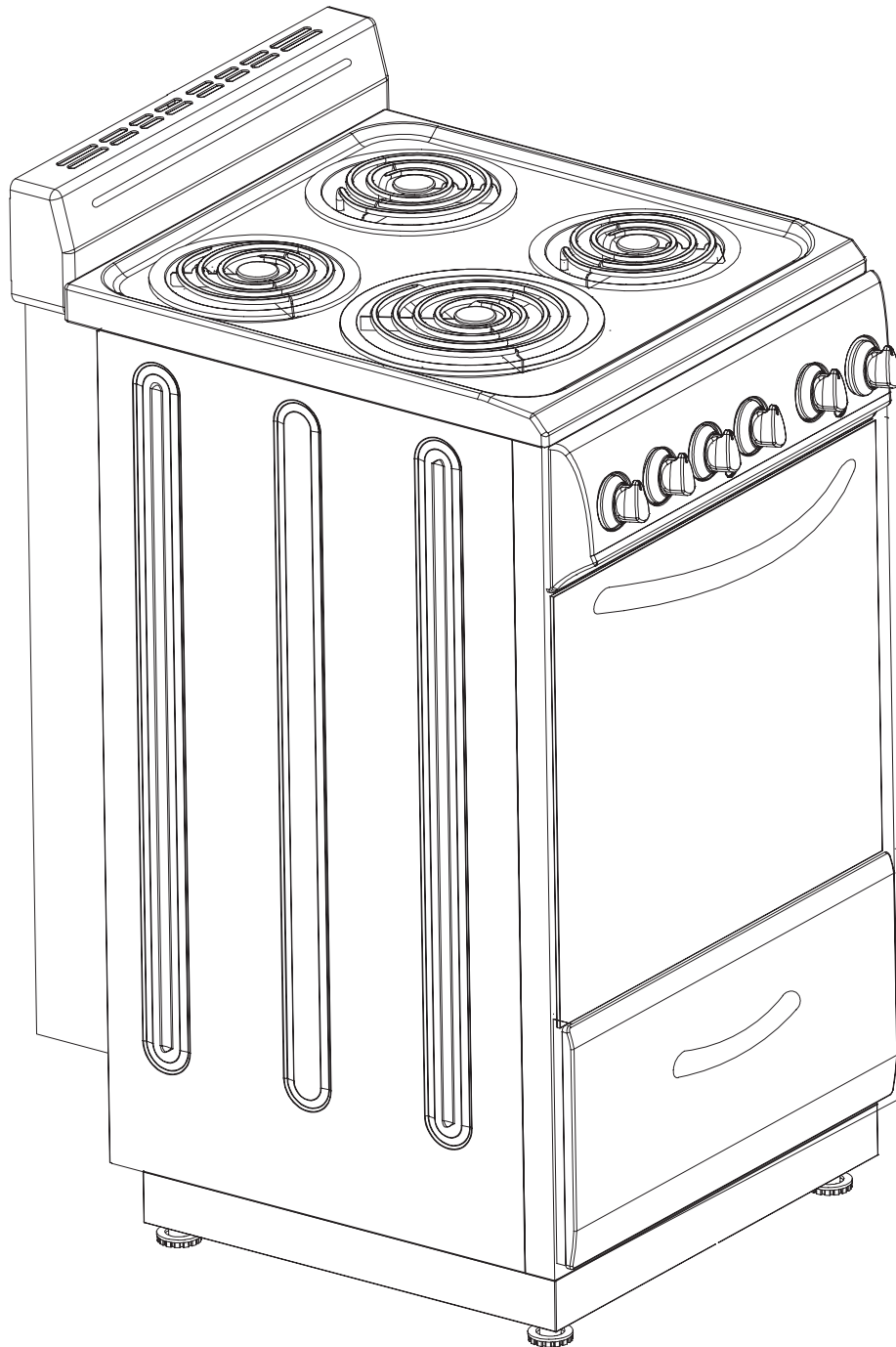


Epic

Electric Range



Owners use and care guide

EER20W | EER24W | EER24BL

V. 01



Congratulations

Congratulations on the purchase of your new Epic Appliance!

To activate your Warranty, please register your appliance at www.stirlingmarathon.com or by completing and mailing the enclosed Warranty Registration Card. We are confident you will have years of hassle free enjoyment and ask that you please retain the Use & Care Guide for future reference and your safety.

Before installing please, read your Use & Care guide carefully and pay special attention to the Safety & Warning information outlined in the following pages.

Important Safety Information

⚠️ WARNING ⚠️

SUFFOCATION HAZARD AND RISK OF CHILD ENTRAPMENT

To avoid the possibility of child entrapment, please take the following precautions before throwing out the electric range

Remove the oven door completely from the electric range.

Never allow children to operate, play with, or crawl inside the electric range.

Before first use

It is very important that you review this Owner's Manual very carefully before you plug in or use your new appliance. Your appliance must be correctly installed as detailed in this Manual in order to avoid the risk of fire, electrical shock or injury.

⚠️ DANGER ⚠️

- It is recommended that a separate circuit, serving only your appliance be provided.
- Never clean appliance parts with flammable fluids. These fumes can create a fire hazard or explosion. Never use or store gasoline or other flammable vapors or liquids inside or in the proximity of this appliance, failing to do so may result in a fire hazard or explosion.
- Before cleaning or servicing this appliance, unplug the appliance completely from the electrical outlet. Failure to do so can result in electrical shock or death.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this Manual. All other servicing should be referred to a qualified Service Technician.

