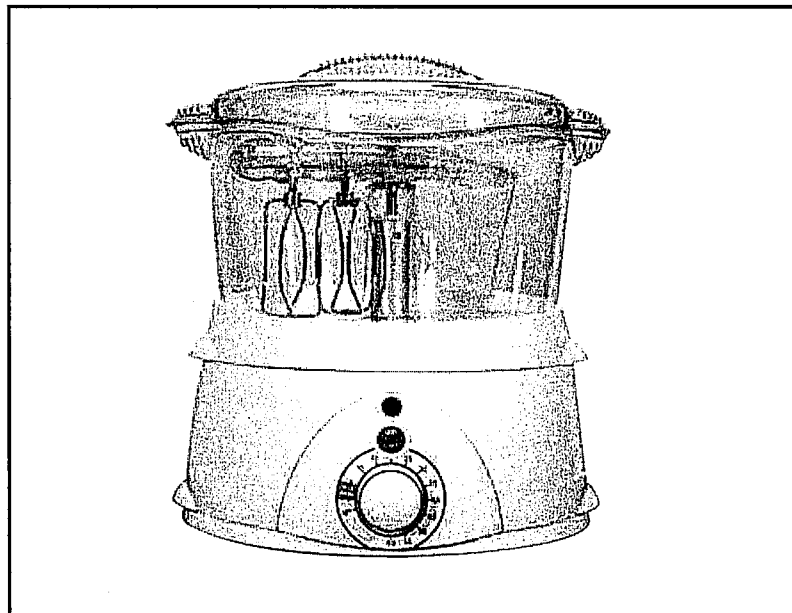


# Westinghouse

## Steam 'n Mash™

"Great for Mashed Potatoes and more..."



WST 3004

You can be sure...if it's Westinghouse

# **IMPORTANT SAFEGUARDS**

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Avoid contacting moving parts.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect turn the Timer Dial to "OFF", then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Keep hands, hair, clothing, as well as spatulas and other utensils away from beaters during mixing process to reduce the risk of injury to persons, and/or damage to the Steam 'n Mash.
16. Remove Mixing Arm from Metal Shaft before washing.

## **FOR HOUSEHOLD USE ONLY**

## **SAVE THESE INSTRUCTIONS**

## ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. Use Potholders or Oven Mitts to remove Lid, and Steam Bowl. Turn the Lid counter clockwise to open, carefully lift Lid to avoid scalding and allow water to drip into Steam Bowl. Be sure to lift Lid away from face and body to avoid escaping hot steam.
9. Do not operate appliance while empty or without water in the Base.
10. Use extreme caution when taking Mixing Arm off and removing Drip tray containing hot liquid.
11. Use extreme caution when moving appliances containing hot food.
12. **CAUTION:** To reduce the risk of electric shock, cook only in removable container (Steaming Bowl).

## GROUNDING 3-CONDUCTOR PLUG

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat this safety feature.

## SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

- Do not use an extension cord with this product.

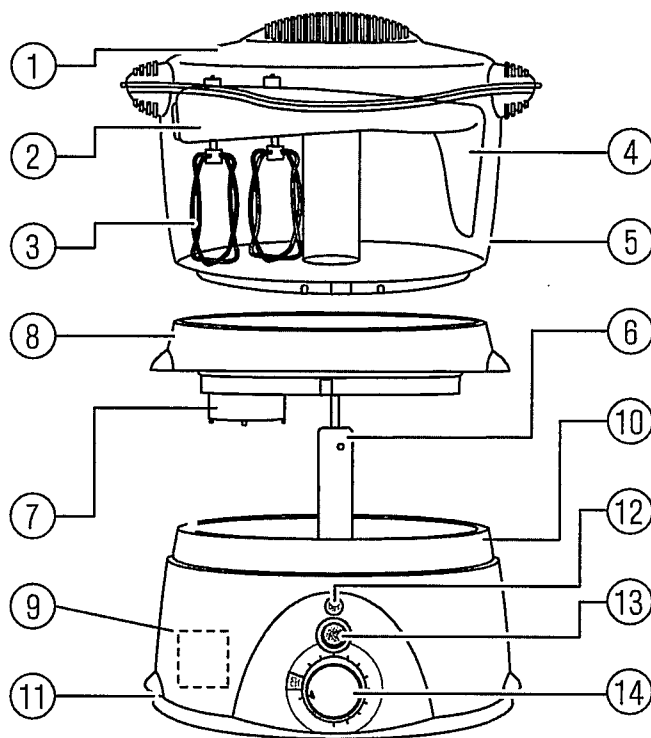
## PLASTICIZER WARNING

**CAUTION:** To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or placemats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

