Read me
FIRST

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Make any day a weekend

TEXAN GRILL
WITH STANDARD LITE TOUCH CONTROL
OWNERS MANUAL

Manual # 143664
Revised: June 26, 2025

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Please read & save these instructions

Thank you for choosing **Kenyon**, the world's leading manufacturer of specialty cooking appliances. By following the instructions in this owners manual, your grill will provide you with many years of reliable service.

To ensure our ability to continue serving you, please use this page to record important product information.

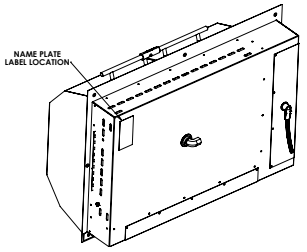
For quick reference please keep a record here:

Purchase date

Model number

Serial number

Name plate location



IMPORTANT SAFETY INSTRUCTIONS

Read this section BEFORE operating the grill. The following information applies to all KENYON Grills.

THIS GRILL, LIKE ALL APPLIANCES, HAS THE POTENTIAL TO CREATE SAFETY PROBLEMS THROUGH CARELESS AND IMPROPER USE. PLEASE OBSERVE ALL OF THE FOLLOWING SAFETY PRECAUTIONS.

Read ALL instructions prior to using product.

CAUTION
Do not touch hot surfaces. Use handles or knobs.

To protect against electrical shock, do not immerse cord or plugs in water or other liquid.

Allow to cool before putting on or taking off parts.

Warning: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts.

Do not operate appliance with a damaged power cord or plug. If the appliance malfunctions, discontinue use. Contact KENYON Customer Care immediately at (860) 664-4906.

The use of accessory attachments not supplied by the manufacturer of the appliance may cause injuries.

Do not let cord hang over edge of table or counter, or touch hot surfaces.

Always place a minimum of two (2) cups of water in disposable drip tray prior to grilling.

Never leave children alone - children should not be left unattended around the grill at any time.

Close supervision is necessary when any appliances are used near children.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Cleaning and user maintenance shall not be made by children without supervision.

Allow the grill to cool before taking off cooking grates, disposable drip trays or lids.

Fuel, such as charcoal briquettes, are not to be used with this appliance.

IMPORTANT SAFETY INSTRUCTIONS

Do not place on or near a hot gas or electric burner, or in a heated oven.

Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

Ensure grill is installed per instructions and properly grounded by a qualified electrician.

Do not use water to extinguish a grease fire, use dry chemical fire extinguisher.

Do not use appliance for other than intended use.

Do not replace or attempt to repair any part of the grill, unless otherwise noted in this manual. All other service is to be performed by a factory authorized technician.

Do not store flammable materials near the grill.

Do not wear loose fitting or hanging apparel when using the grill.

DO NOT DISCARD THESE INSTRUCTIONS, KEEP THEM WITH THE KENYON GRILL FOR FUTURE REFERENCE.

WARNING!

Charcoal or similar combustible fuels must not be used with this appliance.

Product Specifications

ELECTRICAL SUPPLY REQUIREMENTS

The supply must be from an individual grounded circuit that is protected by a circuit breaker and rated per the specifications for the model as shown in this table.

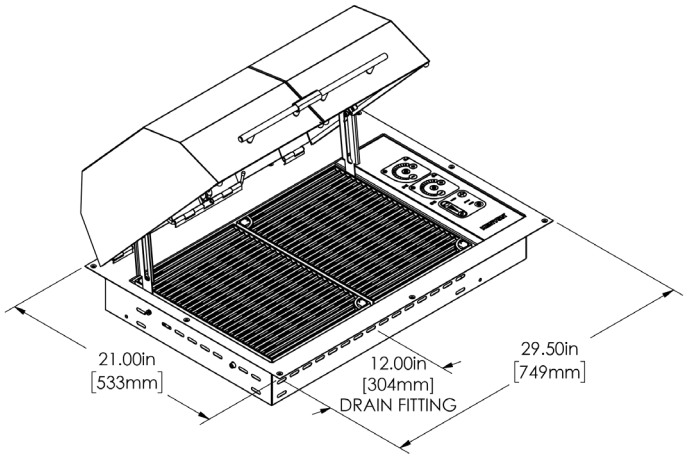
KENYON PART NUMBER	MAX CONNECTED LOAD	POWER SUPPLY INPUT	PLUG TYPE
B70400WH	3000 Watts	240V AC 13A 50/60Hz	3 wire cord no plug
B70400WHSCHUKO	3000 Watts	240V AC 13A 50/60Hz	SCHUKO plug
B70400WHUK	3000 Watts	240V AC 13A 50/60Hz	UK plug
B70400WHAU	3000 Watts	240V AC 13A 50/60Hz	AU plug
B70401WH	3000 Watts	240V AC 13A 50/60Hz	3 wire cord no plug
B70401WHSCHUKO	3000 Watts	240V AC 13A 50/60Hz	SCHUKO plug
B70401WHUK	3000 Watts	240V AC 13A 50/60Hz	UK plug
B70401WHAU	3000 Watts	240V AC 13A 50/60Hz	AU plug
B70405WH	3000 Watts	240V AC 13A 50/60Hz	3 wire cord no plug
B70405WHSCHUKO	3000 Watts	240V AC 13A 50/60Hz	SCHUKO plug
B70405WHUK	3000 Watts	240V AC 13A 50/60Hz	UK plug
B70405WHAU	3000 Watts	240V AC 13A 50/60Hz	AU plug
B70410WH	3000 Watts	240V AC 13A 50/60Hz	3 wire cord no plug
B70410WHSCHUKO	3000 Watts	240V AC 13A 50/60Hz	SCHUKO plug
B70410WHUK	3000 Watts	240V AC 13A 50/60Hz	UK plug
B70410WHAU	3000 Watts	240V AC 13A 50/60Hz	AU plug
B70420WH	3000 Watts	240V AC 13A 50/60Hz	3 wire cord no plug
B70420WHSCHUKO	3000 Watts	240V AC 13A 50/60Hz	SCHUKO plug
B70420WHUK	3000 Watts	240V AC 13A 50/60Hz	UK plug
B70420WHAU	3000 Watts	240V AC 13A 50/60Hz	AU plug
B70421WH	3000 Watts	240V AC 13A 50/60Hz	3 wire cord no plug
B70460WH	3000 Watts	208V AC 15A 50/60Hz	3 wire cord no plug
B70460WHNH	3000 Watts	208V AC 15A 50/60Hz	3 wire cord no plug
B70461WH	3000 Watts	208V AC 15A 50/60Hz	3 wire cord no plug
B70461WHNH	3000 Watts	208V AC 15A 50/60Hz	3 wire cord no plug
B70462WH	3000 Watts	208V AC 15A 50/60Hz	3 wire cord no plug
B70462WHNH	3000 Watts	208V AC 15A 50/60Hz	3 wire cord no plug
B70421WHADA	3000 Watts	240V AC 13A 50/60Hz	NEMA 6-15
B70461WHNHADA	3000 Watts	208V AC 15A 50/60Hz	3 wire cord no plug

