

OWNER'S MANUAL
MODEL No. PB-1

Peanut Butter Machine
& Peanuttty Recipes



It's **J U S T**
NUTTY
™

salton®

Get a taste of the good life with Salton.

IMPORTANT SAFEGUARDS

When using the Salton® **Peanut Butter Machine** or any electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against electrical hazards, do not immerse POWER BASE in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to our factory for examination, repair or adjustment.
7. The use of accessories or attachments not recommended or sold by Salton/MAXIM Housewares, Inc. may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Check HOPPER for presence of any foreign objects before using.

SAVE THESE INSTRUCTIONS

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 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). As a safety feature, this plug will fit in 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 defeat this safety feature.

Getting to Know Your Salton PB-1 Peanut Butter Machine

Please thoroughly familiarize yourself with all of the parts as shown below. Read these instructions carefully prior to use.

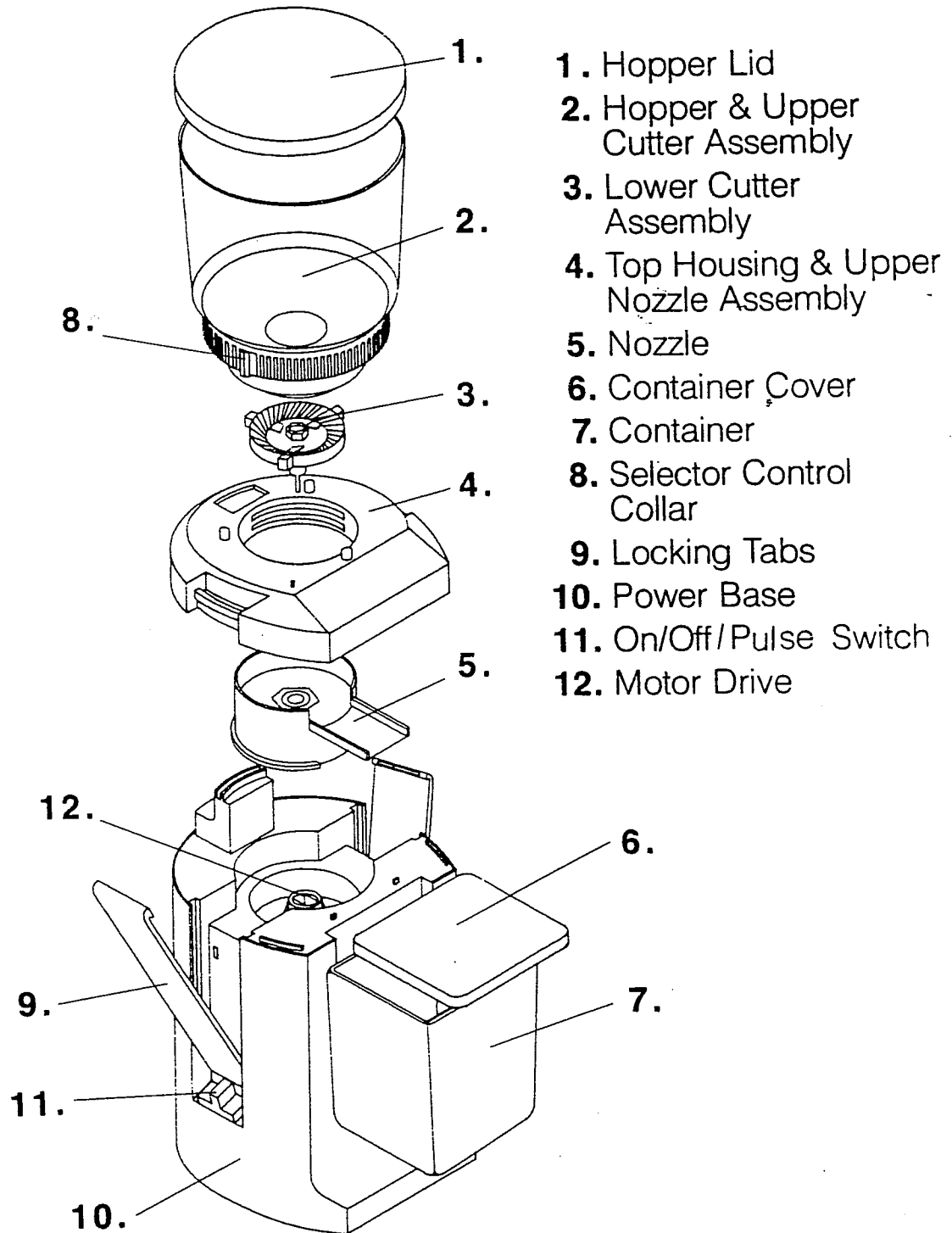


FIGURE 1
Peanut Butter Machine Exploded View Diagram

To Take Apart The Peanut Butter Machine

1. Slide ON-OFF SWITCH to OFF position.
2. Remove plug from outlet.
3. Remove HOPPER by grasping POWER BASE in one hand and the HOPPER in the other hand. Unscrew the HOPPER by turning counter-clockwise.
4. Remove HOPPER by lifting straight up.

To Put Together The Peanut Butter Machine

1. Assemble the TOP HOUSING & UPPER NOZZLE ASSEMBLY (Item 4, Figure 1) on the POWER BASE (Item 10, Figure 1).
2. Assemble the LOWER CUTTER ASSEMBLY (Item 3) into the bearing in the TOP HOUSING & UPPER NOZZLE ASSEMBLY (Item 4), so that the shaft of the LOWER CUTTER ASSEMBLY enters the center hole of the motor drive (Item 12).

Do not force the LOWER CUTTER ASSEMBLY if it does not seat easily. Lift up and slightly turn the shaft and lower into the bearing again. Make sure the TOP HOUSING & UPPER NOZZLE ASSEMBLY is seated properly on the motor base.

3. Assemble the HOPPER ASSEMBLY (Item 2) to the TOP HOUSING by turning the selector control collar (Item 8) clockwise until it stops turning. ***DO NOT OVER-TIGHTEN.***

Never assemble the HOPPER ASSEMBLY without the LOWER CUTTER ASSEMBLY in position.

