

BIG CHILL 30" INDUCTION COOKTOP INSTRUCTION AND INSTALLATION MANUAL

WELCOME !

THANK YOU FOR CHOOSING OUR INDUCTION COOKTOP.

IN ORDER TO MAKE THE BEST USE OF YOUR APPLIANCE, WE WOULD ADVISE YOU TO CAREFULLY READ THE FOLLOWING NOTES AND TO KEEP THEM FOR LATER USE.

WE ACHIEVE CUSTOMER SATISFACTION BY ENSURING THAT EACH OF OUR EMPLOYEES UNDERSTANDS, MEETS AND EXCEEDS CUSTOMER EXPECTATIONS. WE ESTABLISH AND MAINTAIN AN ENVIRONMENT THAT ENCOURAGES ALL EMPLOYEES TO PURSUE CONTINUOUS IMPROVEMENT IN QUALITY AND PRODUCTIVITY.

OUR QUALITY POLICY IS MONITORED BY THE HIGHEST LEVELS OF MANAGEMENT.

WE HOPE YOU ENJOY YOUR NEW APPLIANCE AND WE THANK YOU AGAIN FOR BELIEVING IN OUR PRODUCT AS MUCH AS WE DO.

THE STAFF AND TEAM AT BIG CHILL!

1. SUMMARY

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2.SAFETY INSTRUCTIONS

IMPORTANT INSTRUCTIONS

IMPORTANT NOTE: • *Read this use & care guide carefully before using your new cooktop to reduce the risk of fire, electric shock or injury to persons. Important*

IMPORTANT : Save for the local electrical inspector's use

- Ensure proper installation and servicing. This appliance must be properly installed and grounded by a qualified technician. Have the installer show you the location of the circuit breaker or fuse so that you know where to turn off power.
- Warranty service must be performed by authorized Big Chill servicers.
- Before performing any service, disconnect the power supply to the cooktop by switching off the circuit breaker or removing the fuse.
- Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- Never Use Your Appliance for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Wear Proper clothing – Loose-fitting or hanging garments should never be worn while using the appliance.
- User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are (identification of areas – for example, the cook-top and surfaces facing the cook-top).

IMPORTANT INSTRUCTIONS

- CAUTION – Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface
- The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing.
- Relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boil over causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass / ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.

IMPORTANT INSTRUCTIONS

- Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cook-Top With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

USING THE APPLIANCE

- Switch the heating zones off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetic objects (credit cards, floppy disks, calculators) should not be placed near the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot.
- In general, do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision

PRECAUTIONS IN CASE OF APPLIANCE FAILURE

- If a defect or malfunction is noticed, switch off the appliance and turn off the electrical supply.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the service department.
- Repair must be done by qualified technicians. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

OTHER PRECAUTIONS

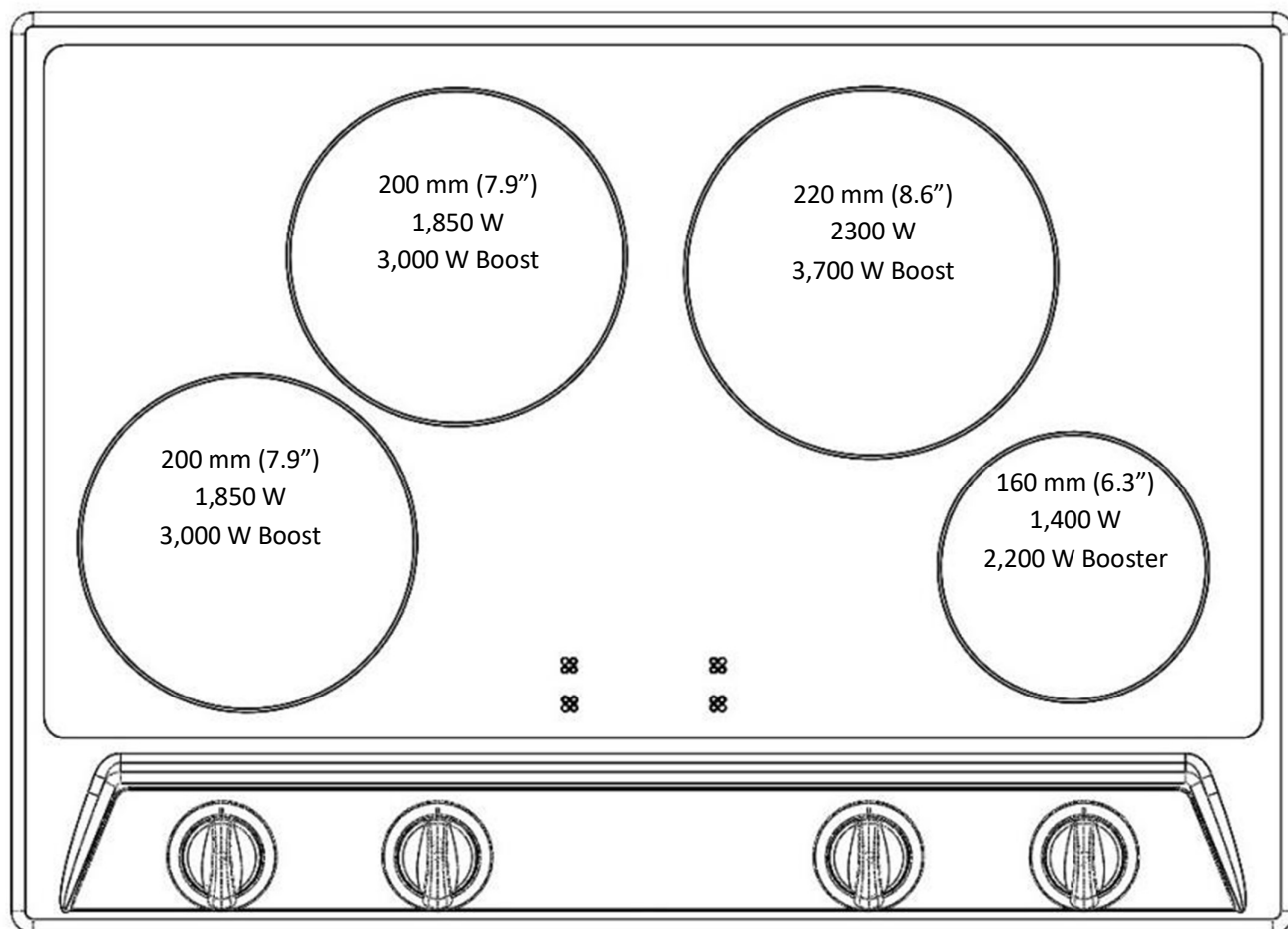
- Make sure that the cookware is always centered on the cooking zone. The bottom of the pot should cover as much as possible of the cooking zone.
- Do not place aluminium or synthetic material containers on the cooktop: they could melt on residual hot cooking zones.
- For the users of cardiac pacemakers, the magnetic field may influence the operation. We recommend getting information from the retailer or the doctor.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

