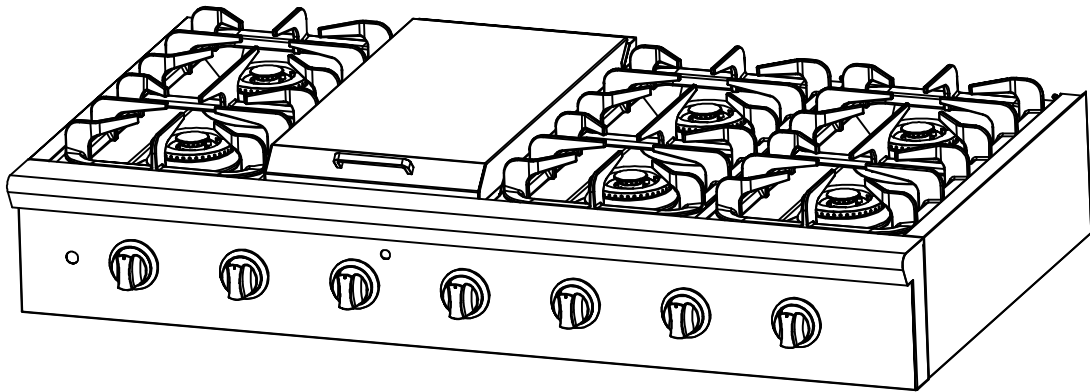


Gas Rangetop Manual
For Installation, Care & Maintenance



PRT3051 PRT3651 PRT4851



DURO
Corporation

Thank you for purchasing your NXRPRO professional Rangetop. We appreciate your business and we recommend that you read this entire user's manual before operating your new appliance for the first time.

This manual contains instructions on how to properly install and set up your new rangetop, as well as insights into many of the unique features that our product offers. Please keep this manual for future reference, as it contains the answers to questions that you might have as you begin to cook.

For your convenience, product questions can be answered by a NXR Customer Care Representative by Phone: 1-888-909-8818. Or email: nxrcs@duro-global.com

Thank you,

Duro Corporation

WARNING

If the information in this manual is not followed exactly, a fire or an explosion may result causing property damage, personal injury or even death.

Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this appliance.

What to do if you smell gas?

Do not try to light any appliance.

Do not touch any electrical switch.

Do not use any phone in your residence.

Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.

If you cannot reach your gas supplier, call the fire department.

Installation and service of your range product, must be performed by a licensed installer, an approved service agency, or your gas supplier.


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State of California Proposition 65 Warning:The burning of gas cooking fuel generates some by-products that 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.

SAFETY INSTRUCTIONS

Definitions

 This is a safety alert symbol. It will alert you to potential personal or property safety hazards. Obey all safety messages to avoid any property damage, personal injury or death.



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

CAUTION

CAUTION indicates a moderate hazardous situation which, if not avoided, could result in minor or moderate injury.

CAUTION – when used without the safety alert symbol, indicates a potentially hazardous situation which, if not avoided, could result in property damage.

IMPORTANT

IMPORTANT used for installation, operation and maintenance information that are not related to safety.

If the information in this manual is not followed exactly, a fire or an explosion may result causing property damage, personal injury or even death.

Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this appliance.

Save this manual for future references.

SAFETY INSTRUCTIONS

What to do if you smell gas?

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your residence.
- Immediately call your gas supplier from a neighbor's phone.
- Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

IMPORTANT

The installation and service of your rangetop product must be performed by a licensed installer, an approved service agency or your gas supplier.

WARNING!



Electrical Shock Hazard

This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded power outlet. Do not under any circumstances cut or remove the grounding prong from this plug. Failure to follow this advice may result in electrical shock.

WARNING!



Fire Hazard

Never use your appliance for warming or heating the room. Persons could be injured or a fire could start. Keep the area around the appliance free from combustible materials (eg wall coverings, curtains, drapes), gasoline and other flammable vapors and liquids. Do not let cooking grease or other flammable materials accumulate on or near the appliance. Never leave the cooktop burners unattended when in use. Boilover causes smoking and greasy spillovers that may ignite. Be sure all the controls are turned off and the appliance is cool before using any type of aerosol cleaner on or around the appliance. Chemicals in such cleaners could, in the presence of heat, ignite or cause metal parts to corrode. Failure to follow this advice may result in death or serious injury.

SAFETY INSTRUCTIONS

WARNING!



Explosion Hazard

If you smell gas, do not use the appliance. Open a window or door to let the gas escape, then follow the instructions on the inside front cover of this manual.

Do not use water on grease fires. A violent steam explosion may result. Turn all burners off, then smother fire or flame or use dry chemical or foam-type extinguisher.

Do not heat unopened food containers such as cans. Build-up of pressure may cause container to burst and result in injury.

Failure to follow this advice may result in injury or death.

WARNING!



