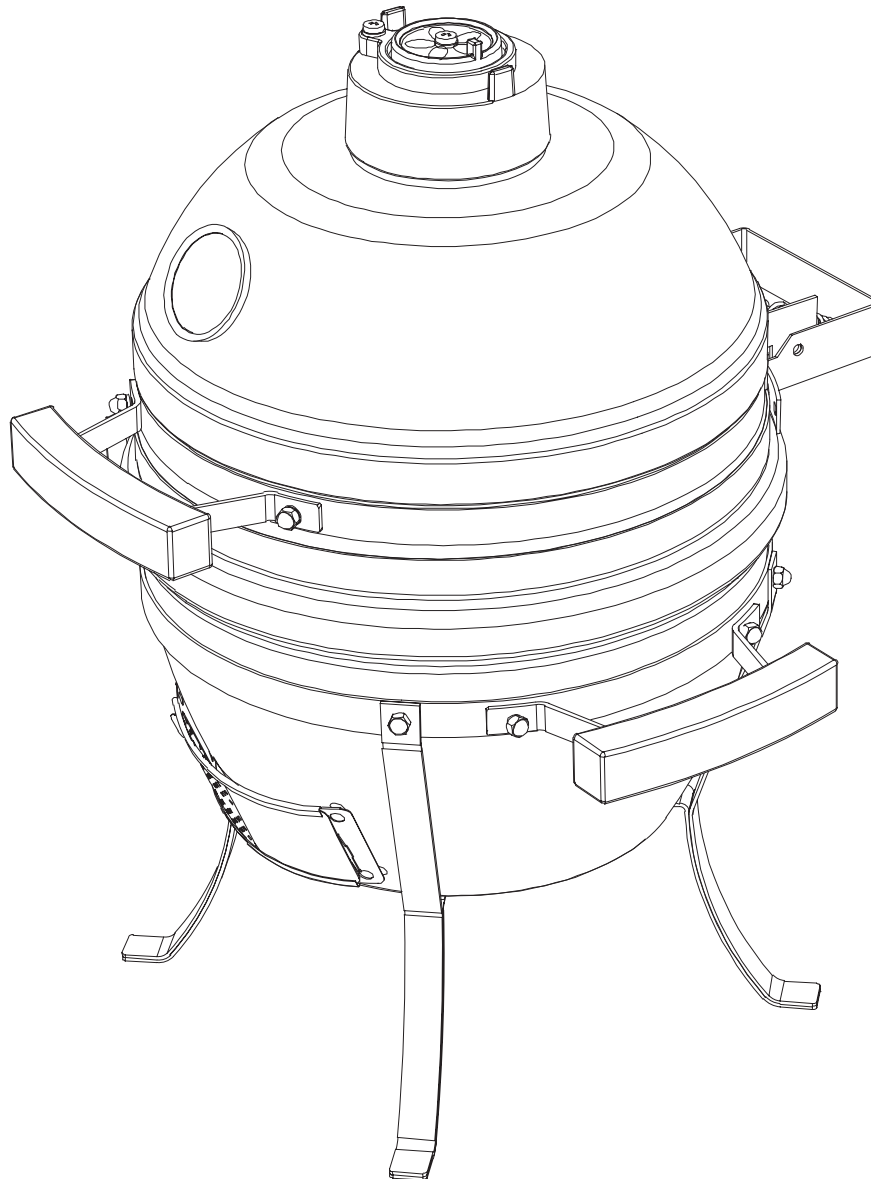


PACK N GO CERAMIC CHARCOAL GRILL

Model / customer number:
SCS-PK13



ATTACH YOUR RECEIPT HERE

Purchase Date _____



Questions, problems, missing parts? Contact technical support department at **657-341-0362, 8:00 a.m. - 5 p.m., PST, Monday - Friday** or visit us on-line at www.lifsmartproducts.com or email us at cs@scsources.com. Please have your model number ready

Please have your model number ready

Scan QR Code to Visit Registration Page:
www.lifsmartproducts.com/warranty



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WELCOME COOKING WITH YOUR KAMADO

Thank you for purchasing a Kamado Ceramic Grill. Once you experience this superior method of cooking we believe you will never return to gas cooking after tasting the difference!

Over many years we have continued to refine kamado ceramic cooking techniques for grilling, smoking, baking, searing, broiling, and roasting all types of meats, poultry, fish, vegetables, and more. Kamado cooking locks in moisture and provides a variety of ways to infuse different tastes into your foods that turns weekend grillers into neighborhood chefs.

Our Kamado Ceramic Grill builds on this heritage with fresh aesthetics, safety and convenience features, a user-friendly easy-lift lid with spring assist and high-quality materials to define a new industry standard and innovation.

The thick ceramic construction of our grill provides superior thermal insulation allowing you to grill, cook, bake or smoke regardless of the season, from the hot summer days to the cold snowy days.

Please read and understand this entire manual before attempting to assemble, operate, or install the product.

