

OWNER'S GUIDE

SMART XL GRILL

Recipe book is not included

804106837

It's important to read this instructions prior to using your new product for the first time.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

When using electrical appliances, basic safety precautions should always be followed, including the following:

A WARNING

- 1 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 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
- 3 Keep the appliance and its cord out of each of children. **DO NOT** allow the appliance to be used by children. Close supervision is necessary when used near children.
- 4 This appliance is for household use only. DO NOT use this appliance for a other than its intended use DO NOT use in moving vehicles boats. **DO NOT** use outdoors. Misuse
- 5 Ensure the surface is level, clean and dry. DO NOT place the appliance near the edge of a countertop during operation
- 6 ALWAYS ensure the appliance is perly assembled before use
- 7 When using this appliance, provide at least 6 inches (15.25 cm) of space above and on all sides for air circulation
- 8 DO NOT use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
- 9 To protect against electrical shock DO NOT immerse cord, plugs, or main unit ousing in water or other liquid.
- 10 DO NOT use the appliance if there is damage to the power cord or plug. Regularly inspect the appliance and power cord. If the appliance nalfunctions or has been damaged i any way, immediately stop use and call
- 11 NEVER use outlet below
- 12 DO NOT place appliance and let cord r edges of tables, counters or hang over edges of touch hot surfaces.
- 13 Only use recommended accessories included with this appliance or authorized by SharkNinia. The use recommended by SharkNinia may cause a risk of fire or injury.
- 14 Before placing any accessory into the cooker, ensure they are clean and dry
- 15 DO NOT use the appliance without the cooking pot and splatter shield installed.

- 16 ALWAYS ensure hood is fully closed efore operating.
- 17 DO NOT move the appliance when
- 18 DO NOT cover the air intake vent or air outlet vent while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it
- 19 DO NOT touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal njury, **ALW'AYS** use protective hot pads or insulated oven mitts and use available nandles and knobs
- 20 DO NOT touch accessories during or diately after cooking. The grill grate and basket becomes extremely hot during the cooking process. Avoid physical contact while removing the accessory from the appliance vent burns or personal injury ALWAYS use care when interfacing ith product. Recommend use of long handed utensil and protective hot pads or insulated oven mitts
- 21 DO NOT use this appliance for
- 22 DO NOT place hands near Foodi™ mart Thermometer cord when in use to prevent burning or scalding.
- 23 The Foodi Smart Thermometer DOES NOT replace an externa od thermometer.
- 24 To prevent possible illness, ALWAYS use an external food thermomcheck that your food is cooked to the recommended temperatures.
- 25 Should a grease fire occur or the immediately. Wait for smoking o stop before removing any cooking accessories.
- 26 Please refer to the Cleaning 8 Maintenance section for regular maintenance of the appliance
- 27 To disconnect, turn unit to "off", then unplug from socket when not in use and before cleaning.
- 28 Allow to cool before cleaning dissasembly, putting in or taking off parts and storage.
- 29 DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 30 Cleaning and user maintenance shall not be made by children.
- 31 DO NOT place on or near a hot gas or electric burner or in a heated ove
- 32 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.



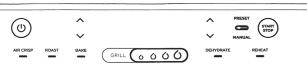
ndicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored. Take care to avoid contact with hot surface. Always use hand protection to



For indoor and household use only.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW THE NINJA® FOODI® SMART XL GRILL



NOTE: Not all functions included in each model. The actual descriptions of control panel

FUNCTION BUTTONS

GRILL Grill indoors while creating even char, grill marks, and grilled flavor

AIR CRISP For crispiness and crunch with

BAKE Bake cakes, treats, desserts, and more. **ROAST** Tenderize meats, roast vegetables.

DEHYDRATE Dehydrate meats, fruits, and vegetables for healthy snacks. **REHEAT** Revive leftovers by gently warming them, leaving you with crispy results.

OPERATING BUTTONS

 POWER button Once the unit is plugged in, press the power @ button to turn on the unit. Pressing it during cooking stops the current cooking function and turns off the unit.

Left arrows Use the up (A) and down (T) arrows to the left of the display to adjust the cooking temperature in any function r to set the internal doneness when using PRESET and MANUAL buttons.

Right arrows Use the up A and down arrows to the right of the display to set the food type when using PRESET or to adjust he cook time when not cooking with the Foodi Smart Thermometer.

MANUAL button Switches the display screen so you can manually set the thermometer nal doneness. Manual button does not work with Dehydrate function.

