

OWNER'S MANUAL



For questions regarding performance, assembly, operation, parts, or returns, contact the experts at MAGMA by calling TOLL FREE IN U.S.A. AND CANADA **1-800-86-MAGMA** 7:00 a.m. - 5:00 p.m. Pacific Time Monday thru Friday or e-mail us at mail@MagmaProducts.com

DEL MAR[®]
by MAGMA[®]

*Care and Use Guide
for Del Mar
Propane Grill
Model DM10-016LP*

 **MAGMA**[®]

IMPORTANT SAFETY WARNINGS

PLEASE READ THE FOLLOWING BEFORE OPERATION OF YOUR DEL MAR™ BBQ GRILL.

FOR YOUR SAFETY

If you smell gas:

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

AVERTISSEMENT

S'il y a une odeur de gaz:

1. Coupez l'admission de gaz de l'appareil.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l'odeur persiste, appeler immédiatement votre compagnie de gaz ou votre département des incendies.

FOR YOUR SAFETY

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

AVERTISSEMENT

1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

- Installation of grill must conform to local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 latest edition, or CAN/CGA - B149.1, Natural Gas Installation Code or CAN/CGA - B149.2, Propane Installation Code.
- **CALIFORNIA PROPOSITION 65 - WARNING** - The burning of gas cooking fuel generates some by-products, which are on the list of substances, which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

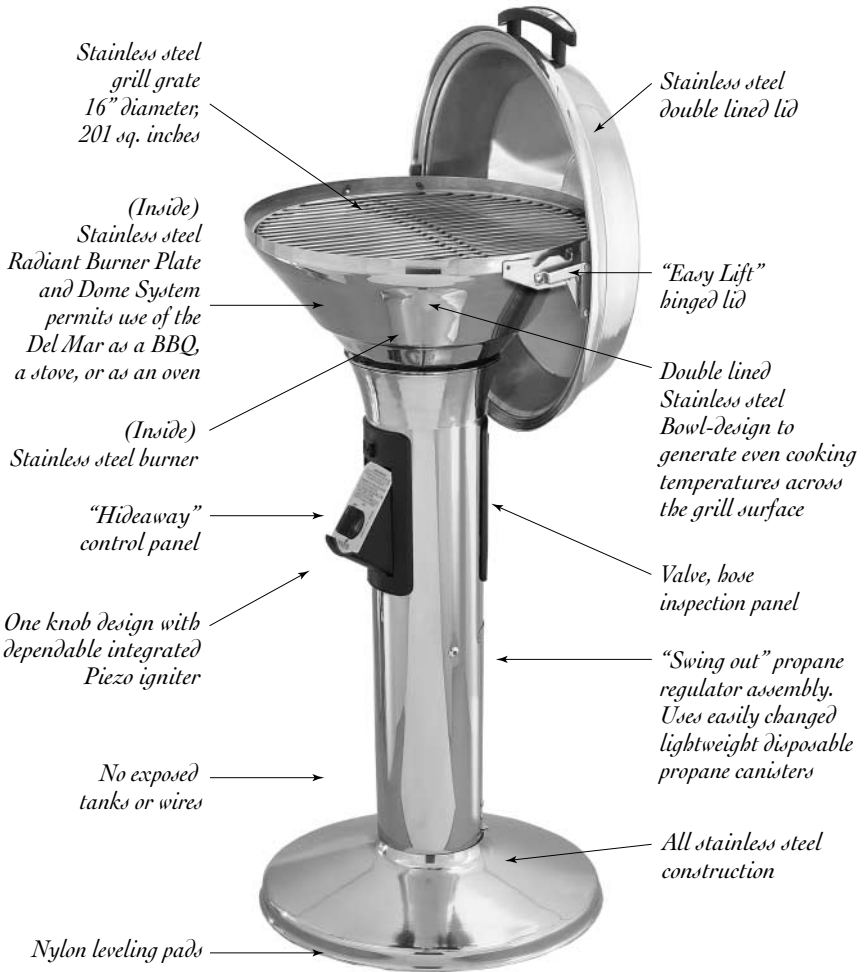
- ▶ Always place your Del Mar™ on a solid and secure base. A patio slab or substantial deck is recommended.
- ▶ Do not obstruct the flow of combustion and ventilation air.
- ▶ This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles or boats.
- ▶ Do not install or use the grill within 36" (1 meter) of combustible materials from the front, back or sides of the grill.
- ▶ Grill is for outdoor use only. Grill should be operated only in a well-ventilated area. Never operate in an enclosed space, garage or building.
- ▶ Grill shall not be located under unprotected overhead (enclosed carport, garage, porch, patio, etc.) made of combustible construction.
- ▶ Use only standard 1 lb. disposable gas canisters marked "PROPANE" "DOT-39 NRC 228/286". In Canada, refer to CAN/CSA -8339 Cylinders for Transportation of Dangerous Goods.
- ▶ The 1 lb. propane canister should be disconnected when not in use.
- ▶ Never leave any fire unattended. Never leave children unattended while the barbecue is in operation or while the barbecue is cooling after use. Keep all barbecue utensils out of the reach of children.
- ▶ Storage of this outdoor cooking gas appliance indoors is permissible only if the 1 lb. propane canister, is disconnected and removed from the outdoor cooking gas appliance.
- ▶ Keep the ventilation openings of the canister and/ or cylinder enclosure free and clear from debris.
- ▶ Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ▶ 1 lb. propane canisters must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- ▶ Visually check burner flames upon lighting the outdoor cooking gas appliance.
- ▶ Always check the venturi tube and burner for insects and insect nests. A clogged tube or burner can lead to a fire beneath the grill or could adversely effect the operation of the appliance. Clean the venturi tube and/or burner with a small bottle brush or similar devise.
- ▶ Check all hoses before each use of the outdoor cooking gas appliance. If there is evidence of excessive abrasion or wear, or the hoses are cut, they must be replaced prior to the outdoor cooking gas appliance being put into operation.
- ▶ Inspection of the hoses can be achieved by removing the access panels on the rear of the barbecue. The top access panel (inspection panel) allows inspection of the hoses to and from the valve and to the venturi tube. The bottom access panel allows inspection of the hose from the canister or cylinder to the valve.
- ▶ Always light this outdoor cooking gas appliance with the lid open.
- ▶ The top cover (lid) should be closed during the preheat period.
- ▶ Always use a glove or hot pad when operating or handling a hot barbecue.
- ▶ Always turn Barbecue grill off after use.
- ▶ The pressure regulator and hose assembly supplied with the outdoor cooking appliance must be used.
- ▶ The LP gas cylinder must be disconnected when this appliance is not in use.

