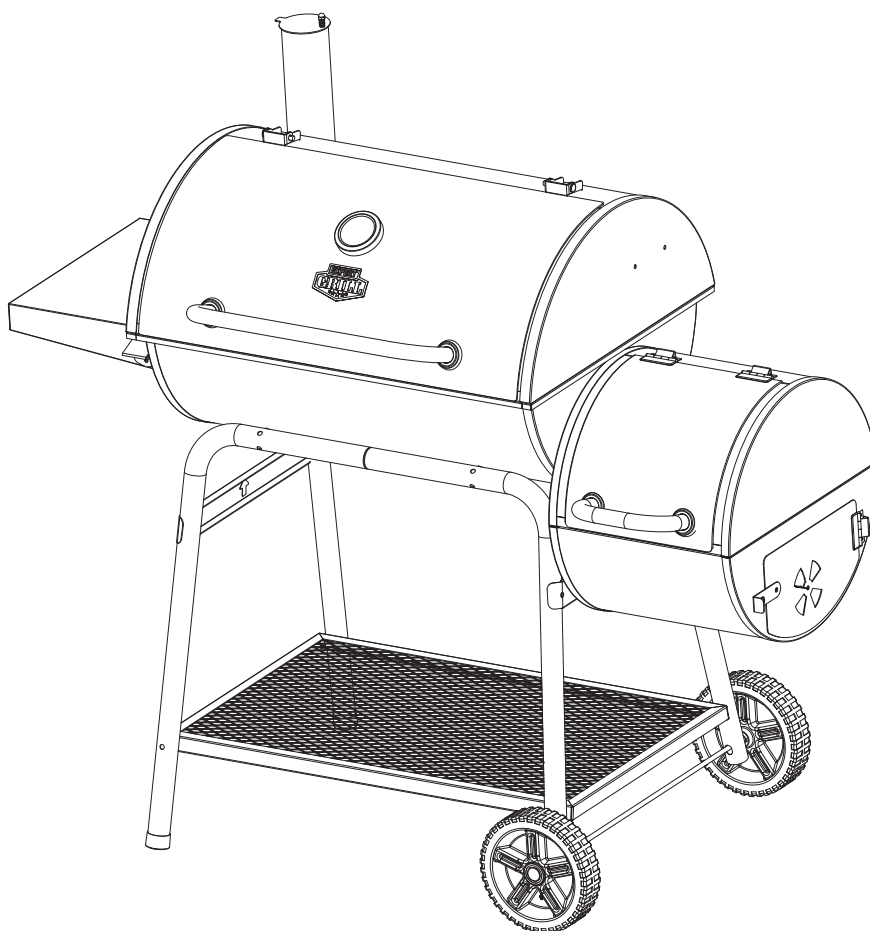




USER GUIDE Offset Smoker Grill

Model No. EX5802638816001 / CBC2737W



⚠ WARNING
For outdoor use only!

⚠ DANGER
Do not leave this offset smoker grill unattended, especially when cooking fatty meat with the lid closed.

⚠ DANGER
Failure to follow the dangers, warnings and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

For product assistance &
missing or replacement parts:
WE CAN HELP
1-833-908-2026
7 days/week, 7:00 am - 9:00 pm CST

**THIS GUIDE CONTAINS IMPORTANT
SAFETY INFORMATION.**

PLEASE READ AND KEEP FOR FUTURE
REFERENCE.

Find more at [Walmart.com](https://www.walmart.com)

Contents & Information

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Features

- 585 Square inch main cooking area.
- Porcelain-coated steel cooking grid.
- Side shelf with hooks for additional storage.
- Separate firebox delivers indirect heat & real wood-fired smoke flavor.
- Thicker reinforced lid helps maintain steady temperatures during long cooks.
- Engineered for more even heat distribution from side to side.
- Adjustable side dampers to regulate heat & smoke.

WARNING

CALIFORNIA PROPOSITION 65

This product can expose you to chemicals including carbon black, which is known to the State of California to cause cancer.

For more information, go to www.P65Warnings.ca.gov.

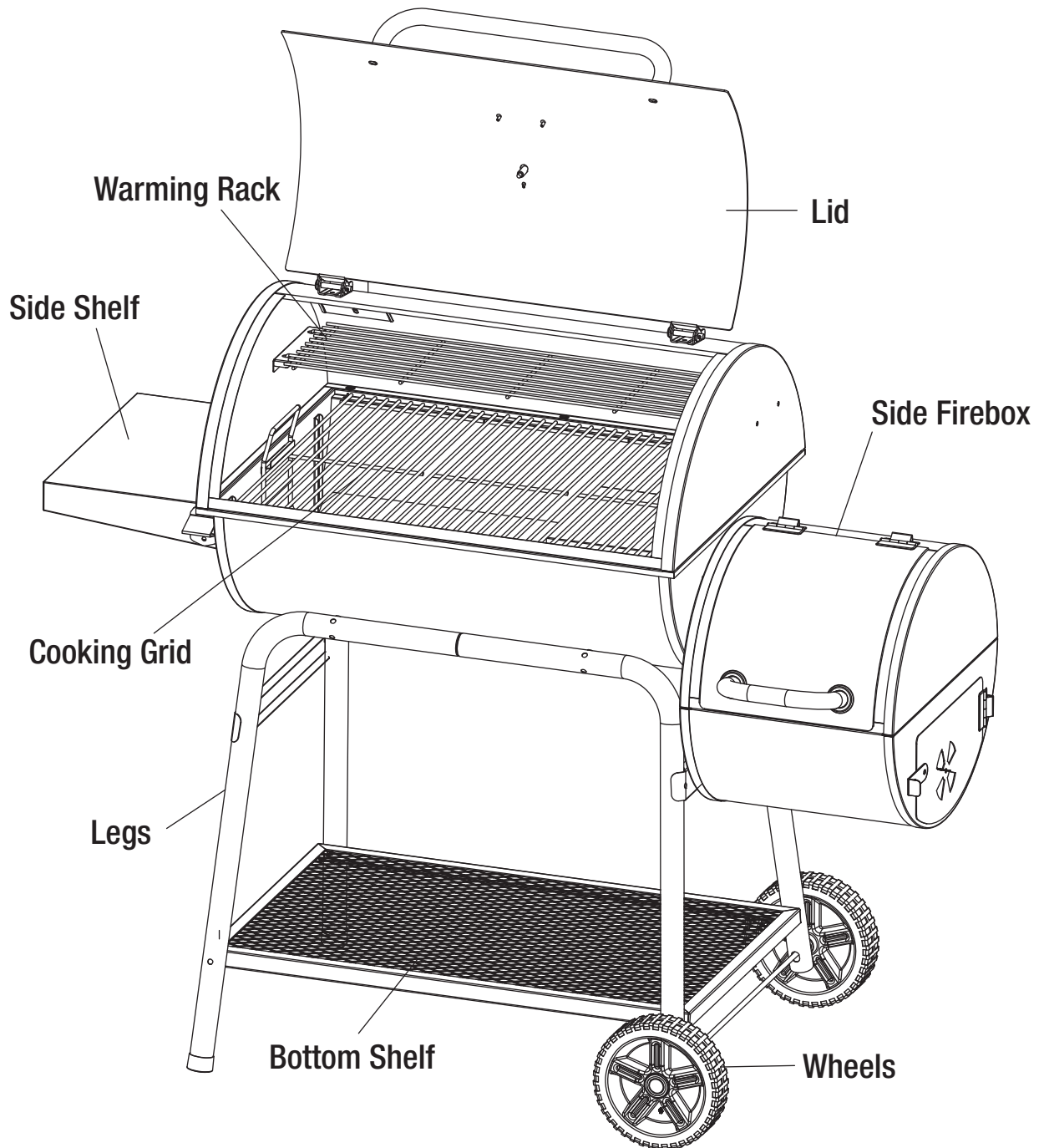
WARNING

CARBON MONOXIDE HAZARD

Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor.

Never burn charcoal in enclosed spaces, e.g. homes, vehicles or tents.

Overview



Safety Precautions

- ⚠ DANGER:** Failure to follow the dangers, warnings and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.
- ⚠ WARNINGS:**
 - ⚠ Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
 - ⚠ Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
 - ⚠ Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.
 - ⚠ This instruction manual contains important information necessary for the proper assembly and safe use of the offset smoker grill.
 - ⚠ Read and follow all warnings and instructions before assembling and using the offset smoker grill.
 - ⚠ Follow all warnings and instructions when using the offset smoker grill.
 - ⚠ Keep this manual for future reference.
 - ⚠ This offset smoker grill is for outdoor use only, and should not be used in a building, garage or any other enclosed area.
 - ⚠ Do not operate, light or use this offset smoker grill within 10 feet (3.05 m) of walls, structures or buildings.
 - ⚠ For residential use only. This offset smoker grill is not for commercial use.
 - ⚠ Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal/wood mixture, lump charcoal or cooking wood. The conversion to or attempted use of any other fuel source in this offset smoker grill is dangerous and will void your warranty.
 - ⚠ This offset smoker grill is not intended for and should never be used as a heater. TOXIC fumes can accumulate and cause asphyxiation.
 - ⚠ Do not modify for use in any other location. Modification will result in a safety hazard and will void your warranty.
 - ⚠ Do not use the offset smoker grill for indoor cooking. TOXIC carbon monoxide fumes can accumulate and cause asphyxiation.
 - ⚠ Apartment dwellers: Check with management to learn the requirements and fire codes for using a offset smoker grill in your apartment complex. If allowed, use outside on the ground floor with a 10 feet (3.05 m) clearance from any structure. Do not use on or under balconies.
 - ⚠ Do not use this offset smoker grill under any type of overhang or roof.
 - ⚠ Do not use gasoline, kerosene or alcohol for lighting.
 - ⚠ Do not use in an explosive atmosphere. Keep offset smoker grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
 - ⚠ Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.5 m) of this offset smoker grill.
 - ⚠ Do not block the holes in the sides or back of offset smoker grill.
 - ⚠ Inspect offset smoker grill before each use.
 - ⚠ Do not alter offset smoker grill in any manner. Any alteration will void your warranty.
 - ⚠ Do not build this model of offset smoker grill in any built-in or slide-in construction. Ignoring this warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
 - ⚠ Do not use the offset smoker grill unless it is completely assembled and all parts are securely fastened.
 - ⚠ This offset smoker grill should be thoroughly cleaned and inspected on a regular basis.
 - ⚠ Use only RevoAce Inc. Limited factory-authorized parts. The use of any part that is not factory-authorized can be dangerous and will void your warranty.
 - ⚠ Do not operate this offset smoker grill without reading "Operating Instructions" in this manual.
 - ⚠ To avoid burns, do not touch metal parts of this offset smoker grill until they have completely cooled, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
 - ⚠ Never touch cooking grid, warming rack, ashes or coals to see if they are hot.
 - ⚠ Do not use on wooden decks, wooden furniture or other combustible surfaces.

Safety Precautions

- ⚠ This offset smoker grill is not to be used in or on boats or recreational vehicles.
- ⚠ Position the offset smoker grill so wind cannot carry ashes onto combustible surfaces.
- ⚠ Do not use in high winds.
- ⚠ Never lean over the offset smoker grill when lighting.
- ⚠ Do not leave a lit offset smoker grill unattended. Keep children and pets away from offset smoker grill at all times.
- ⚠ Do not attempt to move offset smoker grill when in use. Allow the offset smoker grill to cool before moving or storing.
- ⚠ Do not leave offset smoker grill unattended while preheating or burning off food residue.
- ⚠ When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, do not attempt to extinguish it with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- ⚠ Always open offset smoker grill lid carefully and slowly as heat and steam trapped within offset smoker grill can severely burn you.
- ⚠ If offset smoker grill has not been cleaned, a grease fire can occur that may damage the offset smoker grill.
- ⚠ Do not place empty cooking vessels on the offset smoker grill while in operation.
- ⚠ Use caution when placing anything on the offset smoker grill while the offset smoker grill is in operation.
- ⚠ Never add lighting fluid to hot or warm coals as a flashback may occur causing serious injury or damage to property.
- ⚠ Always place your offset smoker grill on a hard, non-combustible level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- ⚠ Do not remove the ashes until they are completely and fully extinguished.
- ⚠ Live hot briquettes and coals can create a fire hazard.
- ⚠ Always empty the firebox and cooking grid after each use.
- ⚠ Do not place fuel (charcoal briquettes, wood or lump charcoal) directly into the firebox of the offset smoker grill. Place fuel only on the charcoal grid.
- ⚠ Do not allow charcoal to rest on the walls of offset smoker grill. Doing so will greatly reduce the life of the metal and finish of your offset smoker grill.
- ⚠ Check to make sure the air vents are free of debris and ash before using the offset smoker grill.
- ⚠ Extinguished coals and ashes should be placed at a safe distance from all structures and combustible materials.
- ⚠ With a garden hose, completely wet the surface beneath and around the offset smoker grill to extinguish any ashes, coals or embers that may have fallen during the cooking or cleaning process.
- ⚠ The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble and/or safely operate this offset smoker grill.
- ⚠ Always wear protective gloves when adding fuel (charcoal briquettes, wood or lump charcoal) to retain desired heat level.
- ⚠ Keep all electrical cords away from a hot offset smoker grill.
- ⚠ Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ⚠ Never cover the entire cooking area with aluminum foil.
- ⚠ Use protective gloves when assembling this offset smoker grill.
- ⚠ Do not force parts together as this can result in personal injury or damage to the offset smoker grill.
- ⚠ Do not touch ash receiver or ash receiver handle until grill has completely cooled, unless you are wearing protective gear.
- ⚠ Do not touch air vent or air vent handle until offset smoker grill has completely cooled, unless you are wearing protective gear.
- ⚠ Death, serious injury or damage to property may occur if the above is not followed exactly.

