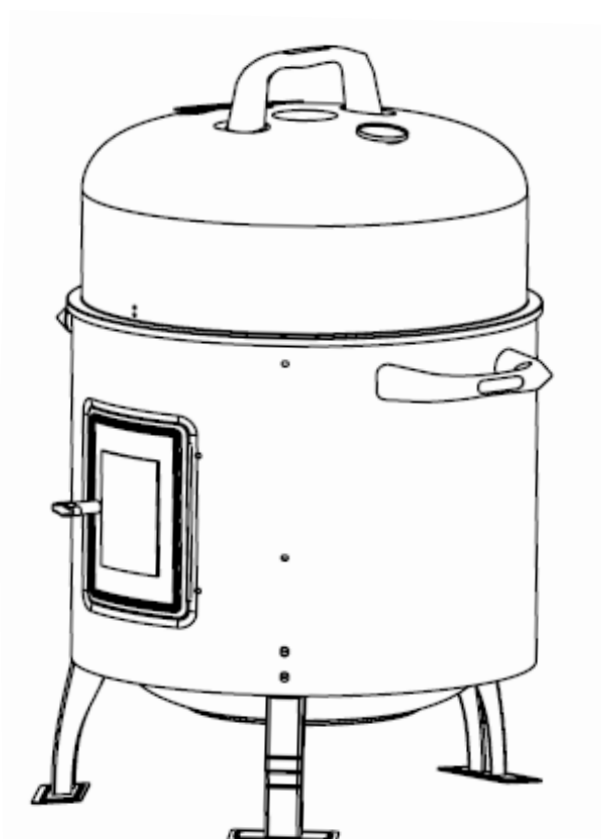




Silver Spur Water Smoker & Charcoal Grill

Owner's Manual

MODEL # SC2032408-RG



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

- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.

	WARNING	
OUTDOOR USE ONLY!		
Never use smoker indoors. Carbon Monoxide poisoning can lead to death.		



WARNING



- **Only** use this smoker on a **hard, level, non-combustible, stable surface** (concrete, ground, etc.) capable of supporting the weight of the smoker. Never use on wood or other surfaces that could ignite.
- DO NOT use smoker without charcoal grate in place. DO NOT attempt to remove charcoal grate while charcoals are hot.
- When smoker is in use, maintain **clearance of 36"** between the hot smoker and any **combustible materials**, such as bushes, trees, wooden decks, wooden fences, buildings, etc. **Do not** place hot smoker under **roof overhang** or in any other **enclosed area**.
- **For outdoor use only. Do not operate** smoker indoors or **in an enclosed area** because of carbon monoxide poisoning that can lead to death.
- For non-commercial use only. Do not use this smoker for other than its intended purpose.
- We recommend the use of a charcoal chimney starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use lighting fluid, **only use lighting fluid approved for lighting charcoal**. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal packaging prior to the use of their product. Store charcoal lighting fluid safely away from smoker.
- When using charcoal lighting fluid, allow charcoal to burn with smoker lid open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in smoker and may result in a **flash fire or explosion** when lid is opened.
- **Do not use gasoline, kerosene or alcohol** for lighting charcoal. Use of any of these or similar products could cause an **explosion** possibly leading to severe bodily injury.
- **Never** add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.
- **Place smoker in an area where children and pets cannot come into contact with unit. Close supervision is necessary when smoker is in use.**
- **Do not leave smoker unattended** when in use.
- **Do not store or use smoker** near gasoline or other flammable liquids, gases or where flammable vapors may be present.
- **Do not store** lighter fluid or other flammable liquids or materials under the smoker.
- Use caution when removing the charcoal grate. **Use oven mitt**. Handle will be hot when in use.
- Never remove charcoal grate when water is smoking as hot water may splash onto coals creating a burst of hot steam and coals.
- DO NOT wear loose clothing or allow hair to come in contact with smoker.



WARNING



- **Smoker is hot when in use. To avoid burns:**
 - **DO NOT** attempt to move the smoker.
 - **Wear protective gloves or oven mitts.**
 - **DO NOT** touch any hot smoker surfaces.
- **Use caution when opening the lid**, keeping hands, face and body a safe distance away. **Flash flare ups** may occur when air comes into contact with fire or hot coals.
- **Never** place more than **2.4 pounds (1.1 kg)** of charcoal inside the smoker. Always ensure that all parts are securely fastened.
- **Do not** allow charcoal and /or wood to rest on the walls of smoker. Doing so will greatly reduce the life of the metal and finish of your smoker.
- **Use caution** during assembly and while operating your smoker to avoid scrapes or cuts from sharp edges of metal parts. **Use caution** when reaching into or under smoker.
- In windy weather, place **smoker** in an outdoor area that is **protected from the wind**.
- **Never leave** coals and ashes in smoker **unattended**. Before smoker can be left unattended, remaining coals and ashes must be removed from smoker. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposal.
- Extinguished coals and ashes should be placed a safe distance from all structure and combustible materials.
- With a garden hose completely wet the surface beneath and around smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- After each use, **clean the smoker thoroughly** and apply a light coat of vegetable oil to prevent rusting. **Cover the smoker** to protect it from excessive rusting.
- **Use caution** when lifting or moving smoker to prevent strains and back injuries.
- We advise that a **fire extinguisher** be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- **Store** the smoker **out of reach of children** and in a dry location when not in use.
- **Properly dispose** of all packaging material.
- **Use caution and common sense** when operating your smoker.
- **Failure to adhere to safety warning and guidelines in this manual could result in bodily injury or property damage.**
- Save this manual for future reference.