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE PROCEEDING

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

⚠ Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

⚠ CARBON MONOXIDE HAZARD

- Burning charcoal or wood chips gives off carbon monoxide, which has no odor and can cause death.
- Use only outdoors where it is well ventilated.

WARNING! This barbecue will become very hot. Do not move it during operation.

WARNING! Do not use indoors!

WARNING! Do not use alcohol, gasoline or other similar liquids to light or relight the barbecue.

WARNING! Keep children and pets away from grill at all times. Do NOT allow children to use grill. Close supervision is necessary when children or pets are in the area where grill is being used.

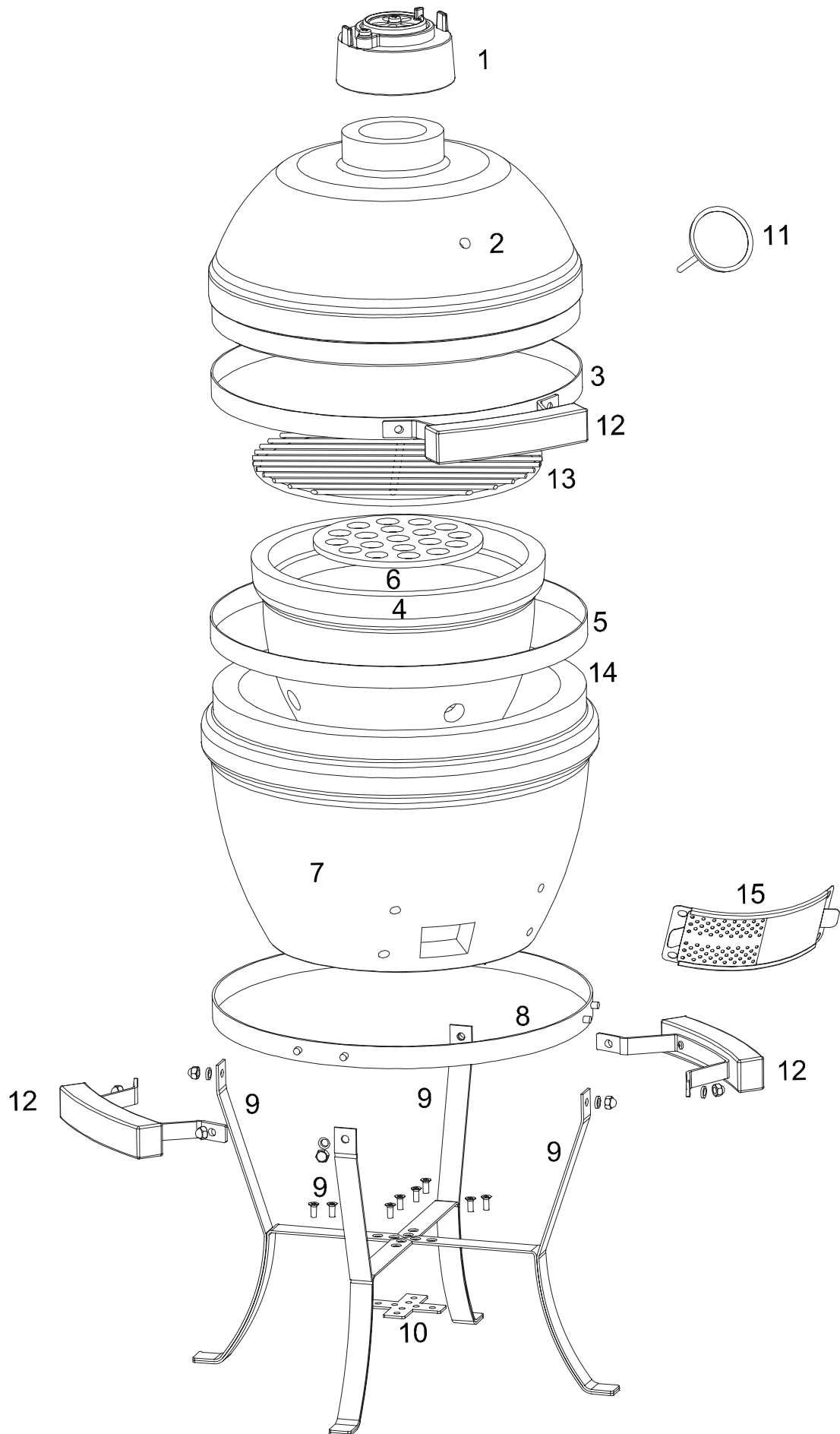
- Do not use the barbecue in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- Always use grill in accordance with all applicable local, state and federal fire codes.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- Never operate grill under overhead construction such as roof coverings, carports, awnings or overhangs.
- Grill is for OUTDOOR USE ONLY.
- Maintain a minimum distance of 10 ft. (3m) from overhead construction, walls, rails or other structures.
- Keep a minimum 10 ft. (3m) clearance of all combustible materials such as wood, wood decks, dry plants, grass, brush, paper or canvas.
- Never use grill for anything other than its intended use. This grill is NOT for commercial use.
- Accessory attachments not supplied by the manufacturer are NOT recommended and may cause injury.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to assemble or safely operate grill.
- Keep a fire extinguisher accessible at all times while operating grill.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- Use grill on a level, non-combustible, stable surface such as dirt, concrete, brick or rock. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Grill MUST be on the ground. Do not place grill on tables or counters. Do NOT move grill across uneven surfaces.
- Do not use grill on wooden or flammable surfaces.
- Keep grill clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Do not leave grill unattended.
- Do NOT allow anyone to conduct activities around grill during or following its use until it has cooled.
- Never use glass, plastic or ceramic cookware in grill. Never place empty cookware in grill while in use.
- Never move grill while in use. Allow grill to cool completely (below 115°F (45°C)) before moving or storing.
- Do not store grill with hot ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
- Never use grill as a heater. READ CARBON MONOXIDE HAZARD.
- The grill is HOT while in use and will remain HOT for a period of time afterwards and during cooling process. Use CAUTION. Wear protective gloves/mitts.

