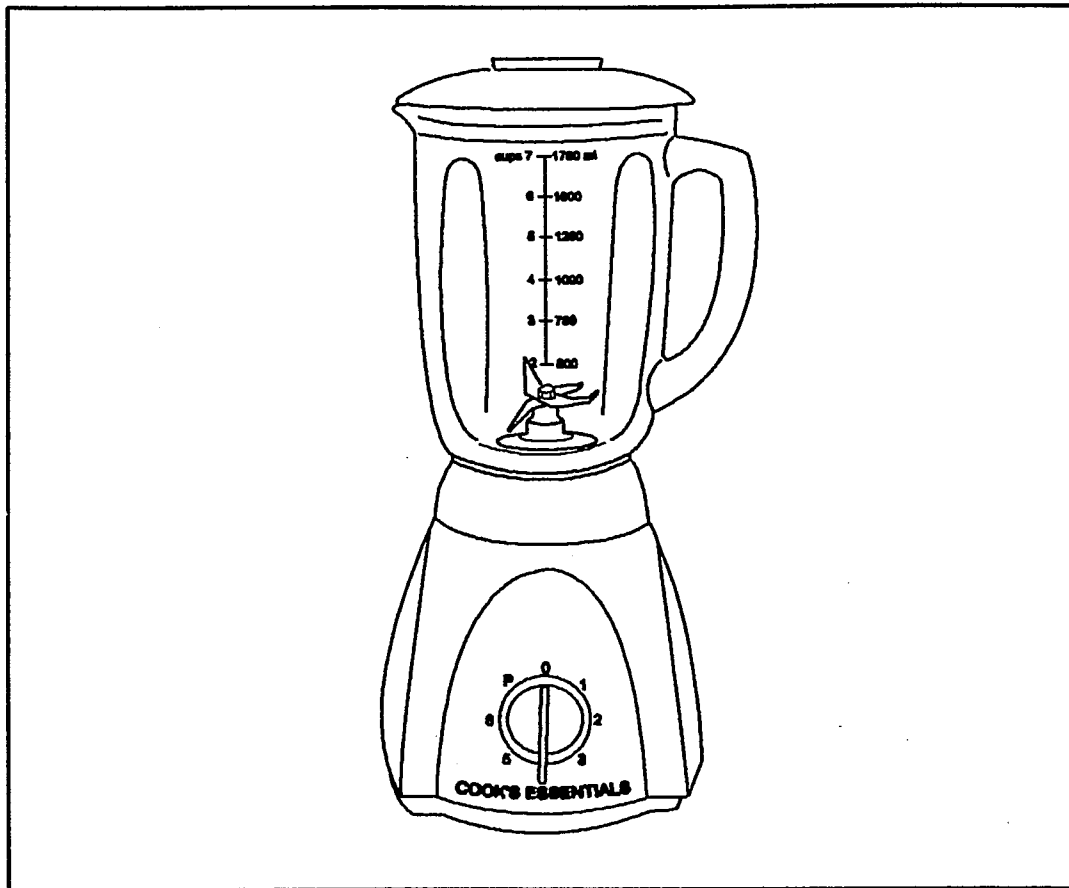


# **cook's essentials®**

**HIGH PERFORMANCE KITCHENWARE**



## **500 WATT DIECAST BLENDER**

MODEL CEBL9350

OWNER'S MANUAL & 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 be observed including the following:

1. Read all instructions before use.
2. To protect against risk of electrical shock, do not immerse the Blender Base, cord, or plug in water or other liquids. See User Maintenance Instructions.
3. Close supervision is necessary when any appliance is used near children. This blender is not for use by children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact consumer service for repair information.
6. The use of attachments, including canning jars, not recommended by the appliance manufacturer may cause a risk of personal injury.
7. Do not use outdoors or when standing in damp area.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
9. Keep hands and utensils out of container while blending to prevent the possibility of severe personal injury and/or damage to the blender. A scraper may be used but must be used only when blender is not running.
10. Blades are sharp; handle carefully.
11. To avoid injury, never place blade assembly on the base without the container properly attached.
12. Always operate blender with cover lid in place.
13. To avoid personal injury, do not blend hot ingredients.
14. Screw on container Collar firmly. Injury can result if moving blades accidentally become exposed.
15. Do not leave blender unattended while it is operating.
16. Do not use blender for other than intended use.

