Read me
FIRST

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KENYON®

Make any day a weekend

BIG AMERICAN GRILL™ - 240V/208V

OWNERS MANUAL

Manual # 145412
Revised: June 25, 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.

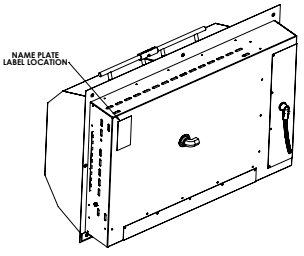
For quick reference please keep a record here:

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.

Suitable shelter must be provided to prevent direct exposure to rain. Covers available.

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 the drip trays 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.

SCAN TO LEARN MORE

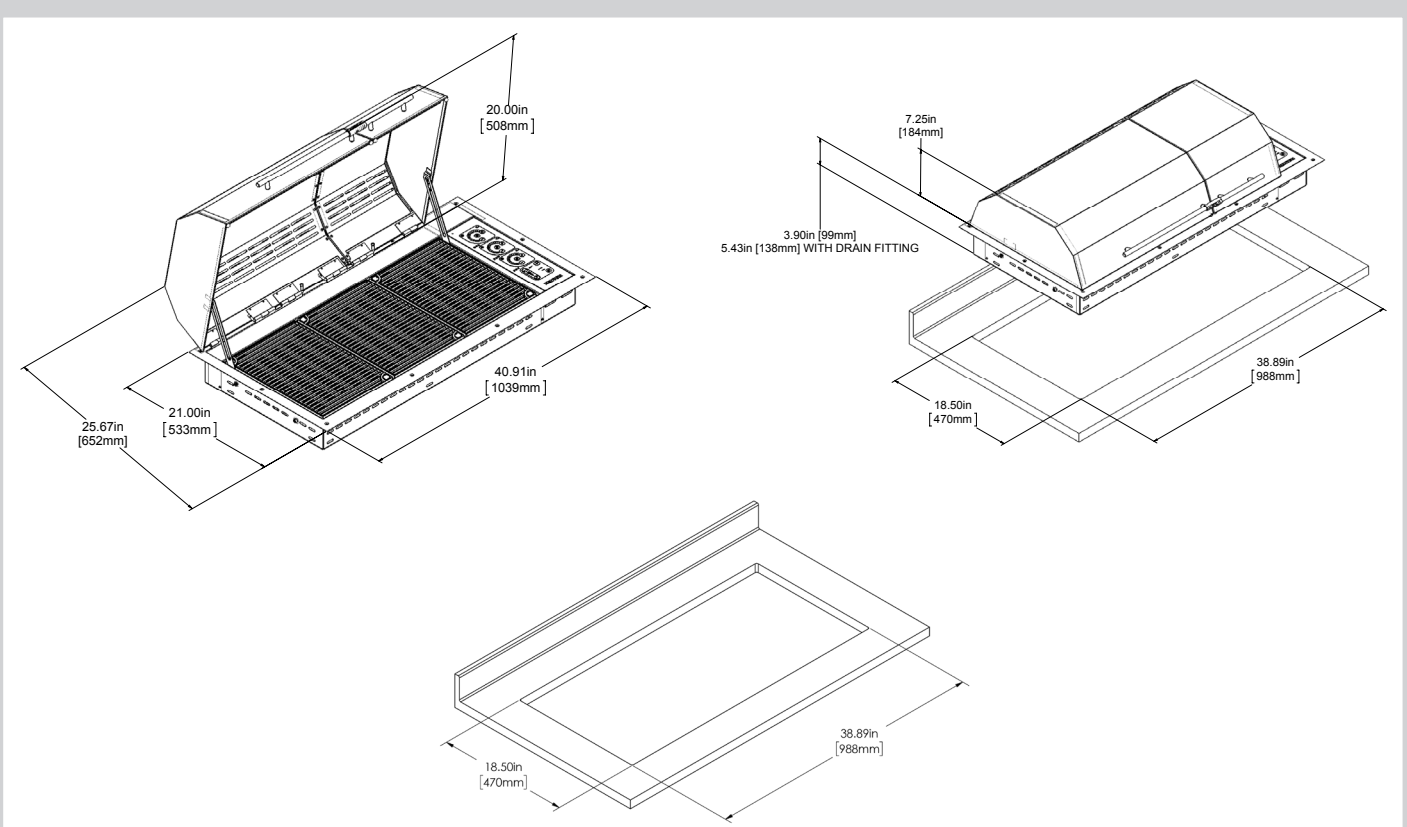
Clean grate(s) and drip tray(s) before and after use.

