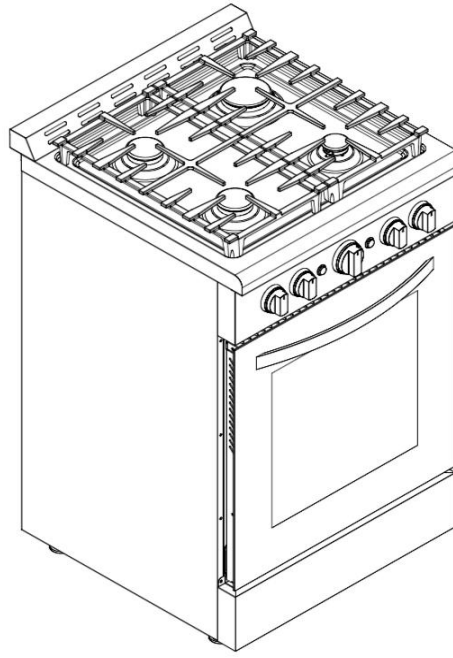
GREYSTONE®

INSTRUCTION MANUAL

Gas Range

Models:CF-FS60/CF-FS60B



Safety Precautions

⚠WARNING

Never Operate The Top Surface Cooking Section of this Appliance Unattended

- Failure to follow this warning statement could result in fire,explosion,or burn hazard that could cause property damage,personal injury,or death.
- If a fire should occur,keep away from the appliance and immediately call your fire department.

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

⚠WARNING

A child or adult can tip the range and be killed.
Install the anti-tip device to the structure and the range. Verify the anti-tip device has been properly installed and engaged.
Engage the range to the anti-tip device by wall and cabinet. Ensure the anti-tip device is re-engaged when the range is moved.Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.
See installation instructions for details.
Failure to do so can result in death or serious burns to children or adults.

⚠WARNING

Warning: If the instructions in this manual are not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors or liquids near this or any appliance.

-WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance

- Do not touch any electrical switch
- Turn off the gas supply tank valve(s) or main gas supply
- From a location away from the gas smell, Immediately call your gas supplier for instructions
- If you cannot reach your gas supplier, call the fire department

-Installation and service must be performed by a qualified installer,service agency or the gas supplier.

⚠ is the safety alert symbol. This symbol alerts you to potential hazards that can result in property damage and/or serious bodily harm or death. All safety messages will follow the safety alert symbol and either the word WARNING or CAUTION. These words mean:

⚠WARNING

Warning: Hazards or unsafe practices COULD result in severe personal injury or death.

⚠Caution

Caution: Hazards or unsafe practices COULD result in minor personal injury

Read the follow all instructions before using this application to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

Warning and important safety instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance. Always contact the manufacturer about problems or conditions you do not understand.

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Getting Started

We appreciate your purchase of the GREYSTONE gas range. Prior to operating your new appliance, please read this manual carefully. This instruction manual contains information for safe use, installation and maintenance of the appliance.

You will want to keep this manual handy for future reference. Using the gas range by following the directions in this manual will help ensure safe use and reduce the risk of injury. Please pass on this manual to future owners of your gas range.

The manufacturer accepts no responsibility for any damage caused by not observing these instructions.

Safety Instructions

To reduce risk of tipping of the appliance from abnormal usage, the appliance must be secured by a properly installed anti-tip device.

- Remove all tape and packaging before using the gas range. Destroy the carton and plastic bag after unpacking the gas range. Never allow children to play with packaging material.
- Your appliance should be installed by a qualified technician in accordance with state and locals laws.
- Never modify or alter the construction of a gas range by removing leveling legs, panels, anti-tip brackets/screws, or any other pant of product.

Children climbing on the gas range to reach items could be seriously injured.

⚠WARNING

NEVER use this appliance as a space heater to warm a room. Doing so may result in carbon monoxide poisoning and overheating the appliance.

NEVER cover rear vent on counter top. Never cover an entire rack with materials such as aluminum foil or any other flammable items. Doing so blocks air flow through the grill and may cause carbon monoxide poisoning, explode, or start a fire.

- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi(3.5 kPa).

- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi(3.5 kPa).
- The maximum gas supply pressure 1/2 PSI,the gas supply pressure for checking of the regulator setting: 10in.wc.The gas supply pressure for checking of the regulator setting shall be at least 11 in wc (2740Pa).
- DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS.