WARNING: FUELS USED IN WOOD OR CHARCOAL BURNING APPLIANCES, AND THE PRODUCTS OF COMBUSTION OF SUCH FUELS, CAN EXPOSE YOU TO CHEMICALS INCLUDING CARBON BLACK, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, AND CARBON MONOXIDE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. *For more information go to: www.P65Warnings.ca.gov.*

THANK YOU FOR PURCHASING A Silver Spur Water Smoker & Charcoal Grill

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

STOP! DO NOT RETURN TO RETAILER.

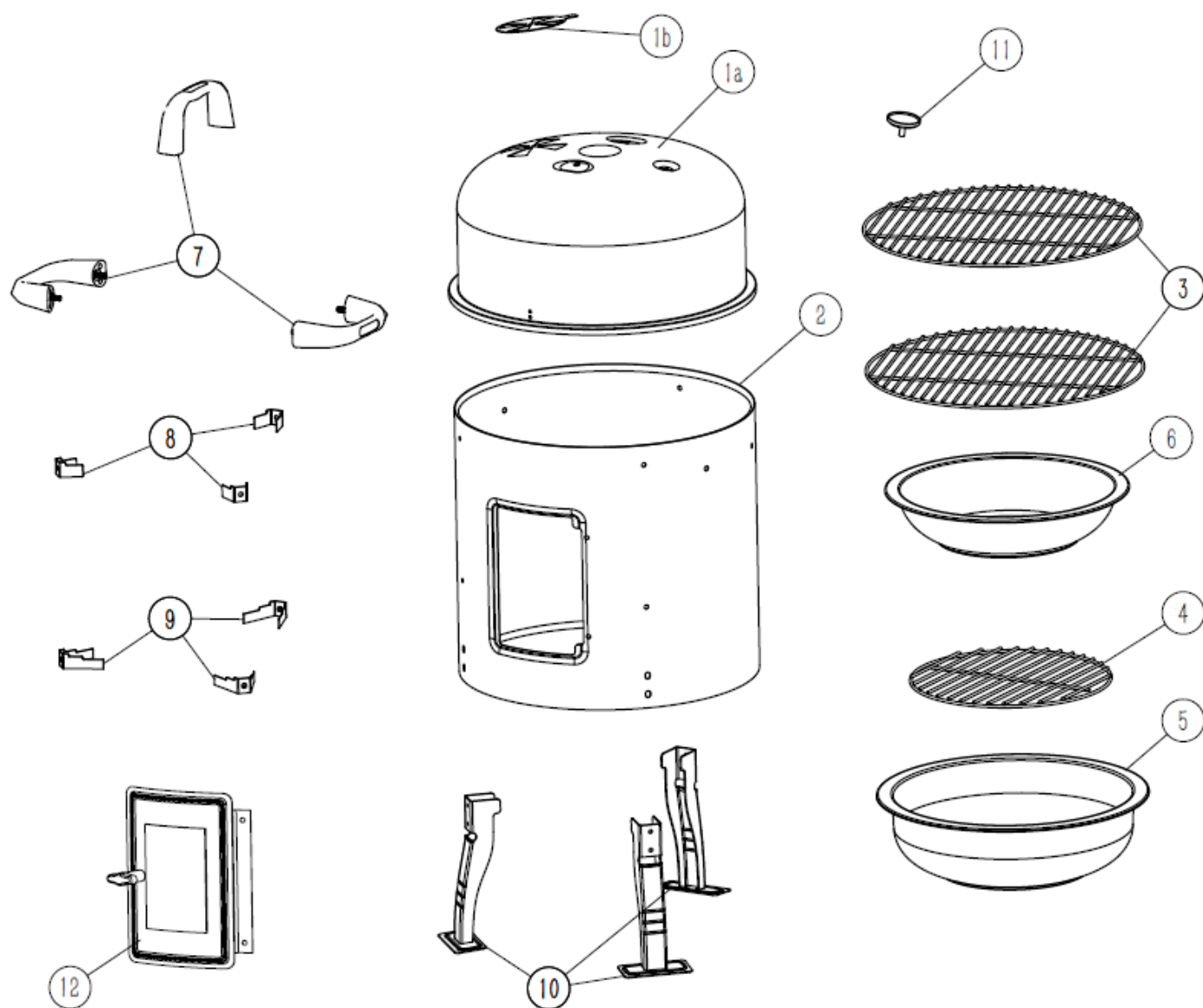
For assembly assistance, missing or damaged parts, please call RANKAM customer service at 1-888-837-1380, Monday thru Friday 8AM to 5PM Pacific Time. (Proof of purchase will be required.)

