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FIRST

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# KENYON®

*Make any day a weekend*

## TEXAN KNOB CONTROL OWNERS MANUAL

Part # 145639  
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# Contents

**IMPORTANT SAFETY INSTRUCTIONS**.....3

**Product Specifications**

Electric Supply Requirements .....5

Dimensions .....6

**Before Using the Grill**

Quick Start Tips.....7

Grilled Flank Steak (*Recipe*).....8

**Operation**

Control Knobs.....10

Power On.....10

Power On Indicator.....10

Power Level.....10

Power Level Graphic.....10

Temperature Setting Guide.....11

Grill Parts.....12

Lid Removal.....13

Handle Lock.....13

**Installation**

Unpacking the Grill.....14

Check Electrical Supply Requirements.....14

Countertop Preparation.....15

Drain Connection.....17

Final Preparations Prior to Use.....17

**Warranty**.....18

## 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.

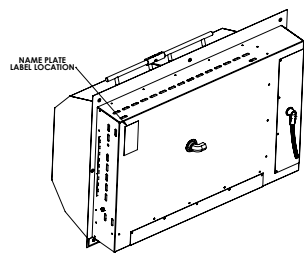
## For quick reference please keep a record here:

Purchase date

Model number

Serial number

## Name plate location



# IMPORTANT SAFETY INSTRUCTIONS

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

**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.

**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 tray prior to grilling.

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

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

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

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

**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.**

### QUICK START TIPS

Thank you for purchasing the World's Finest All Seasons® Electric Grill! There are a few simple steps you can take to ensure your good decision will lead to years of World-Class Grilling:

1. Remove grate(s) and drip tray(s), clean both.
2. Insert the drip tray(s) into the bottom of grill. Make sure the burner brackets are not resting on the drip tray(s).
3. **Always fill the drip tray(s) with 2 cups of liquid.** Water will work, but why not try beer or wine to add flavor to your favorite food. Then re-install cooking grate.
4. Depending on model, either hardwire your Kenyon All Seasons® Grill or plug it directly into an outlet, do not use extension cords.
5. 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
6. Close lid and cook. Enjoy the best grilled food you have ever tasted!
7. Once your grilling session is complete, grab a wet paper towel and wipe down your grate. Once cool, place grate/griddle in the dishwasher along with the dirty dishes so that it's ready for its next tour of duty!
8. While the grate is in the wash, don't forget to **clean out the drip tray contents.** This is an important step in preventing a grease fire.

#### VISIT OUR WEBSITE

to purchase recipe books, cooking utensils, griddles, grill covers, and more!