IMPORTANT SAFETY INFORMATION

- DO NOT bump or impact the grill to prevent personal harm, damage to grill or spillage/splashing of hot cooking liquid.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves/mitts or long, sturdy cooking tools for protection from hot surfaces or splatter from cooking liquids.
- Do not touch HOT surfaces.
- Grill is HOT during use. To avoid burns, keep face and body away from vents and when opening lid. Steam and hot air are expelled during use.
- When cooking above 350°F (175°C), carefully open the grill (or burp the grill) each time you lift the grill dome to prevent flashback – a surge of white-hot heat caused by a rush of oxygen. Partially opening the lid 2-3 inches (5-8cm) and allowing heat to escape for about 5 seconds should prevent this.
- Hinges are HOT while the grill is in use and during cooling. Wear protective gloves when adjusting.
- Grill has an open flame. Keep hands, hair and face away from flame. Do NOT lean over grill when lighting. Loose hair and clothing may catch fire.
- DO NOT obstruct flow of combustion and ventilation.
- Do not cover cooking racks with metal foil. This will trap heat and may cause damage to the grill.
- Never leave HOT coals or ashes unattended.
- Fuel should be kept red hot for at least 30 minutes prior to use.
- Do not cook before the fuel has a coating of ash.
- Do not remove ash drawer while ashes and charcoal are HOT.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy tools when adding wood or charcoal.
- Never use charcoal lighting fluid, gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode and cause injury or death.
- Never overfill charcoal grate. This can cause serious injury as well as damage to the grill.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.

SAVE THESE INSTRUCTIONS

PACKAGE CONTENTS



PACKAGE CONTENTS

PART	DESCRIPTION	QUANTITY
1	Top Vent	1
2	Ceramic Dome Top (pre-assembled to grill body)	1
3	Top Ring Assembly (pre-assembled to grill body)	1
4	Fire Bowl	1
5	Bottom Ring Assembly (pre-assembled to grill body)	1
6	Charcoal Grate	1
7	Ceramic Dome Bottom (pre-assembled to grill body)	1
8	Cart and Handle Ring Assembly	1
9	Cart Legs	4
10	X-Leg Connector	1
11	Thermometer (pre-assembled to grill body)	1
12	Handles	2
13	Cooking Grid	1
14	Felt Gasket (pre-assembled to grill body)	2
15	Bottom Draft (pre-assembled to grill body)	1

UNBOXING

Carefully open the brown carton and gently slide the styrofoam containing the kamado out.

Open the foam and remove the kamado and its pieces.

Handle the internal ceramic parts with care.

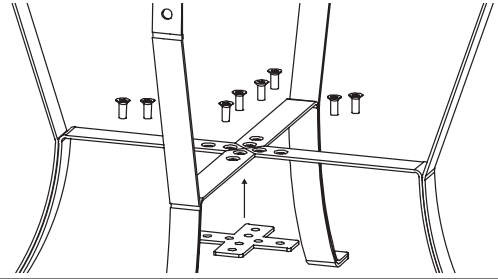
Open the dome of the grill and remove the components from the inside of the grill.

ASSEMBLY INSTRUCTIONS

1. Assemble the cart by securing the four legs (#9) into the X-Bracket (#10) using the screws provided.

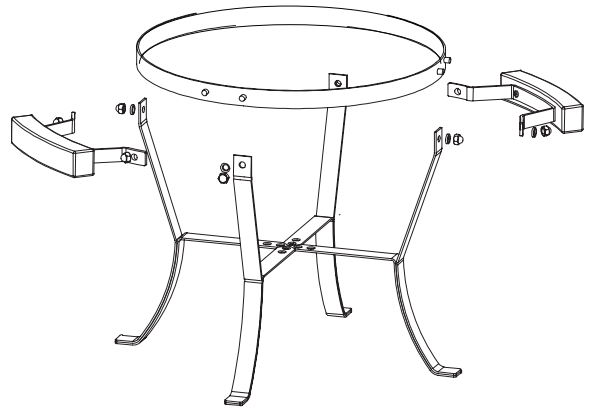
Note: While assembling, do not tighten until all adjustments of the cart have been made.