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

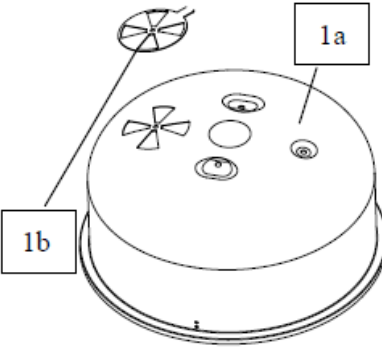
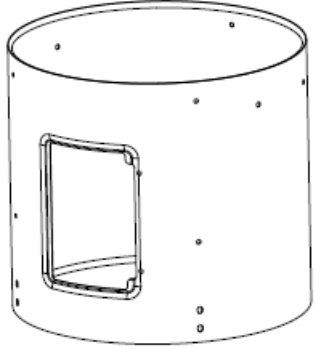
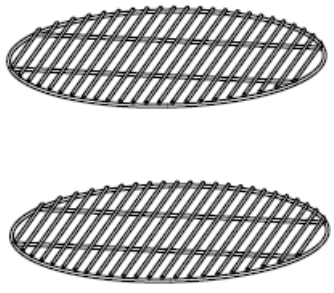
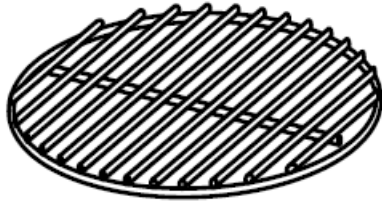


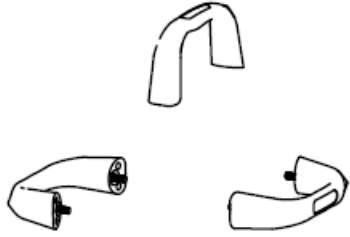
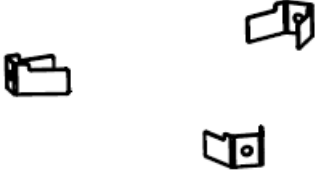
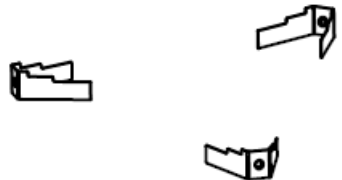
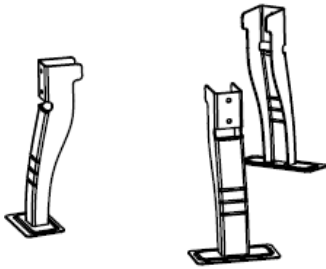
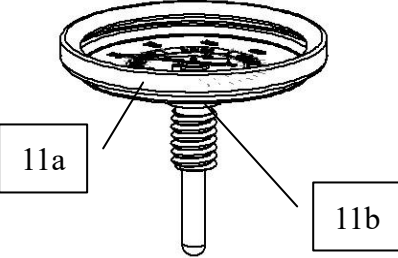
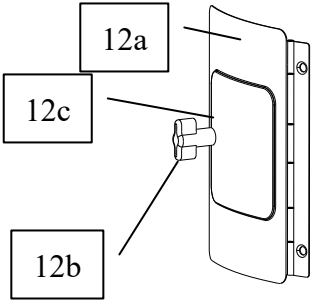
The following tools are required for assembly and are not included:

- Philips Screwdrivers
- Adjustable Wrench

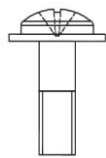
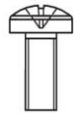


