



OWNER'S MANUAL & RECIPE BOOKLET

OG5TB

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 fire, electric shock and injury to persons, do not immerse cord, plugs, or any part of the 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, and before cleaning the appliance.
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 return authorization.
7. The use of accessory attachments not recommended by Salton, Inc. may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not leave this appliance unattended while in use.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. To disconnect, grasp plug and remove from wall outlet.
13. Do not use appliance for other than intended use.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

ADDITIONAL IMPORTANT SAFEGUARDS

1. **WARNING!** While using the **OVEN/GRILL** with the **Lid closed**, steam will rise from the **Grease Drain**. **Keep hands and face away from Drain**. Always use oven mitts to handle hot **OVEN/GRILL**.
2. When grilling, slide the grease-catching Drip Tray underneath the side of the **OVEN/GRILL** taking care to position directly under the Grease Drain.

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.

POLARIZED PLUG

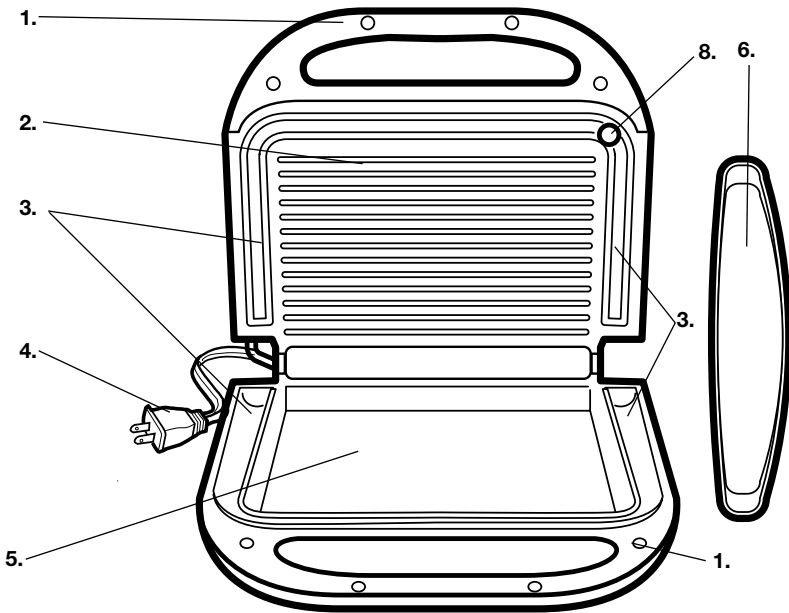
This appliance has a **polarized plug** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.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

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 SANTA FE TEX-MEX™ REVERSIBLE OVEN/GRILL



1. Handles
2. Non-Stick Ribbed Grill
3. Grease Channel
4. Power Cord with Polarized Plug
5. Non-Stick Heating Plate
6. Drip Tray
7. Power On/Indicator Light
8. Grease Drain
9. Grill Support



BEFORE USING FOR THE FIRST TIME

1. Before using your **TEX-MEX™ REVERSIBLE OVEN/GRILL** for the first time, wipe all cooking surfaces with a damp cloth to remove all dust and residue.
2. To preheat the **TEX-MEX™ REVERSIBLE OVEN/GRILL,™** close the Lid and plug the cord into a 120V AC outlet. The Light will illuminate.
3. Begin cooking when the Indicator Light goes off.

NOTE: The Indicator Light will turn on and off while you are cooking. This is normal and indicates that the Thermostat is cycling on and off to maintain a constant cooking temperature.

4. **This Grill is reversible!** You may cook using the Lid, on either the flat Heating Plate or the Ribbed Grill cooking surface. See “Instructions For Use” for correct Grill set-up.
5. Exact cooking times vary for different types of foods and recipes. Consult your recipe and adjust as needed. With the Lid closed, your **TEX-MEX™ REVERSIBLE OVEN/GRILL** has concentrated high heat. You may find that your recipes take less time than with conventional methods.
6. When your food is ready, remove it with the help of a plastic spatula. Never use metal tongs or a knife, as these can cause damage to the non-stick coating.
7. When cooking is finished, unplug the **OVEN/GRILL** to turn unit OFF.