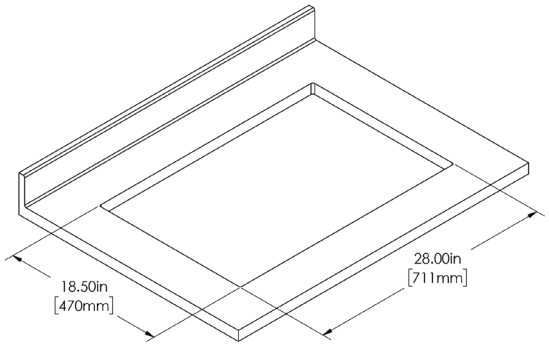
⚠ IMPORTANT!

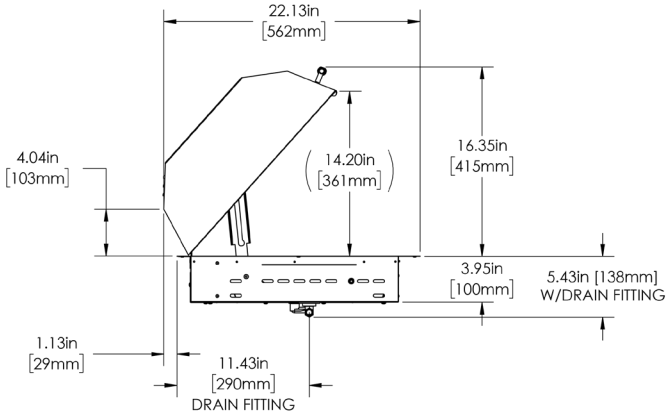
If the electrical supply does not meet the product specifications, consult with a licensed electrician before proceeding with installation!