THE USE OF EITHER POOR QUALITY POTS OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH.

IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE COOKTOP AND/OR ITS ENVIRONMENT.

3. DESCRIPTION

Technical characteristics



Total Power	Zones position	Diameter	Nominal Power*	Booster*	Mini Detection Diameter
7400 W	Front left	200 mm	1850 W	3000 W	100 mm
	Rear left	200 mm	1850 W	3000 W	100 mm
	Rear right	220 mm	2300 W	3700 W	110 mm
	Front right	160 mm	1400 W	2200 W	80 mm

* The given power may change according to the dimensions and material of the pan

4. USE OF THE APPLIANCE

Before the first use

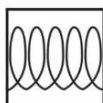
- *Clean your cooktop with a damp cloth, and then dry the surface thoroughly. Do not use detergent; this can create a blue-tinted color on the glass surface.*
- *Remove all labels and self-adhesives from the ceramic glass.*
- *Pot compatibility*

The pan has to be induction compatible.

All ferromagnetic pans are recommended. You can check this with a magnet – if the magnet holds to the pot, the pot is likely to be induction compatible. Compatible pots are usually cast iron and steel pans, enameled pans, stainless-steel pans with ferromagnetic bottoms...

Excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

When you buy a pot, stick to the one that have the induction compatible logo



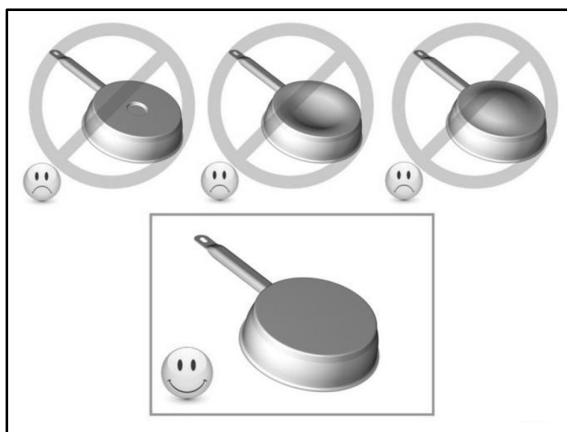
Induction

The induction heating zone adapts automatically to the size of the pan. With a diameter that is too small, the pan doesn't work. This diameter varies in function of the heating zone diameter (Cf page 9).

If the pan is not adapted to the induction cooktop , the display will show .

- *Pot flatness*

For better efficiency and function, pot should always have a flat bottom.



- *Noise*

Certain pans can make noise when they are placed on an induction cooking zone. Some pans are noisier than others. When used at maximum power, the unit will become noisier. Pans will be vibrating and the cooling fan will start.

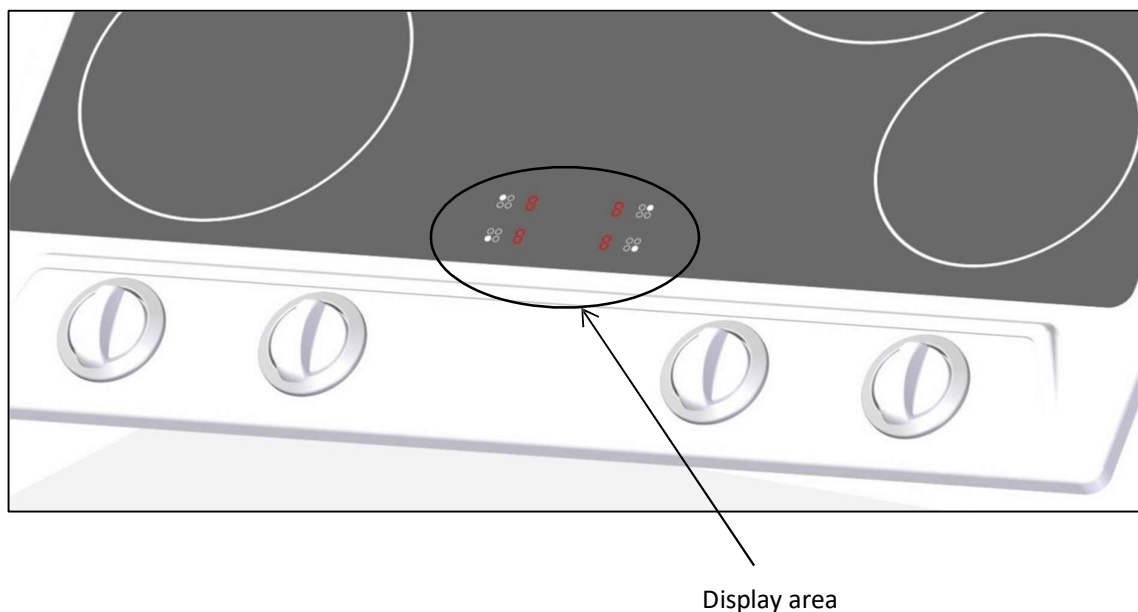
This noise is normal, and does not mean that there is something wrong with the appliance, nor does it influence its function.