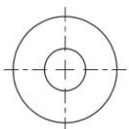

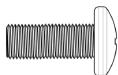

Product Diagram



Components List

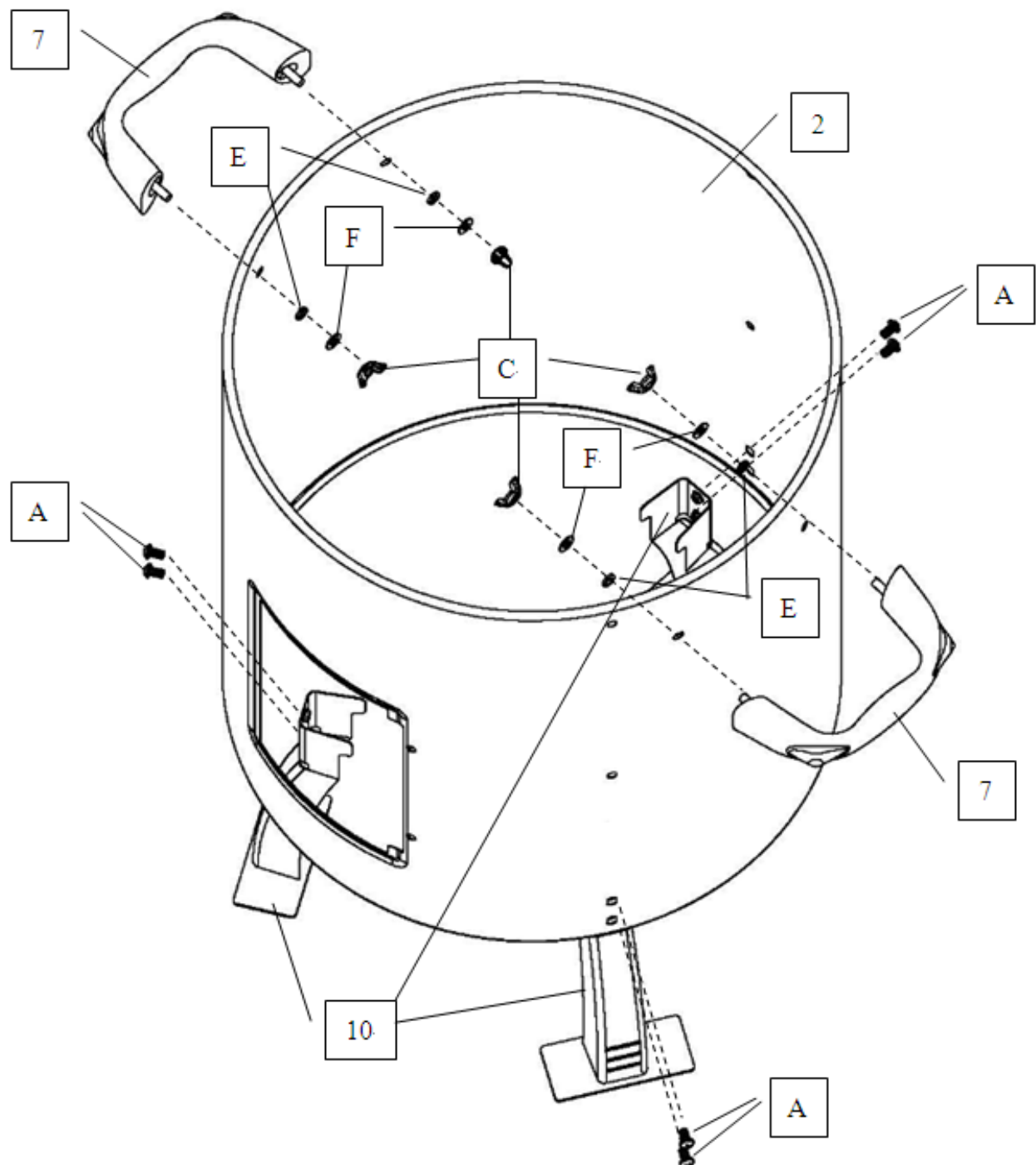
<p>1. Lid</p>  <p>1a: Lid – 1pc 1b: Air vent – 1pc (M6 x 8 Screw and nut is preassembled on the air vent)</p>	<p>2. Body</p>  <p>Qty:1</p>	<p>3. Cooking Grate</p>  <p>Qty:2</p>
<p>4. Charcoal Grate</p>  <p>Qty:1</p>	<p>5. Charcoal Bowl</p>  <p>Qty:1</p>	<p>6. Water Bowl</p>  <p>Qty:1</p>
<p>7. Handle</p>  <p>Qty:3</p>	<p>8. Short Grate Bracket</p>  <p>Qty:3</p>	<p>9. Long Grate Bracket</p>  <p>Qty:3</p>
<p>10. Leg</p>  <p>Qty:3</p>	<p>11. Thermometer / Nut</p>  <p>11a: Thermometer - 1pc 11b: M8 Wing Nut – 1pc (Nut is pre-assembled on thermometer)</p> <p>Qty:3</p>	<p>12. Door Assembly</p>  <p>12a: Door- 1pc 12b: Door handle – 1pc 12c: Lock plate – 1pc</p>

Hardware List

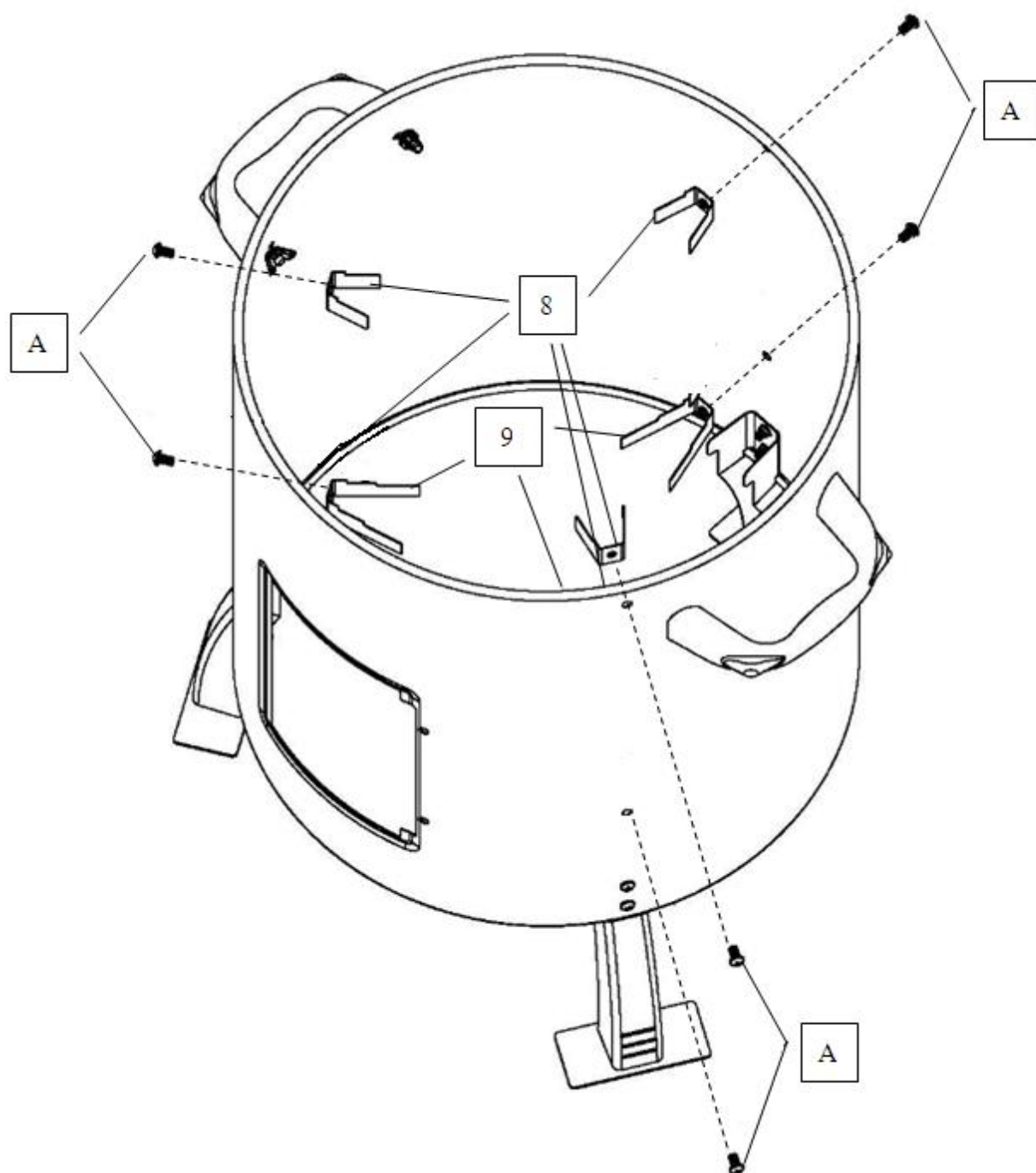
Item No.	Item name	Diagram	Qty
A	M6X10 Philips Head Flange Bolt		12
B	M5X10 Philips Head Flange Bolt		2
C	M6 Wing Nut		6
D	M8 Wing Nut (pre-assembled on thermometer)		1
E	Flat Washer		6
F	Lock Washer		6
G	M6 x 8 Bolt (pre-assembled on air vent)		1
H	M6 Nut (pre-assembled on air vent)		1