During and after use, do not touch or let clothing or other flammable items touch these areas until they have sufficient time to cool down. Both surface burners may be hot even though flames are not visible and may be hot enough to cause burns.

- Wear proper apparel: Loose fitting or hanging clothing should never be worn while using this appliance.
- When heating fat or grease, watch it closely. Fat and grease may catch fire if allowed to become too hot. If there is a grease fire, smother the fire with a pan lid, use baking soda, or a dry chemical or foam-type extinguisher. DO NOT USE WATER OR FLOUR.

⚠WARNING

Gas leaks may occur in your system and result in a dangerous situation. Gas leaks may not be detected by smell alone. Gas suppliers recommend you purchase and install an UL approved gas detectors. Install and use in accordance with the manufacturer’s instructions.

Use only dry potholders and do not let potholders touch hot heating burners. Do not use a towel or other bulky doth or towels in place of potholders.

Never heat unopened food containers as the buildup of heat and pressure may cause container to explode and result in injury.

Instructions for using your gas range

- Using proper flame size: adjust flame so it does not extend beyond the edge of utensils. Undersized utensils will expose a portion of the burner flam to direct contact and may result in ignition of clothes. Proper utensil and flame size will improve efficiency. Burners are different sizes for different utensil sizes.The furniture above hobs has the potential risk during gas range working.
- If you use stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in carbon monoxide poisoning.
- Know which knob controls each surface burner. Place a pan of food on the burner before turning it on, and turn the burner off before removing pan.
- Always turn the knob to the full HI position when igniting top burners and visually check that burner is lit.
- Then adjust the flame so it does not extend beyond the edge of the utensil.
- Utensil handles should be turned outward and not extend over adjacent surface burners. This will help reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
- Never leave surface burners unattended at high heat settings: Boil overs cause smoking and greasy spillovers that may ignite.

- Protective liners: Do not use aluminum foil to line surface burner pans, except as suggested in this manual. Improper installation of these liners may result in risk of electric shock or fire.

Cleaning Instructions

Clean your gas range regularly to keep all parts free of grease that could catch fire. Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter as greasy deposits in the fan could ignite. When you are cooking food under the hood, turn the fan on.

Installation

The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1. The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02.

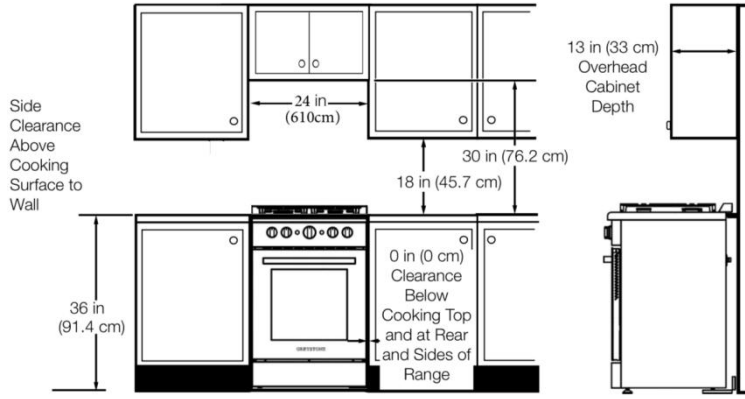
⚠WARNING

Installation of this appliance must adhere to the written instructions in this manual. No agent, representative or employee of the manufacturer of GREYSTONE appliances or other person has the authority to change, modify or waive any provision of the instructions this manual.

- The minimum clearance of 0” between the adjacent combustible construction and the back of the

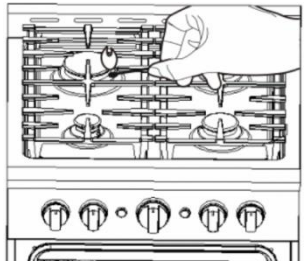
Appliance.

- Minimum horizontal clearance of 7.25"between the appliance and combustible construction extending from the cooking surface to 18 in (457 mm) above the cooking surface.
- The minimum horizontal distance between overhead cabinets must not be less than width of the appliance.
- The maximum depth of cabinets installed above top surface cooking sections be 13 in (330 mm).Any opening in the wall behind the appliance and in the floor under the appliance shall be sealed.

