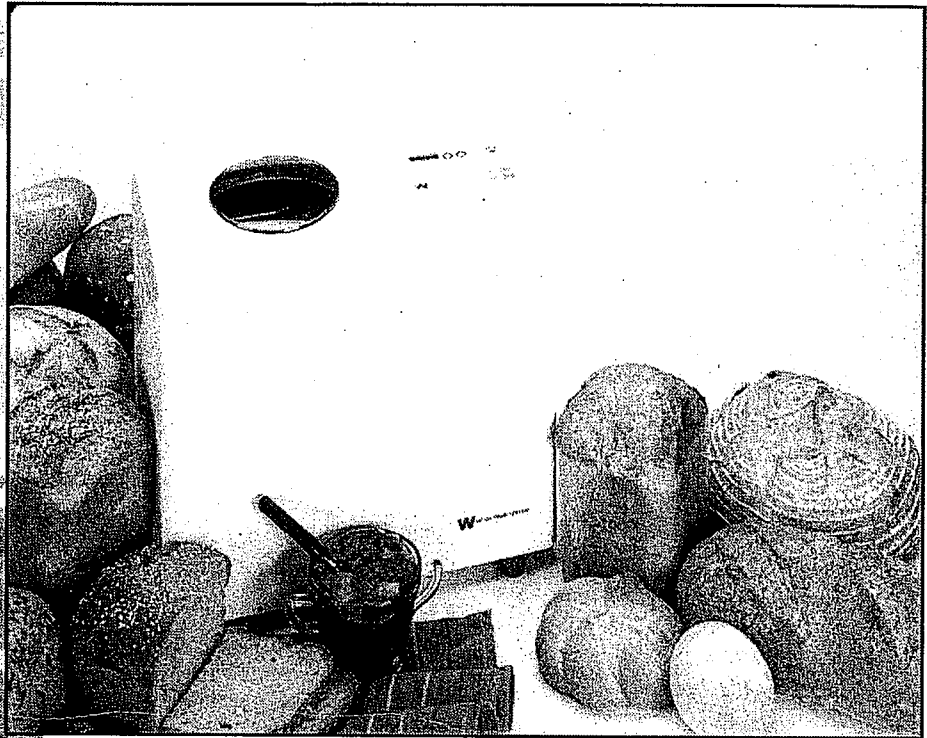


**OWNER'S MANUAL**  
**MODEL WBB4500**



**BREADMAKER**

**White-Westinghouse®**



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# IMPORTANT SAFEGUARDS

When using the White-Westinghouse Automatic Breadmaker, basic safety precautions should always be followed, particularly the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
3. Unplug this product from wall outlet when not in use and before cleaning. Allow to cool thoroughly before putting on or taking off parts.
4. Do not immerse appliance in water or any other liquid.
5. Close supervision is always necessary when this or any appliance is used by or near children.
6. Do not allow anything to rest on the power cord. Do not plug in cord where persons may walk or trip on it.
7. Do not operate this or any appliance with a frayed or damaged cord, or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the manufacturer for examination and repair.
8. Avoid contact with any moving parts.
9. Do not use attachments not recommended by the manufacturer as they may damage the appliance or cause injury.
10. This appliance is intended for household use only. Do not use outdoors or for commercial purposes.
11. Do not let the cord hang over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
12. Do not place the appliance near a hot gas or electric burner, in a heated oven or in a microwave.
13. Keep the unit at least 2 inches away from walls or any other objects when using it.
14. To disconnect, grip the plug and pull the plug from the wall outlet. Never pull on the cord.