Assembly Procedures

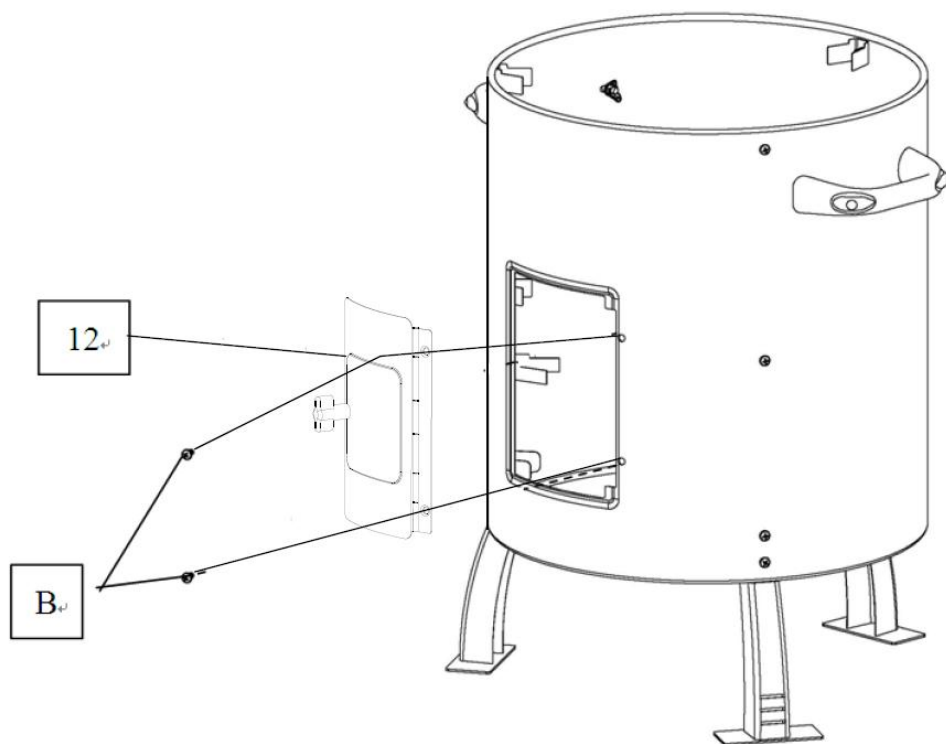
Step 1 - Assembly of side handles and legs to smoker body.



