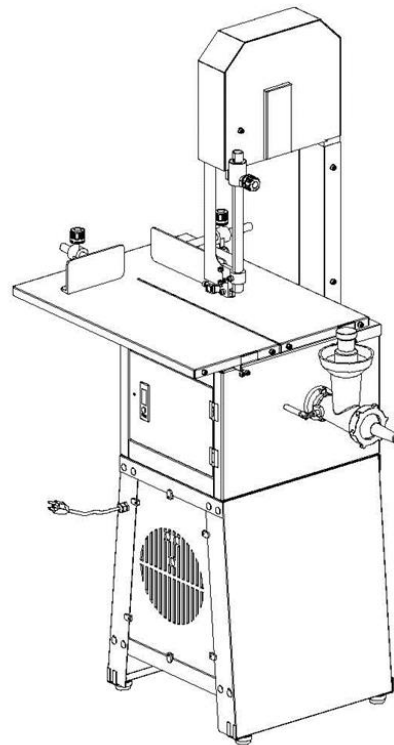




## 3/4 HP MEAT PROCESSOR

### Owner's Manual



**WARNING:** Read carefully and understand all ASSEMBLY AND OPERATION INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

Item # 1A-MS501

**READ & SAVE THESE INSTRUCTIONS**

## Congratulations on your Guide Gear Purchase.

Take your game to the next level with field-tested Guide Gear products for a confident, competitive edge that strikes the perfect balance between performance and value.

For future reference, please complete the owner's record below:

Serial Number/Lot Date Code: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

Save the receipt, warranty, and this manual. It is important that you read the entire manual to become familiar with this product before you begin using it.

This meat processor is designed for certain applications only. The Sportsman's Guide and Northern Tool & Equipment Company, Inc. are not responsible for issues arising from modification or improper use of this product such as an application for which it was not designed. We strongly recommend that this product not be modified and/or used for any application other than that for which it was designed.

### **DO NOT RETURN TO THE STORE**

**For Warranty Replacement**

**For assistance with your Guide Gear product, please contact the Sportsman's Guide customer service at 1-800-888-5222 7:30AM - 6:00PM CST, Mon – Fri or go to <http://www.sportsmanguide.com/customerservice/contactus>**

### **For Missing and Replacement Parts**

**Please call our toll-free number:**

**1-800-222-5381**

**Or email:**

**customer care@northerntool.com**

**Monday – Friday 7:00 AM – 6:00 PM CT**

**Saturday 7:00 AM – 3:00 PM CT.**

<b>Table of Contents</b>
--------------------------

<b>Intended Use .....</b>	<b>4</b>
<b>Technical Specifications .....</b>	<b>4</b>
<b>Important Safety Information .....</b>	<b>4</b>
<b>Specific Operation Warnings .....</b>	<b>6</b>
<b>Grounding .....</b>	<b>7</b>
<b>Extension Cords .....</b>	<b>8</b>
<b>Meat Processor Specifications.....</b>	<b>9</b>
<b>Package Contents.....</b>	<b>10</b>
<b>Parts List.....</b>	<b>10</b>
<b>Assembly .....</b>	<b>12</b>
<b>Replacing and Adjusting Saw Blade.....</b>	<b>13</b>
<b>Assembling the Power Switch.....</b>	<b>15</b>
<b>Attaching the Stainless Steel Table .....</b>	<b>15</b>
<b>Assembling the Fence and Pusher .....</b>	<b>16</b>
<b>Meat Cutting .....</b>	<b>16</b>
<b>Meat Grinding .....</b>	<b>17</b>
<b>Maintenance .....</b>	<b>17</b>
<b>Replacement Parts.....</b>	<b>17</b>
<b>Limited Warranty.....</b>	<b>18</b>

## Intended Use

Process your own meats just like at the butcher shop. Save cash and get exactly what you want. Perfect for hunters, farmers, and more. The powerful 3/4 horsepower motor tackles big jobs, and the 5/8" blade can saw through frozen meat. Also included is a meat grinding attachment. This meat processor is to be used for commercial use only.

## Technical Specifications

Property	Specification
Component Construction	Steel, Stainless Steel
Weight	110 Pounds
Maximum Meat Width	9-7/8"
Maximum Meat Thickness	9-7/16"
Accessories	5/16" Meat Grinder Attachment
Adjustable Blade Height & Adjustable Fences	Yes
Blade Included	Yes
Horsepower/Watts/Voltage/Hertz/Current	3/4HP/550W/120V/60Hz/6 Amps
Speed	1750 RPM
Table Dimension	18.5" x 23.5"

## Important Safety Information

### WARNING

- Read and understand all instructions. Failure to follow all instructions may result in serious injury or property damage.
- The warnings, cautions, and instructions in this manual cannot cover all possible conditions or situations that could occur. Exercise common sense and caution when using this meat processor. Always be aware of the environment and ensure that the meat processor is used in a safe and responsible manner.
- Do not allow persons to operate or assemble the meat processor until they have read this manual and have developed a thorough understanding of how it works.
- Do not modify this meat processor in any way. Unauthorized modification may impair the function and/or safety and could affect the life of the product. There are specific applications for which the product was designed.
- Use the right meat processor for the job. DO NOT attempt to force small equipment to do the work of larger industrial equipment. There are certain applications for which this meat processor was designed. This meat processor will be safer and do a better job at the capacity for which it was intended. DO NOT use this meat processor for a purpose for which it was not intended.
- Industrial or commercial applications must follow OSHA requirements.