(a) Do not store a spare LP-gas cylinder under or near this appliance;
 (b) If the information in "(a)" and is not followed exactly; a fire causing death or serious injury may occur.

Each Magma® Del Mar™ Gas Grill is individually fire tested before it leaves the factory. For this reason, the burner on your BBQ may be slightly discolored.

*Thank you for purchasing a Magma®
Del Mar Series Barbeque Grill. We have
used the finest materials in its construction
and with only minimal care, the BBQ and its
components will give you many years of
dependable service. Please take time to read
this Care and Use manual to familiarize
yourself with the safety precautions and
operation of your BBQ. If we can answer
any questions, or be of any assistance
please give us a call at
(800) 86 MAGMA,
or e-mail us at mail@MagmaProducts.com*

FEATURES



REMOVING PACKING MATERIALS



1. Remove the grill grate by depressing the grate at the tabs and turning the grate clockwise until it is free of the holding clips.



2. Take out the cardboard packaging that includes the radiant plate and dome.

3. Remove the radiant plate and dome from the cardboard packaging



4. Place the radiant plate and dome in to the fire pan



5. Replace the grill grate ensuring that the tabs are locked into the holding clips.

6. Remove any tape that may be holding the Hideaway Control panel in place.

7. Remove any tape that may be holding the access panel in place.

INSPECTION OF HOSES



1. Visually inspect all hoses prior to each use of the grill.
2. Remove the inspection panel located on the rear of column near the top by rotating the locking mechanism.