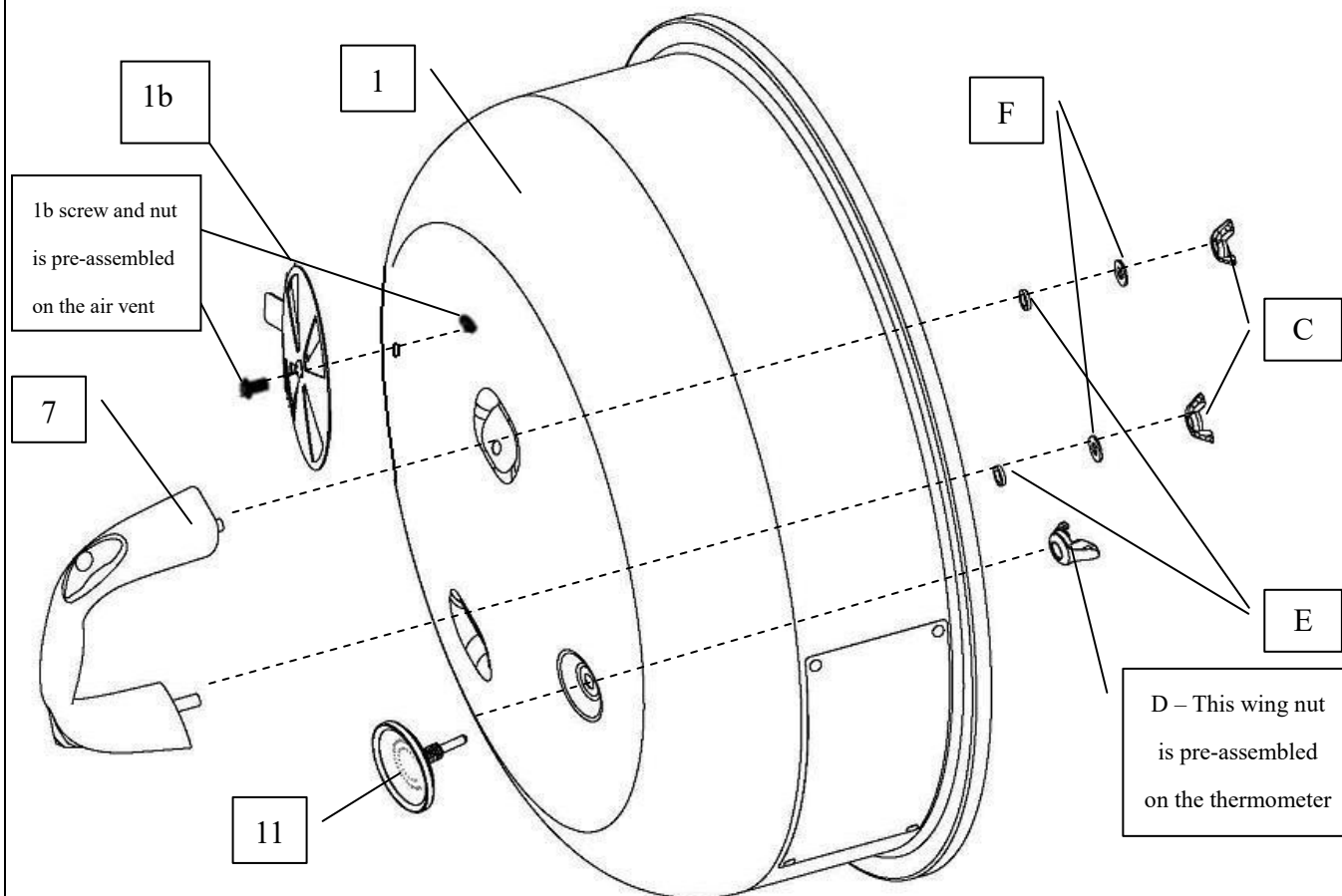
Step 2 - Assembly of short grate brackets and long grate brackets to body



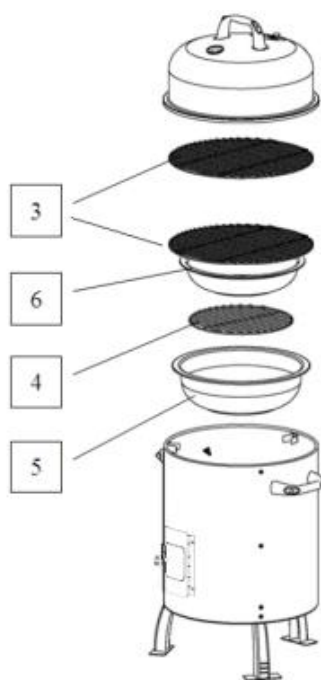
Step 3 - Attaching front door to smoker body.



Step 4 - Assembly of lid handle, thermometer and air vent to the lid.



Step 5 - Placing components into smoker.



Step 6 – Assembly is completed!





WARNING



DO NOT use smoker without charcoal grate in place. DO NOT attempt to remove charcoal grate while smoker contains hot coals.



WARNING



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



WARNING



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

PREPARATION FOR USE & LIGHTING INSTRUCTIONS



WARNING



OUTDOOR USE ONLY!

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

Curing your smoker

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

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

Step 1

Lightly coat all interior surfaces of the smoker with vegetable oil or vegetable oil spray. **Do not** coat charcoal grate or inner bowl.

Step 2

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

If using a Charcoal Chimney Starter, follow all manufacturer’s warnings and instructions regarding the use of their product. Place charcoal on top of grate in chimney starter until full. Underneath grate place balled up paper and light with match or lighter thru holes in bottom of chimney sides. Once paper lights, fire will spread up thru charcoal until entire column is glowing red in the bottom with ash formation on top. Pick up by handle and pour lit charcoal into smoker. Start with 2.4 pounds (1.1kg) of charcoal. This should be enough charcoal to cook with, once the curing process has been completed.

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

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.

If you choose to use charcoal lighting fluid, **ONLY use charcoal lighting fluid** approved for lighting charcoal. **Do not use gasoline, kerosene, alcohol** or other flammable materials for lighting charcoal. Follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 2 to 2.4 pounds (0.9 to 1.1 kg) of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in the center of the charcoal grate.

Step 3

Saturate charcoal with lighting fluid. With lid open, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal.

Store lighting fluid a safe distance from the smoker.

Step 4

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

	<h1>WARNING</h1>	
Charcoal lighting fluid must be allowed to completely burn off prior to closing smoker lid (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in smoker and may result in a flash-fire or explosion when lid is opened .		

