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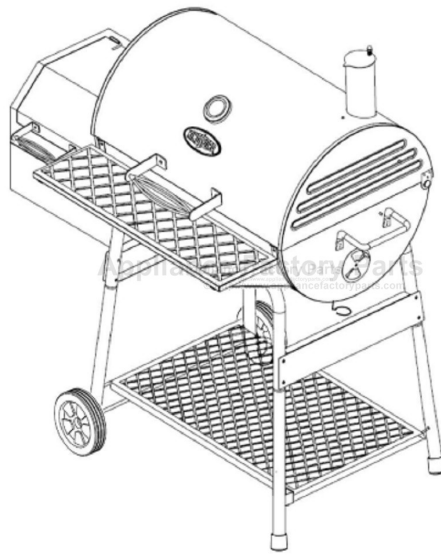


KINGSFORD

GR4030-014989SQFB

Owner's Manual

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----- Manual continues below -----

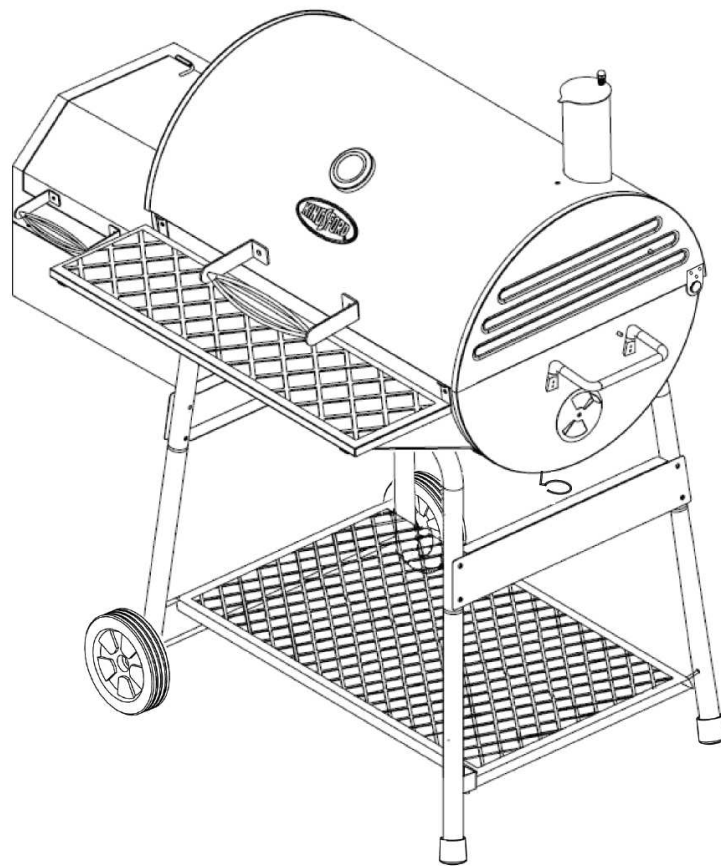


Sierra Smoker

MODEL# GR4030-014989SQFB

OWNER'S MANUAL

ASSEMBLY AND OPERATING INSTRUCTIONS



Tools required for assembly: (Not Included) Pliers, Philips Screwdrivers, Adjustable Wrench.

Keep this manual for future reference.



WARNING



OUTDOOR USE ONLY.

Never use grill indoors. Carbon Monoxide poisoning that can lead to death.



WARNING



- **Only** use this grill on a **hard, level, non-combustible, stable surface** (concrete, ground, etc.) capable of supporting the weight of the grill. Never use on wooden or other surfaces that could burn.
- When grill is in use, keep **clearance of 36"** between the hot grill and any **combustible materials**, such as bushes, trees, wooden decks, wooden fences, buildings, etc. **Do not** place hot grill under **roof overhang** or in any other **enclosed area**.
- For **outdoor use only**. **Do not operate** grill indoors or **in an enclosed area**.
- For **household use only**. Do not use this grill for other than its intended purpose.
- We recommend the use of a charcoal chimney starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, **only use lighting fluid approved for lighting charcoal**. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from grill.
- When using charcoal lighting fluid, allow charcoal to burn with grill lid and doors open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a **flash fire or explosion** when lid is opened.
- **Use only a high grade plain charcoal or charcoal / wood mixture**.
- **Do not use gasoline, kerosene or alcohol** for lighting charcoal. Use of any of these or similar products could cause an **explosion** possibly leading to severe bodily injury.
- **Never** add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- **Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.**
- **Do not leave grill unattended** when in use.
- When adding charcoal and / or wood, use extreme caution and follow instructions in "Adding Charcoal / Wood During Cooking" section of this manual.
- **Do not store or use grill** near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- **Do not store** lighter fluid or other flammable liquids or materials under the grill.
- Use caution when adjusting charcoal grate height / air vent / smoke stack, open the lid, **use oven mitt**. Handle will be hot when in use.
- **Grill is hot when in use. To avoid burns:**
 - DO NOT attempt to move the grill.
 - **Wear protective gloves or oven mitts.**
 - DO NOT touch any hot grill surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with grill.



WARNING




- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid to suffocate the flame. **Do not use water to extinguish grease fires.**
- **Use caution when opening the lid.** Keeping hands, face and body a safe distance away. **Flash flare ups** may occur when air comes into contact with fire or hot coals.

- **Never** place more than **5 pounds (2.3 kg)** on the front table. **Do not lean** on the front table. Always ensure front table is securely fastened.
- **Never** place more than **6 pounds (2.7kg)** of charcoal inside the main grill; **4.4 pounds (2kg)** in side box. Always ensure that all parts are securely fastened.
- **Do not** allow charcoal and/or wood to rest on the walls of grill. Doing so will greatly reduce the life of the metal and finish of your grill.
- **Use caution** during assembly and while operating your grill to avoid scrapes or cuts from sharp edges of metal parts. **Use caution** when reaching into or under grill.
- When opening lid, **be sure lid is fully opened and secure** to prevent lid from closing unexpectedly.
- In windy weather, place **grill** in an outdoor area that is **protected from the wind**.
- **Close lid** to suffocate flame.
- **Never leave** coals and ashes in grill **unattended**. Before grill can be left unattended, remaining coals and ashes must be removed from grill. **Use caution** to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- **Extinguished coals and ashes** should be placed in a **safe distance from** all structure and **combustible materials**.
- With a garden hose **completely wet** the surface beneath and around grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, **clean the grill thoroughly** and apply a light coat of vegetable oil to prevent rusting. **Cover the grill** to protect it from excessive rusting.
- **Use caution** when lifting or moving grill to prevent strains and back injuries.
- We advise that a **fire extinguisher** be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- **Store** the grill **out of reach of children** and in a dry location when not in use.
- **Do not** attempt to service grill other than normal maintenance as explained in “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.
- **Properly dispose** of all packaging material
- **Use caution and common sense** when operating your grill.
- **Failure to adhere to safety warnings and guidelines in this manual could result in bodily injury or property damage.**
- Keep this manual for future reference.



PROP 65 WARNING



 **WARNING:** This product can expose you to chemicals including soot, which is known to the State of California to cause cancer, and carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

ASSEMBLY INSTRUCTIONS

THANK YOU FOR PURCHASING THIS SIERRA SMOKER

Read all safety warnings & assembly instructions carefully before assembling or operating your grill.

For assembly assistance, missing or damaged parts, please call Rankam customer service at **1-888-837-1380 (U.S. only)**, Monday thru Friday 8AM to 5PM Pacific Standard Time or email to customerservice@rankam.com

(Proof of purchase will be required.)