CAUTION: Always disconnect the plug from the wall outlet when not in use.

INSTRUCTIONS FOR USE

REVERSIBLE OVEN/GRILL

Close Unit For Use As An Oven

1. The functional design of your Oven/Grill allows you to bake personal-sized quick breads and cakes of all kinds.

2. The non-stick coating on the

TEX-MEX™

REVERSIBLE

OVEN/GRILL

means cooking with very little fat or oil. When baking, a mere 1/2 teaspoon is all you will need to coat the inside cooking surfaces to prevent sticking.

*See User Maintenance Instructions regarding use of oils or butter.

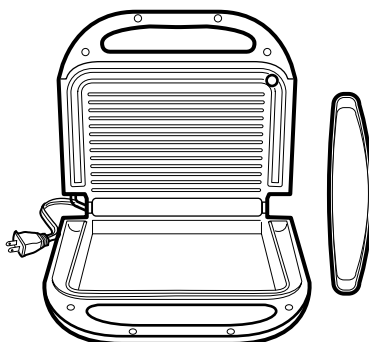
3. Make sure the Grill is sitting in its “normal” position, with the Ribbed Grill on top.

4. Plug **OVEN/GRILL** into electric outlet and preheat until Light goes out. Carefully open the Lid, preferably using oven mitts.

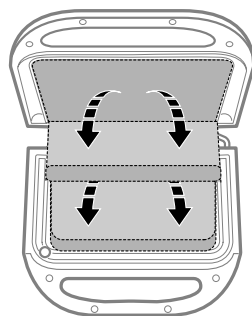
5. **Pour no more than 2 cups of batter into the smooth Heating Plate on the bottom.** Simply close the Lid and allow to bake for the time allowed in the recipe.

WARNING: Please DO NOT OVERFILL the Heating Plate as this will cause the food to spill out over the machine and may cause damage.

6. When finished, unplug unit and, using oven mitts, extend the Grill Support and flip the **OVEN/GRILL** over so that the Ribbed Grill is on the bottom. As you slowly open the Handle, the cake should fall easily onto the Grill. (See illustration.)



“NORMAL” POSITION: Ribbed Grill on top. When baking cakes or breads, pour batter into Heating Plate.



“REVERSED” POSITION: Ribbed Grill on bottom.

When finished baking, flip Grill over and open slowly, allowing cake to fall out to Grill below.

INSTRUCTIONS FOR USE *(Continued)*

Close Unit To Steam or To Keep Foods Warm

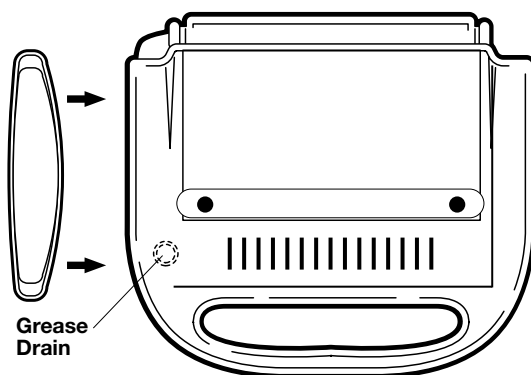
Use the Heating Plate, Lid closed for steaming foods and keeping foods warm.

WARNING! While using TEX-MEX™ REVERSIBLE OVEN/GRILL with the Lid closed, steam will rise from the Grease Drain. Keep hands and face away from Drain.

Always use oven mitts to handle hot Grill.

Close Unit For High-Heat Grilling

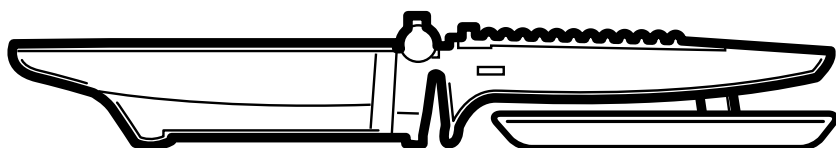
1. Extend the Grill Support and flip the Grill over. The Ribbed Grill rests comfortably on the Support and the Ribbed Grill is now on the bottom.
2. Plug Grill into electric outlet and preheat until Light goes out. Using oven mitts, carefully open the Lid.
3. The Ribbed Grill adds beautiful grill lines while searing in juices and adding flavor. Close Lid and allow to cook for the time allowed in your recipe.