⚠️ WARNING ⚠️

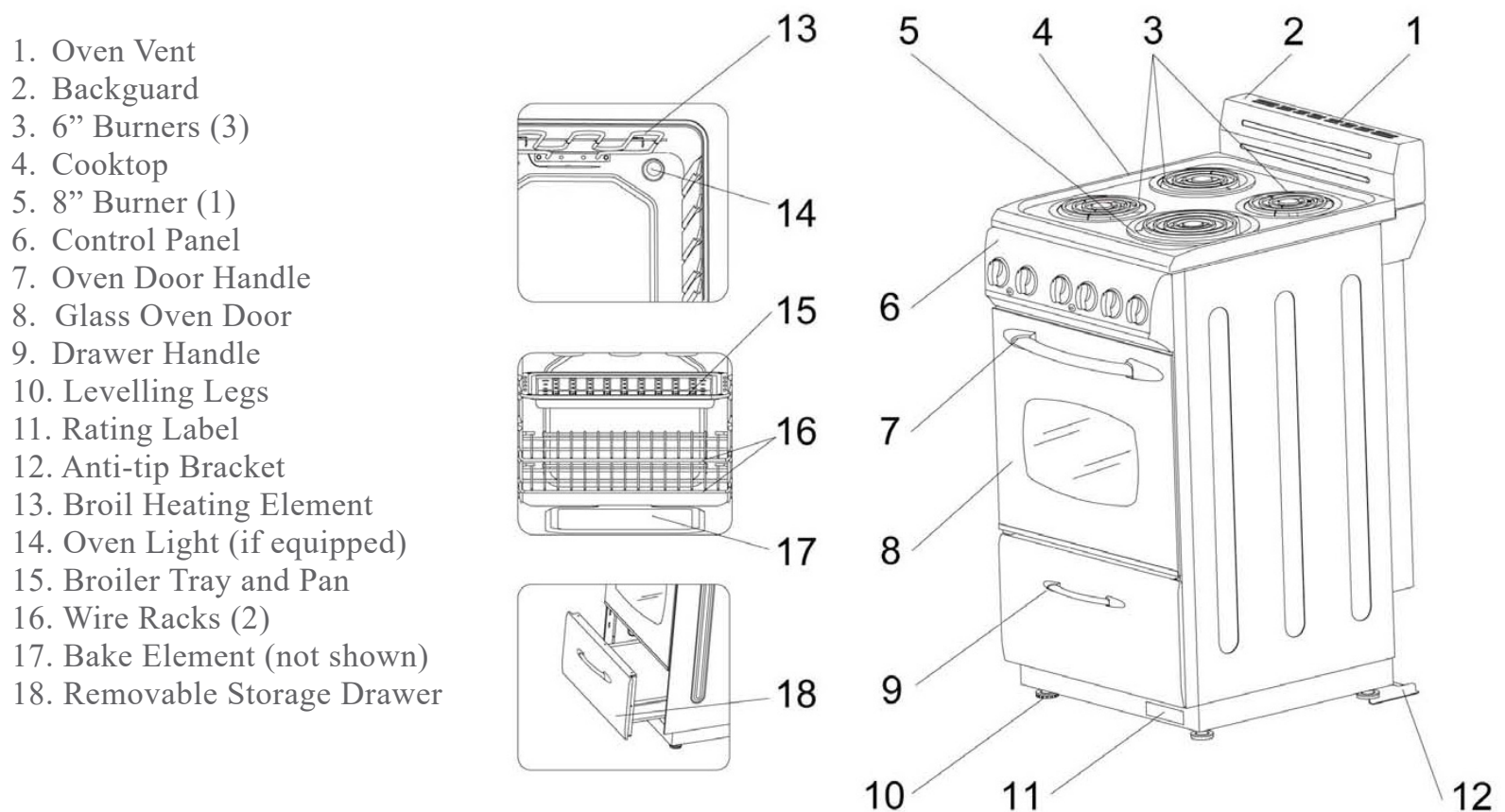
- For your safety, this appliance should never be used as a source of heat or space heating. The stove top elements should not be operated without proper cookware.
- All openings in the wall behind the appliance and floor under the appliance shall be sealed.
- Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
- Do not obstruct the flow of ventilation air around the appliance.
- Always disconnect the electrical supply to the appliance before servicing.

- When removing appliance for cleaning and/or service:
- Disconnect AC power supply.
- Carefully remove the range by pulling backwards.

⚠ CAUTION: Range is heavy, please use care in handling.

- Do not abuse the oven door (e.g. standing, sitting, or leaning on them). This can result in potential hazards and /or injury.
- It is important for the appliance to be level in order to work properly.
- Never allow children to operate, play with or crawl inside the appliance.
- Electrical Grounding Instructions - The appliance must be installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 (Latest Edition) and local electrical code requirements.
- Replacement Parts – Only authorized replacement parts may be used in performing service on the range. For replacement parts contact us at customerservice@stirlingmarathon.com.

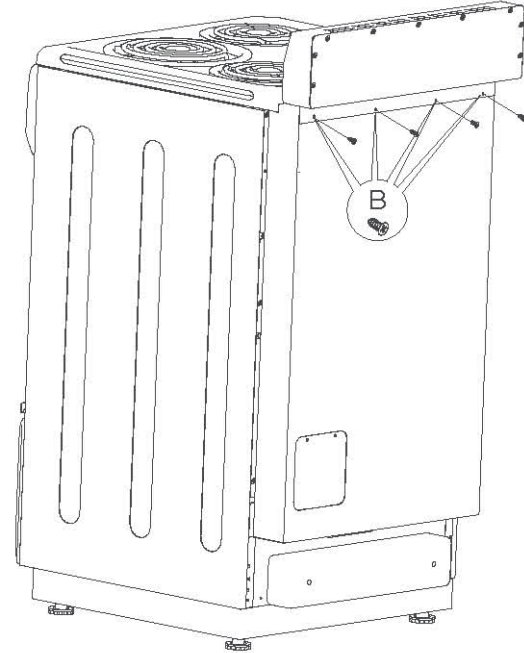
Parts Description



Assembling the Backguard

Assemble the Backguard as shown: the Backguard also is the oven heat vent and **MUST** be installed before using this appliance.

- 1) Remove the four (4) screws at the back of the range (B).
- 2) Align and screw the backguard to the holes at the back of the range using the four (4) screws removed in step 1 (B).



Installation Instructions

⚠ NOTICE: Before you use this range for the first time: The heating elements have a protective coating, which must be burned off before use. To do this, open the oven door and set the temperature control knob to 450°F. Turn the function selector to the Bake element and the Broil element separately to approximately 15 minutes. It is important to ensure adequate ventilation during this period.

The burners also have a protective coating, which must be burned off before use. To do this, set the burner selector to the maximum setting 5 minutes. It is important to ensure adequate ventilation. Switch off the burners and allow cooling completely.

⚠ IMPORTANT: This range is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment. The range warranty will be void if the range is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Important Precautions and Recommendations

Carefully unpack the and ensure there is no damage to the oven, cooktop or structure and that the oven door opens and closes properly. Remove all packing materials Packing elements (i.e. plastic bags, polystyrene foam, packing straps, etc.) and keep out of reach of children to prevent possible serious injury. The range has been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions that must be followed to ensure safe and satisfactory operation.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in “OFF” position.

DO NOT OPERATE THE APPLIANCE BAREFOOTED.

- Keep children away from the range when it is in use.
- Fire Risk! Do not store flammable materials in the oven or in the bottom drawer.
- Fire Risk! Do not attempt to dry clothing or any other type of textile in the oven or in the bottom drawer.
- Make sure that electrical cables connecting other appliances in the proximity of the range cannot come into contact with the elements on the cooktop or caught in the oven door.
- Do not line the oven walls, racks or burner bowls with aluminum foil.
- Do not place shelves, pans, backing trays, broil tray or other cooking utensils on the bottom of the oven chamber. Always place on an oven shelf.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the range.
- Burn Hazard! The oven and cooking accessories may become very hot during and after use. Make sure children are kept out of reach and warn them accordingly. To avoid burns use clothes and gloves when handling hot parts or utensils.
- Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face, and/or eyes.
- Never clean the oven with any high-pressure steam cleaning devices.
- Do not leave anything on the top of oven vent. NEVER cover the oven vent opening with aluminum foil or any other material.
- When disposing of this appliance, or any old appliance, remove the door before disposal to prevent any possibility of entrapment, suffocation or injury.
- Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foamtype extinguisher.
- Use Proper Pan Size - This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing.
- Never Leave Surface Units Unattended at High Heat Settings – Boil over causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place - Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners - Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to sudden change in temperature.
- Utensil Handles Should Be turned Inward and Not Extend Over Adjacent Surface Units – To minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not Cook on Broken Cook-top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cook-top 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.