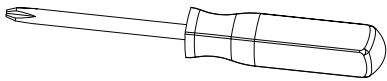
Model Description

Setup

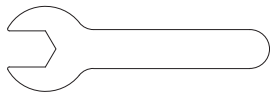


Tools Needed

#2 Phillips Head Screwdriver 1 Pc (Included)



M6 Wrench 1 Pc (Included)



Please have your owner’s manual and model number available for reference.

For Easiest Assembly:

- 1. Select an area where you will assemble this offset smoker grill.
- 2. To protect components, choose a smooth surface that's free of cracks or openings.
- 3. Spread out all parts.
- 4. Tighten all hardware connections by hand first. Then, before completing each step, go back and fully tighten all hardware. Be careful not to overtighten. That could damage surfaces or strip threads.
- 5. For best results, complete each step in the order presented.

Hardware

Part	Description	Picture	Qty
A	Bolt (M4x10)		4
B	Bolt (M5x12)		10
C	Bolt (M6x12)		17
D	Bolt (M6x20)		8
E	Bolt (M6x45)		8
F	Washer (ø16xø6.2)		4
G	Lock Washer (ø6)		4
H	Nut (M6)		15
I	Cap Nut (M6)		1
J	Spring (ø6)		1

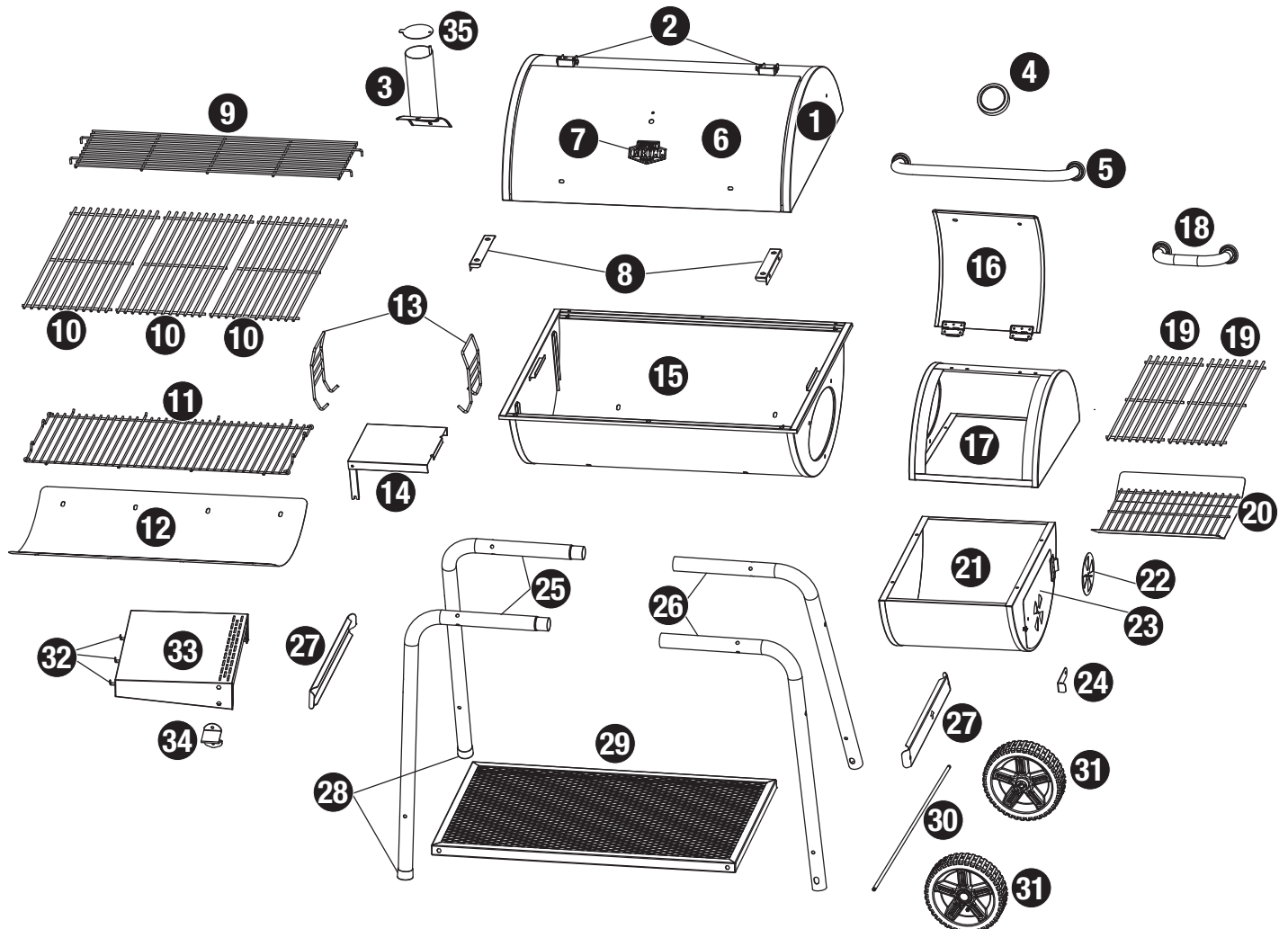
Parts List

Part	Description	Part #	Qty
1	Main Firebox - Top	C2737-010	1
2	Lid Hinge*	C2737-020	2
3	Smokestack	C2737-030	1
4	Temperature Gauge	B0104-J05	1
5	Lid Handle	C2535-020	1
6	Main Lid*	C2737-040	1
7	Brand Plate*	B0109-LBE3	1
8	Warming Rack Support	C2737-050	2
9	Warming Rack	C2737-060	1
10	Cooking Grid	C2335-060	3
11	Charcoal Grid	C2335-070	1
12	Ash Tray	C2335-080	1
13	Charcoal Grid Hanger	C2436-150	2
14	Heat Shield	C2737-070	1
15	Main Firebox - Bottom	C2737-080	1
16	Side Lid	C2737-090	1
17	Side Firebox - Top	C2737-100	1
18	Side Lid Handle	C2535-050	1

Part	Description	Part #	Qty
19	Side Cooking Grid	C2335-130	2
20	Side Charcoal Grid Assembly	C2335-140	1
21	Side Firebox - Bottom	C2335-120	1
22	Air Vent	B0105-C00	1
23	Side Firebox Door*	C2335-150	1
24	Door Lock	C2335-160	1
25	Long Leg	C2737-110	2
26	Short Leg	C2737-120	2
27	Leg Brace	C2737-130	2
28	Long Leg Cap*	B0302-020	2
29	Bottom Shelf	C2535-070	1
30	Axle	C2737-140	1
31	Wheel	B0302-1PA	2
32	Hook*	B0504-AWM	3
33	Side Shelf	C2535-060	1
34	Bottle Opener	G1932-111L	1
35	Smokestack Top	C2230-04L	1

* Pre-assembled

Parts Diagram

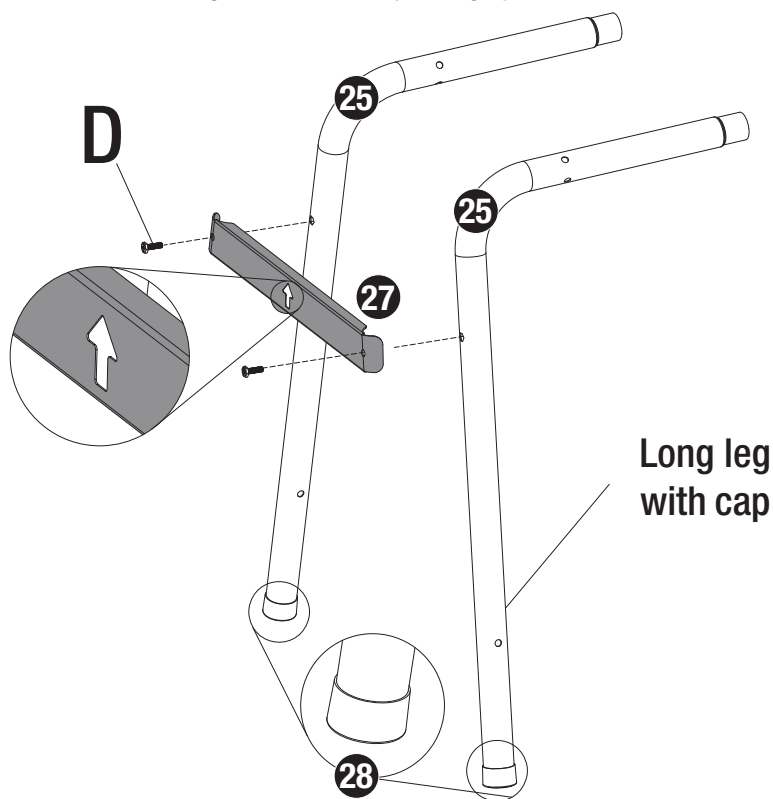


Assembly

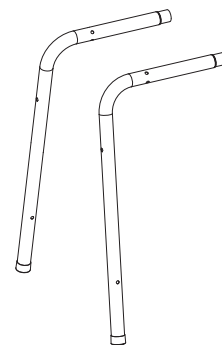
1

Attach Leg Brace To Long Legs

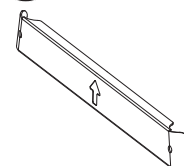
Remark: Ensure leg brace arrow is pointing upward.



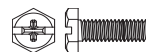
25 X2



27 X1



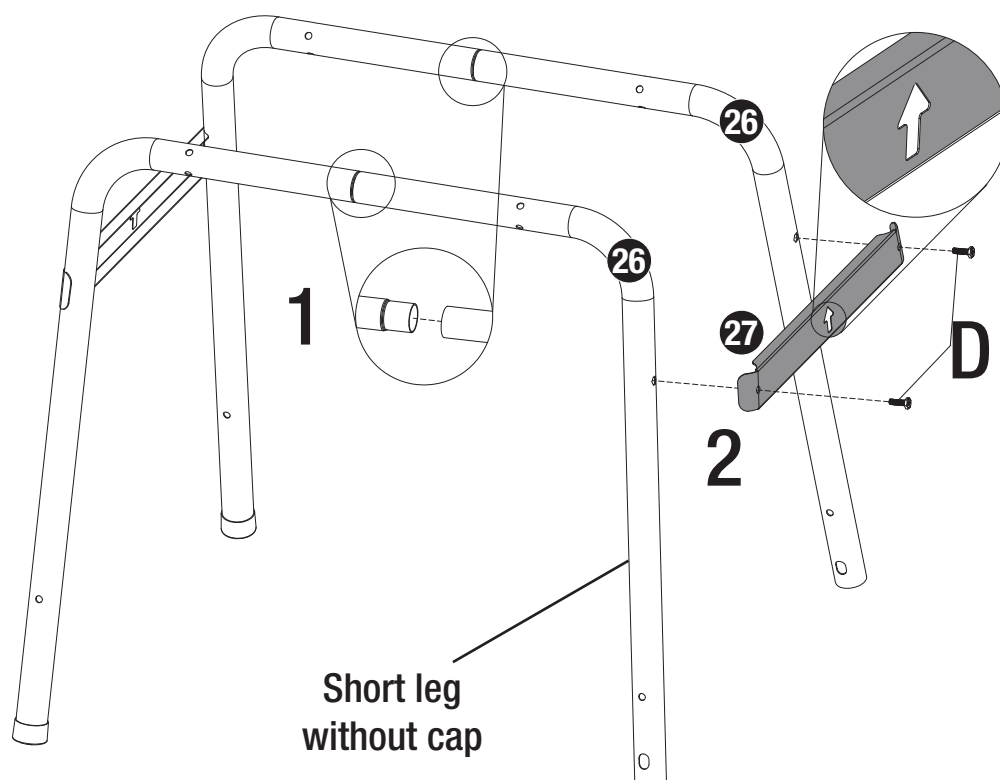
D X2



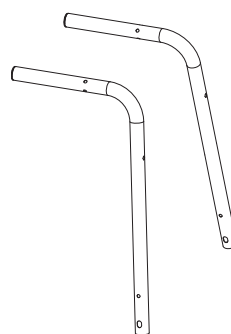
2

Insert Long Legs Into Short Legs First Attach Leg Brace To Short Legs

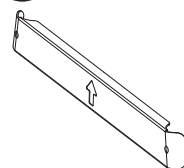
Remark: Ensure leg brace arrow is pointing upward.



