

Cal Flame®

Barbecue Islands

United States and Canada

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Owner's Manual



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Planning the Best Location

Here are some of the things that you will need to consider when determining where to place your new barbecue island.

Safety First

Do not place your barbecue island near trees and shrubs.

Be certain that your installation will meet all city and local safety codes and requirements.

Consider How You Will Use Your Barbecue Island

Your barbecue island is mainly used for family recreation. Be sure to leave plenty of room around it for activity.

Ventilation and Access

If you place your barbecue island close to a wall or fence, make sure you allow room for ventilation. Also, if you have storage areas in your barbecue island, make sure they can be conveniently accessed.

Enclosures and Awnings

Your barbecue island is for outdoor use ONLY.

You can locate your barbecue island any place where there is adequate ventilation. The size and configuration of your house and yard will determine how you should locate your barbecue island, but as a general rule, do not place it under or near windows that can be opened into your home.

Do not locate your barbecue island in an enclosed room such as a garage, shed, or breezeway or under a sealed overhead structure.

You can place your barbecue island in your patio as long as there is adequate ventilation and no fire risk. We do not recommend placing your barbecue island in any enclosed area, that is, any covered area that is walled on two, three or four sides.

You can install an awning over your barbecue island, provided you make sure it is high enough to prevent damage or fire. Maintain sufficient distance as to not overheat any overhead combustible material. We recommend you check with local inspectors and your homeowner's association.

Plan for Your Environment

If you live in a region where it snows in the winter or rains frequently, place the barbecue island near a house entry. Consider adding a covered walkway from your barbecue island to your house or patio.

Preparing a Good Foundation

Your barbecue island needs a solid and level foundation. Damage caused by inadequate or improper foundation support is not covered by the warranty. It is the responsibility of the owner to provide a proper foundation for the barbecue island.

If you do not already have a location for your barbecue island, we recommend you have a concrete slab prepared to accommodate it. There are several advantages of having a permanent slab, including stability, levelness, and it eliminates sagging.

As you prepare your slab, this is the best time to run gas, electrical, and water lines and locate stub-ups for your barbecue island to connect to. The size and shape of the base of the barbecue island is called a footprint.

Footprint drawings show the actual dimensions of the base and suggested locations for your stub-ups. Footprint drawings for each model can be found in the Cal Flame Barbecue Island Pre-Delivery Guide, available from your dealer, the Cal Flame web site, or through Cal Flame customer service.

Although a permanent slab is recommended, you can place your barbecue island on a prepared surface with bricks or pavers. We do not recommend you place your barbecue island on gravel, sand, timbers, dirt or grass because these surfaces have the potential to become unstable or uneven. Your barbecue island should always be on a stable, flat, level surface.

You can put your barbecue island on a deck provided it is rated to support the full weight of your barbecue island, grill, and all accessories. We recommend you have a contractor or structural engineer examine your deck to determine whether it can bear the load of your barbecue island.

Your Cal Flame retailer can help you with your foundation and more. Your retailer has a wealth of information and experience about how to get the most out of your barbecue island and can provide you with a full line of accessories that are designed to complement your barbecue island and increase your enjoyment.

Electrical Requirements

You do not need to hire a contractor to install your electrical service, but you must ensure you have all required permits and the installation complies with State and local code. We recommend you hire a certified contractor if you do not wish to do the installation yourself.

If your dealer is not a certified contractor, you will need to hire a contractor for installation of your electrical service.

When installed in the United States, the electrical wiring must meet the requirements of National Electric Code, ANSI/NFPA 70-1999 and any applicable state or local codes. The electrical circuit must be installed by an electrical contractor and approved by a local building / electrical inspector.

Supplying power to a barbecue island that is not in accordance with these instructions will void both the independent testing agency listing and the manufacturer's warranty.

The power supplied to the barbecue island must be on a dedicated circuit with no other appliances or lights sharing the power.

To determine the current, voltage, and wire size required for the island configuration to be connected, refer to the following:

- Wire size is determined by length of run from breaker box to the barbecue island and maximum current draw.
- We recommend copper wire with THHN insulation.
- All wiring must be copper to ensure adequate connections. Do not use aluminum wire.
- When NEC requires the use of wires larger than #6 (10mm²), install a junction box near the barbecue island and use #6 (10mm²) wire between the junction box and the barbecue island.