- *Cooling fan*

The cooling system is fully automatic. The cooling fan starts at a low speed when the calories generated by the electronic system reach a certain level. The ventilation starts its high-speed level when the cooktop is intensively used. The cooling fan reduces its speed and stops automatically when the electronic circuit has cooled down enough.

Display

Each knob controls a cooking zone, and operation indicators displayed in the display area.




Display	Designation	Description	See page
	Cooking level	Selection of the cooking level.	12
	No pan detection	No pan or inadequate pan	10 - 12
	Booster	Booster is activated	13
	Heat accelerator	Automatic cooking	14
	Keep warm	Maintain automatically 150° F (70°C).	15
	Keep warm	Maintain automatically 201°F (94°C).	15
	Residual heat	The indicated heating zone is hot	15
	Lock	Knobs are locked	16
	Error message	Electronic failure	

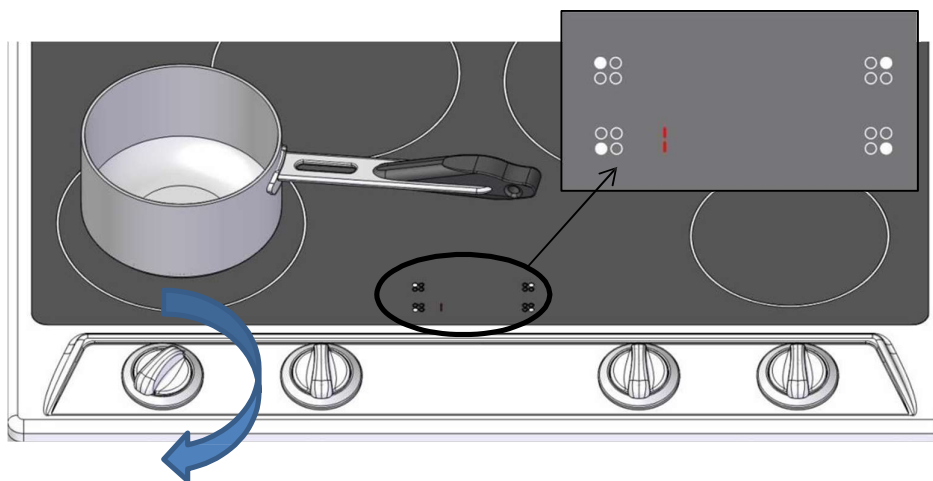
Operations

- **Start-up / switch off a heating zone:**



1- Place a pot on the cooking zone

(In case you try to start without a pot on the cooking zone, the display will show  and the unit won't start)



2- To start, Turn the knob corresponding with the desired zone to the right




3- The display of the corresponding zone will show up

4- You can now adjust to the desired amount of power ( to )
(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Frying, roasting, Boiling water	Scallops, steaks, Boiling significant quantities of water

Note : If the pan is removed from the heating zone the operation is stopped. The display shows . The symbol  disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off by bringing back the knob to .

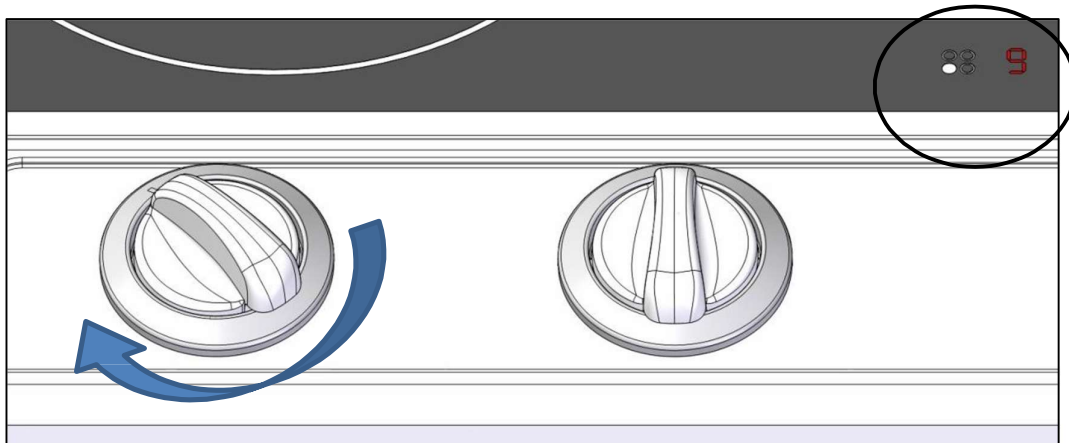
Do not leave the pan detection active.