26 X2



27 X1



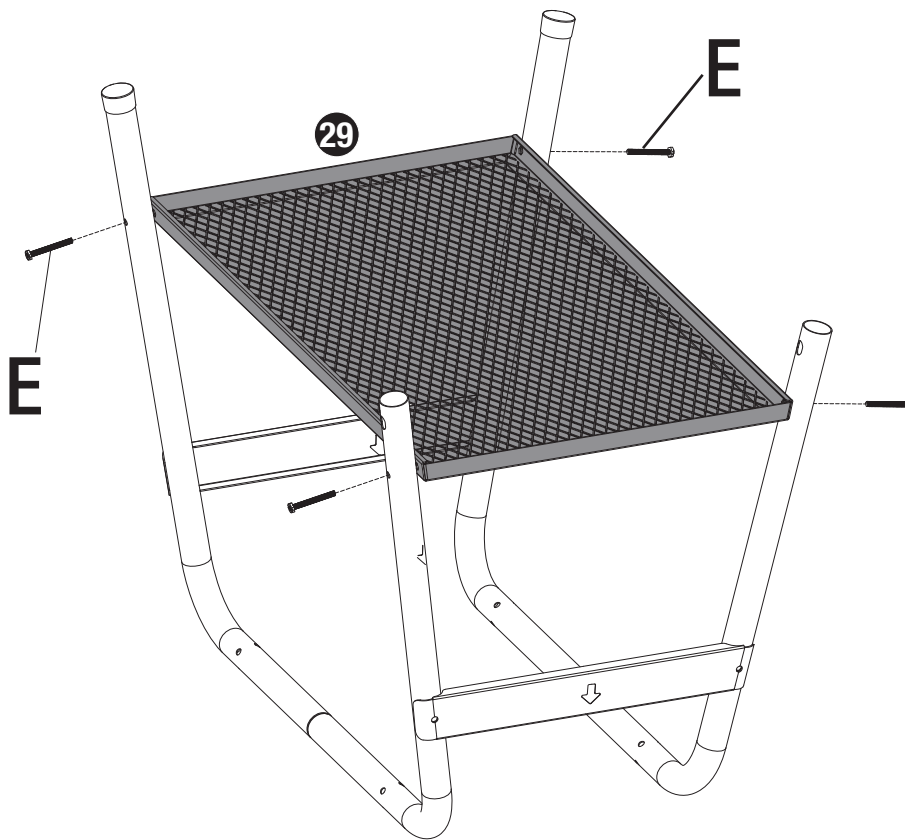
D X2



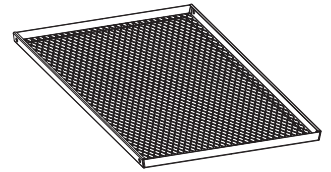
Assembly

3

Attach Bottom Shelf



29 X1

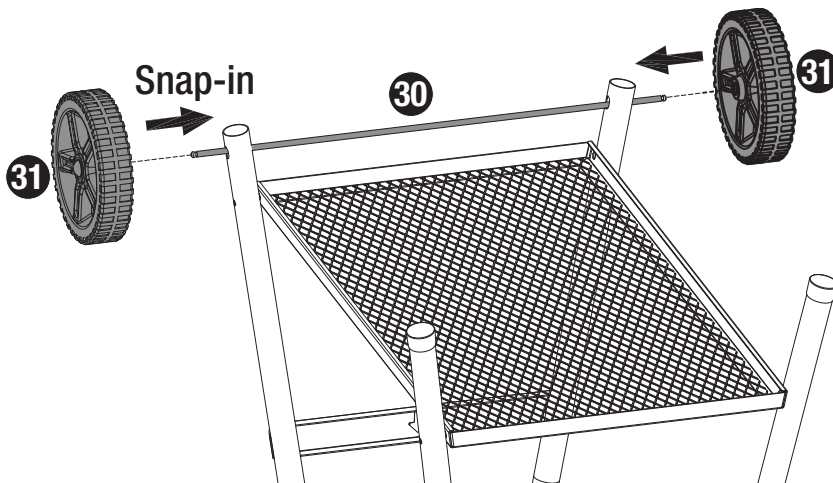


E X4



4

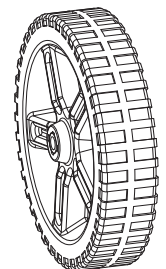
Attach Axle and Wheels



30 X1

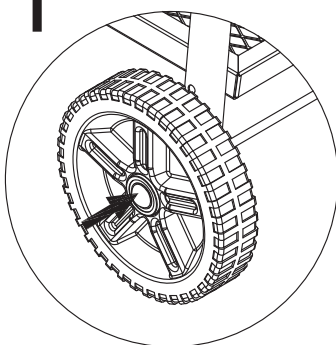


31 X2

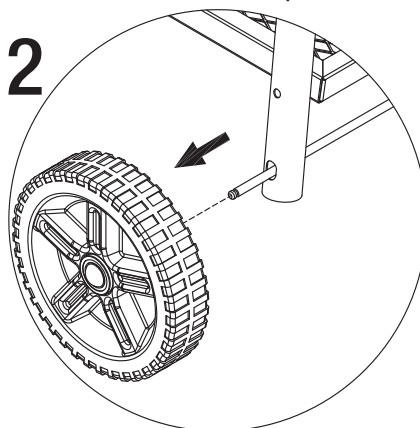


Remark: To remove the wheels, push the center button and pull the wheels out.

1



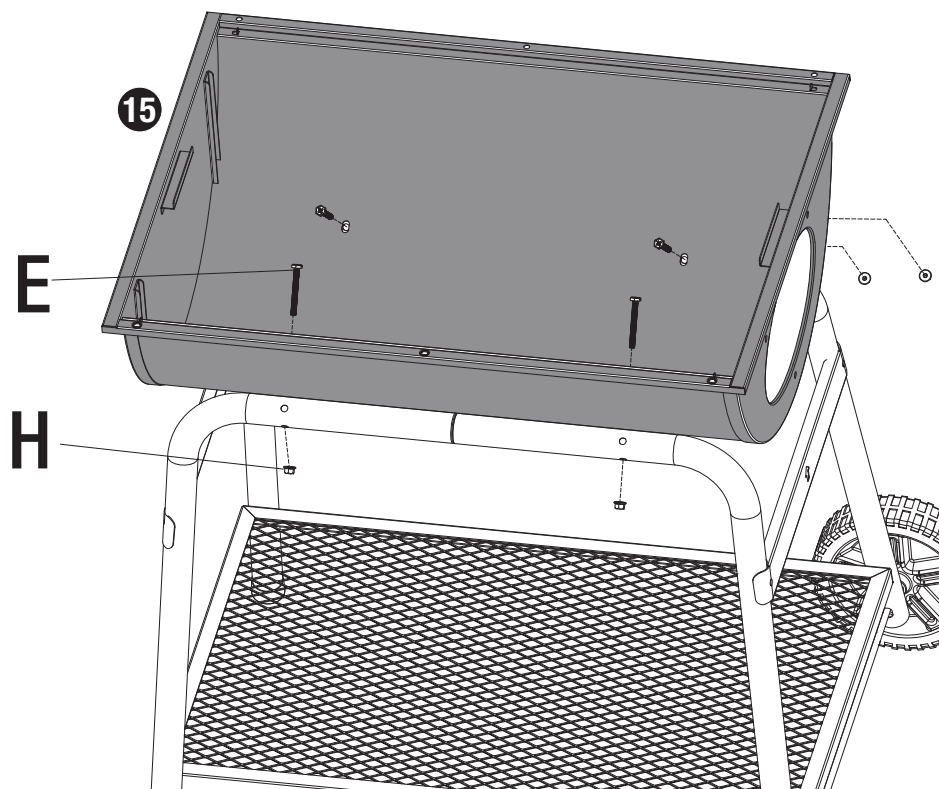
2



Assembly

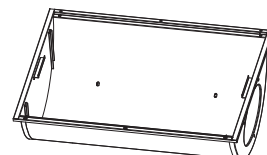
5 Attach Main Firebox - Bottom

Remark: Tighten bolts by hand first when holes match. Fully tighten all 4 bolts after assembly is completed.



Two (2) people are required for assembly.