## SAVE THESE INSTRUCTIONS

**THIS PRODUCT IS FOR HOUSEHOLD USE ONLY**

## **ADDITIONAL IMPORTANT SAFEGUARDS**

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately turn Speed Control Dial to "0" and unplug the cord. Do not use or attempt to repair the malfunctioning appliance. Do not use the Container if cracked or chipped.

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

## Consumer Safety Information

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. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

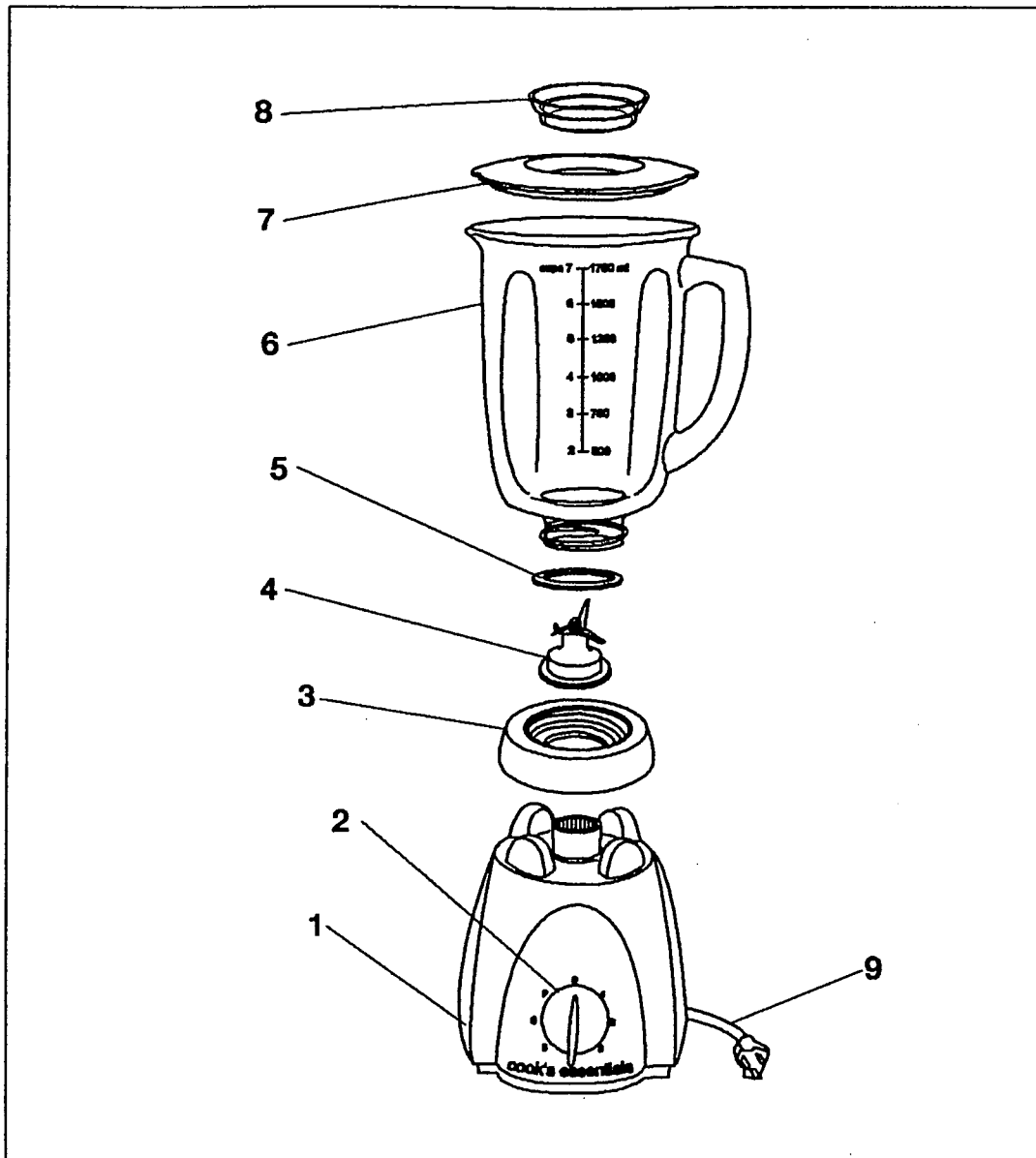
If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally. Since the appliance is of the grounded type, the extension cord should be a grounding type 3 wire cord.