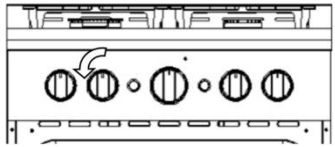


How to light each burner during a power failure

1.Light a match and place it next to the burner flame holes;

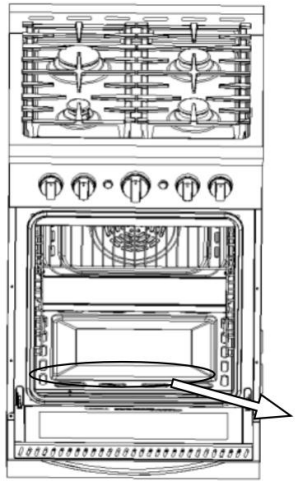


2.Press down the knob and turn it counter-clockwise to the HI position.

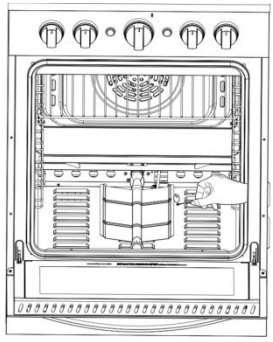


How to light the burner of the oven during a power failure

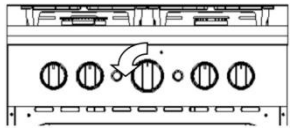
1.Open the oven door, take out the baking pan and drip pan.



2. Press the knob while rotating the knob to the left to the low fire position,Keep pressing the knob and light the pilot light with a match.



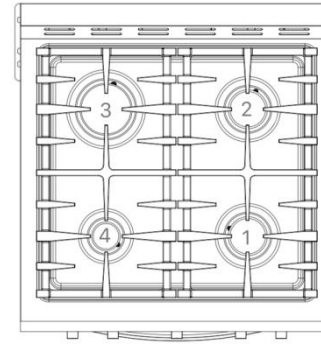
3.After the pilot light is lit, turn the knob to the high fire position to light the oven burner.



PARTS & FEATURES

COOKTOP

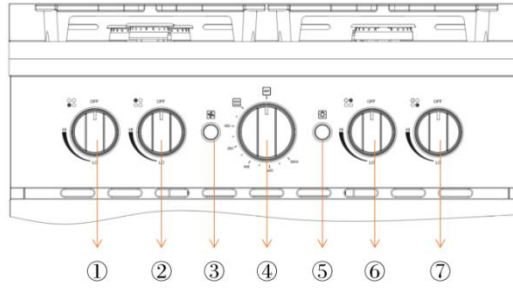
BTU/hr Ratings		
		24”
1	Front Right Semi-rapid	6000
2	Rear Right Semi-rapid	6000
3	Rapid	9100
4	Auxiliary	3500



CAUTION:
If the burner is accidentally extinguished, turn the gas off at the control knob and wait at least 1 minute before attempting to relight.

CAUTION:
Gas appliances produce heat and humidity in the environment in which they are installed.Ensure that the cooking area is well ventilated following national/local codes.

CONTROL PANEL



Oven Controls		Cooktop Control	
5	Oven Light ON / OFF Knob	1	Front Left Burner Control Knob
4	Oven Temperature Control Knob	2	Rear Left Burner Control Knob
3	Convection ON/OFF Knob	7	Front Right Burner Control Knob
		6	Rear Right Burner Control Knob

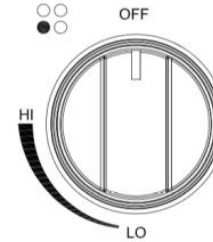
This appliance conforms to the directive:

ANSI Z21.57-2010 Recreational Vehicle Cooking Gas Appliances
ANSI Z21.57a-2012 Addenda to Recreational Vehicle Cooking Gas Appliances CAN1-1.16-M79 (reaffirmed 2016) Propane Cooking Appliance For Recreational Vehicles

HOW TO USE THE TOP BURNERS

➢ GAS BURNERS

Gas flow to the burners is adjusted by turning the knobs which control the valves. Turning the knob so that the indicator line points to the symbols printed on the panel achieves the following functions:



When knob is rotated to the maximum position it will permit the rapid boiling of liquids, whereas the minimum position allows the simmer warming of food or maintaining boiling conditions of liquids.

To reduce the gas flow to minimum, rotate the knob further counter-clockwise to point the Lo position.

Other intermediate operating adjustments can be achieved by positioning the indicator between the HI and Lo positions, and never between the HI and OFF positions.