Product Specifications

Overall & Cutout Dimensions





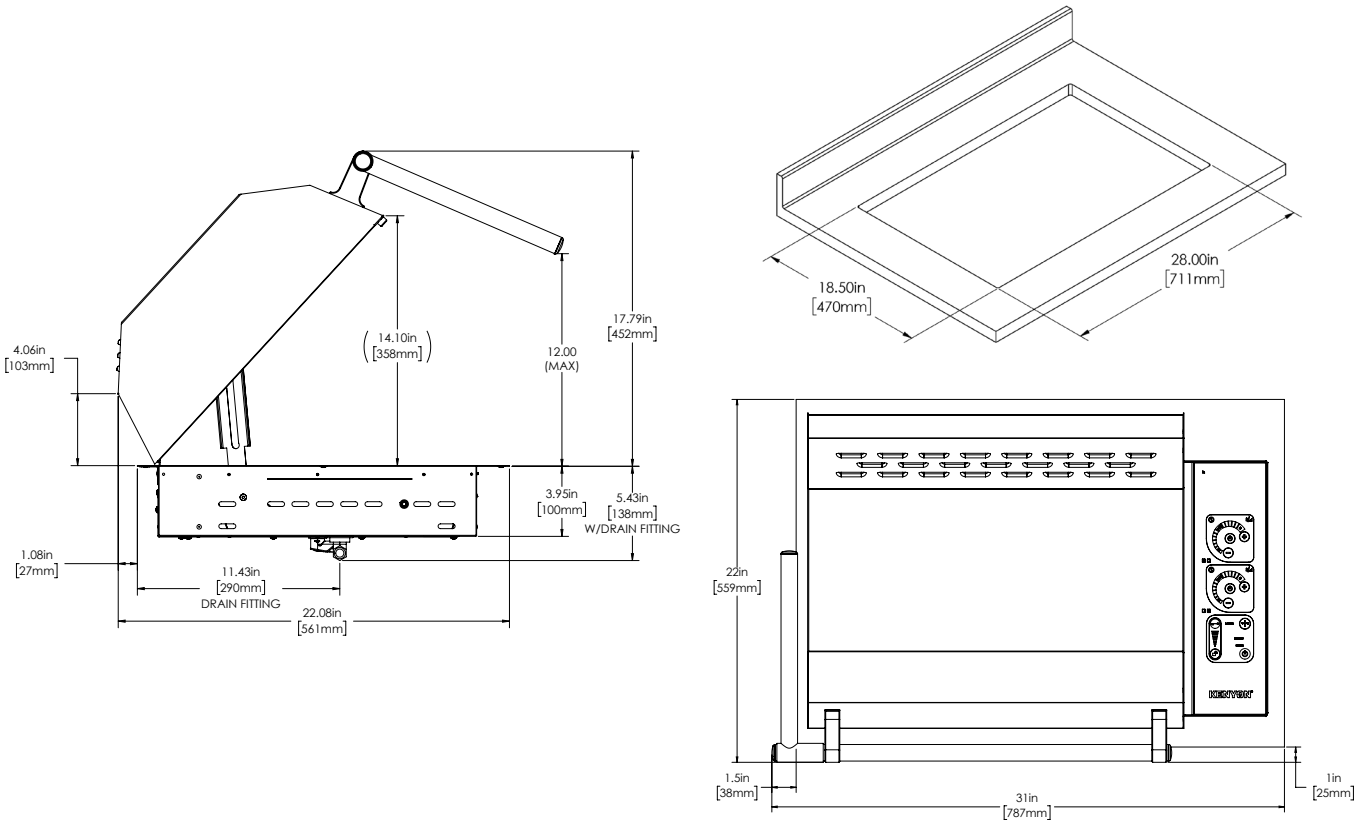


PRODUCT DIMENSIONS		
WIDTH	**DEPTH**	**HEIGHT**
29 1/2”	21”	5 1/2” (12 1/2” with lid)
750mm	533mm	139.7mm (317.5mm with lid)

CUTOUT DIMENSIONS		
WIDTH	**DEPTH**	**RADIUS**
28”	18 1/2”	1/4”
711mm	470mm	6mm

ADA Handle Grill Product Specifications

Overall & Cutout Dimensions



PRODUCT DIMENSIONS		
WIDTH	**DEPTH**	**HEIGHT**
31”	22”	5 1/2” (12 1/2” with lid)
787mm	559mm	139.7mm (317.5mm with lid)

CUTOUT DIMENSIONS		
WIDTH	**DEPTH**	**RADIUS**
28”	18 1/2”	1/4”
711mm	470mm	6mm

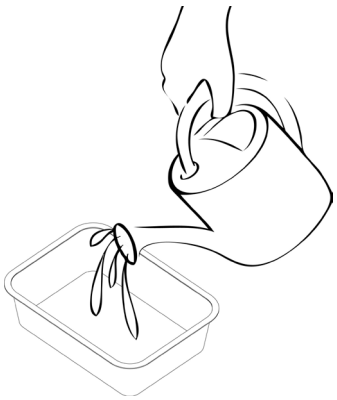
Before Using the Grill

1 Remove the cooking grates and drip trays from the grill. Wash the grill with warm soapy water using a non-abrasive cloth. USE ONLY HIGH TEMP PLASTIC UTENSILS WHEN GRILLING. Visit our web site to purchase a set of high quality stainless steel/high temp plastic grill utensils, www.cookwithkenyon.com.



2 Make sure the drip trays are inserted all the way into the bottom of grill and electric element brackets are resting on the element support bracket.

3 Cover the bottom of the drip trays with a liquid. Water is fine. PLEASE DO NOT USE A FLAMMABLE LIQUID! Doing so would ruin your cookout. Using apple juice if you are grilling pork adds a nice flavor to the meat. A can of lime soda is wonderful if you are grilling fish. ***Just remember always add liquid to the drip trays prior to grilling.***



4 To keep your grill smoke free, always clean the grilling surfaces after each use. Simply wash with warm soapy water using a non-abrasive cloth or place in your dishwasher. Empty the drip trays and wipe with a damp paper towel.



5 Place your cooking grates or optional griddles (part #B96000) onto the element with drip trays installed. Use the griddles for foods such as eggs, pancakes or my favorite - stuffed french toast!

6 Preheat grill with the lid closed for 5 - 7 minutes on desired heat setting for type of food:

- Steak - Temp setting 550˚F/ Power setting 16
- Burgers - Temp setting 500˚F/ Power setting 9
- Pork and Fish - Temp setting 400˚F/ Power setting 5
- Vegetables - Temp setting 350˚F/ Power setting 4

7 Close the lid(s) and cook. Enjoy the best grilled food you have ever tasted!

8 Clean up. After the grill has cooled to the touch, take a few pieces of paper towel and place on the grilling surface. Pour about one ounce of water on the towel and then using your high temperature nylon tongs, swab the paper toweling back and forth to loosen up the residue from your grilling. Throw the paper towel away and wipe the grates off with a dry paper towel.

9 Once the grates have cooled sufficiently, remove the grates and place in your dishwasher for a thorough cleaning.

10 With the grates removed, lift up the electric elements and remove the drip trays. Empty the contents of the drip trays in an appropriate place. Wipe the trays out with a dry paper towel and reuse the trays.

11 After you have used your grill many times, you may want to wash the lids. They can be placed in your dishwasher and run on the pots & pans cycle. This will restore your grill to its original pristine look.

12 To clean the grill, first be sure the cooking surface has cooled enough to handle. Then remove the grates, lift up the electric elements until they lock in the up position, remove the middle grate support cross bar, then the drip trays. The grate support cross bar is removed by lifting the rear and pulling the front notch off of the supporting tab. To install the support reverse the procedure. Do not cook on the grill without the support cross bar in place!

Before Using the Grill

13 Wipe the stainless steel surfaces with a damp cloth to remove any residue from previous grilling sessions.

14 Use stainless steel cleaner once a month to keep your grill looking like new. Cerama Bryte Stainless Steel Polish Kit (A70045) available at www.cookwithkenyon.com.

15 The touch control area is ceramic glass which is sealed from the effects of rain, snow and ice. To clean the glass, use a glass cleaner and soft towel. If stains appear, use a ceramic glass cleaner which can be found in your local grocery store.