# GETTING TO KNOW YOUR WESTINGHOUSE

## WST3004 Steam 'n Mash™

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



① Lid p/n # 22449

② Mixing Arm p/n # 22452

③ Beaters p/n # 22465

④ Spatula

⑤ Steaming Bowl p/n # 22450

⑥ Metal Shaft

⑦ Heater Element Vent

⑧ Drip Tray p/n # 22451

⑨ Heater Element (Inside)

⑩ Water Reservoir

⑪ Base

⑫ LED Light

⑬ Mix Switch

⑭ Timer Dial

# BEFORE USING FOR THE FIRST TIME

1. Before using the Steam 'n Mash™, carefully unpack. Remove all packaging materials.
2. Remove any labels or stickers from appliance.
3. Thoroughly wash Lid, Steam Bowl, Mixing Arm, Beaters and Drip Tray, in warm soapy water before first use.
4. The Base and Water Reservoir may be wiped with a clean damp cloth. Never immerse base in water.

**Note:** Water may get caught inside of the Mixing Arm when washed. To release water simply turn the Mixing Arm upside down and tilt to Beaters side.

## OPERATING INSTRUCTIONS

**WARNING:** Steam is hot and can cause burns. Keep hands and face away from steam and Vents in the Lid. Use protective potholders to lift the Lid and remove food from the Steam Bowl. When removing the Lid after steaming, always tilt Lid away from face. For Steam Vent located on the back of the unit, allow adequate air space above and all sides for air circulation.

**Note:** When the Steam 'n Mash™ is used for the first time, you may notice an odor from the motor. This is normal, and it will dissipate after the first few uses.

1. Place Unit on a flat sturdy surface with adequate clearance (i.e. do not place under wall cabinets). The Steamer Unit and components are not for use in ovens (microwave, or convection ovens) or on stovetop.
2. Fill the Water Reservoir with clean cold water up to the maximum mark "MAX"; do not overfill nor under fill. This will steam for approximately 60 minutes. Do not allow Water Reservoir to dry up while cooking, as this may damage the unit. Do not use other liquids or additional ingredients such as salt, pepper or spices in Water Reservoir.
3. Place the Drip Tray onto the Base. Line up the Heater Element Vent directly on top of the Heater Element Post and lower the Drip Tray until it fits tightly on the Base.
4. Lower the Steam Bowl over the Metal Shaft lining up the two notches on the bottom of the Steam Bowl with the Tabs in the Drip Tray.
5. Snap the Beaters into the Mixing Arm. Place the Mixing Arm onto the Metal Shaft, lining up the flat sides of the opening with the flat sides on the Metal Shaft.
6. Place the food in the Steam Bowl. Do not fill more than approximately half full of food and arrange it evenly in the Steam Bowl. The vent holes on the bottom of the Steam Bowl must be clean and not blocked. Make sure the Steam Bowl is properly in place before placing or removing the Mixing Arm from the Metal Post.
7. To lock the Lid, turn the Lid clockwise so the tabs under the Lid handles slip under the guides inside the handles on the Steam Bowl. Make sure the Lid is locked in position before steaming.
8. Plug the cord into a 120 V electrical outlet. Turn the Timer Dial clockwise to set the steaming time, 10 to 60 minutes. The LED light will turn on. To set steam time, turn the Timer Dial past the steam time and then turn the Timer Dial back to the desired steam time.

