Read me
FIRST

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KENYON®

Make any day a weekend

SilKEN® GRILL - TOUCH CONTROL

OWNERS MANUAL

Manual # 145355
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.

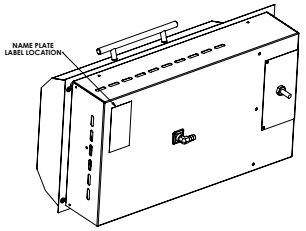
For quick reference please keep a record here:

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.

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

Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

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.

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

When used as a portable grill, store indoors when not in use. **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.

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.

Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.

Do not use appliance for other than intended use.

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.

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 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.

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 store flammable materials near the grill.

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

The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

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.

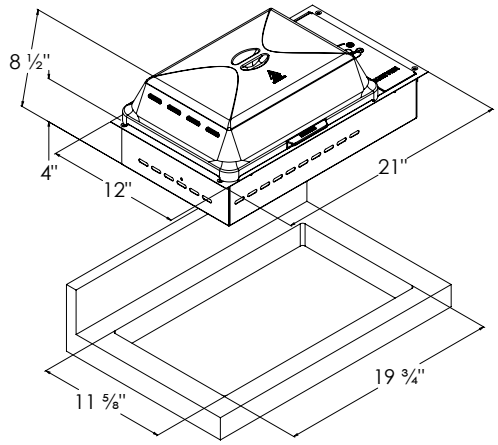
Always fill the drip tray(s) with liquid before grilling.

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

SilKEN® Grill
Built-in Models
- Model B70070 (120V)
- Model B70071 (240V)

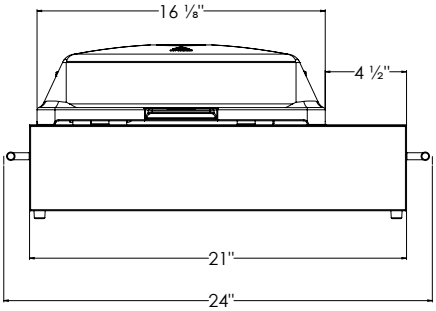


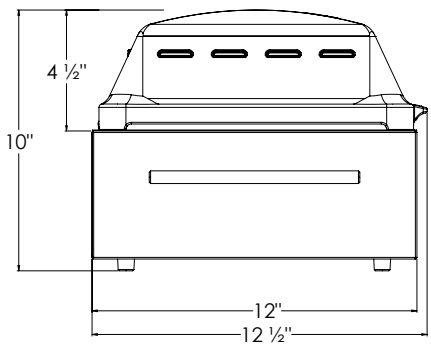
BURNER DATA		
VOLTAGE	**AMPS**	**OUTPUT IN WATTS**
120V AC	11	1300
240V AC	6	1300

PRODUCT DIMENSIONS		
WIDTH	**DEPTH**	**HEIGHT**
21”	12”	5” (9 1/2” with lid)
533.4mm	304.8mm	127mm (241.3mm with lid)

CUTOUT DIMENSIONS		
WIDTH	**DEPTH**	**RADIUS**
19 3/4”	11 5/8”	1/4”
501.6mm	295.2mm	6.4mm

Portable Models
- Model B70072 (120V)
- Model B70073 (240V)



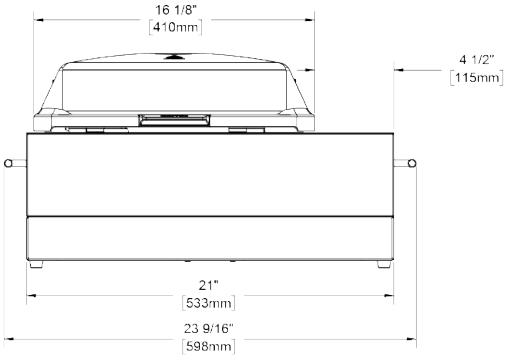


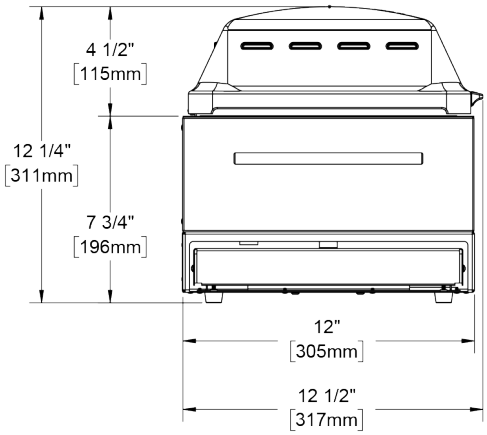
BURNER DATA		
VOLTAGE	**AMPS**	**OUTPUT IN WATTS**
120V AC	11	1300
240V AC	6	1300