3. Lift the panel clear of the column.



4. Using a flashlight if necessary, inspect the gas delivery hose, and the upper end of the gas supply hose, from this area.
5. If either hose shows excessive wear, abrasion, cutting, or other damage, it must be replaced prior to using grill, (the valve and gas delivery hose is one assembly). Replace the hoses only with those specified by the manufacturer.



6. Open the access panel at the bottom rear of the column.



7. Remove the propane canister by unscrewing it (counter-clockwise) from the regulator assembly.



8. Using a flashlight if necessary, visually inspect the regulator and bottom end of the gas supply hose from this area.
9. If the hose shows excessive wear, abrasion, cutting, or other damage, it must be replaced prior to using the grill. Replace the hose only with one specified by the manufacture.

INSPECTION FOR SPIDERS

Spiders, Earwigs, and other insects find the venturi tube and burner of barbeques to be ideal nest building areas. Webs, or the insects themselves, can block the flow of gas, which may cause flash-back (a fire in the venturi tube). Always inspect these areas prior to operation of the grill.

Inspection Procedure:



1. Be sure that the grill is cold.
2. Be sure that gas is off.
3. Open the lid.



4. Remove the grill grate by depressing the grate at the tabs and turning the grate clockwise until it is free of the holding clips.



5. Remove the Radiant Plate and Dome.



6. Remove the burner by unscrewing it counter-clockwise. Take care not to damage the igniter electrode. Inspect the burner at this time and clean as required.



7. Open the Inspection Panel on the rear of the column.



8. Align the slot in the orifice (A) to the detent in the venturi tube (B). Slide the hose free.



9. Visually inspect the venturi tube for obstructions.



10. Clean the tube by running a small brush or similar cleaning item through the venturi tube



11. When the blockage has been

removed, align the slot in the orifice (A) to the detent in the venturi tube (B). Insert the hose and rotate the orifice so that the slot faces outward.



12. Replace the burner by screwing it clockwise until snug on

its threaded tube. Once again being careful not to damage the igniter electrode. Insure that one of the two burner ground straps is directly above the electrode.



15. Replace the radiant plate and dome and the grill grate.

LEAK TEST

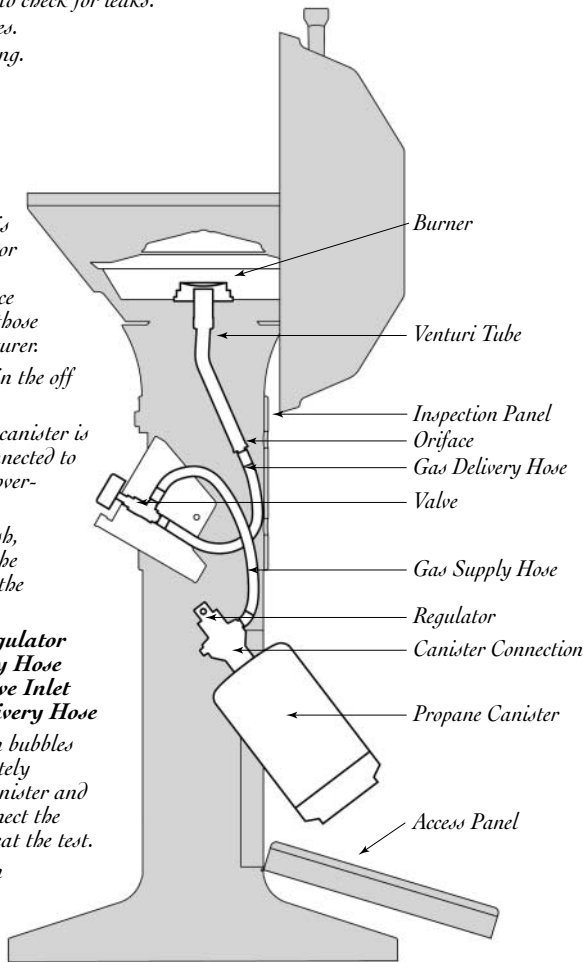
- Do not test indoors. Always test outdoors in a well-ventilated area.
- Test for leaks each time the propane canister is replaced.
- Use a solution of mild soap (liquid dish soap works well) and water for testing
- Do not use an open flame to check for leaks.
- Do not remove valve orifices.
- Do not smoke during testing.