120 Volt Electrical Installation

For 120V grills, you need a dedicated 120V 20 amp grounded electrical service.

There will be a 110V power outlet inside the barbecue island. Using romax or similar grounded, shielded wire, connect the outlet to the electrical service in the stub-up.

If the circuit breaker trips while the barbecue island is in use, reset it. If it does not reset, contact a licensed electrician for service. **DO NOT USE THE BARBECUE ISLAND!**

Natural Gas Installation

You do not need to hire a contractor to install your natural gas service, but you need to make sure you have all required permits and ensure the installation complies with State and local code. We recommend you hire a certified contractor if you do not wish to do the installation yourself.

If your dealer is not a certified contractor, you will need to hire a contractor for installation of your gas service.

The natural gas pipe from your house to the location of your barbecue island needs to be $\frac{3}{4}$ " and terminate with a shut-off valve with a $\frac{1}{2}$ " male fitting. Check with a contractor or your local inspector for requirements.

Water and Drainage Installation

If you have a sink or ice maker installed, there are several ways you can provide water and drainage to your barbecue island. A contractor can help you decide on the best solution for your needs. You are responsible for ensuring all plumbing and drainage complies with State and local codes.

Water Sources

Garden hose -- This is by far the easiest way of getting water to your barbecue island. You have two options:

- You can bring the hose through the front access door and attach it underneath the sink when you need it, or
- You can bury the length of the hose and bring it up beneath the barbecue island in the same manner as the gas and electrical stub-ups. Once you connect it to your sink, you won't need to remove it.

½" cold water pipe -- Plumb a single ½" cold water pipe from your house plumbing to a stub-up beneath the sink.

Hot water plumbing -- You have many options for plumbing your sink for hot water, including tapping from your house's hot water tank, installing a tankless point-of-use water heater, and installing a solar water heater. Consider several factors to find a solution that best addresses your needs, including your water consumption, electrical power supply, and drainage. A contractor can help you best with this.

Drainage

Five gallon bucket -- Place a five gallon bucket beneath the sink drain. This solution has the advantage of being inexpensive and the least trouble to maintain for winterizing your barbecue island.

Drain to your garden -- if your yard is on a slope, you can take advantage of this feature by draining sink water to a place in your garden where you can re-use the water.

Gray water drain -- Installing a line to drain to your house's gray water drainage may incur some cost and labor, but it may be your best solution if you plan to locate your barbecue island in its place permanently.

Installation After Delivery

For more information on installing your grill and accessories, see the grill owner's manual.

Connection to Services

After your barbecue island is delivered, set in place, and the grill is mounted, you will need to connect all of the services to your hardware. If your dealer is not a certified contractor, you will need to hire a contractor for this.

The natural gas line connects to the grill inside the island. As you are facing the grill, the connection is located at the right rear side of the grill. The stub-up will terminate with a valve and a ½" male fitting. Connect the flexible tubing from the grill to the male fitting.

Both the natural gas and the electrical service connect inside where the grill outlet is located.

The voltage transformer can be mounted to any part of the frame where it will not be in the way. Plug it into the 110V grounded outlet located inside the barbecue island.

Side burners do not require a separate regulator. You can put in a tee in the line after it comes out of the regulator. For detailed installation instructions, see the grill and cart owner's manual.

If you have a GPV3100, the sections will need to be connected before you connect it to services. See the following instructions "Joining the GPV3100 Sections".

If you have a LBK870, see the following instructions "Arranging the LBK870 Sections".

LED Light Switch

The switch for the LED lights is located in a covered utility box on the side of the barbecue island. Flip it up to turn all the lights on.

