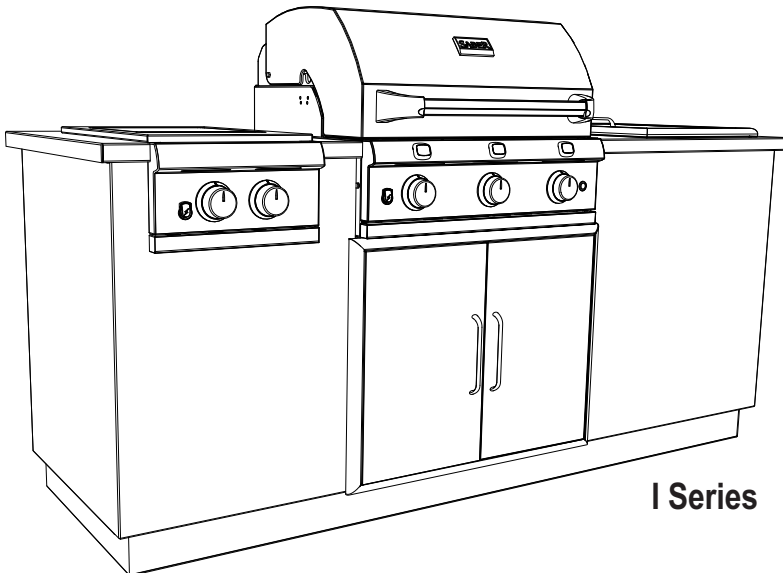
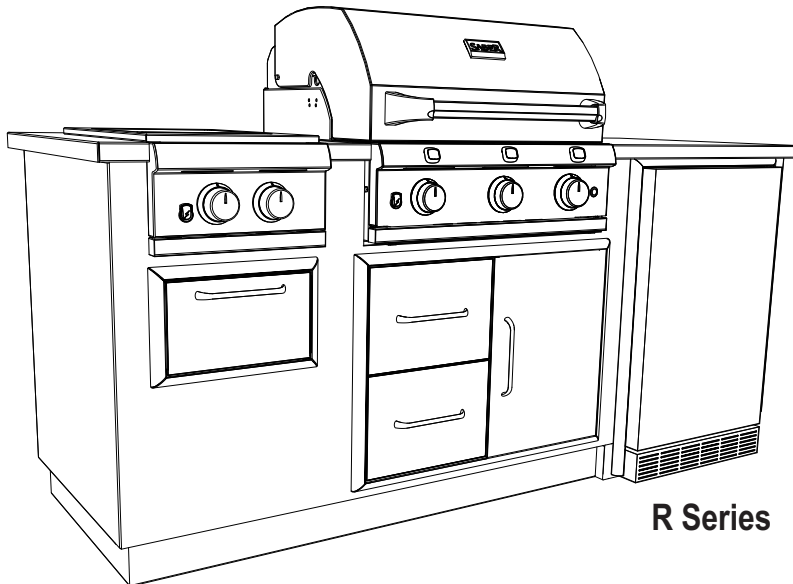


# SABER®

## EZ outdoor kitchens

**PRODUCT GUIDE**  
**MODEL I50LK2015**  
**I50LK2115**  
**I50LK2215**  
**I50LK2315**



If you have questions or need assistance during assembly, please call:

1-888-947-SABER  
1-888-947-2237

For support and to register your grill, please visit us at:

[www.sabergills.com](http://www.sabergills.com)

**Estimated island assembly time:**  
**45 minutes**

For patents see [www.sabergills.com/patents](http://www.sabergills.com/patents)



**CONVERSION TO LP GAS MUST BE PERFORMED BY A CERTIFIED GAS TECHNICIAN:**

LP Conversion Kit Model K00AA4615 must be used. Sold separately.

Conversion kit to be used ONLY with SABER EZ Outdoor Kitchen.

Thank you for purchasing the SABER EZ Outdoor Kitchen. This manual provides all of the information needed to enjoy your kitchen for years to come. Your dealer can help you understand if your city or county requires any permits for construction and how to obtain them prior to delivery.

Please review this entire manual to ensure the safe and successful assembly of your outdoor kitchen.

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## FOR YOUR SAFETY

### Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

**WARNING**

**WARNING:** *Indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.*

**CAUTION**

**CAUTION:** *Indicates a potentially hazardous situation, which, if not avoided, could result in minor or moderate injury.*

**DANGER**

**DANGER:** *Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.*

### INSTALLER/ASSEMBLER:

Leave this manual with consumer.

### CONSUMER:

Keep this manual for future reference.

**CAUTION**

Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

**WARNING**

Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

**WARNING**

THIS GRILL IS FOR OUTDOOR USE ONLY

**CAUTION**

For residential use only. Do not use for commercial cooking.

**DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

**WARNING**

- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

**WARNING**

**CALIFORNIA PROPOSITION 65**

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

**CAUTION**

Some parts may contain sharp edges - especially as noted in the manual. Wear protective gloves if necessary.

**Installation Safety Precautions**

- Use grill, as purchased, only with natural gas and the regulator/valve assembly supplied. Conversion kit K00AA4615 must be purchased for use with LP (propane) gas.
- Grill installation must conform with local codes, or in their absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.*
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or *National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1.* Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.
- The pressure regulator supplied must be used and replacements must be those specified by the appliance manufacturer.