Poisoning Hazard

Clean the appliance 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. Follow the directions of the cleaner manufacturer.

Never use this appliance as a space heater to heat or warm the room.

Doing so may result in carbon monoxide poisoning and overheating of the appliance.

Failure to follow this advice may result in poisoning or death.

WARNING!



Hot Surface Hazard

Accessible parts may become hot during use.

Do not touch burners, areas near burners, the grill, griddle or grease drip-pans. These may be hot enough to cause burns even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact these parts and surfaces until they have had sufficient time to cool. Other parts and surfaces of the appliance may become hot enough to cause burns. Among these areas are the grates, back trim at the back of the cooktop, front edge, surfaces adjacent to the cooktop.

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.

Let hot grease cool before attempting to handle it.

Failure to follow this advice may result in serious injury.

SAFETY INSTRUCTIONS



Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this appliance.

The installation and service of your rangetop must be performed by a qualified installer, an approved service agency or the gas supplier.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas fuel. When operating your range on natural gas, the flames from the burners should be blue in color. In addition, the flames should be stable, free of yellow tipping, excessive noise and lifting. However, this yellow tipping should be restricted to the primary flame kernels only. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to those substances can be minimized by venting with an open window or use of a ventilation fan or hood.

UNPACKING AND HANDLING



Proper equipment and adequate manpower when move the rangetop to avoid personal injury or damage to the unit or the floor. The unit is heavy.

Failure to follow this advice may result in damage or personal injury.

INSTALLATION AND OPERATION INSTRUCTIONS

To ensure proper and safe operation, read all instructions before using the product. Install or locate the product only in accordance with the provided Installation Instructions.



- All servicing should be performed to a qualified technician.
- Do not attempt to adjust, repair, service or replace any part of your appliance unless it is specifically recommended in this guide.
- Do not use the appliance for warming or heating the room.
- Do not leave children alone or unattended in the area where the rangetop is in use. Never allow them to sit or stand on any part of the rangetop. Do not let children play with the rangetop.
- Have the technician show you the location of the gas shut off valve and how to shut it off in an emergency situation.
- Always disconnect power to appliance before any type of servicing.
- Do not use abrasive or caustic cleaners or detergents on this appliance. They may cause permanent damage to the surface.
- When cooking, set the burner controls so that the flame heats only the bottom of the utensil and does not overlap at the sides of the utensil.
- Utensils (pots and pans) that conduct heat slowly, i.e. glass pots, should be used in conjunction with burner flames at a low or medium setting.
- Turn off all controls and wait for appliance parts to cool down before touching them. Do not touch the burner grates or surrounding areas until cool.
- Do not use water on grease fires.
- Clean appliance with caution.
- Always turn pot handles to the side or back of the rangetop. Do not turn handles towards the area where they can be easily burned. Handles should not extend over the adjacent burners.
- Use the rangetop only for cooking tasks as outlined in this manual. When using the cooktop, do not touch the grates, burner caps, burner bases, or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- Use dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam.
- Remove pot holder away from hot surface areas.
- Do not use a towel or other bulky cloth.
- Do not heat unopened food containers. Build up of pressure may cause the container to explode and result in injury.
- During and after use, do not touch interior surfaces of the oven until cool.

INSTALLATION INSTRUCTIONS

IMPORTANT

Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.

Gas Supply Requirements

Installation of this rangetop must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z23.1 / NFPA 54. In Canada, installation must conform to the current natural Gas Installation /code, CAN 1-1.1-M81 and with local codes where applicable.

This range has been design-certified according to ANSI Z1.1b-2012 latest edition.

A statement of the maximum gas supply pressure in accordance with the inlet pressure rating of the gas appliance pressure regulator supplied.

MINIMUM GAS SUPPLY PRESSURE TO APPLIANCE FOR LP GAS --- 14.0 IN.W.C.

MINIMUM GAS SUPPLY PRESSURE TO APPLIANCE FOR NG --- 6 IN.W.C.

APPLIANCE REGULATOR IS SET AT 5.0 IN. W.C. OUTLET PRESSURE.

Do not obstruct the flow of combustion air into the rangetop and ventilation air away from the rangetop.

Ventilation: it is recommended that the unit be operated within an oven head, vented exhaust hood of sufficient size and capacity.

CAUTION

The use of cabinets for storage above the appliance may result in a potential fire hazard. Combustible items may ignite; metallic items may become hot and cause burns. If a cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12.7cm) beyond the bottom of the cabinets.



The appliance shall not be used for space heating. This information is based on safety considerations. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.