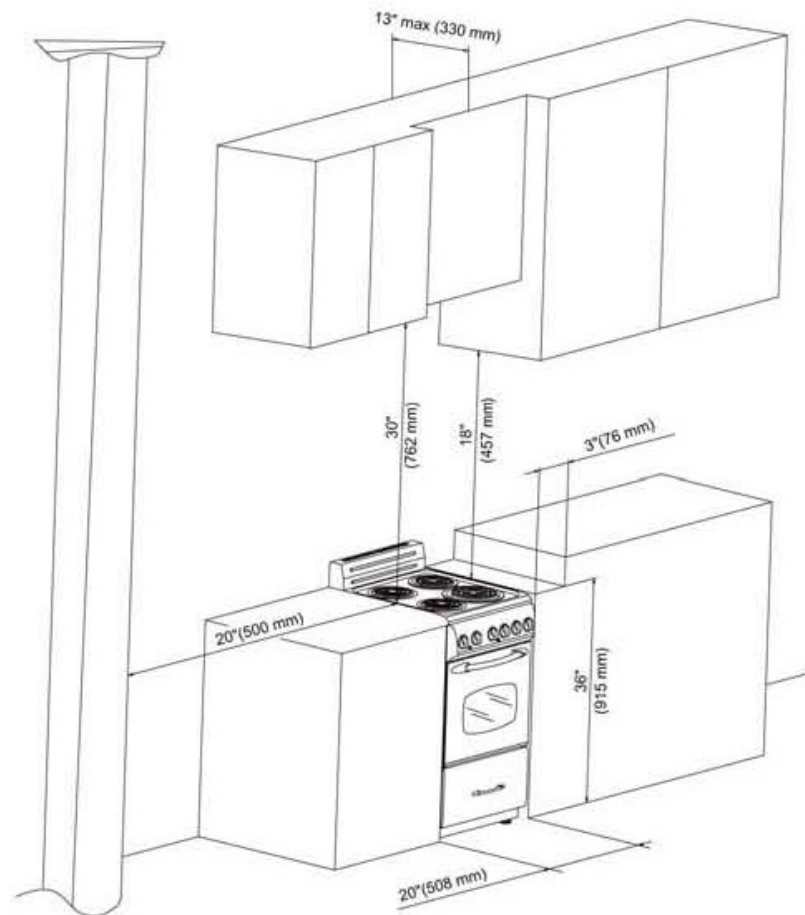
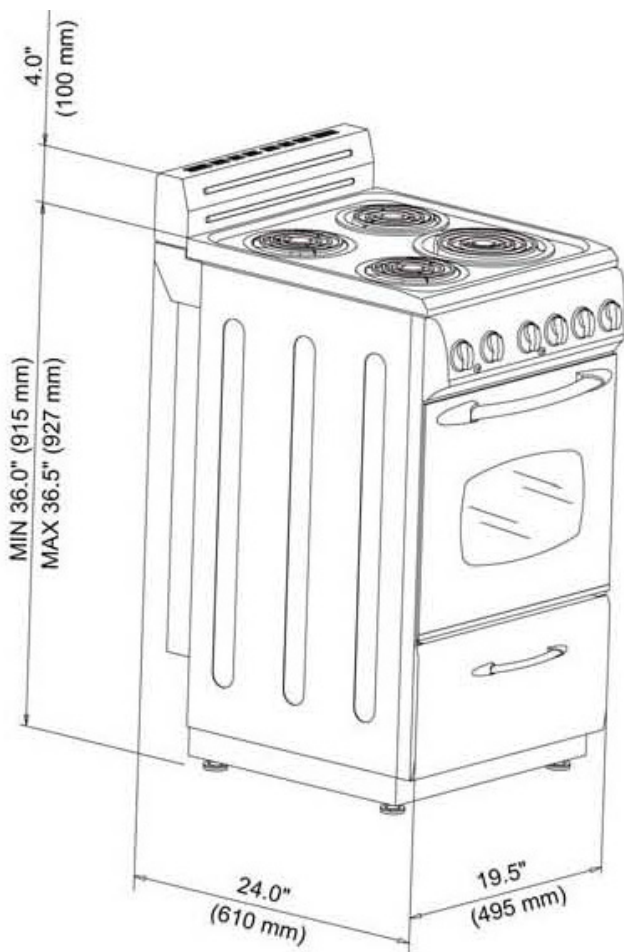


- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- Do Not Touch Surface Units, Heating Elements, Interior Surfaces of Oven or Areas Near Units - Surface units and heating elements may be hot even though they are dark in color. Area near surface and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and window of oven doors.