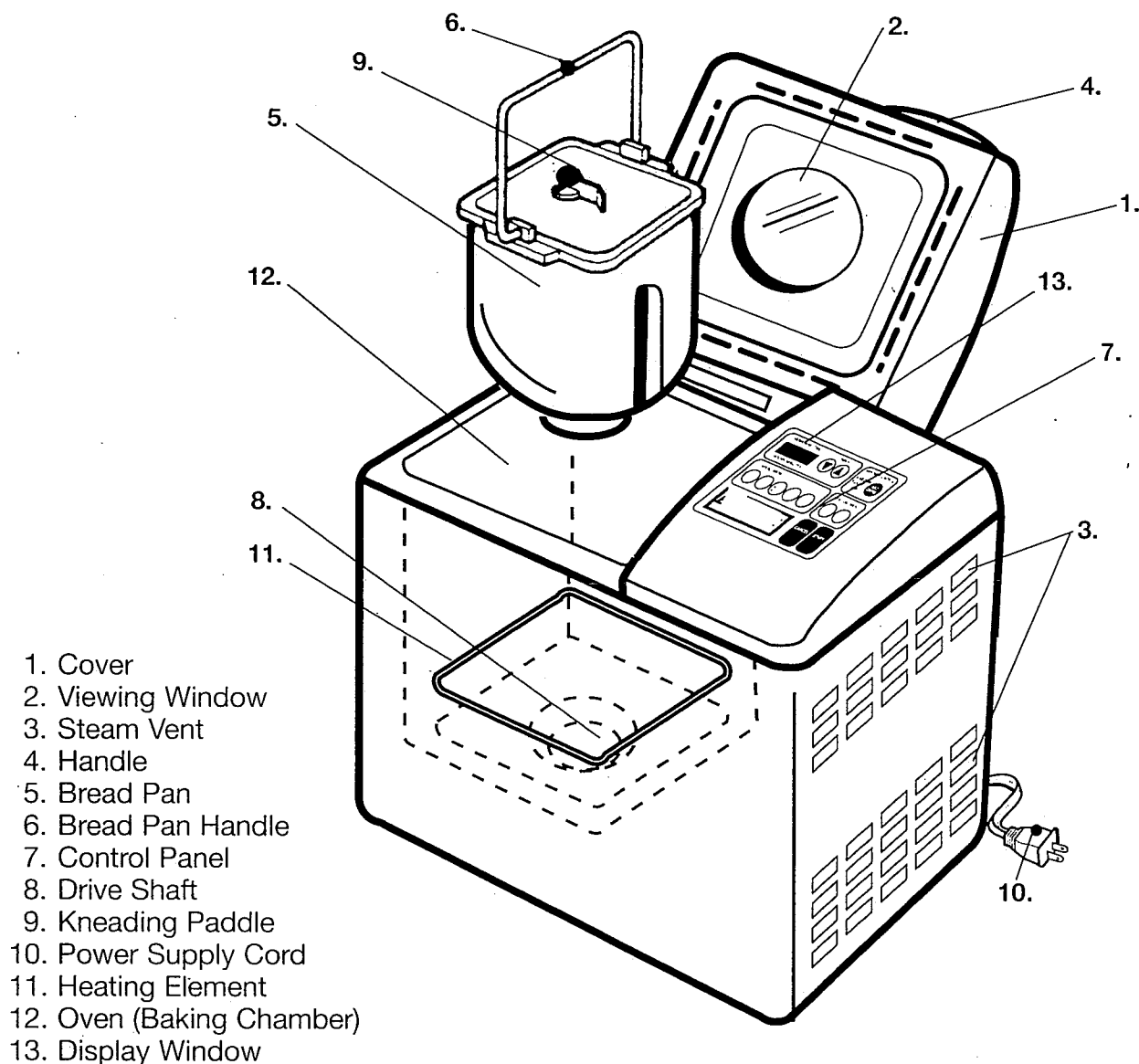
## SAVE THESE INSTRUCTIONS

### Note:

- A. A short power-supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used, but special care must be exercised in use.
- C. If an 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 cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.



## YOUR BREADMAKER

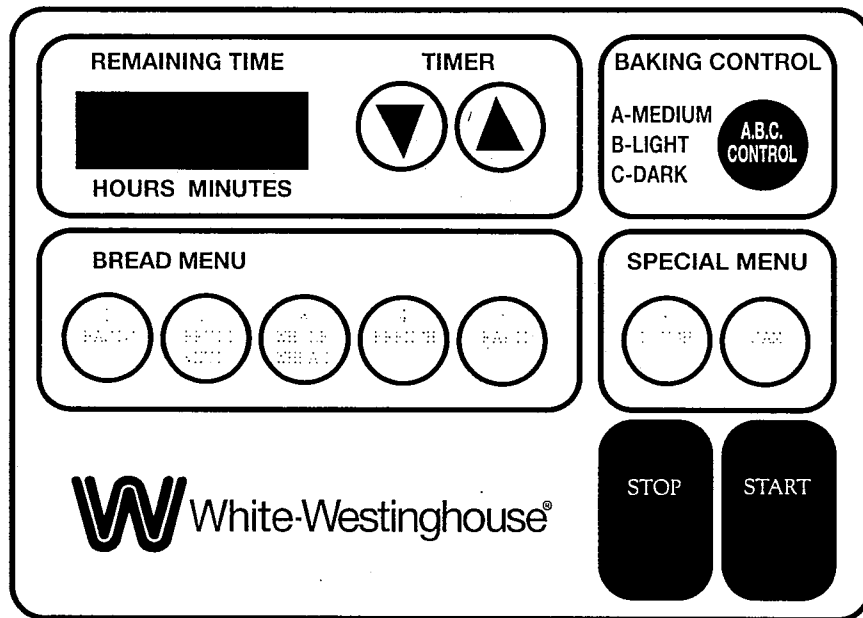


## Polarized Plug

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



## CONTROL PANEL



### A. Display Window

Shows your selection and Timer setting.

### B. Selection Options

Select from these bread choices:

1. Basic
2. Fruit & Nut
3. Whole Wheat
4. French
5. Rapid
6. Dough
7. Jam

### C. Timer

Use this pair of buttons to add or subtract time displayed in the Display Window.

▲ Each time you press this button, the Timer advances 10 minutes.

(Hint: Hold down the button for speedier results.)

▼ Each time you press this button, the Timer is set back 10 minutes.

See page 12 for detailed instructions.