DO NOT USE WATER ON GREASE FIRES
Smother fire or flame or use dry chemical or foam-type extinguisher.

USE ONLY DRY POT HOLDERS
Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch the grate or element of the grill. Do not use a towel or other bulky cloth in place of a pot holder.

DO NOT COOK ON BROKEN GRILL GRATE OR GRIDDLE
If the grate should break, grease and oils may come into direct contact with the electric element and create a risk of electric shock or fire. Contact an authorized service center or KENYON Customer Care immediately at (860) 664-4906.

CLEAN GRILL WITH CAUTION
If a wet sponge or cloth is used to wipe spills on a hot cooking surface, be careful to avoid steam burns. Some cleaners produce noxious fumes if applied to a hot surface. Read the cleaner label for details prior to using.

DO NOT TOUCH HEATING ELEMENT OR GRATE
The heating element and grate will be hot for some time after cooking. These components should be allowed to cool and then be handled with care and caution while cleaning, as they may be hot enough to cause severe burns. **Do not operate appliance with a damaged power cord or plug.** If the appliance malfunctions, discontinue use and contact the nearest authorized appliance dealer or the factory examination, repair or adjustment.

CLEAN GRILL AFTER EACH USE
This appliance is equipped with removable, disposable drip trays. The drip trays **MUST** be removed and cleaned after each and EVERY use. Do not allow grease to accumulate between cooking. The drip trays and baffle tray **MUST** be used when cooking on the grill. Excessive grease may spill over into the interior of the grill, voiding your warranty and posing a fire hazard.

NEVER LEAVE GRILL UNATTENDED AT HIGH HEAT SETTINGS
High heat setting may cause heavy smoking and ignite grease.

DO NOT CLEAN UNIT WITH PRESSURIZED WATER
Never clean the grill with any form of pressurized water or other types of cleaners. Doing so will void the warranty and may pose a serious risk of electric shock. Always clean the grill with a cloth and a stainless steel or glass surface cleaner.

STORAGE
Suitable shelter must be provided to prevent direct exposure to rain. Covers available at www.cookwithkenyon.com.

TO PREVENT SMOKE
To prevent the contents of the drip trays from smoking, place 2 cups of water (or enough to cover the bottom of the pan) in the drip trays before cooking.

DO NOT USE POTS OR OTHER BAKEWARE ON THE GRILL

KEEP THESE INSTRUCTIONS WITH THE GRILL FOR FUTURE REFERENCE

Operation

Touch Control

To activate an element, first the master power must be turned on by placing and holding a finger for two seconds over the circular area next to the master power graphic. An audible beep will be heard and a light next to the master power graphic will illuminate. Then the desired element must be turned on, by placing a finger over the circular area marked ON/OFF for that element. The same beep will sound and a light will illuminate. Then the heat level is chosen, by holding a finger over the circular areas marked with + or -. Touching the + first will incrementally set the heat level from settings 1 thru 8 with a beep and corresponding number of lights illuminated. Touching the - first will incrementally set the level from settings 8 thru 1 with a beep and corresponding number of lights illuminated. When the desired heat level is reached the finger is removed and the grill remains at that heat level. If an element is activated, but no heat level chosen, the element will automatically turn off in 7 seconds.

To change the heat level place finger on + or - graphic of desired element to change heat level incrementally up or down.

To deactivate an element, touch circular area marked ON/OFF to turn the element off. Also the master power ON/OFF can be touched and the entire grill will be deactivated.

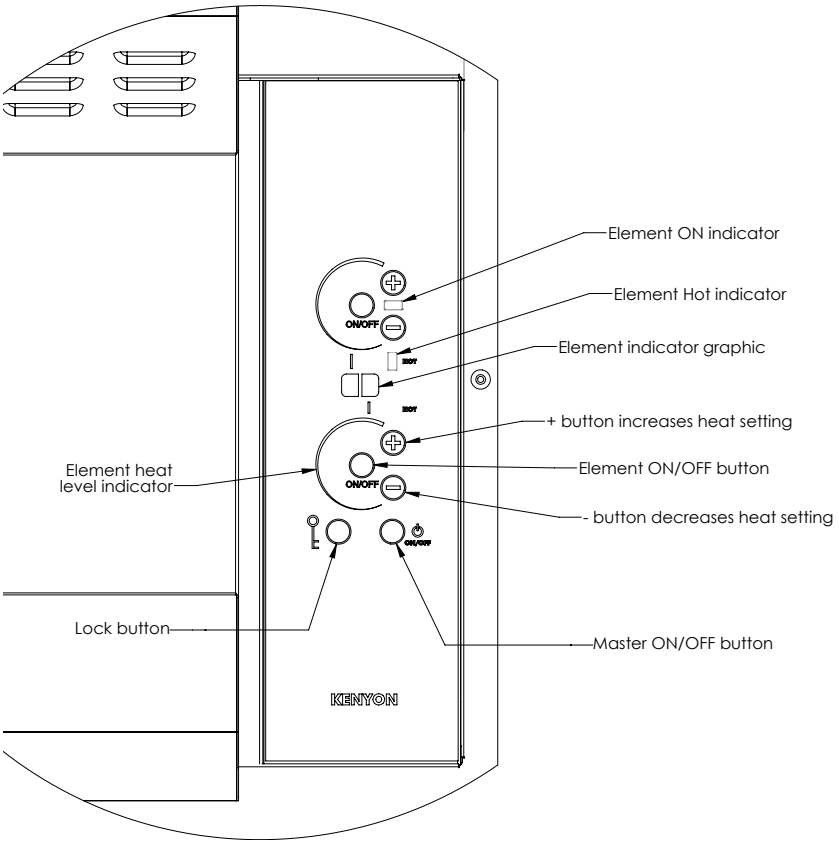


Fig. 9

CALIBRATION

Upon application of electrical power to the grill, the controller will run a self-calibration process. The controller will then sound an audible confirmation tone and the display will briefly illuminate. The grill is now ready to be used. For proper calibration the glass above the controller must be clear of any debris.