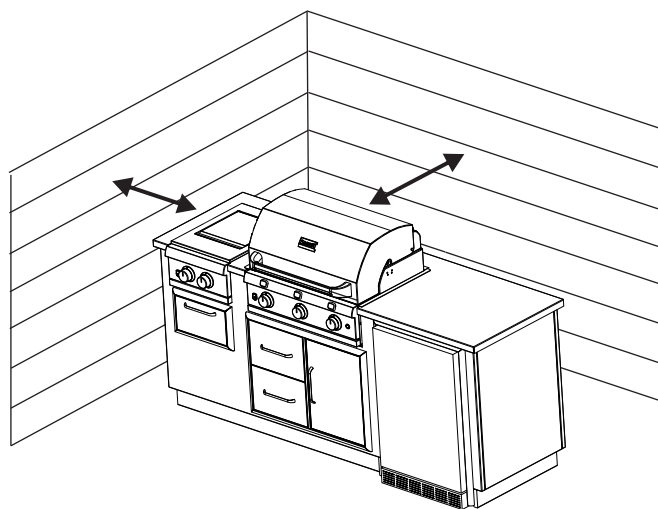
**WARNING**

Do not attempt to repair or alter the natural gas regulator for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.

**WARNING**

**For Safe Use of Your Grill and to avoid serious injury:**

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block vent holes in sides or back of grill or outdoor kitchen.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill.
- **Use grill at least 3 ft. from any wall or surface.**
- Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



**WARNING**

- Outdoor gas appliance is not intended to be installed in or on a boat.
- Outdoor gas appliance is not intended to be installed in or on an RV.
- Never attempt to attach this grill to the self-contained gas system of a camper trailer or motor home.
- Do not use grill until leak-tested.
- If a leak is detected at any time, STOP and call the fire department.
- If you cannot stop a gas leak, *immediately* close gas valve and call gas supplier or your fire department!

### Additional Safety Tips

- When grill is not in use, turn off all control knobs and the natural gas shut-off valve (external to the kitchen enclosure).
- Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- The grease tray must be inserted into grill during use and emptied after each use. Do not remove grease tray until grill has completely cooled.
- Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- If you notice grease or other hot material dripping from grill onto valve, gas tubing or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, gas tubing and regulator before continuing. Perform a leak test.
- The natural gas regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- If you have a problem with an individual outdoor kitchen component (for example, the grill, sideburner, or refrigerator) reference the *Troubleshooting* section of the product guide provided with that particular component.
- To prevent electrical shock use only a three pronged power extension cord, do not remove the grounding prong, do not use an adapter. Use an extension cord rated for outdoor service such as SJTW.
- To reduce the risk of fire, electrical shock or personal injury follow the instruction contained in this guide carefully.

### DELIVERY PLAN

Consider the following when planning your delivery route:

- If delivered unassembled, the outdoor kitchen panels can be moved to the construction location individually for final assembly.
- If delivered assembled, check the width of gates, doors and sidewalks to make sure your outdoor kitchen will pass through unobstructed. You may have to remove a gate or part of a fence to allow adequate width clearance.
- Allow at least the width of the island plus 12".
- If the delivery route will require a 90° turn, check the measurements at the turn to ensure the outdoor kitchen will fit.
- Notify your dealer prior to delivery if there are stairs in the path to the construction site of the outdoor kitchen to make adequate preparations.



### WARNING



Two to three people are needed to set up the kitchen. Failure to do so may result in injury.

### SETUP AFTER DELIVERY



### IMPORTANT



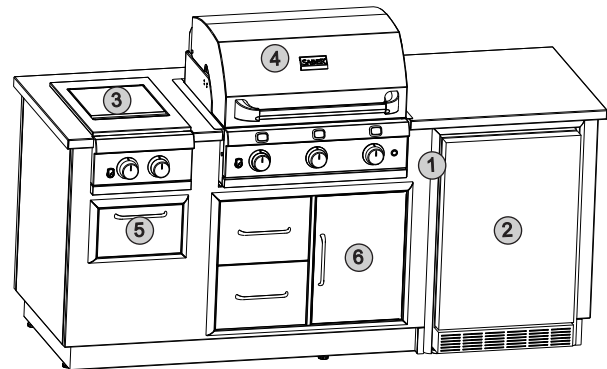
For more detailed information on installing your grill, side burner, and other kitchen components, reference the product guides provided separately with each kitchen component.

#### Installing Components:

Installation of the components into the outdoor kitchen should be completed in the order below to allow easy access to areas needed for the next item. Use the drill point screws provided in the hardware pack to attach the doors, paper towel holder, and refrigerator trim kit to the kitchen. The number of screws required for each and the mounting locations are shown in the figures below. Screw holes are provided in the sides of each kitchen component. The drill point screws with drill through the frame in the kitchen enclosure to secure the components.