The Grease Drain is located on the under side. Make sure the grease-catching Drip Tray is directly under the Grease Drain.

INSTRUCTIONS FOR USE *(Continued)*

4. The Grill is surrounded by a Grease Channel which collects fats as the meat cooks and channels it away from your food. Grease drips through the round Grease Drain located on the right-hand front of the unit (see illustration on page 3).
5. Slide the grease-catching Drip Tray underneath the side of the **OVEN/GRILL**, directly under the Grease Drain.
6. Carefully place the items to be cooked on the bottom Ribbed Grill.
7. Close the Lid and allow the food to cook. When cooking is finished, unplug the **OVEN/GRILL** to turn unit OFF.



Open OVEN/GRILL To Full Grill Surface

1. Extend the Grill Support and open the Grill to its fully opened position.
2. Slide the grease-catching Drip Tray underneath the Ribbed Grill on the side of the **OVEN/GRILL**, directly under the Grease Drain.
3. The flat Heating Plate of the **TEX-MEX™ REVERSIBLE OVEN/GRILL** can be used for preparing a wide variety of foods like pancakes, eggs, hamburgers, stir-fries. While grilling bacon or sausages on the Ribbed Grill, use the flat surface to prepare eggs or French toast!
4. Your open **OVEN/GRILL** is deep, and can be used to hold the tortillas for tacos, enchiladas, tostadas, burritos, etc. to which grilled vegetables and meats, fish and/or cheese can be added.
5. When cooking is finished, unplug the **OVEN/GRILL** to turn unit OFF.

CAUTION: Use extreme caution when using the Grill as the Grease Drain becomes very hot. Always use cooking mitts when unit is hot and has not yet cooled down.

HINTS FOR BEST RESULTS

1. The **TEX-MEX™ REVERSIBLE OVEN/GRILL** heats and browns foods quickly. To keep cooked food warm if you aren't serving immediately, simply unplug and close the Lid. The food will stay warm for up to 10 minutes.
2. To clean the **TEX-MEX™ REVERSIBLE OVEN/GRILL**, just wipe it with a paper towel or damp sponge.
To loosen tidbits that have dried on to the pan, add 1/2 cup of water, let it soak, pour off the water and then use a sponge or non-scratching plastic kitchen dish brush. (See User Maintenance Instructions for more suggestions.)
3. To take advantage of the added heat from the Cover of the **TEX-MEX™ REVERSIBLE OVEN/GRILL**, or, to keep foods from splattering, cook with the Lid down.
4. The non-stick coating on the **TEX-MEX™ REVERSIBLE OVEN/GRILL** means cooking without any fat at all! Use butter, margarine or oil only for extra browning or flavor. Use 1/2 teaspoon to coat the cooking surfaces.
*See User Maintenance Instructions regarding use of oils or butter.

USER MAINTENANCE INSTRUCTIONS

1. Before cleaning, unplug the appliance from the wall outlet and allow to cool.
2. **Inside cleaning:** Wipe the plates with absorbent paper toweling or a soft cloth. Although the plates are coated with a non-stick coating, some food may still adhere to the plates. To remove, simply pour a little cooking oil onto the baked-on food and allow to stand for 5 to 10 minutes. This should soften the food and make it easy to remove. If this method fails, we then suggest wiping the pan with a slightly dampened cloth and a little dish washing detergent.
3. **Outside cleaning:** Wipe dry with a soft dry cloth.
4. Do not use steel wool, scouring pads or abrasive cleaners.
5. Do not immerse in water or any other liquid.
6. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY!**

IMPORTANT:

Your Salton® **TEX-MEX™ REVERSIBLE OVEN/GRILL** is coated with a non-stick surface. If you choose to use grease or shortening, please use liquid margarine. We do not recommend using spray-on, aerosol type coatings or food release products as these build up a residue on the cooking surface.