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.

Product Specifications



Overall & Cutout Dimensions

PRODUCT DIMENSIONS		
WIDTH	**DEPTH**	**HEIGHT**
40.91”	21”	5.5” (12.5” with lid)
1039mm	533mm	139.7mm (317.5mm with lid)

CUTOUT DIMENSIONS		
WIDTH	**DEPTH**	**RADIUS**
38.89”	18.5”	.25”
988mm	470mm	6mm

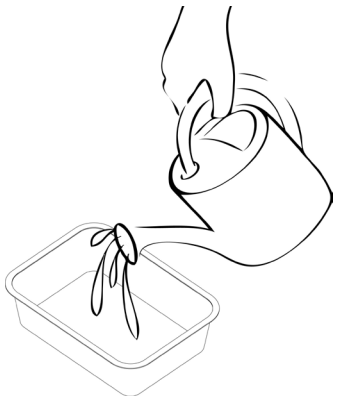
Before Using the Grill

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!

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.

Operation

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

Indicator Lights

There are a series of lights that provide indications of element operation and hot surfaces.

These lights are located adjacent to the control panels. When the control is ON, a LED light array will illuminate indicating which element is on.

For your safety, we have incorporated a “HOT” indicator light. When lit, this light indicates that some part of the cooking grate is too warm to touch or place articles upon.



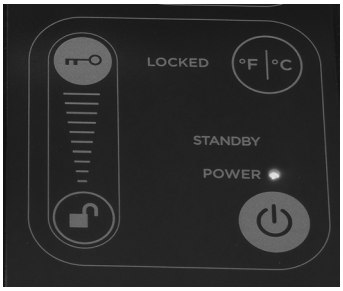
Do not place articles on the cooking surface while this light is glowing.

After turning off the element, the “HOT” indicator light will remain illuminated until the cooking grate is safe to touch.

Turning On

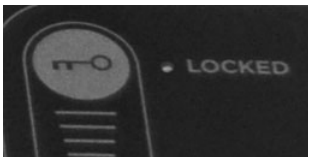
Touch the controls firmly with the flat part of your fingertips.

With the unit unlocked, touch the POWER button in the main control frame. Activate either element by holding the element power button in the control frame for 2 seconds and choosing a cooking option. If an element is not activated within 15 seconds, the grill will de-power by itself.



Safety Lock Feature

When the **LOCKED** LED is illuminated in the main power control frame, the grill touch control power settings can’t be adjusted from the current setting. Pressing either the zone power button or the master power button however, can turn off the grill. The LED arc light array will no longer illuminate when in the lock mode. The lock feature can be activated at any time as a safety measure, whether the unit power is on or off.



When the unit has power the STANDBY light will illuminate.



To unlock the grill, swipe the LOCK feature with your fingertip along the gradient surface, from the LOCK to the UNLOCK position as indicated by the key and open padlock graphics or touch and hold the UNLOCK graphic for 3 seconds.

To LOCK the grill, swipe from the UNLOCK to the LOCK position or touch and hold the LOCK button for 3 seconds.

