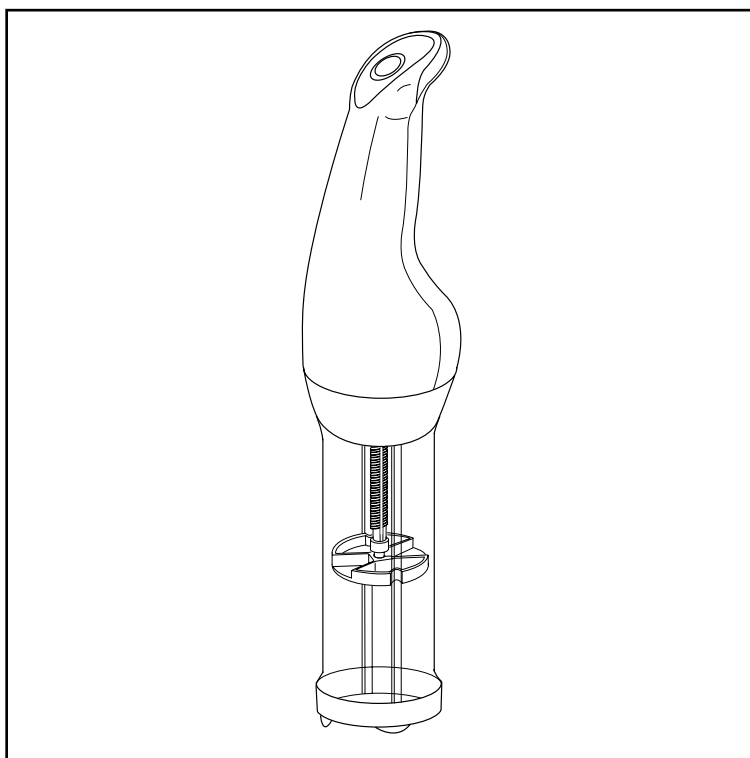


**cook's essentials®**

HIGH PERFORMANCE KITCHENWARE



## **ELECTRIC COOKIE MAKER**

Model CECKM1

Owner's Manual and Recipe Guide

# IMPORTANT SAFEGUARDS

***WARNING: A risk of fire and electric shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.***

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using appliance.
2. To protect against risk of electrical shock, do not immerse or rinse Motor Body, Cord or Plug in water or any other liquid.
3. This appliance is not for use by children.
4. Close supervision is necessary when any appliance is used near children.
5. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. To disconnect, grasp plug and pull from electrical outlet. Never pull cord.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a frayed or damaged cord, or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Contact Consumer Service for Return Authorization, examination, repair or electrical or mechanical adjustment.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces including the stove.
9. Do not use outdoors or while standing in a damp area.
10. Keep hands, hair, clothing, as well as utensils away from moving parts and discs while processing to prevent the risk of severe injury to persons, or damage to the Cookie Maker. Handle discs and tips carefully when removing, inserting or cleaning.
11. Be certain tube and tube cover are securely locked in place before operating appliance. Do not attempt to remove tube or cover while operating.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. The use of accessory attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
14. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY**

# Introduction

Congratulations on your purchase of the cook's essentials® CECKM1 Electric Cookie Maker. With the press of a button this Cookie Maker allows you to make a delicious and appealing variety of cookies. Push button operation means each and every cookie will be fashioned to perfection - no guess work involved. Make bakery style cookies in your own home or quickly change from a "Cookie Disc" to a "Decorator Tip" and you're ready to add the final flourishes to pastries, cakes and candies. The Electric Cookie Maker comes complete with a wide selection of interchangeable Cookie Discs and Decorator Tips. Get creative and make today a special occasion to remember!