PRESET button Switches the display screen so you can set the thermometer, food type, and internal doneness based on the preset temperatures. Preset buttor does not work with Dehydrate function.

NOTE: To adjust the temperature or time during cooking, press the up and down arrows. The unit will then resume at those settings.

START/STOP button After selecting ture and time, press the START/STOP button to begin cooking.

Standby Mode If there has been no 10 minutes and the unit is not cooking the unit will go into Standby Mode and the control panel will dim.

Preheat Press the START/STOP button to begin preheating. PRE will appear on the display screen and preheating will begin. It will take approximately 8 minutes for the unit to preheat, depending on the selected temperature. For best results, allow unit to fully preheat before adding ingredients.

BEFORE FIRST USE

- 1 Remove all packaging material.
- 2 Remove all accessories from the package and read this manual carefully. Please pay to avoid any injury or property damage.
- 3 Wash the grill grate, splatter shield, crisper basket, thermometer, cleaning brush, and cooking pot in warm, soapy water, then rinse and dry thoroughly. All accessories, except the ther are dishwasher safe. NEVER clean the main unit or thermometer in the dishwasher.

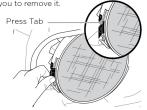
USING THE NINJA® FOODI® SMART XL GRILL

SPLATTER SHIELD

Located on the underside of the hood, the platter shield keeps the heating element clean. **ALWAYS** ensure the splatter shield is installed when cooking. Failure to use the heating element, which can cause smoking.

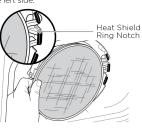
Removing the splatter shield

Remove the splatter shield for cleaning after every use. Once the splatter shield has upper left tab toward the back of the hood. This will release the splatter shield, allowing you to remove it.



Installing the splatter shield

To install, insert the splatter shield so the grooves on the splatter shield ring match hose of the fixed heat shield ring notch on the right. Then gently push the splatter shield unward until it clicks into the tab on



GRILLCONTROL TECHNOLOGY

When using the Grill function, you will need to select the grill grate temperature setting. Below are recommended temperature levels for common ingredients

LO (400°F)	MED (450°F)	HI (500°F)	MAX (up to 510°F)
Bacon Sausages When using thick BBQ sauce	Frozen meats Marinated/sauced meats	Steaks Chicken Burgers Hot dogs Meat kebabs	Veggies Fruit Pizzas Fresh/ frozen seafood Veggie Kebabs

NOTE: For less smoke, we recommend or vegetable oil instead of olive oil. Heating oil past its smoke point can impart food with a burnt, acrid flavor.

NOTE: The unit may produce smoke when ing ingredients on a hotter setting than what is recommended.

Switching to Grill after using another function

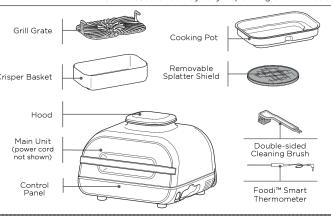
If the unit is already warm from using a different function, "ADD FOOD" may appear on the screen immediately. We recom allowing the grill grate to heat up for at least minutes before placing ingredients on it

Batch grilling

When arilling more than two consecutive batches of food, it is recommended that you empty the fat/oil from the removable cooking pot. It is also HIGHLY recommended to clean the splatter shield in between uses. This will help prevent grease from burning and causing smoke. If you would like to skip the preheating (not ecommended), press the buttom again. The unit does not preheat when set to Grill

PARTS

NOTE: Accessories may vary depending on the model.



NOTE: The images shown here are for illustrative purposes only and may be subject to change

USING THE NINJA® FOODI® SMART XL GRILL - CONT.

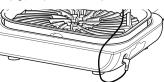
USING THE FOOD!" SMART THERMOMETER

IMPORTANT: DO NOT place hands near Foodi Smart Thermometer cord whuse to prevent burning or scalding.

Before First Use

Make sure the thermometer jack is free of ny residue and the cord is free of knots before plugging it into the lack.

- 1 Plug the thermometer into the jack Push firmly on the plug until it cannot go into the jack any further.
- 2 Once the thermometer is plugged into the jack, it will enable and illuminate the PRESET and MANUAL thermometer buttons. Select the desired cook function.



NOTE: There is no need to set a cook ne, as the unit will automatically turn ff the heating element and alert you when your food has finished cooking

3 Press PRESET and use the arrows to the food type and the arrows to the left of av to set the internal don of your food (Rare through Well).