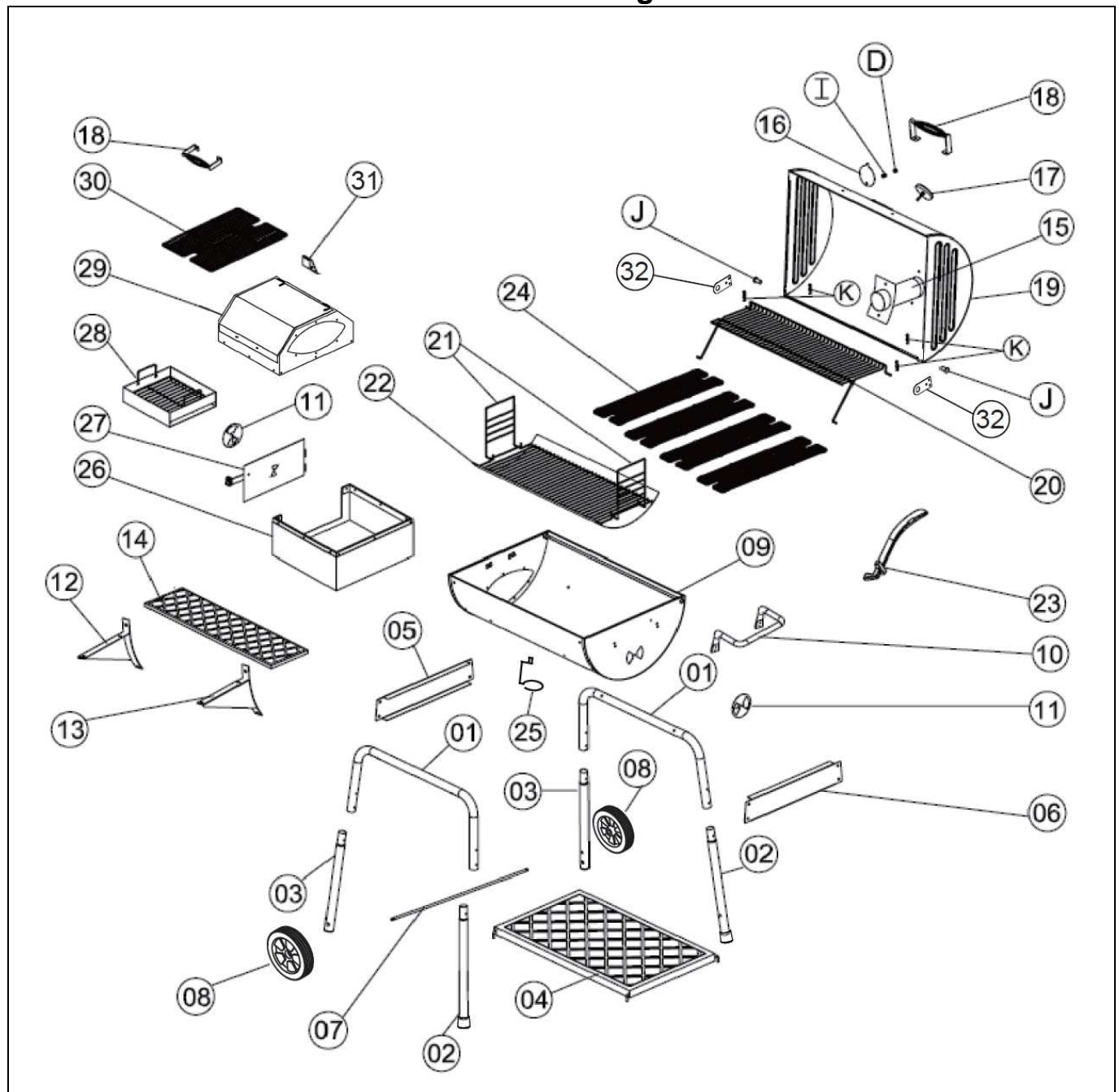
Inspect contents of the box to ensure all parts are included and undamaged.

Two people are required for assembly of this grill.

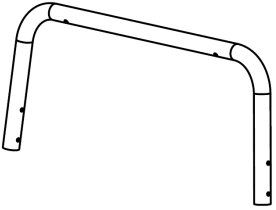


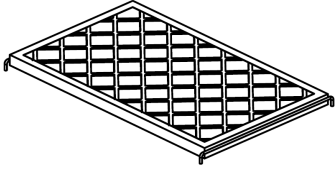
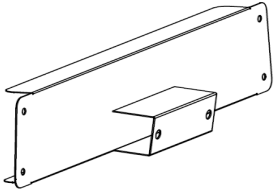
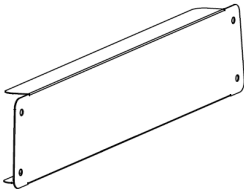
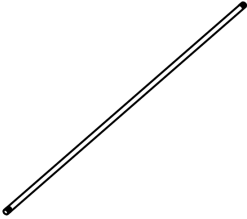
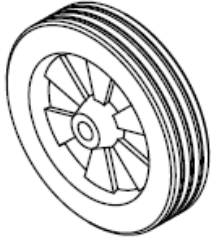
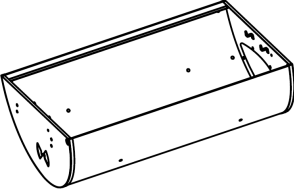
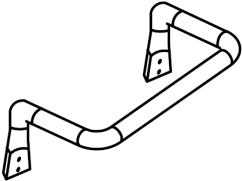
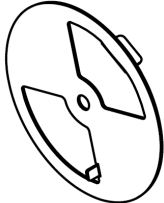
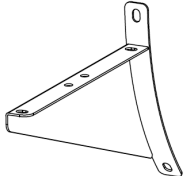
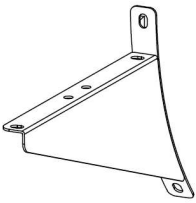
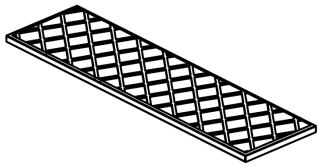
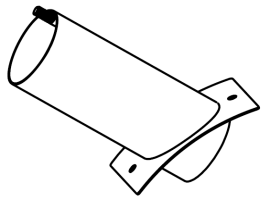

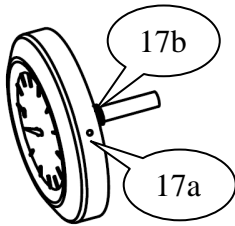
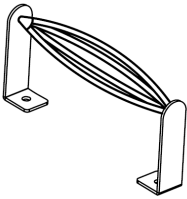
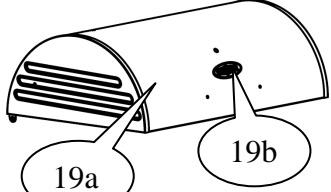
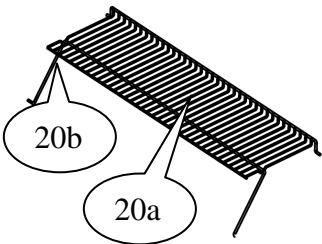
The following **tools** are required for assembly and are not **included**:

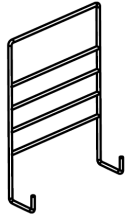
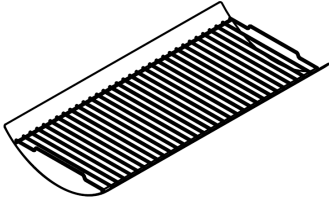
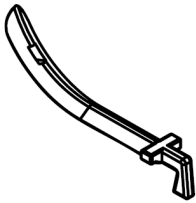
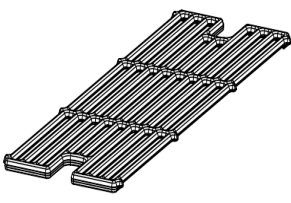

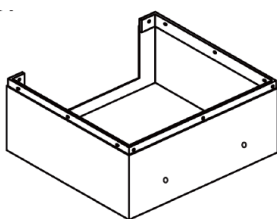
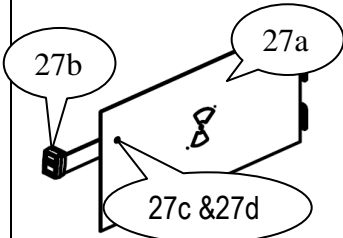
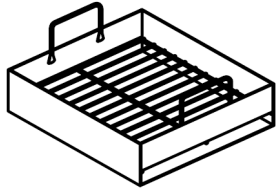
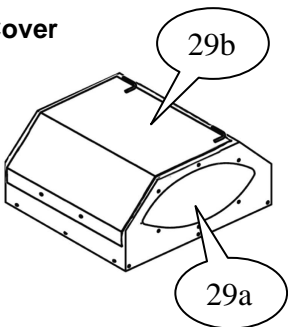
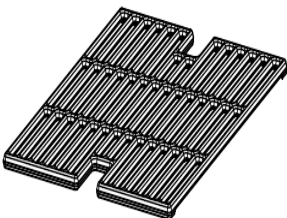
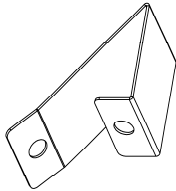
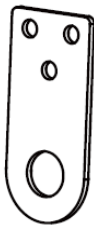
- Pliers
- Philips Screwdrivers
- Adjustable Wrench

Product Diagram



Components


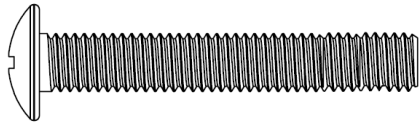
<p>1. Leg Brace</p>  <p>2 pcs</p>	<p>2. Cart Right Leg</p>  <p>2 pcs</p>	<p>3. Cart Left Leg</p>  <p>2 pcs</p>	<p>4. Bottom Rack</p>  <p>1 pc</p>
<p>5. Stabilizing Plate (Left)</p>  <p>1 pc</p>	<p>6. Stabilizing Plate (Right)</p>  <p>1 pc</p>	<p>7. Wheel Axle</p>  <p>1 pc</p>	<p>8. Plastic Wheel</p>  <p>2 pcs</p>
<p>9. Grill Body</p>  <p>1 pc</p>	<p>10. Handle</p>  <p>1 pc</p>	<p>11. Air Vent</p>  <p>2 pcs</p>	<p>12. Front Shelf Bracket (Left)</p>  <p>1 pc</p>
<p>13. Front Shelf Bracket (Right)</p>  <p>1 pc</p>	<p>14. Front Shelf</p>  <p>1 pc</p>	<p>15. Smoke Stack</p>  <p>1 pc</p>	<p>16. Smoke Stack Cover</p>  <p>1 pc</p>
<p>17. Thermometer assembly</p>  <p>17a: Thermometer - 1 pc 17b: Nut- 1 pc</p>	<p>18. Lid Handle</p>  <p>2 pcs</p>	<p>19. Grill Lid assembly</p>  <p>19a: Grill Lid - 1pc 19b: Name Plate - 1pc</p>	<p>20. Warming Rack</p>  <p>20a: Warming Rack - 1pc 20b: Support Wire- 1pc</p>