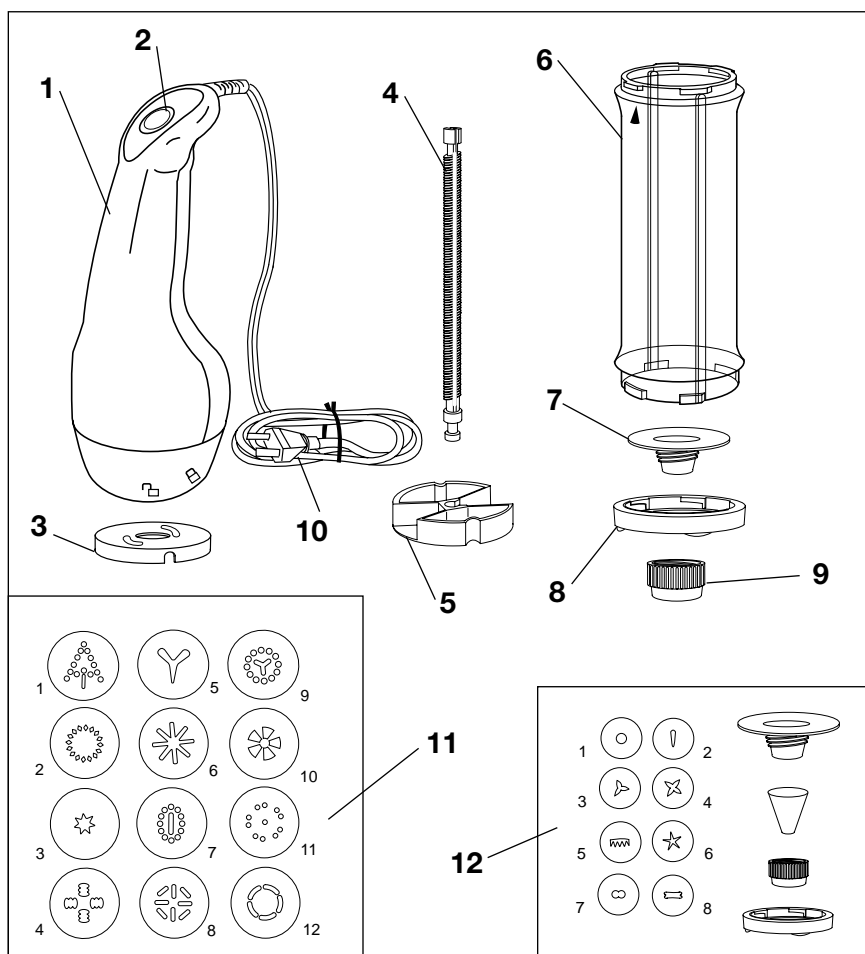
## Before Using for the First Time

1. Carefully unpack the Cookie Maker and all accessories.
2. After unpacking, wash Cookie Discs, Decorator Tips, Decorator Tip Adapter, Tube Cover, Decorator Tip Cover, Tube, Cam Disc, Press Disc and Cam Shaft with warm, soapy water. Rinse and dry thoroughly.
3. Make sure the unit is unplugged and then wipe all surfaces with a slightly moistened, soft cloth and dry thoroughly. **Never immerse the Motor Body, Plug or Cord in water or any other liquid.** Do not use steel wool, scouring pads or abrasive cleansers as they will damage the finish.
4. Thoroughly dry all parts so that no water enters the Motor Body.

## POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

# Getting to Know Your CECKM1 Electric Cookie Maker





1. Motor Body
2. On/Off Button
3. Cam Disc (P/N 70701)
4. Cam Shaft (P/N 70702)
5. Press Disc (P/N 70703)
6. Tube (P/N 70704)
7. Decorator Tip Adapter (P/N 70705)
8. Tube Cover (P/N 70706)
9. Decorator Tip Cover (P/N 70707)
10. Polarized Plug
11. Cookie Discs Set (P/N 70708-SET)  
Individual Discs (P/N 70708-1, 70708-2, 70708-3, 70708-4, 70708-5, 70708-6, 70708-7, 70708-8, 70708-9, 70708-10, 70708-11, 70708-12)
12. Decorator Tips Set (P/N 70709-SET)  
Individual Tips (P/N 70709-1, 70709-2, 70709-3, 70709-4, 70709-5, 70709-6, 70709-7, 70709-8)

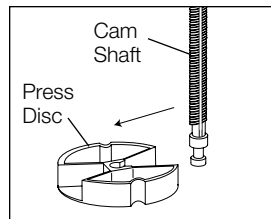
# Assembly Instructions

The Cookie Maker consists of a Motor Body mounted on a hollow Tube that contains a Press Disc and fitted at the other end with a Cookie Disc or Decorator Tip. When the Tube is filled with cookie dough or frosting and the "ON" Button is pressed, the Press Disc pushes downward, forcing the dough or frosting through the Disc or Tip to form an attractive cookie or decoration.