### D. Bread Menu

Press the button to select the Baking cycle you want. Your selection's corresponding number will be shown in the Display Window.

### E. Baking Control

Press this button to select the color/texture of the crust. If you forget to press this button, "A. Medium" will automatically be selected. **Crust selections are:** A. Medium, B. Light, C. Dark.

### F. START

Press this button to start the Baking cycle you choose, or to start the Timer.

### F. STOP

Press this button for a full second to turn off power, to reset the Baking cycle or Timer setting, or to stop baking.

**When you press the Timer, Bread Menu, Baking Control, START, or STOP button, you should hear a beep. This lets you know you've pressed hard enough and your selection has been made.**



## USING THE BREADMAKER

With your new White-Westinghouse Automatic Breadmaker:

- You can use pre-packaged bread mixes. Recipe instructions are on each package.
- You can bake a loaf of bread from scratch. See the Recipe and Menu Planner included with your Breadmaker for lots of tasty options.
- You can make dough for rolls or shaped loaves you'll bake in your oven. Use the Breadmaker Dough cycle to do the mixing and kneading for you, then shape and bake the bread yourself.
- To insert the Bread Pan in the Breadmaker, simply place it straight into the Baking Chamber with the front markings facing front.

### Inserting and Removing the Bread Pan

Remember to insert the Kneading Paddle first, then add all your ingredients BEFORE inserting the Bread Pan into the Oven of your Breadmaker

- To remove the Bread Pan from the Oven, hold the Handle with a mitt and lift gently.

## Caution

**DO NOT ATTEMPT TO REMOVE BREAD PAN AFTER CYCLE HAS STARTED.** If you must remove the Bread Pan, press "STOP" or unplug the unit. This will end the cycle.

When you remove the Bread Pan after baking, BE SURE TO WEAR OVEN MITTS to prevent burns. After you remove the loaf by turning the Bread Pan upside down and shaking gently, check to see that the Kneading Paddle is removed from the loaf. If it is stuck in your bread, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

### Operating Tips

- Use oven mitts when working with bread or any part of the Breadmaker that is hot from baking.
- Wipe off crumbs and clean the Breadmaker as needed, after baking.



- Unplug the Breadmaker when you are not using it.
- **It is normal for the Viewing Window to collect moisture during the beginning of the Baking cycle.** As your bread bakes, the moisture soon will evaporate so you can watch your bread's baking progress.
- **Don't open the Lid during baking.** This causes the bread to bake improperly.
- **Don't unplug the Breadmaker during Kneading or Baking.** This will stop the operation.

## Caution

- To protect young children, keep the Breadmaker out of their reach when you're not there to supervise — especially during the Kneading and Baking cycles.
- Use the Breadmaker on a flat, hard surface. Don't place it near a flame or heat, or on a soft surface (such as a carpet). Avoid placing it where it may tip over during use. Dropping the Breadmaker could cause it to malfunction.
- To avoid burns, stay clear of the Steam Vent during kneading and baking. Also, don't touch the Viewing Window — it gets very hot.
- After baking, wait for the Breadmaker to cool down before touching or cleaning the Bread Pan or internals of the Breadmaker without oven mitts.
- Never use metal utensils with the Breadmaker. These can scratch the non-stick surface of the Bread Pan.
- Avoid electric shock by unplugging before using a damp cloth or sponge to wipe the interior of the Oven.
- Never use the Bread Pan on a gas or electric cooktop or on an open flame.
- Avoid covering the Steam Vent during Kneading and Baking cycles. This could cause the Breadmaker to warp or discolor.



## KNEADING AND BAKING CYCLES

The White-Westinghouse Automatic Breadmaker has five (5) Baking cycles from which you can choose, plus Dough cycle and Jam cycle.

- The Basic Medium, and Dark Baking cycles let you choose your favorite crust for most bread varieties, including whole wheat, rye and white breads..
- Fruit & Nut cycle is for breads such as apple walnut, banana, and raisin breads.
- The French cycle is for breads with crisper crusts, especially those that are lowest in sweeteners, such as French and Italian breads.
- The Jam cycle makes your favorite jams. See sample recipe in back of this manual.

This table shows how long each part of the Baking cycle takes:

### SELECTION

Baking Phase	1 Basic	2 Fruit & Nut	3 Whole Wheat	4 French	5 Rapid	6 Dough	
Rest			20 min.	20 min.			
1st Kneading	7 min.	7 min.	13 min*.	13 min*.	7 min.	6 min.	
Rest	5 min.	5 min.	50 min.	50 min.	5 min.	5 min.	
2nd Kneading	12 min.	12 min.	12 min.	12 min.	7 min.	12 min.	
1st Rise	40 min.	40 min.	20 min.	20 min.	13 min.	40 min.	
Punch/Shape	4 sec.	4 sec.	4 sec.	4 sec.	4 sec.	4 sec.	
2nd Rise	26 min.	26 min.	15 min.	15 min.			
Punch	4 sec.	4 sec.	4 sec.	4 sec.			
3rd Rise	60 min.	60 min.	40 min.	40 min.	52 min.		
Baking	50 min.	50 min.	50 min.	50 min.	35 min.		
Cool	20 min.	20 min.	20 min.	20 min.			
Hold/Warm*	3 hours	3 hours	3 hours	3 hours	3 hours		
Total Time	3:40	3:40	4:00	4:00	1:59	1:03	

Phase	7 Jam
Pre-Heat	10 min.
Bake	60 min.
Cool	10 min.
Total Time	1:20

\*Whole Wheat and French cycles will have a rest period for up to 20 minutes before kneading begins. No movement occurs in the pan. This is normal.