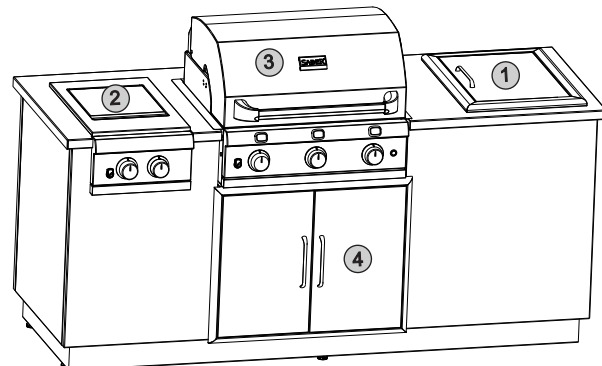
#### R-Series Assembly Sequence:

1. K00AA3514 Refrigerator 4.1 cu ft. trim kit (4 screws)
2. K00AA3314 Stainless 4.1 cu ft. outdoor refrigerator
3. K00SB1814 Dual side burner built in
4. R50SB0412 SS 500 built in gas grill
5. K00AA3014 Paper towel holder (4 screws)
6. K00AA3114 Double drawer and door combo (4 screws)



#### I-Series Assembly Sequence:

1. K00AA3414 Drop in ice chest
2. K00SB1814 Dual side burner built in
3. R50SB0412 SS 500 built in gas grill
4. K00AA2314 24"x31" Double access door (4 screws)



## LOCATION PLANNING

The following should be considered when determining where to place your new EZ Outdoor Kitchen. It is best to identify the location of the kitchen prior to beginning any set up. The kitchen must be installed and leveled in its final location.




**WARNING**




Moving the outdoor kitchen enclosure after components are installed is not advised as serious damage or injury may occur.

Never attempt to lift the kitchen by the counter top with components installed as serious damage or injury may occur.

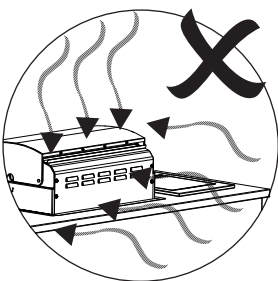
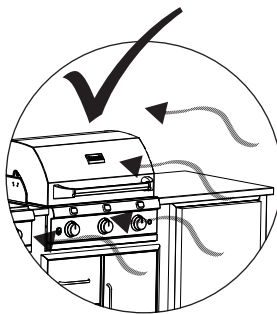
Plan for easy access to the house considering weather conditions like frequent rain or snow that would make it more convenient to have the kitchen located close to an entryway. Be sure to allow space for entertaining around the sides of the kitchen as it will become a gathering area during outdoor events. Ventilation is a key to the kitchen performance and smoke exhaust should be considered when identifying a location. The grill will smoke so consider the prevailing wind direction and position the grill so wind blows toward the front of the grill to move the smoke away and provide adequate airflow. Do not place the grill under or near windows that may be opened to your house as smoke will enter easily.



**CAUTION**



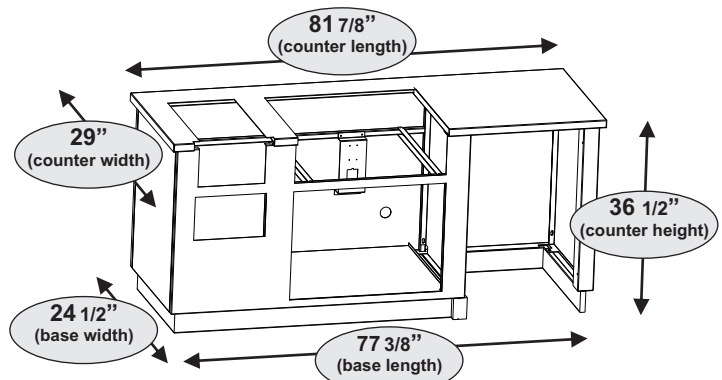
Wind blowing into or across the rear grill lid vent can cause poor performance and/or dangerous overheating. Position the outdoor kitchen so that prevailing winds blow towards the front of the grill.

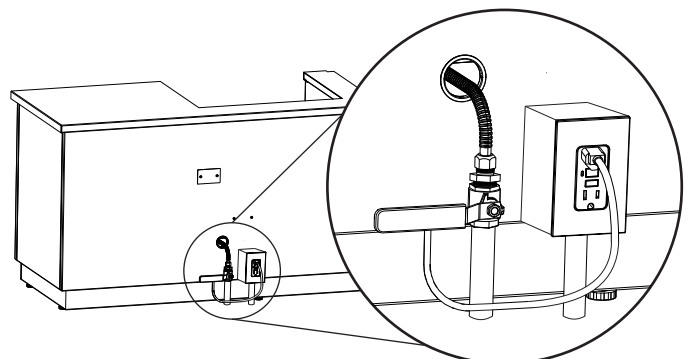
## Foundation for the Kitchen

A solid and level foundation is necessary for the installation of the EZ Outdoor Kitchen. Damage caused by inadequate or improper foundation support is not covered by the warranty. It is the responsibility of the owner to provide a proper foundation for the kitchen. The best solution for your kitchen foundation is to make a concrete slab. The slab will eliminate problems with level, stability, and eliminate sagging over time. This will also allow you to plan the locations for the gas, electrical, and any drainage for the kitchen. If you have a solid surface area, the leveling feet can be used to ensure the kitchen is level. It is not recommended to install the kitchen on natural surfaces like gravel, sand, timbers, dirt, or grass as these may become unstable or uneven over time. If the kitchen is not leveled correctly the panels may be misaligned and it will be difficult to correct once the assembly is complete. Once assembly is completed the kitchen should not be moved. The kitchen can be installed on a deck provided it is rated to support the full weight of your kitchen, grill, and all accessories. The weight of 500 lbs can be used for this evaluation. If you are unsure, have a contractor or structural engineer examine your deck to determine whether it can bear the load.

The image below details the actual dimensions of the outdoor kitchen base and counter top. Dimensions are the same for both the I series kitchen (with ice chest) and R series kitchen (with refrigerator).