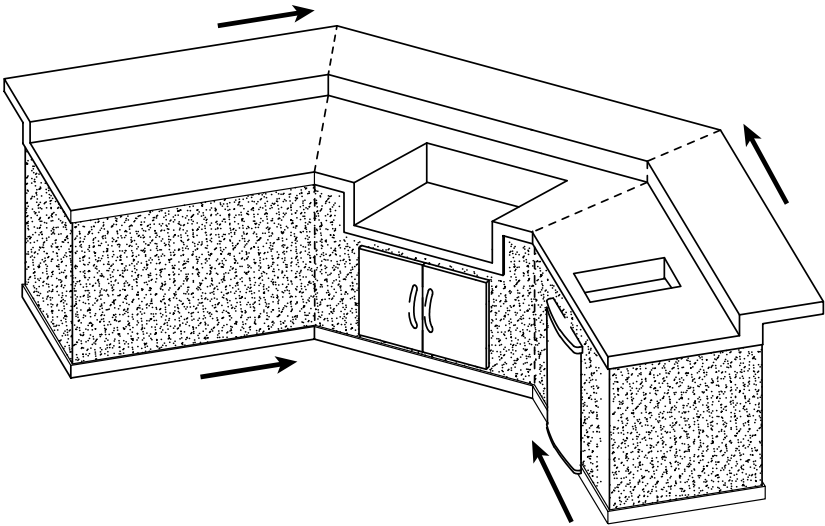
Joining the GPV3100 Sections

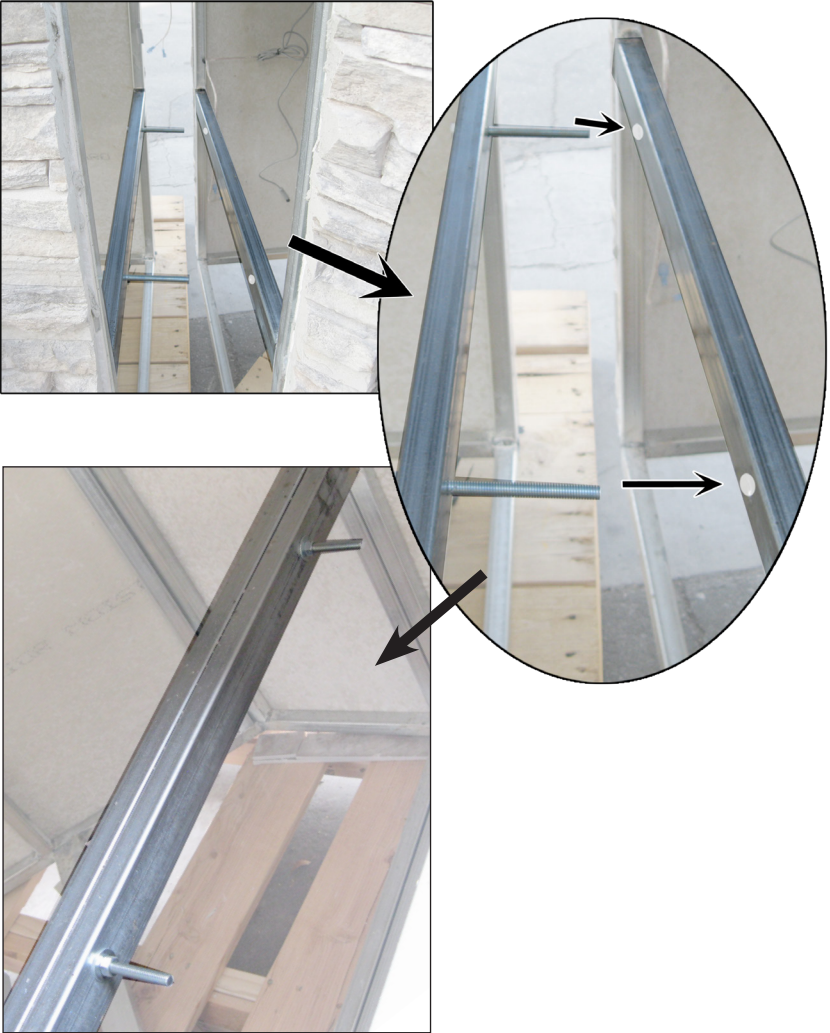
This applies only to Grand Pavilion model GPV3100.

Model GPV3100 is built in three sections to make delivery easier. When they arrive, they will need to be bolted together. Use four bolts with four nuts and washers to connect each section.

Place the three sections together as shown in the figure below. You may find it easiest to set the center section in place and move the two side sections against it.

See the figure on the next page for an illustration of how the sections are bolted together.





After the sections are joined, if your barbecue island has a stucco finish, you may want to apply a small line of stucco to the seam.