## OPERATING INSTRUCTIONS (continued)

9. The Mixing Arm will automatically mix for approximately one minute once the steaming time is completed. A bell will sound when the Timer Dial reaches the zero mark. Once the Timer Dial returns to the OFF position, ingredients can then be added.
10. Unlock the Lid by turning it counterclockwise, add the ingredients and replace the Lid. (Prepare the additional ingredients and have them ready when the automatic mixing is complete). Press and hold the "Mix" button to blend ingredients. Do not mix more than two minutes. Release the "Mix" button to scrape the sides and the bottom of the Steam Bowl with a plastic spatula. **Do not attempt to scrape sides or bottom of the Steam Bowl while the Mixing Arm is in motion.**
11. Use potholders to remove the Lid and Mixing Arm with Beaters. Carefully raise the Steam Bowl up and over the Metal shaft, and then remove the food with a plastic or wooden utensil. Do not use metal utensils that may scratch or damage the Steam Bowl. Serve immediately.
12. Unplug the Steam 'n Mash™ and allow to cool before cleaning.

**NOTE:** If the food is done before the Timer shuts off, turn the Timer counterclockwise to the "OFF" position. Hold the "Mix" button for 45 to 60 seconds to mash the food. Stop the mixing, add the additional ingredients, replace the Lid and mix until blended.

**Warning:** To avoid damage or injury to product or person, add ingredients after the Timer Dial has reached the "OFF" position. Steam is still generated when the "MIX" button is held because the Heating Element and food is still hot.

## MIXING ARM

**The Mixing Arm is a uniquely designed feature, which mashes potatoes and other foods.**

1. Make sure the Steam Bowl is properly placed on top of Drip Tray before you place or remove the Mixing Arm on the Metal Shaft.
2. Make sure that the Mixing Arm and Beaters are properly placed.
3. Place potatoes, vegetables or other foods around the beaters. Do not fill Steam Bowl more than approximately half full with ingredients.
4. When the mixing process is finished, scrape sides and bottom of Steam Bowl with a plastic spatula. Do not attempt to scrape sides or bottom of Steam Bowl while Mixing Arm is in use.
5. The Mixing Arm can be used when mixing and mashing food is desired. Be sure to remove the Mixing Arm if steaming food only.

**Note:** Do not adjust Steam Bowl with the Mixing Arm in place. This will cause the Mixing Arm to come off Metal Shaft and potatoes or other foods will not mash properly.

## TIMER SETTING

Turn the Timer Dial to the recommended cooking time (steam time can be adjusted as per your experiment). The LED light will glow RED to indicate ON and steam will follow. Once the steaming process is completed, the Mixing process will begin. A bell will sound when the Timer Dial returns back to Zero, the unit will then automatically turn "OFF."

## "MIX" BUTTON

After potatoes, vegetables or other foods have been automatically mashed, and additional mixing is required, hold the red "Mix" Button down for 30 seconds or until desired consistency. Do not hold the "Mix" Button for more than two minutes.

# MASHING POTATOES

1. Clean and peel two to three pounds of potatoes. Potatoes with thin skin may be steamed.
2. Cut into quarters. We suggest that when not steaming immediately, hold them in a bowl of cold water to prevent them from turning brown.
3. If mashing potatoes or other foods, insert the Mixing Arm with Beaters onto the Metal Shaft. Place food into the Steaming Bowl and lock on the Lid. If steaming foods only, do not insert Mixing Arm.
4. Set the Timer for 40 minutes to steam two pounds of potatoes and 45 minutes to steam three pounds of potatoes, or steam until the potatoes are tender. A knife or fork inserted in the center of a potato piece should slip out easily. To set the time for other foods see charts on page 8 and 9. Use Potholders or Oven Mitts to remove Lid, and Steam Bowl. Turn the Lid counter clockwise to open, carefully lift Lid to avoid scalding and allow water to drip into Steam Bowl. Be sure to lift Lid away from face and body to avoid escaping hot steam.
5. Prepare the additional ingredients, and have them ready to add when the unit shuts "OFF." Heat the milk or other liquids if indicated in the recipe to help keep the potatoes hot. The amount of liquid needed will vary, depending upon the kind of potato, starch content, and its freshness.
6. Add the seasonings, replace the Lid and press or pulse the "Mix" Button. Mix potatoes until desired consistency.