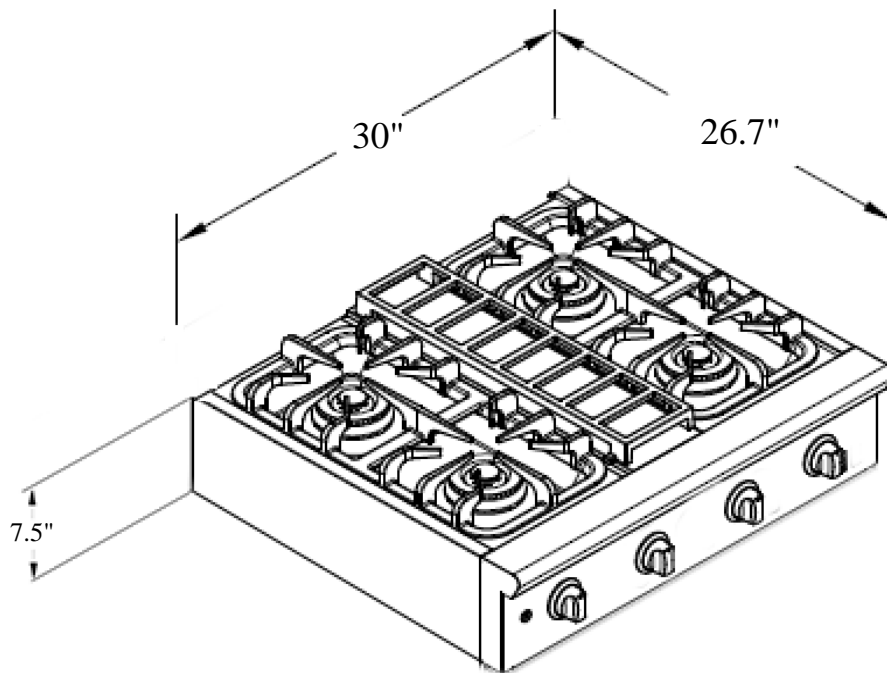
INSTALLATION INSTRUCTIONS

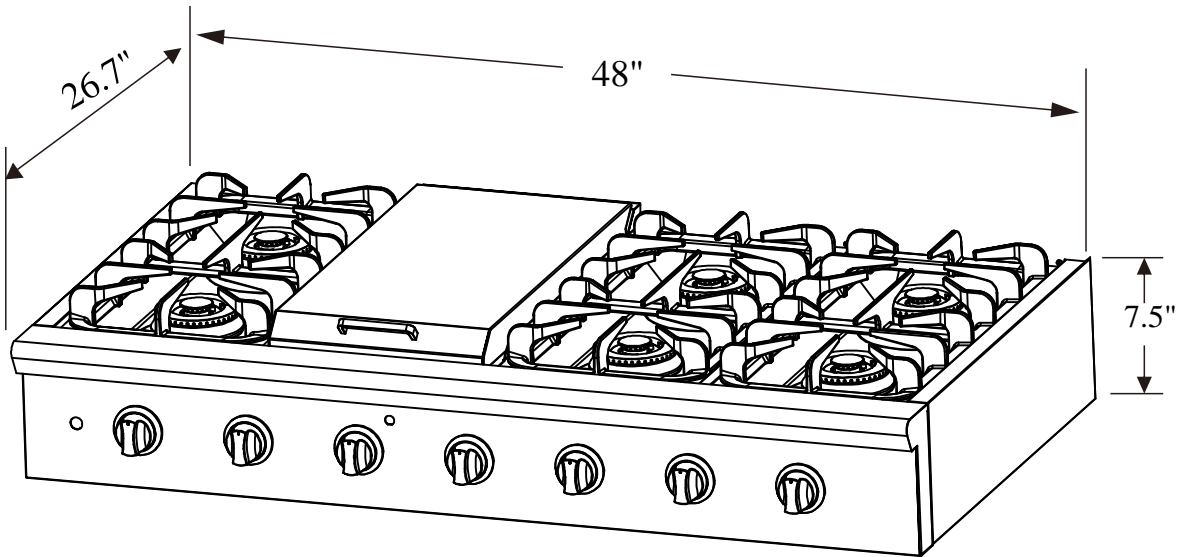
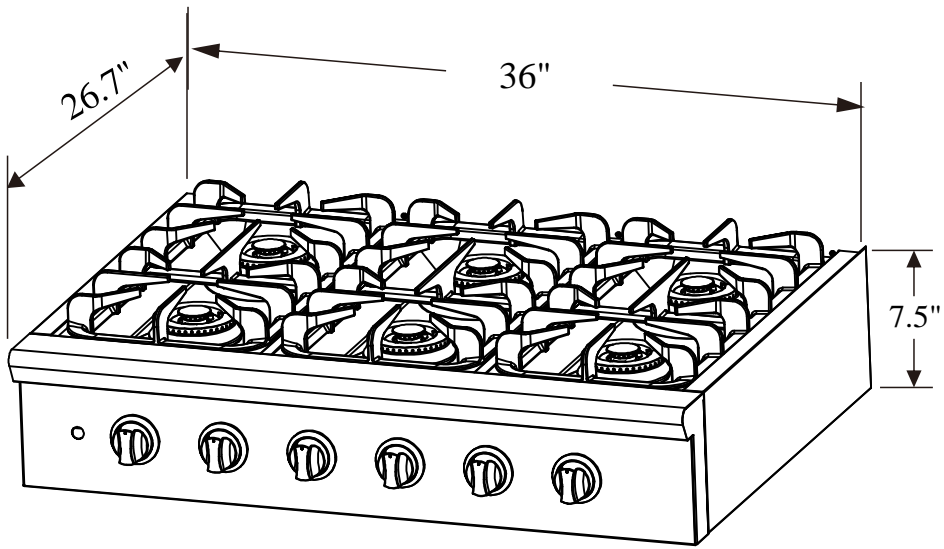
Dimensions and Clearances