TEST PROCEDURE

1. Visually inspect all hoses before each use. If there is excessive abrasion, wear, or cutting, replace the hoses before further use. Replace defective hoses only with those specified by the manufacturer.
2. Be sure that the valve is in the off position.
3. Be sure that the propane canister is correctly and securely connected to the regulator, but do not over-tighten.
4. Using a small paint brush, spread a thin coating of the soap/water solution onto the following connections:

Propane Canister - Regulator
Regulator - Gas Supply Hose
Gas Supply Hose - Valve Inlet
Valve Outlet - Gas Delivery Hose

5. If the soap/water solution bubbles there is a leak. Immediately disconnect the propane canister and check connections. Reconnect the propane canister and repeat the test.
6. If the soap/water solution continues to bubble, remove the canister and replace the defective parts before using grill.



OPERATION OF THE "HIDEAWAY" CONTROL PANEL



1. Depress the release button.



2. This will open the "hideaway" control panel. **Note:** Since the speed at which the control panel opens is, in part, regulated by the gas hoses, the panel will open more quickly in hot weather, and more slowly in cold weather.



3. Control panel will only close if the knob is in the "off" position. Never force the control panel closed. Close the control panel by moving the knob to the "off" position (knob indicator should be in the vertical position). Then lifting the front edge of the control panel back into the column until a definite locking "click" is heard.

CHANGING THE FUEL CANISTER



1. Turn valve to the off position.
2. Open the Canister Access Panel.



3. Tilt the propane canister toward you until it is easy to grip.



4. Remove the propane canister by unscrewing it (counter clockwise) from the regulator.



5. Screw a new propane canister (clockwise) into the regulator. Be sure that the propane canister is correctly and securely connected to the regulator; but do not over-tighten.

LIGHTING INSTRUCTIONS

Igniter Lighting

Your Del Mar Grill is equipped with a Piezo crystal ignition that is activated through the valve control knob. For proper operation, the igniter/electrode should be clean and free from debris. Regular inspection and cleaning is recommended, (see "Maintaining your Grill").



1. Read Instructions before lighting.
2. Open lid during lighting
3. Verify that a propane canister is installed and that it contains sufficient propane.



4. Open the "Hideaway" control panel.
5. Keep face away from the grill during lighting.



6. Depress the valve control knob and turn it counter-clockwise to the "HIGH" position. As the knob indicator passes the "LIGHT" position you will hear a definite "CLICK" indicating that the piezo crystal has sparked.
7. Visually verify that ignition has taken place and that a flame is present.
8. Adjust flame as required to proper cooking temperature.
9. If the unit does not ignite, return the valve control knob to the "OFF" position, wait 5 minutes, and repeat the procedure.

Match Lighting

If ignition does not take place using the igniter, you may light your grill with a "match". Light the match and slowly insert into the match light hole (see photo 6 below).



1. Read Instructions before lighting.
2. Open lid during lighting
3. Verify that a propane canister is installed and that it contains sufficient propane.



4. Open the "Hideaway" control panel.
5. Keep face away from the grill during lighting.



6. Light the match and slowly insert into the 1/2" match light hole. **Note:** The match must pass through 2 layers of stainless steel.



7. Depress the valve control knob and turn it counter-clockwise to the "HIGH" position.
8. Visually verify that ignition has taken place and that a flame is present.
9. Adjust flame as required to proper cooking temperature.

OPERATION

Cooking on the Grill

The Del Mar Grill is highly efficient. For this reason, it is recommended that you do most of your grilling on the "LOW" setting. The grill will come to temperature very quickly.