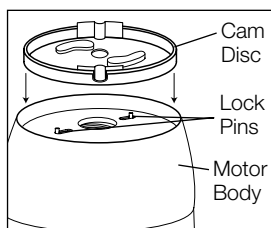
## To Assemble

1. Attach the threaded Cam Shaft to the Press Disc by sliding the tapered end into the slot on the Press Disc until it clicks into position. See Figure 1.
2. Invert the Motor Body and place the Cam Disc over the two locking pins extending from the base of the Motor Body until it clicks into place. See Figure 2. Rotate the Cam Disc counterclockwise.
3. Slide the Cam Shaft with Press Disc attached into the opening of the Motor Body until it is fully inserted. Make sure the notches in the Press Disc align with the notches in the Cam Disc.
4. Attach the Tube to the Motor Body by aligning the ridges on the inside of the Tube with the two notches on the Press Disc. Align arrow on Tube with the 'unlock' icon . While holding the Motor Body, firmly turn the Tube clockwise until it 'clicks' into place. The arrow on Tube should be aligned with the 'lock' icon . The locking pins will engage the threaded Cam Shaft and the Tube/Motor Body locking tabs will engage, securely fastening the two assemblies together.
5. Choose a Cookie Disc and place it inside the Tube Cover. Attach the Tube Cover to the bottom of the Tube. See Figure 3.
6. If a Decorator Tip is to be used, refer to Figure 4 and fit the desired Tip over the Decorator Tip Adapter and secure it with the Decorator Tip Cover. Place the Decorator Tip Adapter inside the Tube Cover and attach it to the Tube. See Figure 4.

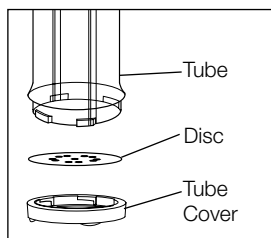
Your Cookie Maker is now fully assembled and ready for use.



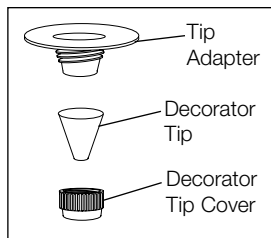
**Figure 1**



**Figure 2**



**Figure 3**



**Figure 4**

# Instructions for Making Cookies

The proper consistency of cookie dough is very important. If the dough is too stiff, it won't release from the Cookie Maker. If the dough is too soft or sticky, chill in the refrigerator for 15 minutes. For best results, use the recipes in this booklet until you get a feel for the proper consistency of the dough. We do not recommend using store-bought refrigerated cookie doughs.

1. Make sure the Cookie Maker is unplugged.
2. Remove the Tube Cover from the bottom of the Tube.
3. Choose one of the Cookie Discs and place it in the Tube Cover.
4. Fill the barrel of the Tube with prepared cookie dough (see Recipes Section). Press down on the dough to eliminate air pockets. **Note:** For better operation, fill Tube to only about 80% full.
5. Screw the Tube Cover and Cookie Disc onto the bottom of the Tube until it 'clicks' into place.
6. Plug the Cookie Maker into a standard 120V AC outlet.
7. Press and hold the "ON" Button until the air pockets have been removed and the dough starts to emerge from the openings in the Cookie Disc.
8. Stand the Cookie Maker upright and press against the surface of the cookie sheet. Refer to Figure 5. The Cookie Maker has been specially designed for thumb operation. Thumb operation provides better balance for placing the cookie shapes on the cookie sheets.
9. Press and hold the "ON" Button for a count of 2-5 seconds (depending on the consistency of the dough) and release. Lift up Cookie Maker quickly, move to a new spot and repeat. See Figure 6.