RECIPES

3 EGG SUNSHINE OMELETTE

This omelette is loaded with good stuff. The water helps to lighten the eggs. Use any variety of cheese, in any combination. 2 slices fills the surface of the grill perfectly. Suggestions are: American, Cheddar, Mozzarella, Swiss, Monterey Jack, Muenster, etc.

2 strips bacon, cut into small 1/2" pieces
2 Ore Ida® frozen Golden Potato Patties
3-6 mushrooms, sliced
1 small onion, chopped
2 - 4 strips green pepper, cut into pieces
2 - 1 oz. slices Provolone cheese
3 eggs
1 tablespoon water
Red (cayenne) or black pepper to taste

Place bacon onto Grill Plate. Cover, and stirring occasionally, cook for 3-5 minutes. Add onions and both potato patties. Cover, and stirring to break the patties into pieces, cook for another 2-4 minutes. Add the rest of the vegetables. Add black pepper or red cayenne pepper if desired. Cook for another few minutes or until browned to your liking.

Beat 3 eggs and water well. Add salt and pepper to taste. Pour 1/2 mixture into Grill. Add cheese. Add remaining egg mixture and close Oven.

Check at 3 minutes. Cook an additional minute or 2 until done.

Do not overcook.

Serves 2, or one very hungry man.

TEX-MEX VARIATION:

SPANISH OMELETTE

Use: La Preferida® Green Chiles, roasted and diced

2-3 tablespoons picante sauce

Taco seasoning

Shredded taco cheese

Chorizo sausage

Sour cream

5-MINUTE “JIFFY”[®] SWEET CORNBREAD

- 1 box “Jiffy”[®] Corn Muffin Mix
- 1 egg
- 1/3 cup milk
- 2 tablespoons brown sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon butter to coat Grill

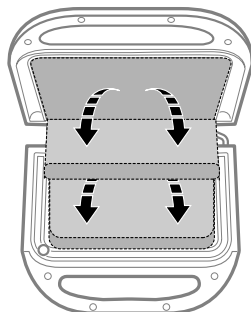
Preheat **OVEN/GRILL**. Place 1/2 teaspoon of butter on flat Heating Plate and when melted, coat lightly.

In a medium bowl, combine mix, brown sugar, egg, milk until mixed thoroughly. (Mixture may be lumpy.). Spoon mixture onto Heating Plate. Close to form Oven and bake 5 minutes or until done.

Unplug the **OVEN/GRILL**.

Using oven mitts, extend the white Grill Support, grab the Grill by both Handles and flip the **TEX-MEX™ REVERSIBLE OVEN/GRILL** over so that the baking surface is now on the TOP and the Grill Plate is on the BOTTOM.

Open the Grill slowly and your corn bread will fall effortlessly onto the Grill Plate where you can transfer to a serving plate with ease.



“Jiffy”[®] Cornbread Variations: La Preferida[®] Green Chiles, roasted and diced / drained canned corn / chopped canned, drained, jalapeno peppers, chopped drained pimientos.

GRILLED VEGGIES WITH SANTA FE GRILL MARINADE

1/4 cup extra-virgin olive oil
1/8 - 1/4 cup lime juice (to taste)
1 tablespoon minced garlic
1/4 cup minced fresh cilantro
Salt and pepper to taste
1 tablespoon taco seasoning

Cut your favorite assortment of fresh veggies into uniform, bite-sized slices, strips, or chunks. Suggestions are: cheyote squash, zucchini squash, mushrooms, onions, carrots, green peppers, broccoli, cabbage, sweet corn, fresh seeded tomatoes or sundried tomatoes, artichoke hearts. Marinate vegetables for 1/2 hour to 3 hours in advance. Grill on open or closed **OVEN/GRILL** 5 - 10 minutes until cooked to taste. Drizzle marinade over veggies and serve.

GRILLED ASPARAGUS WITH GOAT CHEESE & HERBS

This recipe is simple, yet elegant. Please use asparagus spears no thicker than 5/8 inches. If you prefer a quicker and simpler preparation, most Italian salad dressings work wonderfully well.