Cooking Mode Options

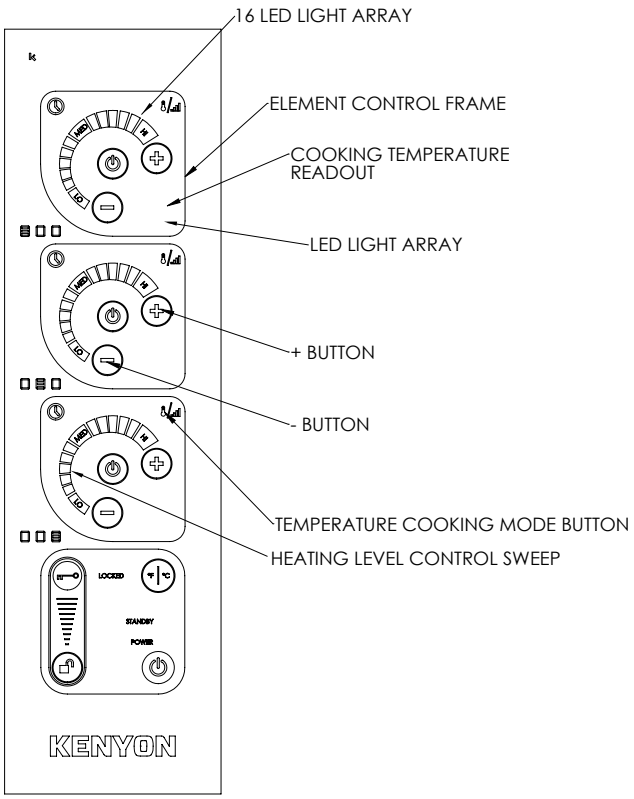
The grill elements can be independently operated by either a heating level ranging from low to high, or by setting a specific cooking temperature.

Operation

Heat Level Cooking Mode

With the main power on and the element powered on, swipe your finger along the temperature control arc and release at the desired setting. The settings range from LOW-MED-HIGH in 16 increments, as indicated by the LED light array that illuminates along the control sweep. Also, the arc + and – signs can be toggled to select the desired heat level. The LED light array will indicate the selected setting.

The default heat level upon starting any element is 0. If the element is set or remains at 0 for 15 seconds of inactivity, the element will de-power.



Temperature Cooking Mode

Select the temperature cooking mode by touching the thermometer/gradient graphic within the chosen element control frame.



Select the desired cooking temperature, ranging from 150° to 550°F (65° to 287°C), in 10°F (12°C) increments. The selection can be made by pressing + or – buttons for each increment change, or swiping the arc. The selected cooking temperature value will illuminate and flash in the control frame while the selection is in progress. The value will flash until the temperature is reached. After the temperature has been reached the value will illuminate steady, and the cooking temperature will remain set unless it is changed. The default temperature setting is always 150°F (65°C) upon startup in temperature cooking mode.

Changing Temperature Units

The temperature units can be changed from Fahrenheit to Celsius by touching the °F/°C button in the main power control frame. All active elements will change accordingly. The chosen default units will remain with every use unless changed.



Timer Options

Kitchen Timer
The kitchen timer is a general timer that has many uses around the kitchen, independent of cooking activity on the grill.

Activate the main power and touch the timer clock graphic within either element control frame. Set the desired time duration by touching the + and – buttons, holding the button to increase or decrease the setting. A beep will sound at the start of the setting and the set time will display in the control fame. The time increments will run from 1-10 minutes in 1 minute increments, and then change to 5 minute increments. The time reading will speed up as the touch is held. Touch the timer button again to start. If no time is set, the timer will deactivate after 20 seconds.