*A common mistake is to use too high of a heat setting. **The grill will continue to become hotter as you cook.** The "LOW" setting will insure proper preparation of your meal, protect the grill from excessive heat.*

- 1. Use lean cuts of meats, trim excess fat and avoid oil-based marinades, which cause flare-ups.*
- 2. When grilling vegetables or fish, lubricate the grill with a light coat of oil (vegetable oil or olive oil) to reduce sticking.*
- 3. Grill with the lid closed. The patented shape of the Del Mar is designed to take full advantage of convection cooking principles. This reduces the time necessary to grill and evenly distributes heat across the grill surface limiting hot spots.*



LEVELING THE GRILL

Your Magma Del Mar gas grill is equipped with adjustable nylon deck pads. These leveling devices can be used to correct small inconsistencies in your balcony, terrace, deck, or patio to insure a level grill. The nylon material will not scratch or mar the surface of your deck, patio, terrace or balcony. They also make moving the Del Mar an easy task.

- 1. Tilt grill and locate one of the three adjustable deck pads.*
- 2. Adjust the pad up or down by turning the pad either clockwise or counter-clockwise.*
- 3. Repeat as necessary on the other pads until the grill is level.*



USING THE DEL MAR AS A STOVE

Using the Del Mar as a Stove

The unique design of the Del Mar allows it to be used as a conventional stove in your outdoor setting. This permits you to fry, saute, boil, wok, etc. • Remove the grill grate. • Remove the radiant dome • Adjust flame to proper cooking temperature.



For smaller pots and pans, place the cookware directly on the three tongs of the radiant plate.



For larger pots and pans, including woks, invert the radiant plate and place the cookware directly on the radiant plate.

A WORD ABOUT STAINLESS STEEL

Stainless Steel, contrary to popular belief, can rust. Most commonly, deposits on the surface of the product will trap moisture. It is this moisture that robs the stainless steel of oxygen. Oxygen is the element that reacts with the stainless steel to form a protective layer of chrome oxide. Robbed of oxygen this reaction does not take place and "crevice corrosion", or "surface rusting", occurs. To minimize this effect, thoroughly clean your barbecue grill with products specifically designed to clean stainless steel.

Additionally, stainless steel that is exposed to high heat for prolonged periods will change in color and texture over time. The radiant plate and dome, used to distribute heat evenly across the grill, does so by deflecting high heat over a large surface area. This prolong exposure to high temperature will cause the plate and dome to change color. This "bluing" and later "browning" is normal and will not affect the product operation.

MAINTAINING YOUR GRILL

Exterior Stainless Steel Components:

As we stated in "A Word about Stainless Steel", Stainless Steel is not totally impervious to rust or corrosion. Some basic steps are necessary to maintain the shine and appearance. We recommend that you clean the grill after each use. Use a mild soap or products specifically designed for cleaning stainless steel with a soft cloth or sponge on the exterior stainless steel. Rinse with fresh water and wipe the stainless dry when finished. We also recommend that between uses, you cover the grill (Optional acrylic dyed custom covers are available through your retailer or directly from Magma).

Interior Stainless Steel Components:

Interior stainless steel components (firepan, radiant plate and dome, and burner) are subject to high temperatures, grease and food residue. The exposure to high heat will cause the interior stainless steel components to first blue, then brown. This is not a failure of the stainless steel and will not affect the operation of the product.

We recommend a thorough cleaning after each use. Disassemble the interior components and remove any food residue. A "Scotchbrite" pad or similar product may be used in this process. For heavier burned-on stains we recommend "Easy-Off Oven & Grill Cleaner".

Igniter Electrode:

The igniter electrode located just beside the burner should be kept clean of all debris and grease. The ceramic insulation and spark electrode should not, however, be damaged in this process. Although sturdy in its construction, care should be given to the cleaning of this component. Wipe it clean with a soft cloth to remove grease and food debris.

Grill Grate:

We recommend that you clean the grill grate with a brass wire brush while the grill is still warm after each use. The grill grate can then be washed by hand or in your dishwasher as required.

Hoses:

Hoses should be checked prior to each use of the product. Please see the section on checking your hoses on page 7.

Control Valve:

The valve on your Del Mar Grill was adjusted, set and tested at the factory. You should not attempt to adjust the valve. Call the factory if you suspect that your valve is not properly adjusted. Always follow safety recommendation.