### PLASTICIZER WARNING

**CAUTION:** To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place-mats between the appliance and the finish of the counter top or table top.

**Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.**

# Getting to Know Your CEBL9350 Blender



- |                               |                                |
|-------------------------------|--------------------------------|
| 1. Blender Body               | 6. Glass Container (P/N 70656) |
| 2. Speed Control Dial         | 7. Lid (P/N 70657)             |
| 3. Collar (P/N 70653)         | 8. Cap (P/N 70658)             |
| 4. Blade Assembly (P/N 70654) | 9. Power cord                  |
| 5. Gasket (P/N 70655)         |                                |

## Introduction

Congratulations on your purchase of the Cook's Essentials® CEBL9350 Diecast Blender. This Blender boasts a full 500 watts of power. The Blender has 6 levels of power with a Pulse setting. Easily blend, mix, chop, grind or crush ice all in this attractive, high style brushed alloy Blender.

## Features

**PULSE SETTING** - The Pulse setting provides short burst of power to allow you to prepare bread crumbs, grind chocolate and finely chop nuts. You can also use the Pulse setting for cleaning the interior of the Glass Container. See "User Maintenance Instructions" for details.

**CRUSHING ICE** - Add 2 - 4 cups ice (depending on the size of the ice cube) to the Blender. Turn the Control Dial to Pulse several times and in seconds the ice will be fluffy and snow like.

## Before First Use

***CAUTION: Use extreme care when handling the Blade Assembly. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.***

1. Carefully unpack the Blender.
2. Wash the Container, Lid, Cap and Blade Assembly in warm soapy water. Rinse and dry thoroughly.
3. **Never immerse the Blender Body in water or any other liquid.** If necessary, the Blender Body can be wiped clean with a moistened cloth.

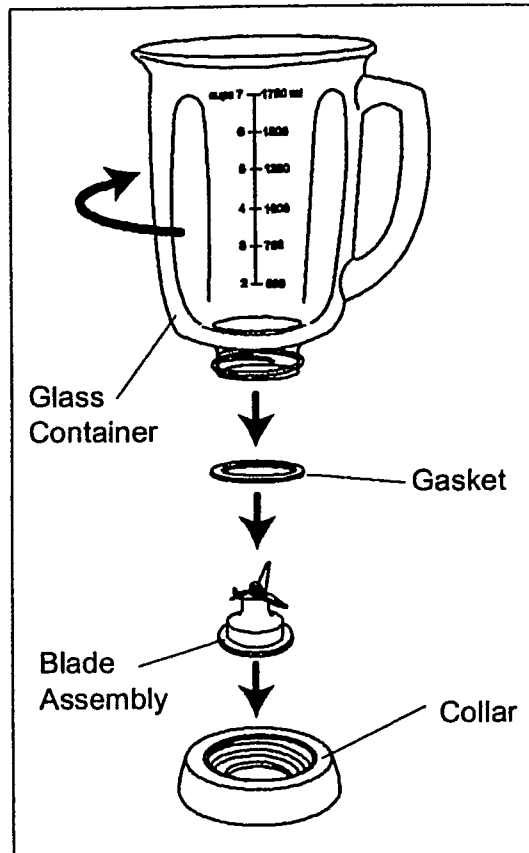
# Instructions For Use

**NOTE:** Before each use, make sure the blender cord is unplugged and the Control Dial is in the "0" position.

## Assembly

**CAUTION:** Use extreme care when handling the Blade Assembly. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.

1. Carefully place the silicone rubber Gasket over the Blade Assembly.
2. Position the Blade Assembly into the Collar.
3. Place the Glass Container over the Blade Assembly. Hold the Collar and turn the Glass Container clockwise to firmly secure it into position on the Collar. **NOTE:** The Collar and Blade Assembly must be firmly attached to the Glass Container before putting any foods or liquids into the Container.
4. Place the Glass Container onto the Blender Body, making sure it is fully seated.



## Using Your Blender

1. Check Container Assembly to make sure that the Glass Container, Blade Assembly, Gasket, and Collar are properly assembled. See Assembly Instructions for details.
2. Place the Container Assembly onto the Blender Body making sure it is firmly seated and not tilting to one side.