[www.CookWithKenyon.com](http://www.CookWithKenyon.com) | 860.664.4906 |

REMOVE & READ PRIOR TO GRILLING

**THE ABOVE INSERT IS LOCATED UNDERNEATH YOUR GRILL LID. PLEASE READ INSERT AND REMOVE PRIOR TO GRILL USE.**

# Product Specifications

## ELECTRICAL SUPPLY REQUIREMENTS

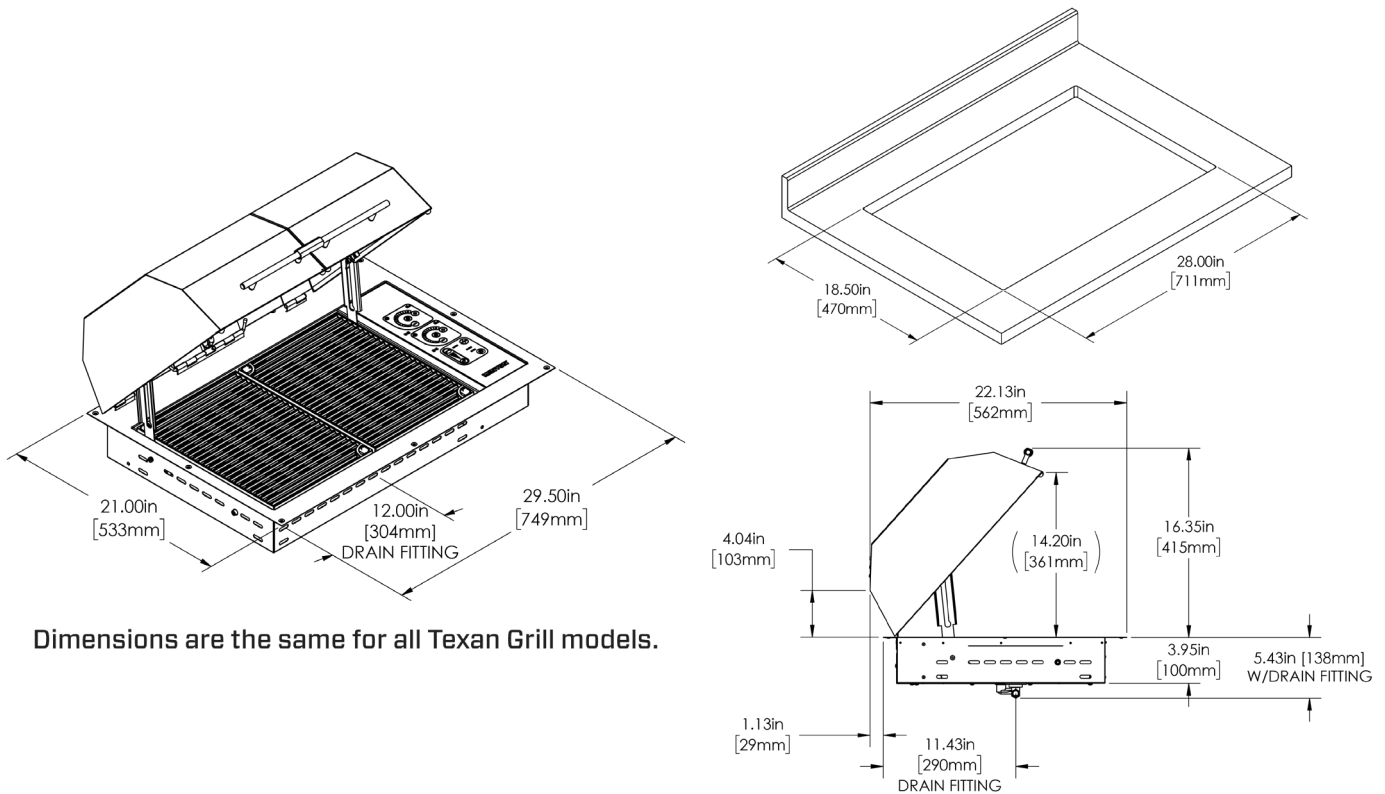
MODEL #	MAX CONNECTED LOAD	POWER SUPPLY INPUT	PLUG TYPE
B70415	3000 Watts	240V AC 13A 50/60Hz	3 wire molded plug, country specific
B70415NH	3000 Watts	240V AC 13A 50/60Hz	3 wire molded plug, country specific
B70416	3000 Watts	240V AC 13A 50/60Hz	3 wire molded plug, country specific
B70416NH	3000 Watts	240V AC 13A 50/60Hz	3 wire molded plug, country specific
B70463	3000 Watts	208V AC 15A 50/60Hz	3 wire cord, no plug
B70463NH	3000 Watts	208V AC 15A 50/60Hz	3 wire cord, no plug
B70464	3000 Watts	208V AC 15A 50/60Hz	3 wire cord, no plug
B70464NH	3000 Watts	208V AC 15A 50/60Hz	3 wire cord, no plug
B70465	3000 Watts	208V AC 15A 50/60Hz	3 wire cord, no plug
B70465NH	3000 Watts	208V AC 15A 50/60Hz	3 wire cord, no plug
B70466	3000 Watts	208V AC 15A 50/60Hz	3 wire cord, no plug
B70466NH	3000 Watts	208V AC 15A 50/60Hz	3 wire cord, no plug



## IMPORTANT!

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

# Product Specifications



## Overall & Cutout Dimensions

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

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

# 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](http://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. The disposable drip trays can be used multiple times before needing to be replaced.



**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:

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

**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. The trays can last for many uses.

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

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

# Before Using the Grill

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

**14** Your Kenyon grill came with a sample bottle of stainless steel cleaner. Use this cleaner once a month to keep your grill looking like new.



## GRILLED FLANK STEAK WITH HERB AND JALAPEÑO CHIMICHURRI SAUCE

### Steak:

2 tbsp Olive oil  
2 tbsp Worcestershire sauce  
2 tbsp Soy sauce  
1 tbsp red wine vinegar  
4 cloves garlic, minced

### Chimichurri Sauce:

1/3 cup olive oil, divided  
1 small jalapeño pepper  
1/4 cup finely chopped fresh parsley  
1/4 cup finely chopped fresh cilantro  
1/4 cup finely chopped fresh mint  
2 cloves garlic, minced  
1 tbsp lemon juice  
2 tsp red wine vinegar  
1/2 tsp salt

### Instructions:

- Steak:** In resealable plastic bag, stir together oil, Worcestershire sauce, soy sauce, vinegar, garlic, pepper, salt and sugar; add steak, turning to coat well. Seal and refrigerate for at least 4 hours or up to overnight.
- Add 1 cup of water to each drip tray of Texan Grill. Preheat grill for 5 to 7 minutes on high. Drain steak, discarding marinade. Cover and grill for 6 to 8 minutes per side for medium-rare or until cooked as desired. Let stand for 10 minutes; slice thinly.
- Chimichurri Sauce:** Brush 1 tsp oil over jalapeño; grill, turning frequently, for 8 to 10 minutes or until tender and charred. Let cool completely; seed and chop.
- Stir together remaining oil, jalapeño, parsley, cilantro, mint, garlic, lemon juice, vinegar and salt. Serve with steak.