When the range is not being used, set the gas knobs to their OFF positions and also close the gas shut-off valve placed on the main gas supply line.

➢ LIGHTING GAS BURNERS

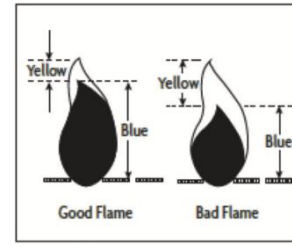
In order to light the burner, you must:

1.Push and turn the knob in a counterclockwise direction up to the **HI** position (maximum rate), push in and hold the knob until the flame has been lit. The sparks produced by the internal igniter will light the designated burner.

In the event that the local gas supply conditions make it difficult to light the burner in the **HI** position, try again with the knob in **Lo** position.
2.Adjust the gas valve to the desired position.

To re-light the burner, return the knob to the **OFF** position and repeat the operations for lighting.

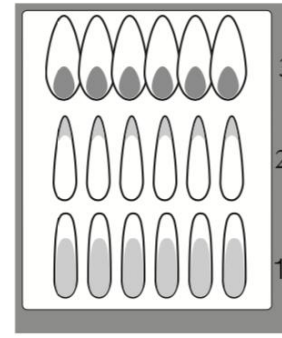
Useful information on proper flame for burner:



Gas burners will tend to burn blue,if the ration of fuel to air is adjusted properly.

Burner flames that burn yellow on the tip of the flame (over 1inch) is a sign that the burner is not receiving enough air for the combustion of gas,If the tip of the flame is more yellow in appearance,this could indicate that the burners air shutter (or Venturi) needs to be adjusted,so that they can produce more air. Please be aware of any carbon or soot deposits that may build up on the burner as this too will affect the burners ability to cook evenly and properly.

Checking the flame quality:



All combustion flames need to be visually checked to determine their flame quality.
1. Soft blue flames—Normal for natural gas operation.
2. Yellow tips on outer cones—Normal for LP gas operation.
3. Yellow flames—Abnormal for any gas operation; call for service.
If burner flame looks like 3, the range should not be used until it is serviced. Call for service. Normal burner flames shall look like 1 or 2,

depending on the gas type you use.

HOW TO USE THE GAS OVEN

➢ GENERAL FEATURES

Oven burner, mounted on the lower part of the oven,12000BTU/hr Ratings.

➢ USING THE OVEN FOR THE FIRST TIME

It is advised to follow these instructions.

– Insert shelves and tray

Turn the oven on to the maximum temperature position (500˚F) to eliminate possible traces of grease from the oven burner. soaked in water and detergent (neutral) then dry carefully.

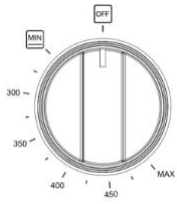
OVEN BURNER

Carries out normal “oven cooking”.

The gas flow to the burner is regulated by a thermostat which allows to maintain the desired oven temperature.

The control of the temperature is assured by a thermostatic probe positioned inside the oven.

The probe must be always kept in its housing, in a clean condition, as an incorrect position or a dirty probe may cause an alteration in the control of the temperature.



GAS OVEN SETTING	
Number printed on the knob Temperature in **°F**	Corresponding temperature in **°C**
300	149
350	177
400	204
450	232
500(MAX)	260

OVEN THERMOSTAT

The numbers printed on the control panel indicate the increasing oven temperature value (°F). To regulate the temperature, set the chosen number onto the control knob indicator.

NOTE: When the range will not be used for long periods of time, set the gas knobs to their positions and also close the gas shut-off valve placed on the main gas supply line.

VERY IMPORTANT: The oven shall be used always with the door closed.

IGNITION OF THE OVEN BURNER

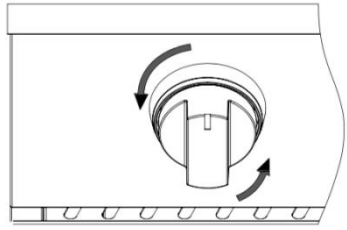
The thermostat allows the automatic control of the temperature.

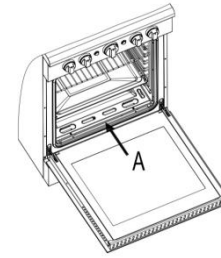
To light the oven burner operate as follows:

1) Open the oven door to its full extent.

WARNING: Risk of explosion! The oven door must be open during this operation.