The rangetop may be installed flush to the rear wall. You may install a non-combustible material on the rear wall above the cooktop and up to the vent hood. It is not necessary to install non-combustible materials behind the rangetop below the counter top height.

The minimum distance from the side of the rangetop above the counter top to combustible sidewalls must be at least 10 inches.

INSTALLATION INSTRUCTIONS

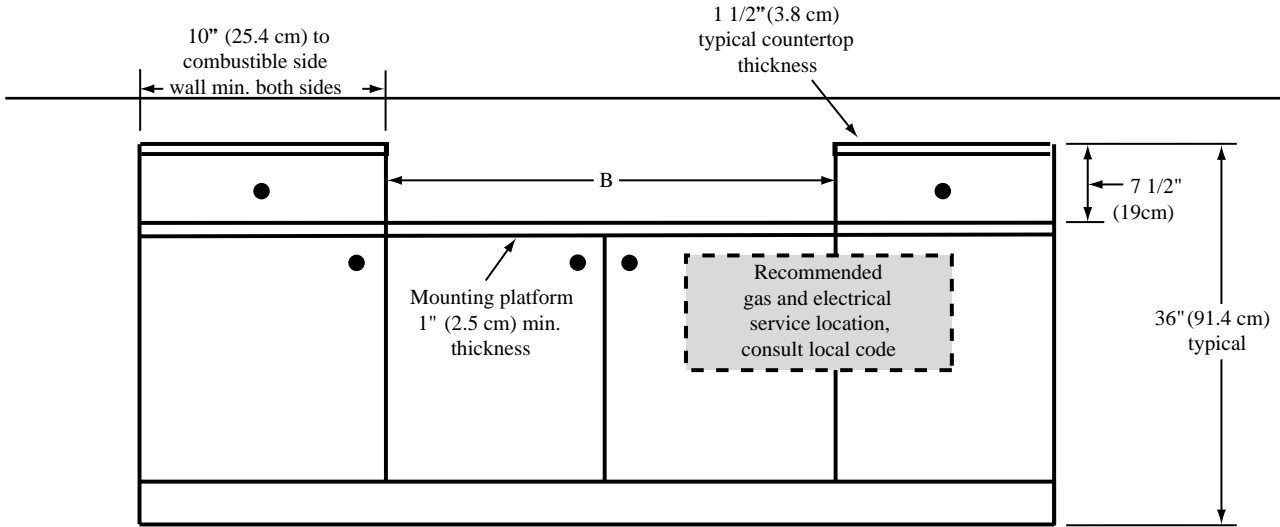




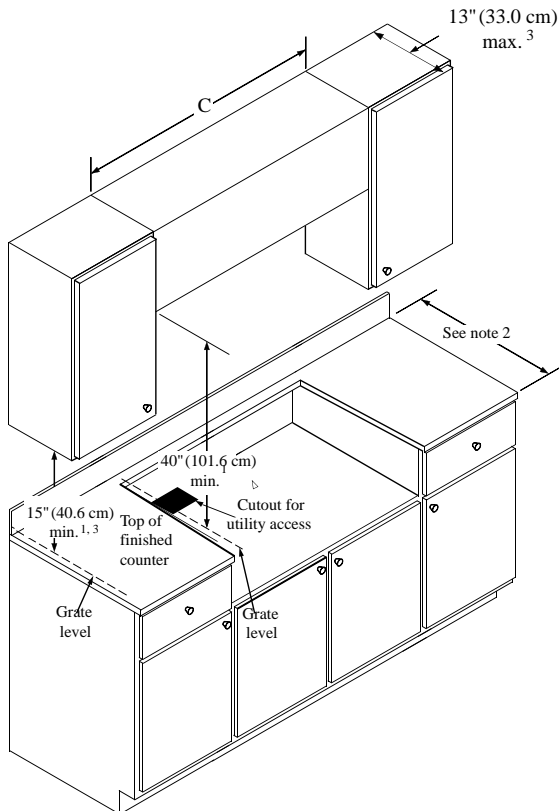
Installation

Dimensions and Clearances

Cabinet tolerances $\pm 1/16"$ (± 1.6 mm) unless otherwise noted.