**Tip:** Substitute basil for mint if desired.



# 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 USE EXTENSION CORDS**

## **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 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 stainless steel 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](http://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**

## Control Knobs

The burners are controlled independently. To operate the left burner, use the top control knob. To operate the right burner use the bottom control knob.

## Power On

To turn on the power you must *push the knob down* and rotate either clockwise (highest) or counter-clockwise (lowest) to activate the heat setting.

## Power On Indicators

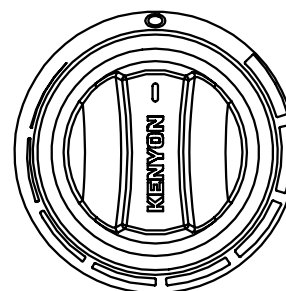
When the left red LED is illuminated, the left burner is on. When the right red LED is illuminated, the right burner is on.

## Power Level

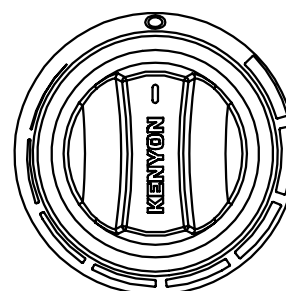
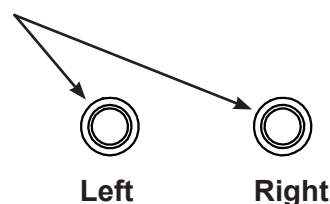
There are infinite power levels for the grill. The lowest setting is counter-clockwise of center with the highest being to the clockwise of center. Each has a detent to indicate lowest and highest setting.

## Power Level Graphic

Depicts the level of heat output of the element. The line sweeps from thin to thick, indicating low to high power. The line is broken into eight segments.



POWER ON INDICATORS



POWER LEVEL GRAPHIC



## IMPORTANT!

**Do not remove the control knobs for cleaning. Use a soft cloth to clean under the skirt of the knob.**

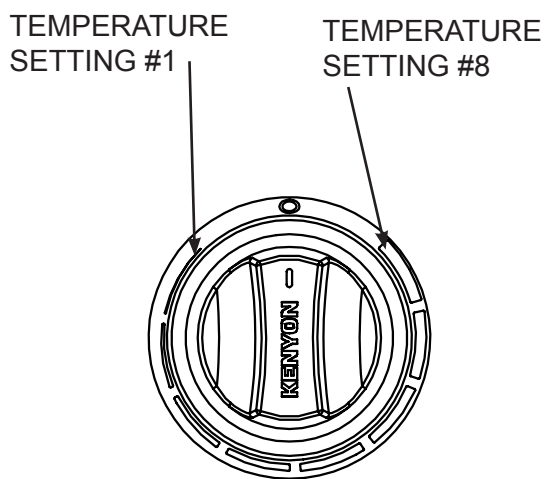


# Operation

## Temperature Setting 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



### TEXAN GRILL WITH KNOB CONTROL MAINTENANCE

The Kenyon Texan Grill with Knob Control 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**.

