your grill to prevent corrosion from condensation

Caution: All cleaning and maintenance should be done when the grill is cool, with the fuel supply turned off at the control dial and the propane cylinder disconnected. DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

Cleaning

Burning off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up.

Recommended cleaning materials -

Mild dishwashing liquid detergent	Hot water
Nylon cleaning pad	Wire brush
Paper clip	Putty knife/scrapper
Compressed air	

DO NOT use cleaners that contain acid, mineral spirits or xylene.

Outside surfaces

Use a mild dishwashing detergent and hot water solution to clean. Rinse thoroughly with water.

Inside surface

If the inside surface of the grill lid has the appearance of peeling paint, baked on grease has turned to carbon and is flaking off. Clean thoroughly with a strong solution of detergent and hot water. Rinse with water and allow it to completely dry.

Interior of grill bottom – Remove residue using brush, scraper and/or cleaning pad. Wash with a dishwashing detergent and hot water solution. Rinse with water and let dry.

Cooking Grids – The porcelain grates have a glass-like composition that should be handled with care. Use a mild dishwashing detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains. Rinse with water.

Heat Plates – Clean residue with wire brush and wash with soapy water. Rinse with water.

Cleaning the Burner Assembly

1. Turn gas off at the control dial and disconnect cylinder
2. Remove cooking grates and heat plate.
3. Remove burner by removing screw from beneath burner "foot" using a screwdriver
4. Lift burner up and away from orifice
5. Clean inlet (venturi) of burner with small bottle brush or compressed air.
6. Remove all food residue and dirt on outside of burner surface.
7. Clean any clogged ports with a stiff wire (such as an opened paper clip)
8. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner. Reinstall burner; check to insure that gas valve orifice is correctly positioned inside burner inlet (venturi).

Award Winning Barbecue Recipes

Never-fail Barbecue Sauce

Ingredients:

¼ cup	Finely chopped onion
2 tablespoons	Butter or margarine
¼ cup	Brown sugar, firmly packed
1 tablespoon	Worcestershire sauce
¼ teaspoon	Hot sauce
1	Garlic clove, finely chopped
1 cup	Catsup
¼ cup	Lemon juice
1 teaspoon	Prepared mustard

Prepare:

Cook onion and garlic in margarine until tender. Add remaining ingredients and bring to a boil. Simmer uncovered 15 to 20 minutes. Refrigerate leftovers after use.

Mamma's Marinated Chicken

Ingredients:

¼ cup	Dijon mustard
2 tablespoons	Fresh lemon juice
1 ½ teaspoons	Worcestershire sauce
½ teaspoon	Dried tarragon
¼ teaspoon	Freshly ground black pepper
4	Boneless, skinless chicken breast halve

Prepare:

Combine ingredients, mixing well. Marinate chicken for several hours. Grill uncovered, over medium heat, for 10 to 15 minutes. Chicken is done when juices run clear.

Barbecued Honey Steak

Ingredients:

5 pounds	Beef sirloin steak
2 tablespoons	Red pepper -- crushed
1 teaspoon	Black pepper
2	Garlic cloves -- crushed
1 large	Onion
1 cup	Honey

Prepare:

Combine all ingredients and marinate steak for 7-8 hours. Remove meat from marinade and grill over very high heat to desired doneness.

Hardcore Grilled Trout

Ingredients:

¼ cup	Lemon or lime juice
2 tablespoons	Melted butter
2 tablespoons	Vegetable oil
2 tablespoons	Chopped parsley
1 tablespoon	Hot sauce
½ teaspoon	Ground ginger
½ teaspoon	Salt
4 brook trout -- about 1 pound each	

Prepare:

Combine lemon juice, margarine, oil, parsley, hot sauce, ginger and salt. Mix well. Pierce skin of fish in several places. Roll fish in juice mixture to coat inside and out. Cover and refrigerate 30 minutes to 1 hour, turning occasionally. Remove fish from marinade. Place fish on grill; brush fish with marinade while grilling. Cook over high heat for 5 minutes. Turn and brush with marinade. Cook 5 minutes longer. Fish is done when it flakes easily with fork.

Grilled Veggies

Ingredients:

¾ cup	Olive oil
¼ cup	Red wine vinegar
1 teaspoon	Fresh rosemary
1 teaspoon	Fresh thyme leaves
1 teaspoon	Fresh basil, chopped
1 teaspoon	Fresh oregano, chopped
1 tablespoon	Minced garlic
½ teaspoon	Salt
½ teaspoon	Ground black pepper
2 pounds assorted vegetables, chopped or whole according to taste.	

Prepare

Combine all ingredients in a small bowl. Marinate vegetables with sauce. Cover and refrigerate for 2 hrs. Grill vegetables over medium heat until tender, brushing them with marinade while they cook. Cooking times will vary according to the vegetables chosen.

Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using a match	No gas flow	Check if propane tank is empty. If empty, replace. If propane tank is not empty, refer to Excessive flow safety valve reset procedure .
	Obstruction of gas flow	Clear burner tube.
	Disengagement of burner to valve	Reengage burner and valve
	Spider webs or insect nest in venturi.	Clean venturi.
Sudden drop in gas flow or reduced flame height.	Burner ports clogged or blocked.	Clean burner ports.
	Tank out of gas.	Check for gas in propane tank.
Irregular flame pattern, flame does not run the full length of burner	Excess flow safety device may have been activated	Refer to the Excessive flow safety valve reset procedure .
	Burner ports are clogged or blocked	Clean burner ports.
Flame is yellow or orange	New burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed
	Spider webs or insect nest in venturi	Clean venturi.
	Food residue, grease or seasoning salt on burner.	Clean burner.
	Poor alignment of valve to burner venturi.	Assure burner venturi is properly engaged with valve
Flame blow out	High or gusting winds	Turn front of grill to face wind or increase flame height
	Low on propane gas.	Replace or refill propane tank.
	Excess flow valve tripped	Refer to the Excessive flow safety valve reset procedure
Flare-up	Grease buildup.	Clean grill.
	Excessive fat in meat	Trim fat from meat before grilling.
	Excessive cooking temperature	Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system	Turn knob OFF. Disconnect propane cylinder. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback [fire in burner tubes]	Burner and /or burner tubes are locked.	Clean burner and/or burner tube(s)]
Inside of lid is peeling – like paint peeling	The lid is stainless steel, not painted	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly

Warranty Program

Proof of purchase is required to access this warranty program, which is in effect from the date of purchase. Inability to provide proof of purchase or after the warranty has expired, customers will be subject to parts, shipping and handling fees.

Product Registration is required to receive full warranty coverage, which is in effect from the date of purchase. Inability to register products within ten days from the date of purchase may result in charges including parts, shipping and handling fees. Customers can register their products online at www.pyromagicbbq.com or by returning the mail-in registration card.

Limited Warranty

2 Year Warranty on stainless steel burners.

1 Year Warranty on all parts in regards to damage affecting the operation of the gas grill.

Warranty Provisions:

This warranty is non-transferable and does not cover failures due to misuse or improper installation or maintenance. This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labor costs.

This warranty does not cover chips and scratches of porcelain or painted surfaces, nor does it cover corrosion or discoloration due to misuse, lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.

This warranty does not cover damage caused by heat, abrasive and chemical cleaners, resulting in chipped porcelain enamel parts or any damage to other components used in the installation or operation of the gas grill.

Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

If you have any questions related to the product or warranty, please call our customer service center at 1-877-885-8227, 6:00 AM to 5:00 PM (PST), Monday through Friday.

Manufactured by:

Lucas Innovation Inc.

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