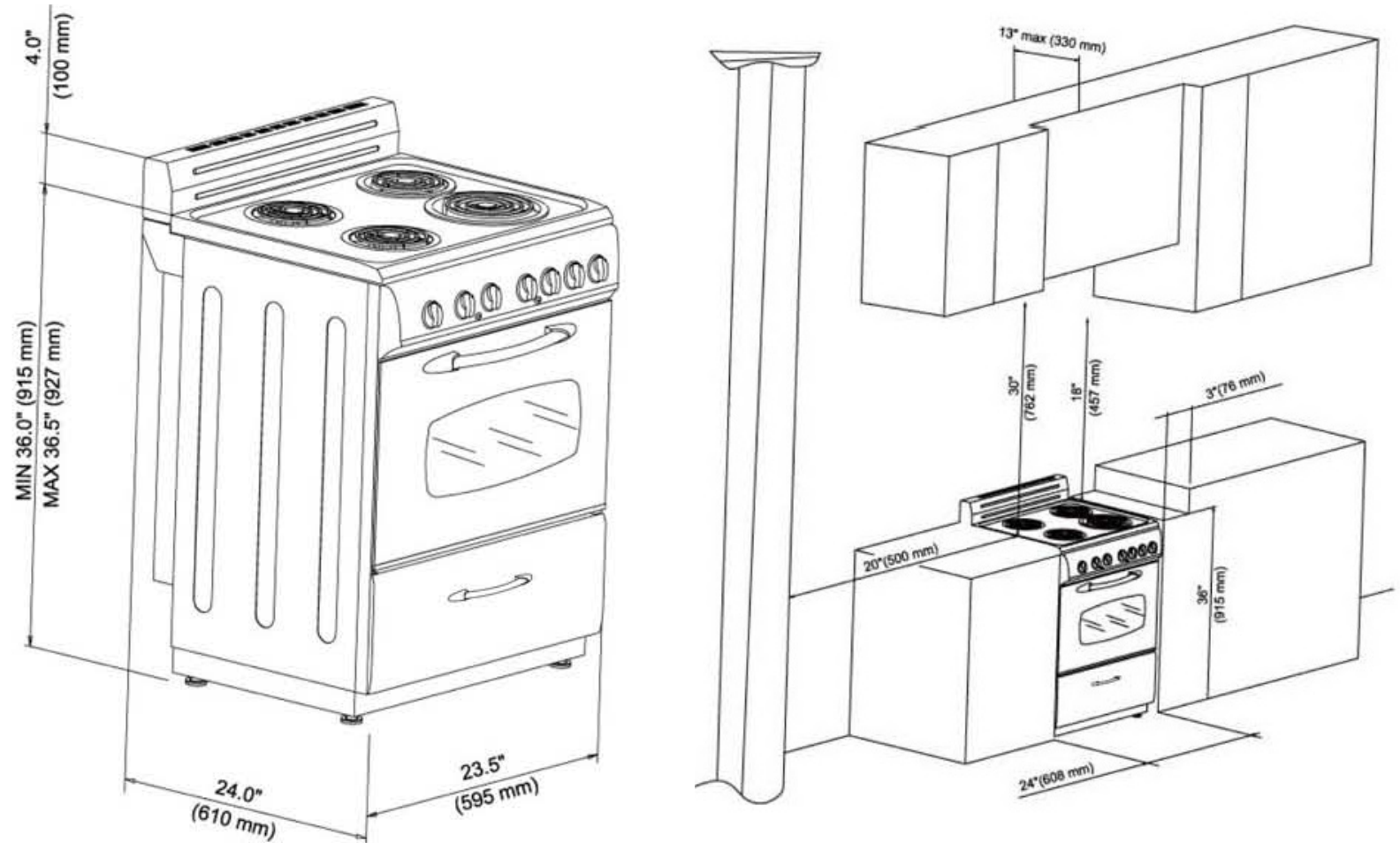
THIS APPLIANCE IS APPROVED FOR INDOOR USE ONLY

Installation of Electric Range

EER20W Dimensions and Installation



EER24W | EER24BL Dimensions and Installation



Electrical Connection

- It is the installer's complete responsibility to comply with installation clearances specified in the manual. The Minimum Cabinet opening dimensions/clearances shown must be used. The minimum spacings must be maintained between the appliance cooking surface and the horizontal surface above the cooking top.
- 30 inches (76.2 cm) is the minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage located above the cooktop surface should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.
- To level your electric range, adjust the leveling legs at the bottom of the unit.
- Avoid locating the unit in moist areas as this may result in the risk of electrical shock.
- The range may only be connected using the certified Power Cord and Plug supplied with this Electric Range. This range is equipped with a CSA International Certified Power Cord intended to be plugged into a standard 14-50R wall receptacle. Be sure the wall receptacle is within reach of range's final location.
- The range must be connected to the proper electrical voltage and frequency as specified on the rating label.

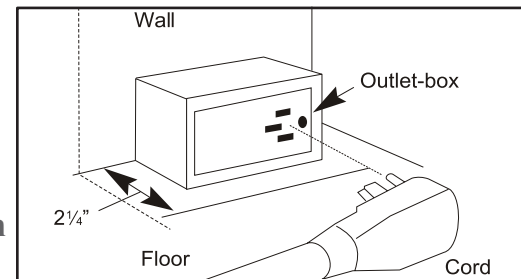


- For personal safety, the range must be properly grounded.
- Disconnect ALL Power to the Electric Range at the electrical panel before beginning installation.
- Do not attempt to repair or replace any part of the appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- To minimize the possibility of electric shock, disconnect this appliance from the Power Supply before attempting any Service, Cleaning or Maintenance.

NOTE: Turning the appliance off does not disconnect the appliance from the power supply. Only a qualified Service Technician should service your appliance.

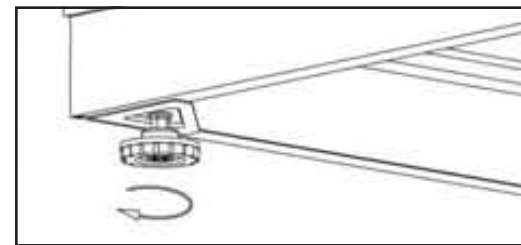
WARNING: Improper grounding can result in the risk of electrical shock. If the power cord is damaged, have it replaced by an authorized Service Centre or Certified Electrician.

It is recommended that the power cord and plug be placed parallel with the floor so that the cord runs parallel with the floor.



Leveling the Range

The range must be level to operate safely and properly. There are four leveling legs located at the corners on the bottom of the range. The legs are easily adjusted by turning them clockwise or counterclockwise to level the range. Use a construction level to confirm.



Anti-tip Bracket

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly. To reduce the risk of tipping the appliance, the appliance must be secured by properly installed anti-tip devices packed with the appliance.

WARNING

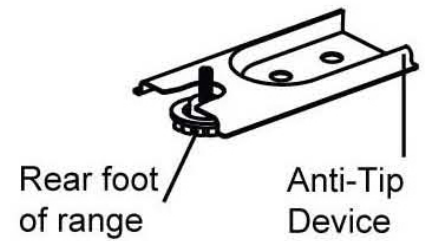
TIP OVER HAZARD

- A child or adult can tip the range and be killed or seriously injured.
- Install the Anti-tip device to the range and structure per installation instructions.
- Engage the range to the Anti-tip device installed on the structure.
- Re-engage the anti-tip device if the range is removed.
- Failure to follow these instructions can result in death or serious burns to children and adults.



MAKING SURE THE ANTI-TIP DEVICE IS INSTALLED

- Slide the range forward.
- Look for the Anti-tip device, ensure it is attached securely to the floor.
- Slide the range back into place so that the rear foot is under the anti-tip device.