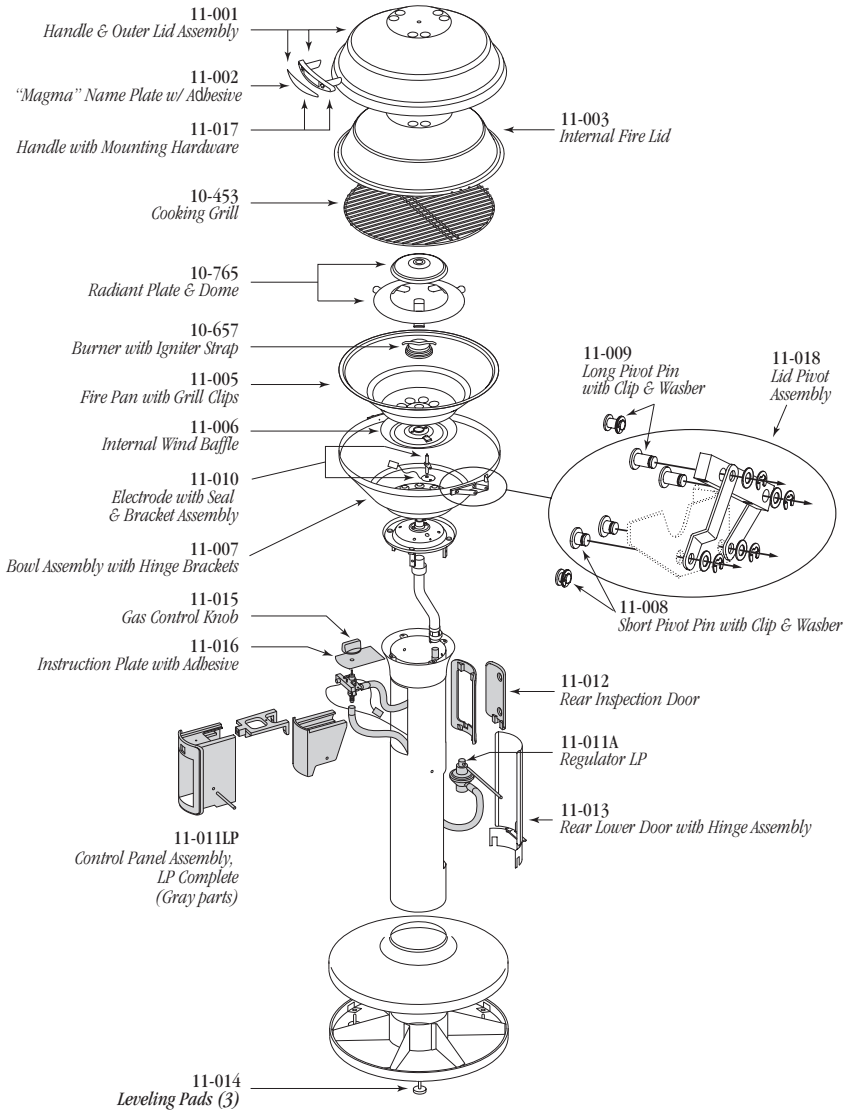
Regulator:

The threaded fitting of the swing out regulator may, from time to time require lubrication. We recommend a small spray of WD-40 or similar product to keep the threads clean and well lubricated.

TROUBLE SHOOTING GUIDE

<i>Problem</i>	<i>Possible Cause</i>	<i>Possible Solution</i>
<i>Burner will not light with igniter</i>	<i>Igniter electrode covered with grease or residue</i>	<i>Clean igniter electrode</i>
	<i>Igniter/electrode wire loose or disconnected</i>	<i>Check connection and reconnect</i>
	<i>Wire is shorted causing spark from wire before electrode</i>	<i>Replace igniter wire</i>
	<i>No spark being generated</i>	<i>Replace valve assembly</i>
	<i>Burner ground strap is not covering the igniter electrode</i>	<i>Position burner so burner ground strap is directly above electrode</i>
<i>Burner will not light even with match</i>	<i>No gas flow</i>	<i>Check fuel level, replace canister</i>
	<i>Obstructed gas flow</i>	<i>Clean venturi tube and burner</i>
<i>Flame goes out</i>	<i>Disconnected gas supply hose</i>	<i>Reconnect gas supply hose</i>
	<i>High or gusting winds</i>	<i>Place grill out of windy area if possible. Turn front of grill away from the wind</i>
	<i>Flame on low setting and lid is closed or opened too quickly</i>	<i>Relight and close or open lid more slowly</i>
<i>Flare-up</i>	<i>Excessive cooking temperature</i>	<i>Reduce flame level</i>
	<i>Grease and/residue build-up</i>	<i>Clean components</i>
	<i>Excessive fat in meats</i>	<i>Trim fat from cuts of meat before grilling</i>
	<i>Excessive oils in marinades</i>	<i>Use non-oil based marinades</i>
<i>Yellow sooty flame</i>	<i>Excessive cooking temperature</i>	<i>Reduce flame level</i>
	<i>Obstruction of gas flow</i>	<i>Check and clean venturi tube and burner. Check gas supply line connection</i>