## **WARNING**

### **WORK AREA SAFETY**

- Inspect the work area before each use. Keep work area clean, dry, free of clutter, and well-lit. Cluttered, wet, or dark work areas can result in injury. Using the product in confined work areas may put you dangerously close to cutting tools and rotating parts.
- Do not use meat processor around flammable liquids or gasses.
- Do not allow the product to come into contact with an electrical source. The meat processor is not insulated and contact will cause electrical shock.
- Keep children and bystanders away from the work area while operating the meat processor. Do not allow children to handle the product.
- Be aware of all power lines, electrical circuits, water pipes, and other mechanical hazards in your work area. Some of these hazards may be hidden from your view and may cause personal injury and/or property damage if contacted.

## **WARNING**

### **PERSONAL SAFETY**

- Stay alert, watch what you are doing, and use common sense when operating the meat processor. Do not use the meat processor while you are tired or under the influence of drugs, alcohol, or medication. A moment of inattention while operating the meat processor may result in serious personal injury.
- Dress properly. Do not wear loose clothing, dangling objects, or jewelry. Keep your hair, clothing and gloves away from moving parts. Loose clothes, jewelry, or long hair can be caught in moving parts. Air vents on the meat processor often cover moving parts and should be avoided. Wear rubber footwear.
- Wear the proper personal protective equipment when necessary. Use ANSI Z87.1 compliant safety goggles (not safety glasses) with side shields, or when needed, a face shield. This applies to all persons in the work area. Wear ear protection when using the product.
- Do not overreach. Keep proper footing and balance at all times.

## **CAUTION**

### **PRODUCT USE AND CARE**

- Do not force the meat processor. Meat processors are safer and do a better job when used in the manner for which they are designed. Plan your work, and use the correct product for the job.
- Check for damaged parts before each use. Carefully check that the product will operate properly and perform its intended function. Replace damaged or worn parts immediately. Never operate the product with a damaged part.
- Do not use a product with a malfunctioning switch. Any power meat processor that cannot be controlled with the power switch is dangerous and must be repaired by an authorized service representative before using.

- Disconnect the power supply from the product and place the switch in the locked or off position before removing blade, making any adjustments, changing accessories, cleaning, storing or moving the meat processor. Such preventive safety measures reduce the risk of starting the meat processor accidentally.
- Store the product when it is not in use. Store it unplugged in a dry, secure place out of the reach of children. The storage area should be lockable. Inspect the meat processor for good working condition prior to storage and before re-use.
- Use only accessories that are recommended by the manufacturer for use with your product. Accessories that may be suitable for one meat processor may create a risk of injury when used with another meat processor.
- Keep guards and fences in place and in working order. Never operate the product without the guards and fences in place.
- Do not leave the meat processor running unattended.
- Service must be performed by qualified repair personnel. When servicing a tool, use only identical replacement parts. Use of unauthorized parts or failure to follow maintenance instructions may create a risk of electric shock or injury.

## Specific Operation Warnings

### **WARNING**

- Avoid contact with moving parts. Never put your fingers near the blade while it is operation.
- Meat processor parts are not dishwasher safe.
- Do not use meat processor outdoors. This meat processor is intended for commercial use only.
- Make sure that the power cord is in a safe place so that it does not come near the blade or gets tripped over. Do not let the cord come into contact with sharp edges or touch hot surfaces. Do not let cord become kinked or trapped under the meat processor.
- Place the meat processor on a firm and flat floor. Never use the meat processor unless it is fully upright and completely assembled.
- Do not use in wet areas. Do not put meat processor in water or other liquids. Do not operate meat processor with wet hands or while standing on a wet floor. Do not use meat processor if it is wet.
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- Use the meat processor to cut only designated food.
- This meat processor has a sharp blade. To avoid injury, never use your hands to hold the food to be sliced. When blade is moving place hands on recommended push surface only.
- Clean meat processor and blade according to instructions.
- When lifting meat processor, carefully position your body to avoid contact with the blade.
- Use protective cut-resistant gloves whenever handling the blade.
- Keep the blade sharp and replace when it gets blunt.
- Never move the meat processor while it is plugged into an electrical outlet.
- Before plugging in meat processor, make sure the unit is switched to “OFF” position.