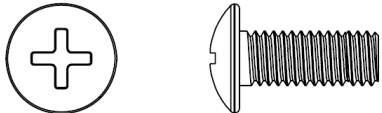




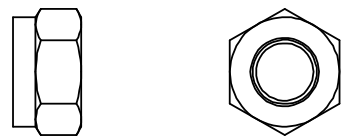


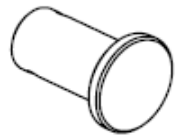
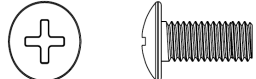


<p>21. Charcoal Tray Holder</p>  <p>2 pcs</p>	<p>22. Charcoal Tray (Main Barrel)</p>  <p>1 pc</p>	<p>23. Lifter</p>  <p>1 pc</p>	<p>24. Cooking Grate(Main Barrel)</p>  <p>4 pcs</p>
<p>25. Grease Cup Clip</p>  <p>1 pc</p>	<p>26. Fire Box Bottom Body</p>  <p>1 pc</p>	<p>27. Fire Box Door</p>  <p>27a: Fire Box Door -1pc 27b: Lock latch – 1pc 27c: Bolt M6x10 – 1pc 27d: Lock Nut M6 – 1pc</p>	<p>28. Charcoal Tray (Fire Box)</p>  <p>1 pc</p>
<p>29. Fire Box Top Body & Cover</p>  <p>29a: Fire Box Top Body -1pc 29b: Fire Box Top Cover - 1pc</p>	<p>30. Cooking Grate (Fire Box)</p>  <p>1 pc</p>	<p>31. Stopper</p>  <p>1 pc</p>	<p>32. Hinge Plate</p>  <p>2 pcs</p>

Stop! DO NOT RETURN TO RETAILER.

For assembly assistance, missing or damaged parts, please contact Rankam customer service at customerservice@rankam.com or 1-888-837-1380.

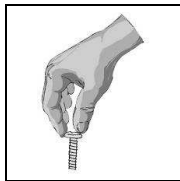
Hardware List

Item	Item name	Diagram		Qty
A	Bolt M6 x 40			12 pcs

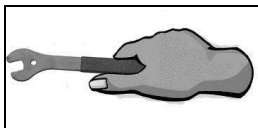
B	Bolt M6 x 15		39pcs
C	Cotter Pin		4 pcs
D	Cap Nut M8		1 pc
E	Lock Nut M6		2 pcs
F	Flange Nut M6		41 pcs
G	Lock Nut M10		2 pcs
H	Lid Handle Insulation Washer		4 pcs
I	Spring		1 pc
J	Hinge Pin		2 pcs
K	Bolt M5 x 10		6 pcs
L	Lock Nut M5		6 pcs
M	Insulation Washer		4 pcs

Assembly Procedures

Symbol: The following symbols will be shown in each procedure for indication of tightening the bolt and nut if necessary.



Hand Tighten only at this time



Tighten with tools at this time

Stop! DO NOT RETURN TO RETAILER.

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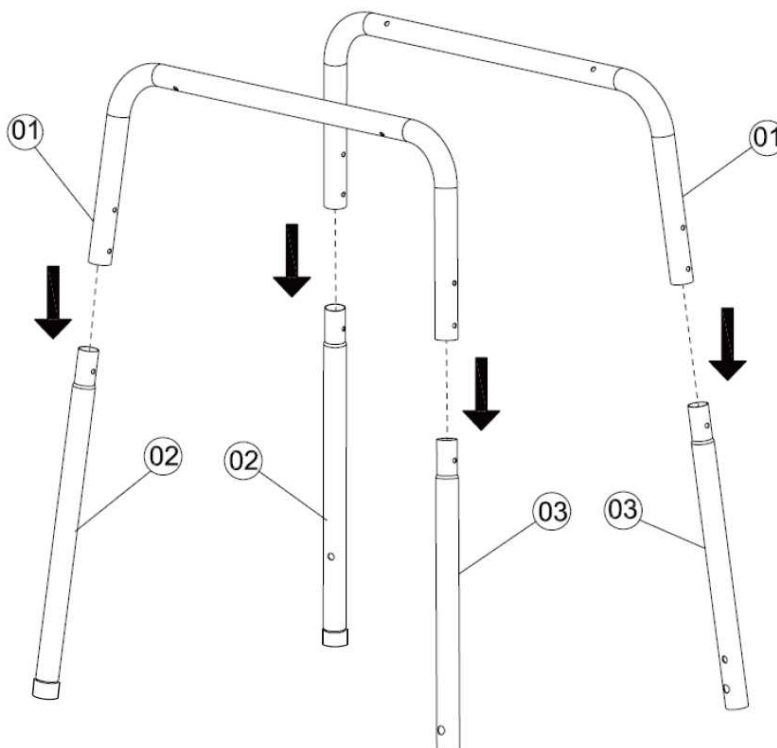
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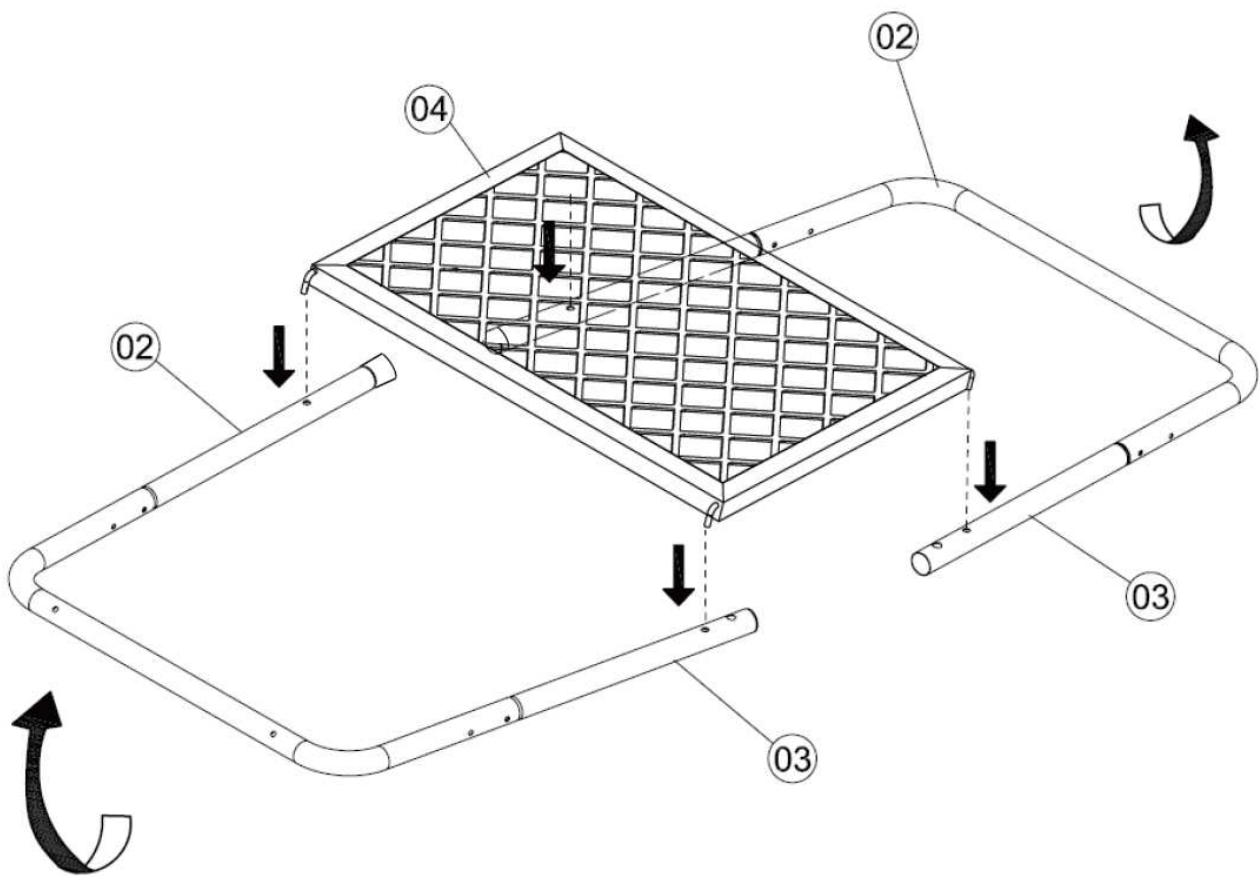
- Please wear gloves while assembling the grill.