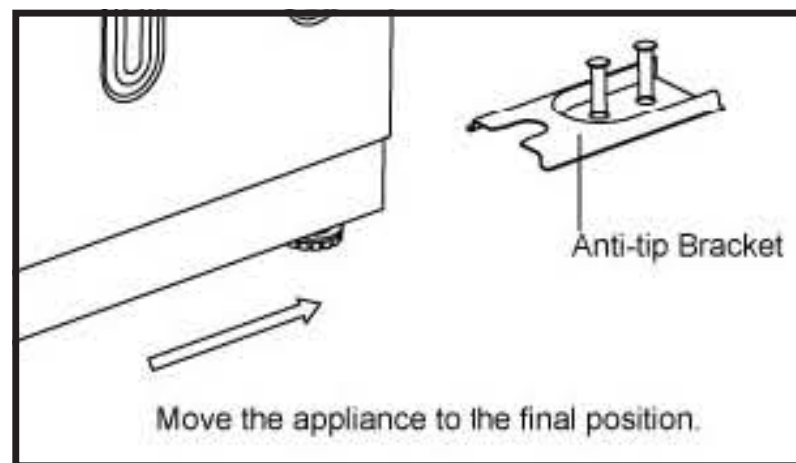
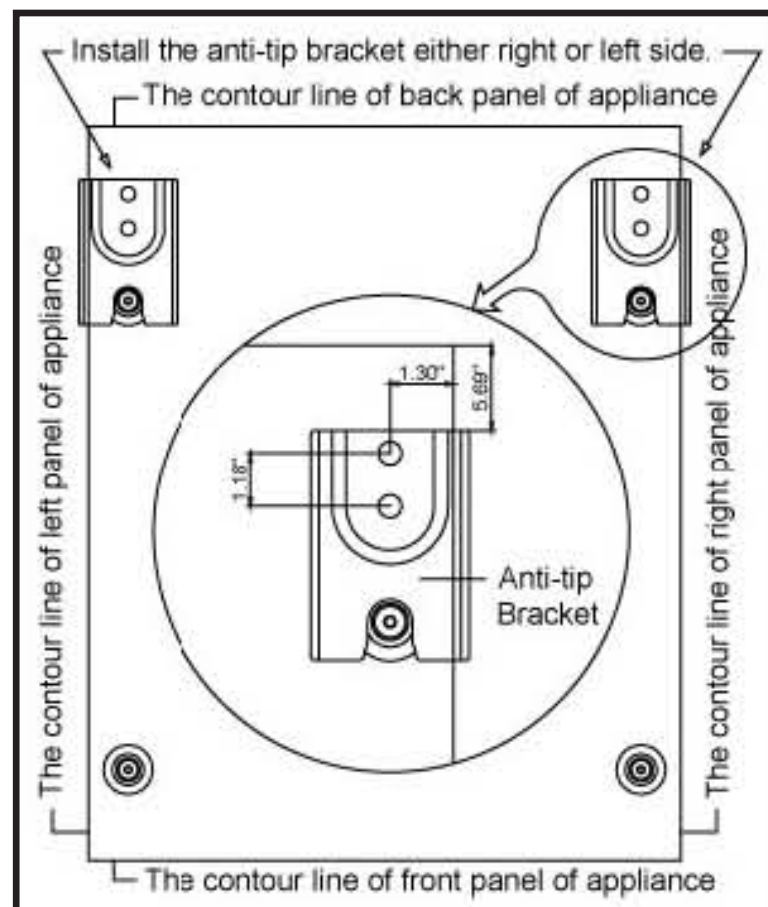


Installing the Anti-tip Bracket

To reduce the risk of the range tipping by abnormal usage or improper door loading, the range must be secured by installing the anti-tip device included with this appliance.

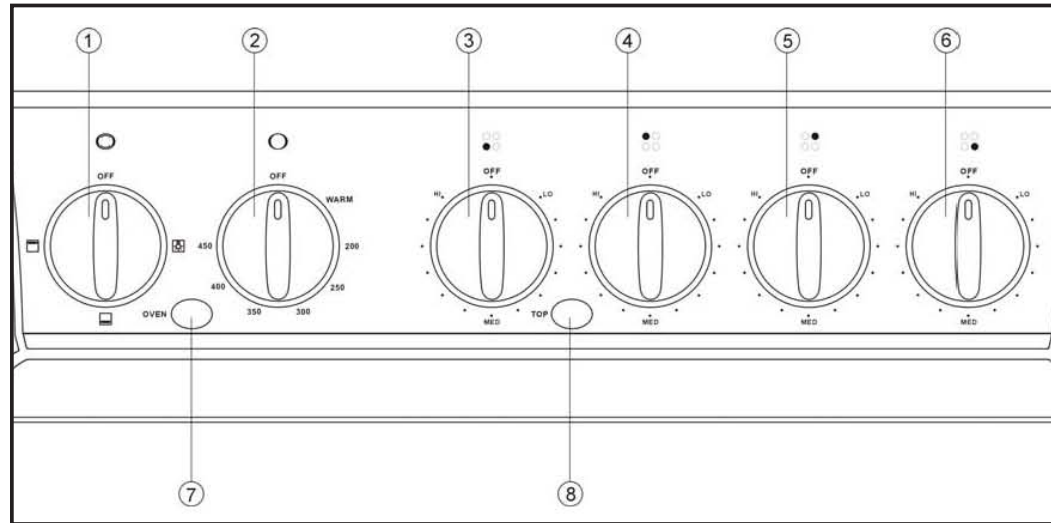
- The Anti-tip bracket can be installed on either the right or left back leg. Place the anti-tip bracket on the floor as shown below.
- Make the locations of 2 holes of anti-tip bracket on the floor.
- Use a 5/16" masonry drill bit and insert plastic anchor.
- Secure bracket to floor using screws supplied.
- Slide appliance into position.

NOTE: If range is relocated, the bracket must be removed and installed in new location.



Operating the Range

1. Oven Function Selector Knob
2. Oven Thermostat Knob
3. Front Left Burner Control Knob
4. Rear Left Burner Control Knob
5. Rear Right Burner Control Knob
6. Front Right Burner Control Knob
7. Oven Power Indicator Light
8. Burners Power Indicator Light



Oven Function Selector Knob

There are three functions – OVEN LIGHT, BAKE AND BROIL.

To switch off the heating elements of oven turn the function selector to the “OFF” setting position.

OVEN THERMOSTAT CONTROL KNOB

Turn the knob clockwise to select the desired temperature up to 450°F. To switch off the oven turn the thermostat control to the “OFF” setting position.

BURNER CONTROL KNOB

The range comes with four burners. To operate the burners simply push in and turn the knob to the desired position. These controls go from low to high power output, having a number of positions. To switch off the Burner, turn the burner control knob to the “OFF” setting position.

KITCHEN TIMER SELECTOR KNOB (Models EER24W / EER24BL ONLY)

You can set a reminder time up to 120 minutes. At the end of the time selected you will hear the sound of a bell. To set times less than 80 minutes, turn the knob to the 80 minute mark and then turn to the desired time.