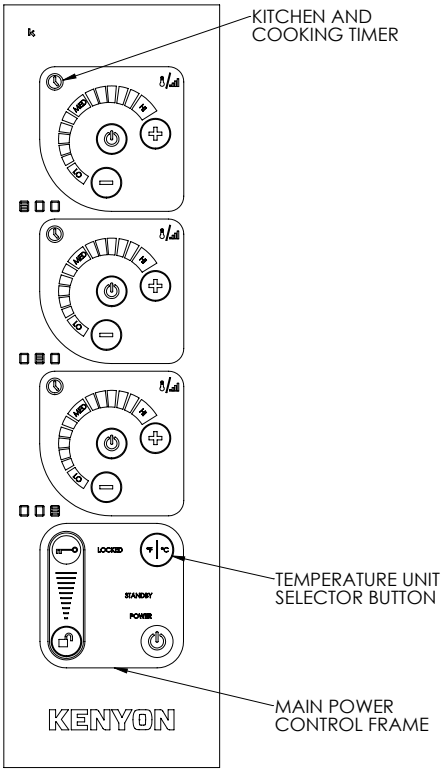
As the set time elapses, the display will show the time remaining in minutes until it reaches one minute, after which the display changes to seconds remaining to zero. The display will flash and a double beep alarm will sound every ten seconds until the power button is touched or after 3 minutes, the flashing display and alarm will deactivate.

Cooking Timer
Each element has its own cooking timer that can be activated to shut the heating element off at the end of the set time.

At any time during cooking for each element, set the desired time duration by first touching the clock graphic then touching the + and – buttons, holding the button to increase or decrease the setting. A beep will sound at the start of the setting and the set time will display in the control fame. The time increments will run from 1-10 minutes in 1 minute increments, and then change to 5 minute increments.

The time reading will speed up as the touch is held. Touch the timer button to start. If no time is set, the timer will deactivate after 20 seconds and normal cooking will resume.

As the set time elapses, the display will show the time remaining in minutes until it reaches one minute, after which the display changes to seconds remaining to zero. The burner will automatically shut-off and stop cooking at the end of the set time. The display will flash and a single beep alarm will sound every five seconds until the power button is touched, within 30 seconds. After 30 seconds of no activity after the time has elapsed, the timer will shut off.



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	90
2	90
3	90
4	90
5	70
6	70
7	70
8	70
9	70
10	70
11	60
12	60
13	60
14	60
15	60
16	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
1-2	Fried eggs on griddle
3-4	Pancakes - French toast on griddle
5-6	Vegetables
7-8	Vegetables - Fish
9-10	Fish - Chicken
11-12	Chicken - Hamburgers
13-14	Hamburgers - Steaks
15-16	Steaks

BIG AMERICAN GRILL™ MAINTENANCE

The Kenyon Big American Grill™ is a sealed unit that does not require regular maintenance. Please follow our operating instructions as mentioned above. If your grill requires service, this must be preformed by **Authorized Personnel only**. Please call **Kenyon Customer Care** at **860-664-4906**.

Error Code Readout

In the event that the Big American Grill™is not operating correctly, the control readout will display an error code that will identify the problem. If an error code is shown on the display, identify the code in the Troubleshooting Index below and take action as noted.

De-power and re-start the unit to clear the display. Allow the unit to cool as necessary. Lock out the main power supply to the unit by closing the breaker before performing any wiring operations. If the problem persists, please call Kenyon Customer Care at 860-664-4906, M-F, 8AM – 5PM EST or email at customercare@cookwithkenyon.com.

TROUBLESHOOTING INDEX

ERROR CODE	DESCRIPTION	ACTION TO REMEDY ERROR
E04	Unit operating at high temperature.	Allow unit to cool. Ensure correct cooking utensil type is used. Lower the cooking level or temperature setting.
E06 **E07** **E08** **E09**	Internal electronic control issue.	Refer to **Kenyon Customer Care.**
E10	More than two control functions activated at the same time for three seconds, unit de-powered.	Re-power unit and command one control input at a time.