NOTE: Cooking different meats or the nes ones to different doneness? Refer to the next page for details on programming.



FOOD TYPE:

ecommended internal cook temperatures.

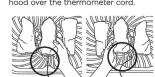
SET DONENESS TO:

Fish	Medium (130°F)	
	Medium Well (140°F)	
	Well Done (150°F)	
Chicken/Turkey	Well Done (165°F)	
Pork	Medium (130°F)	
	Medium Well (150°F)	
	Well Done (160°F)	
Beef/Lamb	amb Rare (115°F)	
	Medium Rare (125°F)	
	Medium (130°F)	
	Medium Well (145°F)	
	Well Done (150°F)	
	44611 DOILE (130 F)	

NOTE: Reference USDA guidelines for od-safe temperature recommendations

wer than normal recommendations as unit will carry-over cook 10-15°F.

- 4 Place the accessory required for your selected cook function in the unit and close the hood Press START/STOP to begin preheating
- 5 While the unit is preheating, insert the thermometer horizontally into the center of the thickest part of the piece of protein Refer to the chart further thermometer placement instructions.
- When the unit has preheated and "ADD FOOD" appears on the screen open the hood, place food with inserted thermometer in the unit, and close the hood over the thermometer cord.



hermometer grip is fully inside unit

The progress bar at the top of the display will track doneness. Flashing doneness indicates progression to that doneness.

RARE - MED RARE - MED MED WELL WELL

- 8 The unit will automatically stop when desired doneness is almost reached, as it accounts for carry-over cooking, and "GET FOOD" will display on the screen
- Transfer the protein to a plate while "REST displays on the screen. Thermometer does not need to still be inserted. The protein will continue to carry-over cook to your set doneness, which will take about 3-5 minutes. This is an important step, as not resting could lead to results looking 'less" cooked. Carry-over cook times can vary based on size of protein, cut of protein, and type of protein

NOTE: The thermometer will be HOT. Use either oven mitts or tongs to take the thermometer out of the protein.

NOTE: To check the internal temperature of other pieces of protein, press and hold MANUAL and insert the thermometer into each piece of meat

USING THE THERMOMETER IN

Cooking 2 or more proteins of the same size to different levels of do

- Set the Preset feature to the highest
- desired level of doneness. Insert the thermometer in the protein with
- the higher desried level of doneness. After preheating, place proteins inside
- the grill. When the lower desired level of doneness is reached, remove the protein
- Continue cooking the remaining protein until the next desired level of doneness is reached.

Cooking 2 or more proteins

of different sizes: · Insert thermometer in the smaller protein

and use the Preset feature to choose the level of doneness.

- When that protein is done cooking. remove it from the unit.
- Using oven mitts, transfer thermometer to the larger protein and use the arrows to the left of the display to choose its evel of doneness.

Cooking 2 or more different types of protein:

- Insert thermometer in the protein with the lower desired level of doneness.
- Use the Manual feature to choose the desired internal temperature
- · When that protein is done cooking remove it from the unit.
- · Using oven mitts, transfer thermometer to the other protein and use the Manual feature to choose the desired internal temperature.

HOW TO CORRECTLY INSERT THE THERMOMETER

FOOD TYPE:	PLACEMENT	CORRECT	INCORRECT
Steaks Pork chops Lamb chops Chicken breasts Burgers Tenderloins Fish fillets	Insert thermometer horizontally into the center of the thickest part of the meat. Make sure the thermometer is close to (but not touching) the bone and away from any fat or gristle. Make sure the tip of the thermometer is inserted straight into the center of the meat, not angled toward the bottom or top of it.		
	part of the fillet may not be the center. It is important that the end of the thermometer hits this area so that desired results are achieved.		
Whole chicken	Insert thermometer horizontally into the thickest part of the breast, parallel to, but not touching, the bone. Make sure the tip reaches the center of the thickest part of the breast and doesn't go all the way through the breast into the cavity.		

NOTE: DO NOT use the thermometer with frozen protein or for cuts of meat thinner

COOKING FUNCTIONS

Plug in the unit and press the power ① button to turn it on.

1 Place the cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Then place the grill grate in the pot with the handles acing up. Ensure the splatter shield is in place then close the hood



NOTE: If you are using the thermometer, r to the Using the Foodi Smar hermometer section.

2 Press the GRILL button. The default temperature setting will display. Use the set of arrows to the left of the display to adjust the temperature up to MAX.