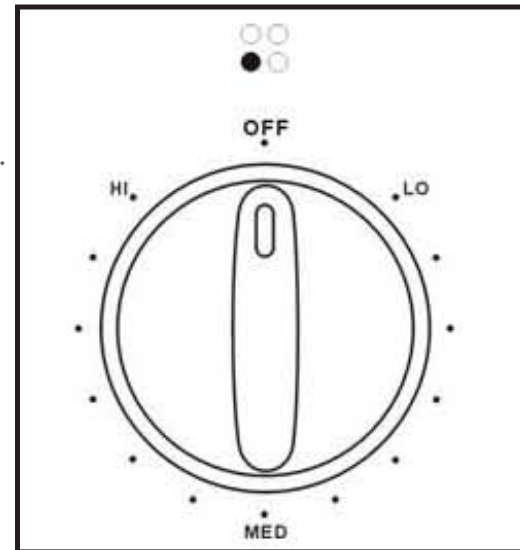
OPERATING INDICATOR LIGHTS

The OVEN and BURNERS indicating lights will come “ON” separately when oven and top burners are in use.

USING THE SURFACE UNITS

Your range is equipped with four surface units with two different sizes. Three of them are 6" and one of them is 8" in size. The surface controls are easily operated. Simply push in and turn the knob to the desired position. When the element is energized, the indicator light marked TOP will be lit regardless of the setting when one or more of the elements are turned on. The control has a variable of power output from LO to HI with a number of positions. The range of heat is increased by turning the knob to HI, decreased by turning the knob to LO. The solid dot in the surface unit mark shows which surface unit is activated by that knob.

IMPORTANT: To switch on, always lightly press the control knob inwards then turn.



COOKWARE TIPS

The physical characteristics of pots and pans influence the performance of any cooking systems. Therefore, emphasis must be placed on the importance of using proper cookware.

- Use cooking vessels with flat bottoms and tight fitting lids to conserve energy and shorten cooking times.
- Only certain types of glass, glass/ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktop. Manufacturers suggest using low to medium heat selections when using glass cookware.
- Pan size should match the element size. A slightly larger pan covers the entire element and prevents spill overs from contacting the heat surface and burning in. Using a smaller pan than the element is a waste of energy.
- To avoid spattering and to maximize efficiency, pan bottoms should be clean and dry before coming in contact with the elements.
- Wipe spills off the elements with a damp cloth as soon as they cool to cut down on clean up time. Be sure the control is **“OFF”**.

If a surface unit stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils could result in damage to the surface unit, cooktop, wiring and surrounding areas. To prevent damage use correct utensil, start cooking on position 12 and turn control down to continue cooking.

Never leave an empty utensil, or one which has boiled dry, on a hot surface unit. The utensil could overheat and damage the utensils or surface unit. Always be sure that all control knobs are turned to **“OFF”** and the indicator lights are **“OFF”** when you are not cooking.

WARNING: Make sure that the handles of cookware do not stick out over the edge of the range, to avoid them being knocked over by accident. This also makes it more difficult for children to reach the cooking pots/pans.

Using the Oven

You can use your range for Bake and Broil. For that reason, the oven has two different heating elements which are:

- Bake element 2100W (Lower heating element)
- Broil element 2000W (Upper heating element)

CAUTION: The oven door becomes very hot during operation. Keep children well out of reach.

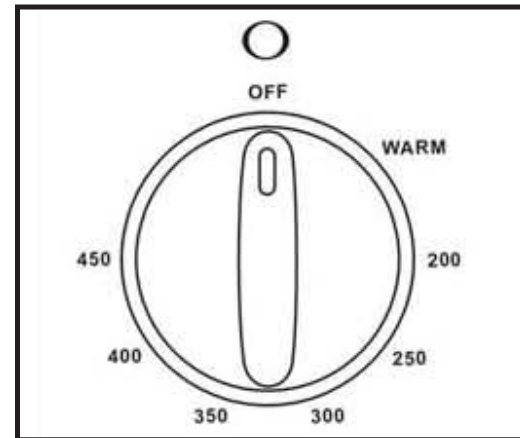
WARNING: The door is hot, use the handle.



OVEN THERMOSTAT

This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (From WARM to 450°F).

The power indicator light signals when the heat elements are switched “ON” or switched “OFF”.



TEMPERATURE SETTING TABLE

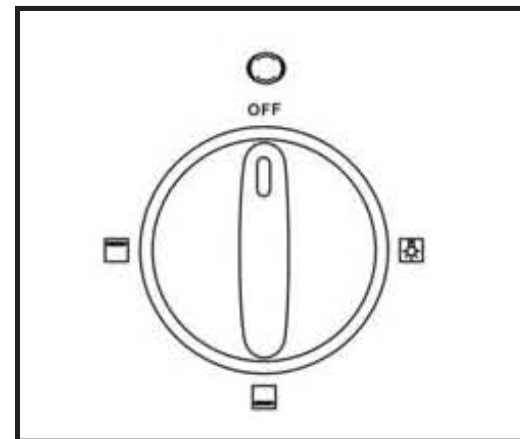
Knob Setting	Temperature in °F	Temperature in °C
WARM	150	65
200	200	93
250	250	121
300	300	149
350	350	177
400	400	204
450	450	232

FUNCTION SELECTOR KNOB

Rotate the knob clockwise to set the oven for one of the following functions.

Oven Light: The oven is equipped with a light that illuminates the oven to enable visually controlling the food that is cooking. By turning the knob onto the setting you light the oven cavity. The oven remains lighted while any of function is “ON”.

Bake: In this setting only the hidden lower element is switched “ON”. Heat is distributed by natural convection. The thermostat can be set from WARM to 450°F.



During the operating, the oven indicator light is turned “ON”. During operation the oven indicator light is always “ON”.

In order to bake, use the following steps:

1. Place the rack in the correct position, before turn the oven “ON”.
2. Turn the function selector knob to the Bake position.
3. Turn the thermostat control knob to the desired temperature and allow oven to pre-heat.
4. The bottom heat element will cycle “ON” and “OFF” to maintain the selected temperature. Check food for doneness at minimum time on recipe. Cook longer if necessary.
5. When baking is completed, turn the function selector knob and thermostat control knob to the “OFF” position, open door fully and remove the food.

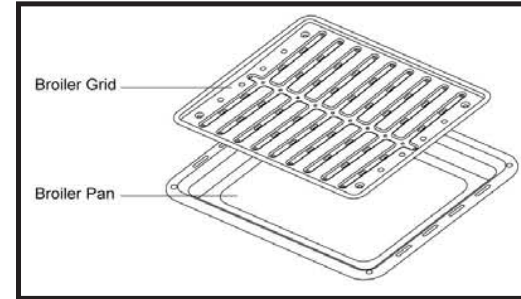
For best cooking results, always remember that hot air must circulate around the pans in the oven so that even heat reaches all parts of the oven. Therefore, place the pans in the center of oven and allow at least 2” space between pan and the surface of cavity.

BROIL

In this setting only the upper element is switched “ON”. Heat is distributed by radiation. Use with the oven door closed and the thermostat can be set from WARM to 450°F.