PRODUCT DIMENSIONS		
WIDTH	**DEPTH**	**HEIGHT**
21”	12”	5 1/2” (10” with lid)
533.4mm	304.8mm	139.7mm (254mm with lid)

Product Specifications

SilKEN® Grill
with post mount
- Model B70073SPM (240V)





BURNER DATA		
VOLTAGE	**AMPS**	**OUTPUT IN WATTS**
240V AC	6	1300

PRODUCT DIMENSIONS		
WIDTH	**DEPTH**	**HEIGHT**
21”	12 1/2”	7 3/4” (12 1/4” with lid)
598mm	317mm	196mm (311mm with lid)

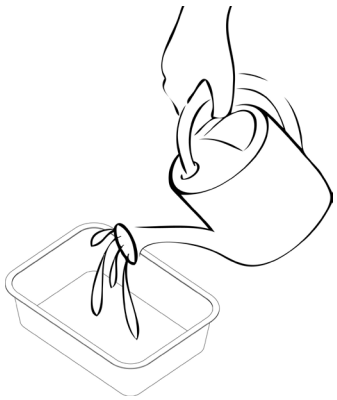
Before Using the Grill

1 Remove the cooking grate and drip tray from the grill. Wash the grate 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 tray is 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 tray 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 tray and wipe with a damp paper towel. The disposable drip tray can be used multiple times before needing to be replaced.



5 Place your cooking grate or optional griddle (part #B96000) onto the element with drip tray installed. Use the griddle 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:

- Vegetables 3-4 bars
- Chicken, pork and fish 4-5 bars
- Hamburgers 6-7 bars
- Steak 7-8 bars

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

8 Clean up. 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 grate has cooled sufficiently, remove the grate and place in your dishwasher for a thorough cleaning.

10 With the grate removed, lift up the electric element and remove the drip tray. Empty the contents of the drip tray in an appropriate place. Wipe the tray out with a dry paper towel and reuse the tray. The tray can last for several uses.

11 After you have used your grill many times, you may want to wash the lid. It 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 grate, lift up the electric element until it locks in the up position, then the drip tray.

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.

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.

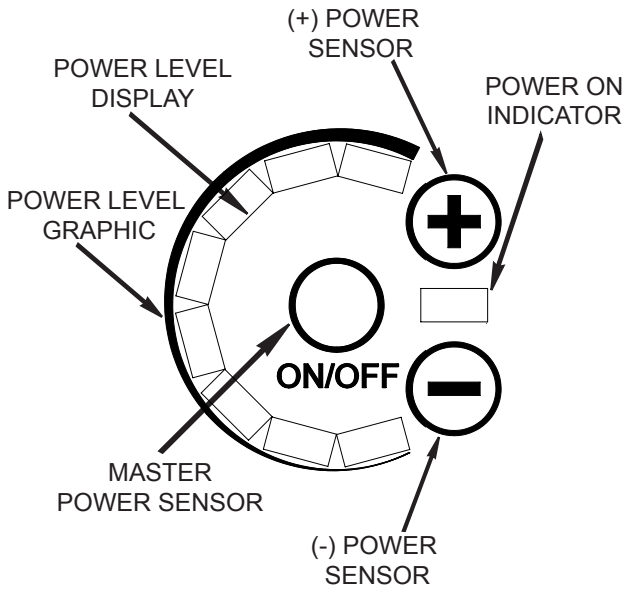
STORAGE
Suitable shelter must be provided to prevent direct exposure to rain. Covers available at www.cookwithkenyon.com.