4. Place the CONTAINER (without cover) (Item 7) under the NOZZLE (Item 5).

Care and Cleaning

Your Salton® **Peanut Butter Machine** was specially designed for household use.

Cleaning

After you've made a batch of peanut butter, but before cleaning the Machine, be sure to let the HOPPER run completely out of nuts to allow the Machine to force out any remaining peanut butter in the NOZZLE. After you've taken apart the CUTTER ASSEMBLY (see page 4 for disassembly instructions) — if there's any excess peanut butter in the NOZZLE, remove it with a soft tooth brush.

The POWER BASE of the **Peanut Butter Machine** is not immersible. It should be wiped off with a damp cloth.

The peanut butter CONTAINER, CONTAINER COVER, HOPPER/UPPER CUTTER ASSEMBLY and HOPPER LID are fully immersible and are top rack dishwasher safe. Clean them as you would any plastic parts by handwashing or dishwasher. (If you use a dishwasher, keep the parts away from the heating coil in the dishwasher.)

Be sure all parts of the **Peanut Butter Machine** are dried well before using or storing. To avoid rust, the CUTTER ASSEMBLY should be rinsed in very hot water and dried carefully. A light coat of vegetable oil will protect against rust.

***WARNING! THE GRINDER BLADE CUTTING SURFACE
SHOULD BE HANDLED WITH CARE.
IT IS SHARP.***

Common Sense Precautions!

The **Peanut Butter Machine** has been carefully designed to operate safely. It has a built-in Safety System which stops all grinding action when the locking tabs are not in place.

Always make sure the HOPPER is snapped securely in place before the motor is turned on and do not lift the HOPPER off while the **Peanut Butter Machine** is in operation.

When the **Peanut Butter Machine** operates, air blows out of the bottom. It is important that air comes out freely. Do not stand the machine on a towel or other surface that could block the ventilating holes.

Never place utensils into the HOPPER or NOZZLE while the **Peanut Butter Machine** is running.

If the **Peanut Butter Machine** jams because of some foreign object in the HOPPER, slide the switch to OFF and unplug the cord from the outlet. Follow the "Take Apart" procedure (see page 4) and remove the foreign object. (See page 5 for Cleaning Procedures.) After reassembling the machine run it before filling the HOPPER to be sure it is no longer jammed.