2) Lightly press and turn the thermostat knob counter-clockwise to MIN position.





3) Press the knob inward and hold to activate the electronic ignition. Note that you will hear a “clicking” noise. Hold the knob pressed inward until the oven burner is lit. Once the oven burner is lit, release the knob.

In case of power outage, you can manually light the burner by pressing the knob inward and immediately approach a lighted match to the opening “A” (see the diagram above).

Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

4) When using the range for the first time or after long period of non-usage, keep pressing the knob inward for approximately 10-15 seconds after the burner has lit to ensure the gas valve has been accurately primed.

5) Close the oven door slowly and adjust the burner accordingly to the desired temperature. If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to the position, wait for at least 1 minute and then repeat the lighting procedure.

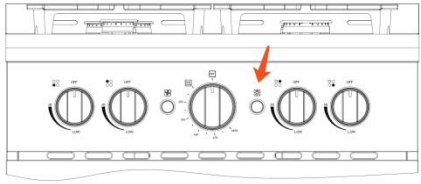
Attention: the oven door becomes very hot during operation. Keep children away.

OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature. For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

OVEN LIGHT

The range is equipped with a light that illuminates the oven to enable visually controlling the food that is cooking. This light is controlled by a knob on the control panel.



ALWAYS PREFORM A GAS LEAK CHEACK BEFORE USING GAS RANGE!

Before operating the gas range,always preform an analysis or check for a gas leak. DO NOT use gas range until the leak test is preformed and confirmed there are no gas leak indications .Test for leaks by using between 11-13.8 WC pressure.

- if there is a gas leak detected,replace the defective part recommended by the manufacturer or tighten the loose joint properly.
-Leak testing of the appliance shall be conducted according to the manufacturer's instructions.**Do not** use a flame to check for gas leaks. Use a brush to spread a soapy water mixture around the area you are checking. If there is a gas leak, you will see small bubbles in the soapy water mixture at the leak point.

⚠WARNING:

A manual valve shall be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.

⚠WARNING:

NEVER cover any slots,holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil.Doing so blocks aireflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. This instruction is based on safety

considerations. Possible hazards or injuries may result from the misuse of appliance doors or drawers, such as stepping, leaning, or sitting on the doors or drawers.

⚠WARNING:

BEFORE TESTING FOR GAS LEAK

1.Ensure gas range controls are in their OFF positions.

2.Never test for leaks with any open flames present.

3.Do not smoke when testing for gas leaks.

4.Use a soapy solution to detect gas leaks,If there are bubbles present,there is a gas leak.

⚠WARNING:

MERCHANDISE HARM RISK!

! If the control knob is set to the LIGHT position,DO NOT COOK as damage may occur to the ignition module and the burner electrodes.

! DO NOT LET children or pets play near,at,or around gas range. Be cautious as range can tip/fall if pulled. ALWAYS check oven before setting oven temperature.

! DO NOT USE cookware that exceeds 1inch larger than the burner grate. If oversized cookware is used,this may cause extreme heat build-up and may result in destruction to the burner grate,burner,andjor cooktop (maximum pan size= 10 inches)

! DO NOT USE any cooking pan,griddle,or any cooking instrument that covers more than one burner at any time. Maximum pan size is a 10 inch skillet.Any cooking instrument larger than 10 inches,is strictly prohibited. If this instruction is not followed,results may cause large amounts of heat that could result in the liquefying of the item or could result in damage to the burner grates or range top.

! Leaving an empty or boiled dry cooking utensil on a hot burner,could result

in damage to the cooking utensil or could result in serious damage and/or fire. Remove all pans/cooking utensils,when not in use.

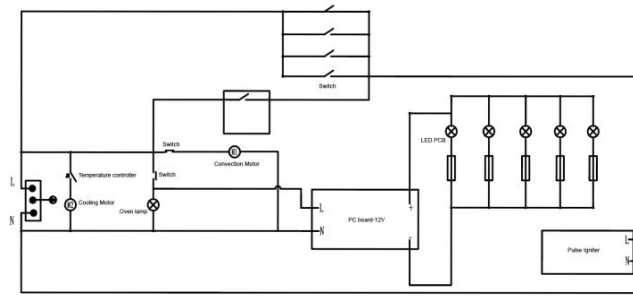
Cooking Tip

Preheat the oven 15 minutes before placing food to bake.