Cabinet/Countertop Dimensions - Front View



Cabinet/Countertop Dimensions - ISO View

Rangetop Model	B	C
PRT3051	30" (76.2 cm)	30" (76.2 cm) * 36" (91.4 cm) **
PRT3651	36" (91.4 cm)	36" (91.4 cm) * 42" (106.7 cm) **
PRT4851	48" (121.9 cm)	48" (121.9 cm) * 54" (137.2 cm) **
		* Minimum ** Recommended

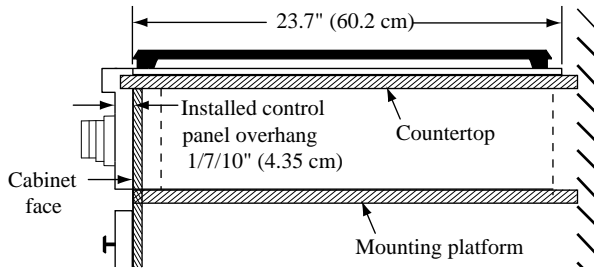
1 Vertical to combustible surface from rangetop grate level; if installing an overhead vent hood, also check the hood specifications for minimum required clearances.

2 See Cabinet/Countertop Dimensions - Top View

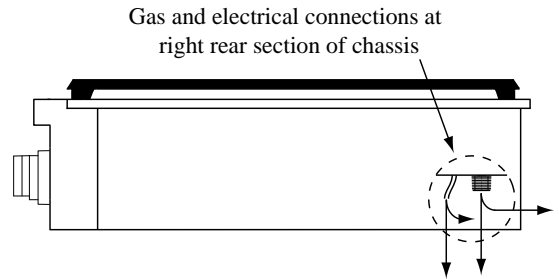
3 This specification not applicable for cabinets more than a horizontal distance of 10" (25.4 cm) from the

Cabinet/Countertop Dimensions (cont.)

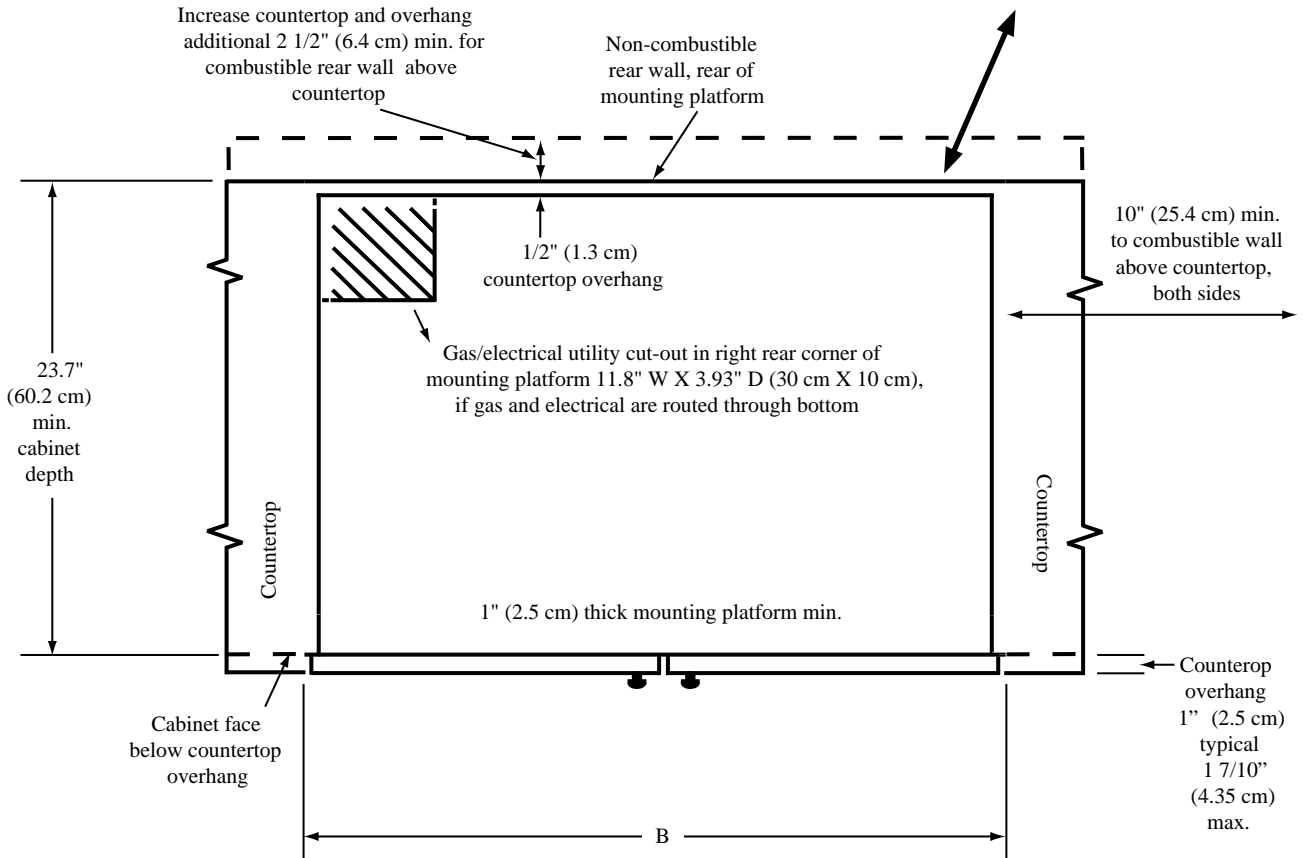
Cabinet tolerances $\pm 1/16"$ (± 1.6 mm) unless otherwise noted.