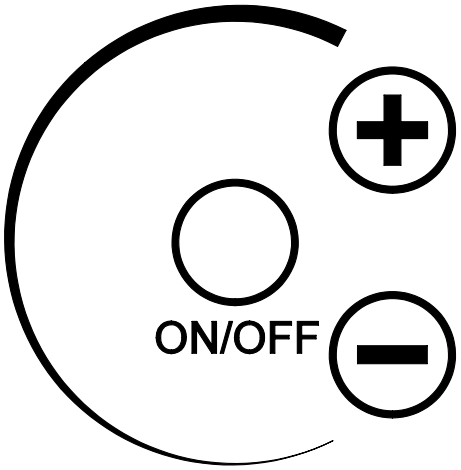


Fig. 10

HEAT SETTINGS

Your Texan Grill has 8 different heat settings, 1 through 8, selected using the (**-**) and (**+**) sensors. The heat setting is displayed as shown at the right. The heating element cycles at different time intervals to vary the heat level. As the setting is increased, the heating element will remain on for a longer period, increasing the cooking temperature of the grill.

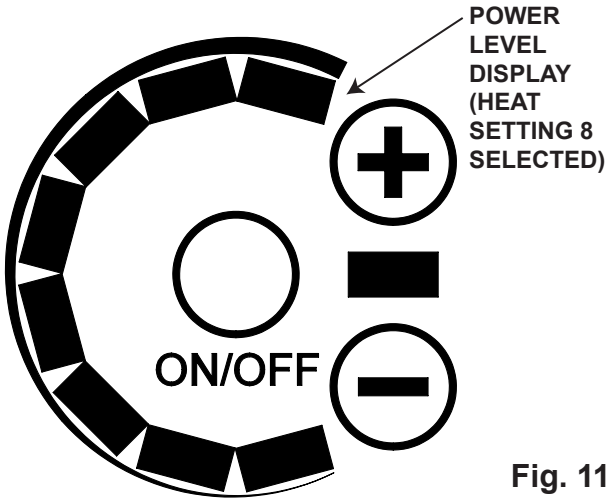


Fig. 11

HOT SURFACE INDICATOR

Your Texan Grill is equipped with a hot surface indicator for each grill element. An indicator illuminates when it's respective element is activated. It will remain illuminated after the element is de-energized for a period of up to 30 minutes until the grill has cooled. See Fig. 9.

LOCK FUNCTION

The lock function allows the user to lock the control and the heat level can only be decreased or the element de-energized. When locked an element can not be energized and the heat level can not be increased. To activate or de-activate the lock function, touch the lock button for 3 seconds. A light will illuminate to indicate the control is locked.

Operation

Automatic Shut-Off Time

The table below displays the automatic shut-off time corresponding to each heat setting.

SETTING	AUTOMATIC SHUT-OFF (min)
1	91
2	91
3	91
4	65
5	67
6	67
7	67
8	60

Temperature Guide

The following is meant to be a guideline. Individual results may vary depending on conditions. Factors such as wind, and outside temperatures, food temperature when placed on grill can affect cooking times. The grill is designed and engineered for optimal cooking performance with the lid down or closed.

SETTING	FOOD TYPES
1	Fried eggs on griddle
2	Pancakes - French toast on griddle
3	Vegetables
4	Vegetables - Fish
5	Fish - Chicken
6	Chicken - Hamburgers
7	Hamburgers - Steaks
8	Steaks

TURNING “OFF” THE GRILL

To turn off the grill, simply **touch and hold** the Master Power Sensor for **two seconds**. The controller will de-energize and shut off the heating element.

Grill Parts

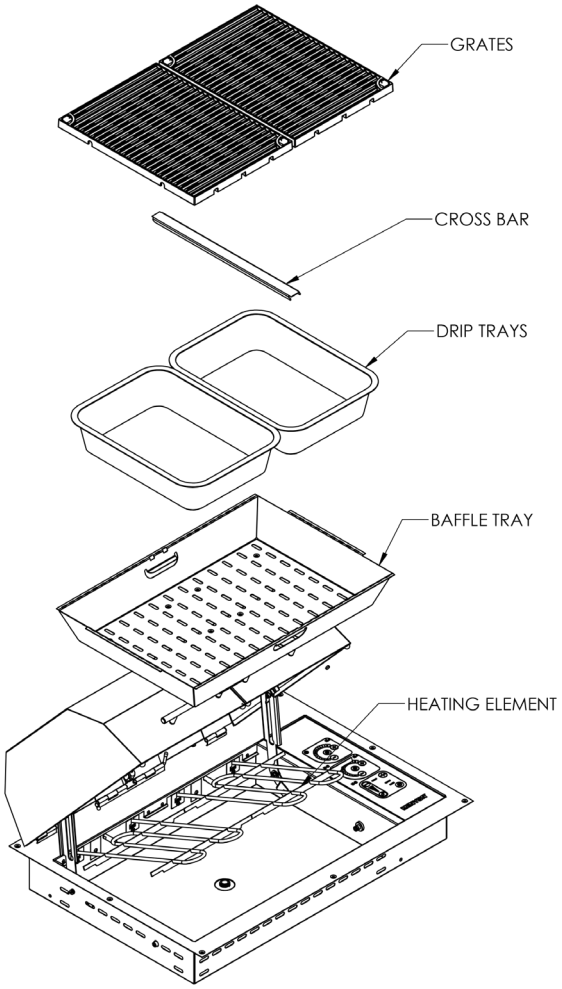
Heating Elements
The heating elements are designed to pivot as shown to remove/replace the baffle tray and drip trays. They will stay in the up position. To put down apply slight downward pressure.