Operation

Grill Parts

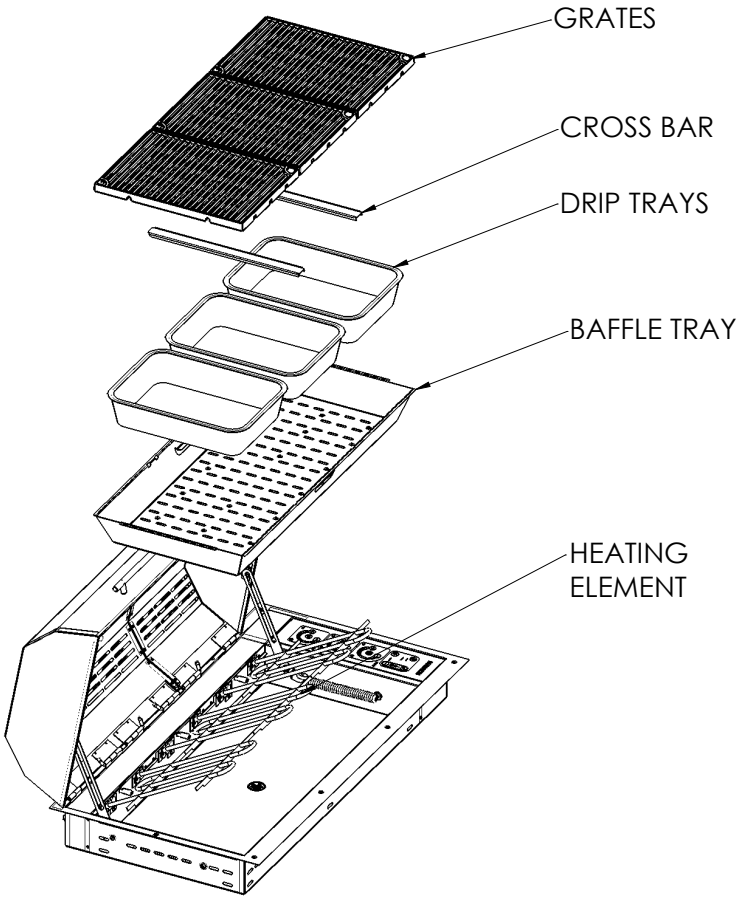
Heating Elements
The heating elements are designed to pivot as shown to remove/replace the baffle tray and drip trays. They will stay in the up position. To put down apply slight downward pressure.

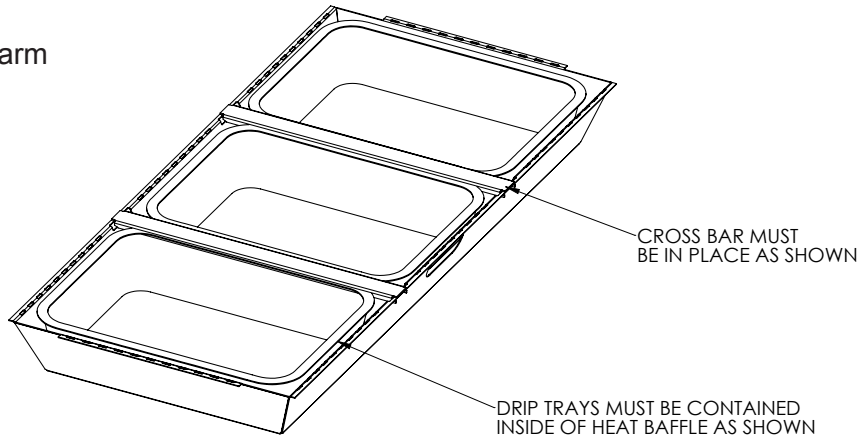
Baffle Tray
The baffle tray supports the drip trays, heating elements and grates and must always be used when operating the grill. The cross bar must also be installed to support the elements and grates.

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.