3 Use the set of arrows to the right of the display to adjust the cook time, in 1-minute increments, up to 30 minutes, or, if using the thermometer, refer to the instructions on.

Πì

on the display.



4 Press START/STOP to begin preheating. The progress bar will begin illuminating. It will take approximately 10 minutes for the unit to preheat.



RDD F00D 6 Open the hood and place ingredients on

the grill grate. Once the hood is closed,

cooking will begin and the timer will

check your food's internal doneness. oress MANUAL for 2 seconds and the food's internal temperature will appear

on the screen. Press and hold button 7 When cook time is complete, the unit wil beep and END will appear on the display



again to exit mode.





Air Crisp

1 Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Place the crisper basket in the pot. Ensure the splatter shield is in place, then close the hood.



2 Press the AIR CRISP button. The default temperature setting will display. Use the set of arrows to the left of the display to adjust the temperature up to 400°F.





3 Use the set of arrows to the right of the display to adjust the cook time, in 1-minute increments, up to 1 hour, or, if using the thermometer, refer to Using the Foodi™ Smart Thermometer section







4 Press START/STOP to begin preheating. The progress bar will begin illuminating. It will take approximately 3 minutes for the unit to preheat.



NOTE: While preheating is strongly recommended for best results, you can skip it by pressing the AIR CRISP button again ADD FOOD will flash across the screen. Open the hood and place ingredients in the crisper basket. Once the hood is closes, cooking will begin and the and the timer will start counting down

5 When preheating is complete, the unit will beep and "ADD FOOD" will appear on the display



6 Open the hood and place ingredients in the crisper basket. Once the hood is closed, cooking will begin and the timer will start counting down.

NOTE: To check your food's internal doneness, press MANUAL for 2 seconds and the food's internal temperature will appear on the screen. Press and hold button again to exit mode.

7 For best results, we recommend shaking ingredients frequently. When you open the hood, the unit will pause Use silicone-tipped tongs or oven mitts to shake the basket. When done. replace the basket and close the hood. Cooking will automatically resume after hood is closed



8 When cook time is complete, the unit will been and END will appear on the display





1 Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Ensure the splatter shield is in place, then close the hood.



2 Press the ROAST button. The default temperature setting will display. Use the set of arrows to the left of the display to adjust the temperature up to 425°F.



350



NOTE: Convert traditional oven recipes by reducing the temperature by 25°F. Check food frequently to avoid overcooking.

3 Use the set of arrows to the right of the display to adjust the cook time, in 1-minute increments up to 1 hour and 5-minute increments from 1 to 4 hours, or, if using the thermometer, refer to the Using the Foodi® Smart Thermometer section.







4 Press START/STOP to begin preheating. The progress bar will begin illuminating. It will take approximately 3 minutes for the unit to preheat

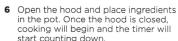




NOTE: While preheating is strongly recommended for best results, you can skip it by pressing the ROAST button again, ADD FOOD will flash across the screen. Open the hood and place ngredients in the crisper basket. Once the hood is closed, cooking will begin and the timer will start counting down.

5 When preheating is complete, the unit will beep and "ADD FOOD" will appear on the display.





NOTE: To use the thermometer just to check your food's internal doneness. press MANUAL for 2 seconds and the food's internal temperature will appear on the screen. Press and hold button again to exit mode.

7 When cook time is complete, the unit will beep and END will appear on the display.





NOTE: The images shown here are for illustrative purposes only and may be subject to change

1 Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Ensure the splatter shield is in place, then close the hood.



2 Press the BAKE button. The default temperature setting will display. Use the set of arrows to the left of the display to adjust the temperature up to 400°F





NOTE: Convert traditional oven recipes by reducing the temperature by 25°F. Check food frequently to avoid overcooking.

3 Use the set of arrows to the right of the display to adjust the cook time, in 1-minute increments, up to 1 hour and in 5-minutes increments from 1 to 2 hours, or, if using the thermometer, refer to Using the Foodi® Smart Thermometer section.

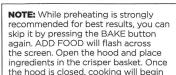






4 Press START/STOP to begin preheating. The progress bar will begin illuminating, It will take approximately 3 minutes for the unit to preheat.





5 When preheating is complete, the unit will beep and "ADD FOOD" will appear on the display

and the timer will start counting down.

6 Open the hood and add ingredients to the pot or set the bake pan directly in the pot, and close the hood to start cooking. Once the hood is closed, cooking will begin and the timer will start counting down



NOTE: To use the thermometer to just check your food's internal doneness, press MANUAL for 2 seconds and the food's internal temperature will appear on the screen. Press and hold button again to exit mode.