2 teaspoons extra-virgin olive oil
2 teaspoons lemon or lime juice
1 small clove garlic, minced
1/4 teaspoon minced fresh rosemary, or basil, or parsley
salt and pepper to taste
3/4 lbs. asparagus, ends snapped off
1/2 oz. goat cheese, crumbled, at room temperature

Preheat Grill. Prepare dressing by whisking together oil, lemon juice, garlic, herbs, salt and pepper. Toss asparagus with half the dressing in a small bowl.

Grill asparagus on closed Grill for 3-5 minutes. Turn asparagus over and mix. Cover and grill for another 3-5 minutes. When cooked to your liking, unplug Grill.

Toss cooked asparagus with remaining dressing. Sprinkle with the goat cheese.

Serves 2

SANTA FE TEX-MEX-ICAN LASAGNA

1 small onion, chopped
1/2 lb. ground beef or ground turkey
1/2 cup shredded Mexican cheese
1/4 - 1/2 cup chunky salsa
3-6 chopped jalapeno peppers
Taco seasoning
1/2 cup drained canned corn
2 teaspoons butter (optional)
1/4 cup sour cream or creme fresh
6 corn tortillas

Preheat Oven for 3 minutes. Place onion into Grill. Close, stirring occasionally, cook for 5 minutes.

In a medium mixing bowl, combine beef and 6 tablespoons salsa, peppers, taco seasoning and corn.

After 5 minutes of cooking the onion, using oven mitts, extend the white Grill Support, grab the Grill by both Handles and flip the **TEX-MEX™ REVERSIBLE OVEN/GRILL** over so that the baking surface is now on the TOP and the Grill Plate is on the BOTTOM. Make sure the Drip Tray is directly in position under the Grease Drain.

Add the meat mixture to the onion and allow to cook, Grill closed, for 5 minutes. Make sure that you place the Drip Tray directly under the Grease Drain. Check meat at 5 minutes, stir and cook 2 minutes longer depending on your preference. When meat mixture is finished, unplug the Grill and transfer to a medium bowl.

Using oven mitts, turn Grill over so the Flat Heating Plate is on the BOTTOM.

Place 1 teaspoon butter onto the Heating Plate. Coat Plate with melted butter. Place 2 tortillas side by side to cover Plate bottom. Add 1/2 of the meat mixture. Add 2 tablespoons salsa over meat. Sprinkle 1/2 of the cheese over the meat. Place 2 tortillas across Grill. Add the remaining meat mixture, 2 tablespoons salsa and the remaining cheese. Place last 2 tortillas onto the mixture. Place 1/2 pats of butter over both tortillas.

Close Grill and cook 3 minutes. Unplug Grill when finished.

Allow to cool 5 minutes before cutting and serving. Finish with a dallop of sour cream or creme fresh spooned over the top.

Serves 2

THE EASIEST, MOST DELICIOUS PARMESAN CHICKEN

Boneless, skinless chicken breast

1/2 cup parmesan cheese, grated

2 stalks green onions, chopped finely

1 tablespoon butter or 1 tablespoon olive oil to coat Grill

Cut chicken breasts into 1" strips. Flatten by wrapping breast in plastic wrap and pounding with rolling pin or mallet. (optional)

In a small bowl, combine parmesan cheese and green onions. Dip each chicken breast strip in parmesan cheese/green onion mixture, front and back.

Plug Grill into outlet. Preheat Grill. Using oven mitts, extend the white Grill Support and grab the Grill by both Handles to flip the **TEX-MEX™ REVERSIBLE OVEN/GRILL** over to cook on the Grill Plate. Make sure the Drip Tray is directly in position under the Grease Drain. Open preheated Grill to full open position. Using oven mitts, coat plates with butter or oil by spreading with a paper towel.

Grill chicken on opened **OVEN/GRILL** for 1-3 minutes and when meat turns from pink to translucent white, turn over immediately.

Do not overcook!

To add another dimension, spoon a thinned basil pesto sauce over chicken rollups and serve with rice.

SESAME CHICKEN VARIATION

Dip chicken into toasted sesame seeds, and grill using 1/2 teaspoon sesame oil and 1 tablespoon soy sauce. Serve with slices of pickled ginger over a bed of rice.