- **Booster function**

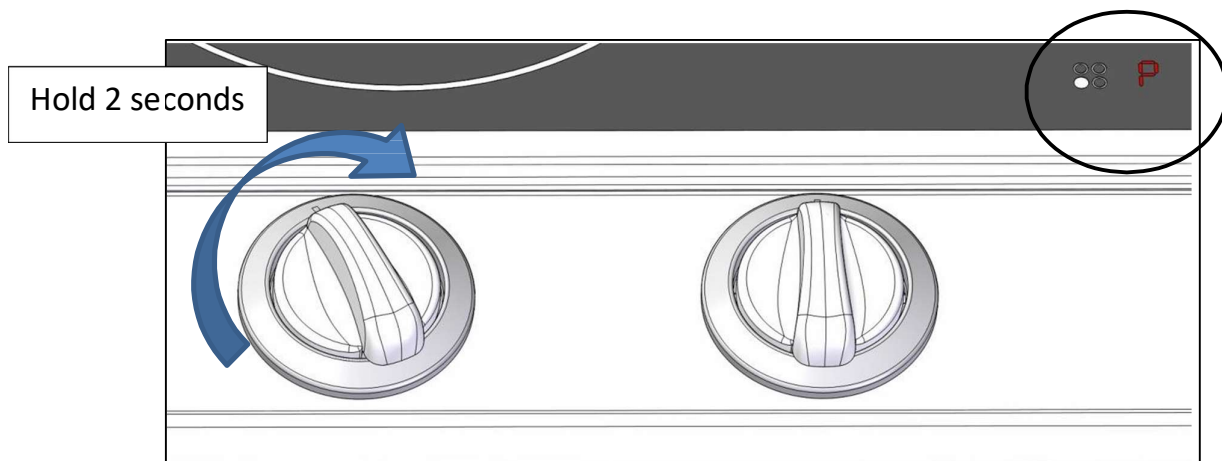
Booster [P] gives a boost to the selected heating zone. When this function is activated, the heating zones work for 10 minutes at an ultra- high speed. This is meant to be used for heating large quantities of water very quickly (e.g. pasta).

To activate the boost function :

1. Set the knob of the desired zone to **9**.



2. Hold the knob to the far right for 2 seconds until display shows **P**.




IMPORTANT : Power management:

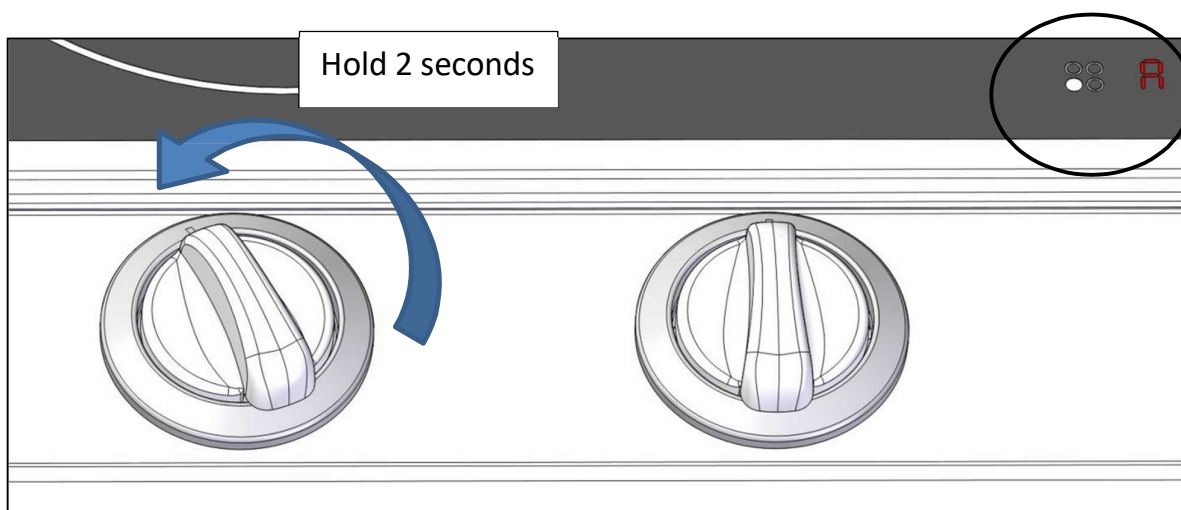
The cooktop has a maximum potential power. When the Booster function is activated, the electronic system automatically reduces the power level of another heating zone, if it is exceeding the maximum potential. The display blinks [9] during a few seconds, then shows the maximum of power allowed.




You can only activate the boost power on one of the left-hand side and one of the right-hand side cooking zones at the same time.