## Grounding

### WARNING

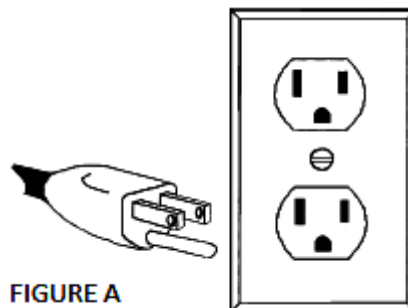
- This meat processor must be grounded while in use to protect the operator from electrical shock. This unit is equipped with an electrical cord that has an equipment grounding conductor and a grounding plug. The plug **MUST** be plugged into a matching receptacle that is properly installed and grounded in accordance with ALL local codes and ordinances.
- **DO NOT MODIFY THE PROVIDED PLUG.** If it will not fit the receptacle, have the proper receptacle installed by a qualified electrician.
- **CHECK** with a qualified electrician or service person if you do not completely understand the grounding instructions, or if you are not sure the meat processor is properly grounded.

### Grounded Meat processors: Meat processors with 3-Prong Plugs

Meat processors marked with **Grounding Required** have a 3-wire cord and 3-prong grounding plug. The plug must be connected to a properly grounded outlet. If the meat processor should electrically malfunction or break down, grounding provides a low resistance path to carry electricity away from the user, reducing the risk of electric shock. (See Figure A.)

The grounding prong in the plug is connected through the green wire inside the cord to the grounding system in the meat processor. The green wire in the cord must be the only wire connected to the meat processor's grounding system and must never be attached to an electrically live terminal.

Your meat processor must be plugged into an appropriate outlet, properly installed and grounded in accordance with all codes and ordinances. The plug and outlet should look like those in the following illustration.



## Extension Cords

### ⚠ WARNING

- **USE A PROPER EXTENSION CORD.** Make sure your extension cord is in good condition. When using an extension cord, be sure to use one heavy enough to carry the current your product will draw. An undersized cord will cause a drop in line voltage, resulting in loss of power and cause overheating.
  - Be sure your extension cord is properly wired and in good condition. Always replace a damaged extension cord or have it repaired by a qualified person before using it. Protect your extension cords from sharp objects, excessive heat and damp or wet areas.
- 
- Grounded meat processors require a 3-wire extension cord. Double Insulated meat processors can use either a 2- or 3-wire extension cord.
  - As the distance from the supply outlet increases, you must use a heavier gauge extension cord. Using extension cords with inadequately sized wire causes a serious drop in voltage, resulting in loss of power and possible meat processor damage.
  - The smaller the gauge number of the wire, the greater the capacity of the cord. For example, a 14-gauge cord can carry a higher current than a 16-gauge cord. Minimum extension cord wire size is shown in the following table:

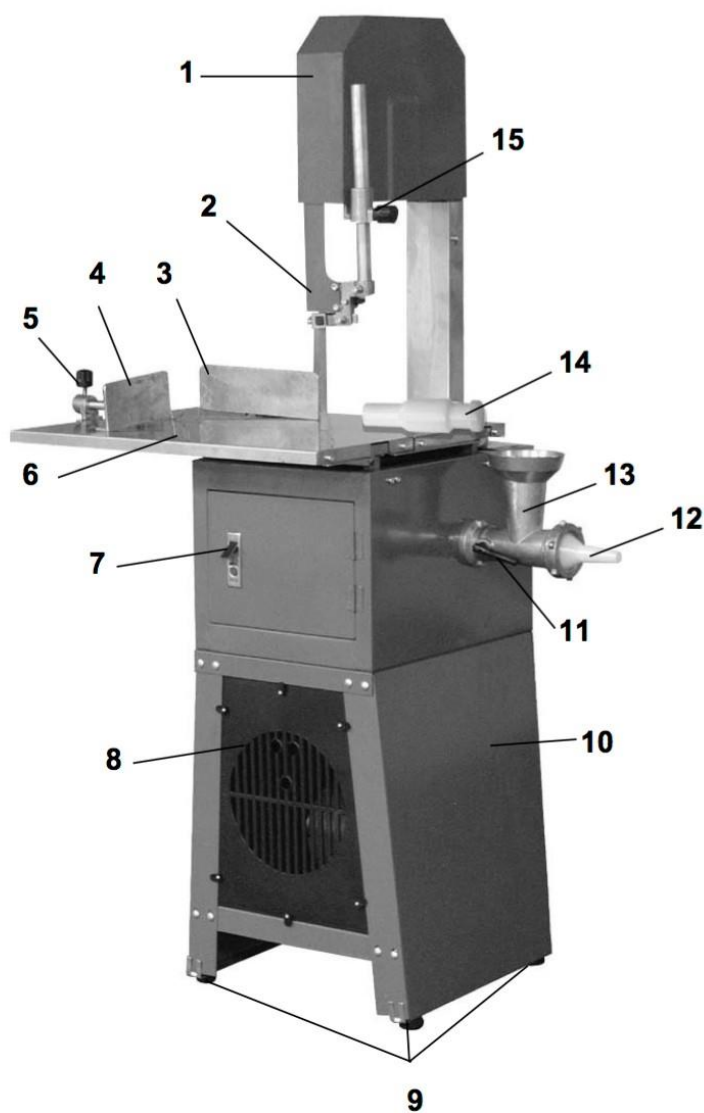
Minimum Wire Size Of Extension Cords				
Nameplate AMPS	Cord Length			
	25'	50'	100'	150'
0-6	18 AWG	16 AWG	16 AWG	14 AWG
6-10	18 AWG	16 AWG	14 AWG	12 AWG
10-12	16 AWG	16 AWG	14 AWG	12 AWG
12-16	14 AWG	12 AWG	NOT RECOMMENDED	