Product Troubleshooting

PROBLEM/SYMPTOM	POSSIBLE CAUSE/SOLUTION
Area surface burners will not ignite or area surface burners do not ignite uniformly	Surface control knob has not been fully rotated to the HI position.
	Check to see if gas valve is open. If not,open it.
	Burners are clogged. Make sure burner is off. Use a small wire,toothbrush or needle to clean burner ports and slots.
	Low gas level in tank. Refill or replace gas tank.
	There is moisture on the burner. With burner off,dry burner throughly.
Surface burner flame is yellow or orange instead of blue.	Debris may be present in gas line. Let burner run for a few minutes to see if flame changes to blue.
	Humid air in the home,sometimes caused by running a humidifier,may cause flames to be burn yellow.

Wiring Diagram



Sanitation & Upkeep

- Ensure all control knobs are in OFF position before cleaning.
- Ensure the cook-top and all components relating to the gas range are cooled off before touching or cleaning.
- When cleaning the oven,only use an oven cleaner specifically designed for ovens. Ensure proper usage of the oven cleaner by following the oven cleaners instructions throughly.
- If there is a spill on the gas range,cook-top,grate(s),burner caps,or any other component of the gas range,clean the spill right away(make sure the range is cooled off) as leaving any spill can result in the discoloration or staining of your range or stainless steel.
- Always use caution when cleaning, especially around the burners. If caution is not used,you may catch the metal igniter electrode on your cleaning item(such as your sponge or washcloth,etc.)which can damage or break the metal igniter electrode.If the metal igniter electrode is damaged,the igniter may not ignite.
- If you wish to clean or wash porcelain surfaces,you must allow the areas to cool beforehand.Hot porcelain can crack and can also burn flesh.
- The best way to clean the cook-top porcelain surfaces, stainless steel surfaces,painted Surfaces,burner grates,plastic items,or any other items relating to the gas range is to use mild soapy water solution.

THE DO NOT's OF SANITATION AND UPKEEP:

- DO NOT USE oven cleaners on any surface,other than the oven.
- DO NOT USE bleach.
- DO NOT USE rust removers.
- DONOT USE steel wool, only use non abrasive pads; such as the soft side of a sponge or a soft washcloth.
- DO NOT USE any abrasive, gritty, or acid-type like cleaners.
- DO NOT BLOCK movement of combustion a.k.a air ventilation.

- DO NOT STORE flammable liquids or vapors（such as gasoline）or any other combustible Equipment or materials near, at,or around the gas range.
- DO NOT USE any metallic or wire brush to clean any components relating with the range oven.Some wire or metallic brushes those their bristles and these bristles could get stuck in the burner ports or other small crevices and could result in a explosion or a fire.
- DO NOT ALLOW food that contains acids such as: vinegar,citrus juices（lemon， lime,grapefruit,etc）tomatoes,etc to remain on any painted porcelain,cook-top,grates,or any other surface relating to the gas range. Some acids react to the paint and gloss that is used. If an egg spill should occur,clean the egg spill when cook-top has cooled down,do not allow the egg spill to remain on surface.

GENERAL RECOMMENDATION

1. Plug in the power cord. Make sure the outlet meets local or national electrical codes .
2. Slide the range into place.
3. Check the gas supply line to make sure it did not get damaged and it stayed connected during positioning.
4. Check to make sure the back leg of the range has slid into the anti-tip bracket. Carefully tip the range forward to ensure that the anti-tip bracket engages the back brace and prevents tip-over.

WARNING

Electrical Grounding Instructions

This appliance is equipped with a (three-prong) grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

Warning: Disconnect the electrical supply before servicing the appliance.

LEVELING THE RANGE

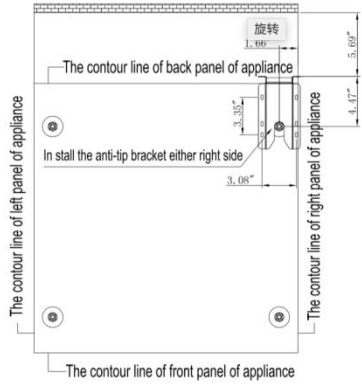
The range must be level to obtain proper operating. The four screws type leveling legs located on the corners at the bottom of range should be adjusted by turning them clockwise to make the range higher or counter-clockwise to lower the range until the range is level. Use a level on surface units to check the leveling of the range.