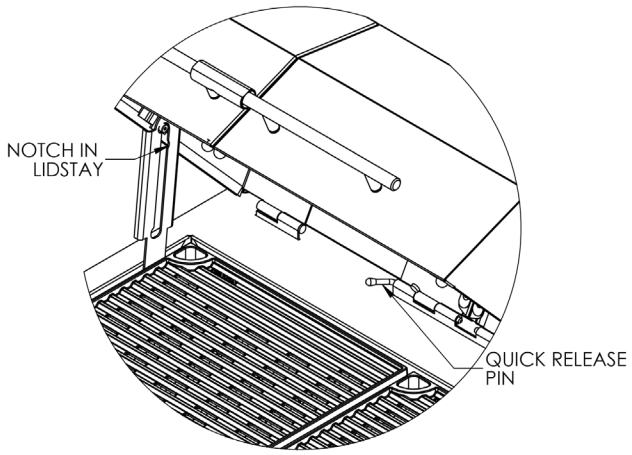
Grates
Grates must be cleaned after every use. The grates have a nonstick coating for ease of cleaning. Wash grates after each use in warm soapy water.



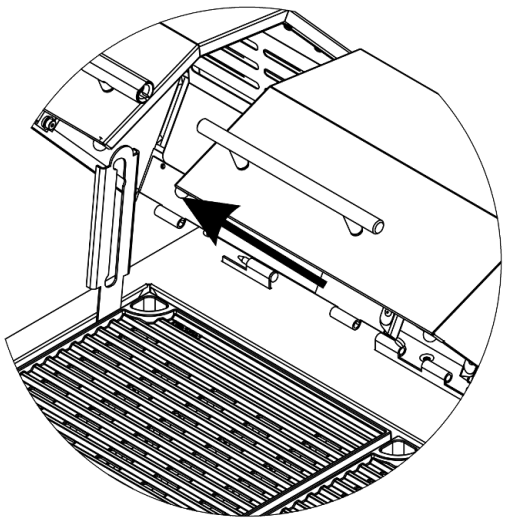


Lid Removal

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.

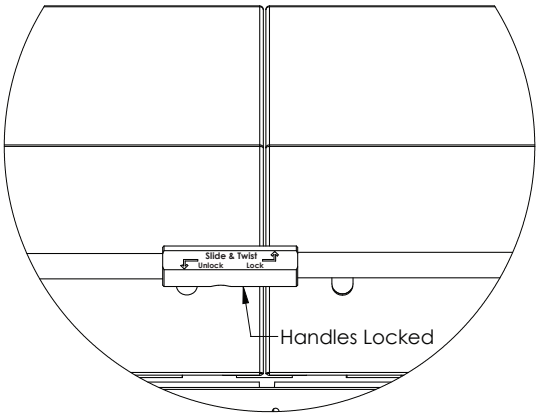


With the quick release pin removed, grasp the lid, pushing back on the center to clear the middle hinge and slide the lid away from the center of the grill until the outer hinge is free of it's pivot pin. Once the lid(s) have been removed they can be washed in warm, soapy water. Installation is reverse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

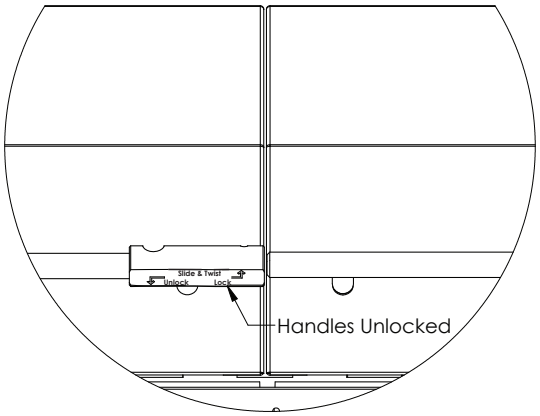


Handle Lock

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 a small section of the grill, allowing the other section to continue cooking uninterrupted.

Installation

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.