TO PREVENT SMOKE
To prevent the contents of the drip trays from smoking, place 1 cup 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

Touch Control



Power On Indicator
This display indicates whether the grill is ON or OFF.

Power Level Display
Digital display indicates heat output of grill. The indicator lamps follow the sweep of the screened graphic. There are eight possible heat levels.

(+) Power Sensor
Touching this sensor will increase the heat output of the grill in increments of one.

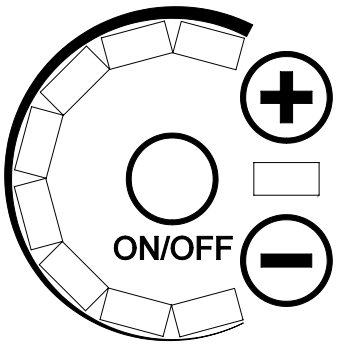
(-) Power Sensor
Touching this sensor will decrease the heat output of the grill in increments of one.

Power Level Graphic
Depicts the level of heat output by the element. The line sweeps from thin to thick, indicating low to high power.

Master Power Sensor
This is the main power control for the grill. Touching this with the grill OFF will activate the controller and turn the grill ON. Touching this sensor with the grill ON will shut the grill OFF.

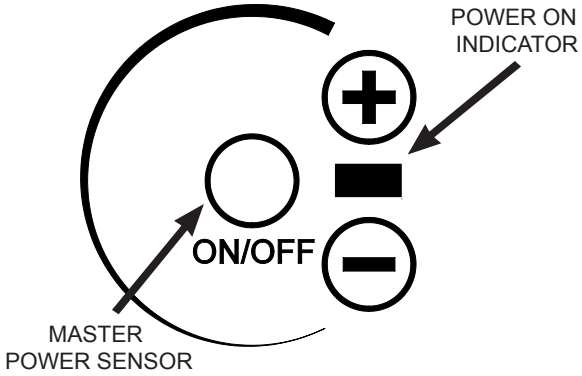
Calibration

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.*



Turning On the Grill

Place and hold a finger over the circular area marked ON/OFF (Master Power Sensor) on the control panel for 2 seconds. An audible beep will be heard again and the Power On Indicator will illuminate.



Heat Settings

Your Kenyon Grill has 8 different heat settings, 1 through 8, selected using the (**-**) and (**+**) sensors. The heat setting is displayed as shown on page 10.

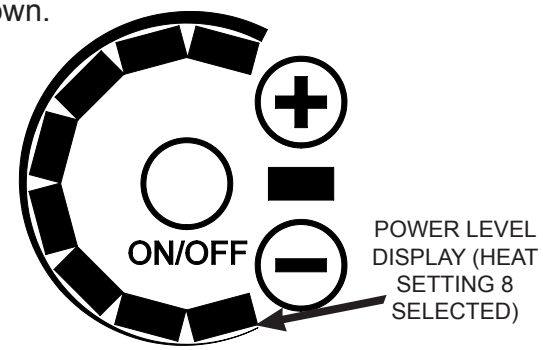
Touching the + first will incrementally set the heat level from settings 1 thru 8 with a beep corresponding number of lights illuminated.

Operation

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.

Heat Boost
Touching the - first will activate the heat boost mode and will set heat level to the highest setting. The setting will start at 8 and incrementally decrease to heat level 1.

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



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.

IN AN EMERGENCY THE 120V GRILL CAN BE TURNED OFF BY PRESSING THE "TEST" BUTTON ON THE GFCI. REFER PAGE 11.

Automatic Shut-Off

The electronic control of your KENYON grill has been programmed with safety in mind and features an automatic shut-off. The grill is programmed to shut down after predetermined time after being energized (reference the preheat and automatic shut-off table). The control will also shut off if it reaches a preset temperature limit. If this occurs, allow the grill to cool down for 20-30 minutes.

Preheat and Automatic Shut-Off Time

The grill will preheat at full power for the specified time and heat settings listed in the table below. In the number 8 setting there is no preheat as the grill is at full power all ready. This preheat function brings the grate/griddle to the desired grilling temperature quicker thus allowing you to begin grilling quicker.