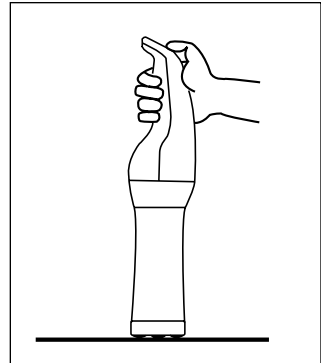


Figure 5

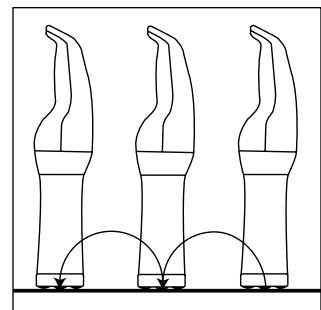
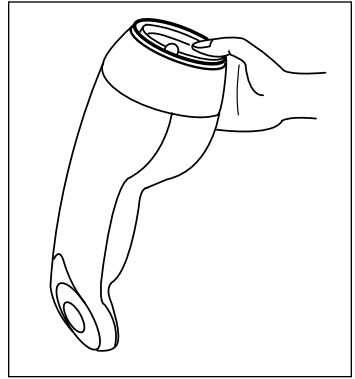


Figure 6

## REFILLING THE COOKIE MAKER

1. Unplug the Cookie Maker.
2. Hold the Tube pointing down with one hand and turn the Tube Cover clockwise. This will unlock the Tube Cover and the Cookie Disc or Tip. Remove both parts and set them to the side.
3. Hold the Motor Body and twist the Tube (continuing to point it down) clockwise to disengage the threaded Cam Shaft and Tube.
4. Remove the Tube. Remove the Press Disc, Cam Shaft and the Cam Disc. To remove the Cam Disc from the Motor Body, use thumb to push one of the notch-ribs to the side. This will release the Cam Disc. See Figure 7. Wash in warm soapy water. Rinse and dry thoroughly. Note: It is important that you clean and thoroughly dry the parts to avoid any contact of any liquid with the inside of the Motor Body.
5. Assemble the Cam Disc, Cam Shaft, and Press Disc onto Cookie Maker Motor Body, making sure to align the ridges on the inside of the Tube with the two notches on the Press Disc.
6. Attach the Tube to the Motor Body by twisting it clockwise to re-engage the threaded Cam Shaft. Fill the Tube with cookie dough or frosting. Press down on the dough or frosting to eliminate air pockets.
7. Reattach the Cookie Disc or Tip and Tube Cover. The Cookie Maker is ready to continue use.



**Figure 7**

# Instructions for Using Decorator Tips

1. Make sure Cookie Maker is unplugged.
2. Remove the Tube Cover from the bottom of the Tube.
3. Choose one of the Decorator Tips and fit it over the Tip Adapter.
4. Secure the Decorator Tip with the Decorator Tip Cover.
5. Fill the barrel of the Tube with prepared frosting (see Recipes Section). Press down on the frosting to eliminate air pockets. **Note:** For better operation fill Tube to only about 80% full.
6. Place the Decorator Adapter inside the Tube Cover and attach it to the Tube.
7. Plug the Cookie Maker into a standard 120V AC outlet.
8. Press and hold the "ON" Button until the air pockets have been removed and the frosting starts to emerge from the opening in the Decorator Tip.
9. Press "ON" Button as needed to decorate food. Lift up on the Cookie Maker and repeat.

**NOTE:** Frosting may continue to flow from the Cookie Maker after the "ON" Button has been released. Just lift the Decorator Tip off the surface and reposition.

## TO OUTLINE (Decorator Tips 1 and 2)

Attach Decorator Tip 1 or 2. Hold the Cookie Maker at a 45° angle and touch Decorator Tip to surface. Press and hold the "ON" Button, raising slightly as you guide the tip.