7 When cook time is complete, the unit will beep and END will appear on the display.





Dehydrate (Not available on all models)

1 Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Place a single layer of ingredients in the pot. Then place the crisper basket in the pot on top of the ingredients and add another layer of ingredients to the basket. Ensure the splatter shield is in place, then close



2 Press the DEHYDRATE button. The default temperature setting will display Use the set of arrows to the left of the display to adjust the temperature up to 195°F



3 Use the set of arrows to the right of the display to adjust the dehydration time, in 15-minute increments, up to 12 hours.

5:00



150F



4 Press START/STOP to begin. (The unit does not preheat in Dehydrate mode.)

5 When dehydration time is complete, the unit will beep and END will appear on the display.





1 Place cooking pot in the unit with the indent on the pot aligned with the bump on the main unit. Place the crisper basket in the pot, then close the lid.



2 Press the REHEAT button. The default temperature setting will display. Use the set of arrows to the left of the display to adjust the temperature.



3 Use the up and down right arrows to set the cook time, in 1-minute increments, up to 1 hour, or follow the instructions on the previous pages to set a temperature using preset or manual.





15

- 4 Press START/STOP to begin preheating. PRE will illuminate on the right side of the display and the progress bar will begin showing. It can take up to 3 minutes to preheat.
- **5** When preheating is complete, the unit will beep and "ADD FOOD" will appear on the display screen
- 6 Open lid and place ingredients in the crisper basket. Once the lid is closed, cooking will begin and the timer will start counting down.

NOTE: If you would like to use the probe to heck your food's internal temperature, press MANUAL for 2 seconds and the food'sinternal temp will appear on the screen for 5 seconds

- 7 For best results, we recommend shaking ingredients frequently. When you open the lid. the unit will pause. Use silicone-tipped tongs or oven mitts to shake the basket. When done replace the basket and close the lid. Cooking will automatically resume after lid is closed.
- 8 When cook time is complete, the unit will beep and END will appear on the display.





CLEANING YOUR NINJA® FOODI® SMART XL GRILL

The unit should be cleaned thoroughly after every use. Always let the appliance cool before cleaning.

- Unplug the unit from the wall outlet before cleaning. Keep the hood open after removing your food to allow the unit to cool auicker.
- The cooking pot, grill grate, crisper basket splatter shield cleaning brush and any other included accessories are dishwasher safe, except the thermometer, DO NOT place the thermometer in the dishwasher.
- For the best dishwasher cleaning. results, we recommend rinsing the grill grate, crisper basket, splatter shield, and any other accessories with warm water before placing them in the dishwasher.
- If hand-washing, we recommend using the included cleaning brush to help wash the parts. Use the opposite end of the cleaning brush as a scraper to assist with releasing baked-on sauces or cheese. Air-dry or towel-dry all parts after hand-washing

NOTE: DO NOT use liquid cleaning olution on or near the thermometer jack. We recommend using compressed air or a cotton swab to avoid damaging the jack.

- If food residue or grease are stuck on the grill grate, splatter shield, or any other removable part, soak in warm soapy water before cleaning.
- · Clean the splatter shield after every use. Soaking the splatter shield overnight will help soften the baked-on grease After soaking, use the cleaning brush to remove the grease from the stainless steel frame and front tabs.
- Deep clean the splatter shield by putting it in a pot of water and boiling it for 10 minutes. Then, rinse with room temperature water and allow to dry completely.
- The Foodi Smart Thermometer and holder are hand-wash only.

NOTE: NEVER use abrasive tools or cleaners. **NEVER** immerse the main unit in water or any other liquid

TROUBLESHOOTING

- "Add Food" appears on the control panel display.
- The unit has completed preheating and it is now time to add your ingredients
- "Shut Lid" appears on the control panel display. The hood is open and needs to be closed for the selected function to start.
- "Plug In" appears on the control panel display.

The thermometer is not plugged into the jack on the right side of the control panel. Plug the thermometer in before proceeding. Press the thermometer in until you hear a click.

"PRBE ERR" appears on the control panel display.

This means the unit timed out before food reached the set internal temperature As a protection for the unit, it can run for only certain lengths of time at specific temperatures.