SETTING	PREHEAT TIME (min)	AUTOMATIC SHUT-OFF (min)
1	1	90
2	3	90
3	5	90
4	5	60
5	7	60
6	7	60
7	7	60
8	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

Power Cord

THIS PERTAINS TO 120V MODELS ONLY

Ground Fault Circuit Interrupter (GFCI)
The GFCI is a safety device designed to protect the user from any electrical shock hazard.

Indicator Light
The indicator light will stay illuminated when electrical power is applied and indicates that the GFCI is working properly.

Test/Emergency Off Button
Pressing this button will test the GFCI. The indicator light will go out and electrical power will not be supplied to the grill. The GFCI should be tested monthly.

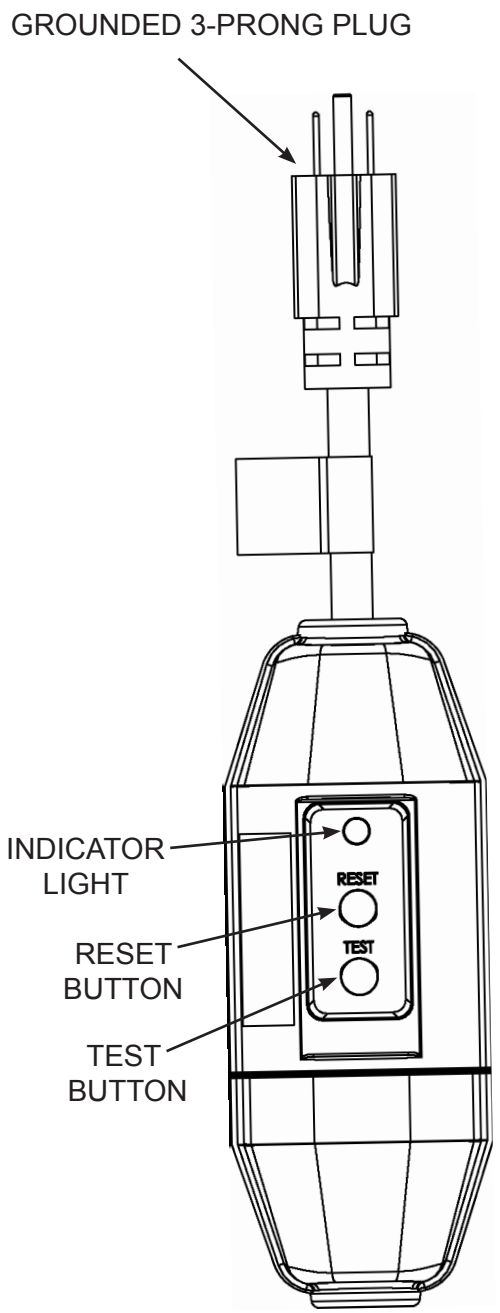
Reset Button
Pressing this button will reset the GFCI to its normal function. The indicator lamp will illuminate and electrical power will be supplied to the grill. If the indicator lamp does not illuminate, the GFCI has detected a malfunction. Unplug the GFCI from the receptacle and do not use the grill.

Grounded 3-Prong Plug
CAUTION - To ensure continued protection against risk of electric shock, the GFCI must be plugged into a properly grounded receptacle.

DO NOT USE AN EXTENSION CORD

IMPORTANT!

240V MODELS
GROUND FAULT CIRCUIT
The supply voltage circuit (240V) should be equipped with a ground fault circuit interrupter. Check local codes for compliance.



Ground Fault Circuit Interrupter GFCI

Operation

Grill Parts

Heating Element
The heating element is designed to pivot as shown to remove/replace the baffle tray and drip tray. It will stay in the up position. To put down apply slight downward pressure.