- When using more than one extension cord to make up the total length, make sure each cord contains at least the minimum wire size required.
- If you are using one extension cord for more than one meat processor, add the nameplate amperes and use the sum to determine the required minimum cord size.
- Make sure your extension cord is properly wired and in good electrical condition. Always replace a damaged extension cord or have it repaired by a qualified electrician before using it.
- Protect your extension cords from sharp objects, excessive heat, and damp or wet areas.



## Meat Processor Specifications

Part	Description
1	Cover
2	Blade Guard
3	Fence
4	Pusher
5	Pusher Locking Knob
6	Sliding Stainless Steel Table
7	Front Access Door
8	Front Motor Access Panel
9	Rubber Feet
10	Steel Stand
11	Meat Grinder Assembly Locking Handle
12	Tube Connector
13	Meat Grinder Intake
14	Stuffer Tool
15	Blade Guard Adjustment Knob



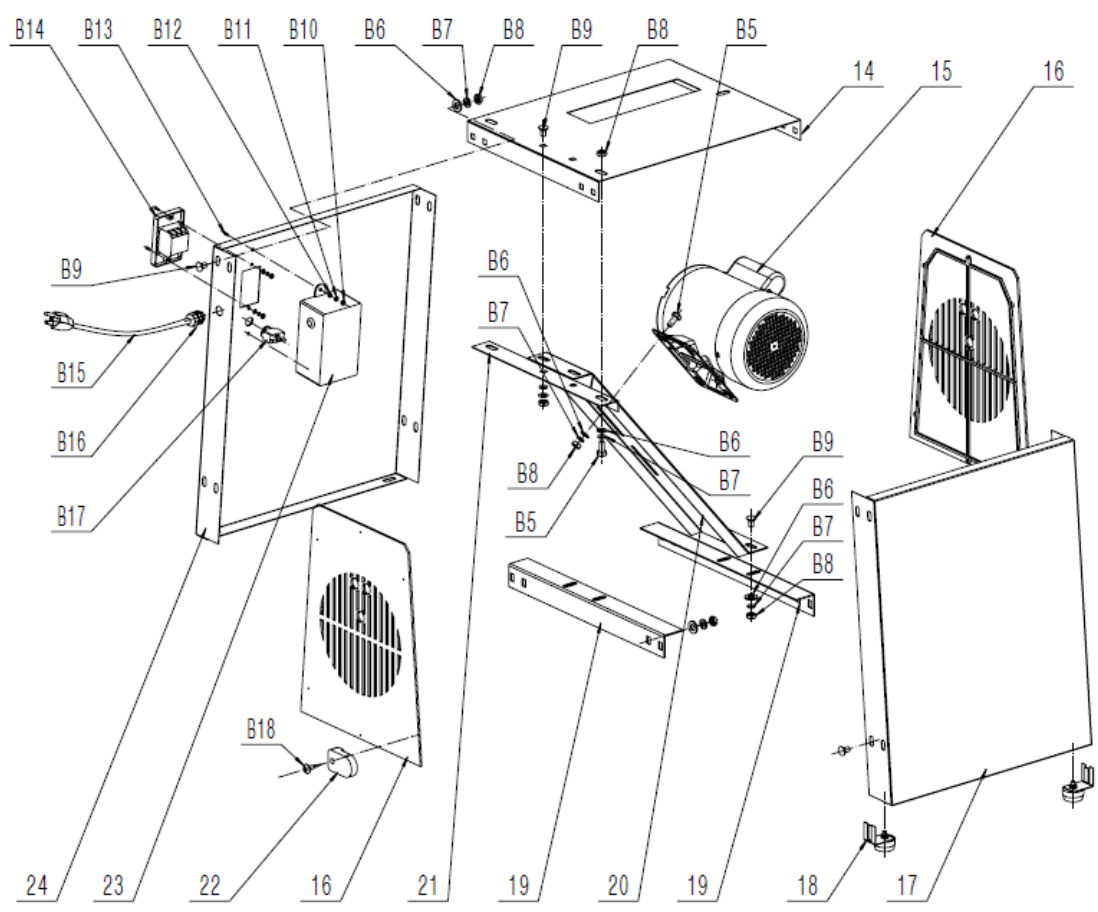
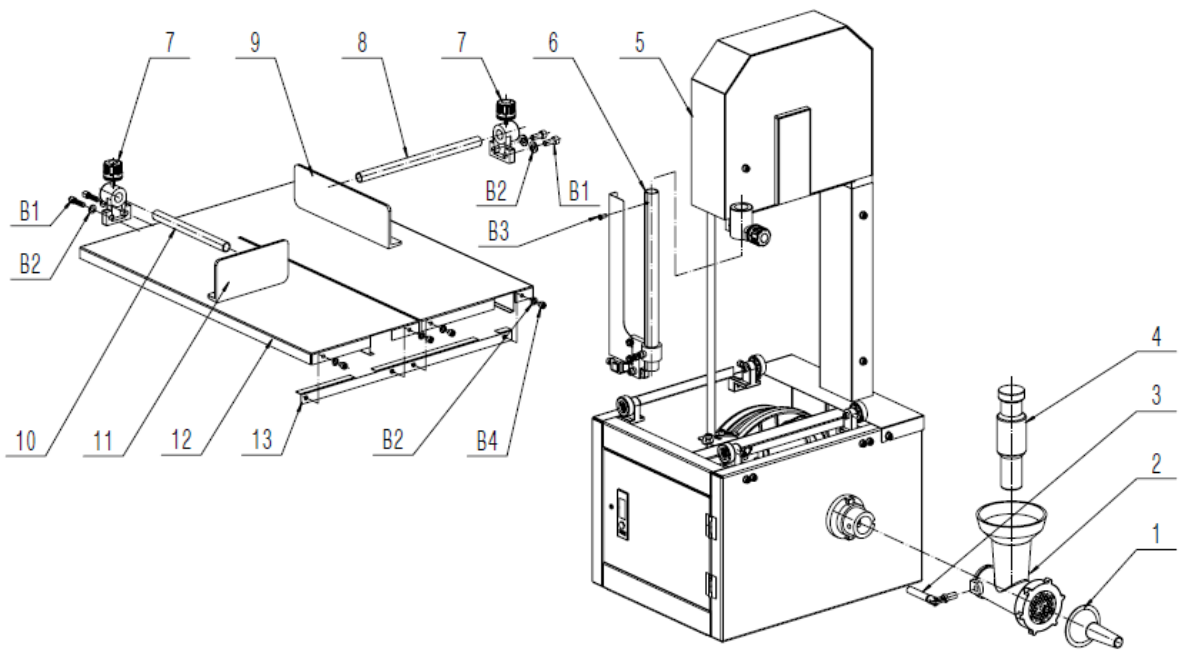
## Package Contents