Some steps may require the assistance of a friend.

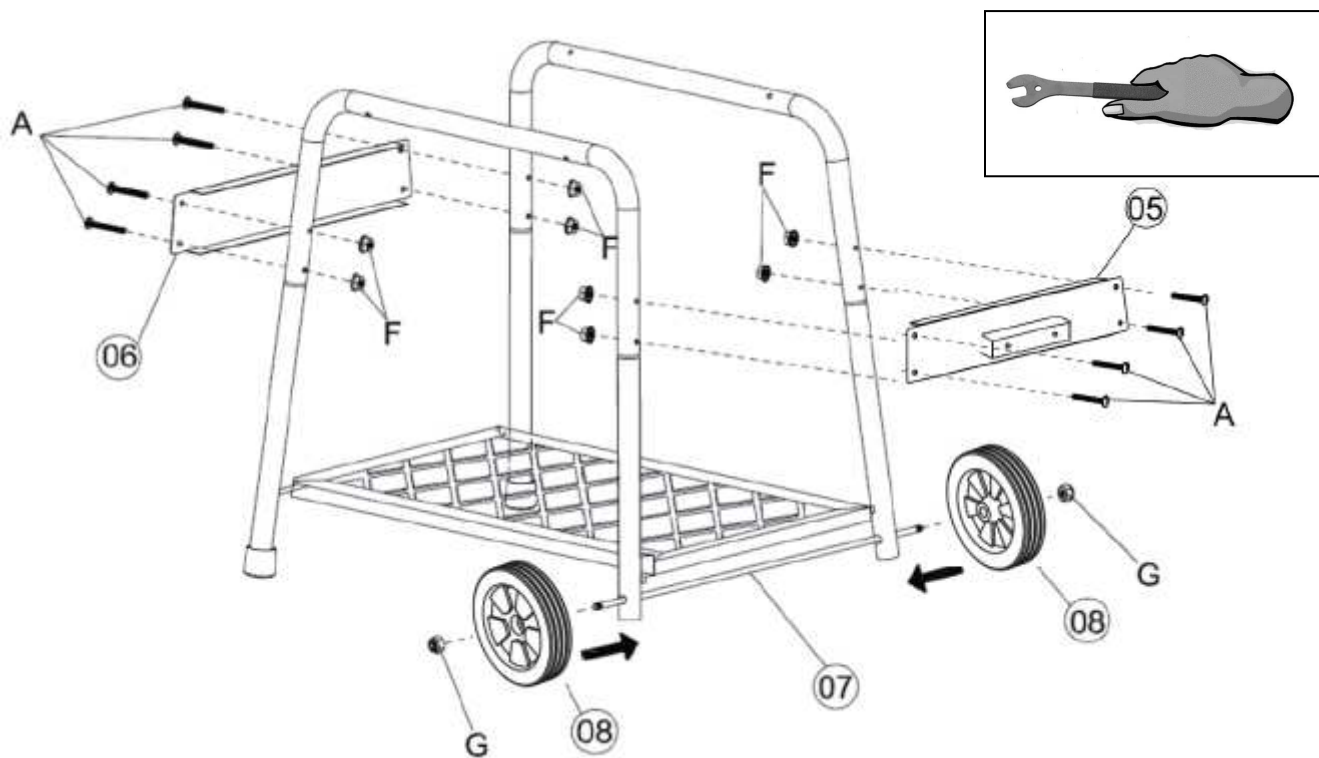
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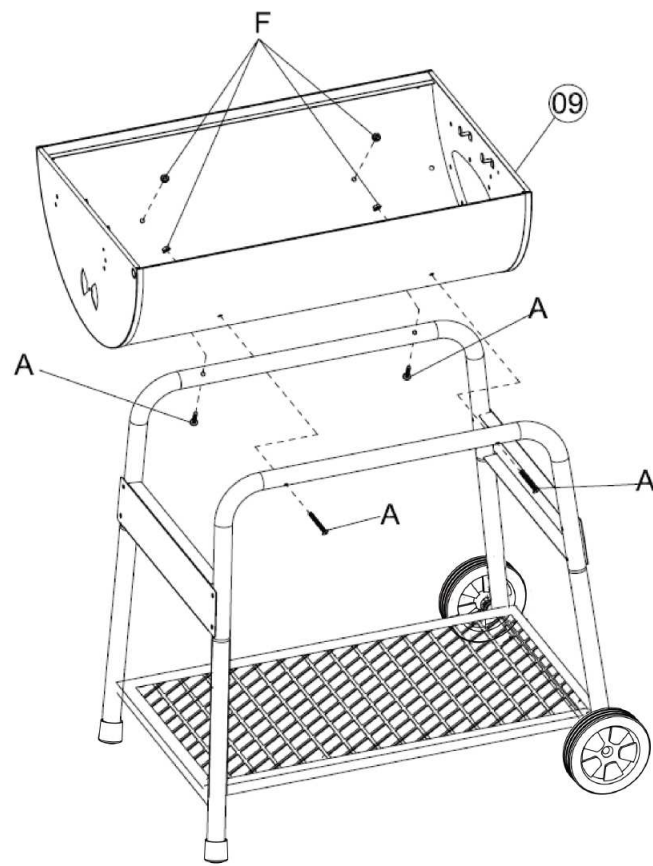
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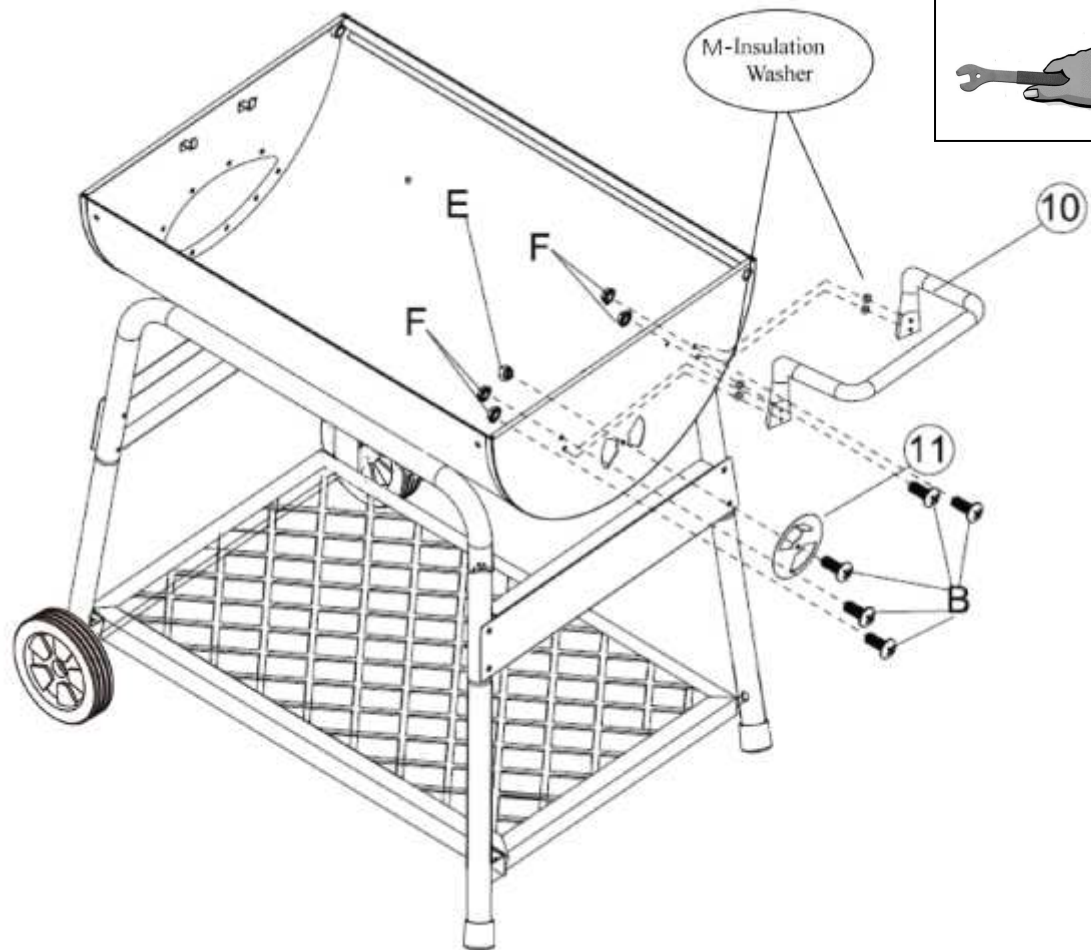
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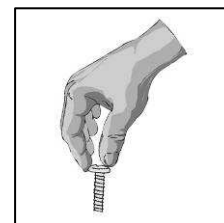