\*\*Note: If bread is not removed immediately after baking and STOP button is not pressed, a controlled Keep Warm phase will begin for each selection (except Dough and Jam). While this will help reduce condensation between loaf and Bread Pan, it is best to remove bread as soon as possible after completion of the Baking phase.





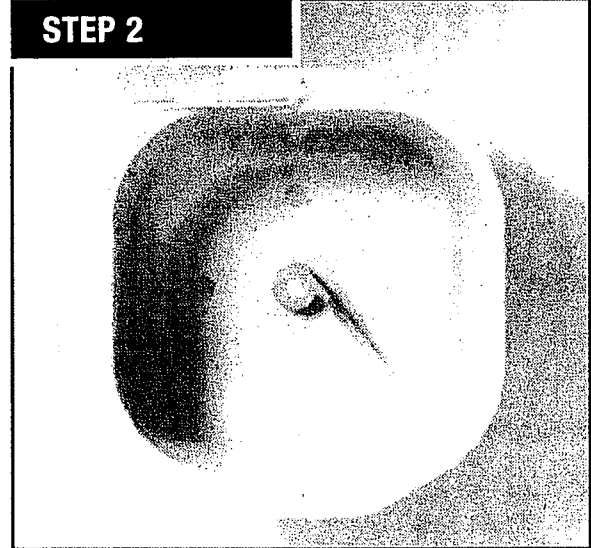
## MAKING DOUGH AND BAKING BREAD

Here's how to bake bread with your Breadmaker:



**Open the Lid and remove the Bread Pan.**

Lift the Bread Pan straight out of the machine.



**Position the Kneading Paddle on the Drive Shaft as shown.**

Match the flat side of the Drive Shaft to the flat part of the hole in the Kneading Paddle. Make sure the paddle is secure.



### STEP 3



#### **Place the ingredients into the Bread Pan.**

For best results, add all liquid ingredients first. Then, add all dry ingredients EXCEPT yeast.

#### **ALWAYS ADD YEAST LAST.**

Note: If your recipe contains salt, please add salt with liquid ingredients, keeping it away from the yeast. Salt may activate the yeast prematurely.

### STEP 4

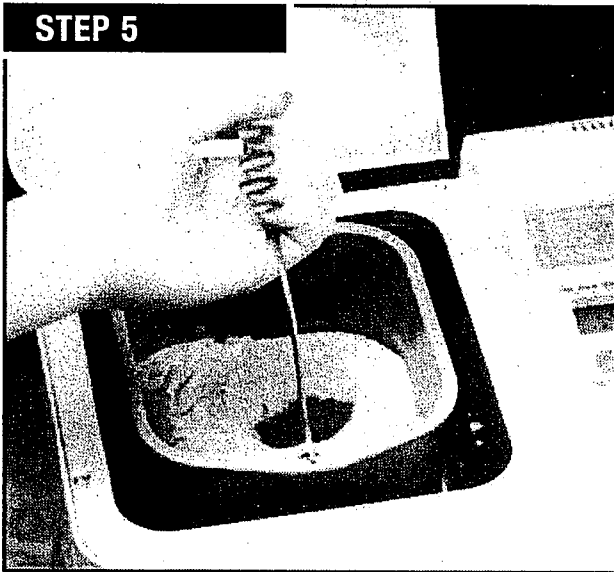


#### **Make a small indentation on top of the dry ingredients (not so deep it reaches the wet layer) and add the yeast to the indentation.**

This order of adding ingredients is important, especially when using the Timer, because it keeps the yeast away from the liquid ingredients until it's time to knead them together. (Liquid ingredients will activate the yeast.)



## STEP 5



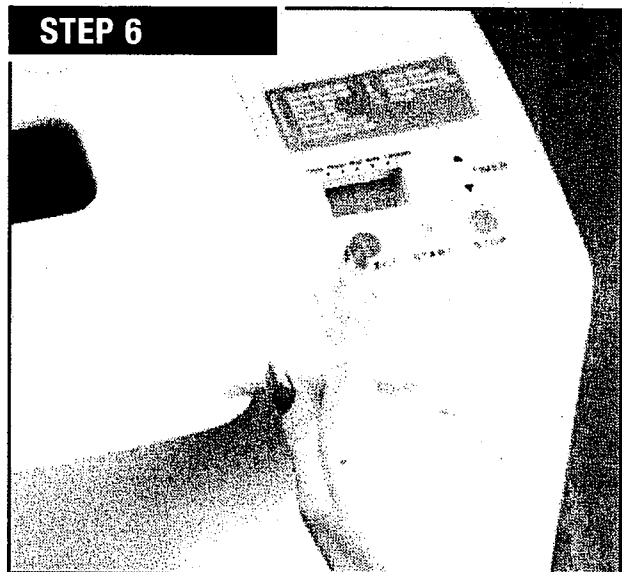
### Insert the Bread Pan in the Breadmaker.