Be sure to use **only nuts without the shell** in the **Peanut Butter Machine**. They may be dry roasted, roasted in oil, salted or unsalted. The taste of the nut butter will be affected by the kind of nuts and type of roast. If the peanuts you use have the red skins, the peanut butter will have a slightly bitter taste and have dark flecks in it. Peanut butter made with salted peanuts may be saltier than you are accustomed to. A little experimentation will give you the flavor you like. We prefer the flavor of peanut butter made with unsalted dry roasted peanuts without skins. **Do not use raw nuts!** The HOPPER holds approximately 200g or 7 ounces of peanuts.

To catch the dry nut particles that come out of the NOZZLE when you first turn on the Machine, hold the CONTAINER directly in front of the NOZZLE for a few seconds until the peanut butter comes out. Then place the CONTAINER in its holder under the NOZZLE.

Common Sense Precautions! *(continued)*

Some peanuts, because of their size, shape, or oiliness do not slide as well as others. Rotating the CONTROL COLLAR will improve the feeding of those peanuts. You will soon know by the sound of the motor and the change in the amount of peanut butter coming out when to turn the COLLAR to free up the feed.

Pure peanut butter will store in the refrigerator for weeks. Because there are no additives or homogenization in homemade peanut butter, the natural peanut oil may rise to the top after it has been stored. You may stir the natural peanut oil back in, or pour it off as you prefer.

NOTE: Pouring off the natural oil will help reduce the fat content.

Your Salton® **Peanut Butter Machine** is designed to make peanut butter, but it will make butter from some other nuts. If you wish to experiment, you will find that not all variations of the same nuts will work. ***Roasted nuts will work best. (Raw peanuts will not work.)*** Our Home Economists found new taste experiences with Pistachio Butter, Cashew Butter, and Brazil Nut Butter (chop to small pieces before putting in HOPPER.)

Do not fill HOPPER with peanuts until HOPPER and GRINDING MILL are in position on the POWER BASE.

DO NOT USE TO GRIND COFFEE!!

DO NOT OPERATE THE MACHINE UNATTENDED.

Fresh, Natural Home Made Peanut Butter

Peanut butter has been a favorite in sandwiches and enjoyed as a delicious snack in cakes, cookies and candy bars for almost one hundred years. And now, because of its good taste and natural richness in protein, niacin (one of the B vitamins), phosphorus and magnesium — all essential nutrients — peanut butter has taken on a new role in food recipes. In the ***Peanutty Recipes*** section of this booklet, you'll find some delightful and delicious dishes to make, using the pure natural, fresh peanut butter you'll make with your Salton® **Peanut Butter Machine**. Try Peanut Soup Creole or Chicken Saute with Peanut Orange Sauce. Your taste buds will be overjoyed with this new taste sensation.

One of the nicest things you'll discover when you taste Salton homemade peanut butter for the first time is its pure and natural, warm and nutty flavor. The **Peanut Butter Machine's** grinding mechanism has been specially engineered to transform peanuts into a smooth-to-chunky consistency using the natural oils already in the peanut. There's no need for the Dextrose, Hydrogenated Vegetable Oil, Corn Syrup, Partially Hardened to Hardened Vegetable Oil, Malto Dextrin, Molasses, or Mono and Diglycerides found in commercial peanut butter. The only ingredient you need to make peanut butter in your Salton® **Peanut Butter Machine** is *peanuts — that's all*.

How To Do It

You can make a containerful of peanut butter at a time or leave the Salton® **Peanut Butter Machine** on your kitchen counter with a bag of nuts and some crackers for snack time. Be sure to put it out when you're entertaining guests — peanut butter is a great treat. Especially, when family and friends can grind their own fresh peanut butter and watch it come out the nozzle right onto a cracker, a slice of vegetable or fruit. We know, if you'll pardon the expression, *you're going to be nuts about it.*

Your **Peanut Butter Machine** is ready to use. We recommend when using it for the first time, as with any new food appliance, that you wash the HOPPER and GRINDING MILL *first*. (See section on cleaning.)