In order to broil, use the following steps:

1. Place the meat on the broil grid in broiler pan. Always use the grid so that the fat drips into the broiler pan, otherwise the juices may catch on fire. Do not broil without using the broiler pan.
2. Position the broiler pan on the second level from the top.
3. Turn the function selector knob to the Broil position.
4. Turn the thermostat control knob to the desired temperature.
5. The upper heat element will cycle “ON” and “OFF” to maintain the selected temperature. For best results the oven should be preheated 5 minutes before adding the food to be broiled. Turn food over about halfway through the broiling time. **Always broil with the oven door closed.**
6. When broiling is completed, turn the function selector knob and thermostat control knob to the “OFF” position, open door fully and remove the food.



Always remember that when the oven is hot, outside surfaces of the range get hot.

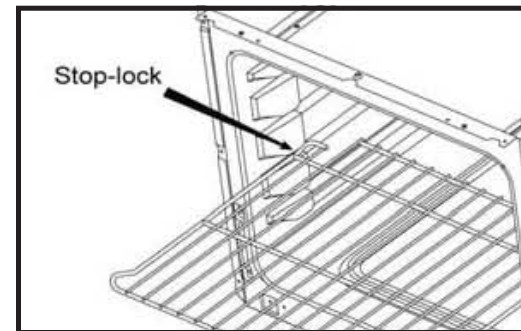
IMPORTANT: Always use suitable protective gloves when inserting/removing the broiler pan, shelves, pans and other cooking utensils from the oven.

OVEN RACK

The rack is designed with stop-locks so that when placed correctly on the rack supporters, they will stop before coming completely out from the oven, and will not tilt when removing food from or placing food on them.

When placing cookware on the rack, pull the rack out to the bump on the rack support. Place the cookware on the rack, then slide the rack back into the oven.

To remove the rack from the oven, pull it towards you, tilt the front end upward and pull it out.



Care and Maintenance

GENERAL INFORMATION

- **CAUTION:** Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.
- It is advisable to clean when the appliance is cold and especially for cleaning the enameled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- The oven must always be cleaned after every use, using suitable products and keeping in mind that its operation for 30 minutes on the highest temperature eliminates most grime reducing it to ashes.

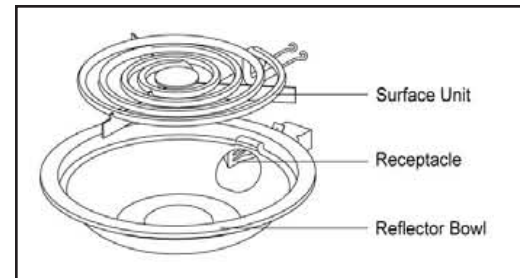


CLEANING YOUR RANGE

- Turn off and unplug the range from the power outlet, make sure all surface units are off and cool before removing anything, then remove all items including shelves and rack.
- Wash the inside surfaces with a warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a quart of water.
- Wash the shelves and rack with a mild detergent solution.
- The outside of the range should be cleaned with mild detergent and warm water.
- Wring excess water out of the sponge or cloth when cleaning area of the controls, or any electrical parts.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.
- Do not use steel wool or steel brush on the cook-top.

CLEANING SURFACE UNITS AND REFLECTOR BOWLS

- Turn off and unplug the range from the power outlet, to make sure that burners are off and cool before removing burners and reflector bowls.
- Removing the burners and reflector bowls as following:
- Lift the edge of the unit opposite from the receptacle, just enough to clear the reflector bowl.
- Pull the surface unit gently out of the mounting receptacle.
- After the unit has been removed, the reflector bowl can be lifted out of their mounting.



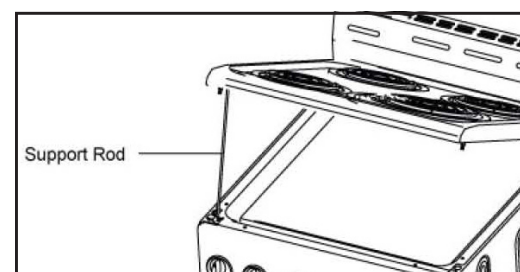
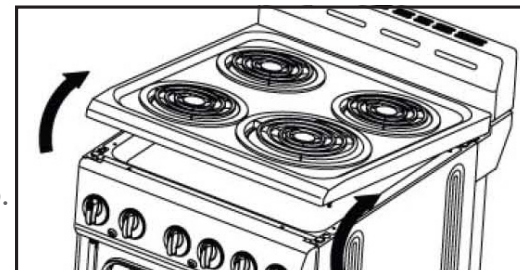
- Clean the burners and reflector bowls with mild detergent and warm water. Wring excess water out of the sponge or cloth when cleaning them.
- Replace the burners and reflector bowls as following:
- Line up the opening of the reflector bowls with the burners receptacle, hold the surface unit as level as possible with the terminal just positioned into the receptacle, then push the surface units' terminal into the receptacle.
- When the terminal is pushed into the receptacles as far as it will go, push down the edge of the surface unit opposite the receptacle.

NOTE: Do not immerse burners in water or any other liquids.

LIFT-UP COOKTOP

You can access the area beneath of the cooktop for cleaning purposes by lifting up the cooktop. As always, ensure the range is unplugged from the power outlet before cleaning.

- Hold the cooktop from front left and right corners of cooktop and pull it up.
- After lifting up the cooktop high enough, set the support rod into place as shown.
- Leave the cooktop on the tip of support rod.
- Wipe with warm soapy water. Use a soapy steelwool pad on heavily soiled areas.
- To lower the cooktop, lift the cooktop holding from the front edge. Replace the support rod to its previous place. Lower the cooktop in its place. During replacement of the cooktop, be sure that the front edge of cooktop covers the upper edge of control panel.



NOTE: Do not drop the cooktop. Personal injury or damage to the cooktop frame could result.

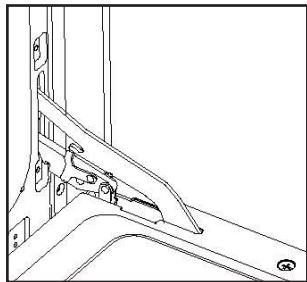
REMOVING THE OVEN DOOR

To facilitate oven cleaning, it is possible to remove the door. Please follow the instructions carefully:

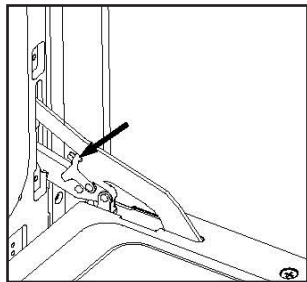
The oven door can easily be removed as follows:

- Open the door to the full extent (Fig. 1).
- Engage the retaining clips to both hinges (Left and Right) (Fig. 2).
- Hold the door on both sides as shown (Fig 5).
- Gently raise the door upward (towards the closed position to withdraw the lower hinge pins from their position) (Fig 3).
- Gently pull the door outward to remove the door completely from the range (Fig. 4).
- Rest the door face down on a soft but sturdy surface.
- To re-install the door, repeat the steps above in reverse order.