## 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.

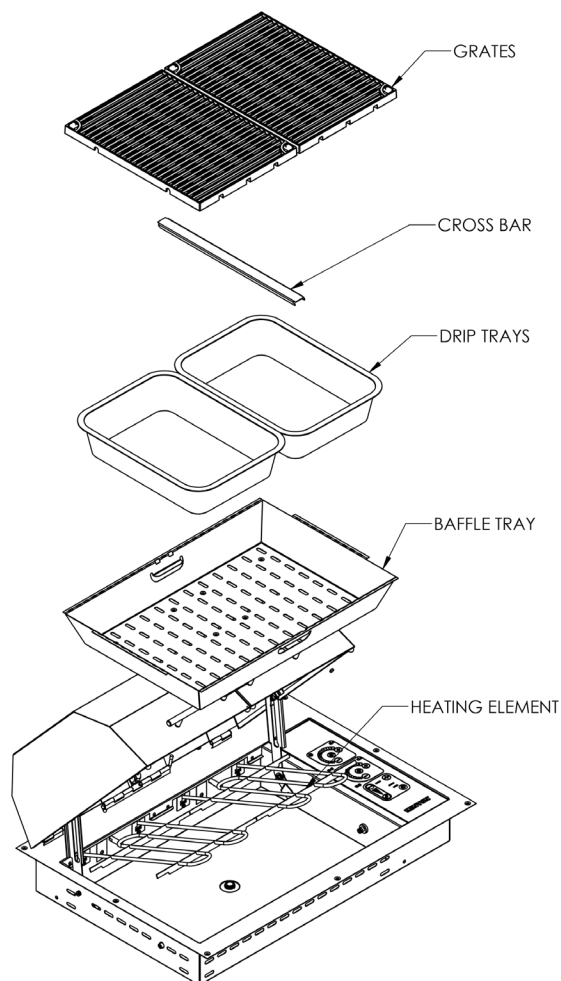
### Drip Trays

The disposable 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.

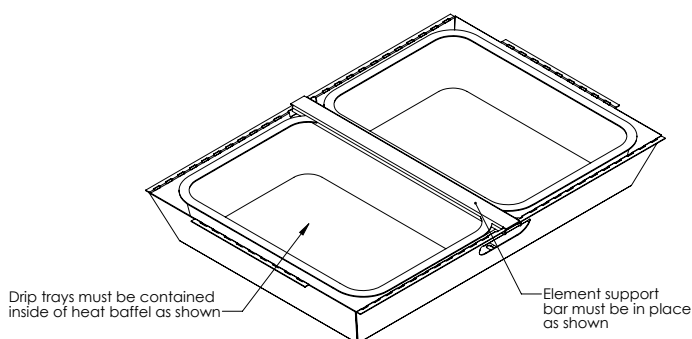
**To prevent the contents of the drip trays from smoking, place 2 cups of water (or enough to cover the bottom of the pan) in the drip trays before cooking.** The replacement for the disposable drip tray is Kenyon part #B96001.

### Grates

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



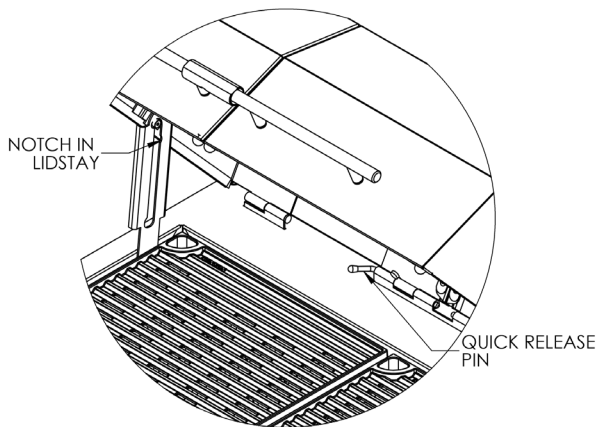
Assembly is the same for all Texan Grill models.



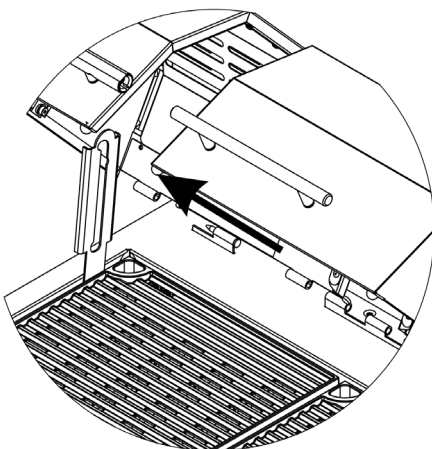
# Operation

## Lid Removal

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

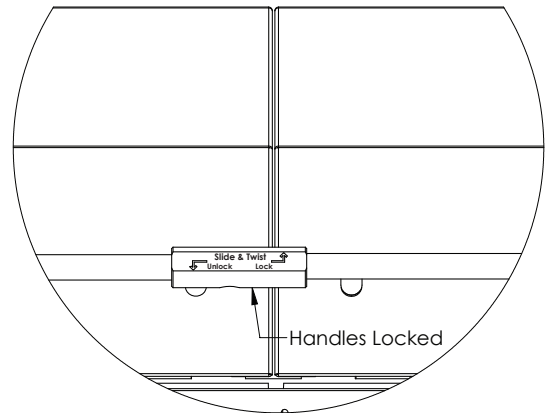


With the quick release pin removed, grasp the lid, pushing back on the center to clear the middle hinge and slide the lid away from the center of the grill until the outer hinge is free of its pivot pin. Once the lid(s) have been removed they can be washed in warm, soapy water. Installation is reverse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