To help you operate your new **Peanut Butter Machine** and disassemble it for cleaning, take a look at the **Peanut Butter Machine** exploded view diagram on page 3. This diagram shows you how the entire machine comes apart for thorough cleaning and identifies parts of the machine which are referred to within this manual.

The Salton® **Peanut Butter Machine** is easy to operate. We have given you a detailed diagram and directions so that you may thoroughly know the workings of this basically simple machine. Do take a look at the diagrams and directions.

To Make Peanut Butter, Cashew or Almond Butter

1. Plug in the power cord.
2. Put roasted peanuts, cashews or almonds **(without shells)** into the HOPPER.
3. Replace HOPPER LID.
4. Set GRIND-SELECTOR KNOB to Chunky or Smooth or in between.
5. Hook CONTAINER (without cover) under the NOZZLE.
6. Slide ON-OFF SWITCH to ON.
7. **DO NOT USE THIS APPLIANCE FOR GRINDING COFFEE OR SPICES. IT IS SOLELY INTENDED FOR MAKING NUT BUTTERS AS OUTLINED HEREIN.**

Peanutty Recipes

Peanut Butter Oatmeal

After eating this, all other oatmeal will taste bland. If you're feeling like a breakfast treat, serve it with a spoonful of nonfat vanilla yogurt.

- For each serving combine: ½ cup of rolled oats, 1 cup of water, 1 tablespoon of vanilla and 2 teaspoons of maple syrup.
- Cook, stirring to mix in the peanut butter, until thick.

Easy Peanut Butter Pancakes

| | |
|-------------------|-----------------------------|
| 1 cup pancake mix | 1 egg |
| 1 cup milk | 3 tablespoons peanut butter |

- Combine all ingredients and beat until smooth.
- Bake on a preheated, lightly greased skillet or grill.
- Makes 2 servings.

Peanut Ham Spread

2 cans (each 3 ounces) deviled ham
¼ cup chunky peanut butter
2 teaspoons prepared mustard

- Empty deviled ham into a small bowl; add peanut butter and mustard.
- Mix thoroughly.
- Spread on your favorite crackers.

Peanut Butter Bacon Canapes

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|---|--|
| 6 slices bacon | ¾ cup pickle relish |
| ¾ cup peanut butter (chunky or smooth) | 2 packages (10 biscuits each) refrigerated biscuits |

- Fry bacon until crisp. Drain on absorbent paper and crumble.
- Mix bacon, peanut butter and pickle relish. Beat until well blended.
- Open biscuit cans and press biscuits into 3 inch rounds.
- Spoon 1 tablespoon of the peanut butter filling on each round. Moisten edges of dough with water. Fold over to enclose filling and press edges together with the tines of a fork. Prick top.
- Bake in a preheated hot oven (400°F.) for 10 to 12 minutes or until lightly browned.
- Serve warm and keep warm on a Salton Hotray® Food Warmer.

Sylvia's Tomato-Nut Soup*

Incredibly delicious hot or cold

- | | |
|-------------------|------------------------------------|
| 1 stalk celery | 3 heaping tablespoons of chunky or |
| 3 cups water | smooth peanut butter |
| salt to taste | 2 tablespoons non fat sour cream |
| 1 can tomato soup | |

- Cut up celery very fine and cook in salted boiling water until soft.
- Turn off heat and stir in the tomato soup and peanut butter.
- When cool, add the sour cream. Blend until smooth.
- Serve hot or cold.

**Our thanks to Sylvia Edelstein for this most delicious soup.*

Peanut Soup Creole

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|------------------------|------------------------|
| ½ cup chopped onion | ½ teaspoon celery salt |
| 2 teaspoons peanut oil | ½ cup peanut butter |
| 1 tablespoon flour | 2 cups milk |
| 1½ teaspoons salt | 2 cups tomato juice |

- Saute onion in peanut oil until tender, but not browned.
- Add flour and seasonings. Blend in peanut butter.
- Add milk gradually, stirring to blend. Cook and stir until mixture comes to a boil and is thickened.
- Add tomato juice and bring to a boil.
- Serves 5. Serve hot or cold.

Peanut Yogurt Salad Dressing

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| 3 ounces peach-flavored yogurt |
| ¼ cup smooth peanut butter |
| ⅛ teaspoon ground ginger |
| ⅛ teaspoon nutmeg |

- Combine all ingredients, blending well. Cover; chill.
- At serving time, spoon dressing over fresh fruit salad.
- Makes 1¼ cups.