1. Electric Meat Cutting Band Saw with Meat Grinder
2. 2 1/2" Grinding Plate
3. Knife
4. Funnel Attachment
5. Stuffer Tool
6. Cutting Blade

## Parts List

Please refer to Parts List table during assembly.

No.	Description	Qty.	No.	Description	Specifications	Qty.
1	Tube Connector	1	B1	Socket Screw	M6*20	4
2	Meat Grinder Body	1	B2	Washer	6mm	8
3	Meat Grinder Locking Lever	1	B3	Socket Screw	M4*10	1
4	Plug The Meat Stick	1	B4	Socket Screw	M6*10	4
5	Cover	1	B5	Screw	M8*25	7
6	Saw Blade Protection Device	1	B6	Washer	8mm	27
7	Adjustable Support	1	B7	Locking Washer	8mm	27
8	Fence Guide	1	B8	Nut	M8	26
9	Fence	1	B9	Bolt	M8*16	20
10	Pusher Guide	1	B10	Nut	M4	4
11	Pusher	1	B11	Locking Washer	4	4
12	Table	1	B12	Washer	4	4
13	Table Support	1	B13	Screw	M4*12	4
14	Upper Cover	1	B14	Switch		1
15	Motor	1	B15	Cable		1
16	Access Panel	2	B16	Cable Bushing	M16x1.5	1
17	Left Side Plate	1	B17	Cable Ground		1
18	Rubber Feet	4	B18	Screw	ST2.9x9.5	12
19	Supporting Plate	2				
20	Motor Support Plate	1				
21	Supporting Plate	1				
22	Access Panel Lock	12				
23	Switch Cover	1				
24	Right Side Plate	1				





Once the base is assembled, attach the Drive Belt to the motor wheel (A) and to the Spindle Wheel (B) in the compartment directly above. If the two wheels don't line up properly, loosen the four bolts (C) holding the motor in place and slide the motor up or down, depending on need. Once the wheels line up, retighten the bolts. (Figure 2)

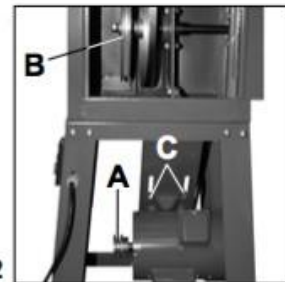


Figure 2

## Replacing and Adjusting Saw Blade

### ⚠ WARNING

- Make sure the machine is unplugged from a power source before replacing or adjusting the saw blade.
- To prevent serious injury, wear heavy duty work gloves when working with or around the saw blade.