Installed Rangetop - Side View



Gas connection and power cord may be routed through bottom or back of chassis



IMPORTANT: Use only the downdraft vent models specified.

INSTALLATION INSTRUCTIONS

Installation

Electric Power Supply Requirements

Your cooktop must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition). In Canada, electrical grounding must be in accordance with the current CSA C22.1 Canadian Electrical Code Part 1 and/or local codes. A copy of this standard may be obtained from: National Fire Protection Association, 1 Batterymarch Park, Quincy, Massachusetts 02269-9101.

The power supply must be the correct polarity. Reverse polarity will result in continuous sparking of the electrodes, even after flame ignition. If there is any doubt as to whether the power supply has the correct polarity or grounded, have it checked by a qualified electrician.

Use 120V, 60Hz, and properly grounded branch circuit protected by a 15-amp or 20-amp circuit breaker or time delay fuse.

WARNING

Electrical Grounding Instructions: this indoor gas cooking appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-pronged receptacle.

Do Not cut or removes the grounding prong from the plug.

Caution Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

Grounding

- The power cord is equipped with a three -prong (grounding) plug which mates with a standard three-prong grounding wall receptacle to minimize the possibility of electrical shock hazard from the rangetop.
- All cord connected appliance shall include instructions relative to location of the wall receptacle and a warning to the user to disconnect the electrical supply before serving the appliance.
- Where a standard two-prong wall receptacle is encountered, it is the responsibility and obligation of the customer to have it replaced with a properly grounded three prong wall receptacle. Do not cut or remove the grounding prong from the power cord.

Connect Rangetop to Gas Supply

- Install a manual gas line shut-off valve in the gas line in an easily accessed location outside the cooktop in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.
- Install male 1/2" flare union adapter to 1/2" NPT internal thread elbow at inlet of regulator. On models equipped with standard twin burners, install the male pipe thread end of the 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of pressure regulator. Use a wrench on the regulator fitting to avoid damage.
- Install male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to secure the shut-off valve to keep it from turning.
- The gas supply pressure for checking the regulator setting is 6in (Natural Gas) and 11inch (LP gas) connect flexible gas line connector to the regulator on the rangetop. Position cooktop to permit connection at the shut-off valve.
- When all connections have been made, check that all range controls are in the “off” position and turn on the main gas supply valve.
- Leak testing of the appliance shall be conducted according to the manufacture's instructions .Use some soap water (50% water and 50% soap) or a leak detector at all joints and connections to check for leaks in the system. Do not use a flame to check for gas leaks.
- The appliance must be isolated from the building's gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½ psig (3.5kPa).

After Installation:

Check ignition of cooktop burners.

Check the air shutter adjustment – sharp blue flame, with no yellow tipping or lifting flames.

Check for gas leaks at all gas connections (using a gas detector, never a flame).

RANGETOP OPERATION

Surface Burner Ignition



Push to release gas.



Turn to Ignite and 'Hi' position.



Adjust to appropriate flame height.

To light the surface burners, push and turn the appropriate control knob counter clockwise to a “Hi” position. You will hear a clicking noise – the sound of the electric spark igniting the burner.

Once burner ignition has been achieved, turn the burner control knob to adjust the flame size. If the knob stays at “Hi”, it will continue to click.

NOTE: When one burner is turned to the “Hi” position, all the burners will spark. Do not attempt to disassemble or clean around any burner while another burner is on. Do not touch any burner cap, burner base, or igniter while the igniters are sparking.

Heat Settings:

Hi	Ignites the burners.
Simmer	Melting small quantities, steaming rice, warming food, melting chocolate or butter.
Low	Melting large quantities.
Low-Medium	Low-temperature frying, simmering large quantities, heating milk, cream sauces, gravies.
Medium	Saut éng and browning, braising, pan-frying, maintaining slow boil on large quantities.
Medium – Hi	High-temperature frying, pan boiling, maintaining slow boil on large quantities.
Hi	Boiling liquid quickly, deep frying.