- "E" appears on the control panel display.
- The unit is not functioning properly. Contact a Service center
- Why is my food overcooked or undercooked even though I used the thermometer? It is important to insert the thermometer lengthwise into the thickest part of the ingredient to get the most accurate reading. Make sure to allow food to rest for 3–5 minutes to complete cooking. For more information, refer to the Using the Foodi™ Smart Thermometer section
- Why does the preheat progress bar not start from the beginning? hen the unit is warm from previously being used, it will not require the full preheating time.

• Can I cancel or override preheating? Preheating is highly recommended for best results, but you can skip it by selecting the PREHEAT button after you press the START/STOP button.

- Should I add my ingredients before or after preheating? For best results, let the unit preheat before adding ingredients
- Why is my unit emitting smoke? nen using the Grill function, always select the recommended temperature setting. Recommended settings can be found in the Quick Start Guide and in the Inspiration Guide. Make sure the splatter shield is installed
- How do I pause the unit so I can check my food?
- When the hood is opened during a cooking function, the unit will automatically pause. Will the thermometer grip melt if it touches the hot grill grate? No, the grip is made of a high-temperature silicone that can handle the Ninja® Foodi®
- Smart XL Grill's high temperatures.

 My food is burned. Do not add food until recommended preheat time is complete. For best results, check progress throughout cooking, and remove food when desired level of brownness has been achieved. Remove food immediately after the cook time is complete to avoid overcooking.

Why did a circuit breaker trip while using the unit?

The unit uses 1760 watts of power, so it must be plugged into an outlet on a 15-amp circuit breaker. Using an outlet on a 10-amp breaker will cause the breaker to trip. It is also important that the unit be the only appliance plugged into an outlet when in use. To avoid tripping a breaker, make sure the unit is the only appliance plugged into an outlet on a 15-amp breaker

Why does the unit have a 1-9 scale for the Beef Preset? Perception of what a specific internal doneness looks like differs from person to person, even restaurant to restaurant. The 1-9 scale provides a wide range of options for each doneness level so you can customize doneness to your liking.

NOTE: The images shown here are for illustrative purposes only and may be subject to change.

REFURBISHED PRODUCT LIMITED **NINETY DAYS WARRANTY**

The **Refurbished Product Service Center** offers the following WARRANTY to the ORIGINAL purchaser of a product which we have refurbished.

This product that has been refurbished is warranted against any electronic or mechanical defects for a period of NINETY DAYS from the date of the original purchase by the consumer. Since this unit was sold as a refurbished item, the warranty does not apply to any cosmetic appearance items such as scratches. Should a defect occur, the *Refurbished* Product Service Center will repair or at its option. replace defective unit/parts with new or rebuilt ma-terials without charge for either parts or labor. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

This warranty does not cover installation or damage from accident, misuse, abuse, improper wiring, incorrect voltage, operating the unit against the instructions in the owner's manual or any product which has been opened, altered, or tampered with

This warranty does not cover costs for removal and or installation of the unit for repair. Under no circumstances shall the service center be liable for any special, incidental or consequential damages or for any other expenses incurred by reason of use or sale of this product. This warranty is in lieu of any other warranties expressed or implied warranty of merchantability of fitness for particular use or oth-

This warranty gives the consumer specific legal rights and they may also have other rights which vary from State to State. Some States do not follow the exclusion or limitation of incidental or consequential damages, hence the above exclusion and limitations may not apply.

Refurbished Product Service Center 13225 Marquardt Avenue Santa Fe Springs, CA 90670.

WARRANTY REPAIR INFORMATION

If you need service on your unit and this product requires repair during the 90 days warranty period; please go to www.ConsumerServiceRefurbish. com or call the *Refurbished Product Service Center* at 562-946-3531 to obtain the required return authorization (RA) number. Pack the unit properly (the original carton is ideal for this purpose) along with a copy of your purchase receipt and a letter describing the problem. Send the unit freight prepaid and insured to:

Refurbished Product Service Center, Att: Customer Service Department 13225 Marquard Avenue Santa Fe Springs, CA 90670

Your unit will be promptly repaired and returned to you. We will refuse to accept delivery of the returned unit unless the assigned RA number appears on the outside of the shipping carton.

Owner's Information (Keep for your permanent records)

ı	NAME:
l	ADDRESS:
l	CITY:
l	STATE: ZIP CODE:
l	PHONE:
l	E-MAIL:
١	MODEL:
١	SERIAL NO.:



Flbrd: M.C OBPN: BG550COSeries_ 804106837 MODEL: BG550CO_B

PRINTED IN MEXICO