1



2. Install the bottom cart and handle ring assembly (#8) to the legs using the screws provided followed by the 2x handles (#12)

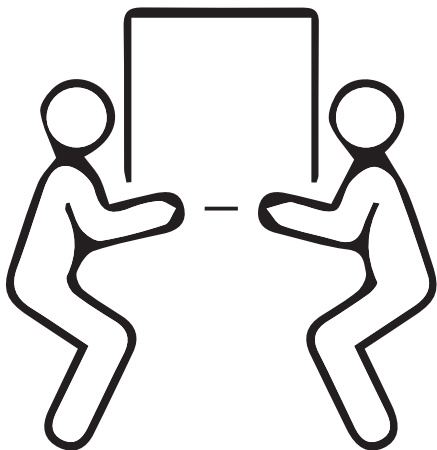
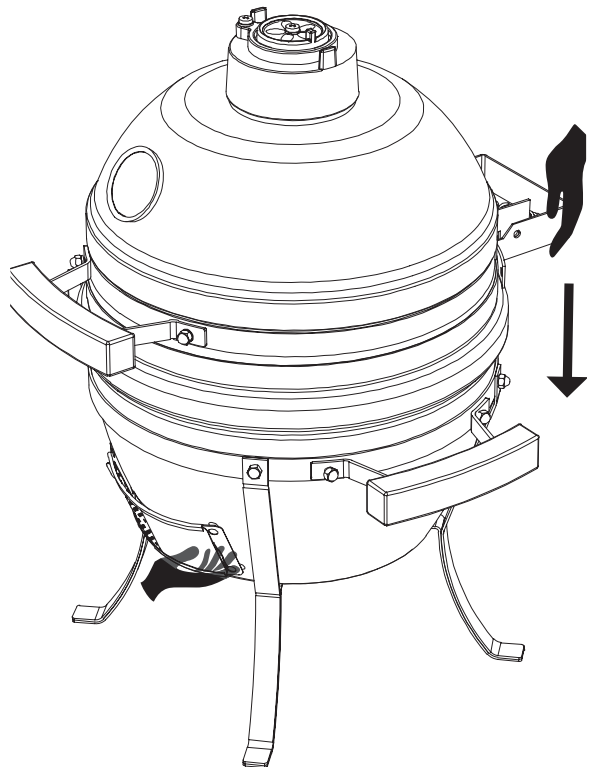
2



3. Once the cart is assembled, lift the grill by the rear hinge and the front lower vent opening (#15) as lifting points to set the grill onto the cart.

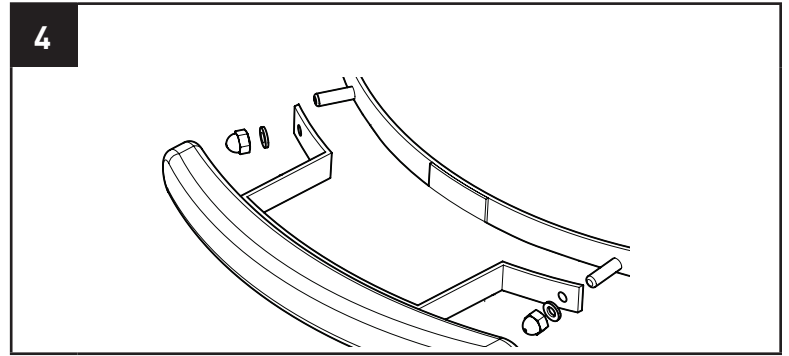
Note: Due to the weight of the grill it may be helpful for 2 people to set it in place.