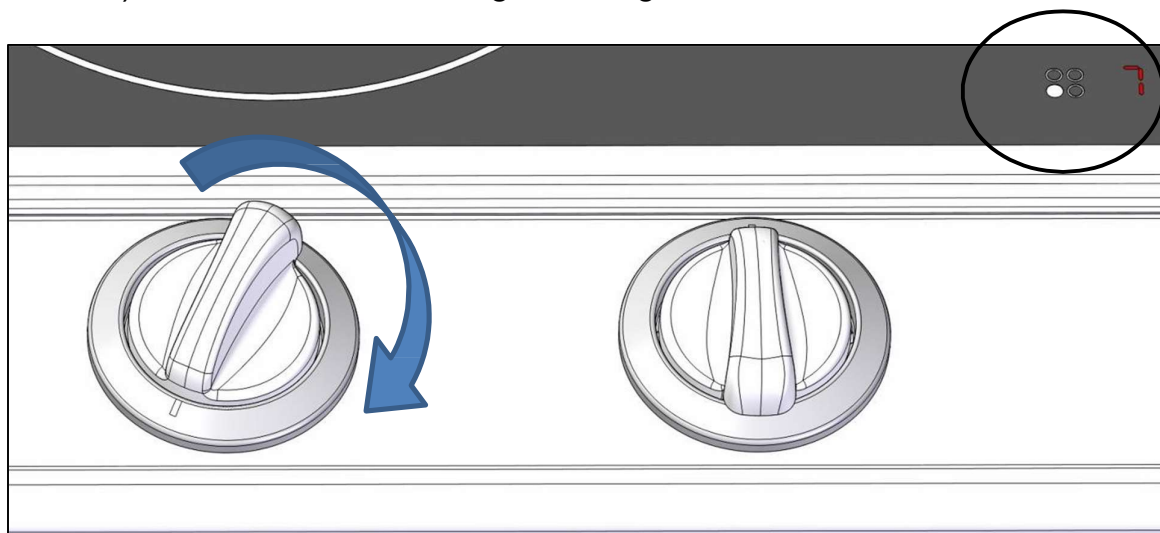
- **Heat accelerator**

All the cooking zones are equipped with heat accelerator function. The cooking zone starts at full power for a certain amount of time, then automatically reduces its power until it reaches the pre-selected power level.

1. Turn the knob to the far left until you reach the stop, and hold 2 seconds until display shows .








2. Turn the knob to the right and select the desired power level (For example here ).  and  are blinking, showing the function is activated.

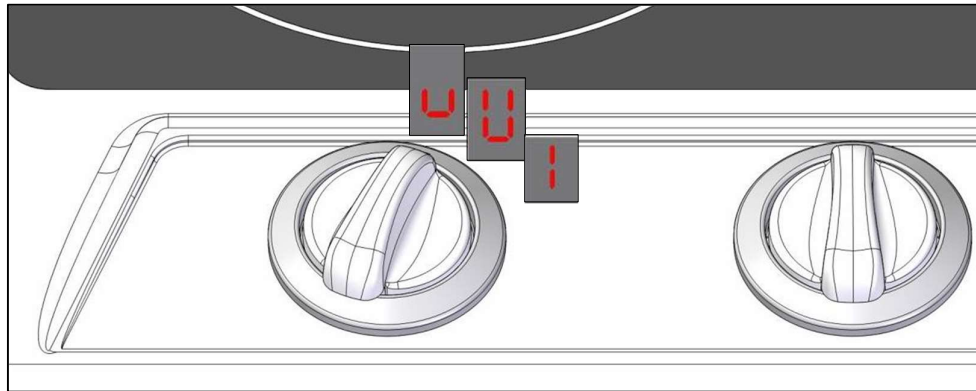


3. The power is automatically adjusted, so the pot gets to temperature faster. Touching the knob will cancel the function.

- **“Keep warm” Function**


This function allows the cooking zones to reach and automatically maintain a temperature of 150° F (70°C) or 201°F (94°C)., this avoids liquids flowing over and pans burning.

1. The  (Keep warm 150° F) and  (Keep warm 201° F) are slightly before the  position of the knob.
2. Turn the knob slightly to the right to reach those function until  or  shows on display.



- **Control panel locking**

To avoid engaging or modification of the setting of the cooking zones , particularly when cleaning, the control panel can be locked.


1. Turn the front left and rear left knob simultaneously to the left and hold for 3s.
2.  shows on the display and unit is locked.



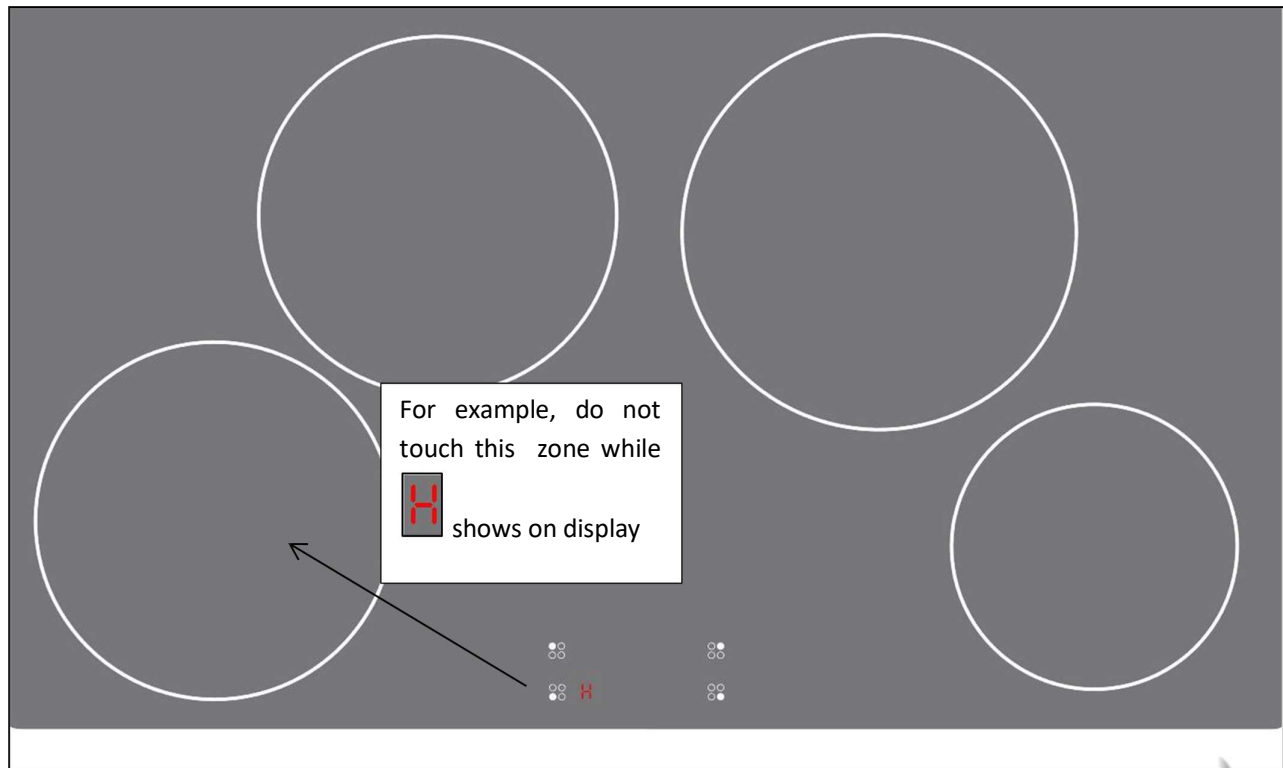
3. To unlock repeat the same operation (Turn the front left and rear left knob simultaneously to the left and hold for 3s.)