EXPANDED VIEW



DEL MAR BY MAGMA

Manufacturer	<i>Magma Products, Inc.</i>
Model Name	<i>Del Mar</i>
Model Number	<i>DM10-016LP</i>
UPC Code	<i>88579100165</i>
Fuel	<i>Propane</i>
Fuel Supply	<i>Disposable 1 lb. Propane canisters</i>
Fuel Burn Time	<i>2-4 Hours at recommended temperatures</i>
Construction Materials	
<i>Exterior</i>	<i>100% Mirror Polished 18-9 Stainless Steel</i>
<i>Interior</i>	<i>100% 18-8 Stainless Steel</i>
Grill Surface Area	<i>16" Dia., 201 Sq. inches</i>
Grill Material	<i>Stainless Steel</i>
Number of Burners	<i>1</i>
Grill Burner BTU	<i>11,000 at 7.0" W.C. Supply Pressure</i>
Burner Material	<i>Stainless Steel</i>
Burner Valve Material	<i>100% Brass</i>
Ignition System	<i>Integrated, Piezo</i>
Handle Material	<i>Phenolic with stainless steel inserts</i>
Lid	<i>Double-lined Stainless Steel</i>
Bowl	<i>Double-lined Stainless Steel</i>
Shipping Weight	<i>40 lbs.</i>
Product weight	<i>52 lbs</i>
Product height	<i>41 inches</i>
Product Diameter at base	<i>18 1/4 inches</i>
Product Diameter at grill	<i>16 1/4 inches</i>
Additional Features	<i>Comes Fully Assembled</i> <i>"Hideaway" Control Panel</i> <i>"Swing-out" Propane Regulator assembly</i> <i>"Easy Lift" hinged lid</i> <i>Patented "Plate & Dome" Heat Distribution</i> <i>Can be used as a Stove</i> <i>Optional cover (4 colors)</i> <i>Optional Stainless Steel BBQ Utensils</i> <i>Natural Gas Model also available</i>

DEL MAR ACCESSORIES



BBQ Covers
Forest Green
Pacific Blue
Burgundy
Jet Black
Toast



100% All 18-8
Stainless Steel Wok



Fish & Veggie Grill Tray
Stainless Steel Finish or
Stainless Steel with DuPont®
Teflon® Select Non-Stick Finish