The image below shows the suggested locations for your natural gas and electrical stub-ups at the rear of the kitchen. This allows the gas line to pass through the grommet in the rear panel. An electrical extension cord can pass through the grommet or the 1" air gap above the base board.



## ELECTRICAL CONNECTIONS

### Electrical Requirements



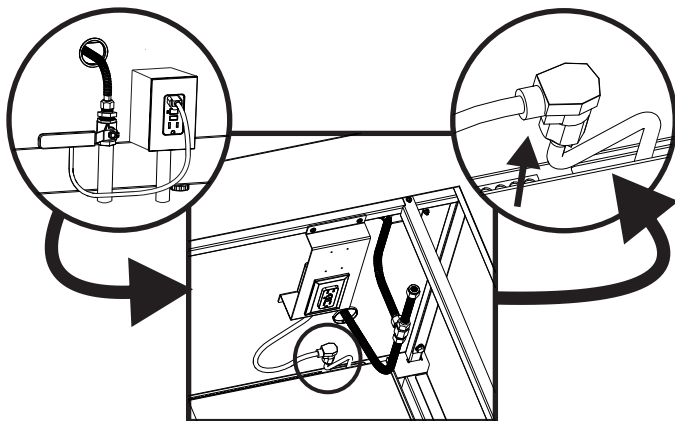
Prior to construction, confirm with your dealer if any permits are required to comply with the state and local codes for electrical installation.

Electrical wiring must meet the requirements of the National Electric Code, ANSI/NFPA 70-1999.

**It is recommended that you use a licensed electrician to install all electrical connections.**

A GFCI outlet is provided inside the kitchen enclosure for use to power the grill lights and the refrigerator (R series kitchens only). The GFCI outlet rating is 125V, 60Hz, 15A. This outlet can be connected to your house power by either of the following methods:

- using a grounded, outdoor-rated extension cord (SJTW rating, less than 100ft). This cord can connect to the internal GFCI through the grommet in the rear panel or through the 1" venting at the bottom of the rear panel.
- hard-wiring the internal GFCI to a stub-up connection inside the enclosure using Romex or similar grounded, shielded wire rated for the GFCI. This method should be performed by an electrician.

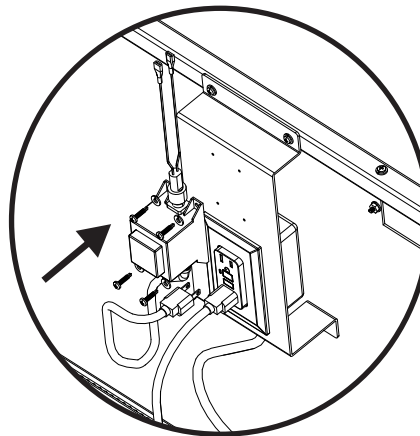


If the GFCI circuit breaker trips while the kitchen is in use, reset it. If it does not reset, contact a licensed electrician for service. **DO NOT USE THE OUTDOOR KITCHEN!**

**Supplying power to the outdoor kitchen that is not in accordance with these instructions will void the manufacturer's warranty.**

A Saber EZ Outdoor Kitchen external sealed outlet accessory can be purchased at your local retailer for additional electrical access.

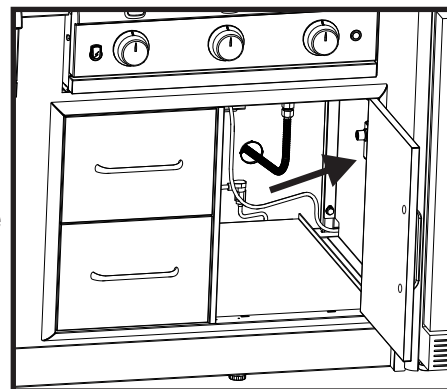
The lighting voltage transformer can be mounted on the electrical panel using four drill point screws in the hardware pack. Plug it into the GFCI outlet located inside the rear panel of the kitchen.



The electronic ignition modules for both the grill and the side burner should be mounted inside the kitchen door frame for easy access to the battery inside each module. Use the drill point screws provided in the hardware pack to screw the ignition module mounting shield to the frame (see images below). Use ignitor wire extension kit #80025228 for the side burner and extension kit #80025229 for the grill (both provided with the kitchen). The spade connections of the extension wires should be wrapped with insulated electrical tape or shrink wrap to prevent arcing of the ignitor wires to the kitchen frame. This presents a shock hazard and can also affect the performance of the electronic ignition system.

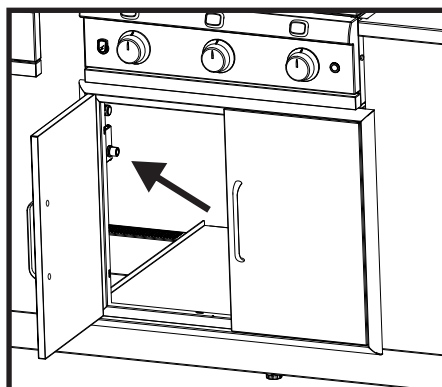
### R Series

Attach the ignition modules inside the right side of the door frame here (see assembly sheet for more details).



### I Series

Attach the ignition modules inside the left side of the door frame here (see assembly sheet for more details).



## NATURAL GAS CONNECTION



### IMPORTANT

Prior to construction, confirm with your dealer if any permits are required to comply with the state and local codes for natural gas installation.