High Protein Sandwich Spread

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|---|---|
| 1 cup peanut butter | 1/4 cup packaged bacon-flavored bits |
| 1/2 cup honey | 1/2 cup wheat germ |
| 1/2 cup crumbled crisp bacon or turkey bacon | 1 cup well-drained crushed pineapple |

- Combine all ingredients and blend well. If necessary, add juice of canned pineapple until spread is the right consistency.
- Pack mixture into a plastic jar or container and seal well.
- This can be prepared in advance, leaving out fruit, and packaged into heavy-duty plastic or nylon bag. Just before preparing sandwiches, add well-drained crushed pineapple to mixture, adding some juice if necessary for proper spreading consistency.

Try some variations of the Peanut Butter Sandwich

The Fluffer-Nutter — Spread peanut butter on bread, add miniature marshmallows on top and toast in oven. *

Rebel Ham — Peanut butter, deviled ham and pickle relish.

Dairy Delight — Mix 1/3 cup peanut butter with 1/2 cup cottage cheese, add raisins.

Chicken Saute with Peanut Orange Sauce

- | | |
|--|--------------------------|
| 1 broiler-fryer chicken 2 1/2 to 3 lbs. cut into serving pieces | 1 teaspoon paprika |
| 1 teaspoon salt | 2 tablespoons peanut oil |
| 1/4 teaspoon freshly ground pepper | 1/4 cup peanut butter |
| 1/2 teaspoon onion salt | 1 cup orange juice |

- Wash and dry chicken pieces. Mix salt, pepper, onion salt, and paprika and rub into chicken pieces.
- Heat oil in an aluminum skillet over medium heat. Saute the chicken pieces until nicely browned on all sides.
- Cover. Reduce heat and continue cooking about 25 minutes or until chicken is tender. Remove chicken to platter.
- Drain excess fat from skillet, add peanut butter and cook, stirring for several minutes.
- Add orange juice to skillet and bring to a boil.
- Spoon peanut orange sauce over chicken.
- Makes 3 - 4 servings.

Spicy (Dan Dan) Noodles

While these are usually made with peanut butter, they are equally good, if not better, with cashew butter. Serve them with broiled chicken, at a barbecue or a picnic. They also make a great lunch served alone. You can use any pasta but many supermarkets carry Chinese "Cooked Noodles" in the produce department.

- | | |
|--|---|
| 1 lb. fresh Chinese noodles, or any pasta | 1 or 2 whole scallions, minced |
| 1 clove garlic, minced | 1/4 cup fresh cilantro, chopped |
| 1/3 cup peanut or cashew butter | 1 red bell pepper, quartered lengthwise and sliced |
| 1/3 cup red wine vinegar | 2 celery ribs, sliced at an angle into long, thin pieces |
| 1/3 cup soy sauce | 1/4 lb. snow peas or sugar snap peas, cut in half lengthwise |
| 1/3 cup water | |
| 1 tablespoon toasted sesame oil | |
| 1/2 teaspoon chili oil (optional) | |

- Using a whisk or a mixer, beat garlic with vinegar, peanut butter, water, soy sauce, sesame and chili oils until the sauce is smooth and well blended. The peanut butter acts as a thickener.
- Cook noodles in boiling water until just done. Drain, put them in cold water, drain and repeat.
- Pour the cold noodles into the sauce, add the scallion, cilantro, bell pepper, celery and peas and toss until well coated.
- Refrigerate for several hours or overnight. Toss again before serving adding a tablespoon or two of water and/or soy to loosen them.

Indonesian Sate

Peanut butter mixed with savory ingredients enlivens any dish. Thin the sauce and use it as a marinade or a dipping sauce for meat, fish or seafood kabobs. Serve it as dipping sauce for crudites or a hot condiment for roast chicken or meats. For a delicious, quick vegetarian supper, saute a bunch of greens (broccoli rabe, Swiss chard) with garlic, vegetable oil and a dash of soy sauce. Serve it with brown rice and spoon on hot sate sauce.