#### Remove the Table

Before attempting to remove or replace the blade, the stainless steel table must be removed. To do this, remove the socket screws which attach the Table Support (D) to the table. Then, from the left side of the table, pull the table back and off. Once removed, place the table on a flat surface away from the machine to prevent damage while working with the blade. (Figure 3)

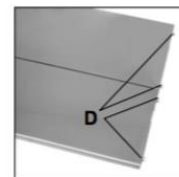


Figure 3

#### Removing the Blade Cover

Remove the socket screws on the side and back of the Cover (E) (Figure 4). Once removed, the cover will slip up and off, exposing the Drive Wheel and saw blade.



Figure 4

Then remove the Blade Guard (F) and Upper Guard Plate (G) (Figure 5). NOTE: For best results, stand to the left front of the table while performing the following steps.

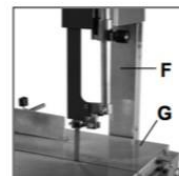


Figure 5

Turning the nut (H) counterclockwise lowers and decreases tension on the Drive Wheel (I) allowing you to adjust the alignment of the blade or to replace the blade entirely. (Figure 6)

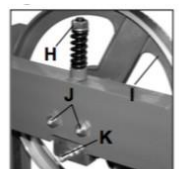


Figure 6

To center the blade on the wheel, loosen the two nuts (J) until the blade centers onto the Drive Wheel, and then retighten the nuts. Turning the wheel by hand makes moving the blade easier. Adjust the socket screw (K) to increase or decrease the angle on the Drive Wheel, helping center the blade on the wheel.

Once the top part of the blade is set, the bottom will need adjustment. First, loosen the two socket screws to adjust the Guide Plates (L), making sure there is at least 1/32" space between the edges of the guide plates and saw blade (M) (Figure 7).

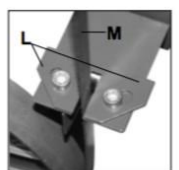


Figure 7

## Mounting a New Blade

Use only authorized replacement blades (BSB-MBS) measuring 82" x 5 / 8".

To mount a new blade, begin by placing the upper portion of the blade onto the upper drive wheel, teeth facing down and toward you. While doing this, insert the blade in the slot located on the upper guide body (N). (Figure 8)

Mount the lower half of the blade on the bottom drive wheel, making sure the blade goes in the slot (O) on the lower guide body. (Figure 9)

Loosen the socket screw (P) to adjust the bearing (Q) so that it is at least 1/32" away from the blade. (Figure 10)

To adjust the saw blade so that it is properly lined up in the cutting channel, first loosen the two socket screws (R). Loosening these screws allows the two small guides (S) to move toward or away from the blade, centering it in the channel. Loosening the socket screw (T) on the Blade Guide will move it toward or away from the blade. Finally, loosen the socket screw (U) to move the Bearing (V) toward or away from the blade. For best results, the bearing should be 1/32" away from the blade. (Figure 11)

Once these steps are complete, replace the blade cover, blade guard, table, table support and upper guard plate. To center the blade on the wheel, loosen the two nuts (J) until the blade centers onto the Drive Wheel, and then retighten the nuts. Turning the wheel by hand makes moving the blade easier. Adjust the socket screw (K) to increase or decrease the angle on the Drive Wheel, helping center the blade on the wheel. (Figure 6)

Once the top part of the blade is set, the bottom will need adjustment. First, loosen the two socket screws to adjust the Guide Plates (L), making sure there is at least 1/32" space between the edges of the guide plates and saw blade (M) (Figure 7)

Close and lock the front access door.

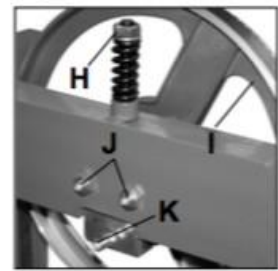


Figure 6

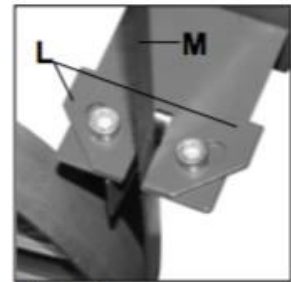


Figure 7

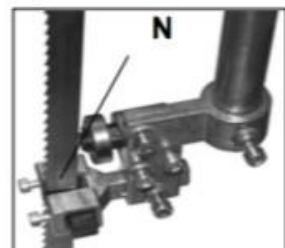


Figure 8



Figure 9



Figure 10

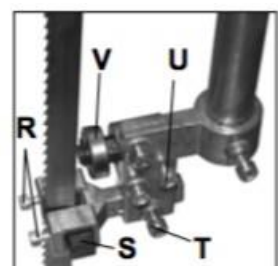


Figure 11

## Assembling the Power Switch

### WARNING

- Do not use sharp tools when assembling the power switch, as they may damage the insulation on the wires.
- If you are unfamiliar with electrical work, contact a professional electrician to perform the install.