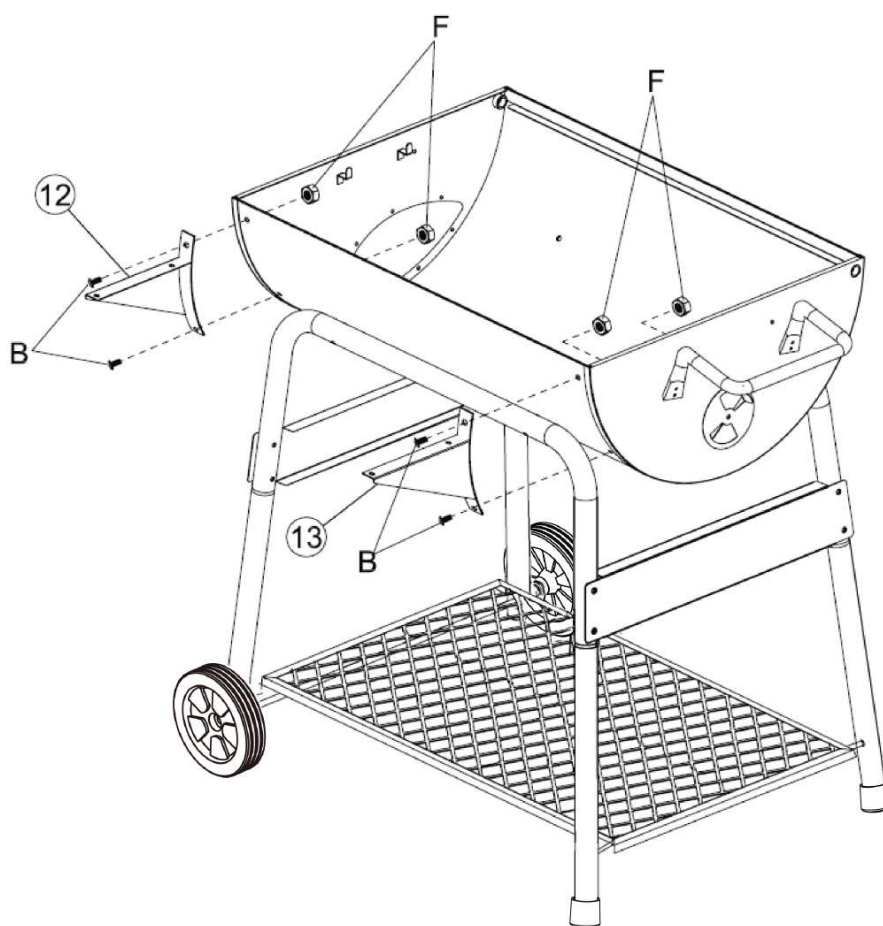
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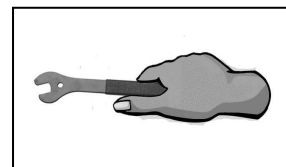
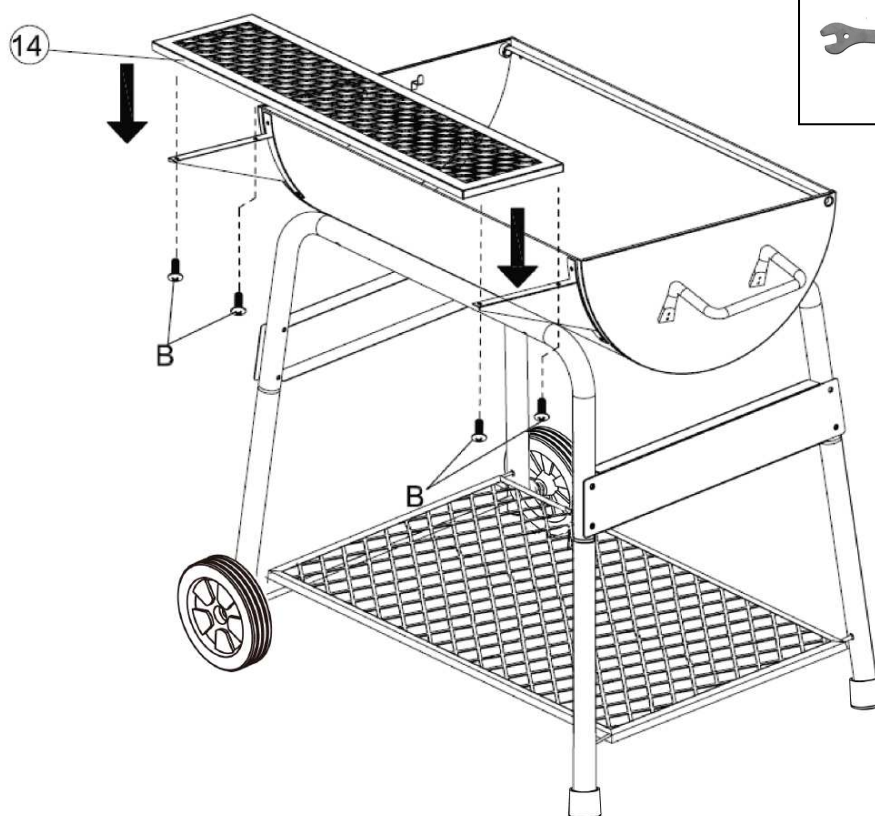
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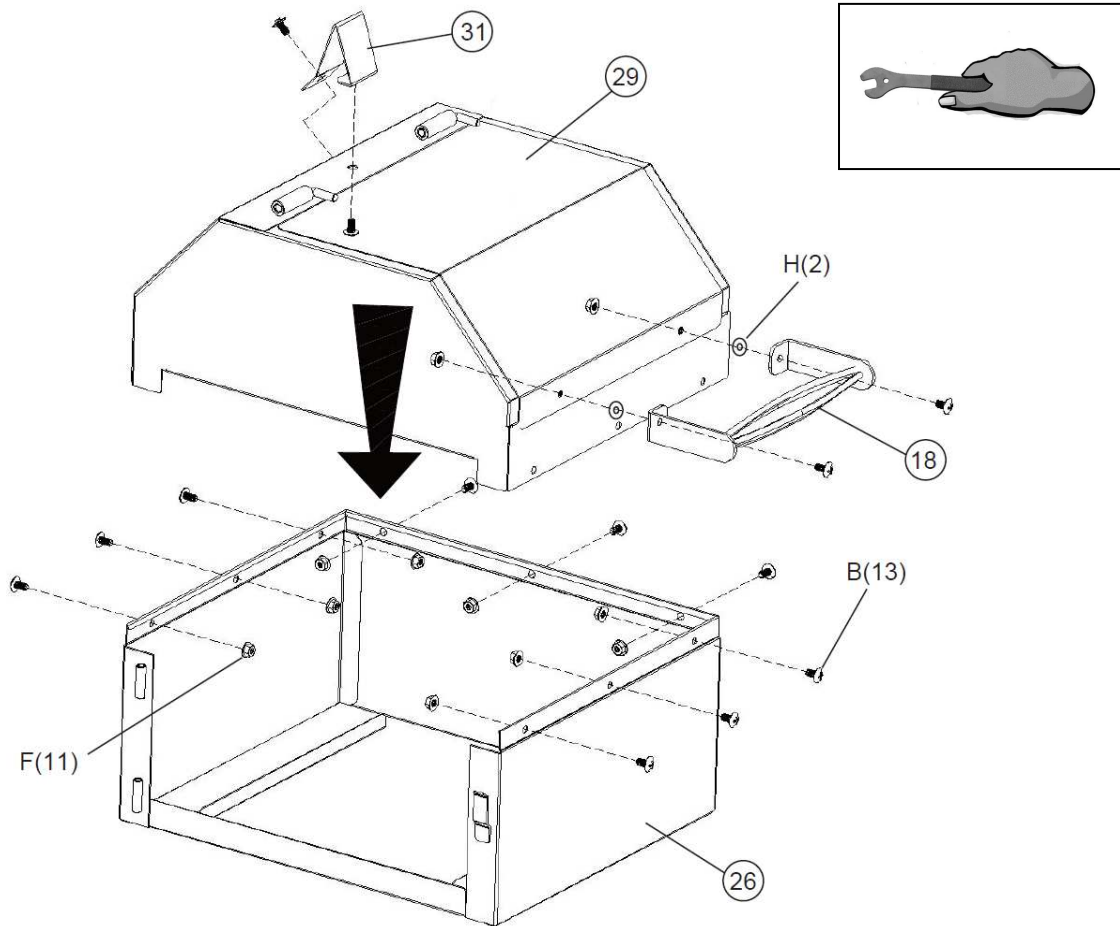