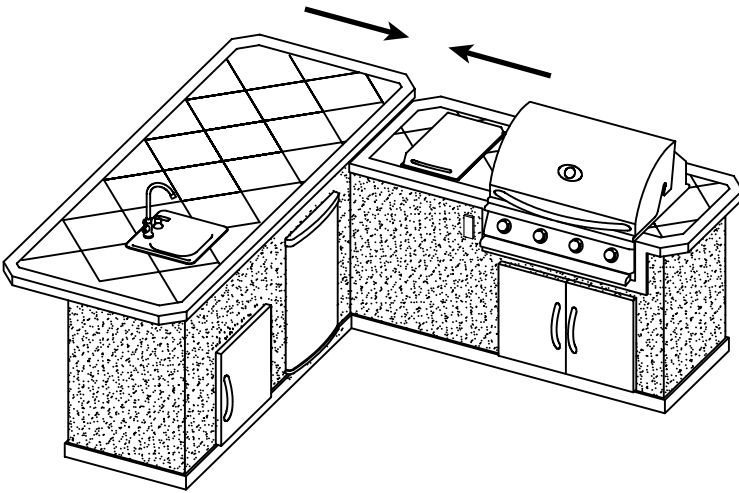
When the sections are connected, continue to the section “Connecting Wiring within the Island” before you connect to gas and electrical services.

Arranging the LBK870 Sections

This applies only to model LBK870.

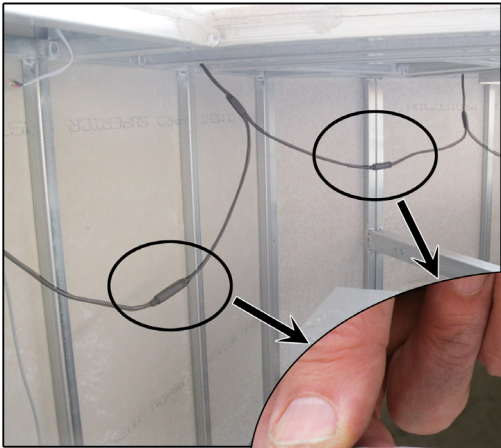
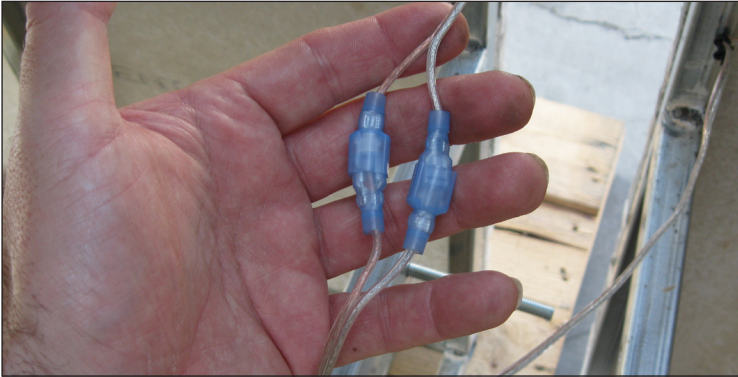
Model LBK870 is built in two sections to make delivery easier. When they arrive, they will need to be placed together. They do not need to be connected. Push the two sections together as close as they will go as shown in the example below. If there is any wiring that goes between the two sections, make sure the holes where the wires will be passed through are aligned.

When the sections are in place, continue to the section “Connecting Wiring within the Island” before you connect to gas and electrical services.



Connecting Wiring within the Island

If you have LED lights or a stereo installed, make sure all of the sections are connected together. There are only a few connections and are easily identifiable.



If your LBK870 island has a built-in electrical service, the two sections have an extension cord that needs to be passed through a small opening in the sides of the two sections as shown below.



Cleaning and Maintenance

About Natural Stone

A natural characteristic of granite and marble is its inherent lack of uniformity. Because it is a completely natural material, it can have a great deal of variation in color, shade, finish, tint, hardness, strength, and so on.

Any time you use natural stone, you can always expect differences from one tile to the next. You will frequently see dry seams, pit or fossils. These areas are often filled in at the factory. Over time through normal use, the fill may work its way out.

Even though stone tile is a natural product, it nevertheless can be affected by extremes in weather. Both marble and granite are decorative and durable, but they have different compositions and wear differently in the elements.

We recommend barbecue island owners keep their island covered if they are concerned about damage from constant exposure to weather. This is particularly true in areas where there is snow, ice, or very hot weather.

Stone is porous, especially marble, and often has natural fissures in the surface. Constant exposure to extreme heat or cold can cause these natural features to expand and eventually crack.