Step 5

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

Step 6

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

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

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

GENERAL OPERATING INSTRUCTIONS

Step 1

Lightly coat all interior surfaces of the smoker including cooking grate with vegetable oil or vegetable oil spray. **Do not** coat charcoal grate or charcoal bowl.

Step 2

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

If using a Charcoal Chimney Starter, follow all manufacturer’s warnings and instructions regarding the use of their product. Place charcoal on top of grate in chimney starter until full. Underneath grate place balled up paper and light with match or lighter thru holes in bottom of chimney sides. Once paper lights, fire will spread up thru charcoal until entire column is glowing red in the bottom with ash formation on top. Pick up by handle and pour lit charcoal into smoker. Start with 2.4 pounds (1.1kg) of charcoal.



WARNING



DO NOT use smoker without charcoal grate in place. DO NOT attempt to remove charcoal grate while smoker contains hot coals.

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

IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.

If you choose to use charcoal lighting fluid, **ONLY use charcoal lighting fluid** approved for lighting charcoal. **Do not use gasoline, kerosene, alcohol** or other flammable materials for lighting charcoal. Follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 2 to 2.4 pounds (0.9 to 1.1 kg) of charcoal. Place the charcoal in the center of the charcoal grate.

Step 3

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

Step 4

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



WARNING



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

Step 5

Place cooking grate on smoker body.



WARNING



Always wear oven mitts / gloves, use lifter (not included) when remove cooking grate and / or charcoal grid to protect your hands from burns.

Step 6

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

Step 7

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

WATER SMOKING

Step 1

Put the charcoal in the charcoal bowl and light it up, carefully following the instructions on building a fire that are listed on pages 13-14

Step 2

Once unit is lit, position water bowl so rim is **resting securely** on notched out step of all support brackets.

Step 3

Carefully, fill water bowl with warm water or marinade to **1" below the rim**. A full bowl holds approximate 4 quarts of water and will last for approximately 2-3 hours. **Do not overfill or allow water to overflow from water bowl.**

Step 4

Place a cooking grate on the middle bracket that same level of the water bowl. Like the figure illustrated.

Step 5

Place food on the cooking grate in a single layer with space between each piece. This will allow smoke and moist heat to circulate evenly around all pieces.

Step 6

Place other cooking grate on the upper support brackets. **Make sure the rim is resting securely on notched out step of all three support brackets.** Place food on the cooking grate.

Step 7

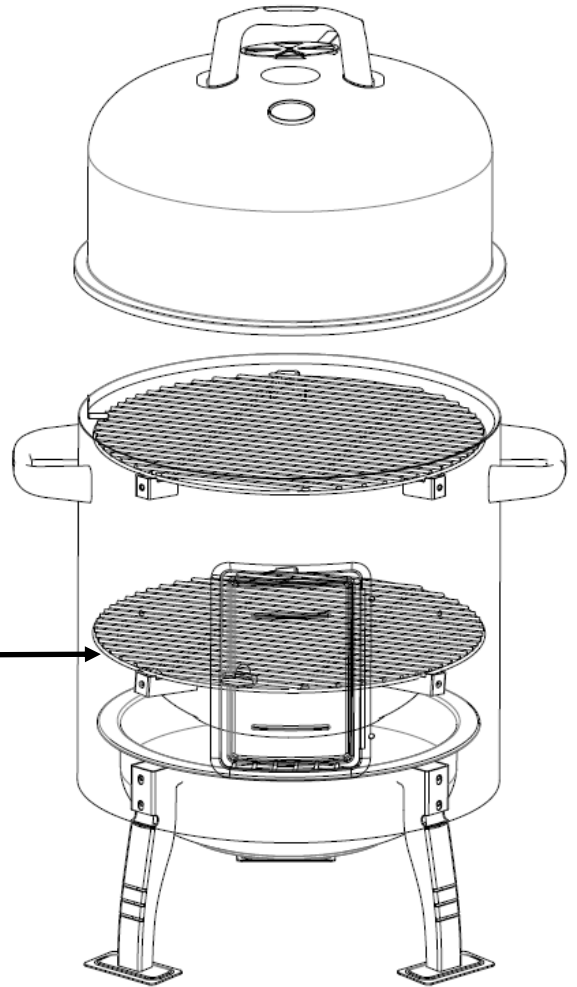
Cover the lid on smoker body.

Step 8

Allow food to cook. After 1-3 hours of cooking (depending on temperature), more liquid may be required. Check the level through the access door.

Step 9

Always **use a meat thermometer** to ensure food is fully cooked before removing from smoker.



GRILLING

Step 1

Remove the cooking grates, water bowl and charcoal bowl with grate. Replace the cooking grate on middle bracket. **Make sure the rim is resting securely on notched out step of lowest support brackets.**

Step 2

Put the charcoal bowl on the charcoal grate on the middle cooking grate.

Step 3

Put the charcoal in the charcoal bowl and light it up. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from grill.

When using charcoal lighting fluid, allow charcoal to burn with grill lid open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off.

Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a

flash fire or explosion when lid is opened

We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid.