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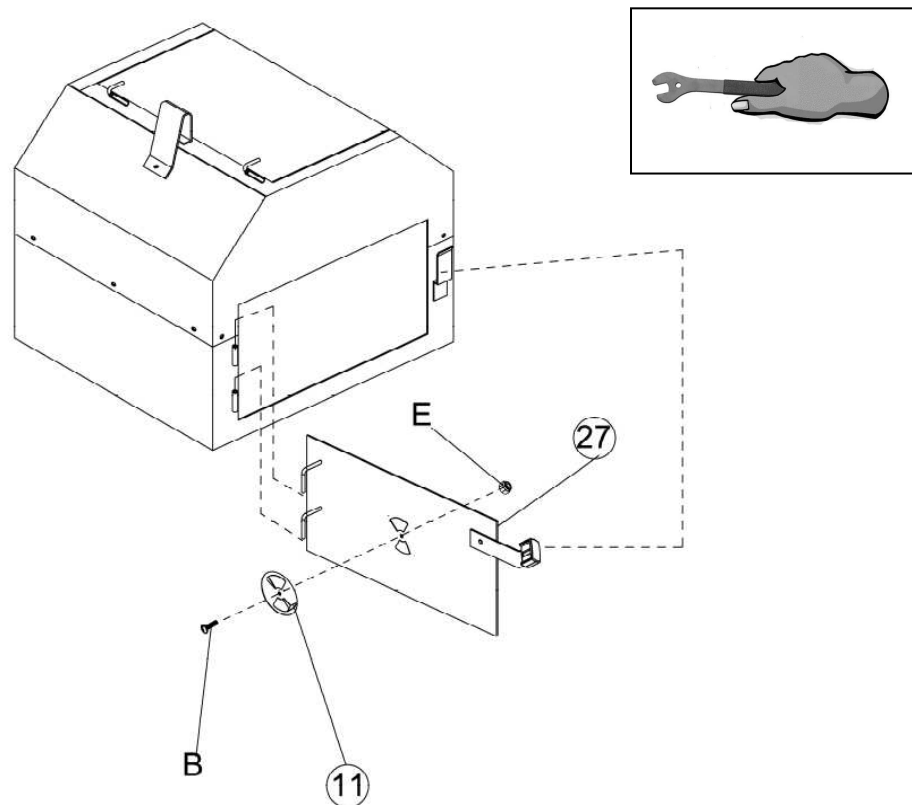
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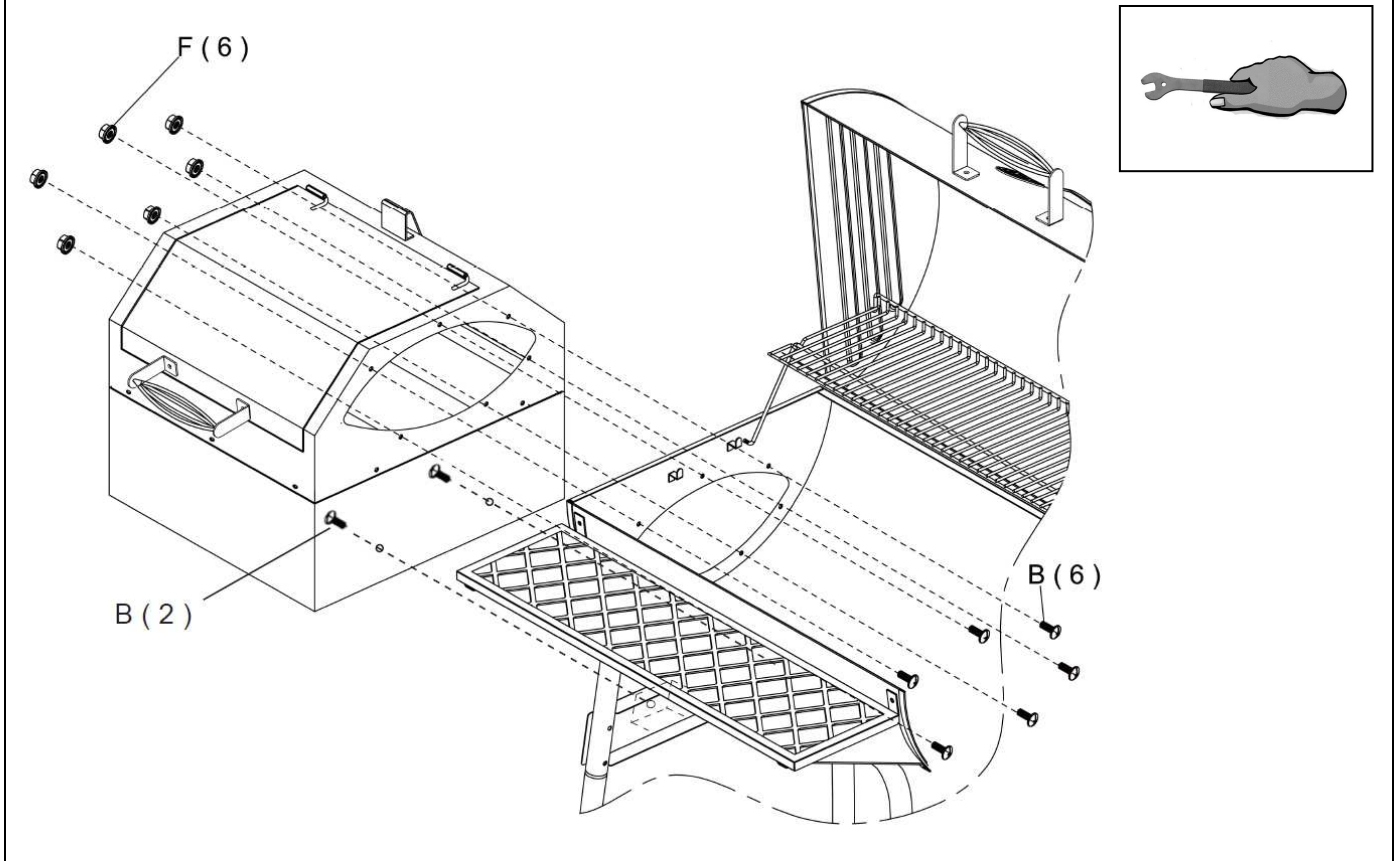
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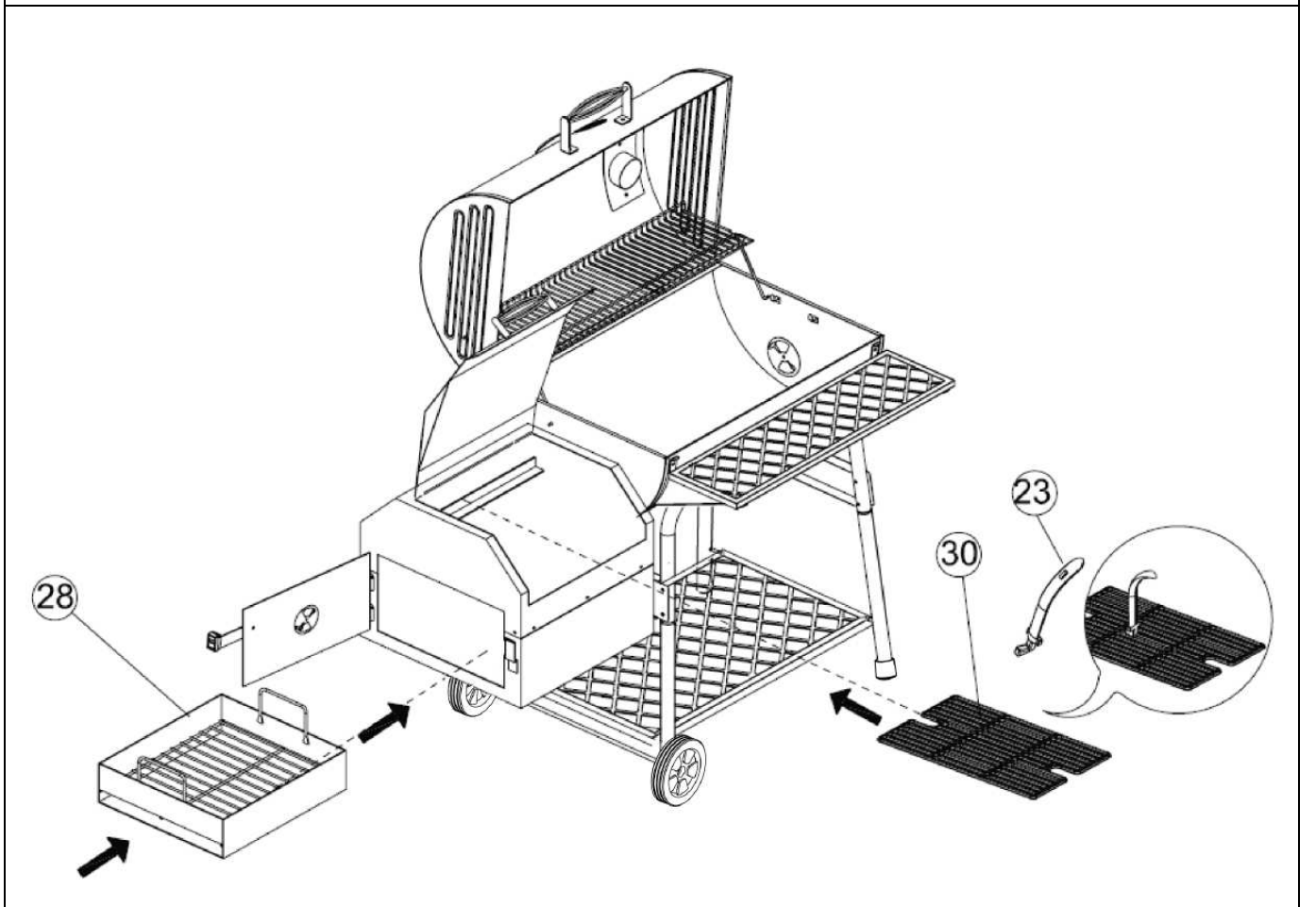
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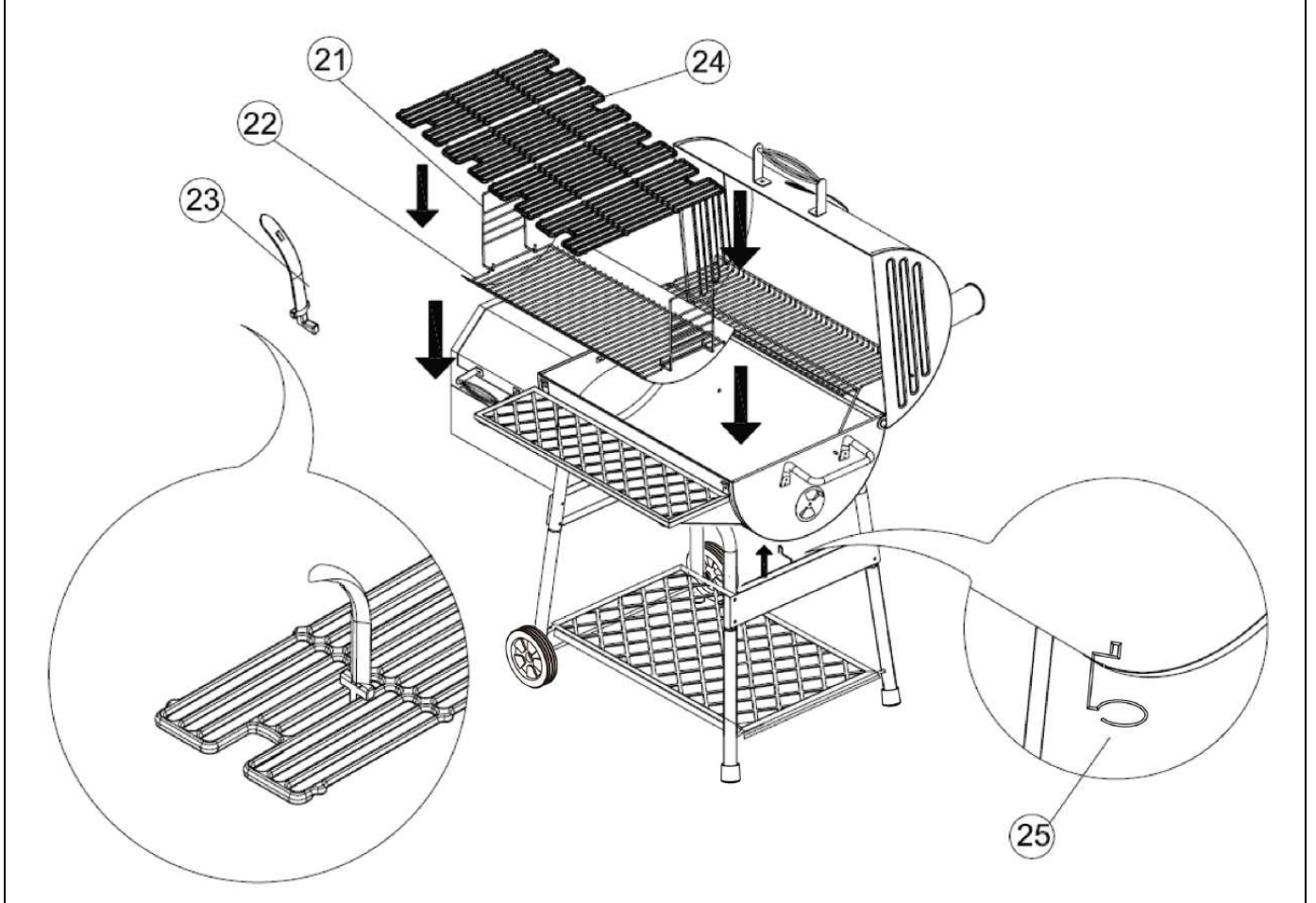
Step 12