TEX-MEX-ICAN ENCHILADAS

1/4 lb. ground beef
1/8 cup chopped green or yellow onions
6 pitted ripe black olives, sliced
1/4 teaspoon salt
1/2 clove garlic, minced
1/4 - 1/2 teaspoon chili powder
1/2 cup cubed sharp cheddar cheese
1/4 cup sour cream or creme fresh (optional)
4 large corn tortillas

SAUCE:

4 oz. tomato purée or sauce
3 oz. tomato paste
1 small onion, minced
1/4 teaspoon salt
1/2 teaspoon sugar
1/2 clove garlic, minced
1/4 - 1/2 teaspoons chili powder

Plug Grill into outlet. Preheat Grill. Using oven mitts, extend the white Grill Support and grab the Grill by both Handles to flip the **TEX-MEX™ REVERSIBLE OVEN/GRILL** over to cook on the Grill Plate. Make sure the Drip Tray is directly in position under the Grease Drain. Add ground beef and onions to Grill Plate and close Grill. Stir occasionally until onions are soft and meat is browned. Drain excess fat through Grease Drain. Using oven mitts, remove meat and onions from Grill and place in medium bowl.

Using oven mitts, collapse the white Grill Support, grab the Grill by both Handles and flip the **TEX-MEX™ REVERSIBLE OVEN/GRILL** over so that the baking surface is now on the BOTTOM and the Grill Plate is on the TOP.

TO MAKE SAUCE, combine ingredients in **OVEN/GRILL**.

Cook on open Grill for 5 minutes. Stir in 1/4 cup cheese. Cover. Check after 1 minute, stir and continue to cook until melted. Taste for seasoning. Add extra chili powder or cayenne pepper if desired.

To the meat mixture, stir in olives, salt, garlic, chili powder and 1/4 cup of cheese. Assemble enchiladas on a plate by placing 1-2 heaping spoonfuls across center of each tortilla and roll up. Place seam side down onto Cooking Plate. Pour sauce down center of tortillas. Bake 2 enchiladas at a time for 3 - 5 minutes or until hot and bubbly. Top with sour cream or creme fresh.

Serves 2

SHRIMP PICANTÉ WITH VEGETABLES

1/2 pound thawed uncooked, shelled shrimp
1/4 cup picante sauce
3 slices of green pepper
4 mushrooms, sliced
1 small onion
1/2 small can (8 oz.) whole kernel corn, drained
2 teaspoons taco seasoning
chopped fresh jalapeno peppers, seeds, veins removed (optional)
2 tablespoons fresh, chopped cilantro
4 corn tortillas

Spoon 3-4 tablespoons picante sauce over the shrimp and allow to marinate for 10-30 minutes.

Plug Grill into outlet. Preheat Grill. Using oven mitts, extend the white Grill Support and grab the Grill by both Handles to flip the **TEX-MEX™ REVERSIBLE OVEN/GRILL** over to cook on the Grill Plate. Make sure the Drip Tray is directly in position under the Grease Drain.

Drop 1 teaspoon olive oil onto Grill Plate. Using oven mitts, coat plates with oil by spreading with a paper towel. Add chopped onion, green pepper, and jalapeno peppers (optional) to preheated **OVEN/GRILL** and cook, covered, for 5 - 7 minutes. Turn onions and green peppers, add mushrooms and drained corn, add picante sauce (from shrimps) and continue to cook another 7 minutes or until tender.

Add shrimp and grill on open Grill Plate for 4 - 7 minutes*, turning until the shrimp turn from gray to bright pink. Remove immediately when done. **Do not overcook!** Toss fresh cilantro over the top.

*The grilling time will vary depending on the size of the shrimp.

Arrange on plate and spoon picante sauce over shrimp. For a light and refreshing summer dinner, serve with warm tortillas or taco chips and fresh guacamole.

Serves 2

NOTE: Mixed frozen vegetables work wonderfully. Thaw first and drain before cooking.