Baffle Tray
The baffle tray supports the drip trays, heating elements and grates and must always be used when operating the grill. The cross bar must also be installed to support the elements and grates.

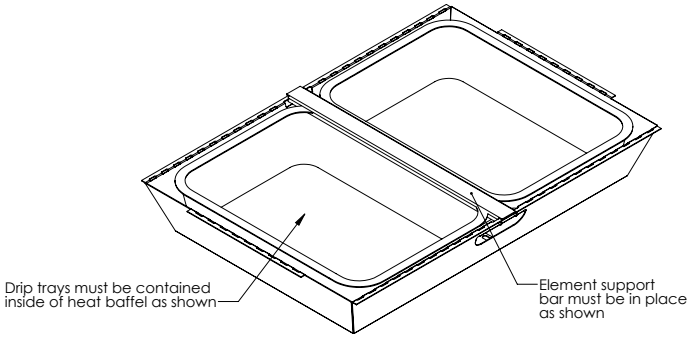
Drip Trays
The drip trays collect all the fat and juices created during the cooking process. The drip trays must be emptied after each use. When replacing the drip trays, position the drip trays so that they are completely contained inside the baffle tray and insuring that the side or the rim of the drip trays do not protrude outside of the baffle tray.

To prevent the contents of the drip trays from smoking, place 2 cups of water (or enough to cover the bottom of the pan) in the drip trays before cooking.

Grates
Grates must be cleaned after every use. The grates have a nonstick coating for ease of cleaning. Wash grates after each use in warm soapy water.



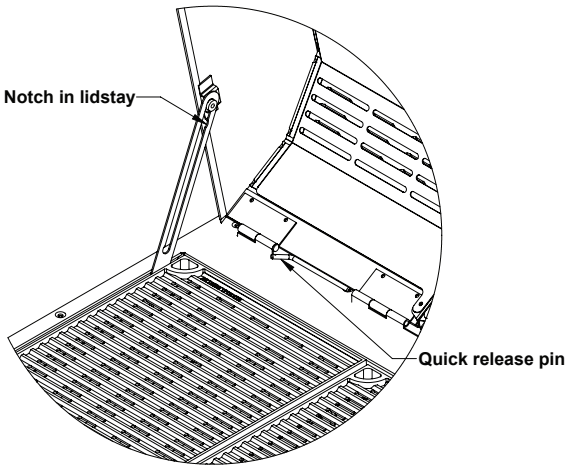
Assembly is the same for all Texan Grill models.



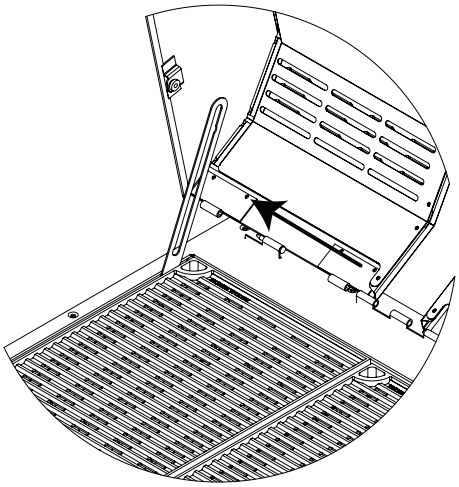
Operation

Lid Removal

The grill lids are removable for cleaning. To remove the lids, open it so the bearing is aligned with the notch in the lidstay. Pull the lidstay toward the center of the grill, over the bearing, releasing the lid from the lidstay mechanism. Then slide the quick release pin out of the middle hinge.

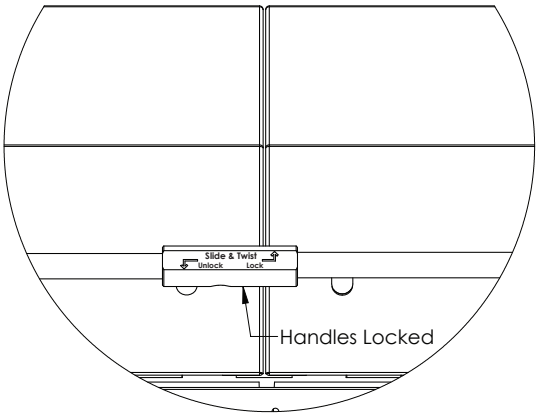


With the quick release pin removed, grasp the lid, pushing back on the center to clear the middle hinge and slide the lid away from the center of the grill until the outer hinge is free of it's pivot pin. Once the lid(s) have been removed they can be washed in warm, soapy water. Installation is reverse of removal.

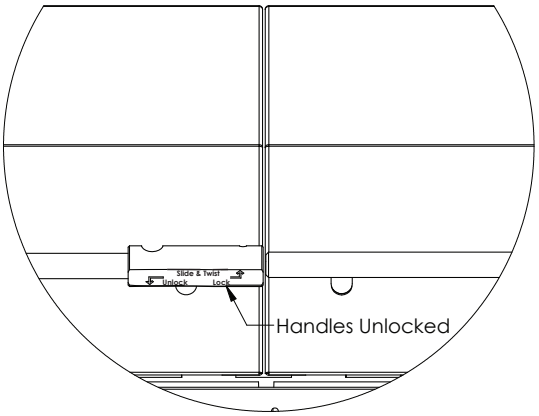


Handle Lock (*Split Lid Grill Models Only)*

The handle lock allows the user to lock both lids together for ease of opening and accessing the entire grilling surface.