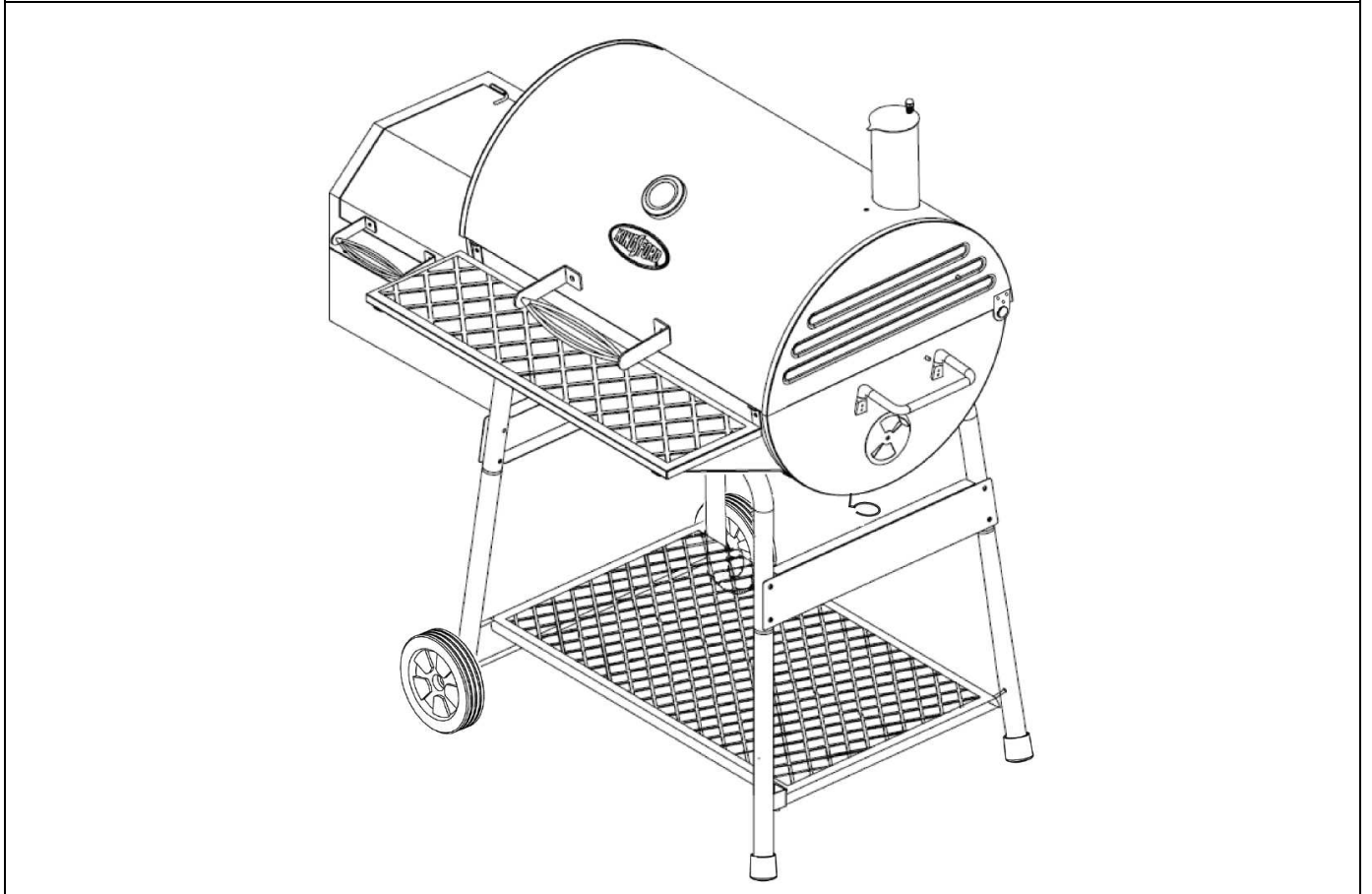
Step 13



Step 14



Step 15 - Tighten all hardware





WARNING



DO NOT use grill without charcoal ash pans in place. DO NOT attempt to remove charcoal ash pans while pan contains hot coals.



WARNING



Place the grill **outdoors** on a **hard, level, non-combustible surface** away from roof overhang or any combustible material. **Never use** on wooden or other surfaces that could burn. Place the grill away from open windows or doors to **prevent smoke** from entering your house. In windy weather, place the grill in an outdoor area that is protected from the wind.