Place Pan into machine until it feels secure and it does not turn left or right.

### Close the Lid and plug in the Breadmaker.

When you plug it in, the Breadmaker will display "1: A" in the Display Window. This is the Basic cycle, medium crust.

## STEP 6



### Choose the cycle you want by pressing the appropriate button.

Each selection has its own button.

Press **1. Basic** for the basic bread cycle.

Press **2. Fruit & Nut** if you are baking bread with fruit or nuts.

3. Whole Wheat

4. French

5. Rapid

6. Dough

7. Jam

Press the Baking Control button to choose the crust color you want:

**A = Medium**

**B = Light**

**C = Dark**

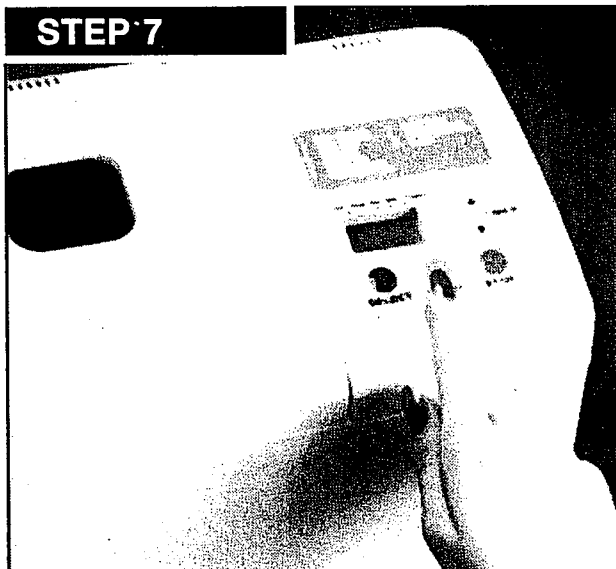
If you forget to push this button, "Medium" will automatically be selected.

If you make a mistake, press "STOP."

\*Whole Wheat and French cycles will have a rest period for up to 20 minutes before kneading begins. No movement occurs in the pan. This is normal.



## STEP 7



**Press START to begin the Kneading and/or Baking cycle.**

First, the Breadmaker mixes the ingredients for one minute. Then, it begins the Kneading process. During this process, the yeast begins to activate, and normally the Viewing Window begins to fog. (This will clear so you can see the progress of your loaf.) The Breadmaker will stop kneading after a few minutes to let the dough rise before baking.

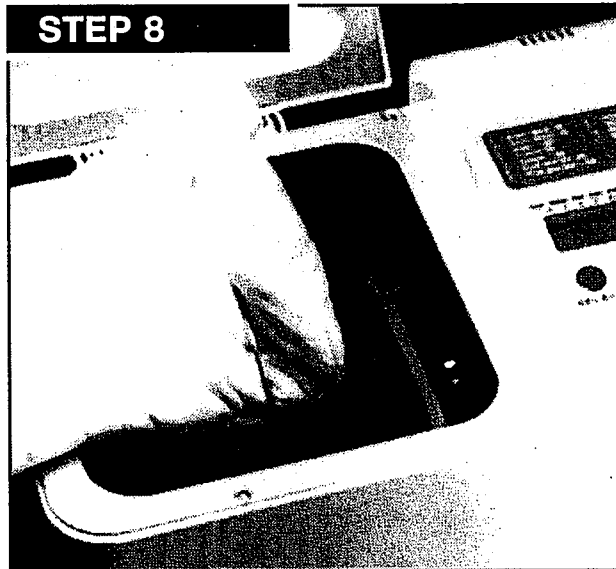
Before the end of the Kneading process, for Fruit & Nut, Whole Wheat and French\* and Rapid cycles, the Breadmaker beeps several times to let you know this is the time to add any fruit and nuts.

If you choose Dough, the Breadmaker beeps to let you know when the dough is ready to be removed. Then it's up to you to shape it, give it time for a final rising period, and bake it in a conventional oven.

For other cycles, the Breadmaker continues to the Baking process.

\*Whole Wheat and French cycles will have a rest period for up to 20 minutes before kneading begins. No movement occurs in the pan. This is normal.

## STEP 8



**When your bread is done, the Breadmaker will beep. This indicates that the Baking phase is completed. Press the STOP button, then put on your oven mitts and remove the Bread Pan.**

Remember that the Bread Pan and your loaf are both very hot! Be careful not to place either on a tablecloth, plastic surface, or other surface that might scorch or melt.