**CAUTION:** Never place the Blade Assembly on the Blender Body without the Glass Container being completely assembled and securely tightened.

## Instructions For Use Cont.

3. Make sure the Control Dial is in the "0" position and plug the power Cord into a 120V AC electrical outlet.
4. Place ingredients into the Glass Container. **NOTE:** Do not exceed the maximum level of 7 cups (56 ounces / 1750 ml).
5. Firmly place the Lid on top of the Glass Container.
6. Insert the Cap into the center of the Lid. You may remove the Cap as needed to add additional ingredients during blending.
7. At the start of the blending process the powerful 500 watt motor may cause the liquid to surge against the cap and cause leakage. To prevent leakage, place one hand firmly on top of the Lid and turn the Speed Control Dial to select your desired blending speed. Setting 1 is a low speed and 6 is for high speed processing. Never lean over the Blender when it is started or while it is running. Remember to always hold Lid in place during use.

**CAUTION: If Container rotates during blending, immediately turn Speed Control Dial to "0", then secure by tightening the Collar and Blade Assembly on Container.**

8. When blending is complete, turn the Control Dial to the "0" position and remove the plug from the electrical outlet.
9. Clean unit as instructed in the "User Maintenance Instructions."

### Crushing Ice

Add 2-4 cups ice to Glass Container. Firmly place Lid on Glass Container. Turn the Control Dial to the Pulse "P" setting. Hold the Control Dial in the Pulse position for a few seconds and release. Repeat this process until the ice is crushed to your desired consistency. Do not continuously use the Pulse feature for more than a few seconds at a time.



# User Maintenance Instructions

This Cook's Essentials® Blender requires little maintenance. It contains no user-serviceable parts. Contact qualified personnel if the product requires servicing.

**CAUTION: Never immerse the Blender Body in water or any other liquid.**

1. Always unplug the unit before cleaning.
2. Whenever possible, rinse parts immediately after processing to make cleanup easier.

**CAUTION: Use extreme care when handling the Blade Assembly. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.**

3. Wash the Glass Container, Lid, Cap and Blade Assembly in warm soapy water. Rinse and dry thoroughly. Never use rough scouring pads or abrasive cleansers on any plastic or metal parts as the surface may be damaged.
4. **Never immerse the Blender Body in water or any other liquid.** If necessary, wipe exterior surface with a moist cloth or sponge and dry thoroughly.
5. Do not fill the Glass Container with boiling water or place any of the parts in boiling water.
6. Do not allow the Blade Assembly to soak in water for long periods of time.
7. For quick clean-ups the interior of the Glass Container can be cleaned by using the Pulse setting. Plug the Blender into an electrical outlet and simply pour in some warm water and a small amount of detergent. Turn the Control Dial to the Pulse setting for a few seconds. The unit will clean itself, without you having to handle the sharp blades. Unplug the Blender, rinse and dry thoroughly, being careful as the blades are sharp.
8. Re-assemble and store the Blender in its original box in a cool, dry place.

Any servicing requiring disassembly other than the above cleaning must be performed by a qualified appliance repair technician.

## STORAGE

**CAUTION: Always assemble clean Blender parts correctly before storing on the Blender Base. Severe injury can result if Blender is accidentally turned ON when not properly assembled.**

Unplug and clean unit. Store in original box or in a clean, dry place. Never store Blender while it is hot or plugged in. Never wrap cord tightly around the appliance. Never place any stress on cord, especially where the cord enters the unit, as this could cause the cord to fray and break.

## Helpful Hints

- Screw Blade Assembly onto the bottom of the Container securely before placing on Base.
- It only takes seconds to perform a function, not minutes. Stop the Blender after several seconds to check the results. This will help avoid over-processing.
- Always place Lid over Container before blending.
- Place liquid ingredients into the Blender first, unless recipe instructs otherwise.
- Extra ingredients may be added while blending by removing Measuring Cap on top of Lid.
- Shut Blender off if blending stops or ingredients stick to sides of the Container. Remove the Lid and, with a rubber spatula, push the mixture toward the blades. Place Lid back on top of the Container and resume blending.
- Do not place any utensil in the Container – spoon, spatula, knife, etc. while Blender is in operation.
- To reduce wear on the Blade Assembly, place solid food portions in Blender, 1/2 cup at a time. Raw fruits and vegetables or cooked meats should be cut in 1 inch pieces before blending.
- Remove thick mixtures easily through bottom of the Container after removing the Blade Assembly.
- Do not store food in the Container.
- When recipes require different speeds for blending different ingredients, blend a portion at a time.
- Always lift Container out of Base to prevent Container from unscrewing from the Blade Assembly. Grasp Collar and Container handle to avoid content spillage.

