

Bonstone Tiles and Carving Board

The Bon Chef Quality Warranty

1. Seller Bon Chef, Inc. ("Bon Chef") warrants to first purchaser ("Owner") that upon shipment Bon Chef's Bonstone products ("Products") will be free from defects in material and workmanship and will conform to Bon Chef's Product specifications. For this Warranty to apply, Owner must follow the Proper Use and Care Instructions indicated below ("Proper Use"). The Warranty does not cover damage caused by misuse, accidents, or alterations to the Products.

THERE ARE NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH EXTEND BEYOND THE EXPRESS WARRANTY PROVIDED HEREIN. THE REPAIR OR REPLACEMENT REMEDY FOR ANY BREACH OF WARRANTY AND FOR ANY AND ALL DAMAGES OR LOSS ALLEGEDLY CAUSED BY BON CHEF'S PRODUCTS. LIABILITY FOR ALL DAMAGES, INCLUDING BUT NOT LIMITED TO COMPENSATORY, INCIDENTAL, CONSEQUENTIAL, MULTIPLE, SPECIAL, AND/OR PUNITIVE DAMAGES, AND ATTORNEY'S FEES, SOUGHT UNDER ANY LEGAL THEORY, WHETHER IN CONTRACT, TORT OR OTHERWISE, IS HEREBY DISCLAIMED TO THE EXTENT PERMITTED BY LAW. To the extent that any provisions herein purport to disclaim or limit any statutory rights or remedies as may vary from state to state, such provisions shall be deemed to be amended to the extent necessary to comply therewith.

2. To make any Warranty claim with respect to Bon Chef Bonstone Products, Owner must contact the Bon Chef customer service department for a return authorization number, and mail the Product postage prepaid, to Bon Chef for evaluation. This must be done within the first 6 months from date of purchase.

PROPER CARE AND USE INSTRUCTIONS:

- Before use Clean and sanitize your Bonstone Products. Do not use iodine based sanitizers.
- Your Bonstone product may be used in hot or cold application. It is not recommended to be
- used on a rapidly boiling steam table. This may cause the Bonstone to wrap.
- Bonstone Tiles work best with both upper and lower heat sources.
- Clean with a mild detergent.
- Bonstone cutting boards and templates may be lightly sanded with a fine grit paper to remove scratches and stains.
- For heavy spills use a mild abrasive cleaner or scrub pad.
- Always store your Bonstone products lying flat.
- To keep your Bonstone looking new and shiny use a solid surface cleaner/polish. We recommend LPS Food Grade Silicone Lubricant.
- Do not place your Bonstone Tiles in the oven or over flame.

<u>NOTE</u>: Wipe your Bonstone tiles dry after steam table use. If put into a commercial dishwasher and fading occurs you can bring back color and gloss by wiping down with any food grade silicone.

Bon Chef, Inc. 2014 Issue 33 Catalog 7/2014