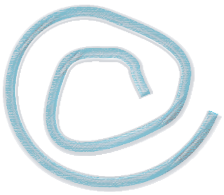
Check the Electrical Supply Requirements

2. This product must be installed in accordance with national, state and local electric codes. The following table provides 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



Big American Grill™



3 feet of drain hose with brass fitting



(11) Mounting screws

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
B70430	4500 Watts	240V AC 20A 50/60Hz	3 wire cord no plug
B70432	4500 Watts	240V AC 20A 50/60Hz	3 wire cord no plug
B70480	4500 Watts	208V AC 22A 50/60Hz	3 wire cord no plug
B70480NH	4500 Watts	208V AC 22A 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!

Countertop Preparation

3 Your Big American Grill™ is supplied with a factory installed polished stainless steel flange that accepts eleven 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.

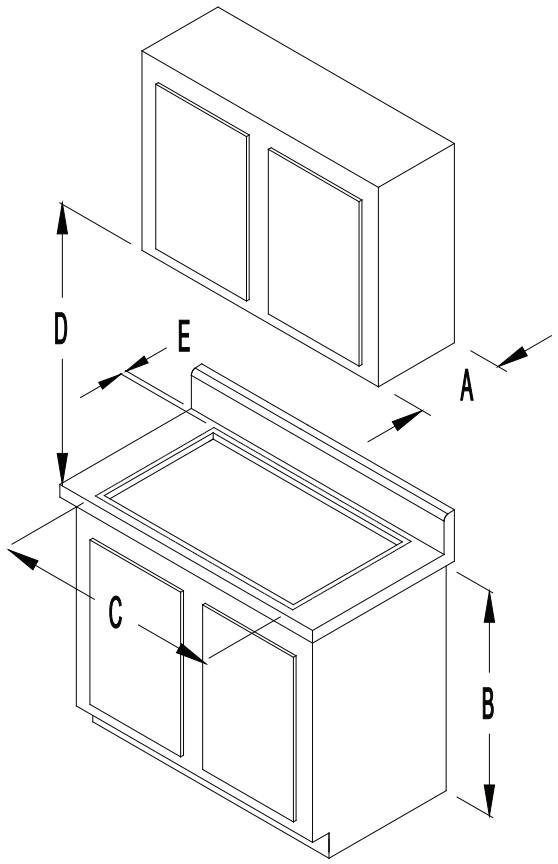
A - 13 inches maximum depth of overhead cabinets

B - 36 inches is minimum height of countertop above floor

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 - 1-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.



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.**

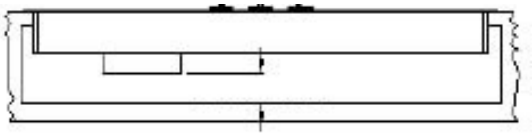
Installation

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.

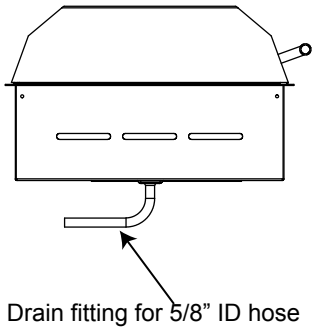
When making countertop cutout, radius the corner to help prevent cracking of the countertop material. A 1/4 inch radius is typical, but follow the countertop manufacturer's instructions regarding the minimum radius and any reinforcements required to prevent damage to the countertop over time.

If your countertop is made of solid surface material you will need to check with the manufacturer for specific recommendations for cooktop & grill installation instructions. Most solid surface countertop manufacturers require additional corner supports to prevent damage to the countertop. Use the included screws to secure the grill to the countertop. Be careful not to over-tighten the screws. Use plumbers putty to seal the flange to the countertop.

If your countertop is made of stone you will need to use an acrylic latex to mount the grill in place. Put a large bead of caulk around the cutout opening and place the grill in place. Wipe away any excess caulk, use water to remove the excess caulk. Allow the caulk to dry for a minimum of 24 hours without any moisture being allowed to come in contact with the caulk. Do not use the screws that came with your grill. The caulk will hold the grill securely. Do not use a caulk which contains silicone as this will stain the stone.

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.



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.

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.

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 kenyonservice@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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SAVE THESE INSTRUCTIONS