## STARS (Decorator Tips 3 and 6)

Attach Decorator Tip 3 or 6. Hold the Cookie Maker straight up and down. When Decorator Tip is approximately 1/8" above surface, press the "ON" Button. When a star is formed, release "ON" Button and pull Decorator Tip away.

## ZIGZAG GARLAND (Decorator Tips 4, 5, 7 and 8)

Attach Decorator Tip 4, 5, 7 or 8. Hold the Cookie Maker at a 45° angle with the Tip slightly touching the surface. Press and hold the "ON" Button. As frosting comes out, move hand in a tight side-to-side motion with steady, even pressure. To end, release "ON" Button, then pull Decorator Tip away.

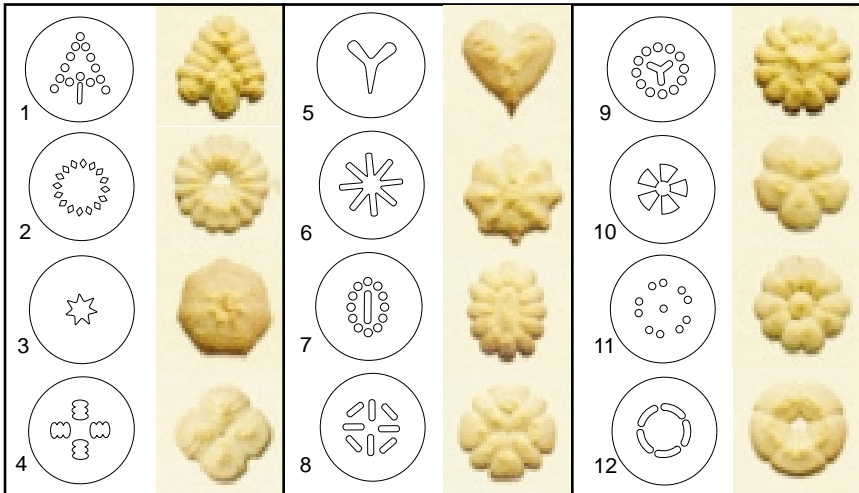
## DECORATING IDEAS

- To give a fluffier look, sprinkle shredded coconut on the frosting immediately.
- Add a shimmering look with sugar crystals. Sprinkle with sugar crystals before the frosting hardens.



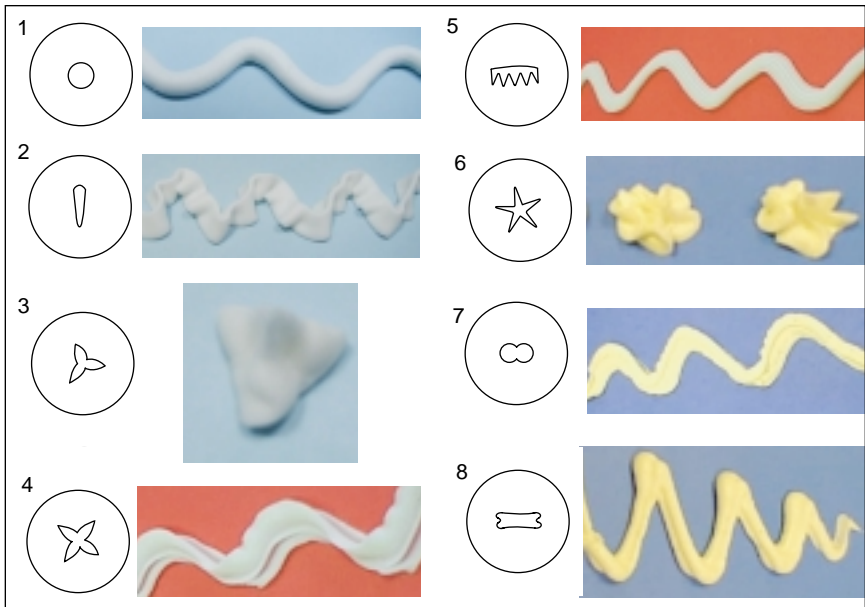
# Cookie Shapes

Choose from any one of the Cookie Discs below to make beautiful bakery style cookies.