OTHER MAGMA ACCESSORIES

Gourmet 9 Piece "Nesting" Cookware



Stainless Steel with DuPont® Teflon® Select
Non-Stick Finish



Stainless Steel Finish

↓
Stores in less
than 1/2 cubic foot

QUICK REFERENCE CHART

** Approximate Cooking Times and Temperatures*

Type of Meat	Cut of Meat	Size of Cut	Recomm. Fire Temp.	Approximate Cooking Times (Total) and Meat Temperatures			
				Rare	Medium	Well Done	Comments
Beef	Steak	1" - 1-1/2"	Med - Hot	10-12 Min/140°	12-14 Min/160°	15 Min +/170°	Cut meat near center with a sharp knife to determine if it is cooked properly. Use a meat thermometer for larger cuts.
	Roast	2-5 Lbs.	Low - Med	24-30 Min/140°	36-46 Min/160°	50 Min +/170°	
	Hamburger	5/4" - 1"	Med	8 Min	12 Min	14 Min +	
Fish	Steak/Fillet	5/4" - 1"	Low - Med	-----	-----	10-14 Min/120°	When fish is cooked it will turn from translucent to opaque and meat will flake.
	Whole		Low - Med	-----	-----	14-50 Min/120°	
Pork	Chops/Steaks	1" - 1-1/2"	Med	-----	-----	14-20 Min/175°	Pork should always be well done but still juicy.
	Ham Steaks (Pre-Cooked)	5/4" - 1"	Med	-----	-----	6-12 Min/140°	
	Spare Ribs (Whole)	5 Lbs.	Low - Med	-----	-----	15-25 Min	
Lamb	Chops/Steaks	1" - 2"	Med - Hot	10-12 Min/140°	12-14 Min/160°	16 Min +180°	Cook lamb as you would beef.
	Leg of Lamb (Butterflied)	5 m-6 Lbs.	Med - Hot	20 Min/140°	50 min/160°	40 Min +/180°	
Poultry	Chicken	Pieces	Low - Med	-----	-----	20-50 Min/185°	Turn frequently and don't overcook. For larger cuts and whole chicken and hens, try the baking tray described below ^{oo} .
	Chicken (Whole)	5 Lbs. or less	Low - Med	-----	-----	60-90 Min/180° (10-12 boneless)	
	Turkey	Breast	Low - Med	-----	-----	45-60 Min/180°	
	Cornish Hen	Whole	Low - Med	-----	-----	45-60 Min/170°	

^o It is important to remember that barbecuing is far from being a science. The times and temperatures in this book are meant to be used as guidelines only. There are many variables involved in barbecuing which can affect cooking times such as the cut of meat you are using, weather conditions, the heat of the fire or your taste in food.

^{oo} **Indirect cooking with an Aluminum Foil Rack** - For some types of meat (cornish hens, whole chickens, certain fish and large cuts of beef), you may want to try a more indirect method of cooking. By utilizing a metal pie plate and rack constructed of aluminum foil, you can slowly bake meat instead of grilling it. Construct the foil rack by twisting strips of aluminum foil into cylinder shapes about 1/4" to 1/2" in diameter and as long as needed to fill the pie plate. Weave the foil cylinders together to form a rack and place in the bottom of the pie plate. A small amount of water may be added to the pie plate to keep direct heat off the meat you are cooking.

LIMITED WARRANTY

Magma Products, Inc. guarantees the Del Mar gas grill to be free from defects in materials or workmanship to the original consumer.

This guarantee is for the periods herein specified when used under normal and reasonable conditions in the home.

1. Exterior Stainless steel, including the outer lid, outer bowl, column, base, base skirt, and the transition collar from the column to the outer bowl for a period of five (5) years from the date of purchase against corrosion.

2. All other parts including all exterior plastic components, handles, valve, burner, interior bowl, interior lid, inner heat distribution system, hinges, interior stainless steel, and other component parts are warranted for a period of one (1) year for the date of original purchase.

This warranty does not include the cost of property damage or any inconvenience due to the failure of the product. Nor does it cover damage due to misuse, abuse, accident, or damage resulting from transportation of the product. Nor does it include damage resulting from the commercial use of this product. If the product fails to operate due to a defect in materials or workmanship during the warranty period, the defective part will be repaired or replaced at Magma's option. If you wish to obtain performance under this limited warranty, you should contact Magma's Customer Service Department via telephone at **562-627-0500** or **800-86-MAGMA**, or via e-mail at **mail@MagmaProducts.com**, or via U.S. Postal Service mail at "**Magma Products, Inc., attention Customer Service, 3940 Pixie Ave. Lakewood, CA, 90712.**" The defective part, along with proof of purchase, must be returned postage prepaid to Magma Products, Inc. We suggest that you keep your purchase receipt as we may require reasonable proof of purchase.

In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling the product, or Magma Products, Inc., will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer prior to the discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty.

ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED HEREIN FOR THE PARTS DESCRIBED HEREIN.

Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Magma dealers, nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Magma's maximum liability shall not exceed the purchase price of the product paid by the original consumer. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusions may not apply to you. The warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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