15 X1



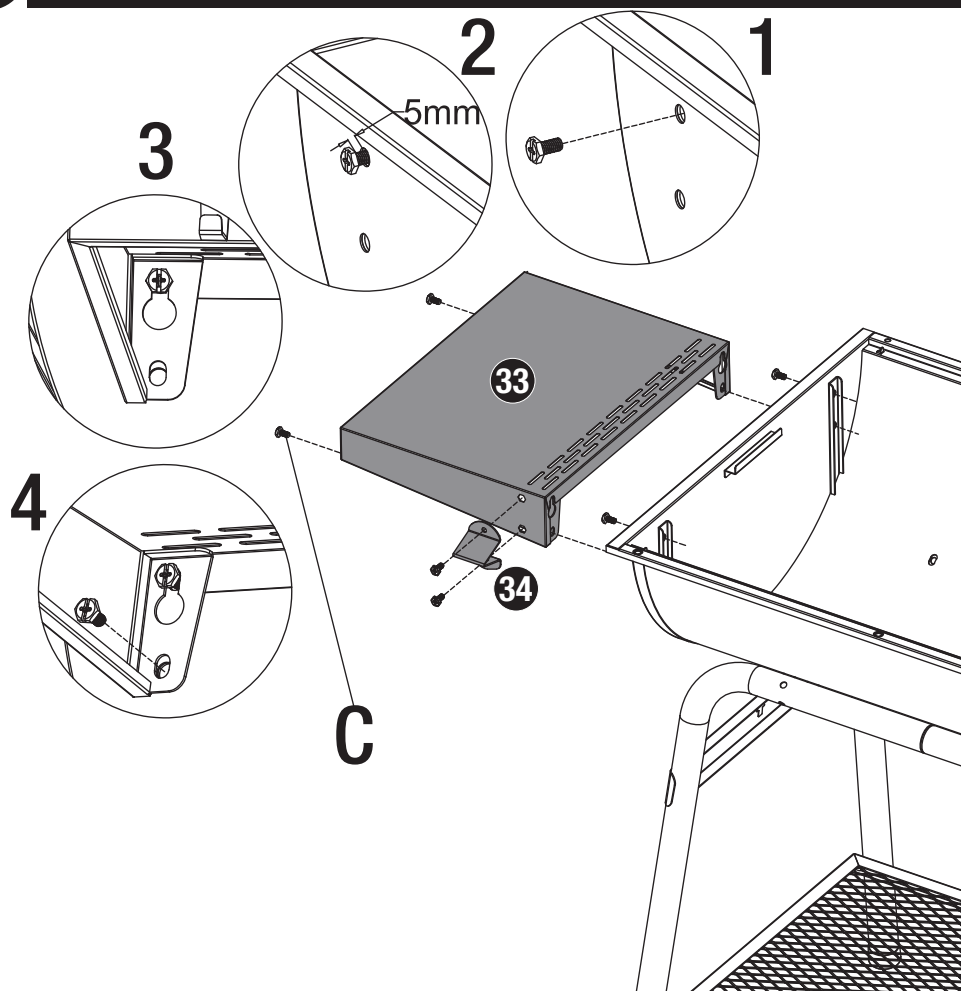
E X4



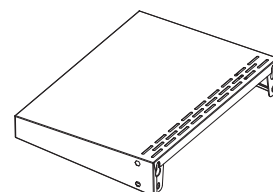
H X4



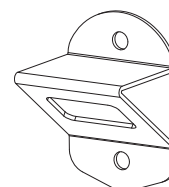
6 Attach Side Shelf and Bottle Opener



33 X1



34 X1



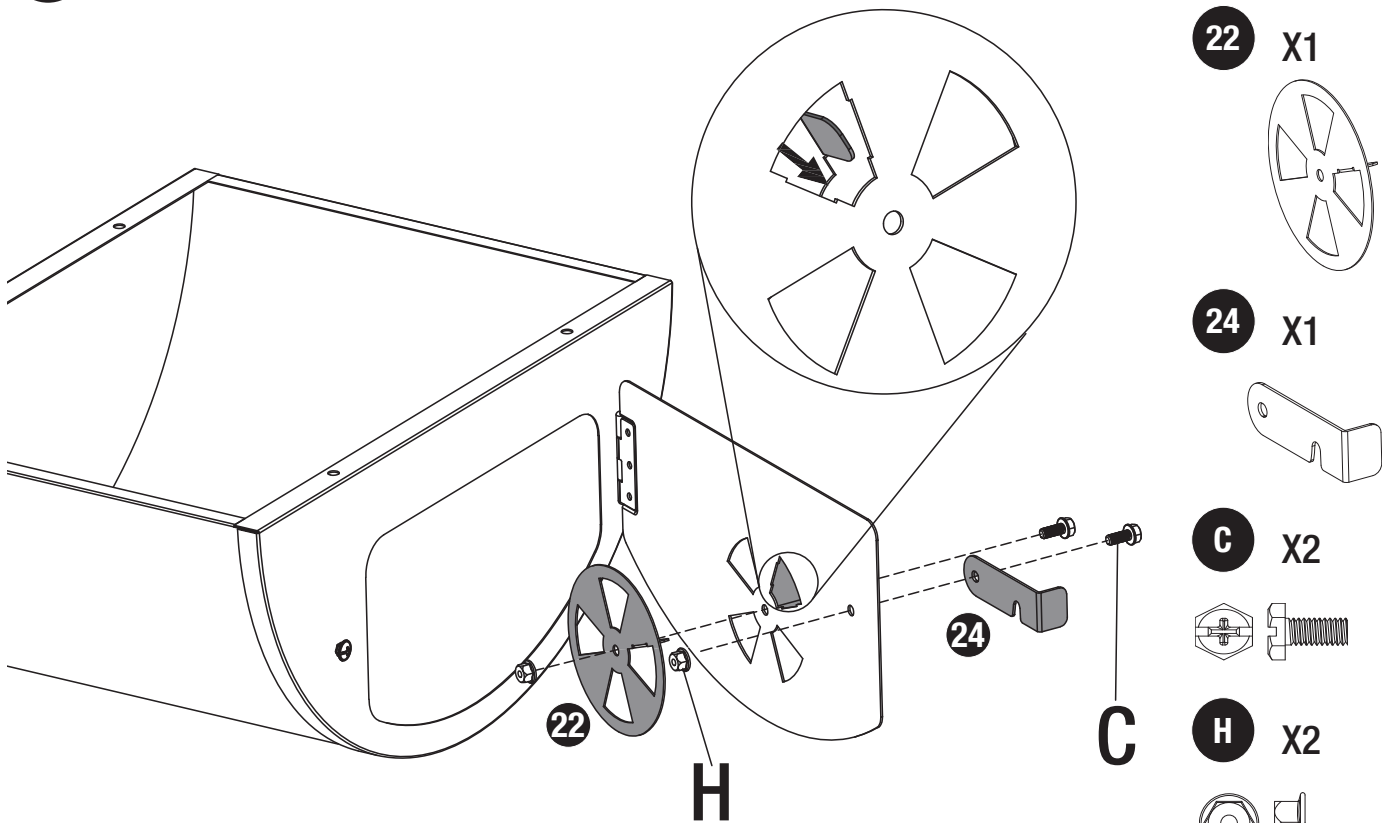
C X6



Assembly

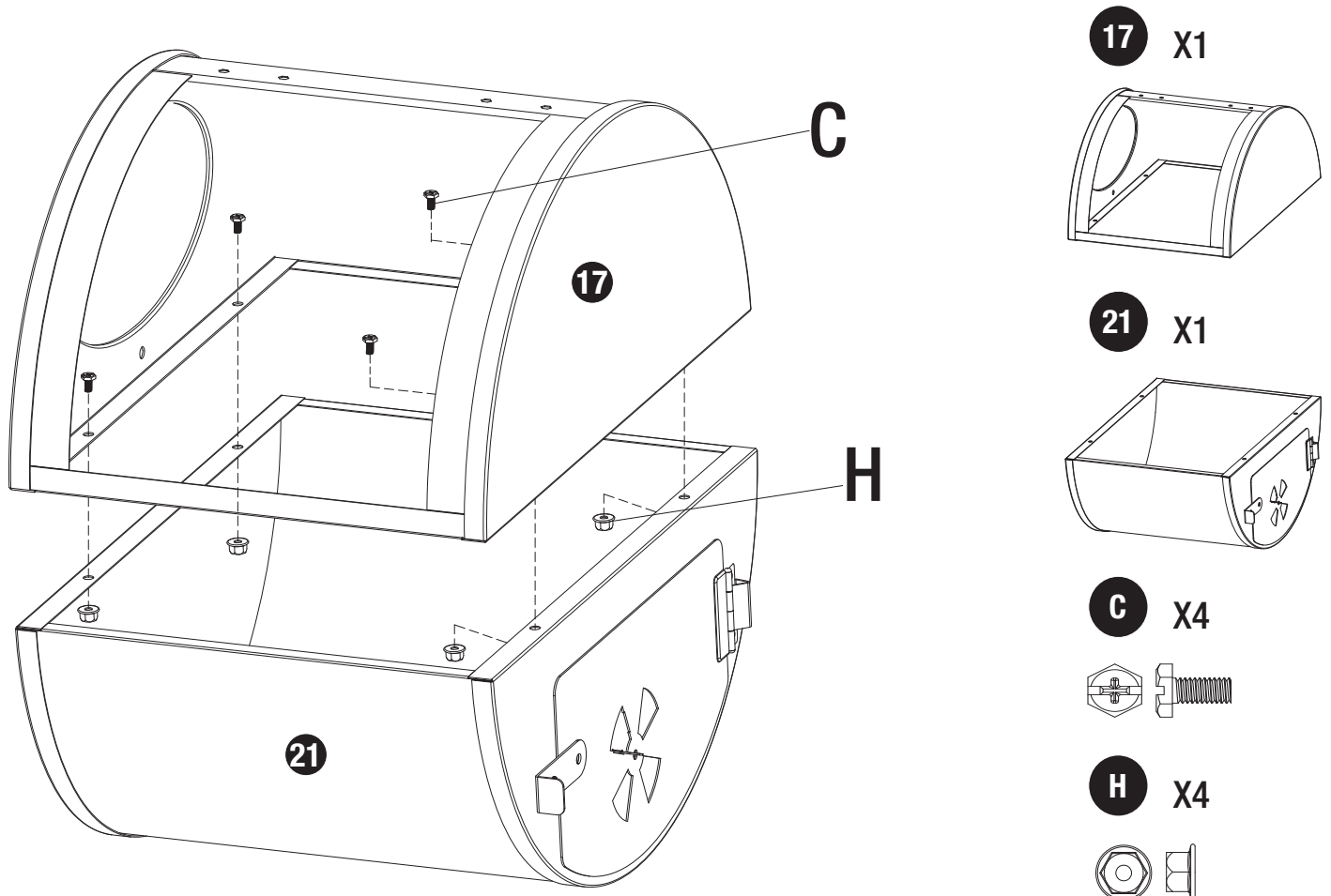
7

Attach Air Vent, Door Lock



8

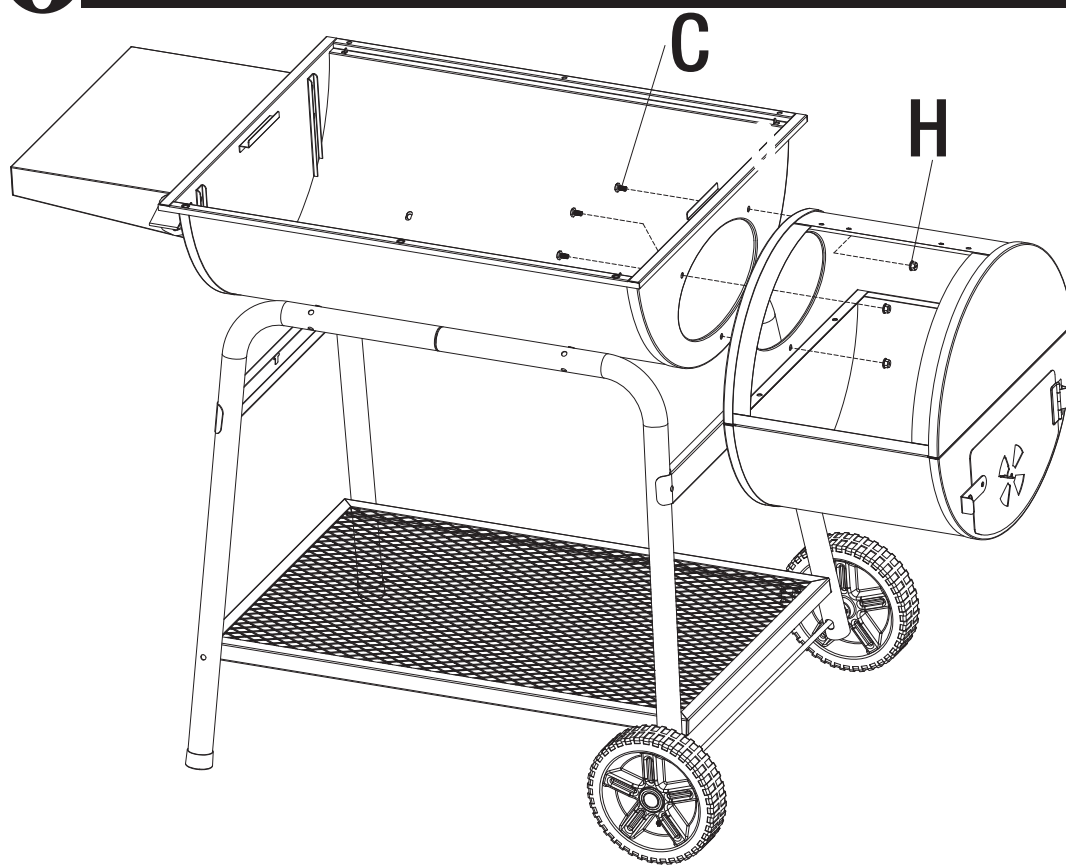
Attach Side Firebox - Top To Side Firebox - Bottom



Assembly

9

Attach Side Firebox Assembly



Two (2) people are required for assembly.