3

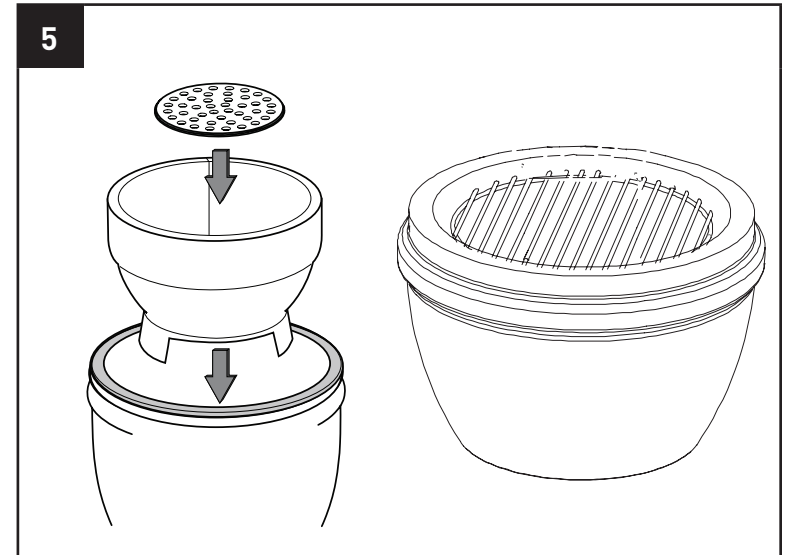


ASSEMBLY INSTRUCTIONS

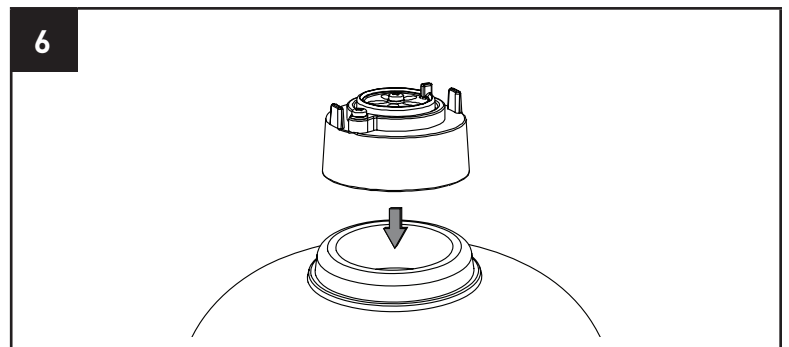
4. Attach the top handle (#12) by removing the acorn nut and washers pre-screwed into the top ring assembly (#3). Align the handle and the washers, place the handle bracket on the bolts and tightly screw the handle down using the washer and acorn nut.



5. Place the fire bowl (#4) inside the Kamado. Place the cast iron grate (#6) into the fire bowl. Followed by the cooking cooking grate (#13).



6. Attach the top vent (#1) by inserting the metal prongs inside the top opening of the kamado and pushing down firmly.



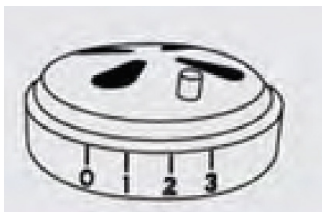
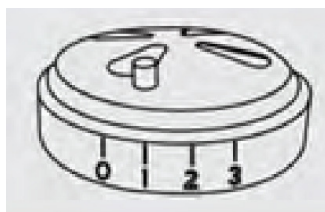
YOUR FUEL EQUALS YOUR FLAVOR

Only use premium hardwood lump charcoal to fuel your fire. Combustible liquids (starter fluid, etc.) Will impart undesired flavors, damage your grill and create a fire hazard. Remember: flavor comes from your fuel. The taste you put in will eventually come out on your plate.

GOOD AIR FLOW CREATES GOOD FIRE

Add charcoal to the firebox until the mound fills up the firebox halfway. If you're aiming for high temperatures, you can arrange your charcoal mound for maximum air flow—large chunks on the bottom, smaller pieces to fill in. Now you're ready to light your charcoal. Let the fire build and breathe a little before you begin adjusting the temperature, so leave the dome open for about 5 minutes after lighting.

CHARCOAL CAN BE RE-USED UNTIL IT'S GONE. BEFORE YOUR NEXT COOK, MAKE SURE TO STIR THE CHARCOAL TO KNOCK OFF ANY LOOSE ASH, REMOVE THE ASH FROM THE ASH DRAWER AND THEN TOP OFF THE FIREBOX WITH THE DESIRED AMOUNT OF NEW CHARCOAL. WE RECOMMEND A FULL FIREBOX OF CHARCOAL FOR HIGH-TEMPERATURE COOKING.



MORE AIR FLOW CREATES MORE HEAT, LESS AIRFLOW CREATES LESS HEAT

Air moves in the bottom vent and out through the top. Open them to accelerate air flow and increase the temperature; close them to lower it. If you want a hot fire for searing, you'll need both vents to be mostly open. A low fire for smoking? They should be mostly closed.



LOWER AIR INTAKE VENT

The LIFE SMART Kamado Grill can reach temperatures ranging from 225°F to 750°F. It's easiest to reach and maintain your target temp by setting the bottom vent and adjusting with the top vent. For temperatures up to 600°F, adjust the top vent by using just the front slider. If you are planning to cook at a temperature higher than 600°F, you should also rotate the top of vent open to increase air flow. To begin, close the dome and keep the front slider all the way open until you are 50°F away from your target temp. Then begin closing the top vent down, wait a minute or two and make necessary adjustments by closing or opening the top vent slider.

LET THE KAMADO'S FIRE WARM

Allow your Kamado time after lighting the charcoals. It will warm as the ceramic walls absorb, retain and distribute heat. Give your grill 20–40 minutes after lighting to stabilize its temperature before starting your cook. And while you're working to raise the grill's temperature, go slowly. Because those ceramic walls retain heat so well, it's much easier to increase the heat slightly than it is to bring the temperature down.

YOUR FUEL EQUALS YOUR FLAVOR

Only use premium hardwood lump charcoal to fuel your fire. Combustible liquids like starter fluid, etc. will leave undesired flavors, damage your grill and create a fire hazard as they can absorb into the ceramic. There's no need to load up your firebox with smoking wood; it only takes a few chunks to impart flavor. You don't need to see smoke coming from the grill to be confident that smoke is infusing your food. Too much smoking wood may give your food a bitter taste.