- **Residual heat indication**

WARNING: Although the cooking surface is not producing any heat, the hot bottom pots and pans will conduct heat to the glass. After cooking, used zones will remain hot. **There are risks of burns and fire.**

Heat sensors are located underneath the cooking surface, and  will be displayed on cooking zones that remain hot.

Do not touch the heating zones and do not put any heat sensitive objects on them, as long as the residual heat indicators are switched on.



The symbol  disappears when the heating zones can be touched without danger.

5. MAINTENANCE AND CLEANING


- To prevent damaging your appliance:

- Raw pan bottoms or damaged saucepans (not enameled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the cooktop.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- Never place a hot container on the control panel.
- **WARNING:** Danger of fire: do not store items on the cooking surface.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guaranty correct ventilation.
- Never put flammable objects (ex. sprays) into the drawer situated under the cooktop. The eventual drawers must be resistant to heat.

- **Cleaning**

- **Warning :** Switch off the appliance before cleaning.
- Do not clean the cooktop when the glass is too hot: risk of burns.
- Remove small spots with a damp cloth using dishwashing liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be avoided at all costs.
- Never use a steam cleaner or high-pressure washer.
- Do not use objects that might scratch the ceramic glass.
- Ensure that the pan is dry and clean and that there is no dust on your ceramic cooktop or on the pan. The use of rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately to prevent damaging the surface.

6. TROUBLESHOOTING GUIDE

Problem	
The cooktop or the cooking zone does not start:	<ul style="list-style-type: none"> • The cooktop is badly connected to the electrical network. • The safety fuse is cut off. • The lock function is activated. • The sensitive touch keys are covered with grease or water. • An object is put on a sensitive touch key.
One or all cooking zone(s) are cut off:	<ul style="list-style-type: none"> • The safety system functioned. • This system works when you forgot to switch off the cooking zone. • One or more sensitive touch keys are covered. • The pan is empty and its bottom overheated. • The cooktop also has an automatic reduction of the power level (see Booster function), and is switched off automatically when there is a possibility of overheating.
The display area shows [U]:	<ul style="list-style-type: none"> • There is no pan on the cooking zone. • The pan is not compatible with induction. • The pan's bottom diameter is too small.
The display area shows [E]:	<ul style="list-style-type: none"> • The electronic system is defective. • Disconnect and reconnect the cooktop. • Call service.
The ventilation system is still working after switching off the cooktop:	<ul style="list-style-type: none"> • This is not a failure; the fan continues to protect the electronic device. • The fan stops automatically.
The automatic cooking system does not start:	<ul style="list-style-type: none"> • The cooking zone is still hot [H]. • The highest Booster level is set [9].
The display area shows [U]:	<ul style="list-style-type: none"> • See chapter "Keep warm".
The display area shows [] or [Er03]:	<ul style="list-style-type: none"> • An object or liquid covers the control keys. The symbol disappears as soon as the key is released or cleaned.
The display area shows [E2]	<ul style="list-style-type: none"> • The cooktop is overheated, let it cool and then turn it on again.
The display area shows [E8]	<ul style="list-style-type: none"> • The air inlet of the ventilator is obstructed, release it.
The display area shows [U400]	<ul style="list-style-type: none"> • The cooktop is not connected to the network. Check the connection and reconnect the cooktop.
The display area shows [Er47]	<ul style="list-style-type: none"> • The cooktop is not connected to the network. Check the connection and reconnect the cooktop.