C X3

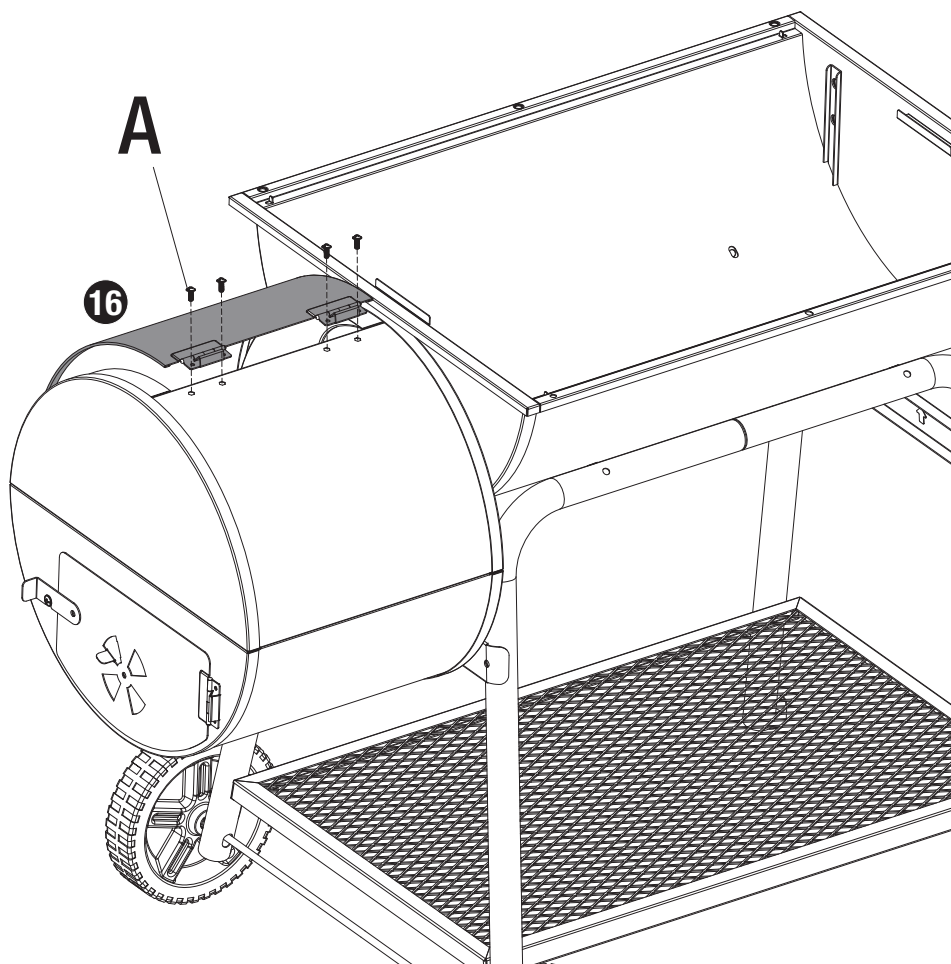


H X3

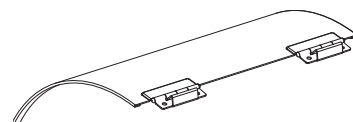


10

Attach Side Lid



16 X1



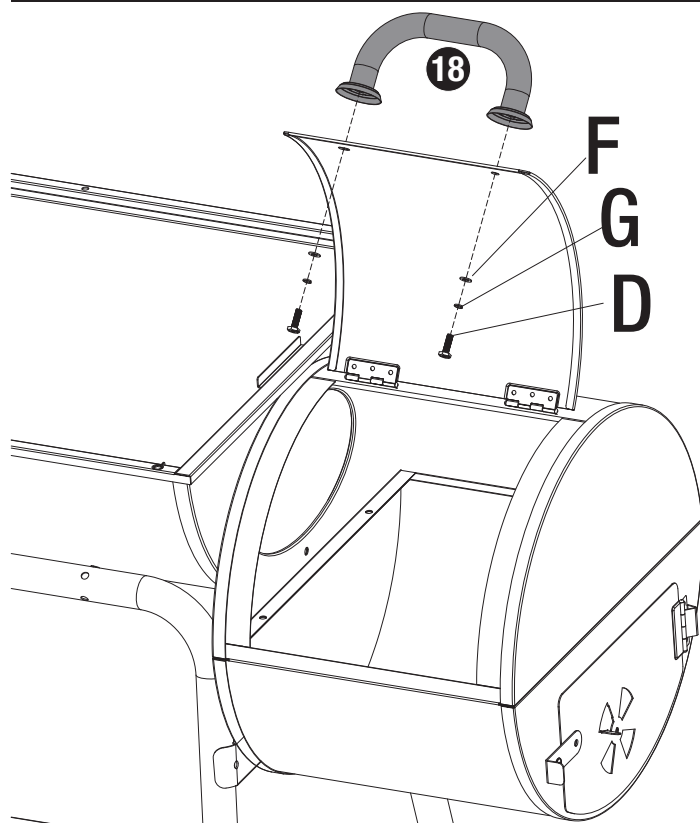
A X4



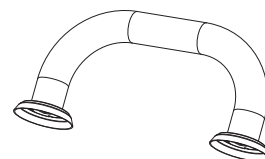
Assembly

11

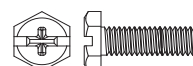
Attach Side Lid Handle



18 X1



D X2



F X2

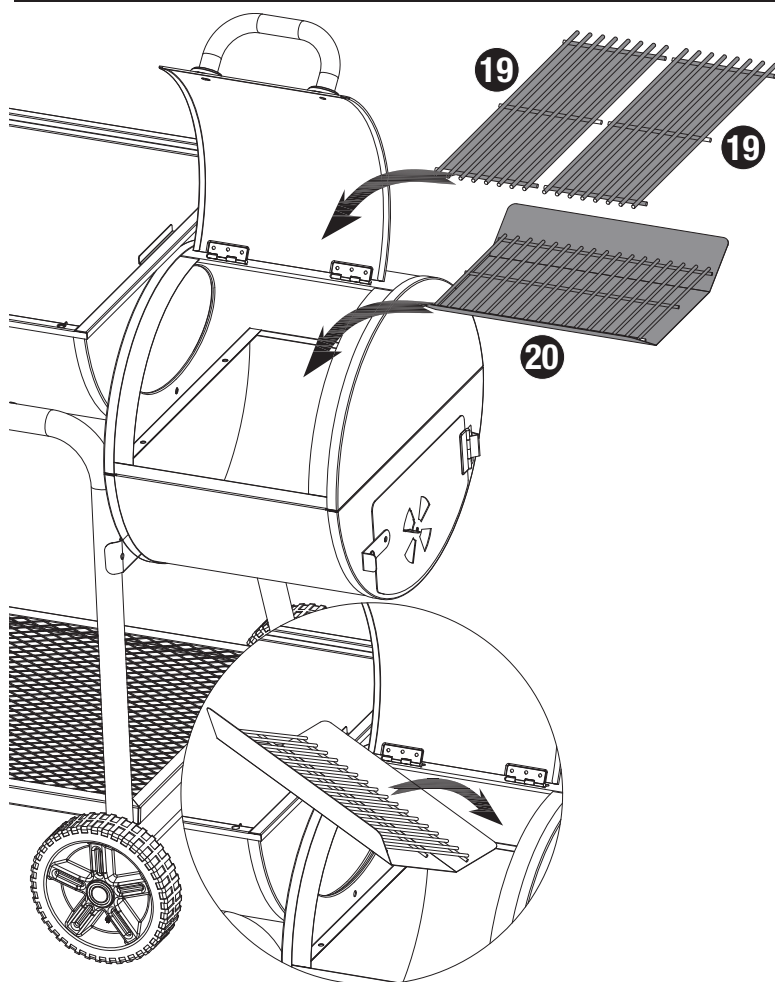


G X2

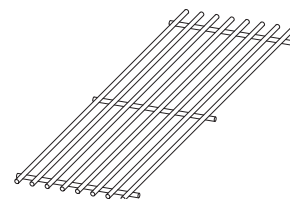


12

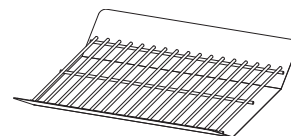
Place Side Charcoal Grid Assembly Place Side Cooking Grid