**It is recommended that you use a certified or licensed gas technician to make all natural gas connections.**

To allow proper heating performance of the grill and side burner, confirm that your home natural gas supply pressure is sufficient to maintain 4.0" W.C. manifold pressure at each appliance (measured while each is in operation). A home natural gas supply pressure of 7"±1.5" W.C. entering each appliance regulator is desirable to achieve 4.0" W.C. outlet pressure at each appliance regulator. If the grill or side burner are operating at a gas pressure lower than 4.0" W.C., the resulting BTU rate for each will decrease resulting in poor heating performance. Decreased gas pressure can also make each appliance more susceptible to blow-out by wind. A certified gas technician can confirm if your home's natural gas supply pressure is acceptable.



### CAUTION

The grill and side burner provided with this outdoor kitchen are set for use with natural gas. Both appliances are designed for conversion to LP gas also.

**CONVERSION TO LP GAS MUST BE PERFORMED BY A CERTIFIED GAS TECHNICIAN.**

LP conversion kit model K00AA4615 must be used (sold separately). This conversion kit is to be used **ONLY** with SABER EZ Outdoor Kitchens.



### WARNING

The outdoor kitchen must be disconnected from the natural gas supply piping system during any pressure testing of the system in excess of ½ PSIG (3.5 kPa).

The outdoor kitchen must be isolated from the natural gas supply piping system by closing all individual shut-off valves during any pressure testing of the system equal to or less than ½ PSIG (3.5 kPa).

Never connect the grill to an unregulated gas supply.

#### **Step 1: Correctly Sizing the Natural Gas Supply Line**

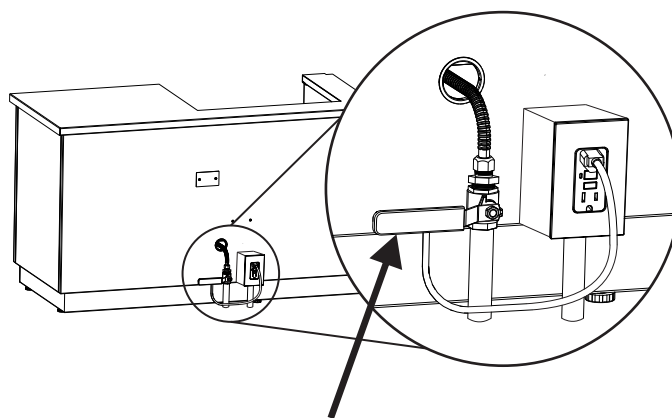
In most cases, a pipe diameter of ½" to ¾" is sufficient to connect your outdoor kitchen to your home's natural gas supply system. The correct pipe size depends on the following:

1. the overall length of your home's natural gas supply pipe run
2. the connection point of your outdoor kitchen into your home's natural gas supply system with respect to placement of natural gas appliances in your home
3. the desired distance of the outdoor kitchen from your home's natural gas supply
4. the combined total BTU rate of all the natural gas appliances in your home.

A certified gas technician will be able to recommend the appropriate gas pipe size and length to connect your outdoor kitchen to your home gas supply. The combined BTU rate of the grill and the side burner in your outdoor kitchen is 42,000 BTU/hr.

#### **Step 2: Placement of the Manual Shut-off Valve**

It is recommended that a manual shut-off valve that is sized correctly for the gas supply pipe be installed outside the kitchen enclosure. This valve will allow safe access to shut off the natural gas supply to the outdoor kitchen in the event of an emergency. A convenient location for the safety valve is at the rear of the kitchen enclosure in proximity to the grommet in the rear wall. This allows for easy access to connect the gas piping in the enclosure to the safety valve (see image below).



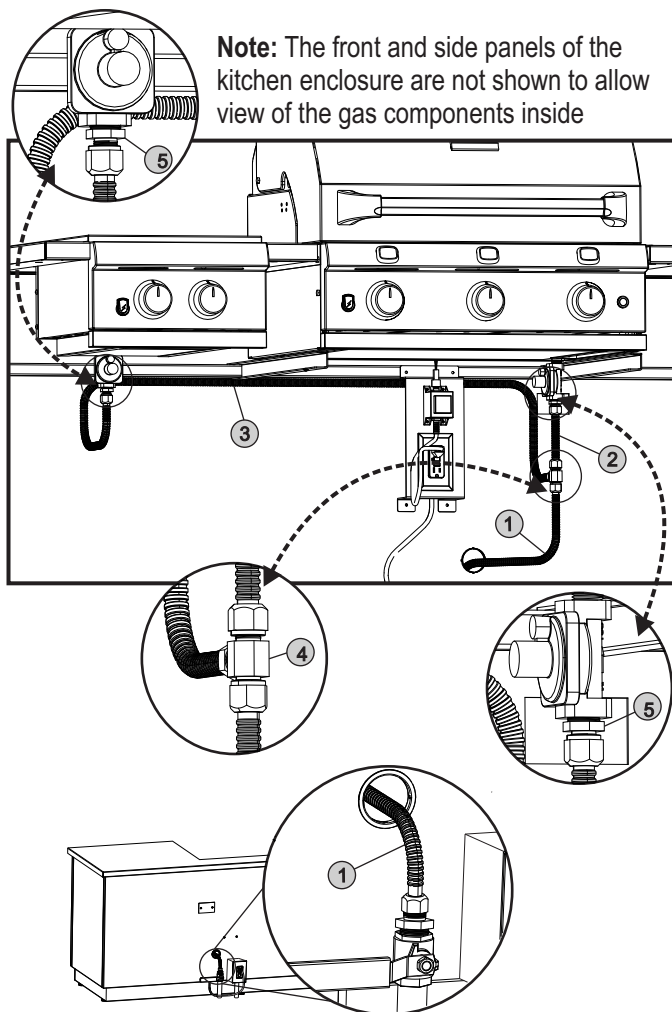
**Manual Shut-off Valve**

If a gas supply stub-up is used inside the kitchen enclosure, an external shut-off valve close to the grill is still recommended.