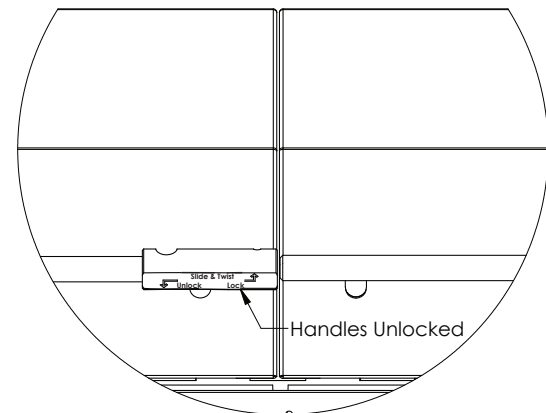


## Handle Lock

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 only half of the grill, allowing the other half to continue cooking uninterrupted.

## Unpacking the Grill

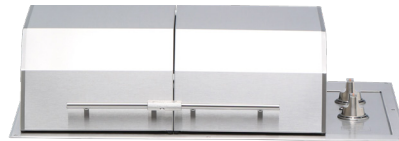
- 1 Carefully unpack the grill from its shipping container.

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

## Check the Electrical Supply Requirements

- 2 This product must be installed in accordance with national, state and local electric codes. 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.

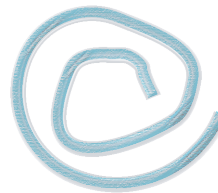
### PARTS INCLUDED



**Texan Grill with Knob Control**



**(1) Stainless steel cleaner**



**3 feet of drain hose with brass fitting**



**(9) Mounting screws**

# Installation

## Countertop Preparation

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



### WARNING!

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

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

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

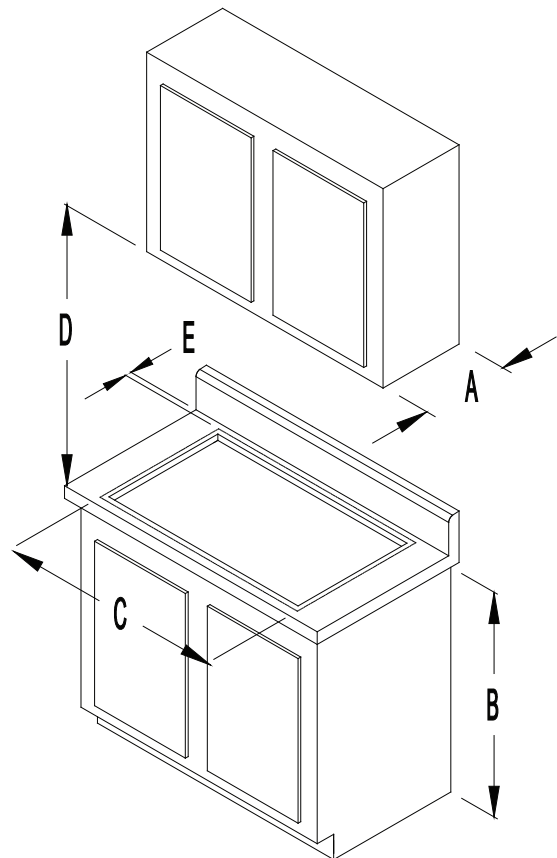
**A** - 13 inches maximum depth of overhead cabinets

**B** - 36 inches is minimum height of countertop above floor

**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 6** 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-thick stainless steel, 0.024-inch-thick aluminum or 0.020-inch-thick copper.

**E** - 6-inch minimum from backsplash of countertop to edge of grill (refer to **page 6** 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.**



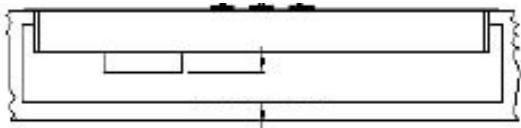


## WARNING!

**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 over-heat 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 85°F / 30°C and below. If the ambient temperature around the appliance is above 85°F / 30°C then larger ventilation opening sizes may be required.

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

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

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

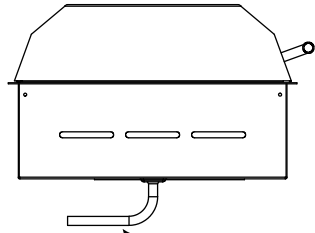


# Installation

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## Drain Connection

- 4** For your convenience, the grill is equipped with a 1/2" NPT brass pipe fitting and 90° 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.**

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](mailto: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.

**Kenyon International, Inc.**  
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**Phone (860) 664-4906 FAX: (860) 664-4907**

**SAVE THESE INSTRUCTIONS**