19 X2

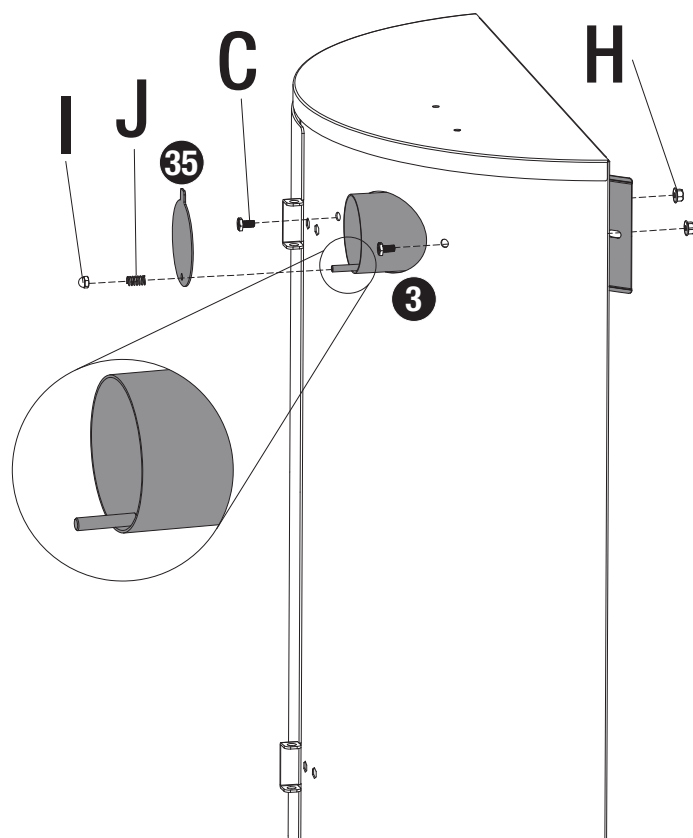


20 X1

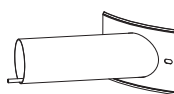


Assembly

13 Attach Smokestack and Smokestack Top



3 X1



C X2



35 X1



H X2



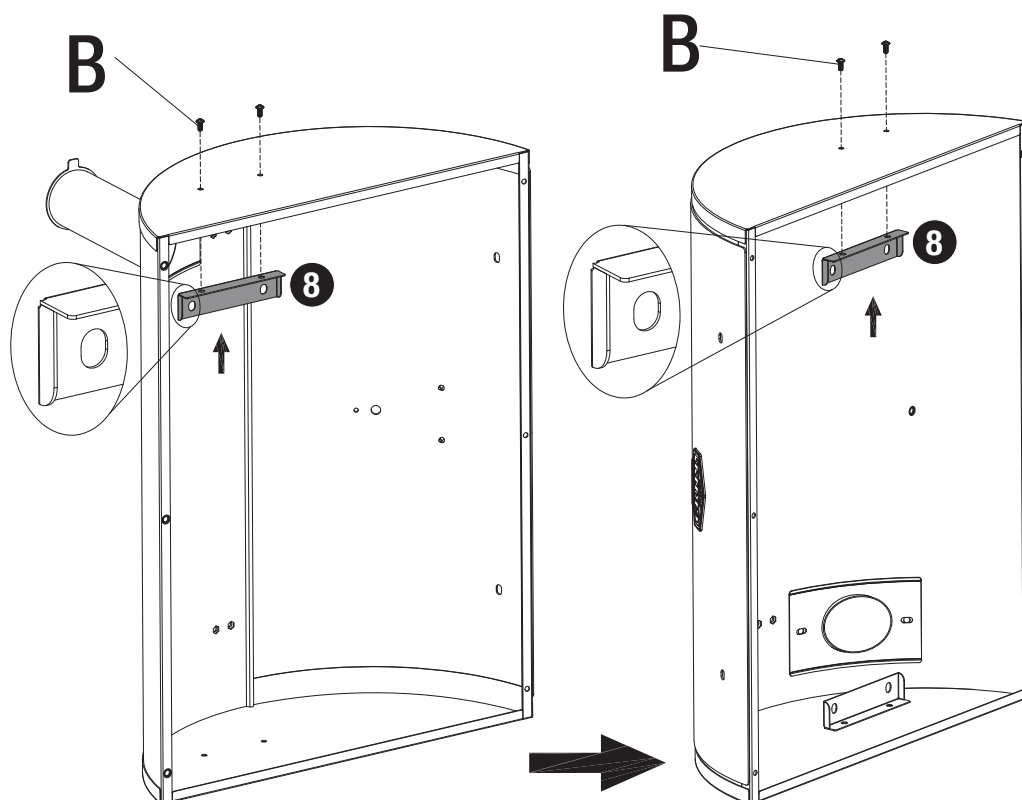
I X1



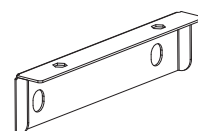
J X1



14 Attach Warming Rack Supports



8 X2

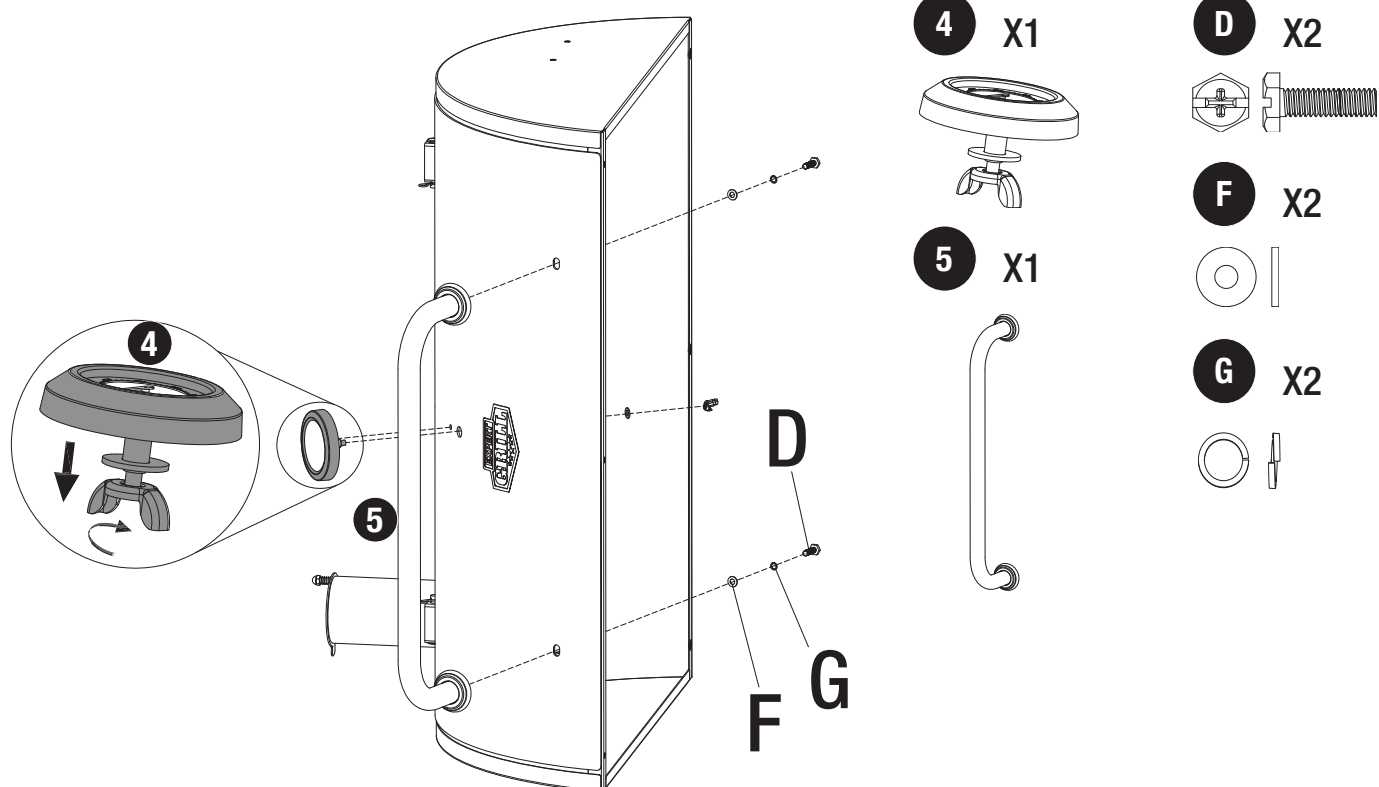


B X4



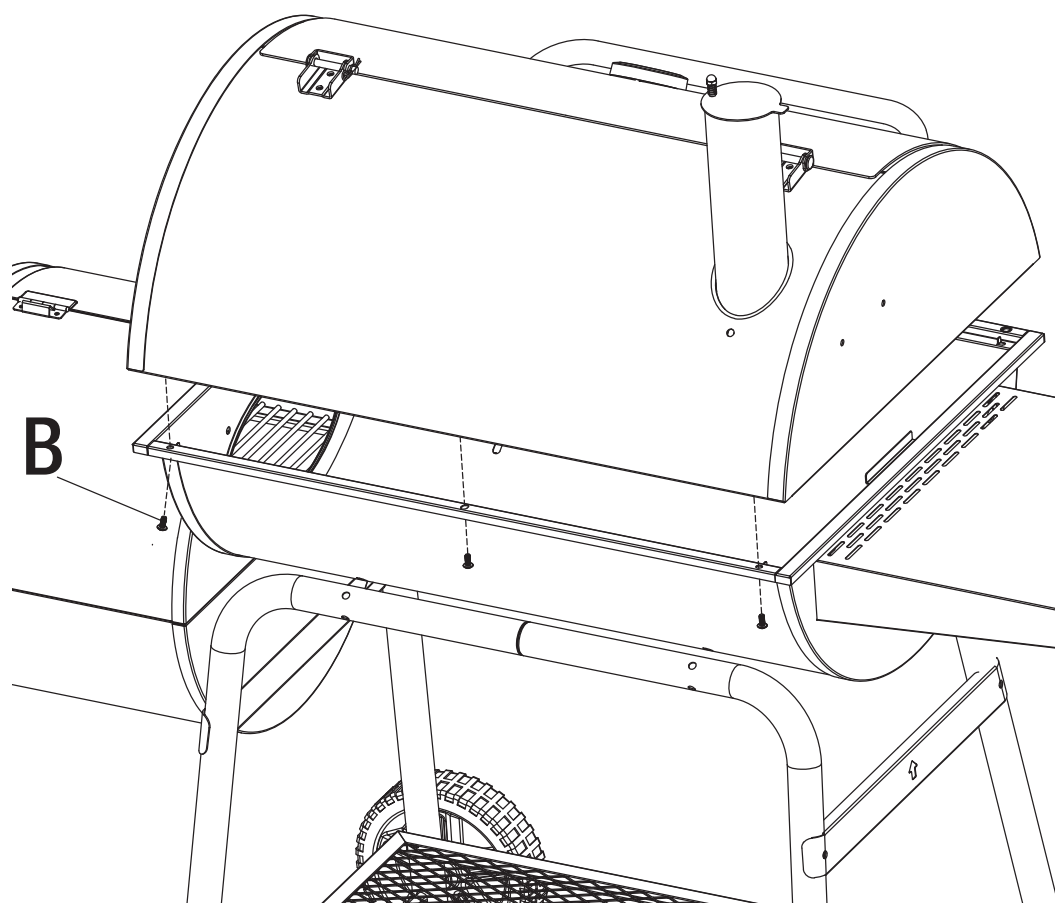
Assembly

15 Attach Temperature Gauge and Lid Handle



16 Attach Main Lid Assembly (Rear Side)

Remark: Tighten bolts by hand first when holes match. Don't fully tighten three bolt B after Step 17 completed.



Two (2) people are required for assembly.

B X3

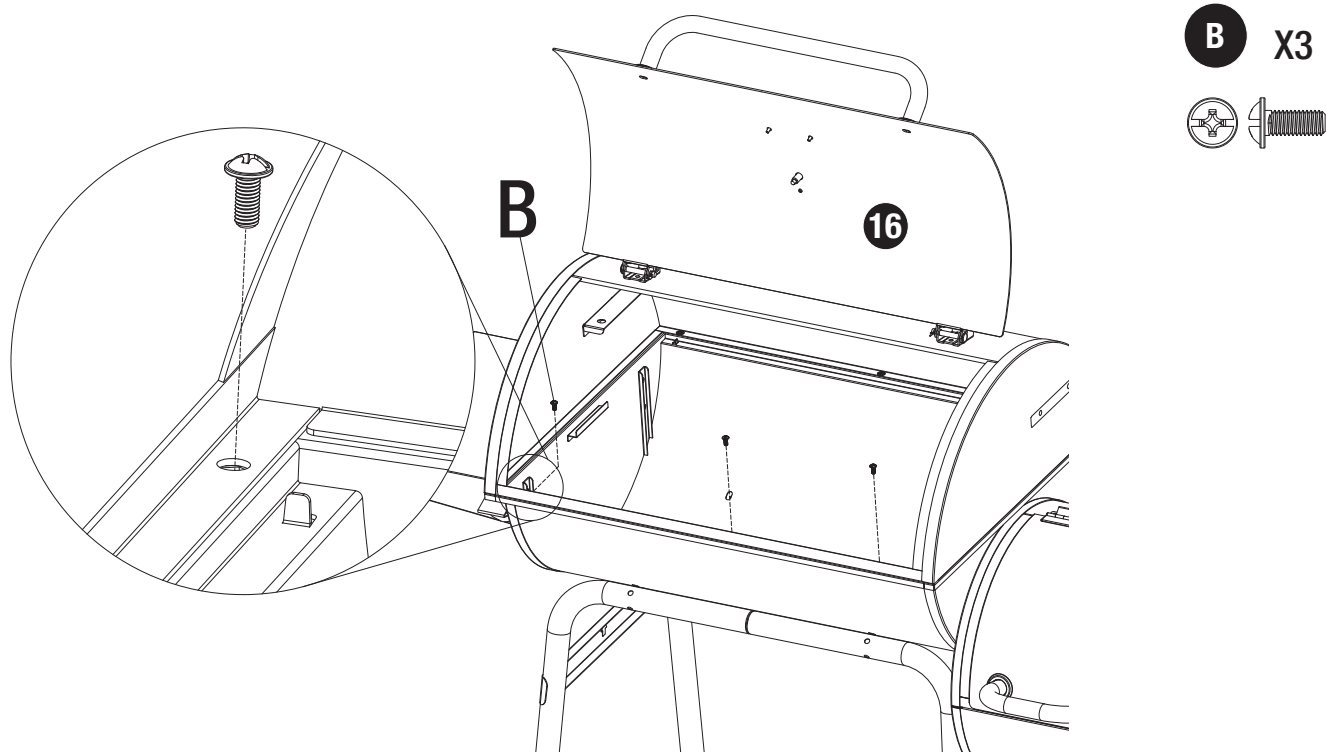


Assembly

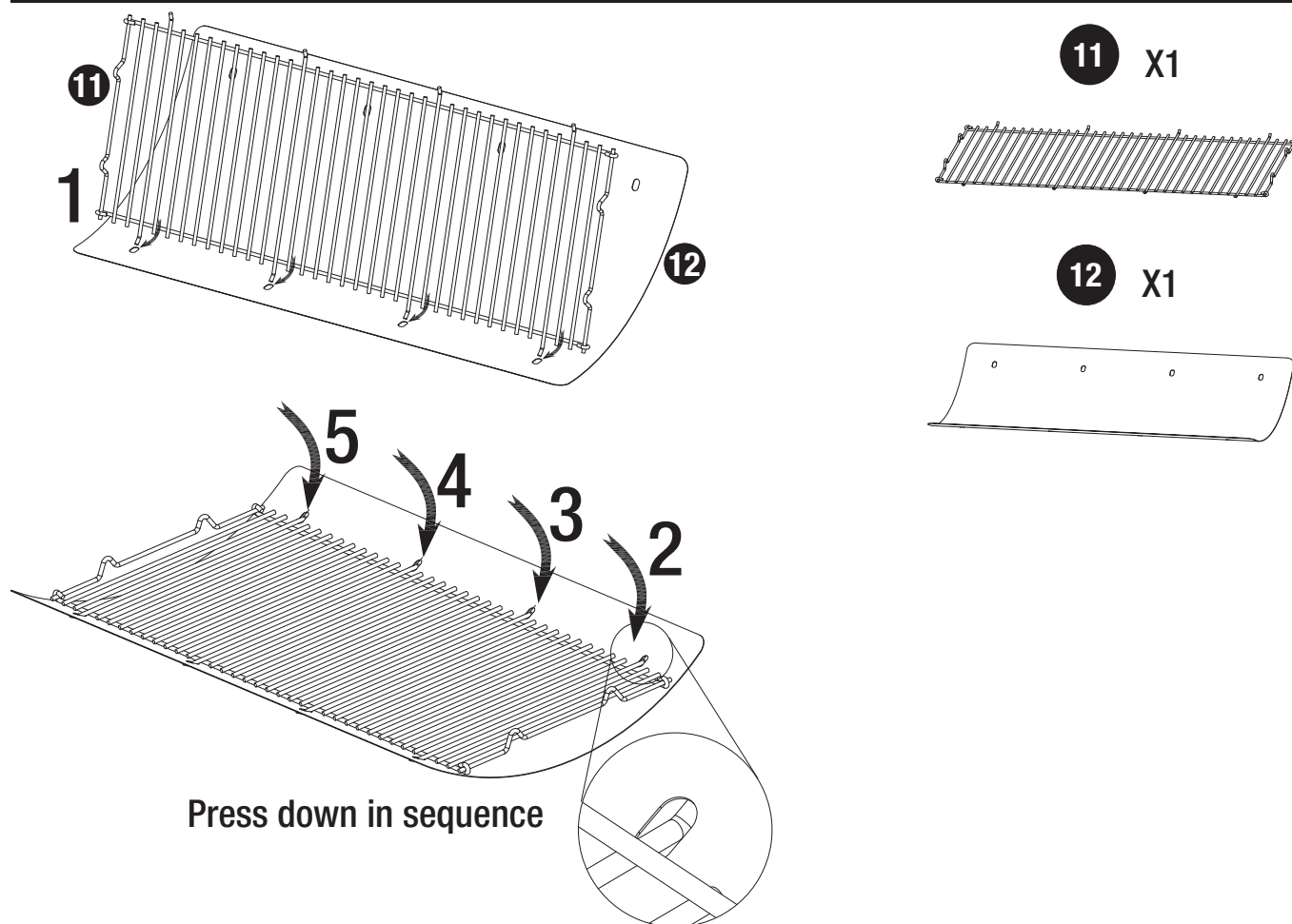
17 Attach Main Lid Assembly (Front Side)

Remark: Tighten bolts by hand first when holes match, then fully tighten all six bolt B.

⚠ WARNING: Keep the lid in the open position during assembly and ensure it does not fall unexpectedly.