# Decorator Tip Shapes

Choose from any one of the Decorator Tips below to decorate and add final touches to cookies, cakes and candies.



# Hints

- We do not recommend using store-bought refrigerated cookie doughs.
- Avoid greased or non-stick cookie sheets, as they will not hold the shape of the cookie as well.
- When a recipe calls for butter and margarine, both must be used. Do not substitute one with the other.
- Dough should be pliable enough to easily emerge from the Disc and stick on the cookie sheet.
- If dough is too soft or sticky, put it in the refrigerator for 15 minutes, or beat in a little flour. If the dough is too stiff, mix in the yolk of one egg.
- Once dough has been loaded, use it immediately.
- Cookie dough that has been refrigerated overnight will be too stiff and will not work properly.
- Some dough and discs work better when you move faster, and some when you move slower. After some practice, with rhythm and timing, the shapes will improve.
- Use Discs with cookie dough for the preparation of cookies.
- Use Tips with soft dough or frosting for decorating candies, cookies, desserts, fill pastries, etc.
- If dough is not moist enough to hold the decorations, lightly brush a little water, milk, honey or a little egg white where decorations are to be placed.
- The amount of cookies per recipe will vary with the Cookie Disc used.

# User Maintenance Instructions

This cook's essentials® CECKM1 Electric Cookie Maker requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

***CAUTION: Do not immerse Motor Body, Cord, or Plug in water or any other liquid.***

## Cleaning

To keep your Cookie Maker operating properly, clean after each recipe.

1. Unplug the Cookie Maker and disassemble before cleaning. For easy removal of the Cam Disc from the Motor Body, use thumb to push one of the notch-ribs to the side. This will release the Cam Disc. See Figure 7.
2. Never immerse the Motor Body, Cord or Plug in water or any other liquid.
3. Wash the Decorator Tip Adapter, Tube Cover, Decorator Tip Cover, Tube, Cam Disc, Press Disc, Cam Shaft, Cookie Discs and Decorator Tips immediately after each use in warm soapy water. Rinse and dry thoroughly. Do not wash in dishwasher.
4. Cookie Discs and Decorator Tips are made of Stainless Steel and should be cleaned with a soft cloth or sponge. Dry immediately after cleaning to avoid spotting. Do not put Discs or Tips into dishwasher, as they will discolor.
5. Wipe the exterior of the Motor Body with a soft, damp cloth. Dry thoroughly.
6. Do not use steel wool, scouring pads, or abrasive cleansers as they will damage the finish.
7. As Cookie Discs and Decorator Tips get older, they may darken in color. This is normal and in no way interferes with the use of the product.
8. A stiff brush will aid in cleaning the inside of the Tube and Decorator Tips.

## Storage

1. Clean the Cookie Maker as instructed above.
2. When the unit is not in use, be sure to leave it unplugged.
3. Store the Cookie Maker and parts in its original box in a clean, dry location.

# Recipes

## Almond Spritz Cookies

1/2 cup butter, softened  
1/2 cup margarine, softened  
3/4 cup sugar  
1 egg  
1 teaspoon almond extract  
2 1/4 cups all-purpose flour  
1/2 teaspoon baking powder  
dash of salt

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine together until fluffy. Gradually beat in the sugar.
3. Add the egg and almond extract; mix well.
4. Sift the flour, baking powder and salt together. Add half of the flour mixture to the butter mixture and blend until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Maker with dough and select Cookie Disc 3, 7, or any other. Form the cookies on ungreased cookie sheets.
6. Bake for 10-12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 4-5 dozen

## Holiday Butter Cookies

1/2 cup butter, softened  
1/2 cup margarine, softened  
3/4 cup sugar  
1 egg  
food coloring  
2 1/4 cups all-purpose flour  
1/4 teaspoon baking powder  
1/8 teaspoon salt  
1 teaspoon almond extract  
colored sugar crystals