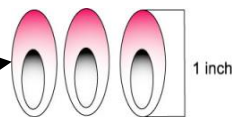
Rangetop Operation

Simmer and Boil

- A smaller flame will give the best simmer results. Small flames offer precise cooking performance for delicate foods, keeping food warm, melting chocolate or butter, and for cooking that need to cook over low heat for a long time.
- The highest (larger) flame settings provide the maximum heat that is available on your range. This setting should be used for heavy cooking loads such as water boiling and pasta cooking.

Flame Size

- When you select the flame size, watch the flame when you turn the knob.
- Any flame larger than the bottom of the cookware is wasted.
- The flame should be steady and blue in color. Foreign material in the gas line may cause an orange flame during initial operation.



*Approximate 1
1/2" Flame Height*

Power Failure

- If the gas does not ignite within four seconds, turn off the valve and allow at least five minutes for any gas to dissipate. Repeat the lighting procedure.
- If the power fails, the surface burners can be lighted manually. Hold a lighted match near a burner and turn knob counter clockwise to "HI". After burner lights, turn knob to setting.

Rangetop

- To prevent the rangetop from discoloring or staining, clean cooktop after each use, and wipe up acidic or sugary spills as soon as the cooktop has cooled.
- The sealed burners of your range are not secured to the rangetop and are designed to be removed. Boil overs or spills will not seep underneath the rangetop. The burners should be cleaned after each use.

Rangetop Operation



FOOD SAFETY

According to the United States Department of Agriculture: **DO NOT** hold foods at temperatures between 40°F to 140°F more than 2 hours. Cooking raw foods below 275°F is not recommended.

Burner Grates

1. The grates must be properly positioned before cooking. Improper installation of the grates may result in scratching of the cooktop and / or poor combustion.
2. Do not operate the burners without a pan or utensil on the grates



Griddle Operation

Before Using the Griddle

1. Clean the griddle thoroughly with warm, soapy water to remove dust or any protective coating.
2. Rinse with clean water and wipe off to dry with soft, clean, lint-free towel/cloth.
3. A stainless steel cover that is sized to fit on top of the surface when the griddle is not being used is provided. Please note – the cover must be removed before turning the griddle on.
4. Make sure the grease tray is under the front edge of the griddle. Position the tray under the griddle overhang to catch grease or food residue.

Use of the Griddle

1. Push and turn the control knob counter-clockwise to the preferred cooking temperature.
2. Preheat the griddle for 10-12 minutes
3. When the griddle is preheated to the desired temperature, the indicator light will turn on.
4. Butter or cooking oil can be added for more flavor, then place the food to cook.

CAUTION:

The surface of the griddle is hot after use. Please allow sufficient time for the griddle to cool prior to cleaning.

Note: Griddle only available on the 48" model.

Care and Cleaning

Rangetop

- To avoid electrical shock or burns, turn off all controls and ensure the rangetop is cool before cleaning.
- Before cleaning the rangetop, ensure that all burners are turned off and that all components are cool enough to safely touch.
- Do not use harsh or abrasive cleaning agents, waxes, polishes, or commercial rangetop cleaners to clean the rangetop.
- Use only a sponge, soft cloth, fibrous or plastic brush, and nylon pad for cleaning.
- Always dry components completely before using the rangetop.

Control Panel, Control Housing

- Clean the control panel, and control housing with a solution of mild detergent and warm water.
- Do not use abrasive cleaners or scrubbers; they will permanently damage the finish.
- Dry the components with a soft, lint-free cloth.

Porcelain Surfaces

- Clean the drip pan with a solution of mild detergent and hot water. Rinse and dry with a soft cloth. Do not use abrasives or commercial oven cleaners.

Stainless Steel Surfaces

- Do not use any cleaning product containing chlorine bleach.
- Do not use a steel-wool pad; it will scratch the surface.
- Use a hot, damp cloth with a mild detergent. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.
- Do not use aluminum foil on the stainless steel surfaces. Doing so will cause damages that affect the life of stainless steel.

Metal Finishes

- Wash with soap and water, glass cleaner, or mild liquid sprays.

Plastic Finishes

- When control panel trim and end caps are cool, clean with soap and water, rinse and dry.
- Use a glass cleaner and soft cloth.

Troubleshooting

Before you call for service, please review the potential problem / possible causes and remedies shown in the table below.