The lids can also be unlocked and opened individually for access to either half of the grilling surface.



This is a great feature allowing the user to access only half of the grill, allowing the other half to continue cooking uninterrupted.

Unpacking the Grill

1. Carefully unpack the grill from its shipping container.

Verify and identify the package contents. The following items should be included in the carton. If any components are missing or damaged, call KENYON immediately.

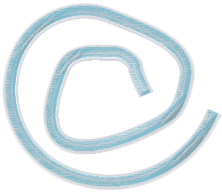
Check the Electrical Supply Requirements

2. This product must be installed in accordance with national, state and local electric codes. Refer to table on page 5 table for the correct voltage, amperage and frequency that must be supplied to the grill. The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

PARTS INCLUDED



Texan Grill



3 feet of drain hose with brass fitting



(9) Mounting screws

IMPORTANT!

If the electrical supply does not meet the product specifications, consult with a licensed electrician before proceeding with installation!

Installation

Countertop Preparation

3 Your Texan Grill is supplied with a factory installed polished stainless steel flange that accepts nine oval head wood screws for mounting. The trim flange of the grill is designed to hold the unit firmly in place in the countertop. If desired, you may seal the edge of the countertop beneath the trim flange. We recommend a **NON-ADHESIVE** such as Plumbers Putty. This will help reduce the chance of damage to the trim flange should the unit need to be removed from the countertop. Should you need to remove the unit from the countertop after installation simply take a piece of fishing line and run back and forth under the trim flange to break the caulk bond.

⚠ WARNING!

Allow a 2 inch (2") minimum clearance between the bottom of the grill and combustible surface located below, ie: the upper edge of a drawer installed below the grill (see page 18). Failure to provide proper clearances and ventilation may result in a fire hazard.

PLEASE READ THIS SECTION PRIOR TO MAKING CUTOUT FOR THE GRILL.

It is important to plan ahead for installation of the grill, keeping the following dimensions in mind.

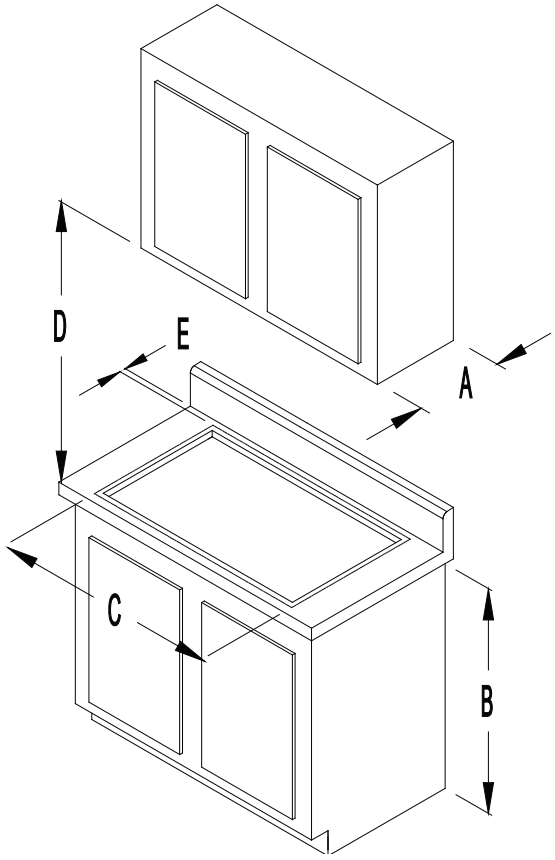
A - 13 inches maximum depth of overhead cabinets

B - 36 inches is minimum height of countertop above floor. For ADA Handle Grill Models 34" is MAXIMUM height of countertop above floor.

C - The minimum flat countertop surface that the grill will rest upon must be equal to or greater than the overall grill dimensions (refer to ***page 5*** for overall grill dimensions).

D - 30 inches minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet or 24 inch minimum clearance when the bottom of the wood or metal cabinet is protected by not less than 1/4-inch-thick flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015-inch-think stainless steel, 0.024-inch-thick aluminum or 0.020-inch-thick-copper.

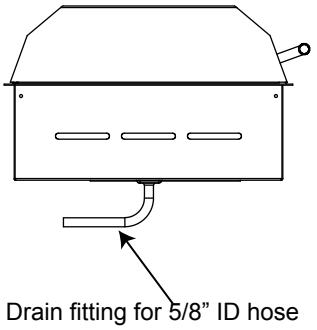
E - 6-inch minimum from backsplash of countertop to edge of grill(refer to ***page 5*** for overall grill dimensions). 1-1/2 inches minimum from front of counter to grill. 3" Maximum from front of counter to grill for ADA Handle Grill Models.



FOR INSTALLATIONS IN CANADA:
"Do Not Install Closer Than 1/2 Inch (12mm) From Any Adjacent Surface", and **NE PAS INSTALLER A'MDINS DE 12MM DETOUTE SURFACE ADJACENTE.**

Drain Connection

4 For your convenience, the grill is equipped with a 1/2” NPT brass pipe fitting and 90º brass elbow which you can attach the 5/8” ID flexible hose that came with your grill. The portable version of the grill comes with a brass pipe plug installed in the drain fitting. If you are using your grill as a portable unit, save the hose and 90º brass fitting for possible installation in the future.



Drain fitting for 5/8” ID hose

Final Preparations Prior to Use

5 Remove the protective plastic film from the lid, trim flange and glass panel. Clean the grill before you use it for the first time. A thorough cleaning with a stainless steel or glass cleaner will remove any traces of plastic film adhesives and manufacturing oils.

Wash the nonstick coated grates in warm soapy water before using the grill.