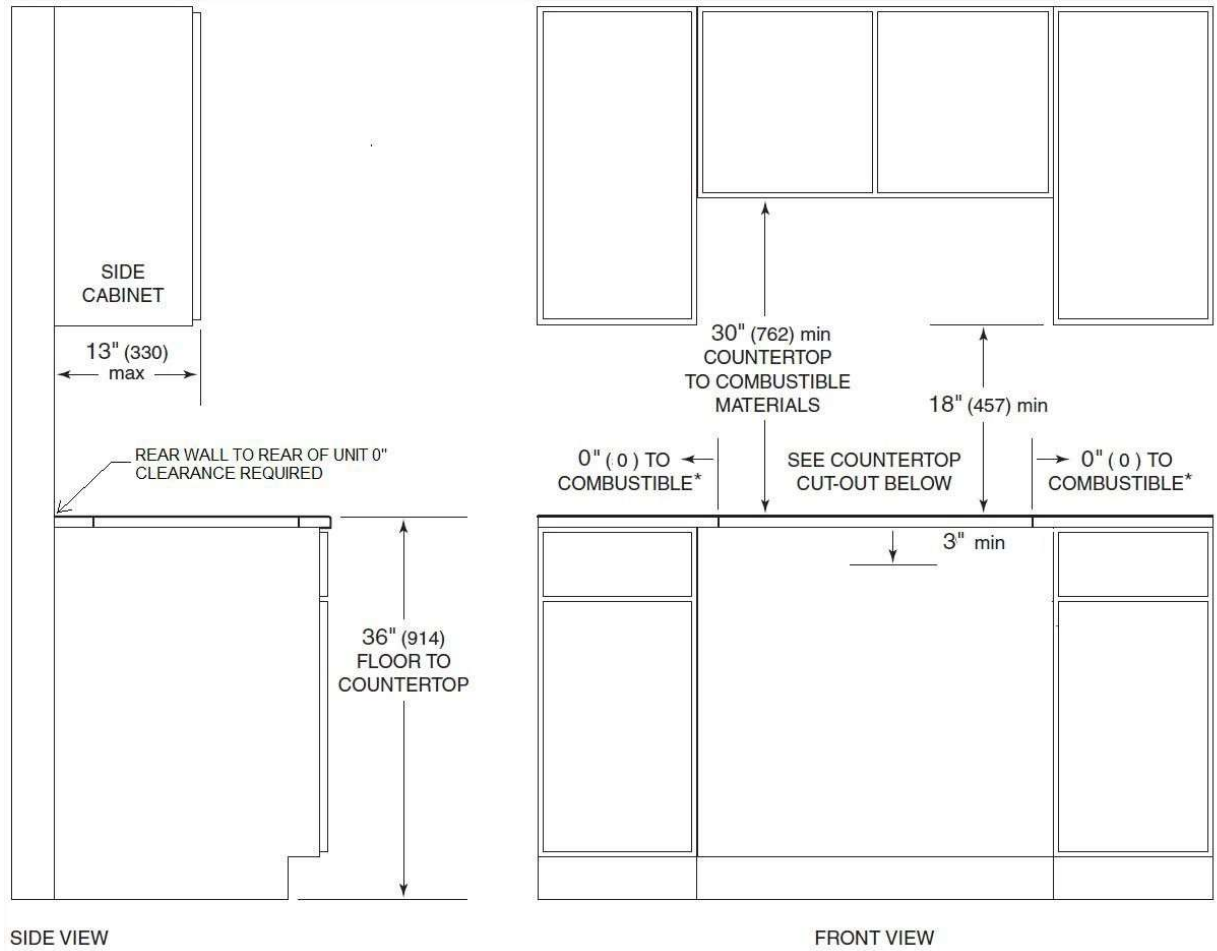
7. INSTALLATION INSTRUCTIONS

- **Fitting – installing**

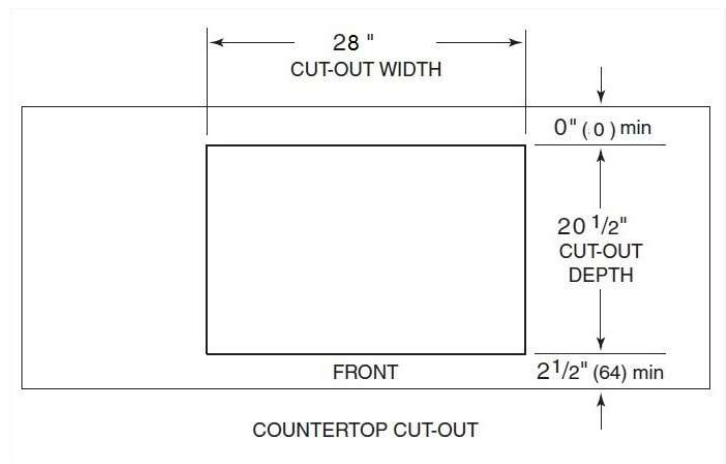
Warning

- Do not change or alter the appliance.
- Do not use any extension cable to connect it.
- The appliance is not intended to be operated by means of external timer or separate remote-control system.
- **The installation and connecting of the appliance must be done by approved specialists. The manufacturer cannot be responsible for damage caused by installation or connecting errors.**
- **To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.**
- **This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.**
- The cabinetry or the support in which the cooktop is to be fitted, as well as the edges of cabinet, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The strips on the wall edges need to be heat-resistant.
- If a drawer is placed under the unit, avoid putting flammable objects in this drawer (e.g. sprays) or non-heat-resistant objects.
- Materials which are often used to make countertops expand on contact with water. To protect the cut-out edge, apply a coat of varnish or special sealant. It is recommended to apply an adhesive joint around the cooktop to prevent any leakage into the supporting cabinetry. The gasket guarantees a correct seal when used in conjunction with smooth worktop surfaces.
- The space between the cooktop and the range hood placed above must respect the specifications of the hood manufacturer.
- The connection cable cannot be subjected to mechanical constraint (e.g. a drawer) after construction.
- **WARNING:** Use only cooktop guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or cooktop guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

- **Standard installation dimensions**



UNIT CAN BE INSTALLED WITH 0" CLEARANCE FROM REAR AND SIDE WALLS. RECOMMENDED INSTALLATION IS TO CENTER UNIT FRONT TO BACK IN COUNTERTOP



Warning: The appliance cannot be used above a dishwasher or a dryer or a non-ventilated oven: steam may damage the electronic appliances.

Electrical connection

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician who is aware of the normative regulations and respects them scrupulously.
- The electrical parts should always be protected after the installation.
- The appliance should be connected using a multipolar circuit breaker.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the cooktop or oven.

Caution!