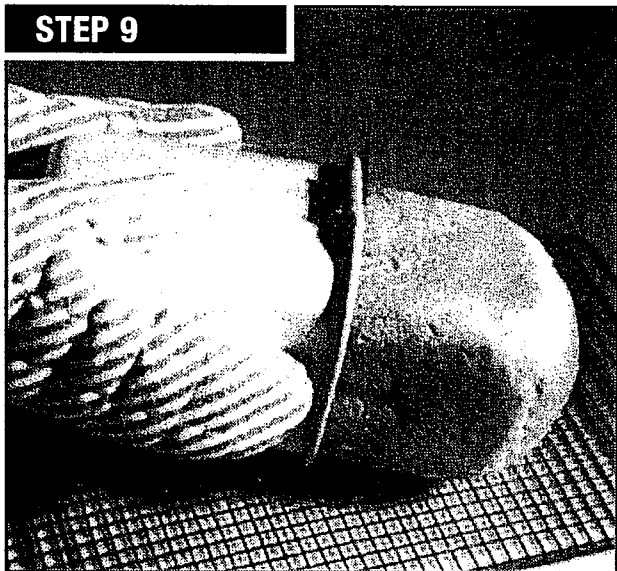
### **\*For the Basic, Whole Wheat, French, Rapid and Fruit & Nut cycles:**

If the bread is not removed immediately after baking and if the STOP button is not pressed, a controlled Holding Keep Warm cycle will begin, and the machine will automatically shut off after 3 hours. While this will help prevent the bread from becoming soggy, **for best results**, remove bread immediately after Baking cycle is complete.

The Keep Warm/Convection Holding Cycle does not apply to Dough or Jam cycles.



## STEP 9



### **Remove the loaf from the Bread Pan.**

Turn over the Bread Pan a few inches from the countertop and gently shake out the loaf. It's best to remove the loaf as soon as the Breadmaker has finished baking.

Place the loaf on a wire rack or other cooling surface to cool. Bread should be cooled slightly (15 to 30 minutes) before it is sliced.

### **If necessary, remove the Kneading Paddle from the loaf.**

Sometimes the Kneading Paddle will stick in a loaf of bread. If it does, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

When you have finished using the Breadmaker, be sure to unplug it.



## USING THE TIMER






You can preset your Breadmaker to cook bread from 4 hours and 10 minutes to 13 hours in advance.

**Note: Don't use the Timer if your recipe includes eggs, fresh milk or other ingredients that may spoil. This Timer cannot be used for the Jam cycle. We recommend not using the Timer for the Dough, Rapid and Fruit & Nut cycles.**

To preset your Breadmaker, follow these steps:

1. Add the ingredients as usual, taking care not to let the yeast and liquid ingredients contact one another.
2. If your recipe contains salt, please add salt with liquid ingredients, keeping it away from the yeast. Salt may activate the yeast prematurely.
3. Close the Breadmaker Lid and plug it in.
4. Select the Baking Cycle you want. The time needed for the selected Baking Cycle appears in the Display Window.

Baking Cycle	Length of Baking Cycle	Baking Cycle	Length of Baking Cycle
Basic	3:40 (3 hrs., 30 min.)	French	4:00
Fruit & Nut	3:40	Rapid	1:59
Whole Wheat	4:00	Dough	1:03

5. Press the  Timer button once for each 10 minutes you want to add. (Use the  button to subtract time from the Timer.) The amount of time you set is shown in the Display Window.
  - To fast forward time, continually press the  button.
  - To fast reverse, continually press the  pad.
  - For example, if it is 8 o'clock and you want a loaf of bread ready at 1 o'clock, press the  Timer button until the display reads 5:00, meaning it will finish baking in five hours.
6. Press START to begin the Timer. The colon (:) in the time displayed begins to flash, letting you know the Timer is started. When the Display Window indicates "END", baking is complete.
7. If you make a mistake when setting the Delay Timer, Bread Menu Program or Baking Control, press the "STOP" button. If you have already pressed "START", unplug the unit, plug it in again and start over. The Timer will clear and you can begin again.

**Note: When using the Fruit & Nut, Whole Wheat and French Bread cycles, an audible signal (several beeps) will sound 9 minutes before the end of the second kneading (5 minutes before the end of the second kneading for Rapid cycle). This tells you to add the additional ingredients (i.e. raisins or vegetables) required in the specialty bread recipes.**



### **For Best Results**

- Take care to measure ingredients accurately, using a good set of measuring cups and spoons, or a good scale. Make sure to level all dry ingredients as you measure them. Inaccurate measuring could cause unexpected results in your loaf of bread.
- In particular, be precise in measuring the water.
- Take care not to add more than 3¼ cups of flour per loaf. Excess flour will cause the bread to bake incompletely and the dough to stick to the inside of the Lid.
- After placing all the ingredients in the Baking Pan, wait 10 minutes before pressing START, or use the Timer to add 10 minutes to the total processing cycle.