### Step 3: Gas Connections Inside the Kitchen Enclosure

Prior to connecting the gas supply lines to both the grill and the side burner, the natural gas appliance regulators should be installed to the 1/2" inlet pipes on each appliance. Reference the product guides provided with the grill and the side burner for additional gas information specific to each appliance. The following gas components are recommended for easy connection to the natural gas supply:

1. 3/8" OD flexible coated stainless steel gas supply line, 18"L
2. 3/8" OD flexible coated stainless steel gas supply line, 12"L
3. 3/8" OD flexible coated stainless steel gas supply line, 60"L
4. SAE 45 union tee male 3/8" tube OD MFL
5. (2) Adapter, 1/2" NPT Male x 3/8" SAE 45 MFL



Gas connection components are sold separately. Alternate gas components may be used as recommended by your gas technician. All pipe thread connections should be sealed using pipe dope sealant or thread tape rated for use with natural gas. Do not use thread sealant on flare fitting connections. All flexible gas lines should be secured within the enclosure to prevent movement.

### Step 4: Leak Check All Gas Connections

Prior to first use, leak check all gas connections made both inside and outside the kitchen enclosure with soapy water. Reference the product guides provided with the grill and side burner for additional leak check instructions. Periodically re-check the entire gas system of your outdoor kitchen for leaks. If the smell of gas is detected, and all burner gas valves are closed on both appliances, immediately re-check the gas supply system for leaks.

## ICE CHEST DRAINAGE (on some models)

The ice chest will need to have a 3/4" I.D. drainage hose connected to the drain barb underneath the ice chest and routed either inside the enclosure or out the rear of the kitchen through the 1" gap at the bottom of the rear panel. A contractor can help you decide on the best solution for your needs. You are responsible for ensuring all plumbing and drainage complies with state and local codes.

### Drainage Options

**Five gallon bucket** -- Place a five gallon bucket beneath the ice chest drain inside the kitchen enclosure. This solution has the advantage of being inexpensive and the least trouble to maintain for winterizing your outdoor kitchen.

**Drain to your garden** -- if your yard is on a slope, you can take advantage of this feature by draining ice chest water to a place in your garden or lawn.

**Drain to a dry well** -- prepare a simple dry well within close proximity to your outdoor kitchen and run the drain line to the dry well.

**Drain to your home plumbing system** -- potentially the most complex and expensive option for drainage.

The drain line should slope downhill at a rate of 1/4" or more per foot.



# CLEANING AND CARE INSTRUCTIONS

Regular cleaning and maintenance promotes the beauty of your SABER EZ Outdoor Kitchen and ensures a lifetime of use.



We recommend regular care and cleaning of your outdoor kitchen to promote product life.

- Routine cleaning can be accomplished by rinsing away dirt and debris.
- Follow this by gently wiping with a damp, non-abrasive cloth or sponge using warm water. Follow this by towel drying to prevent water spotting.
- If additional cleaning is necessary, mild soap can be used. Caution: the use of solvents, abrasives, or dish soap may damage the product's finish. Always test any cleaning solution in an inconspicuous area before applying to the entire product.
- A carnauba wax, which is used in most automotive waxes, can be used on the top surface to help restore shine and promote life.

Do not store objects on the surface for any extended periods of time as these can trap moisture and debris.

Do not place hot items directly on any part of the kitchen surface. Damage created by hot items can be minimized by cleaning and buffing, but will typically never be eliminated. This type of damage will not be covered under warranty.

Minimize the natural aging of your product by locating your kitchen in a shaded area to reduce fading. Light or superficial superficial scratches to the finish are likely to occur during normal use and do not affect the integrity of the product.

	<b>IMPORTANT</b>	
<p>Take care to never let hot ash come in contact with the painted surface of the product. In addition, wet ash can become corrosive over time, so keep all surfaces free of ash debris.</p> <p>Appliance and stainless steel cleaning solvents are harmful to your EZ Outdoor Kitchen's finish and should not come in contact with the surface at any time. If using these types of solvents to clean the stainless steel components in your kitchen, spray the solvent onto a cloth and wipe only on the kitchen components, taking care not to contact the kitchen cabinet surfaces.</p>		

## Stainless Steel

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



Although stainless steel grills will discolor and accumulate grime with regular use, they can keep their original shine with periodic cleaning.

We strongly recommend using a SABER stainless steel polish with a micro fiber cloth to prevent smudging and surface rust from accumulating.