**Note: Two pounds of potatoes yields approximately 4 cups and three pounds 6 cups. Do not steam less than two pounds of potatoes.**

## Potato Hints

- Potatoes best for steaming and Mashing: Round white or long white, Idaho, Russet, Yukon Gold, New red potatoes may be scrubbed, steamed and mashed with the skins left on.
- Select potatoes that have few shallow eyes, no sprouts, cuts, bruises, wrinkles or discoloration. Peel off any greenish tinge.
- Store in a cool dark place so they do not sprout or develop greenish skins. Do not store in plastic bag or refrigerate. Do not store with onions.
- Use potatoes within two weeks of purchase.

# STEAMING VEGETABLES

1. Fresh vegetables must be washed and prepared prior to cooking them, peel if necessary. Cut off stems, and cut into uniform smaller pieces according to the chart. Smaller pieces steam faster than larger ones.
2. Quantity, quality, freshness, size and personal taste may call for adjustments in steaming times.
3. Add the vegetables to Steam Bowl and lock on the Lid.
4. Set the Timer. At the end of the set time, the motor will automatically rotate the Metal Shaft. For high altitude cooking, steaming times may need to be increased.
5. Remove the food after the Timer bell sounds and the indicator light turns "OFF." Check to make sure food is cooked. If necessary, reset the Timer for additional steaming time.
6. After steaming is complete, season vegetables with salt, pepper, butter, oil and/or other seasonings.

# STEAMING APPLES

1. Clean the apples, cut into quarters, peel and core.
2. Steam the apples until they are tender, a knife or fork inserted in the center of an apple should slip out easily.
3. Prepare the additional ingredients, and have them ready to add when the unit shuts "OFF."
4. Add the ingredients, press or pulse the "Mix" Button. Blend the apples until desired consistency.

**Note: Three pounds of apples yields approximately 3 cups; we do not recommend steaming less than 2lbs. of Apples.**

## Apple Hints

- Apple varieties best for steaming/cooking: Cameo, Cortland, Crispin/Mutsu, Empire, Fuji, Golden Delicious, Granny Smith, Idared, Jonagold, Jonathan, Lady, Pink Lady, Rome Beauty, and Winesap.
- Select firm, smooth-skinned apples free of bruises and gouges. They should have a fresh, not musty, smell.
- Use a vegetable peeler to remove as little flesh as possible.
- To keep cut apples from browning before use, toss with citrus or apple juice.
- Store fresh apples in a plastic bag in the refrigerator.

# VEGETABLE CHART

Vegetable	Weight or Number Of Pieces	Approximate Time in Minutes
Artichokes (whole)*	4 Whole	40-50
Asparagus (spears)*	1 Pound	30-35
Green Beans (wax, whole)*	2 Pounds	50-60
Green Beans (cut whole)*	2 Pounds	60
Beets (whole)*	2 Pounds	50-60
Broccoli (spears)*	1 Pound	30-40
Brussel Sprouts*	2 Pounds	35-45
Cabbage (quartered)*	2 Pounds	45-55
Celery (sliced thin)*	1 Pound	14-16
Carrots (3" chunks)	2 Pounds	50-60
Cauliflower (flowerets)	2 Pounds	35-45
Corn on the Cob*	5 small ears	45-55
Eggplant (1" slice unpeeled)*	1 Pound	25-30
Mushrooms (whole)*	1 Pound	20-30
New Potatoes (small whole)	3 Pounds	40-45
Onions (1" slices)*	1 Pound	25-35
Parsnips (1" chunks)	1 1/2 Pounds	40-50
Peppers (whole cored)*	4 medium (not stuffed)	20-30
Potatoes (whole Red)	1 Pound (about 6 small)	40-45
Rutabaga (1 1/2"-2" chunks)	2 Pounds	45-55
Snow Peas*	1 Pound	25-30
Spinach*	1 Pound	14-16
Squash Summer Yellow / Zucchini (1/2" slices)	2 Pounds	15-20
Winter Acorn / Butternut (quartered or eighths)	1 Pound	30-45
Turnips (1 1/2"-2" chunks)	2 Pounds	40-50
White Potatoes (quartered)	2 Pounds	35-40
White Potatoes (quartered)	3 Pounds	40-45
Yams / Sweet Potatoes (1 1/2"-2" chunks)	2 Pounds	35-45