GOOD AIR FLOW CREATES GOOD FIRE

Add charcoal to the firebox until the mound fills up the firebox halfway. If you're aiming for high temperatures, you can arrange your charcoal mound for maximum air flow—large chunks on the bottom, smaller pieces to fill in. Now you're ready to light your charcoal. Let the fire build and breathe a little before you begin adjusting the temperature, so leave the dome open for about 5 minutes after lighting.

SMOKING INSIDE YOUR KAMADO

Smoking food inside your Kamado grill takes time and patience to master. As everyone's tastes are different, there are no hard rules, only suggestions. A variety of factors will affect your smoking experience. From the type of wood to the spice rub to the length of smoking time. Different types of wood produce different aromas and taste or flavor intensities. High-intensity woods, like hickory and mesquite, make a natural pairing for beef, while light-intensity fruit woods bring out the sweetness of pork. It's best to start with less and add more as you go.

WOOD TYPE	INTENSITY
Cherry	
Peach	
Apple	
Maple	
Pecan	
Oak	
Hickory	
Mesquite	

Quick Tip For Starters: One chunk for poultry and fish as they absorb smoke faster than beef or pork. Two - Four chunks for cuts of meat that are larger than 6lbs such as brisket, butts, and ribs.

QUICK START GUIDE

Only use premium hardwood lump charcoal to fuel your fire. Combustible liquids like starter fluid, etc. will leave undesired flavors, damage your grill and create a fire hazard as they can absorb into the ceramic.

STARTING UP

1. Add a small base layer of charcoal to the firebox.
2. Insert the electric starter and cover with additional charcoal briquettes.
3. Plug in the electric starter.
4. Leave dome open for 10 minutes with the bottom vent fully open.
5. Close the dome.
6. Begin closing the top vent and bottom vent when the dome temperature is within 50°F (10°C) of your target.

MAINTAINING TEMPERATURE

To lower the temperature, decrease the airflow through the grill by closing the vents. To raise the temperature open the vents to allow more airflow. Adjustments to the vents are not immediate—allow 10–15 minutes for a vent change to take effect. Because your kamado retains heat so well, it can take some time to fully heat. Give your grill 20–40 minutes to stabilize the temp before you start cooking.

COOLING DOWN YOUR KAMADO

1. When finished cooking, close the bottom vent completely.
2. Once the temperature falls below 400°F (205°C), close the top vent almost completely, but leave a small crack.
3. Do not cover the grill until the dome is cool to the touch.

TEMPERATURE GUIDE

GRILLING	400–600°F (205–315°C)
SEARING	500–750°F (260–400°C)
BAKING	300–750°F (150–400°C)
ROASTING	300–450°F (150–230°C)
SMOKING	225–275°F (105–135°C)
BRAISING	200–300°F (95–150°C)

CAUTION

BURP

When cooking above 350°F (175°C), carefully open the grill (or burp the grill) each time you lift the grill dome to prevent flashback.

LIQUIDS

Do not spill liquids inside or on the grill while it is hot.

SPARKS

Be aware of sparks and embers when using the grill on a wooden deck.

DURING OPERATION

Do not leave your grill unattended with the grill dome open.

TYPES OF COOKING SURFACES

A variety of cooking surfaces allow you to achieve a variety of results. From grilling to baking and searing to roasting. Different materials (cast iron, stainless steel, ceramic stone) hold and transfer heat in unique ways, finding the right heat transfer from flame to surface to food is the key to achieving a great result.

STAINLESS STEEL COOKING GRATES

This highly versatile cooking grate is durable, easy to clean and well-suited for cooking a wide variety of foods. Stainless steel heats up very quickly and distributes heat very evenly. Many people use this as their all-purpose cooking surface

CAST IRON GRIDDLE

Cast iron is one of the oldest cooking materials in the world. Designed to withstand high temperatures, cast iron absorbs, retains and conducts heat extremely well—making it the perfect surface for high-heat searing. Use the cast iron grate or griddle anytime you're looking for a good sear, color and caramelization.

CERAMIC PIZZA STONE

Ideal for baking and browning, the ceramic stone offers superior heat retention and distribution. The ceramic draws moisture out of dough to create that perfect, slightly crunchy crust on pizzas and breads.

CLEANING AND CARE

Keep your grill covered from elemental weather, utilizing the grill cover and keeping out of rain. Light cracked porcelain calling crazing is natural and will occur on your ceramic. This will not affect the performance of your grill.

SELF-CLEANING PROCEDURE: Like a self cleaning oven, you can effectively burn off stuck on food particles and debris inside the kamado.

1. Add charcoal and light it.
2. Install the cooking grates, place any heat deflectors and or iron grids in the top position
3. Open the top and bottom air vents fully and let the temperature inside the grill rise to 600°F (315°C) with the dome closed.
4. Hold the temperature at around 600°F (315°C) for 15-20 minutes.
5. Close the bottom vent fully and wait another 15-20 minutes to close the top vent.