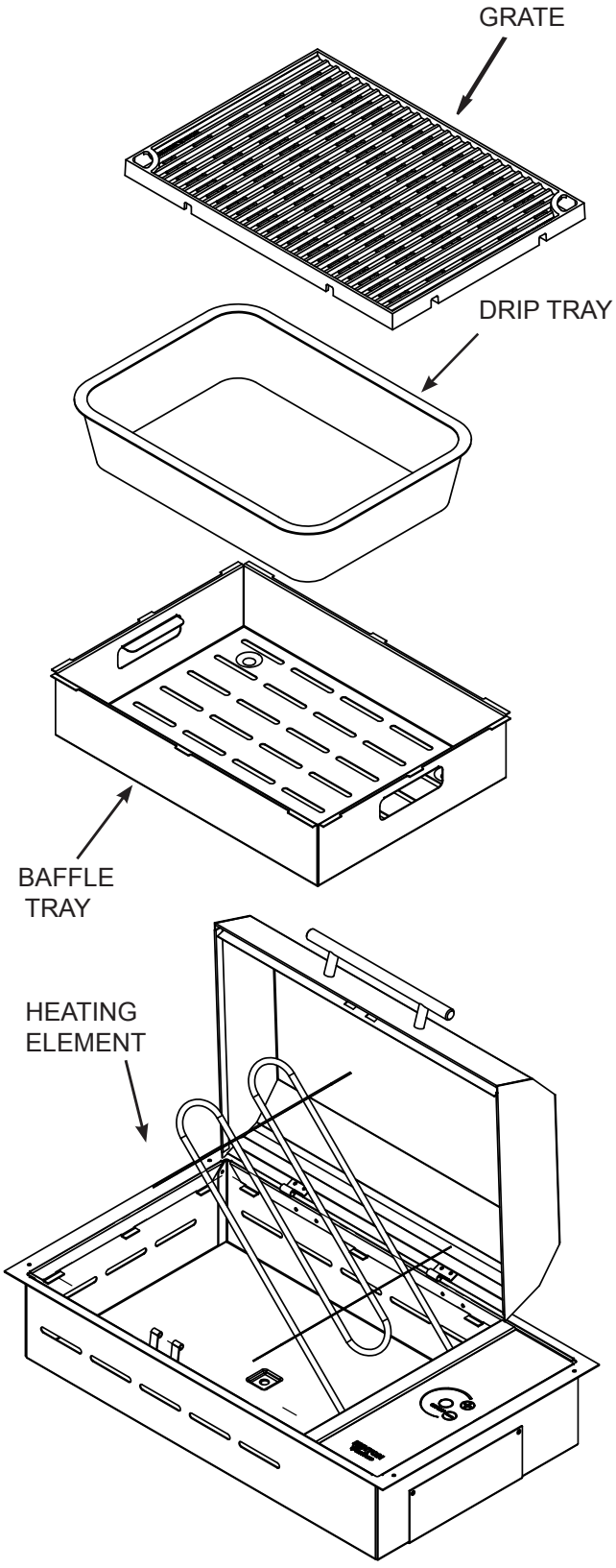
Baffle Tray
The baffle tray supports the drip tray, heating element and grate and must always be used when operating the grill.

Drip Tray
The disposable drip tray collects all the fat and juices created during the cooking process. The drip tray must be emptied after each use. When replacing the drip tray, position the drip tray so that it is completely contained inside the baffle tray and ensure that the side of the rim of the drip tray does not protrude outside of the baffle tray. Refer to image below.



To prevent the contents of the drip tray from smoking, place 2 cups of water (or enough to cover the bottom of the pan) in the drip tray before cooking. The replacement for the disposable drip tray is Kenyon part #B96001.

Grate
The grate **must** be cleaned after every use. The grate has a nonstick coating for ease of cleaning. Wash the grate after each use in warm soapy water.