Although the stone has been properly finished and is suitable for use in an outdoor environment, Cal Flame does not apply a weather sealant to our countertops. We never wish to second-guess how our customers want to use their barbecues or the locale they will use them in, so we leave the choice of applying a weather sealant entirely up to owners.

We do not recommend any specific brand or manufacturer, although there are literally hundreds of excellent products on the market customers may choose from.

In addition to maintaining the stone tile surfaces, barbecue island owners need to know that the grout between the tile, while it is durable, can also be affected by both extremes in weather and by normal use. Grout is much easier to repair than stone tile and gaps between the tile can cause water to seep into the barbecue island and cause damage to the interior.

In those instances where natural cracks occur, we recommend having an experienced tile worker filling them with a material of a complementary color. After the filler sets and is sanded smooth, apply a weather sealant to help prevent further cracking.

Granite Top

Clean stone surfaces with a few drops of neutral cleaner, stone soap (available from Monticello Granite) or a mild liquid dishwashing detergent and warm water. Use a clean rag for best results.

Too much cleaner or soap may leave a film and cause streaks.

Do not use products that contain lemon, vinegar or other acids on the granite the high acid content may etch the surface.

Rinse the surface thoroughly after washing with the soap solution and dry with a soft cloth.

Change the rinse water frequently.

Do's

- Dust surfaces frequently
- Clean surfaces with mild detergent or stone soap
- Thoroughly rinse and dry the surface after washing
- Blot up spills immediately

Don'ts

- Don't use vinegar, lemon juice or other cleaners containing acids.
- Don't use cleaners that contain acid such as bathroom cleaners, grout cleaners or tub & tile cleaners.
- Don't use abrasive cleaners such as dry cleansers or soft cleansers.
- Don't mix bleach and ammonia; this combination creates a toxic and lethal gas.

Scratches and Chips

Small scratches are visible because they are lighter in color than the surrounding areas. Making them darker will hide them. On dark stones, we have had success using permanent black magic markers. Do not use them on lighter stones. Apply the marker to the scratch, let it dry, and then rub it off the surrounding area.

Both marble and granite may chip when subjected to a sudden impact. If you have a large chip, try to find the loose pieces. They can often be epoxied back into place. The chip can also be filled with colored epoxy to match the surrounding stone. Repairing this kind of damage should be left to other knowledgeable professionals.

Tile

If spillage occurs, then clean up as soon as possible.

Care

- Protect against chipping by using a cutting board.
- Protect against scratches, especially on natural stone tiles.
- Avoid hard blows that can chip the tile.
- Standing water or other liquids can deteriorate tile and grout, and should always be removed.

Cleaning

Wash with detergent solution, and rinse. To clean dingy grout, occasionally apply a solution of chlorine bleach and water to stand not more than 5 minutes; rinse thoroughly and wipe dry. General-purpose household cleaners may also be used if label says can be used on ceramic tile; follow directions exactly. NEVER use scouring powders or other abrasives as they will scratch the finish.

Stain Removal Guide

Stain	Removal Agent
Grease and fats	Soda and water or commercial spot lifter
Inks and colored dyes	Household bleach
Blood	Hydrogen Peroxide or household bleach
Coffee, tea, food, fruit, lipstick, juices	Neutral cleaner in hot water followed by hydrogen peroxide or household bleach

Caution: Vinegar may damage some tile.

DO's and DON'Ts of Tile Care

- Do test scouring pads in a small area first.
- Do use a silicone sealer on grout joints if continuous staining is a problem.
- Do read and follow label directions for all cleaners.
- Do keep this information and refer to it when necessary.
- Do not combine ammonia and household bleaches.
- Do not use harsh cleaning agents (such as steel wool pads) which can scratch or damage the surface of your tile.
- Do not place sharp object on tile surface.
- Never use wax to clean tile surface.

Care and Maintenance of Tile Grout

Grout may present a special cleaning problem because it is susceptible to many staining agents.

Apply a silicone sealer to grout joints several times a year for maximum protection.

In addition to keeping the grout clean, be sure to keep grout joints in good repair. Scrape out loose, cracked or powdery joints and refill with a good grout.

One common grouting trouble spot is the joint between the tub and the wall in your bathroom. As the house or tub settles, the grout may crack and crumble. It's relatively simple to remedy. Remove the old grout with a sharp pointed tool, watching out that you don't scratch tile or tub. Then dry the joint thoroughly and fill with a flexible tub or wall caulking compound, such as silicone rubber caulking.