### **See page 12 for detailed instructions.**

- Use fresh ingredients.
  - Since moisture is an enemy of flour, be sure to store your flour in an airtight container.
  - To keep your yeast active, store it in an airtight container in your refrigerator.
- Speaking of fresh — when using the Timer, we recommend setting it for as short a time as possible. Because ingredients are partially combined in the Bread Pan, the dough may tend to deteriorate if left too many hours, especially on a warm or humid day.
- Keep the Lid closed during the Baking cycle. Opening it causes uneven baking.
- After your bread has cooled completely, store it in a plastic bag or plastic wrap to prevent it from drying out.



## JAM CYCLE INSTRUCTIONS

### For Best Results

- Do not reduce sugar or use sugar substitutes. The exact amounts of sugar, fruit, and pectin are necessary for a good set.
- Use only ripe fruit (not overripe or underripe) for best flavor.
- Do not puree fruit. Crush with a potato masher or food processor. Jam should have bits of fruit in it.
- Recipes should not exceed 3½ cups.
- Be sure to measure fruit after it has been crushed, not before.
- Remove stems, seeds or pits from fruit before crushing.

### Operating Instructions

- With Kneading Blade in position, add the crushed fruit to the Baking Pan.
- Add the rest of the called-for ingredients.
- Insert Baking Pan into the Breadmaker.
- Close lid.
- Press Select button until Jam cycle is chosen.
- Press START.
- The Breadmaker will pre-heat for 10 minutes before any movement occurs in the pan. After pre-heating, the jam will be heated and mixed for approximately 60 minutes. The entire cycle takes 1:20, in which 10 minutes is the cool-down cycle.
- The Breadmaker will beep when the cycle is complete.
- Press STOP and remove the Pan, MAKING SURE TO WEAR OVEN MITTS.
- Pour the hot jam into a refrigerator/freezer-safe container, leaving 1/2" of space at the top.
- Cover tightly to store.
- Jam will thicken upon cooling and storage.

### Please Note:

**The Timer cannot be used for the Jam selection.**





## CLEANING INSTRUCTIONS

The Bread Pan and Kneading Paddle have non-stick surfaces that make cleaning easy.

1. After baking each loaf of bread, unplug the Breadmaker and discard any crumbs.
2. Remove the Bread Pan from the Oven and the Kneading Paddle from the Bread Pan. Then, as needed, wash the Bread Pan and Kneading Paddle inside and out with warm, soapy water. Avoid scratching the non-stick surfaces.  
**DO NOT PUT THE PAN IN A DISHWASHER OR SOAK IT IN WATER.**

If the Kneading Paddle is stuck to the Drive Shaft, pour warm water in the Pan to loosen it.

**DO NOT USE EXCESSIVE FORCE.**

3. Wipe the inside of the Lid and Oven with a damp cloth or sponge. If any residue has scorched on the heating plate or elsewhere, scrub with a non-abrasive scrubbing pad and wipe clean. The Lid can be removed for cleaning.  
**DO NOT PUT THE LID IN A DISHWASHER.**  
This can cause the lid to warp.

Do not use vinegar, bleach, or harsh chemicals to clean the Breadmaker.

Do not soak the Bread Pan for a long period of time — this could interfere with the free working of the Drive Shaft.

Be sure the Breadmaker is completely cooled before storing.

The inner casing contains the heating element and drive base. Therefore, when cleaning, **NEVER pour water, solvents or cleaning solutions into this area.**

### Caution

**To avoid electric shock, unplug the Breadmaker before cleaning!**



## JAM RECIPE

### Any Berry Jam

3 cups            Crushed strawberries, raspberries,  
                     blueberries, or blackberries.  
                     (or a combination of any berries)

1 cup            Sugar

3 Tbsp          Lemon juice

1 pkg. (2 oz.)   Powdered pectin\*

- Follow procedure for making jam on page 14.
- Makes 3½ cups of jam.
- When jam is completed, store in refrigerator for 12 hours to allow to set.

\*We recommend using Sure-Jell® Fruit Pectin.



## TROUBLE SHOOTING

Symptom	Possible Solutions
<b>Bread has an offensive odor</b>	<p>Check to be sure you added the correct amount of yeast. Measure carefully — too much yeast will cause an unpleasant odor and may cause the loaf to rise too high.</p> <p>Be sure to use only fresh ingredients.</p>
<b>Baked bread is soggy or the bread's surface is sticky</b>	<p>Remove the bread from the Bread Pan as soon as it is done baking. Leaving it in the pan allows condensation to collect on the sides touching the pan.</p> <p>Also be sure to cool the loaf on a wire rack; cooling it on a countertop causes the side next to the counter to become soggy.</p>
<b>START button doesn't start the machine</b>	<p>Make sure the machine is plugged in.</p> <p>If nothing appears in the Display Window, press Select to choose your Baking cycle. <b>(You must select a Baking cycle before pressing START.)</b></p> <p>If the baking area is too hot, the Breadmaker will not start and displays H:1 because of an automatic safety feature. Remove the Bread Pan with your ingredients, and wait until the Breadmaker cools down — about 20 minutes — before starting a new loaf.</p>
<b>Can't set the Timer</b>	<p>Don't use the Timer if your recipe includes eggs, fresh milk or other ingredients that may spoil. This Timer cannot be used for the Jam cycle. <b>Note: We recommend not using the Timer for the Dough, Rapid and Fruit &amp; Nut cycles.</b></p>
<b>The Breadmaker stops and 1:A is displayed</b>	<p>This happens if you press the STOP button, if you unplug the machine, or if there is a power outage. In each case, the Breadmaker can't be restarted for this cycle. Discard the contents of the Bread Pan and start again with new ingredients.</p>
<b>The Kneading Paddle is stuck in the bread</b>	<p>Make sure the Kneading Paddle is mounted properly before adding ingredients to the Bread Pan and baking.</p> <p>Sometimes denser or crustier loaves of bread may pull the Kneading Paddle out with them when you remove the loaves after baking. When this happens, use a non-metal utensil and gently remove the blade from the bottom of the loaf.</p>