The O/— power switch (O) is located in the upper corner of the Install holes. Attach the switch to the side of the steel stand using two nuts, bolts and washers (X).

NOTE: Be sure O is at the top. (Figure 12)

Take out the black wire and pass the black, white and green wires through cable sleeve, then insert the cable sleeve into hole site of panel (figure 13). Before the wires are connected to the terminals, please do not tighten the cable sleeve. Then insert the wire into the holes of switch cover, (figure 13 has took out the switch cover, for better showing terminal connection), connect the white wire to one side of the overload protector (A1) and the other side connected the red wire to the switch in position 2, another black one connected to the switch in position 4. Once the wires went through, pull some of black cables through it as well. It makes easier to connect the wires to the terminals. Insert the black, white, green wires of motor into another hole of switch cover.

Insert the black, white, green of motor wire into another hole of switch cover.

Connect the black wire to switch in position 3, connect the white wire to switch in position 1, and two grounding wires lead to connect the steel side panel by nuts, bolts and washers. Grounding logo on the right of switch mounting hole. Tighten the bolts. The X Grounding wires connects the steel structure of the machine to the ground (Figure 13).

Attach the switch cover (Z) to the steel cabinet with nuts, bolts and washers, and tighten the cable bushing (AA) by hand. (Figure 14)

(Figure B1) keep your hands away from the blade edge, please place your hands at the inside of baffle.

(Figure B2) When using mince function, your hand is prohibited to reach into the feed inlet, pressing the meat by bar

(Figure B3) When remove the head of meat grinder, keep a safe distance from the transmission shaft and no object can be approached



Figure 12



Figure 13 Ground wires

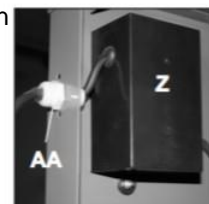


Figure 14



Figure 15



B3



B2



B1

## Attaching the Stainless Steel Table

### WARNING

- Use caution when guiding the table past the saw blade as serious injury may occur. Wear protective gloves

Remove the four socket screws from the table support as described on Page 7 (Figure 3). Then, from the left front side of the machine, hold the table in both hands and guide it up onto the two table guide wheels (BB) on that side. The wheels should fit the rails which are already attached to the underside of the table. Guide the table across the top of the machine to the guide wheels on the opposite side. Once the table is in place, reattach the table support. (Figure 15)



## Assembling the Fence and Pusher

The fence (CC) and pusher (DD) have predetermined spaces for attachment to the table. The fence attaches to the side, the pusher attaches to the end. Using socket screws, attach the fence and pusher to their respective areas. (Figure 16)

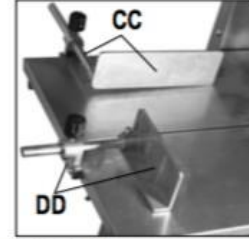


Figure 16

## Meat Cutting

### ⚠ WARNING

- Before and after use, wash all parts with soapy water.
- Wear protective gloves, clothing and eye protection while operating the band saw.
- Saw blade and grinder knife are sharp! Use care when using and cleaning the product to prevent injury.
- Dull blades require extra effort, which leads to blade breakage, resulting in flying debris and possible injury to the user or bystanders.
- Once the cut is made, turn the machine off and allow the blade to come to a complete stop before removing the cut meat. Repeat this process until finished with the original piece of meat.
- Proper blade tension is important, both for optimum cutting and safety. There should be no flexibility with the blade.

Note: For best results, chilled or slightly frozen meats make uniform cutting easier. However, do not cut completely frozen meat as it may damage the blade.

Place the meat on the stainless steel table and position it between the saw blade in front (EE, out of picture), the pusher (FF), and the fence (GG) on the left. Note: The fence and the pusher have adjusting knobs (HH) allowing you to adjust the placement of both, depending on the size of the piece of meat. (Figure 17)

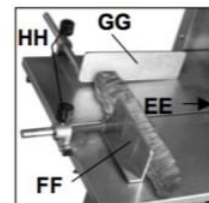


Figure 17

Adjust the vertical placement of the Blade Guard (II) so there is a maximum 1/2" space between it and the top of the meat to be cut. To adjust the Blade Guard, loosen the knob (JJ) on the Blade Guard and raise or lower it to expose more or less of the blade. Once in the desired position, tighten the knob. NOTE: There is a flat side on the Guide Post (KK) that must face the knob to work properly. (Figure 18)

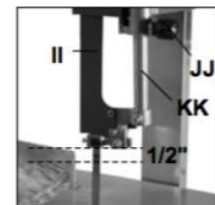


Figure 18

Turn the Power On using the O/— switch (—). Allow the blade to reach full speed. With one hand on the pusher and the other on the fence, push the table forward into the rotating blade, careful to keep your hands out of the path of the blade. (Figure 19)

If machine has overloaded or blocked, disconnect the overload protection switch and press the reset button after 100 seconds, at this moment, open the overload protection switch, then press the green start button, machine starts work normally.