Synthetic Panel

Do's

- Do dust surfaces frequently.
- Do clean synthetic panels with water and mild detergent.

Don'ts

- Don't use any cleaning chemical to clean or wash synthetic panels.
- Don't use vinegar, lemon juice or other cleaners containing acids.
- Don't use cleaners that contain acid such as bathroom cleaners.
- Don't mix bleach and ammonia; this combination creates a toxic and lethal gas.

Stainless Steel

All exposed stainless steel surfaces require special attention if you want to keep them looking clean and bright. Following these simple instructions will help avoid scratching or damaging the finish and keep your stainless steel attractive.

Cleaning instructions for grill interiors, including racks and burners, are described after this section.

Although stainless steel grills will discolor and accumulate grime with regular use, they can keep their original shine with periodic cleaning. We strongly recommend using a surface protectant to prevent smudging and surface rust from accumulating.

The easiest way to clean the grill is immediately after cooking is completed. Doing so will extend the life of your grill, prevent grease fires, and present a pleasant appearance while you grill.

To ensure safe and proper maintenance, we recommend you follow these directions carefully.

Clean internal parts of the grill regularly as determined by the amount of use and foods cooked. The entire grill should be cleaned at least once a year.

In addition, keep the area around your grill clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Do not obstruct the flow of combustion and ventilation air.

Cleaning Products and Materials

Avoid using these common cleaning products and materials – they will damage the surface of your stainless steel.

- CLR
- Lime-Away
- Oven cleaner
- Cleansers such as Ajax or Comet
- Ammonia
- Bleach
- Chlorine
- Steel wool pads
- Wire brushes
- Scrapers
- Pumice

We recommend these products for cleaning your stainless steel:

- Mild dish detergent such as Dawn
- Formula 409
- Fantastik
- Sheila Shine (exterior ONLY)
- WD-40 (exterior ONLY)

We have had best success with Sheila Shine, but WD-40 works very well too. Sheila Shine is available in some hardware stores; WD-40 is widely available.

Some people have reported that using baking soda, lemon oil, olive oil, vinegar, or club soda can be effective for cleaning light soil on all stainless steel surfaces.

Do not use steel wool or wire brushes to scrub your grill. For light soil, use a damp sponge or cloth. For heavier stains, use a Scotch-Brite scrubber or similar product.

1. Clean

Thoroughly clean stains, food, and grime using a sponge or damp cloth with warm water and a mild dish soap. Use Fantastik or Formula 409 to remove heavier soil.

2. Rinse

Thoroughly rinse all surfaces and dry them completely with a clean towel. Do not allow stainless steel to air dry.

3. Polish

We strongly recommend that you apply a surface protectant to all exposed stainless steel surfaces.

Spray a small amount of WD-40 or Sheila Shine on a piece of paper towel and rub with the grain over the surface of the appliance. Using a clean terry cloth or paper towel, polish the appliance by rubbing with the grain until excess liquid is removed and the surface shines. It should not be oily to the touch, however some residue is acceptable.

Some people have reported that using lemon oil products such as Old English furniture polish is effective for polishing stainless steel and protecting the surface.



Caution

Do not use WD-40 or Sheila Shine near food or on food preparation surfaces as it is a health hazard. This includes the interior of the grill, grill racks, stainless steel sinks, the inside of cabinets, warming drawers, and ovens.



Fire Hazard

NEVER spray WD-40 or Sheila Shine near an open flame! These products are extremely flammable while in their aerosol forms.

Rust Removal

It is a common misconception that stainless steel does not rust. It does not stain, corrode, or rust as easily as ordinary steel (it *stains less*), but it is not stain-proof. If not properly protected and maintained, it can corrode, pit, and discolor.



Important

Because salt will accelerate rust and corrosion, grill or barbecue island owners who live near the beach need to be diligent in maintaining their stainless steel hardware. You need to clean and polish your stainless steel frequently, apply a protectant, and ensure water does not collect and puddle.

Periodically clean exterior stainless steel surfaces with WD-40 or Sheila Shine and wipe down with a dry cloth or paper towel until surface is free of rust. If there is significant rust or corrosion, use a Scotch-Brite scrubber.

Both of these products will act as a surface protectant and help resist smudges, stains, and rust.