18 Attach Charcoal Grid and Ash Tray



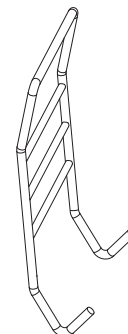
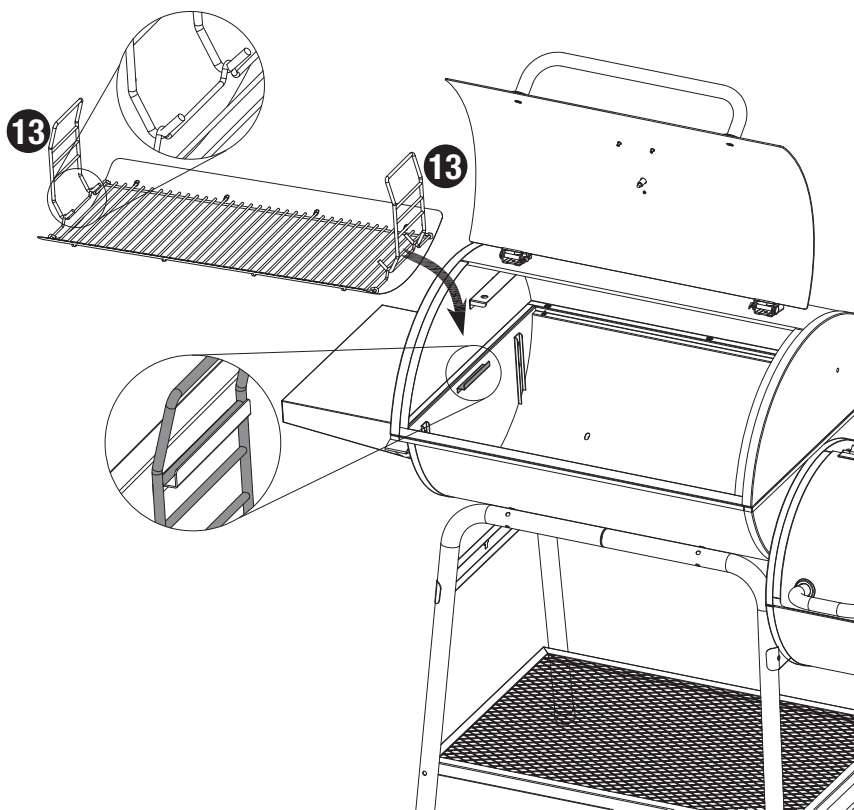
Assembly

19

Attach Charcoal Grid Hanger Hang Charcoal Grid Hanger onto Charcoal Grid Hanger Support

Remark: Three levels can be adjusted.

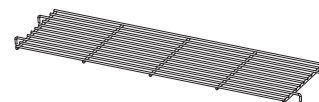
13 X2



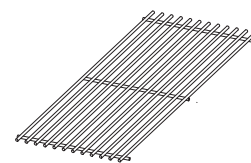
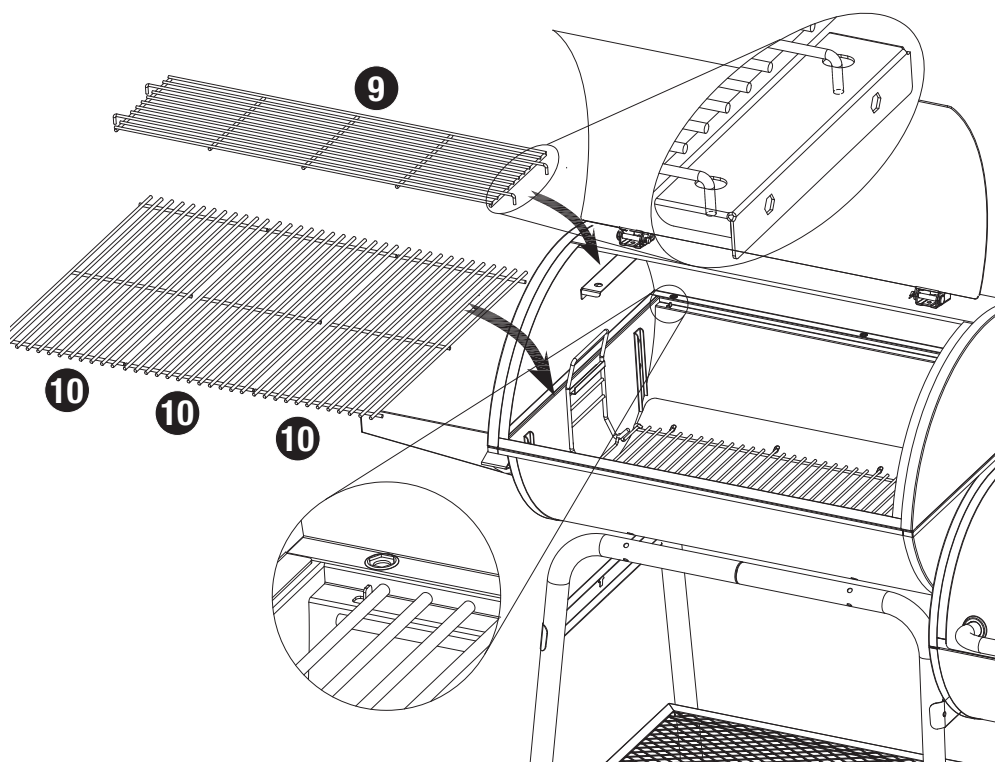
20

Place Cooking Grid, Warming Rack

9 X1



10 X3

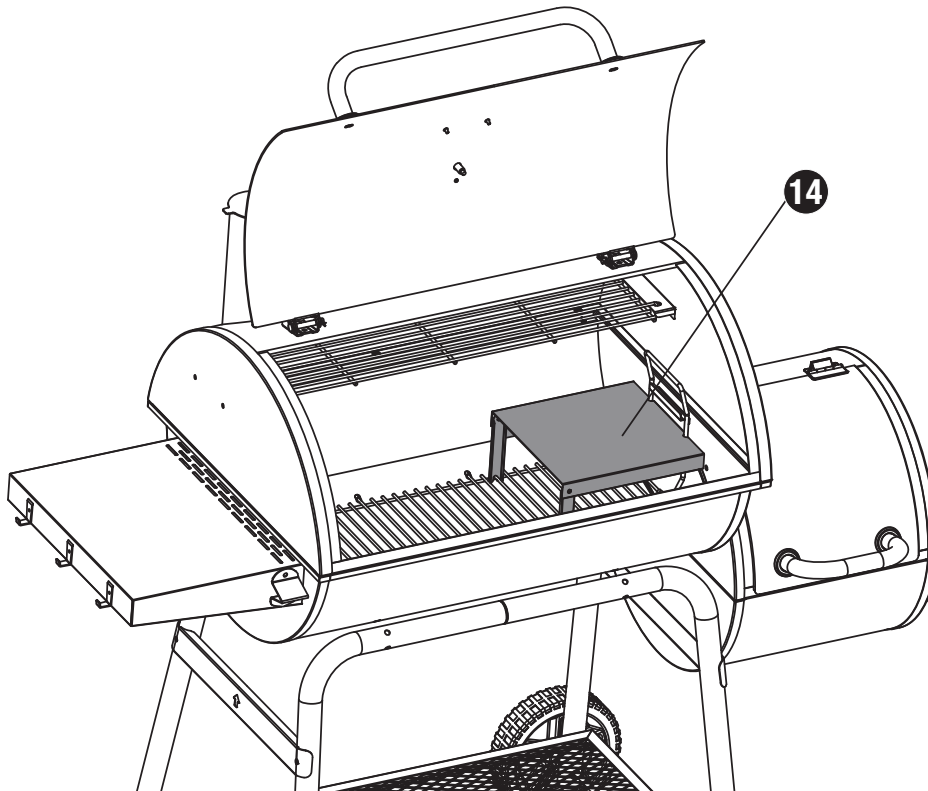


Assembly

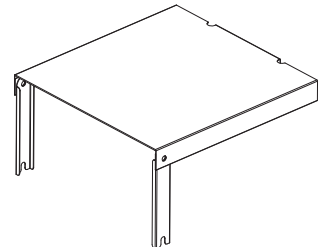


Heat Shield (Part# 14)

Remark: For the assembly instruction of part #14, please refer to page 20 of "Operating Instructions / Offset Smoke".



14 X1



Reminder: All hardware needs to be fully tightened before use.

Operating Instructions

- ⚠ **WARNING:** Do not allow flare-ups in this offset smoker grill for extended periods, as excessive temperatures may damage the finish and accelerate rust formation. The paint finish is not covered under warranty and may require touch-up maintenance. Damage caused by rust is not covered under this warranty.
- ⚠ **CAUTION:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal/wood mixture, lump charcoal or cooking wood.
- ⚠ **CAUTION:** Smoke may escape from areas other than the smokestack. This should not affect normal cooking.
- ⚠ **CAUTION:** Charcoal is porous and holds moisture. **DO** not leave charcoal in your offset smoker grill while you are not using it. Charcoal and ashes left inside the ash pan may reduce the life of your offset smoker grill.

First Use

1. Make sure all labels, packaging and protective films have been removed from the offset smoker grill.
2. Remove manufacturing oils before cooking on this offset smoker grill for the first time, by operating the offset smoker grill for at least 10 minutes with the lid closed. This will "heat clean" the internal parts and dissipate odors.

Lighting Instructions

- ⚠ **CAUTION:** Keep outdoor offset smoker grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
 - ⚠ **CAUTION:** Check to make sure the air vents are free of debris and ash before using the offset smoker grill.
 - ⚠ **CAUTION:** When using a liquid starter, always check firebox before lighting. Fluid can collect in the firebox and could ignite, resulting in a fire.
 - ⚠ **CAUTION:** Never add lighting fluid to hot or warm coals as flashback may occur, causing serious injury or property damage.
 - ⚠ **Maximum weight of charcoal to be used on main charcoal grid is 6 lbs / 2.7 kg.**
 - ⚠ **Maximum weight of charcoal to be used on side charcoal grid is 2 lbs / 0.9 kg.**
1. Open lid and vents.
 2. Make sure firebox is empty.
 3. Remove cooking grid.
 4. Arrange charcoal briquettes or other fuel on the charcoal grid.
 5. Light per instructions on fuel package.
 6. Allow fuel time to ash into glowing coals before cooking.

Turning Off

1. Allow charcoal to completely extinguish itself.
- ⚠ **WARNING:** Do not use water to extinguish. This can be dangerous and cause damage.
2. Dispose of the ashes in a proper location.

Controlling Flare-ups

- ⚠ **CAUTION:** Do not use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.
 - ⚠ **CAUTION:** Do not leave offset smoker grill unattended while preheating or burning off food residue. If the offset smoker grill has not been cleaned, a grease fire can occur that may damage the offset smoker grill.
 - ⚠ **WARNING:** When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, use a type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda. Do not attempt to extinguish with water.
1. Flare-ups are a part of cooking meats on a offset smoker grill and add to the unique flavor of grilling.
 2. Excessive flare-ups can over-cook your food and be dangerous.
Important: Excessive flare-ups result from the build-up of grease in the bottom of your offset smoker grill.
 3. If a grease fire occurs, close the lid until the grease burns out. Use caution when opening the lid as sudden flare-ups may occur.
 4. If excessive flare-ups occur, do **not** pour water onto the flames.

Minimize Flare-ups

1. Trim excess fat from meats prior to cooking.
2. Cook high fat content meats indirectly.
3. Ensure that your offset smoker grill is on a hard, level, non-combustible surface.

Operating Instructions

Cooking Styles

Your offset smoker grill can be used to smoke, grill or sear your food. By using temperature zones, charcoal and wood flavor, you can customize your culinary experience as desired. The following descriptions provide three of the most common ways you can cook with this offset smoker grill.