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine together until fluffy. Gradually beat in the sugar.
3. Add egg and a few drops of the desired color of food coloring (red for Valentines Day, green for trees) and mix well.
4. Sift the flour, baking powder and salt together. Add half of the flour mixture to the butter mixture and blend until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Maker with dough and select any Cookie Disc. Select Cookie Disc 5 for Valentines Day, or 1 for trees, or any other. Form the cookies on ungreased cookie sheets. Decorate with colored sugar crystals.
6. Bake for 10-12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 6-7 dozen

# Recipes (Cont.)

## Lemon Drop Cookies

1/2 cup butter, softened  
1/2 cup margarine, softened  
1/2 cup white sugar  
1/2 cup brown sugar  
1 egg  
1 tablespoon lemon juice  
1 teaspoon finely grated lemon rind  
2 1/2 cups all-purpose flour  
1/4 teaspoon baking soda  
1 teaspoon salt  
powdered sugar

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine together until fluffy. Gradually beat in the white and brown sugar.
3. Add egg, lemon juice and lemon rind, mix well.
4. Sift the flour, baking soda and salt together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Maker with dough and select Cookie Disc 4 or any other. Form the cookies on ungreased cookie sheets.
6. Bake for 10-12 minutes. Remove from cookie sheets and cool on wire racks. Dust with powdered sugar.

Makes 6-7 dozen

## Chocolate Kiss Cookies

1/2 cup butter, softened  
1 cup sugar  
1 egg  
2 tablespoons milk  
2 cups cake flour  
1/4 teaspoon salt  
1/2 cup milk chocolate chips, melted and cooled  
colored sugar crystals or powdered sugar

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter until fluffy. Gradually beat in the sugar.
3. Add egg and milk and mix well.
4. Sift the cake flour and salt together. Add half of the flour mixture to the butter mixture and blend until smooth. Repeat with the rest of the flour mixture.
5. Mix in the cooled chocolate.
6. Fill the Cookie Maker with dough and select Cookie Disc 9 or any other. Form the cookies on ungreased cookie sheets.
7. Bake for 8-10 minutes. Remove from cookie sheets and cool on wire racks. Decorate with colored sugar crystals or dust with powdered sugar.

Makes 5-6 dozen

# Recipes (Cont.)

## Snowflake Cookies

1/2 cup butter, softened  
1/2 cup margarine, softened  
3 ounces cream cheese, softened  
1 cup sugar  
1 egg yolk  
1 1/2 teaspoon coconut extract  
2 1/2 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon cinnamon  
powdered sugar

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine until fluffy. Gradually beat in the cream cheese and sugar.
3. Add egg yolk, coconut extract and mix well.
4. Sift the flour, baking soda, salt and cinnamon together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Maker with dough and select Cookie Disc 10, 2, 6, 8, or other. Form the cookies on ungreased cookie sheets. Dust with powdered sugar.
6. Bake 10-12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 7-8 dozen



## Orange Crisp Cookies

- 1/2 cup butter, softened
- 1/2 cup margarine, softened
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 teaspoon orange extract
- 1 egg
- 1 teaspoon finely grated orange rind
- 2 1/2 cups all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine until fluffy. Gradually beat in the white sugar, brown sugar and orange extract.
3. Add egg, orange rind and mix well.
4. Sift the flour, salt and baking soda together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Maker with dough and select Cookie Disc 12 or any other. Form the cookies on ungreased cookie sheets.
6. Bake 10-12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 8-9 dozen

# Recipes (Cont.)

## Gingersnap Cookies

1/2 cup butter, softened  
1/4 cup margarine, softened  
3/4 cup brown sugar  
3/4 cup molasses  
1 egg  
4 cups all-purpose flour  
1/4 teaspoon salt  
1 1/2 teaspoons baking soda  
2 1/2 teaspoons allspice

1. Preheat oven to 375°F.
2. Use an electric mixer to cream the butter and margarine until fluffy. Gradually beat in the brown sugar.
3. Add molasses and egg and mix well.
4. Sift the flour, baking soda and allspice together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Maker with dough and select Cookie Disc 6 or any other. Form the cookies on ungreased cookie sheets.
6. Bake 10-12 minutes. Remove from cookie sheets and cool on wire racks.