Caution

Although nitric acid (also called aqua fortis) can be effective for rust removal, it is a highly corrosive chemical. Because of the potential for injury or damage to your stainless steel, we do not recommend using nitric acid.



WARNING!

Proposition 65 Warning: Handling the brass material on this product exposes you to lead, a chemical known to the State of California to cause cancer, birth defects or other reproductive harm. (Wash hands after handling this product.)

This product and the fuels used to operate this product (propane or natural gas), and the products of combustion of such fuels, can expose you to chemicals including Benzene, which is known to the state of California to cause cancer and birth defects or reproductive harm.

For more information go to www.P65Warnings.ca.gov.

Cleaning the Interior of Your Grill

1. Thoroughly clean stains, food, and grime using a sponge or damp cloth with warm water and a mild dish soap. Use Fantastik or Formula 409 to remove heavier soil.
2. Thoroughly rinse all surfaces and dry them completely with a clean towel. Do not allow water to accumulate and puddle on stainless steel. Water from various sources such as garden hoses contains iron which will give the appearance of rusting on stainless steel. If allowed to stand for long periods of time on stainless steel, it will cause pitting.
3. The racks, flame tamers, and flavor bars can all be removed for cleaning and are dishwasher safe.

Burners

Spiders and small insects occasionally inhabit or make nests in the burner tubes, obstructing the gas flow. Sometimes this results in a type of fire in and around the gas tubes called "flashback". To reduce the risk of flashback, this procedure should be followed at least once a month or when your grill has not been used for an extended period of time.

IMPORTANT: Prior to starting this procedure, turn OFF all of the gas control knobs, shut off the fuel supply, and disconnect the fuel line.

The burners can be removed by removing the keeper pins and lifting them out. The keeper pins are located under the grill toward the back. They are used to keep the burners in place during shipping and are not necessary to operate your grill. Remove burners from the grill by carefully lifting each burner up and away from the gas valve orifice.

Use a wire brush to clean the outer surface of each burner to remove food residue and dirt. Clean any clogged ports with a stiff wire such as an opened paper clip.

Inspect each burner for damage (cracks and holes). If any damage is found, replace the burner and discontinue grill usage.

Upon reinstallation, inspect the gas valve orifices for cleanliness and condition and the location of the igniters. When you replace the burners, you do not need to replace the keeper pins.

Cooking Grates

Use a solution equal parts detergent and hot water just as you would for any cooking equipment. A stiff wire brush or steel wool may also be helpful in removing grime and food deposits.

**Note**

Do not use a wire brush or stainless steel on any other part of your grill or any other stainless steel surface except the cooking grates or the griddle!

Drip Pan

The full width drip pan will collect grease from the main grill area. The pan should be cleaned after every use to avoid the possibility of a grease fire. Be sure to allow the drip pan to cool prior to cleaning. You may clean the drip pan with a solution of warm soapy water. Make sure to rinse thoroughly to avoid staining.

Steam Cleaning Your Grill

Steam cleaning the interior of your grill is very effective and will not void your warranty. Portable hand-held steam cleaners are inexpensive and do not require chemicals. You can steam clean all parts of your Cal Flame grill, including the burners. When you are finished, make sure you wipe all surfaces down.

If you spray the burners, ignite them and let them burn for about 10 minutes to prevent any water from accumulating inside them.

Covering Your Grill

When not in use and after cooling, cover your grill with our canvas cover. (See your local Cal Flame dealer for details.) The cover will help protect your grill from detrimental effects of weather and environmental pollutants. Never put a cover on a hot grill. Allow the grill to cool before covering.

Limited Warranty

All Cal Flame barbecue islands are manufactured with the highest quality appliances and are warranted to be free from defects in material and workmanship at time of delivery.

LMS warrants barbecue islands from deterioration, corrosion, and defects in material and workmanship for a period of one year from the original date of delivery. Specifically warranted are the structural frame, fireproof panels, the base, and electrical wiring and components, including switches and outlets.

LMS warrants for a period of 90 days hardware and components, including, but not limited to: stainless steel doors, stainless steel drawers, sinks, drop-in cocktail center, ice chest, blender station, food warmer, drop-in bar center, cutting board and cutting board storage, griddle and griddle storage, Deep Fryer Helper, paper towel storage, propane tank drawer.

LMS warrants the decorative finishes to be free of defects at time of delivery, including, but not limited to, stucco, grout, brick, rock, tile, granite, and foot rest.