Offset Smoke

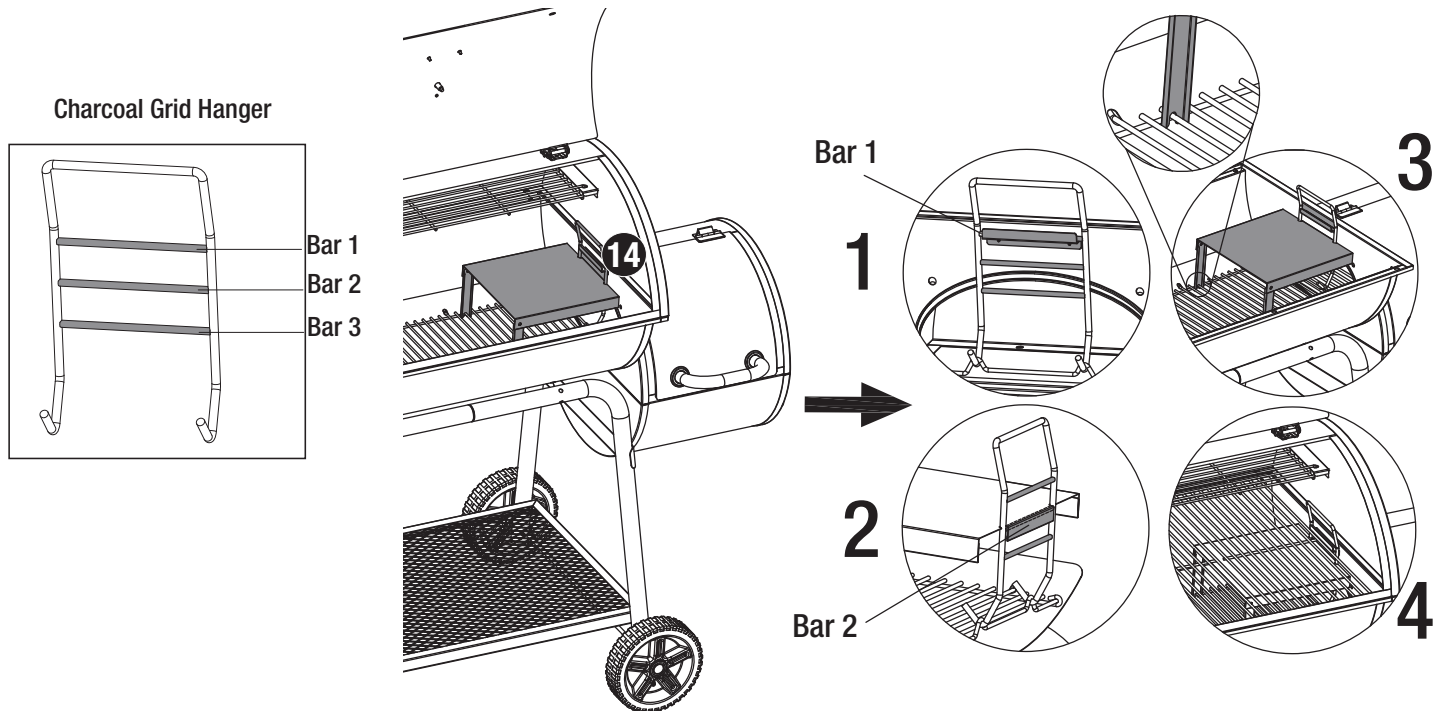
Before offset smoke, first set up the heat shield (part#14).

Step 1: Adjust the charcoal grid to the lowest position. Hang **Bar 1** onto hanger support (Refer to diagram 1).

Step 2: Hang the heat shield onto **Bar 2** (Refer to diagram 2).

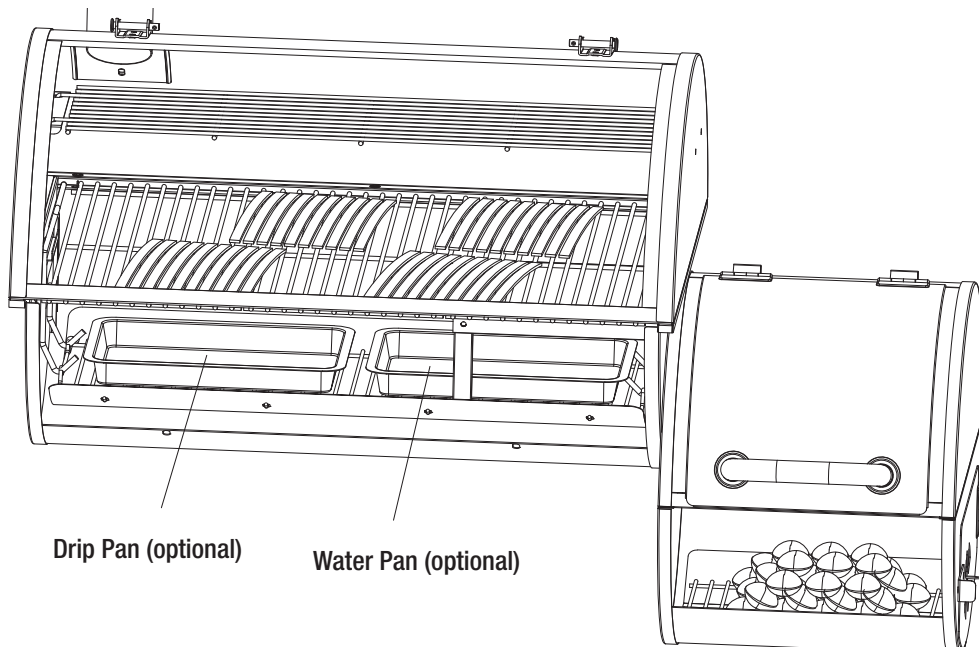
Step 3: Unfold the two legs of the heat shield and place two slots of the legs onto charcoal grid (Refer to diagram 3).

Step 4: Place cooking grid (Refer to diagram 4).



Cook with indirect heat from the side firebox at low temperatures (150°F-250°F). Use split wood chips, chunks or pellets to add smoke flavor.

1. Prepare up to 2 lbs (approximately 30 briquettes) of charcoal, then spread them evenly on the side charcoal grid.
2. Add wood chips, chunks, split logs or pellets as desired to add smoke flavor.
3. Once the offset smoker grill is at the desired temperature, begin to cook.
4. Note: Opening the side firebox will extend cooking time.



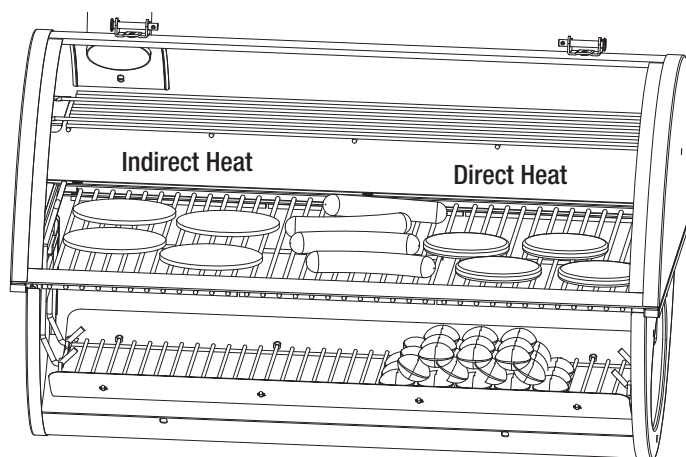
Operating Instructions

Grill

Cook with direct and indirect heat at medium temperatures (300°F-450°F).

Utilize a two zone set up to cook at different speeds and temperatures.

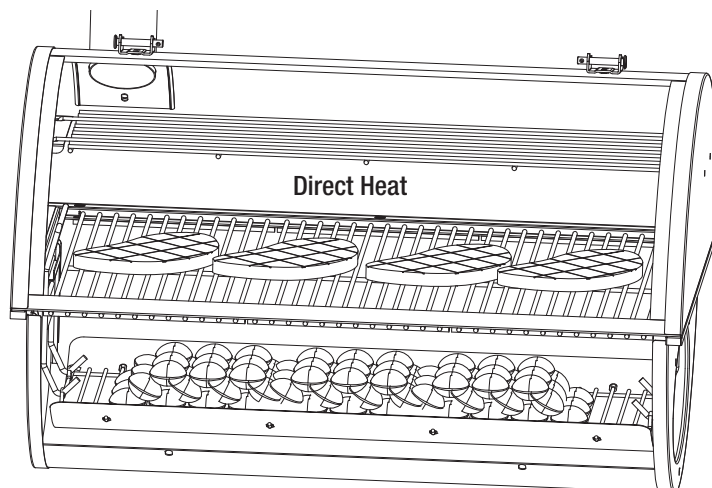
1. Prepare up to 2 lbs (approximately 30 briquettes) of charcoal, then spread them evenly over half of the charcoal grid to create 2 Cooking Zones.
2. Once the offset smoker grill is at the desired temperature, you may begin to cook. First place food over direct heat, cooking each side as desired. After initially cooking over direct heat, move to the cool zone (see picture at right) to bring your food to the desired internal temperature.
3. Note: Wood chips, chunks or split logs may be used in addition to charcoal to add smoke flavor as desired.



Sear

Quickly cook with direct heat at high temperatures (450°F-500°F).

1. Prepare up to 3 lbs (approximately 45 briquettes) of charcoal, then spread them evenly across the charcoal grid.
2. Once the offset smoker grill is at the desired temperature, you may begin to cook by placing food directly over the coals.
3. Food will cook quickly. Cook each side 3-4 minutes and then bring to desired internal temperature (see picture at right).
4. Note: Always sear with the offset smoker grill lid open to prevent damage to exterior finish.
5. Note: Wood chips, chunks or split logs may be used in addition to charcoal to add smoke flavor as desired.



Cleaning and Care

CAUTION:

1. All cleaning and maintenance should be done when offset smoker grill is cool and with the ashes properly disposed of.
2. Do not clean any offset smoker grill part in a self-cleaning oven. The extreme heat will damage the finish.
3. Ashes left in the base for too long will retain moisture and rust through steel components. This offset smoker grill is made of steel, which will rust, especially if not properly cared for. After each use, coat interior grids and bare metal with vegetable oil while warm to reduce rust.

Notices

1. This offset smoker grill should be thoroughly cleaned and inspected on a regular basis.
2. Abrasive cleaners will damage this offset smoker grill.
3. Never use oven cleaner to clean any part of offset smoker grill.
4. Allow to air dry.

Before Each Use

1. Keep the offset smoker grill area free and clear from any combustible materials, gasoline, and other flammable vapors and liquids.
2. See below for proper cleaning instructions.

Cleaning Surfaces

1. Wait for offset smoker grill to fully cool.
2. Wipe surfaces clean with a mild dishwashing detergent or baking soda mixed with water.
3. For stubborn stains, use a citrus-based degreaser and a nylon scrubbing brush.
4. Rinse clean with water.
5. Allow to air dry.

Before Storing

1. Wait for offset smoker grill to fully cool.
2. Clean all surfaces.
3. If storing the offset smoker grill indoors, cover the offset smoker grill and store in a cool dry place.
4. If storing the offset smoker grill outdoors, cover the offset smoker grill with a grill cover for protection from the weather.

Troubleshooting

Problem	Cause	Solution/Prevention
Smoker won't reach or maintain temperature	Insufficient fuel	Use fully lit charcoal before adding wood.
	Restricted airflow	Open air vent wider.
	Wet or poor-quality wood	Use seasoned hardwood splits.
Temperature fluctuates too much	Adding too much wood at once	Add small splits every 30–45 minutes.
	Inconsistent fire size	Maintain a small, clean-burning fire.
	Frequent lid opening	Avoid opening the cooking firebox unnecessarily.
Thick white smoke or bitter flavor	Smoldering fire	Increase airflow.
	Green or wet wood	Use dry, seasoned hardwood.
	Lack of oxygen	Avoid overloading the firebox.
Fire keeps going out	Air vent closed too much	Keep intake vent partially open.
	Ash buildup restricting airflow	Remove ash periodically.
	Wood splits too large	Use smaller wood splits and maintain a coal bed.
Food cooks too fast or too slow	Too fast	Reduce fuel and partially close the air vent.
	Too slow	Increase airflow and fuel.
Excessive creosote or soot on food	Dirty smoke	Keep the smokestack fully open.
	Poor combustion	Maintain a bright flame rather than smoldering wood. Use dry hardwood only.

2 Year Limited Warranty

RevoAce Inc. Limited ("RA") warrants to the original retail purchaser of this offset smoker grill, and to no other person, that if this offset smoker grill is assembled, maintained, and operated in accordance with the printed instructions accompanying it, then for a period of two (2) years for all remaining parts from the date of purchase, all parts in such offset smoker grill shall be free from defects in material and workmanship. RA may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which RA shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Walmart's Customer Care Department using the contact information listed in cover page. If RA confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if RA approves the claim, RA will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. RA will return replacement parts to the original retail purchaser, freight or postage prepaid. This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the offset smoker grill as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust (surface rust is not considered a manufacturing or material defect) or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. RA disclaims all warranties for the offset smoker grill that are purchased from sellers other than authorized retailers or distributors, including the warranty of merchantability or the warranty of fitness for a particular purpose. RA also disclaims any and all implied warranties, including without limitation the implied warranties of merchantability and fitness for a particular purpose. RA shall have no liability to purchaser or any third party for any special, indirect, punitive, incidental, or consequential damages. RA further disclaims any implied or express warranty of, and assumes no responsibility for, defects in workmanship caused by third parties. This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may not apply to everyone. RA does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on RA.



Manufactured in China for: RevoAce Inc. Limited

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