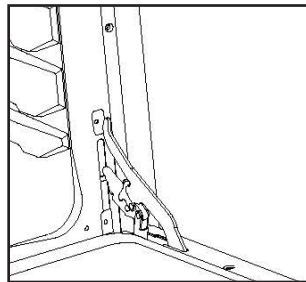
Step 1



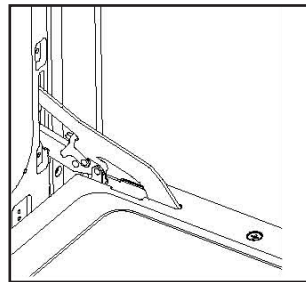
Step 2



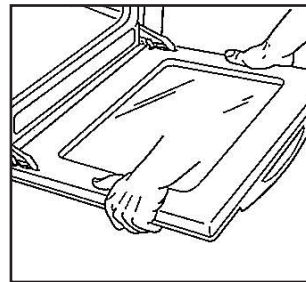
Step 3



Step 4



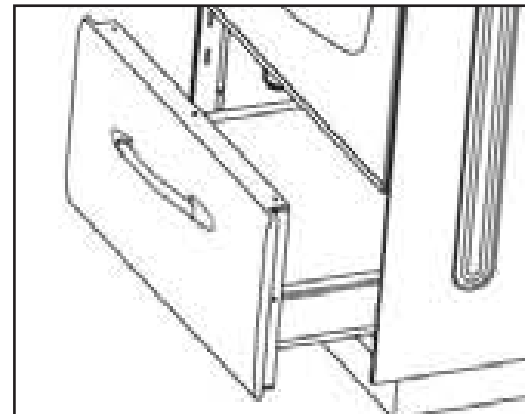
Step 5



REMOVABLE STORAGE DRAWER

For cleaning, you can remove the drawer by pulling it out until the stop point and lifting it up.

Never store any flammable material in the drawer.



REPLACING THE OVEN LIGHT

Before any maintenance is started involving electrical parts of the appliance, it must be disconnected from the power supply.

- Let the oven cavity and broil burner cool down.
- Switch off the electric supply.
- Remove the protective cover.
- Unscrew and replace the bulb with a new one suitable for high temperature (300°C ~ 570°C) having the same specifications: 240V 60Hz, 15W, E14.
- Replace the protective cover.

NOTE: Oven bulb replacement is not covered by your guarantee.



Troubleshooting

Problem	Possible cause
Surface units will not maintain a rolling boil or frying rate is not fast enough	You must use pans that are absolutely flat. Pan bottoms should closely match the diameter of the surface unit selected.
Foods cook slowly	Improper cookware being used.
Surface units do not operate	You have blown a household fuse or tripped a circuit breaker. The surface units are not plugged in all the way. You have not set the control knobs correctly.
Control knobs will not turn	If it is a surface unit control knob, you are not pushing in before turning. If it is oven control knob, you are turning the knob to wrong direction.
Oven light does not work	Light bulb is loose or defective. Switch operating oven light is broken.
Oven does not work	You have blown a household fuse or tripped a circuit breaker. You have not set the control knobs correctly.
Food does not broil properly	The oven control knob is not set at Broil. Improper rack position being used. Cookware is not suited for broiling. Oven thermostat is defective.
Food does not bake properly	The oven control knob is not set properly. Rack position is incorrect. Incorrect cookware or cookware of improper size is being used. Oven thermostat is defective.

If the malfunction shows again, contact the Service Center. Please have your model number and information from the rating plate ready.

For any Questions or concerns, please contact us at customerservice@stirlingmarathon.com or visit us at www.stirlingmarathon.com

1 Year Limited Warranty

When operated and maintained according to the instructions in the Use & Care Guide, Epic, a registered trademark of Stirling Marathon Limited, agrees to repair or replace this product for 1 year from the date of original purchase and/or agrees to pay for parts and service/labor required to correct defects in materials or workmanship. Any and all Service must be approved and provided by an Authorized Stirling Marathon Service provider. YOUR EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AT THE SOLE DISCRETION OF STIRLING MARATHON LIMITED AS PROVIDED HEREIN. This limited warranty is valid only in Canada and the Continental United States with proof of original purchase and confirmed warranty registration.

TERMS OF WARRANTY BY PRODUCT

	Capacity/Type	Warranty Type
Refrigerators & Freezers	Less than 6 cu.ft.	Carry-In
Refrigerators & Freezers	Greater than 6 cu.ft.	In-Home
Electric & Gas Ranges	All Sizes	In-Home

How to Obtain Service

Carry-In: The original purchaser must deliver or ship the defective product to an authorized Stirling Epic Service present a copy of the original bill of sale or Warranty Registration Confirmation

In-Home: Contact Authorized Service Center and provide a copy of the Original bill of sale or Warranty Registration Card. If you are in a remote area or the closest Authorized Service Center is further than 100 km (60 miles), you will be required to deliver the appliance to the closest Service Center at your expense.

Stirling Marathon is not responsible or liable for any spoilage or damage to food or other contents of this appliance, whether due to any defect of the appliance, or its use, whether proper or improper.

Items Excluded from Warranty

- Damages due to shipping damage or improper installation.
- Damages due to misuse or abuse.
- Content losses due to failure of the unit
- Commercial or Rental Use Limited to 90 days Parts & Labor
- Plastic parts such as door bins, panels, door shelves, racks, light bulbs, etc.
- Punctures to the evaporator system due to improper defrosting of the unit.
- Service or Repairs by unauthorized service technicians
- Service calls that do not involve defects in material and workmanship such as instruction on proper use of the product, door reversal or improper installation.
- Replacement or resetting of house fuses or circuit breakers.
- Delivery costs incurred as the result of a unit that fails
- Expenses for travel and transportation for product service if your appliance is located in a remote area where service by an authorized service technician is not available.
- The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
- Liability under this warranty is limited to repair, replacement or refund. If a replacement unit is not available or the unit cannot be repaired, liability is limited to the actual purchase price paid by the consumer.
- This warranty applies only to the original purchaser and does not extend to any subsequent owner(s) and is non-transferable.
- No warranty or insurance herein contained or set out shall apply when damage or repair is caused by any of the following
- Accident, alteration, abuse or misuse of the appliance such as inadequate air circulation in the room or abnormal operating conditions (extremely high or low room temperature).
- Use for commercial or industrial purposes (ie. If the appliance is not installed in a domestic residence).
- Fire, water damage, theft, war, riot, hostility, acts of God such as hurricanes, floods etc
- Service calls resulting in customer education.
- Improper Installation (ie. Building-in of a free standing appliance or using an appliance outdoors that is not approved for outdoor application).

For Service or Assistance please contact us at: warranty@stirlingmarathon.com or visit us at www.stirlingmarathon.com