Extent of Warranty

This limited warranty is only valid on Cal Flame models delivered in the United States or Canada and extends through the selling dealer to the original purchaser at the original site of installation.

Manufacturer Warranty

The appliance warranty is extended through the manufacturer of the product. These items include, but are not limited to, refrigerators, umbrellas, accessories, stereos, speakers, televisions, and video players.

Many of the items mentioned above are delivered with their own manufacturer's warranty. For more information, see their warranties in the owner's information package that was delivered with your barbecue island.

Warranty Performance

In the event of a malfunction or defect covered under the terms of this warranty, contact either the selling dealer or a local contractor or service technician. Depending on your needs, this may be a contractor

qualified to repair stone and tile or a service agent licensed to repair gas or electrical appliances.

In the event the consumer is unable to obtain satisfactory customer service from the selling dealer or service agent, written notification must be given to the LMS Customer Relations Department within 30 days of the reported failure.

There will be no charge for parts on a covered item. Cost of labor is the responsibility of the owner. Shipping and handling charges will apply to all warranted replacement parts. The service agent may assess a reasonable travel or mileage charge per service call. If LMS determines that repair of a covered item is not feasible, LMS reserves the right to replace the defective merchandise instead. Warranty repair and / or replacement are the sole discretion of LMS and this warranty does not cover costs therein, including but not limited to: freight, removal, re-installation, etc.

This warrant is non-transferable and may not be extended beyond the above mentioned time frames under any circumstances, by any of LMS's representatives.

Warranty Limitations

This warranty is void if the barbecue island has been subject to negligence, alteration, misuse, repairs, dings, dents, scratches, or incorrect and / or prohibited applications, as specified in the owner's manual. Gas lines must be installed by a licensed plumber only or local gas company agent. Incorrect electrical installation by unlicensed electricians, service by non-LMS authorized representatives, acts of God and other cases beyond the control of LMS are not covered by this warranty. Please refer to the owner's manual for examples of exclusions and common acts invalidating this warranty. This limited warranty applies only to barbecue islands used for personal, family, and outdoor household purposes. This warranty does not apply to labor charges on barbecue islands, replacement parts and hardware. This limitation is retroactive and applies to all barbecue islands manufactured from 2000 and hereafter.

Examples of common acts invalidating this warranty include but are not limited to:

- Scratches caused by normal use.
- Damage caused by extreme weather conditions (hot, cold, etc.)

- Damage caused by dirt, sand, and/or water damage.
- Damage caused by salty and humid conditions (especially in beach or seaside communities)
- Damage caused by continued operation of the barbecue with either known or unknown problems.
- Damage caused by direct sunlight.
- Damage caused as a result of failure to follow the operating instructions as defined in this owner's manual.

This limited warranty applies only to barbecues normally used for personal, family, or household purposes and specifically excludes rental or commercial applications.

Disclaimers

LMS shall not be liable for loss of use of the barbecue islands or other incidental or consequential costs, expense or damages, which may include, but are not limited to, removal of permanent deck or other custom fixtures or the necessity for crane removal. Any implied warranty shall have duration equal of the applicable warranty stated above.

Natural stone: Rock, travertine, marble, granite, etc. may be characterized by dry seams, pits, chips, cracks, and fossils that are often filled with grout during installation. These are normal imperfections and are not considered defects.

Legal Remedies

This limited warranty gives you specific legal rights. You may have other rights, which may vary from state to state.

Customer Service

For customer service, contact the authorized selling dealer immediately. If you need additional information or assistance, please contact the LMS Customer Relations Department at 1462 E. Ninth St., Pomona CA 91766 or call (800) 225-7727.

See your Cal Flame barbecue dealer for a copy of the applicable warranty, details and any questions you may have regarding the warranty coverage on your barbecue.

Don't forget to register your new product at www.calflamebbq.com.

Cal Flame®

LMS Customer Service Department
1462 East Ninth Street
Pomona, CA 91766
Toll Free: 1-800-225-7727
Fax: 1-909-629-3890

www.calflamebbq.com



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This product and the fuels used to operate this product (propane or natural gas), and the products of combustion of such fuels, can expose you to chemicals including Benzene, which is known to the state of California to cause cancer and birth defects or reproductive harm.

For more information go to www.P65Warnings.ca.gov.