Note: Be sure to remove the Mixing Arm if steaming food only. If mashing set timer to maximum cooking time on chart. Not all vegetables can be mashed due to texture. \*Recommend Steaming Only



# FISH, SEAFOOD AND CHICKEN

**Note: Be sure to remove the Mixing Arm if steaming food only.**

1. The steaming times listed in the chart are for fresh or frozen and fully thawed seafood and fish. Before steaming, clean and prepare fresh seafood and fish. Most fish and seafood cook very quickly. Steam in small portions or in amounts as specified.
2. Steam a single layer of food at a time.
3. Clams, oysters and mussels may open at different times. Check the shells to avoid overcooking.
4. Serve steamed seafood and fish using plain or seasoned butter margarine, lemon or favorite sauces.
5. Adjust steaming times accordingly.

Variety	Weight / Number of Pieces	Apprx. Time (Min)
Clams	2 Pounds	20-25
Lobster Tail	2 (8 ounces)	25-35
Mussels	12 ounces	11-14
Oysters	3 pounds	18-20
Scallops (fresh)		
Bay (shucked)	1 pound	12-16
Sea (shucked)	1 pound	13-17
Shrimp		
Medium (in shell)	1 pound	18-22
Large (in shell)	1 pound	18-22
Fish		
Whole	2 (8 ounces)	25-30
Filets (1/2" thick)	2 (8 ounces)	15-25
Steaks (1" thick)	2 (8 ounces)	15-25
Chicken Pieces	2 pounds	35-45

# USER MAINTENANCE

**Unplug the cord and allow Steam 'n Mash to cool before cleaning. Never immerse the base, cord and plug in water.**

1. Empty the Drip Tray and the Water Reservoir.
2. To remove Beaters from Mixing Arm, hold Mixing Arm firmly and simply pull out Beaters one by one.
3. Wash Lid, Steam Bowl, Mixing Arm, Beaters and Drip Tray in hot soapy water. Do not use abrasive cleaners. Rinse and dry all parts. The Steam Bowl, Lid, Mixing Arm, Beaters and Drip Tray are dishwasher safe.
4. Clean Water Reservoir with damp cloth.

## CARE AND CLEANING

**Caution: Do not immerse the Base of the unit into liquid.**

1. After use, with the Mixing Arm, Steam Bowl, Drip Tray removed, wipe Metal Shaft and Base with a damp cloth and dry.
2. Wash Mixing Arm, Beaters, Steam Bowl, Lid and Drip Tray in hot soapy water. Rinse and dry. Lid, Steam Bowl, Mixing Arm, Beaters and Drip Tray may also be cleaned in an automatic dishwasher.
3. Do not use abrasives, scouring pads, or cleansers on Steam Bowl, Mixing Arm, Lid, or Drip Tray as scratching can occur. Also, do not allow the Mixing Arm to soak in water for extended periods of time (several hours or overnight) to prevent damage to metal finish.

### **Descaling**

We recommend that you descale your Steam 'n Mash after every 7 to 10 uses because mineral deposits can form a coating on the Heater Element, and in the Water Reservoir, causing longer steaming times and possibly an off flavor in the foods.

1. Follow the above User Maintenance and Care and Cleaning Instructions.
2. Make sure the unit is unplugged and completely cool.
3. Put 3 cups of warm water into the Water Reservoir. Add 1/4 cup of white vinegar into the Water Reservoir. Then add enough warm water to fill up the Water Reservoir to the maximum mark "MAX".
4. Allow solution to soak in the Water Reservoir for 30 minutes. After this soaking period scrub as needed with a nylon scrubber. Pour out the vinegar / water solution.
5. Use cold water to rinse the Water Reservoir several times.

# RECIPES

## APPLESAUCE

3 pounds peeled and quartered cooking apples  
1/2 cup sugar  
1/4 teaspoon cinnamon

1. Place Mixing Arm with Beaters on Steam 'n Mash™. Add the apples and set the Timer to steam 30 minutes or until tender.
2. Mix the sugar and cinnamon together. When the automatic mashing stops and the unit shuts off, sprinkle sugar and cinnamon mixture over the top of the apples and mix for 30 seconds. Applesauce will be thick, if you would like a smooth texture put mixture in blender for a few seconds.