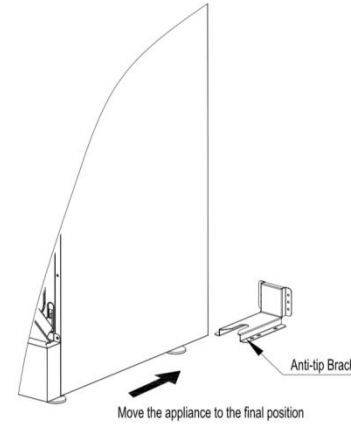
ANTI-TIP BRACKET INSALLATION

To reduce the risk of tipping the range by abnormal usage or improper door loading, the range must be secured by properly installing the anti-tip device packed with the appliance.

- Place the anti-tip bracket on the floor as shown figure. Anti-tip bracket can be installed on either right or left side.
- Make the locations of 2 holes of ant-tip bracket on the floor.
- Use a 5/16” masonry drill bit and insert plastic anchor.
- Secure bracket to floor using screws supplied.
- Slide appliance into position.

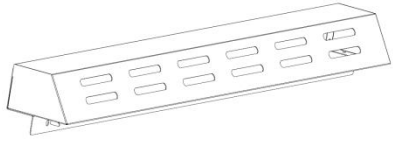
NOTE: If range is relocated, the bracket must be removed and installed in new location.



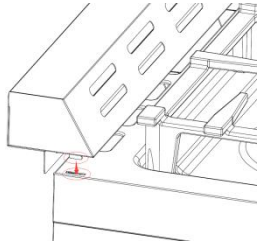


CHIMNEY DECORATION PANEL INSALLATION

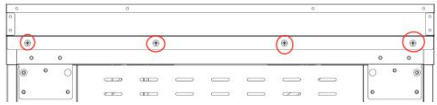
1.Remove the Chimney Decoration Panel from the package.



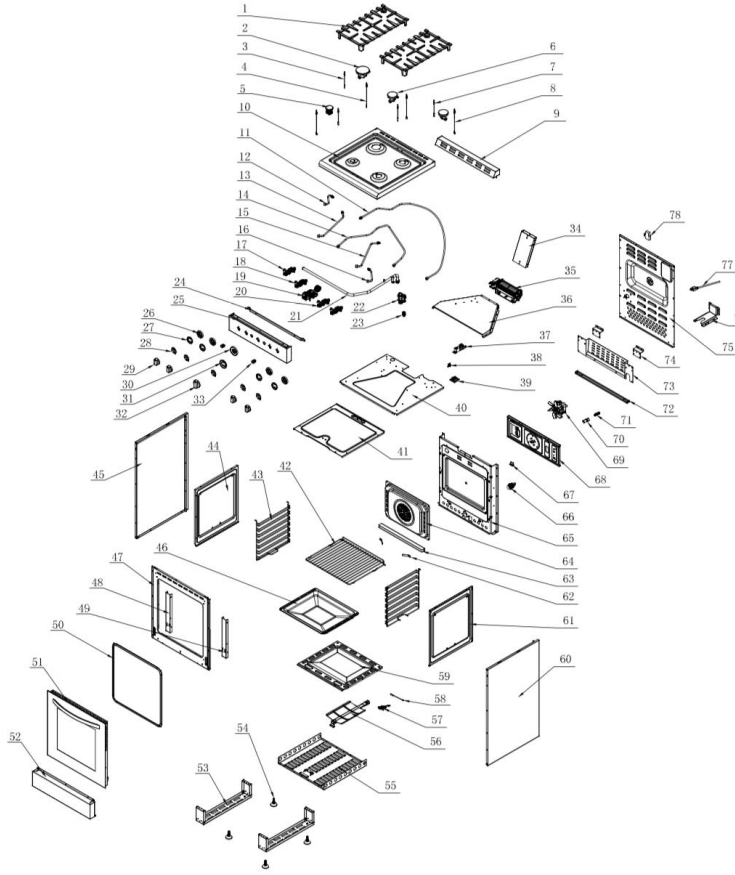
2.Align the hooks of the Chimney Decoration Panel with the groove of the hob table and insert.



3.Take out the screws from the fittings and fasten the Chimney Decoration Panel with the screws to the back of the freestanding oven range.