# Blending Guide

Your blender features a variable speed control. While you may select any speed, the following list will help you determine where to set the control for various items.

Speeds	Foods	Mixing Procedures
Stir (1)	Powdered Milk	Add water, then dry milk. Stir 15 seconds.
	Frozen Juice	Add one 6 oz. can frozen juice, then water. Stir 15 seconds or until blended.
	Pancake Batter	Add liquid, eggs, then enough mix for 15 small pancakes. Stir 5 seconds. Stop and scrape sides. Stir 5 seconds more until large lumps disappear.
	Instant Pudding	Add milk then mix. Stir 30 seconds or until smooth.
	Malts	Add milk, flavoring and Ice cream. Stir 15 seconds
Puree (2)	Baby Food Vegetables	Cut into 1" pieces, simmer until tender, cool. Add 1/2 cup liquid and up to 1 cup cut-up food. Puree until desired texture.
	Fruit Toppings	Slightly thaw a 10 oz. package of frozen fruit. Place in a container and Puree until desired consistency.
Blend (3)	Bread	Tear 1 slice of bread into 6 pieces. Add to Glass Container. Blend for 5 seconds or until desired texture.
	Cookies	Break into 1" pieces and place up to 1 cup of food into Glass Container. Blend until desired consistency.
	Crackers	Place up to 8 crackers in 2" squares into Glass Container. Blend until desired consistency.
	Chips & Cereal	Place up to 1 cup in container and Blend until desired consistency.
Chop (4)	Fruits & Vegetables	Add up to 1 cup of food cut into 1/2" pieces and 1/2 cup water or other liquid to Glass Container. Chop 5 seconds or until desired consistency. Drain. (To chop dry, use PULSE).

## Blending Guide Cont.

Speeds	Foods	Mixing Procedures
Chop (4)	Cabbage	Coarsely dice cabbage and place up to 5 cups into Glass Container, fill with water. Chop for 5 seconds or until desired consistency. Drain thoroughly.
	Nuts	Place up to 1 cup into Glass Container and Chop until desired consistency (or use PULSE).
Mix (5)	Creamed Soups Reconstitute	Add liquid, then soup. Mix 5 seconds or until smooth.
	Sauces	Add liquids then solids to Glass Container. Mix until desired consistency.
	Fruit	Cut fruit into 1/2" cubes and place up to 1 cup into Glass Container. Add 1/2 cup liquid. Mix 45-60 seconds or until desired consistency.
	Salad Dressing	Add liquids then solids to container. Mix until desired consistency.
	Frozen Drinks	Place up to 2 cups of liquid then solid food into Glass Container. Mix 5-10 seconds then quickly drop 5-10 ice cubes, one at a time, through the removable Cap on the Lid. Immediately replace Cap after each addition of ice cubes to prevent splattering.
Grate/ Grind (6)	Cheese (Soft)	Cut cheese into 1/2" cubes and place up to 1 cup into Glass Container. Grate 5-10 seconds or until desired consistency.
	Cheese (Hard)	Cut cheese into 1/2" cubes and place up to 1/2 cup into Glass Container. Grate 5-10 seconds or until desired consistency.
	Orange/Lemon	Cut peel of one orange/lemon into 1" chunks. Grate 5-10 seconds or until desired consistency.
	Coffee Beans	Add up to 1/2 cup beans. Grind 45-90 seconds or until desired consistency.
	Chocolate Bars	Break 2 ounces into 1" pieces and grate 30-60 seconds or until desired consistency.
	Vegetables	Place 1 cup of liquid and then add up to 1 cup of food cut into 1/2" cubes into Glass Container. Grate 30-60 seconds or until desired consistency.