This process will burn off any unwanted residue from the inside of your grill. Before cooking again, brush the cooking grate with a standard grill brush. Use a soft bristle brush on the ceramics to remove any residue. Your heat deflector plates should also be free of burned on residue after this process. Brush them down with a soft bristle brush after cleaning. When your heat deflectors get dirty during normal use, flip them over with the dirty side down for the next cook and the heat from the fire will self-clean that side of the deflector plate.

Once or twice a year, you should do a more thorough cleaning of the inside of the grill. Remove the internal components and remove any residual ash or debris that has collected between the grill body and the internal components. Use a plastic bristle brush to clean the inside ceramic surface and scoop or vacuum debris from the bottom of the grill before replacing the internal components.

TYPES OF COOKING METHODS

HOW TO GRILLING: Grilling is the go-to technique for quick, delicious and consistent results. Using high quality charcoal will ensure a steady flame and delicious flavor in everything you grill.

1. Top off or fill the firebox with charcoal. Light the charcoal in 1–2 places to help your grill heat as quickly as possible.
2. Install the cooking grate. Leave the dome open for about 10 minutes, then close.
3. Open the bottom vent and top vent fully until your kamado reaches target temperature for grilling, 400–600°F. Then close the top vent halfway to maintain, making adjustments if necessary.
4. Be sure to ‘burp’ the grill every time you open the dome to prevent dangerous flashback—a surge of white-hot heat caused by a rush of oxygen. Partially opening the dome (2–3 inches) and allowing heat to escape for about 5 seconds should prevent this.
5. When the grill is hot enough, place your food on the grate and turn when necessary. Use tongs, not forks, to turn to prevent juices from escaping.

HOW TO SEARING: Searing delivers the incredible color and locks in flavor. Timing is key to mastering this high-heat technique. You’ll need to give your Kamado enough time to reach the right temperature (500–750°F) for searing, so be sure to light your grill well in advance. With the grill rolling at such high temperatures, searing won’t take long. The goal is to seal in flavor and create a rich, brown char without burning the food.

1. One hour before you want to sear, start with a full firebox of fresh charcoal. Light the charcoal in 1–2 places to help your grill heat as quickly as possible. Install one or two cooking grates, closest to the coals will be best for higher heat. This is a great time to use the cast iron griddle as it conducts heat well. Leave the dome open for about 10 minutes and close once embers have begun to build.
2. Open the bottom vent and top vent fully until the grill reaches 500°F or above. Then close the top vent slightly to maintain.
3. Be sure to ‘burp’ the grill every time you open the dome to prevent dangerous flashback—a surge of white-hot heat caused by a rush of oxygen. Opening the dome 2–3 inches and allowing heat to escape for about 5 seconds should prevent this.
4. When the grill is hot enough, place food on the grate or cast iron griddle over the flame. Use tongs, not a fork, to turn to prevent juices from escaping.

HOW TO BAKING: Transform your grill into a charcoal-fired oven. Ceramic walls retain heat and circular shape promotes superior air circulation, creating ideal conditions for baking. You can bake anything as you would using an indoor oven, from wood-fired pizzas to rustic berry cobblers to fresh, crusty bread. Note: to bake pizza, you’ll need to raise the temperature beyond typical baking temperatures (300–450°F) to 500°F or higher.

1. Top off or fill the firebox with charcoal. Light the charcoal. Install a heat deflector plate (sold separately) at the bottom; then place food on the cooking grate. An additional cooking stone or pizza stone (not included) can also improve this cooking method. Leave the dome open for about 10 minutes, then close.
2. Open the bottom vent and top vent halfway until the kamado approaches 300–450°F. Then begin closing the vents as needed to stabilize the kamado at your target temperature. If you’re making pizza, increase the heat to 500°F or higher.
3. Be sure to ‘burp’ the grill every time you open the dome to prevent dangerous flashback. Opening the dome 2–3 inches and allowing heat to escape for about 5 seconds should prevent this.

TYPES OF COOKING METHODS

HOW TO ROASTING: Create juicy and tender texture on the inside, crisp and flavorful on the outside. This technique is delicious for larger cuts of meat, like whole chicken or pork loin, or for vegetables. The mid-range temperature (300–450°F) achieves slow indirect heat to infuse food with flavor and tenderness, yet delivers enough heat to create a crisp crust or finish.

1. Top off or fill the firebox with charcoal. Light the charcoal.
2. Install a heat deflector (sold separately) on the bottom most cooking grate; then place a second grate (sold-separately) on top. Leave the dome open for about 10 minutes, then close.
3. Open the bottom vent and top vent halfway until your Kamado approaches the target temperature for roasting, 300–450°F. Then begin closing the vents as needed to stabilize at your target temperature.

HOW TO SMOKING: The method of smoking consists of low and slow cooking. The unique shape and design of the kamado keeps meat moist as the heat gently all the while infusing it with a deep, smoky flavor. Try smoking more than just meat, like fish, nuts or vegetables.