Nothing works	<p>Rangetop is not connected to the electrical power.</p> <p>Power supply is not energized.</p>	<p>Have rangetop connected to a properly sized electrical power supply by a qualified electrician.</p> <p>Have an electrician check the power supply, including the house circuit breaker, wiring and fuses</p>
Top burners do not light or do not burn evenly	<p>Plug on range is not completely inserted in the electrical outlet.</p> <p>Burner holes on the side of the burner may be clogged.</p>	<p>Make sure the unit is properly connected to the power supply</p> <p>Remove the burner heads and clean them. Check the electrode area for burned-on food or grease.</p>
Burner flames very large and yellow.	<p>Burner bezel ports are clogged.</p> <p>Burner ports or burner caps are not positioned properly.</p> <p>Cooktop is being operated with the wrong type of gas.</p> <p>Regulator is not installed, is faulty, or is set for the wrong type of gas.</p>	<p>Clean burner bezel ring ports with straightened paper clip, needle, or wire.</p> <p>Remove and carefully re-install burner bezel and caps.</p> <p>Ensure that the type of rangetop matches the natural gas supply.</p> <p>Check installation, replace regulator, or set regulator for proper gas.</p>
Sparking but no flame ignition.	Gas shut-off valve is in the 'OFF' position.	Turn shut-off valve to the 'ON' position.
Igniters spark continuously after flame ignition.	<p>Power supply polarity is reversed.</p> <p>Igniters are wet or dirty.</p>	<p>Have polarity corrected.</p> <p>Dry or clean igniters.</p>
Burner flame goes out at low setting.	<p>Low gas supply pressure.</p> <p>Air intake holes around knobs are obstructed.</p>	<p>Contact gas company.</p> <p>Remove obstruction.</p>
Foods over-cooked or under-cooked	Incorrect cooking time or temperature.	Adjust time, temperature, or rack position.
'Cracking' or 'Popping' sound.	This is the sound of metal heating and cooling.	This is normal.

Manufacture's Limited Warranty

This Product has been manufactured by Duro Corporation, 17018 Evergreen Place, City of Industry, CA 91745.

Duro Corporation disclaims all express warranties except for the following:

This warranty applies to products purchased and located in the United States. Products purchased or located outside these areas are excluded.

The warranty does not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, outdoor use, improper installation, improper operation, or repair or service of the product by anyone other than an authorized Duro Corporation service agency or representative.

Warranties and Duration

Full Warranty for Parts & Labor: 2 Years

Implied warranties terminate upon expiration of the limited warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to your implied warranty.

Duro will pay for:

All repair labor and the cost of replacement parts found to be defective due to materials and workmanship. Service must be provided by a DURO Authorized Service Agency during normal working hours. For a Service Agency nearest you, please call 1-888-909-8818.

Duro will *not* pay for:

1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or use of unauthorized parts.
2. Service visits to:
 - a. Teach you how to use the appliance.
 - b. Correct the installation. You are responsible for providing electrical wiring and other connecting facilities.
 - c. Reset circuit breakers or replace home fuses.
3. The warranty does not apply to damage caused from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.
4. The warranty does not apply to repairs other than normal home use.
5. Travel or trip fees and associated charges incurred when the product is installed in a location with limited or restricted access, (i.e., airplane flights, ferry charges, isolated geographic regions).

6. Service to instruct you on how to use your rangetop to correct house wiring, replace or repair house fuses. Service to correct the installation of your rangetop.
7. Repairs when your rangetop is used for other than normal, single family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
8. Cosmetic damage, including chips, dents, scratches or other damage to the finish of your rangetop, unless such damage results from defects in materials or workmanship and is reported to Duro Corporation within 30 days from the date of purchase.
9. Costs associated with the removal from your home of your cooktop for repairs. This rangetop is designed to be repaired in the home and only in home service is covered by this warranty.
10. Damage resulting from misuse, alteration, accident, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical, or use of consumables or cleaning products not approved by Duro Corporation.
11. Service to repair or replace consumable parts. Consumable parts are not included in the warranty coverage.
12. The removal and reinstallation of your rangetop if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
13. This warranty is void if the factory applied serial number has been altered or removed from your rangetop.
14. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
15. Expenses for travel and transportation for product service if your range is located in a remote area where service by an authorized Duro Corporation servicer is not available.

The warranty applies to appliances purchased and used by consumers for personal, family, or household purposes only. It does not cover appliances used in commercial applications.

Should the appliance be sold by the original purchaser during the warranty period, the warranty extends to the new owner until the expiration date of the original purchaser's warranty period.

Warranty and Product Registration

Duro is not responsible for incidental or consequential damages. Under no circumstances will Duro's liability exceed the cost that you paid for the product. Some provinces/states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

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

Whenever you call our Customer Service at NXR (1-888-909-8818) for technical information and parts sales in The United States or to request service for your appliance, please have your complete model number and serial number ready. The model and serial number can be found on the product data plate. Please enter the information requested in the spaces provided below:

Model No. _____

Serial No. _____

Date Purchased _____

Purchased From _____

Address _____

Phone _____

NOTE: You must provide proof of purchase or installation date for in-warranty service.