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

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

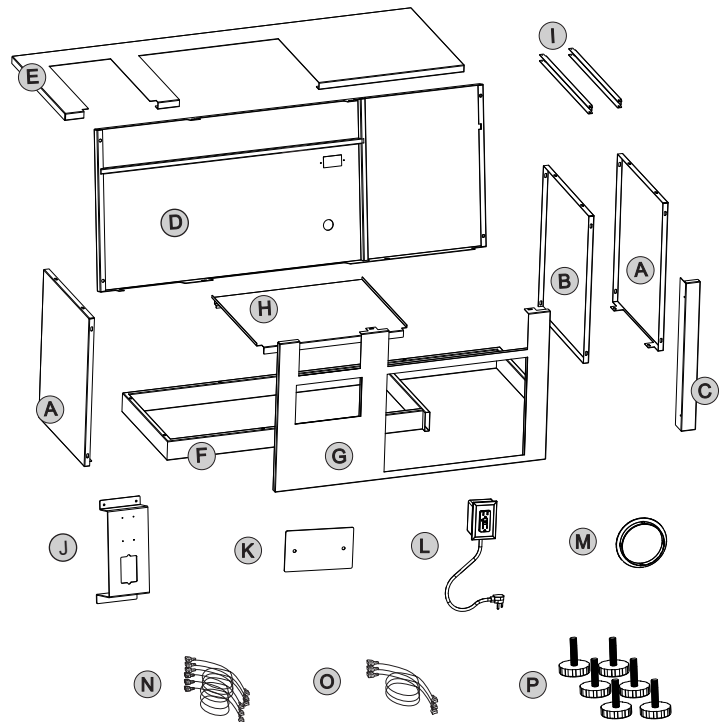
It is a common misconception that stainless steel does not rust. In ordinary atmospheric conditions, it does not stain, corrode, or rust as easily as ordinary steel (it stains less), but it is not stain-proof. If not properly protected and maintained, it can corrode, pit, and discolor. We recommend using a marine grade restoration polish for rust removal on a stainless surface.

	<b>IMPORTANT</b>	
<p>Because salt will accelerate rust and corrosion, outdoor kitchen owners who live near the beach need to be diligent in maintaining their stainless steel surfaces. You need to clean and polish your stainless steel frequently, apply a protectant, and ensure water does not collect and puddle.</p>		

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

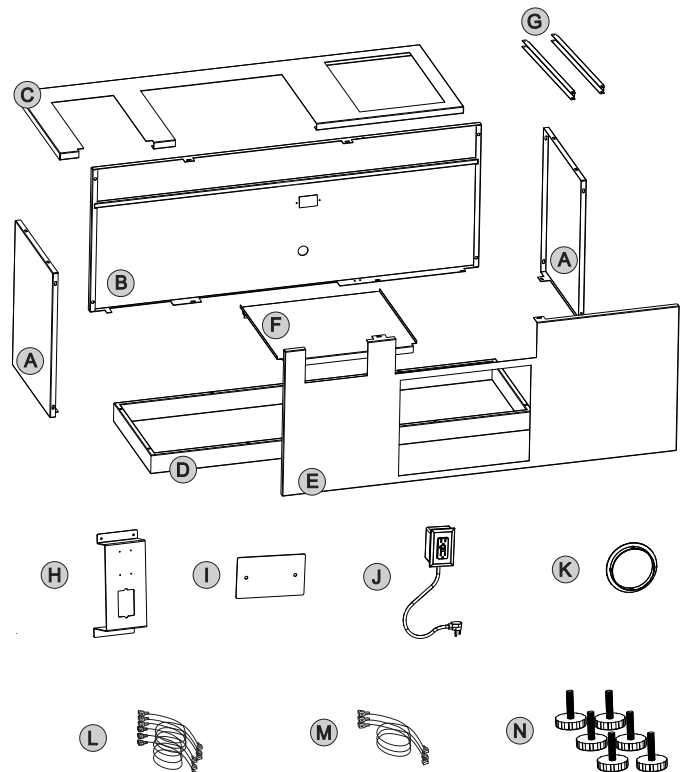
## R-Series Parts List and Diagram

ID	QTY	DESCRIPTION
A	2	OUTER SIDE PANELS
B	1	R-SERIES INNER PANEL
C	1	R-SERIES CORNER PANEL
D	1	R-SERIES BACK PANEL
E	1	R-SERIES COUNTER TOP
F	1	R-SERIES BASE BOARD
G	1	R-SERIES FRONT PANEL
H	1	R-SERIES FLOOR PANEL
I	1	GRILL SUPPORT BRACKET KIT
J	1	ELECTRICAL OUTLET PANEL
K	1	EXTERNAL ELECTRICAL OUTLET COVER PANEL
L	1	GFCI ELECTRICAL KIT
M	1	GROMMET
N	1	IGNITOR WIRE EXTENSION KIT (GRILL)
O	1	IGNITOR WIRE EXTENSION KIT (SIDE BURNER)
P	1	ADJUSTABLE LEG KIT
		(NOT PICTURED)
	1	HARDWARE KIT
	1	PRODUCT GUIDE, ENGLISH
	1	PRODUCT GUIDE, SPANISH
	1	PRODUCT GUIDE, FRENCH
	1	QUICK START GUIDE, R SERIES



## I-Series Parts List and Diagram

ID	QTY	DESCRIPTION
A	2	OUTER SIDE PANELS
B	1	I-SERIES BACK PANEL
C	1	I-SERIES COUNTER TOP
D	1	I-SERIES BASE BOARD
E	1	I-SERIES FRONT PANEL
F	1	I-SERIES FLOOR PANEL
G	1	GRILL SUPPORT BRACKET KIT
H	1	ELECTRICAL OUTLET PANEL
I	1	EXTERNAL ELECTRICAL OUTLET COVER PANEL
J	1	GFCI ELECTRICAL KIT
K	1	GROMMET
L	1	IGNITOR WIRE EXTENSION KIT (GRILL)
M	1	IGNITOR WIRE EXTENSION KIT (SIDE BURNER)
N	1	ADJUSTABLE LEG KIT
		(NOT PICTURED)
	1	HARDWARE KIT
	1	PRODUCT GUIDE, ENGLISH
	1	PRODUCT GUIDE, SPANISH
	1	PRODUCT GUIDE, FRENCH
	1	QUICK START GUIDE, I SERIES