WARNING



Read all safety warnings and instructions carefully before operating your grill.

PREPATION FOR USE & LIGHTING INSTRUCTIONS



WARNING



OUTDOOR USE ONLY.

Never use grill indoors. Carbon Monoxide poisoning that can lead to death.

Curing your grill

Prior to your first use of the Grill, follow the instructions below carefully to cure your grill. Curing your grill will minimize damage to the exterior finish as well as rid the grill of paint odor that can impart unnatural flavors to the first meal prepared on the grill.

IMPORTANT: To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.

Step 1

Lightly coat all interior surfaces of the grill with vegetable oil or vegetable oil spray. **Do not** coat charcoal grates or charcoal ash pan.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Sierra Smoker (see "Adding Charcoal/Wood During Cooking" section of this manual).

If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product. Place lump or briquette charcoal on top of grate in chimney starter until full. Underneath grate place balled up paper and light with match or lighter thru holes in bottom of chimney sides. Once paper lights, fire will spread up thru charcoal until entire column is glowing red in the bottom with ash formation on top. Pick up by handle and pour lit charcoal into grill. Start with 6 pounds (2.7kg) of charcoal in the main barrel, for smoking, start with 4 pounds (1.8kg) of charcoal in the side box. Place the charcoal in center of each charcoal grate. This should be enough charcoal to cook with, once the curing process has been completed. When charcoal is burning strong, carefully place hot coals on charcoal grate.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill. IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.

If you choose to use charcoal lighting fluid, **ONLY use charcoal lighting fluid** approved for lighting charcoal. **Do not use gasoline, kerosene, alcohol** or other flammable material for lighting charcoal. Follow all manufacturer's warnings and instructions regarding the use of their product. Start with 5 pounds (2.3 kg) of charcoal in the main barrel. For smoking, start with 3.3 pounds (1.5kg) of charcoal in the side box. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in the center of each charcoal grate.

Step 3

Saturate charcoal with lighting fluid. With lid open, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. **Store lighting fluid a safe distance from the grill.**

Step 4

With grill lid and doors open, stand back and carefully light charcoal through the doors. Allow to burn until covered with a light ash (approximately 20 minutes).



WARNING



Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a **flash-fire or explosion when lid is opened.**

Step 5

With coals burning strong, close the lid. Allow the temperature to reach 225°F (107°C) on temperature gauge. Maintain this temperature for 2 hours.

Step 6

Increase the temperature to 400°F (205°C) on temperature gauge. This can be achieved by adding more charcoal and/or wood (see "Adding Charcoal/Wood During Cooking" section of this manual). Maintain this temperature for 1 hour then allow unit to cool completely.

NOTE: It is important that the exterior of the grill is not scraped or rubbed during the curing process.

IMPORTANT: to protect your grill from excessive rust, the unit must be cured periodically and covered at all times when not in use.

OPERATING INSTRUCTIONS

Step 1

Lightly coat all interior surfaces of the grill including cooking grates with vegetable oil or vegetable oil spray. Do not coat charcoal grates or charcoal ash pan.

Step 2

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the Sierra Smoker (see “Adding Charcoal/Wood During Cooking” section of this manual).

If using a Charcoal Chimney Starter, follow all manufacturer’s warnings and instructions regarding the use of their product. Place lump or briquette charcoal on top of grate in chimney starter until full. Underneath grate place balled up paper and light with match or lighter thru holes in bottom of chimney sides. Once paper lights, fire will spread up thru charcoal until entire column is glowing red in the bottom with ash formation on top. Pick up by handle and pour lit charcoal into grill. Start with 6 pounds (2.7kg) of charcoal in the main barrel, for smoking, start with 4 pounds (1.8kg) of charcoal in the side box. Place the charcoal in center of each charcoal grate. When charcoal is burning strong, carefully place hot coals in center of each charcoal grate.

	<h2>WARNING</h2>	
DO NOT use grill without charcoal ash pan in place. DO NOT attempt to remove charcoal ash pan while pan contains hot coals.		

NOTE: to extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.



If you choose to use charcoal lighting fluid, **ONLY use charcoal lighting fluid** approved for lighting charcoal. **Do not use gasoline, kerosene, alcohol** or other flammable materials for lighting charcoal. Follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 5 pounds (2.3 kg) of charcoal in the main barrel. For smoking, start with 3.3 pounds (1.5kg) of charcoal in the side box. Place the charcoal in center of each charcoal grate.

Step 3

Saturate charcoal with lighting fluid. With lid and doors open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. **Store charcoal lighting fluid a safe distance from the grill.**

Step 4

With grill lid and doors open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

	<h2>WARNING</h2>	
Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid and doors (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when lid is opened.		

Step 5

Place cooking grate on grill support lips. Adjust the height to position charcoal tray to desired cooking level.

	<h2>WARNING</h2>	
Always wear oven mitts/gloves when adjusting cooking levels to protect your hands from burns.		

Step 6

Place food on cooking grates and close grill lid. **Always use a meat thermometer** to ensure food is fully cooked before removing from grill.

Step 7

Allow grill to cool completely, and then follow instructions in the “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.

Regulating Heat

To increase heat, more wood and/or charcoal may be needed. Follow instructions in “Adding Charcoal/Wood During Cooking” section of this manual.

To maintain the temperature, more wood and/or charcoal may need to be added during the cooking cycle.

NOTE: Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. **DO NOT use** resinous wood such as **pine** as it will produce an unpleasant taste.

Adding Charcoal/Wood During Cooking

Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

Step 1

Stand back and carefully open grill lid. Use caution since **flames can flare-up** when fresh air suddenly comes in contact with fire.



	WARNING	
Wearing oven mitts/gloves before touching the grill, DO NOT touch the HOT grill body and latch by hand.		

Step 2

Stand back a safe distance and **use long cooking tongs** to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood to charcoal grates, being careful not to stir-up ashes and sparks. Then close the charcoal door again.

	WARNING	
Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.		

AFTER-USE SAFETY

	WARNING	
<ul style="list-style-type: none">● Always allow grill and all components to cool completely before handling.● Never leave coals and ashes in grill unattended. Make sure coals and ashes are completely extinguished before removing.● Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.● Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.● With a garden hose, completely wet surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.● Cover and store grill in a protected area away from children and pets.		

Proper Care & Maintenance

Vegetable oil provides an excellent defense against rust.

- To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Wash cooking grates and charcoal grates with hot, soapy water, rinse well and dry. Lightly coat grates with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting. Do not coat charcoal grates or charcoal ash tray.
- If rust appears on the exterior surface of your grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

How do I season my Cast iron Grates.

1. Before the first use wash grates in hot, soapy water. Use soap this time only. Rinse grates and dry completely using a towel. Towel may become discolored, this is normal.
2. Apply a thin, even coating of melted shortening (Crisco, as an example) to the grates with a soft cloth or paper towel. Apply to both sides of the grates.
3. Heat grill with a small fire to around 350 degrees. Place grates in grill not directly over the coals and close lid. Leave closed for at least one hour. Let grates remain in grill until cool.
4. Place grates in proper position in the grill.

Your cast iron grates should be properly seasoned and ready to use!

Tips & Suggestions:

1. Seasoning is an ongoing process. Periodically reapply the oil to grates with a soft cloth. Especially if you see any rust developing or before long periods of storage.
2. Never put your Cast Iron Grates in the dishwasher or allow to air dry.
3. IF rust does appear, remove with a grill brush and repeat the seasoning process.
4. Cleaning of the grates should be before the cooking begins, not after the cooking is over. A little residue left on the Cast Iron grates helps protect them between uses.
5. The more Cast Iron Grates are used the better the non-stick qualities become. This is a great excuse to grill often!

LIMITED WARRANTY

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of One year from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provide that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter "Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminates One year from the date of purchase.
5. **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, INCONVENIENCE, EXPENSE FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS OF FOOD, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
6. **MANUFACTURER'S OBLIGATION:** Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
7. **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
8. **RESERVED RIGHT TO CHANGE:** Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces
 - Rust or corrosion is not deemed a manufacturing or materials defect
 - Discoloration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch up.
 - Stainless steel discoloration or corrosion
 - Consumables such as batteries

IF CUSTOMER SERVICE BECOMES NECESSARY:

1. The Original Purchaser is responsible for shipping and handling charges of the returned item(s) and replacement parts, if any.
2. All parts to be replaced will need to be shipped before replacement items will be sent.
3. Follow the Customer Service Representative's instructions exactly. If a return is necessary, it must be packed carefully and shipped prepaid.

Should you encounter any problem

or

Obtaining replacement parts

CALL US FIRST.

Do not return product to the store.

WE CAN HELP.

Rankam (China) Manufacturing Co. Ltd.

**18/F., New Lee Wah Centre,
88 Tokwawan Road,
Kowloon, Hong Kong**

Please contact Rankam Customer Service at customerservice@rankam.com
or at 1-888-837-1380, Mon to Fri, 8:00 a.m. – 5:00 p.m. Pacific Standard Time.

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