Makes 8-9 dozen

## **Brown Sugar Cookie**

- 1/2 cup butter, softened
- 1 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon maple extract
- 3 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

1. Preheat oven to 350°F.
2. Use an electric mixer to cream the butter until fluffy. Gradually beat in the brown sugar.
3. Add eggs, vanilla extract, maple extract and mix well.
4. Sift the flour, baking soda and salt together. Add half of the flour mixture to the butter mixture and beat until smooth. Repeat with the rest of the flour mixture.
5. Fill the Cookie Maker with dough and select Cookie Disc 9 or any other. Form the cookies on ungreased cookie sheets. Decorate with colored sugar crystals.
6. Bake 8-10 minutes. Remove from cookie sheets and cool on wire racks.

Makes 7-8 dozen

# Recipes (Cont.)

## Buttercream Frosting

1/2 cup butter, softened  
3 1/2 cups powdered sugar  
2 tablespoons cream  
few drops of vanilla extract

1. Use an electric mixer to cream the butter. Gradually beat in powdered sugar alternating with cream.
2. Beat in the vanilla extract.
3. Fill the Cookie Maker with frosting and select any Decorator Tip.
4. Decorate cake or cookies changing Decorator Tip as necessary.

Makes 1 1/2 cups

## Cream Cheese Frosting

8 ounces cream cheese, softened  
2 tablespoons butter  
3 1/2 cups powdered sugar

1. Use an electric mixer to blend the cream cheese and butter together.
2. Gradually beat in powdered sugar
3. Fill the Cookie Maker with frosting and select any Decorator Tip.
4. Decorate cake or cookies changing Decorator Tips as necessary.

Makes 3 cups

## Gingerbread House

Your family will enjoy working together making a gingerbread house. Buy or prepare the gingerbread house pieces. Use your cook's essentials® Cookie Maker to assemble, decorate and put the finishing touches on the gingerbread house using the recipe below.

Make cookies ahead of time. For roof shingles use Cookie Disc 10 or 4. For windows and other decorations around the house, use Cookie Disc 3. Try placing a tree (Cookie Disc 1) on either side of the door or snowflakes (Cookie Disc 11 or 10) on the roof and edges of the windows. Prepare a wreath (Cookie Disc 12 to put on or above the door.

Use the Cookie Maker with Decorator Tip 1 to assemble the walls and the roof or to attach candy to the house and outline the roof.

## Decorators Frosting

This frosting will become stiff and hold its shape for special cake decorating needs.

1/2 cup solid shortening  
3 cups powdered sugar  
2 tablespoons milk  
few drops of vanilla extract

1. Use an electric mixer to cream the shortening. Gradually beat in powdered sugar alternating with milk.
2. Beat in the vanilla extract.
3. Fill the Cookie Maker with frosting and select any Decorator Tip.
4. Decorate cake or cookies changing Decorator Tip as necessary.

Makes 1 1/2 cups





## LIMITED ONE YEAR WARRANTY

**Warranty:** This cook's essentials® product is warranted by the manufacturer to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This manufacturer's warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization a(1 800 233-9054).

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$8.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

**To return the appliance, ship to:**

Attn: Repair Center  
Salton, Inc.  
708 South Missouri Street  
Macon, MO 63552

**To contact us, please write to, call, or email:**

Salton, Inc.  
P.O. Box 7366  
Columbia, MO 65205-7366  
1(800) 233-9054  
Email: Salton@Saltonusa.com

**Limitation of Remedies:** No representative or person is authorized to assume for the manufacturer any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall the manufacturer be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This manufacturer's warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

cook's essentials® is a registered trademark of QVC, Inc.

© 2001 cook's essentials®

All Rights Reserved

Version 1

P/N 60864

Printed in China 10/01