Figure 19

Cover the machine with a cloth cover when not in use.



## Meat Grinding

### WARNING

- Before and after use, wash all parts with soapy water.
- Do not attempt to grind bones or frozen meat as they may damage the grinder. Do not use fingers, utensils or anything other than the food pusher to press meat into the intake.

Attach the Meat Grinder to the machine (MM). Slide the sausage casing over the exposed Tube Connector (NN). The sausage casing is now ready to be filled with the meat of your choice. (Figure 20)

As shown in Figure 20, fill the Meat Grinder Intake (OO) with meat. Using the supplied plastic Push Rod (PP), slowly press the meat into the intake. Feeding the meat into the intake will result in the meat being pumped out of the intake and into the tube connector, filling the sausage casing. Keep pressing until the sausage casing is full.

When finished, turn the machine off using the ON/OFF switch and unplug from the power source. Remove the Meat Grinder from the machine. Disassemble it and clean each part with hot soapy water.

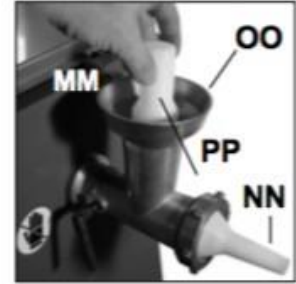


Figure 20

## Maintenance

### WARNING

- Always disconnect the meat saw from its electrical power supply before performing any cleaning, inspection or maintenance.
- Always wear heavy duty gloves when adjusting and handling the saw blade.
- Before and after use, wash all parts with warm soapy water.

Before and after every use, wash all parts with warm soapy water and a brush or damp cloth. Clean the inside of the body, as well as the fences, table, blade and grinder. Do not introduce water into the electric motor through the motor vents. Do not use a water hose to clean the machine. Do not use solvents to wipe off the inside/outside of the Meat Saw & Grinder. Cover the machine with a cloth cover when not in use.

## Replacement Parts

- For replacement parts and technical questions, please call Customer Service at **1-800-326-8502** or email at [parts@uriahproducts.com](mailto:parts@uriahproducts.com).
- Not all product components are available for replacement. The illustrations provided are a convenient reference to the location and position of parts in the assembly sequence.
- When ordering parts, the following information will be required: item description, item model number, item serial number/item lot date code, and the replacement part reference number.
- The distributor reserves the rights to make design changes and improvements to product lines and manuals without notice.

## Limited Warranty

The Sportsman's Guide and Northern Tool and Equipment Company, Inc. ("We" or "Us") warrants to the original purchaser only ("You" or "Your") that the Guide Gear product purchased will be free from material defects in both materials and workmanship, normal wear and tear excepted, for a period of one year from date of purchase. The foregoing warranty is valid only if the installation and use of the product is strictly in accordance with product instructions. There are no other warranties, express or implied, including the warranty of merchantability or fitness for a particular purpose. If the product does not comply with this limited warranty, Your sole and exclusive remedy is that We will, at our sole option and within a commercially reasonable time, either replace the product or product component without charge to You or refund the purchase price (less shipping). This limited warranty is not transferable.

### Limitations on the Warranty

This limited warranty does not cover: (a) normal wear and tear; (b) damage through abuse, neglect, misuse, or as a result of any accident or in any other manner; (c) damage from misapplication, overloading, or improper installation; (d) improper maintenance and repair; and (e) product alteration in any manner by anyone other than Us, with the sole exception of alterations made pursuant to product instructions and in a workmanlike manner.

### Obligations of Purchaser

You must retain Your product purchase receipt to verify date of purchase and that You are the original purchaser. To make a warranty claim, contact Us at 1-800-888-5222, identify the product by make and model number, and follow the claim instructions that will be provided. The product and the purchase receipt must be provided to Us in order to process Your warranty claim. Any returned product that is replaced or refunded by Us becomes our property. You will be responsible for return shipping costs or costs related to Your return visit to a retail store.

### Remedy Limits

Product replacement or a refund of the purchase price is Your sole remedy under this limited warranty or any other warranty related to the product. We shall not be liable for: service or labor charges or damage to Your property incurred in removing or replacing the product; any damages, including, without limitation, damages to tangible personal property or personal injury, related to Your improper use, installation, or maintenance of the product or product component; or any indirect, incidental or consequential damages of any kind for any reason.

### Assumption of Risk

You acknowledge and agree that any use of the product for any purpose other than the specified use(s) stated in the product instructions is at Your own risk.

### Governing Law

This limited warranty gives You specific legal rights, and You also may have other rights which vary from state to state. Some states do not allow limitations or exclusions on implied warranties or incidental or consequential damages, so the above limitations may not apply to You. This limited warranty is governed by the laws of the State of Minnesota, without regard to rules pertaining to conflicts of law. The state courts located in Dakota County, Minnesota shall have exclusive jurisdiction for any disputes relating to this warranty.