1. Fill the firebox with fresh charcoal. Light the charcoal.
2. Place in a few chunks of smoking wood (1–6, depending on your cook).
3. Install a heat deflector (sold separately) and the cooking grates. Leave the dome open for about 10 minutes, then close.
4. Open the bottom vent only about 2 inches, fully close the top vent and open slowly until your kamado reaches target temperature for smoking, 225–275°F. Make adjustments by opening or closing the top vent. If the temperature still remains too high, close the bottom draft vent another ¼ inch to ½ inch.
5. Wait until the thick, white smoke dissipates before moving forward. When your kamado has reached the correct temperature, place food on the grates and close the dome.

HOW TO BRAISING: Braising is a combination-cooking method that uses both wet and dry heats. Typically, the food is first browned at a high temperature, then simmered in a covered pot in cooking liquid. It is similar to stewing, but braising is done with less liquid and usually used for larger cuts of meat. It is a great way to render tough cuts of meats with vegetables and other aromatics.

1. Fill the firebox with fresh charcoal. Light the charcoal.
2. Place in a few chunks of smoking wood (1–6, depending on your cook).
3. Install the heat deflector (sold separately) and the cooking grates. Leave the dome open for about 10 minutes, then close.
4. Open the bottom vent only about 2 inches, fully close the top vent and open slowly until your kamado reaches target temperature for braising, 225–300°F. Make adjustments by opening or closing the top vent. If the temperature still remains too high, close the bottom draft vent another ¼ inch to ½ inch.
5. Wait until the thick, white smoke dissipates before moving forward. When your kamado has reached the correct temperature, place food on the grates and close the dome.

ONE-YEAR LIMITED WARRANTY

The manufacturer warrants this product against defects in materials and workmanship on functional parts, for a period of 1 year from the original date of purchase. Your sales receipt showing the date of purchase of the product is your proof of purchase. Keep it in a safe place for future reference. This warranty is subject to personal use only, commercial or rental applications will not be covered.

This product is made with the highest quality materials and is warranted to be free from defects in materials and workmanship at the time of purchase. This limited warranty applies to products manufactured or distributed by the manufacturer, are delivered in the continental United States and extends to the original purchaser, or gift recipient. This warranty becomes valid at the time of purchase and terminates either by the specified time frame listed above and/or owner transfer. Any refunds or monetary compensations must be claimed through the place of purchase (retailer), and not through the manufacturer. Any extended warranties (warranties that cover above and beyond this manufacturer warranty) that are sold through a retailer or third party, are not directly correlated with this products' limited warranty, and may be redirected to said retailer or third party for coverage.

This warranty extends through the manufacturer of the product, and covers functional parts only. Cosmetics are not covered, unless unequivocally determined it is a workmanship defect. Shipping damage should be addressed with the shipping company, retailer, or place of purchase, not the manufacturer unless the manufacturer was the direct shipper.

The manufacturer's sole obligation under this warranty shall be limited to furnishing the original purchaser replacement parts for units deemed repairable by the supplier's warranty department. The purchaser is responsible for insuring any parts shipped or returned, if desired. The purchaser is responsible to prepay any shipping charges (both ways) including, but not limited to taxes and duties. All exchanged parts and products replaced under this warranty will become the property of manufacturer. The manufacturer reserves the right to change manufacturers of replacement parts or products for use, in order to cover any existing warranty.

The purchaser may be asked to provide the supplier with proof of purchase documents (including the date of purchase) if requested. Any evidence of alteration, erasing, or forgery of proof of purchase documents will be just cause to VOID this limited warranty. Products, in which the serial number has been defaced or removed are not eligible for warranty coverage.

This warranty does not apply if the unit has been subject to negligence, fabrication, misuse, abuse, or repairs, alteration by non-manufacturer authorized personnel, inappropriate installations, or any case beyond the control of the manufacturer. Examples of warranty invalidation may also include, but are not limited to:

- All warranty coverage excludes paint loss, discoloration or surface rusting, fractures, or hair-line cracks which are either expendable parts that can wear out from normal use (wear and tear / weathering) within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.
- Pet/consumer accidents
- Purchases from dealers unauthorized by the manufacturer (Authorization in writing)

The manufacturer takes every precaution to utilize materials that retard rust including the use of high temperature paint where advisable. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond our control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect paint and metal coatings. For these reasons, the limited warranties DO NOT COVER RUST OR OXIDATION."

The manufacturer shall not be liable for any loss due to use (or misuse) of incidental or consequential costs, expense or damages without irrefutable foundations. Under no circumstances shall the manufacturer or any of its representatives be held liable for injury to any person or damage to any property, however arising. Any implied warranty shall have duration equal of the applicable warranty stated above. Specifications are subject to change without notice or obligation.

This limited warranty gives the original purchaser specific legal rights. Other rights may vary from state to state.

Questions, problems, missing parts? Contact technical support department at **657-341-0362, 9:00 a.m. - 5 p.m., PST, Monday - Friday** or contact us via email at cs@scsources.com

Please have your model number ready

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