Item	Warranty Term
<b>Painted Aluminum EZ Outdoor Kitchen</b>	
Structure (frames/panels/construction)	5 years (excludes damage due to improper assembly or exposure to water and/or sub-freezing temperatures)
Coatings	2 years no peeling, cracking, or blistering (excludes fading and abrasions)
<b>All Other Parts</b>	2 years

**SPECIFIC WARRANTY COVERAGES FOR THE GRILL, DUAL SIDE BURNER, REFRIGERATOR, AND OTHER KITCHEN COMPONENTS CAN BE FOUND IN THEIR RESPECTIVE PRODUCT GUIDES.**

**FIVE YEAR LIMITED WARRANTY:** Saber warrants the outdoor kitchen to be free from structural failure and to be free from defects in materials and workmanship under normal residential use for a period of five (5) years from the original date of purchase. The part will be replaced free of charge.

**TWO YEAR FULL WARRANTY:** Saber warrants all painted parts including flaking, peeling, cracking, or massive discoloration and any other parts not specifically mentioned above in the outdoor kitchen, to be free from defects in materials and workmanship under normal residential use for a period of two (2) years from the original date of purchase. Saber will replace the part which fails or is found to be defective during the warranty period, at no cost to the original purchaser.

Owner shall be responsible for proper installation, providing normal care and maintenance, and providing proof of purchase upon request.

Saber reserves the right, PRIOR to shipping warranty replacement parts, to require the part in question be returned for inspection and analysis. Requested parts should be returned to Saber, freight pre-paid by the consumer.

**WARRANTY LIMITATIONS & EXCLUSIONS**

**This warranty excludes units purchased for use in all types of commercial and or community use locations such as restaurants, hotels, catering operations, food service establishments, condominium/apartment complexes, rental properties, and to products with altered or removed serial numbers.**

This warranty shall apply **ONLY** to the products purchased and located in the continental **United States** and **Canada**.

The warranty coverage begins on the original date of purchase and proof of date of purchase is required for warranty service. Please register your product and retain your original sales receipt. Outdoor kitchen components will only require the sales receipt for warranty service.

In order to activate the warranty, we require that you send in the attached warranty registration card or register your product (grill, built-in side burner, or refrigerator) online.

This warranty applies only to the original kitchen component owner and cannot/may not be transferred.

This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, loss of electrical power to the product for any reason, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages due to harsh cleaning chemicals.

Saber shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.

In the event of any warranty replacement, all removal, replacement and installation are the responsibility of the grill owner.

Saber reserves the right to replace any defective product with a product equal in value to the original purchase price. Warranty repair or replacement is at the sole discretion of Saber.

Dealers and Distributors may not, under any circumstances, adjust, alter or extend the conditions and terms of the original warranty.

**Your Saber warranty does not cover the following:**

- Labor charges related to installation or set-up, diagnosis of a problem, or repairs.
- Normal recommended routine maintenance and care.
- Damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation, or installation not in accordance with local, state, and federal codes and regulations.
- The use of unauthorized or “universal” parts.
- Damage or corrosion caused by lack of maintenance, neglect in following the manufacturer’s care and usage instructions, grease fires, animals, and insects.
- Any damage resulting from the commercial and or community use of this product.
- Retail display models are generally sold “AS IS.” If you have purchased a display model, please be advised that it is sold “AS IS” and that it is subject to the following warranty exclusions:
  - Any exterior or cosmetic damage is non-warrantable.
  - Any missing components will be replaced at the consumer’s sole expense.

**DISCLAIMER OF IMPLIED WARRANTIES AND LIMITATION OF REMEDIES**

CUSTOMER’S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED OR LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. SABER SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES OR PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATION ON THE DURATION OF IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH CAN VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

**How to Obtain Warranty Service or Repair Parts:**

Prior to contacting your dealer or calling us directly, please make sure your grill is registered. You can register your grill at: <http://sabergrills.com/registration>

Call your authorized Saber dealer. A list of Saber dealers and their contact information can be found at: <http://sabergrills.com>

Utilize our online customer service at: <http://www.sabergrills.com/warrantyservice>

Call Saber directly at: 1-(888)-94S-ABER (947-2237)

Or write us at: **Saber®  
Warranty Service  
P.O. Box 1977  
Columbus, GA 31902**

Please be prepared to furnish the following information: Purchaser's name, model and serial number of the outdoor kitchen component (grill, side burner, or refrigerator, date of purchase and the accurate description of the problem.

We look forward to assisting you!

<b>Date of Purchase:</b>	
<b>Dealer Where You Purchased Your SABER EZ Outdoor Kitchen:</b>	
<b>Dealer Phone Number:</b>	
<b>Model Numbers:</b> <i>(located on the cover of the product guide or rating label for each kitchen component: grill, side burner, and refrigerator)</i>	
<b>Serial Numbers:</b> <i>(located on the cover of the product guide or rating label for each kitchen component: grill, side burner, and refrigerator)</i>	

SABER®  
EZ outdoor kitchens