CANDY APPLE TACOS

1 medium, peeled, cored apple cut into 8 wedges
2 tablespoons brown sugar
1 tablespoon water
Nutmeg, cinnamon or allspice to taste
2 large flour tortillas

Preheat **OVEN/GRILL**. Add brown sugar and spread out over the Heating Plate. Sprinkle water over sugar and place the apple wedges into the brown sugar. Close to form oven and cook for 5 minutes until the apples are tender.

Remove apples into a small bowl. Place one flour tortilla onto the plate. Fill with half the apple. Roll apple into the tortilla. Using the remaining apple, fill and roll the second tortilla.

Close and cook 2 at a time, for 1 minute. Turn over and cook both tacos on other side for 1 minute. Unplug unit.

Remove from Heating Plate and serve with vanilla ice cream, whipped cream, sour cream, or creme fresh, etc.

Serves 2 - 4

VARIATIONS: Slice tortillas into 1/2 inch strips. Add to cooked fruit mixture, stirring to coat evenly. Cook 1 - 2 minutes , unplug unit and remove from **OVEN/GRILL**.

Or, you can substitute maple syrup or jams or jellies for brown sugar or, eliminate the sugar altogether.

FRUIT TACOS are delicious with fresh sliced bananas, fresh pineapple (sliced thin), fresh mango or sliced fresh peaches. If fresh fruits are not available, use canned pineapple chunks (drained well), canned mandarin oranges (drained well) or thawed frozen raspberries, cherries, or blueberries.* Experiment with combinations of your favorite fruits.

Soak raisins or any dried fruit for 30 minutes or longer in rum or fruit juice and use as garnish.

Add a dollop of cream cheese or low-fat cottage cheese to the fruit as it cooks for a creamier filling.

*Depending on the type of fruit, use approximately 1/4 - 1/3 cup of fruit to fill 2 tortillas. It may be necessary to cook watery fruit for a couple minutes longer, until the juice becomes a thicker sauce.

CHEWY CARAMEL “JIFFY”® BROWNIES

1 box “Jiffy”® Brownie Mix

1 egg

1 tablespoon water

1/2 teaspoon butter to coat Grill

Smucker's® Caramel Topping

1/4 cup chopped nuts: pecans, almonds, peanuts

Preheat **OVEN/GRILL**. Place butter on Heating Plate. Using oven mitts, coat plates with melted butter by spreading with a paper towel.

In a medium bowl, combine brownie mix, egg and water and stir until gooey. Add chopped nuts if desired. Spoon mixture onto Heating Plate. Close to form Oven and bake 7 minutes or until done. Unplug unit.

Spoon Caramel topping over brownies while hot. Sprinkle nuts over top to finish.

Serves 6 - 8

VARIATIONS: Decorate with 1/4 cup white or dark chocolate chips, or butterscotch chips, colorful sprinkles, miniature marshmallows or M&M's pressed lightly on top of warm brownies.

ONE-YEAR LIMITED WARRANTY

This Salton, Inc. 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 by Salton, Inc., 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 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. Some states do not allow the exclusion or limitations of implied warranties or consequential damages, so the above limitations or exclusions may not apply to you.

Salton, Inc. is not responsible or liable for indirect, special or consequential damages arising out of or in connections with the use or performance of the product or other damages with respect to loss of property, or loss of revenues or profit.

Legal Remedies: This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable unit (at Salton, Inc.'s option) when the product is returned to the Salton, Inc. facility listed below. 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

If service is required, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for **CONSUMER SERVICE**. Please refer to Model OG5TB when you call.

In-Warranty Service for a product covered under the warranty period, no charge is made for service and return postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. **Customs duty/brokerage fee (outside USA), if any, must be paid by the consumer.**

Out-of-Warranty Service: There will be charges rendered for repairs made to the product after the expiration of the aforesaid one (1) year warranty period, after purchaser is advised appropriately. Include \$6.00 (U.S.) for return shipping and handling.

Salton, Inc. 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 unit: 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.

Return the appliance to: ATTN: Repair Department, Salton, Inc.
708 South Missouri St. Macon, MO 63552

For more information on Salton, Inc. products, visit our website:
<http://www.salton-maxim.com>, or email us at: salton@saltonusa.com

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