# Recipes

## SALSA

- 1 1/2 cups chopped tomatoes
- 1/2 green pepper, chopped
- 1/2 small jalapeno pepper, chopped
- 1/2 onion, chopped
- 2 tablespoons cilantro leaves
- 1 tablespoon cider vinegar
- 4 ounces tomato sauce
- Salt and pepper to taste

Put tomatoes, green pepper, jalapeno pepper, onion, cilantro, vinegar, salt and pepper in blender. Pulse until coarsely chopped. Drain vegetables for thicker salsa and stir in tomato sauce. Cover and refrigerate for 2 hours to enhance flavor. Makes 4 cups.

## HUMMUS

- 2 15-ounce cans garbanzo beans (chickpeas)
- 1/2 cup tahini (sesame-seed paste)
- 6 tablespoons lemon juice
- 3 cloves garlic
- 1 teaspoon ground cumin
- Salt and pepper to taste

Drain beans, reserving liquid. Put all ingredients in blender with 1/4 cup of garbanzo beans liquid. Process on #6 until smooth, adding liquid until desired consistency is reached. Makes 3 cups.

## SPINACH DIP

- 1 8-ounce can sliced water chestnuts, drained
- 1 cup sour cream
- 1 cup plain yogurt
- 1 bunch green onions, chopped
- 2 teaspoons salt
- 1 teaspoon tarragon leaves
- 1/2 teaspoon dry mustard
- 1/2 teaspoon pepper
- 2 cloves garlic
- 3 ounces spinach leaves, chopped

Put all ingredients in blender. Process on #3 until blended. Cover and refrigerate for 2 hours to enhance flavor. Makes 4 cups.

## Recipes Cont.

### **HOUSE SPECIALTY QUICHE**

- 4 large eggs
- 1 cup Bisquick® baking mix
- 2 cups milk
- 1/2 teaspoon curry, if desired
- 1 cup shredded cheddar cheese
- 1/2 cup chopped cooked ham
- 1 cup sliced mushrooms

Preheat oven to 350°F. Spray 10-inch pie pan with vegetable oil spray. Put eggs, baking mix, milk and curry into blender. Process on #3 until well blended. Sprinkle cheese on pie pan. Add ham and mushrooms. Pour egg mixture into pie pan and bake for 50-60 minutes or until top is golden brown. Makes 4-6 servings.

### **SALMON MOUSSE**

- 2 tablespoons lemon juice
- 1 envelope unflavored gelatin
- 1/4 cup boiling water
- 1/2 teaspoon dried dill
- 1/4 cup chopped onion
- 2 cups canned salmon, drained
- 1/3 cup mayonnaise
- 1/4 cup sour cream
- 2 tablespoons olive oil

Put lemon juice in a small heat-resistant bowl and put gelatin over juice. Let stand 2 minutes. Add boiling water and allow to sit 5 minutes. Pour into blender and process on #1 until well mixed. Add dill, onion, salmon, mayonnaise, sour cream and olive oil. Process on #5 until blended. Spray a one-quart mold with vegetable oil spray and pour mixture into mold. Cover and refrigerate until set (about 3 hours). Garnish with cherry tomatoes and parsley. Makes 8 servings.

### **MIDDLE EAST PASTA SAUCE**

- 1 20-ounce can tomatoes, basil and oregano flavored
- 1/2 cup pimentos
- 1 14-ounce can artichoke hearts, drained
- 3 large cloves garlic
- 1/4 teaspoon cinnamon
- 1/4 teaspoon cumin
- 1/4 teaspoon allspice
- 1 small onion, chopped
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano

Put tomatoes in blender, and process on #3 until smooth. Add remaining ingredients and pulse until coarsely chopped. Heat and pour over cooked pasta. Makes 3 cups.

### **FIESTA MEAT LOAF**

- 2 slices bread, torn into pieces
- 1/2 cup celery, chopped
- 1/4 cup green pepper, chopped
- 1/4 cup onion, chopped
- 1 cup carrot, chopped
- 2 eggs
- 1/4 cup steak sauce, divided
- 2 pounds ground beef
- Salt and pepper to taste

Preheat oven to 350°F. Place bread into blender. Process on #3 until chopped. Set aside. Place vegetables into blender and cover with water. Cover and process on pulse until coarsely chopped. Drain thoroughly. Place eggs and 2 tablespoons steak sauce into blender. Cover and process on #4 for 5-10 seconds. In a bowl combine bread crumbs, vegetables, egg mixture and meat. Pat into 9"x5" loaf pan. Place pan in oven. Bake for 1 hour 20 minutes or until done. Spread 2 tablespoons steak sauce over meat loaf and bake for another 5-10 minutes. Makes 6-8 servings.