This appliance must only be connected to a network 230 VAC~ 50/60 Hz. Always connect the ground wire

Mains	Connection	Cable diameter	Protection calibre
230 VAC~ 50/60Hz	2 Phases	3 x 10 AWG (supplied)	40 A

Connection of the cooktop

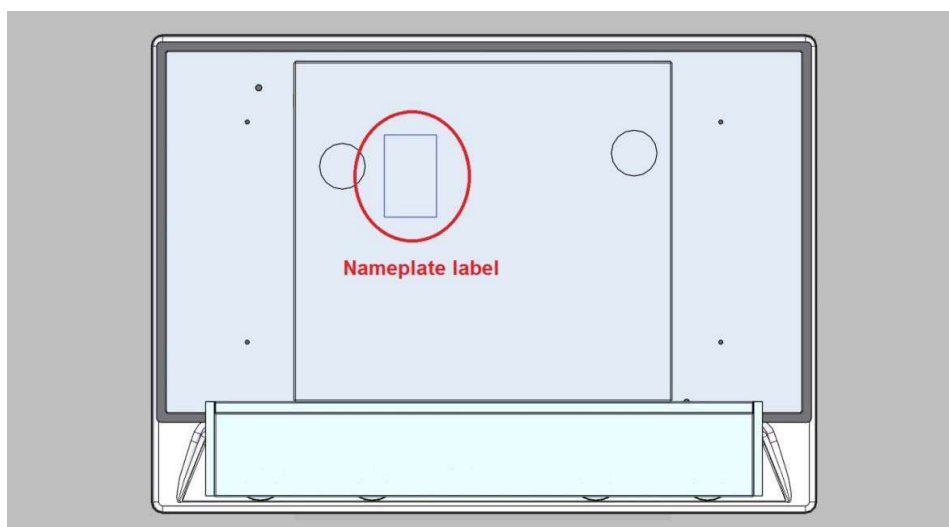
Connect the black and white wires to the 2 phases (230 VAC), and the green wire to the ground.

Caution! Ensure that the cables are correctly inserted and tightly screwed down.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty ground connection.

Position of Nameplate

Nameplate is located under the appliance, as shown on the picture below.



WARRANTY

Big Chill, Inc. warrants your Big Chill appliance ("product") purchased in the U.S. and Canada and installed in residential properties for normal residential use.

What Is Covered

Subject to the specific conditions and limitations below, this warranty covers parts and/or labor necessary to repair or replace any part of the product that contains defects in materials and workmanship.

One-Year Warranty

For one (1) year from the date of installation, this warranty covers all parts and labor necessary to repair or replace any part on the product except for the Cosmetic Warranty below.

Cosmetic Warranty

Big Chill offers a seven-day cosmetic warranty from the date of delivery on all deliveries. The Owner must report cosmetic imperfections within this seven-day period, supported by pictures and note "subject to inspection" at the time of delivery.

Limitations of Coverage

- The replacement of a part under this warranty does not extend the warranty period.
- Warranty service outside normal business hours and in areas beyond 50 miles one way from an authorized service provider. The owner will be responsible for any and all costs associated with additional mileage, non-standard service or overtime, and special equipment required to remove the product so service may be performed.

This warranty is null and void:

- If the product is removed from where it was originally installed.
- If the original factory installed serial number is altered or removed from the product.

What Is Not Covered

This warranty does not cover, and specifically excludes:

- Product installed or used in any commercial or other non-residential property such as, but not limited to, day care facilities, fire stations, hotels, nursing homes, rentals, vacation properties, etc.
- Installation related issues including improper badge placement or installation inconsistent with the product specifications/installation instructions.
- Damage or repairs caused by alterations or modifications, abuse, misuse, neglect, or improper installation, mounting, handling, operation, maintenance, or storage.
- Normal adjustments after installation and setup.
- Normal wear, care, and maintenance of the product as described in the use and care manual.
- Service calls to educate the customer on the proper use and care of the product.
- Consumable parts such as water filters.
- Damage or repairs caused by unauthorized service or repairs, including unauthorized adjustments or calibrations performed on the product.
- Accidental or intentional damage.
- Damage or repairs as a result of natural disasters, fires, floods, earthquakes, winds, lightning, corrosive atmosphere, loss of electrical power to the product for any reason, or other conditions beyond Big Chill's control.
- Damage or repairs caused by alteration for outdoor use.
- Damage or repairs caused by the use of harsh chemicals or cleaning products improperly applied.
- Liability or responsibility for damage to surrounding property including cabinetry, floors, ceilings, etc.
- Consequential or incidental damage, including but not limited to food or medicine loss, restaurant meals, etc.

The terms of this warranty provide for repair of the product only. If the product cannot be repaired, Big Chill, at its sole discretion, will determine whether to exchange the product.

Please see the Arbitration Clause and Related Provisions, which affect your legal rights. The Arbitration Clause is available at www.bigchill.com.

This warranty is in lieu of all other express warranties.

ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE ARE LIMITED TO THE DURATION OF THIS WARRANTY.

Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so this provision may not apply.

If you are a California or Quebec resident, please refer to the section below. THE OWNER AND BIG CHILL AGREE THAT THE REMEDIES SET OUT HEREIN ARE THE OWNER'S EXCLUSIVE REMEDIES FOR BREACH OF ALL WARRANTIES, EXPRESS OR IMPLIED.

WHETHER ANY CLAIM IS BASED ON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY OR BREACH OF CONTRACT, OR ANY OTHER TORT THEORY, BIG CHILL SHALL IN NO EVENT BE LIABLE FOR INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES, INCLUDING BUT NOT LIMITED TO EXTRA UTILITY EXPENSES, SHIPPING COSTS RELATED TO REPAIR OR REPLACEMENT OF ANY PRODUCT OR DAMAGES TO PROPERTY, RESULTING FROM BREACH OF THIS WARRANTY OR ANY IMPLIED WARRANTY.

For service or a warranty claim, please call 877-842-3269 or visit Parts & Service on bigchill.com.