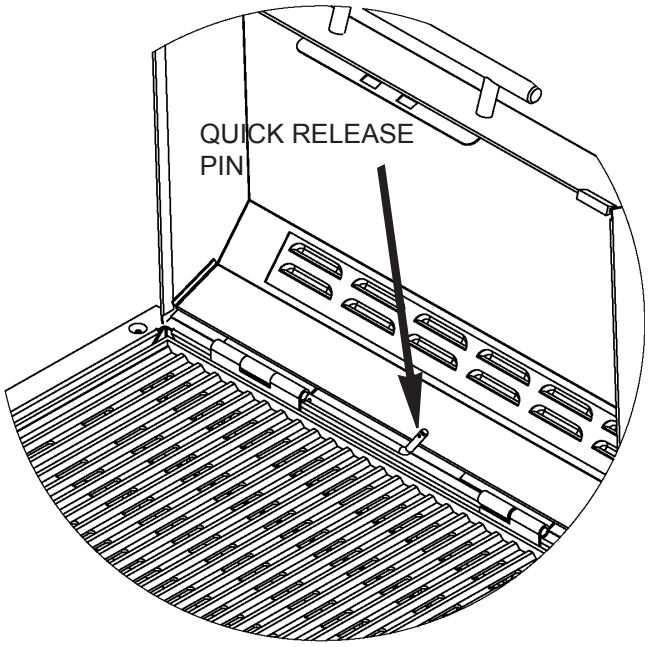
Lid

The SilKEN® Grill incorporates a high temperature silicone lid. Through the use of silicone, the lid can collapse accordion-style to a height of two inches. The insulation quality of high temperature silicone allows for very fast and even heat while the lid helps to prevent accidental burns.

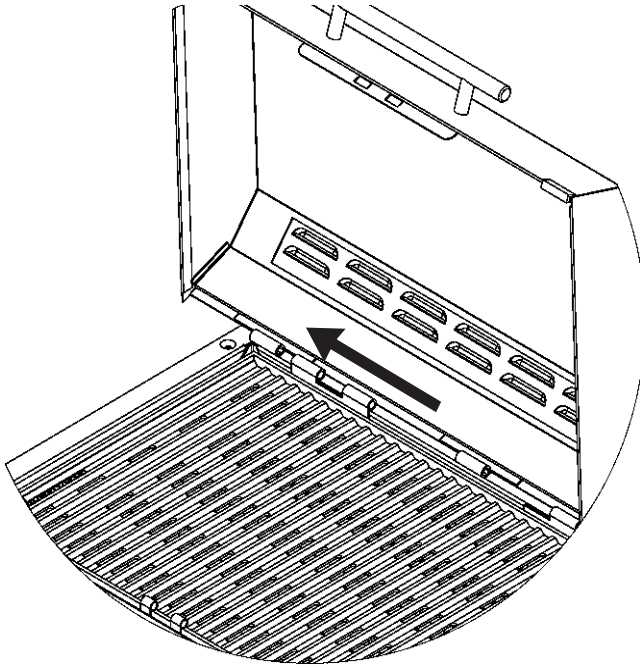
There are two handles on the lid, one on the top and one on the front edge with vents on three sides. Use the front handle when the lid is hinged. The top handle is used to collapse and expand the lid into the desired height.

Lid Removal

The lid is removable for cleaning. To remove the lid, slide the quick release pin out of the hinge.



With the quick release pin removed, grasp the lid, lifting on the left side to clear the hinge and slide it to the left until clear of the hinge pin on the right. Once the lid is removed, it can be washed in warm, soapy water.



WARNING!

Grill must cool completely before collapsing the silicone lid.

Installation

Unpacking the Grill

1. Carefully unpack the grill from its shipping container. If possible, retain the original shipping carton and protective packaging in the event the unit ever has to be returned for service.

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.

PARTS INCLUDED



SilKEN® Grill



3 feet of drain hose with brass fitting



(4) Mounting screws

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.

ELECTRICAL SUPPLY REQUIREMENTS

KENYON PART NUMBER	MAX CONNECTED LOAD	POWER SUPPLY INPUT	PLUG TYPE
B70070 B70072	1300 Watts	120V AC 11A 60Hz	3 Prong Grounded Cord with GFCI
B70071 B70073	1300 Watts	240V AC 6A 60Hz	3 Wire Cord No Plug

⚠ WARNING!

If the electrical supply does not meet the product specifications, consult with a licensed electrician before proceeding with installation!
Do not remove the GFCI device from the supplied power cord under any circumstances.

Countertop Preparation

3 Your SilKEN® Grill is supplied with a factory installed polished stainless steel flange that accepts four 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 Plumber's Putty. 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 diagram on page 16). 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.