## Recipes Cont.

### **CRANBERRY - CHEESE PIE**

- 12 vanilla flavored crème sandwich cookies
- 1 14-ounce can sweetened condensed milk
- 1/3 cup lemon juice
- 1/2 teaspoon vanilla
- 1 8-ounce package cream cheese, softened and cut in cubes
- 1 16-ounce can whole berry cranberry sauce
- Whipped cream

Put cookies into blender. Process on #3 for 15-20 seconds. Press crumbs into 10-inch pie plate. Add condensed milk, lemon juice, vanilla, and cream cheese in blender and process on #6 until smooth. Set aside a few whole cranberries from sauce. Add remaining cranberry sauce to cream cheese mixture and pulse until blended. Spoon into crust. Freeze until firm. Remove from freezer 20 minutes before serving. Top with whipped cream and garnish with whole cranberries. Makes 6-8 servings.

### **Lemon Tea Cookies**

- 3 cups sifted flour
- 1 teaspoon baking soda
- 2 eggs
- 1 teaspoon grated lemon rind
- 1 cup butter, softened
- 1 cup sugar
- 1 6-ounce can frozen lemonade concentrate, thawed

Preheat oven to 400°F. Sift flour and baking soda together in a mixing bowl. Put eggs, lemon rind, butter, sugar and 1/2 cup thawed lemonade concentrate in blender. Pulse until well blended. Then process on #4 until ingredients are well mixed. Pour into flour mixture and mix well. Drop by scant teaspoon 2" apart onto ungreased cookie sheet. Bake cookies 8-10 minutes or until gently browned around the edges. Use pastry brush to brush reserved lemonade concentrate on hot cookies. Sprinkle with sugar immediately. Place cookies on cooling rack until cool. Makes 5 dozen cookies.



### **DREAMY CHOCOLATE MOUSSE**

- 1      teaspoon vanilla
- 1      teaspoon orange flavoring
- 2      tablespoons sugar
- 1      cup mini-chocolate semi-sweet morsels
- 3/4    cup half and half
- 1      3-ounce package cream cheese, softened and cut in cubes

Put vanilla, orange flavoring, and sugar in blender. Heat half-and-half to just below boiling point and stir in chocolate chips until melted. Allow to cool slightly then add to blender. Process on #6 until blended. Add cream cheese and process on #5 until mixture is blended. Pour into dessert glasses and refrigerate 3-4 hours. Makes 4 servings.

### **MOCHA FRAPPE**

- 1 1/2   cups cold milk
- 2      teaspoons instant coffee
- 1/4    teaspoon cinnamon
- 1      cup chocolate frozen yogurt

Place all ingredients in blender. Cover and process on #5 until smooth. Serve immediately. Makes 2-3 servings.

### **ORANGE FROSTY**

- 3      cups ice cubes
- 1      6-ounce can frozen orange juice concentrate
- 3/4    cup cold water
- 3/4    cup cold milk
- 1/2    cup sugar
- 1      teaspoon vanilla

Place ice cubes in blender. Pulse several times to crush ice. Spoon into 3 glasses. Add remaining ingredients and blend on #1 until mixed. Pour over crushed ice. Makes 2-3 servings.





## LIMITED ONE YEAR WARRANTY

**Warranty:** This Cook's Essentials® product is warranted 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 by Cook's Essentials® 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 Cook's Essentials' option) when the product is returned to the Cook's Essentials® facility, 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 CUSTOMER SERVICE stating that you are a consumer with a problem. Please refer to model number CEBL9350 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 and information on returning to Cook's Essentials.

**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:** Cook's Essentials® 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 Department  
708 South Missouri Street  
Macon, MO 63552

To Contact Cook's Essentials®, please write to or call:

Repair Department  
P.O. Box 7366  
Columbia, MO 65205-7366  
1(800) 233-9054

**Limitation of Remedies:** No representative or person is authorized to assume for Cook's Essentials® 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 Cook's Essentials® 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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