Exploded-view Drawing



1	Grate	27	Decoration Ring	53	Support Mat
2	Left Rear Burner	28	LED PCB	54	Gas Range Foot
3	Ignition Pin1	29	Knob	55	Oven Burner Heat Shield
4	Thermocouple1	30	Knob Base(Oven)	56	Oven Burner
5	Left Front Burner	31	Decoration	57	ODS
6	Right Front Burner	32	Knob(Oven)	58	Ignition wire assembly
7	Ignition Pin2	33	Lamp Switch	59	Oven Burner Cover
8	Thermocouple2	34	Flue Assembly	60	Right Cover
9	Chimney Decoration	35	Cooling Motor	61	Right Cavity Plate
10	Hob Table	36	Exhaust Cover	62	Oven Burner Spring
11	AL Pipe	37	Pulse Igniter	63	Oven Burner Fixed Frame
12	Left Front Gas-in	38	Thermoswitch	64	Rear Fan Cover
13	Left Rear Gas-in	39	PC board-12V	65	Rear Cavity Plate
14	Pipe For Oven	40	Insulation Plate	66	Oven Lamp
15	Right Rear Gas-in	41	Up Cavity Plate	67	Temperature Controller
16	Right Front Gas-in	42	Bake Rack	68	The Motor Bracket
17	Burner Valve1	43	Side Rack	69	Convection Motor
18	Burner Valve2	44	Left Cavity Plate	70	Nozzle Holder
19	Oven Valve	45	Left Cover	71	Oven Burner Nozzle
20	Burner Valve2	46	Baking Tray	72	Bottom Mounting Plate
21	Main Pipe Assembly	47	Front Cavity Plate	73	Rear Connection Plate
22	Regulator	48	Door Hinger(Left)	74	Rear Holder for Hob Table
23	Adapter for	49	Door Hinger(Right)	75	Rear Cover
24	Holder	50	Door Silicon Sealing	76	Anti-tip Bracket
25	Control Panel	51	Oven Door	77	Power Line
26	Knob Base	52	Front Decorating	78	Junction Box

Product Warranty Information

Your GREYSTONE appliance is covered by a one-year limited warranty. For one year from your original date of purchase of the original purchaser,GREYSTONE will pay costs for repairing or replacing any parts of this appliance that prove to be defective in materials or workmanship when such appliance is installed,using and maintained in accordance with the provided instructions.

Exclusions

This warranty does not cover the following:

1.Products on which original serial numbers have been removed,can not be determined,or altered in any way.

2.Product that has been transferred from its original owner to another party. Product has been removed outside of the USA or Canada

3.Rust on the interior or exterior of the unit.

4.Products that have been purchased secondhand.

5.Commercial use of product.

6.Service calls which do not involve malfunction or defects in materials or workmanship,or for appliances not in ordinary household use or used other than in accordance with the provided instructions.

7.Service calls to correct the installation of your appliance or to instruct you how to use your appliance.

8.Expenses for making the appliance accessible for servicing,such as removal of trim,cupboards,shelves,etc., which are not a part of the appliance when it is shipped from the factory.

9.Service calls to repair knobs,buttons,handles,or other cosmetic parts.

10.Surcharges including,but not limited to,any after hour,weekend,or holiday service calls,tolls,ferry trip charges,mileage expense for service calls to remote areas,including the state of Alaska.

11.Damage to the finish of appliance,or home incurred during installation,including but not limited to floors,cabinets,walls,etc.

12.Damage caused by services performed by unauthorized service companies,use of parts other than genuine GREYSTONE parts or parts obtained from persons other than authorized service companies,or external causes such as abuse,misuse,inadequate power supply，accidents,fires,or acts of God.

The customer's sole or exclusive remedy under this limited warranty shall be product or repair or replacement as provided herein. Claims based on implied warranties,including warranties of merchantability or fitness for particular purpose,are limited to one year or the shortest period allowed by law,but not less than one year.

GREYSTONE shall not be liable for consequential or incidental damages such as property damage and incidental expenses resulting from any breach of this written limited warranty or any implied warranties ,so these limitations or exclusions may not apply to you.

This written warranty gives you specific legal rights. You may also have other rights that vary from state to state.

Proof of purchase may be required for warranty purposes. If service,of any kind,is performed please obtain and keep all original receipts. Product features or specifications as described or illustrated are subject to change without notice.

GREYSTONE

WAY
Interglobal Network

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(574) 971-4490
Hours: Monday- Friday
7:30 a.m. -4 p.m. Eastern Time
Closed Saturday- Sunday

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