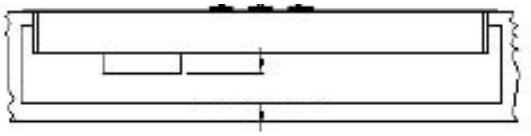
Installation

WARNING!

To eliminate the risk of burns by reaching over heated surface units, cabinet storage space located above surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.

Before making the countertop cutout, check for clearance. Check to see if the grill will clear the front and side walls of the base cabinet. It is also important to provide enough ventilation.

Adequate ventilation of the space below the countertop must be provided to ensure proper operation of the grill. Heat transferred from the grill bottom pan during operation will overheat an improperly ventilated area.



2 INCH (51mm) MINIMUM

Since the appliance requires a sufficient supply of fresh air to operate at maximum performance, the cabinet must be designed accordingly. The following is required for this:

• The cabinet must have a minimum of two openings; one to allow fresh air to enter and the other for hot air to escape the cabinet.

• Opening sizes must be equal to 8 square inches each. This is for ambient temperatures of 85ºF / 30ºC and below. If the ambient temperature around the appliance is above 85ºF / 30ºC then larger ventilation opening sizes may be required.

When making countertop cutout, radius the corner to help prevent cracking of the countertop material. A 1/4 inch radius is typical, but follow the countertop manufacturer's instructions regarding the minimum radius and any reinforcements required to prevent damage to the countertop over time.

Use Plumber's Putty to seal grill to countertop. Plumber's Putty is a soft, pliable sealing compound that is used to make watertight seals around faucets, drains, and other plumbing parts. The putty is hidden under the flange, lip, or edge of the grill and is not visible when the grill is installed. If caulk were used instead of putty, it would be difficult to access these areas to cut through the caulk to remove the part.

Plumber's Putty is a very inexpensive material that is sold in small plastic tubs. It is always shaped by hand before it is applied to the plumbing part. Follow the basic instructions on the container of the Plumber's Putty. If your countertop is made of granite, marble, quartz, sandstone or Corian use a stain-free Plumber's Putty to prevent staining of the countertop.

STAINLESS STEEL MAINTENANCE CHECKLIST

Every Use *(Quick Wipe Down)*

After the grill cools, wipe down exterior stainless steel surfaces with a paper towel to remove any grime.

Use mild dish soap and water or **Sprayway® Stainless-Steel Wipes** for smudges.

Dry completely to prevent water spots or corrosion.

Monthly *(Quick Clean & Coating)*

Use **Sprayway® Stainless Steel Polish** and

Cleaner to wipe down the stainless surfaces.

This leaves a protective coating. Apply using a paper towel or microfiber cloth.

Outdoor Care

Use a high-quality, breathable grill cover. Kenyon offers custom-fitted covers for all grills made with Sunbrella fabric.

Do not use steel wool or abrasive pads, as these will scratch the stainless surface.

Do not use chlorine-based cleaners, as they can cause the stainless steel to rust.

Always wipe in the direction of the stainless steel grain.

SCAN TO LEARN MORE

Clean grate(s) and drip tray(s) before and after use.

Always fill the drip tray(s) with liquid before grilling.

Preheat grill for 5-7 minutes.

Point your phone's camera at the QR Code to view our Quick Start Tips video for the Electric Grill.

KENYON | Statement of Warranty

Kenyon International, Inc (the "Company") warrants its products in normal usage to be free of defects in materials and workmanship subject to the conditions and limitations below.
Any part, which proves to be defective in normal usage during the warranty period will be repaired or replaced by the Company.

In order for product to be covered under this warranty it must be returned to the Company for evaluation. Please contact Support@cookwithkenyon.com for return instructions.

This warranty covers certain products built by the Company and is subject to the following conditions and limitations:

1. The Company's liability shall be limited to repair or replacement (choice of remedy at Company's option) of electronic components as may be defective in materials or workmanship. This liability is limited to three years from the date of original installation or 42 months from invoice date, whichever comes first; this warranty covers parts and labor at pre-approved rates. Stainless steel is warranted with a lifetime guarantee to be rust free when cared for monthly as outlined in owner's manual. If corrosion begins, contact the Company with photo evidence of corrosion for replacement components.

2. Determination of suitability of the product for the use contemplated by the Buyer is the sole responsibility of the Buyer and the Company shall have no responsibility in connection with such suitability.

3. The Company shall not be liable for any damage resulting from:
   • failures due to use of the product in applications for which they are not intended;
   • failures due to corrosion, wear and tear, abuse, neglect, improper installation or maintenance;
   • failures due to breakage of glass, accidental or otherwise.

4. The Company shall be responsible for ground shipping charges to the location of the appliance (home) within the Continental United States and Canada. Any duties, express or special shipping charges are at the expense of the Buyer.

5. All labor allowed by the Company under this warranty must be pre-authorized and performed by an Authorized Kenyon International Service Center, unless otherwise specified in writing by the Company.

THERE ARE NO OTHER WARRANTIES OF MERCHANTABILITY, FITNESS FOR PURPOSE OR ANY OTHER KIND, EXPRESSED OR IMPLIED AND NONE SHALL BE IMPLIED BY LAW. The duration of any such warranties that are nevertheless implied by law for the benefit of a consumer, shall be limited to a period of three years from original purchase by the user. Some countries do not allow limitations on how long an implied warranty lasts, so this limitation may not apply to you.

THE COMPANY SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY, WHETHER EXPRESSED, IMPLIED OR STATUTORY. Some countries or states do not allow exclusion or limitation of consequential or incidental damages so this limitation or exclusion may not apply to you.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER LEGAL RIGHTS THAT MAY VARY FROM COUNTRY TO COUNTRY AND STATE TO STATE.

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