Step 4

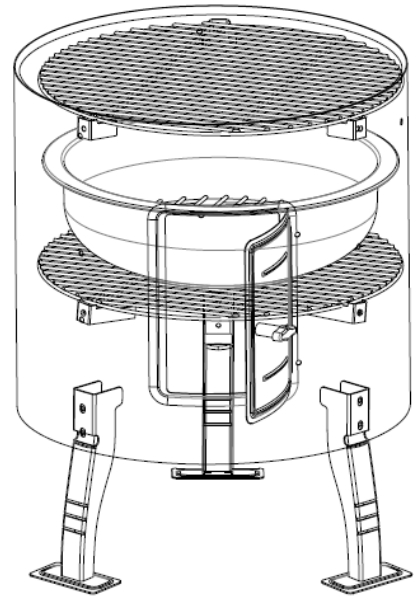
Place a cooking grate on the top support brackets

Step 5

Place food on the top level cooking grate and start grilling

Step 5

Always **use a meat thermometer** to ensure food is fully cooked before removing from smoker.



Flavoring Wood

Smoking is a great way to add flavor to food without adding calories.

To obtain your favorite smoke flavor, experiment by using chunks, sticks, chips or pellets of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as **pine** as it will produce an unpleasant taste.

Using wood chunks or sticks 3" to 4" (7 to 10 cm) long and 1" to 2" (2 to 4 cm) thick workbest. Unless the wood is still green, **soak the wood in water** for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. Only a few pieces of wood are required to obtain a good smoke flavor. A recommended amount for the smoker is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food for very long duration. Follow instructions and cautions in the "Adding Charcoal / Wood During Cooking" section of this manual to **avoid injury while adding wood**.

Using chips & pellets - these can be added directly to charcoal while smoking. Follow manufacturer's recommendation for quantity. These flavorings are usually only needed in the beginning of cooking process.

Regulating Heat

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

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

NOTE: Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their slow burning rate. When using wood as fuel, make sure the wood is seasoned and dry. **DO NOT use** resinous wood such as **pine** as it will produce an unpleasant taste. Also, you can fully open the air dampers on the lid. For a cooler fire, adjust the dampers to semi or fully closed.

Adding Charcoal / Wood During Cooking

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

Step 1

Open the charcoal access door. Use caution since **flames can flare-up** when fresh air suddenly comes in contact with fire.

Step 2

Wearing oven mitts / gloves.

Step 3

Stand back a safe distance and **use long handle cooking tongs** to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and / or wood to charcoal grate through the charcoal access door, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and / or wood and add to existing fire.

Step 4

Close the charcoal access door and continue to smoke.

Alternatively way:

Step 1

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

Step 2

Wearing oven mitts / gloves, use long handle cooking tongs (not included) to lift up the cooking grate and **place it on a clean and non-combustible surface**. DO NOT touch the grate by hand.

Step 3



Stand back a safe distance and **use long handle cooking tongs** to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and / or wood to charcoal grate, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and / or wood and add to existing fire.

	<h1>WARNING</h1>	
<p>Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.</p>		

Step 4

When charcoal is burning strong again, **wear oven mitts / gloves** and carefully return cooking grate to smoker body. Extinguish any hot ashes, coals or embers which may have fallen from the smoker or beneath and around smoker.

AFTER-USE SAFETY

	<h1>WARNING</h1>	
<ul style="list-style-type: none">● Always allow smoker and all components to cool completely before handling.● Never leave coals and ashes in smoker unattended. Make sure coals and ashes are completely extinguished before removing.● Before smoker can be left unattended, remaining coals and ashes must be removed from smoker. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.● Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.● With a garden hose, completely wet surface beneath and around the smoker to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.● Cover and store smoker in a protected area away from children and pets.		

Proper Care & Maintenance

- Cure your smoker periodically throughout the year to protect against excessive rust.
- To protect your smoker from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Wash cooking grate and charcoal grid with hot, soapy water, rinse well and dry. Lightly coat smoker with vegetable oil or vegetable oil spray.
- Clean inside and outside of smoker by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting. Do not coat charcoal grate.
- If rust appears on the exterior surface of your smoker, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint.

- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.
- Empty ashes from charcoal bowl after each use
(Hints for removing ashes: remove the charcoal bowl from bottom of smoker, empty the charcoal bowl, put back the charcoal bowl from bottom of smoker)



Tilt one side of the bowl until the other side of the bowl edge falls below the leg bracket. Then drop the entire bowl to the bottom of the smoker

LIMITED WARRANTY

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of Ninety (90) days from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provide that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter "Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the ORIGINAL PURCHASER ONLY and such coverage terminates Ninety (90) days from the date of purchase.
5. DAMAGE LIMITATION WARNING: IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, LOSS OF FOOD, INCONVENIENCE, EXPENSES FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
6. MANUFACTURER'S OBLIGATION: Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
7. TRANSFER LIMITATIONS: This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
8. RESERVED RIGHT TO CHANGE: Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
 - Chips or scratches on porcelain or painted surfaces.
 - Rust or corrosion is not deemed a manufacturing or materials defect.
 - Discoloration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch up.
 - Stainless steel discoloration or corrosion.

IF CUSTOMER SERVICE BECOME NECESSARY:

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

Should you encounter any problems,

CONTACT US FIRST

DO NOT return product to the store!

CUSTOMER SERVICE

Rankam (China) Manufacturing Co. Ltd.

18/F., New Lee Wah Centre,

88 Tokwawan Road,

Kowloon, Hong Kong

1 - 888 - 837 - 1380

Standard Pacific Time

Monday - Friday 8:00 am to 5:00 pm

CustomerService@Rankam.com

Made in China