## TROUBLE SHOOTING (continued)

Symptom	Possible Solutions
<b>The bread rises too high</b>	Make sure not to add too much yeast, water or flour. Too much of any of these may cause the loaf to rise more than it should.
<b>The bread doesn't rise enough</b>	<p>Make sure not to add too little yeast, water or sweetener.</p> <p>Make sure to add ingredients in the proper order: liquids, dry ingredients, yeast. Make sure yeast doesn't get wet until the Breadmaker mixes the ingredients together.</p> <p>Note: Typically, bread made with whole grain flours will not rise as high as bread made with refined flours.</p>
<b>The dough looks like batter, or the dough ball is still sticky, not smooth and round</b>	During the Kneading process, add 1 tablespoon of flour at a time, letting it mix in well. For most breads, your dough ball should become round, smooth, not sticky to the touch, and should bounce back when you press it with your finger.
<b>The dough ball is lumpy or too dry</b>	During the Kneading process, add 1 tablespoon of water at a time, letting it mix in well.
<b>The bread doesn't rise at all</b>	Make sure yeast is not left out. Also check the date code on the yeast and that it is always the last ingredient put into the pan. Make sure the yeast doesn't come into contact with salt or any liquid ingredients.
<b>The bread is caved in</b>	Make sure liquids are measured correctly. Next time, reduce your liquids by 2 tablespoons. If you're adding fruits or vegetables, make sure they are well drained.



## TROUBLE SHOOTING (continued)

Symptom	Possible Solutions
<b>H:1 displays when you press START button</b>	The Breadmaker is too hot (over 100°F/38°C) to begin preparing another loaf. Remove the Bread Pan with your ingredients, and wait until the Breadmaker cools down — about 20 minutes — before preparing a new loaf. Press “STOP” button and start again.
<b>[:H] displays</b>	The bread cycle has finished. Baking is complete. Keep Warm cycle is on for 3 hours.
<b>END displays</b>	The Keep Warm cycle is completed. Will display after 3 hours.
<b>Er: 3</b>	Press the “STOP” button. If “Er: 3” display does not disappear, call the Consumer Service Department.



## SPECIFICATIONS

Model	WBB4500
Power Requirements	120V AC
Power Consumption	550 Watts
Capacity (Flour)	3¼ cups
Timer Range	4 hours 10 minutes (4:10) to 13 hours (13:00)
Dimensions	11.9" x 9.0" x 12.5"
Added Features	<ul style="list-style-type: none"><li>• Non-stick Bread Pan</li><li>• Removable, heavy-gauge, non-stick Kneading Paddle</li><li>• Fruit &amp; Nut add-in beeper</li><li>• Extra-large Viewing Window</li><li>• French Bread cycle</li><li>• Jam cycle</li></ul>
Keep Warm Cycle	If bread is not removed immediately after Baking cycle, the Breadmaker shifts into a controlled-rate Keep Warm cycle, which reduces the bread temperature gradually. Shuts off after 3 hours.*

\*Except for Dough or Jam functions.

## NOTES

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## NOTES

A series of horizontal lines for writing notes, spanning the width of the page below the 'NOTES' header.





## ONE-YEAR LIMITED WARRANTY

This White-Westinghouse product warranty extends to the original consumer purchaser of the product.

**Warranty Duration:** This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

**Warranty Coverage:** This product is warranted against defective materials or workmanship. 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 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, 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.

**Warranty Disclaimers:** This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume 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.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model (at the store's option) when the product is returned to Kmart. 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.

### Important Notice

If any parts are missing or defective, return this product to the place of purchase, or contact our Consumer Service Department for assistance.

### Consumer Service

This White-Westinghouse product is distributed by:

Salton/MAXIM Housewares, Inc.  
550 Business Center Drive  
Mount Prospect, IL 60056  
E-mail: Salton550@aol.com

Any questions or comments can be directed to Salton/MAXIM's address, or call the Consumer Service Department:

1-900-884-8818  
Monday-Friday  
9 a.m. - 5 p.m. CST

You will be charged 95 cents per minute, with a maximum charge of \$3.80 for this call.





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