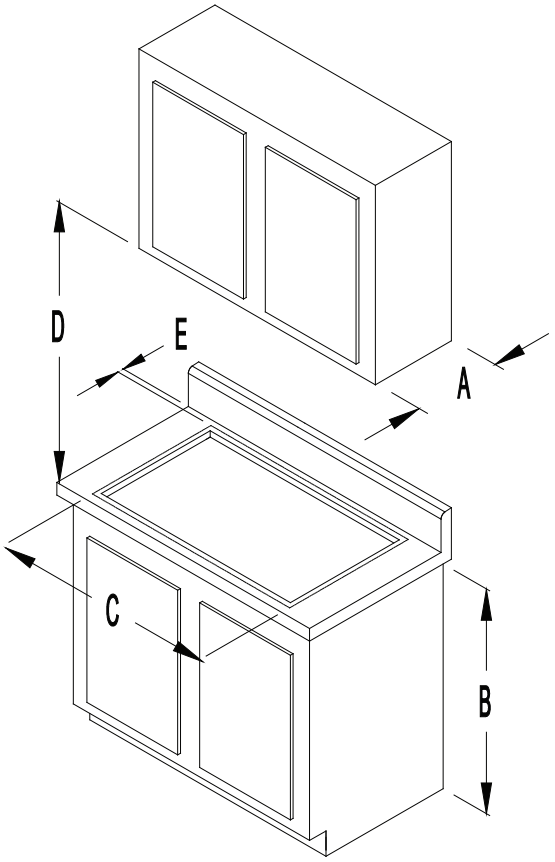
A - 13 inches maximum depth of overhead cabinets

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 (13mm) From Any Adjacent Surface", and **NE PAS INSTALLER A'MDINS DE 13MM DETOUTE SURFACE ADJACENTE.**

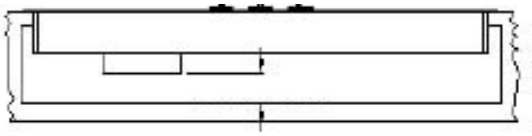
Installation

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.

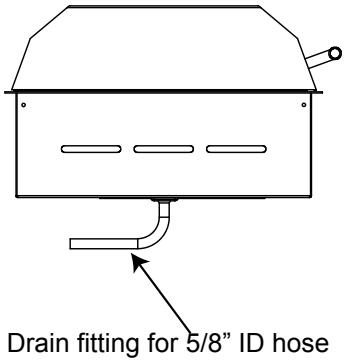
If your countertop is made of solid surface material you will need to check with the manufacturer for specific recommendations for cooktop & grill installation instructions. Most solid surface countertop manufacturers require additional corner supports to prevent damage to the countertop. Use the included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

Use Plumber's putty to seal the grill to the 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 the staining of the countertop.

Drain Connection

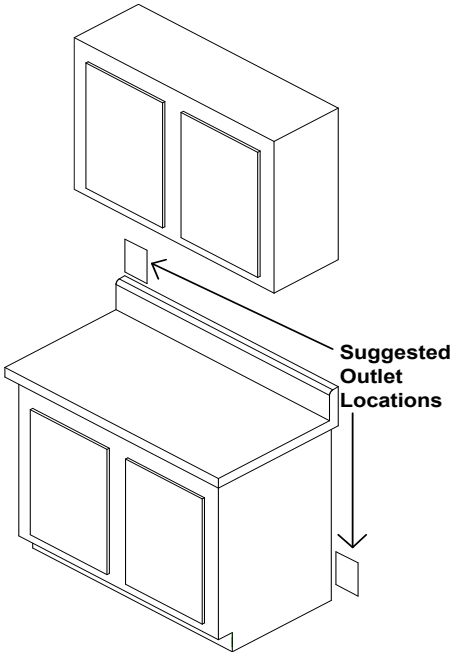
4 For your convenience, the grill is equipped with a 1/2” NPT brass pipe fitting and 90º brass elbow which you can attach the 5/8” ID flexible hose that came with your grill. The portable version of the grill comes with a brass pipe plug installed in the drain fitting. If you are using your grill as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



Drain fitting for 5/8” ID hose

Outlet Location

5 Be sure the electrical outlet intended for the grill is in an easily accessible location. This allows the user to easily plug and unplug the grill. This is necessary to ensure safe cleaning and storage of the grill.



Final Preparations Prior to Use

6 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 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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