Yield 3 cups

## BUTTERED MASHED POTATOES WITH GARLIC

3 pounds red potatoes, peeled and cut to 1 1/2 to 2 inch cubes  
4 tablespoons butter  
1/2 cup milk  
1 1/2 teaspoons salt

1. Place Mixing Arm with Beaters on Steam 'n Mash™. Add the potatoes and garlic and set the Timer to steam 45 minutes or until tender.
2. Melt the butter in the milk then add the salt.
3. When the automatic mashing stops and the unit shuts off, drizzle the milk mixture over the potatoes and mix for 10 to 20 seconds.

For GARLIC MASHED POTATOES, add 6 cloves of peeled whole garlic in with the raw potatoes.

Yield 6 cups

## NACHO CHEESE POTATOES

3 pounds white potatoes, peeled and cut to 1 1/2 to 2 inch pieces

1/2 can Fiesta nacho cheese soup, condensed

1 teaspoon salt

1. Place Mixing Arm with Beaters on Steam 'n Mash™. Add the potatoes and set the Timer to steam 45 minutes or until tender.
2. Mix soup and salt together.
3. When the automatic mixing stops and the unit shuts off, add the soup mixture and mix for 10 to 20 seconds until well blended.

Yield 6 1/2 cups

## COMPANY MASHED POTATOES

3 pounds white potatoes, peeled and cut to 1 1/2 to 2 inch cubes

3/4 cups sour cream

4 ounces cream cheese, softened

2 tablespoons butter, melted

2 teaspoons salt

1 teaspoon onion salt

1/4 teaspoon pepper

1. Place Mixing Arm with Beaters on Steam 'n Mash™. Add the potatoes and set the Timer to steam 45 minutes or until tender.
2. Mix the sour cream, cream cheese, butter, salt, onion salt and pepper together.
3. When the automatic mixing stops and the unit shuts off, add the sour cream mixture and mix for 45 to 60 seconds until well blended.

Yield 8 cups

# MASHED SWEET POTATO WITH FRUIT & NUTS

4 cups cubed, peeled sweet potatoes  
2 tablespoons butter, melted  
1 teaspoon salt  
1/8 teaspoon pepper  
1/4 teaspoon cinnamon  
1/8 teaspoon cloves  
1 cup seedless green grapes, halved  
1/4 cup chopped pecans

1. Place Mixing Arm with Beaters on Steam 'n Mash™. Add the potatoes and set the Timer to steam 45 minutes or until tender.
2. Mix the butter, salt, pepper, cinnamon and cloves together.
3. When the automatic mixing stops and the unit shuts off, add the butter mixture and mix for 15 seconds until well blended.
4. Add the grapes and pecans, mix for 5 to 10 seconds.

Yield 8 cups

# CREAMY THREE CHEESE POTATOES

3 pounds white potatoes, peeled and cut to 1 1/2 to 2 inch pieces  
2 cups shredded Cheddar jalapeno cheese (Mexican style)  
1/2 cup shredded Jack cheese  
1/2 shredded Parmesan cheese  
1/4 butter  
3/4 cup milk

1. Place Mixing Arm with Beaters on Steam 'n Mash™. Add the potatoes and set the Timer to steam 45 minutes or until tender.
2. Mix the Cheddar, Jack and Parmesan cheeses, butter and milk together.
3. When the automatic mixing stops and the unit shuts off, add the cheese mixture and mix for 30 to 45 seconds until well blended.

Yield 7 cups

# LIMITED ONE YEAR WARRANTY

**Warranty:** This Westinghouse™ product is warranted by Salton, Inc. 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 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) 934-7455 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 WST3004 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 (1 800 934-7455).

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$15.00 (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 6916  
Columbia, MO 65205-1637  
1(800) 934-7455  
Email: Salton@Saltonusa.com

**Limitation of Remedies:** No representative or person is authorized to assume for Salton, Inc. 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 Salton 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 warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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