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|--|---|
| 1 tablespoon canola or peanut oil | 1/2 teaspoon salt |
| 2 cloves garlic, minced | 1/2 cup peanut butter |
| 1/2 cup yellow onion, minced (about 1 medium) | 2 tablespoons soy sauce |
| 1 1/2 teaspoons paprika | 1 cup stock (vegetable, chicken or beef) |
| 1 teaspoon turmeric | 1/4 cup lemon or lime juice |

- Saute the garlic, onion, paprika and turmeric in oil until the onion is translucent, about 10 minutes.
- Add the peanut butter, and stir until it softens. Stir in the soy sauce, lemon juice and stock, a little at a time. As you cook, the peanut butter will thicken the sauce.
- Add more stock or water and soy for a thinner sauce or to use as a marinade.

Ham Grilled with Peanut Sauce

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|---|------------------------------------|
| 1/4 cup peanut butter (smooth or chunky) | 2 tablespoons soy sauce |
| 1/4 cup orange marmalade | 1 center-cut ham slice, 1 1/2 lbs. |

- Mix peanut butter, orange marmalade, and soy sauce.
- Spread both sides of ham slice with peanut butter mixture.
- Grill over charcoal about 10 minutes, turning to brown both sides.
- Serves 4.

Dixie Orange Peanut Butter Bread

| | |
|----------------------------|------------------------------------|
| 4 1/2 cups flour | 2 cups milk |
| 6 teaspoons baking powder | 2 eggs, well beaten |
| 1 1/4 teaspoons salt | 1 tablespoon grated orange rind |
| 2/3 cup sugar | |
| 1 cup smooth peanut butter | 1/2 cup chopped salted peanuts |

- Sift flour and measure. Add baking powder, salt and sugar and sift again.
- Cut in peanut butter with two knives or a pastry blender, until it is like coarse cornmeal.
- Combine eggs, milk and orange rind and stir with chopped peanuts into flour mixture, until blended.
- Grease bottom and sides of 13x5x4 inch loaf pan. Pour batter into pan.
- Bake at 350°F. for 1 hour or until done. Remove from pan. Cool. When cold, wrap in foil and store overnight before cutting.

Peanut Butter Candy & Sweets

Peanut Butter Cream Candy

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|--------------------------|---|
| 2 cups sugar | 1/2 cup peanut butter (smooth or chunky) |
| 1/2 cup white corn syrup | 3/4 cup peanuts |
| 1/2 cup water | 2 egg whites |

- Boil syrup, sugar, and water until mixture dropped in cold water turns brittle or forms a hard ball.
- Pour slowly over stiffly beaten egg whites; add peanut butter. Beat until mixture is creamy.
- Add 1/2 cup peanuts coarsely chopped. Pour on buttered platter or in baking pan. Top with remaining peanuts.
- Cut into squares when cool.

Crunchy Peanut Butter Fudge

| | |
|--------------------------|-------------------------------------|
| 2 cups sugar | 1 cup milk |
| 2 cups marshmallow creme | 1 1/2 cups crunchy peanut butter |
| 1 teaspoon vanilla | |

- Combine milk and sugar. Bring to a boil; stir and cook over medium heat to soft ball stage (234°F, on candy thermometer.) Remove from heat.
- Stir in marshmallow creme, peanut butter and vanilla.
- Beat until well blended and spread into a greased 9-in. square pan.
- Cool and cut into squares.
- Makes about 2 pounds.

Peanut Butter Cups

| | |
|--------------------------|----------------------------------|
| 2 cups powdered sugar | 4 tablespoons melted butter |
| 1 1/2 cups peanut butter | 1 16 oz. package chocolate chips |
| 3/4 cup crushed pecans | |

- Mix sugar, peanut butter, pecans and melted butter together. Form into 3/4 inch round balls.
- Melt chocolate chips in double boiler.
- Dip balls into melted chocolate and let cool on waxed paper.

Almond Butter Cake with Almond Icing

From the moment the scent of sweetened almond butter escapes from your oven, you will know how delicious this cake is going to be.

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|--------------------------|----------------------------|
| 1/2 cup butter (1 stick) | 2 cups all purpose flour |
| 1 cup sugar | 1 tablespoon baking powder |
| 1/2 cup almond butter | 1/2 teaspoon salt |
| 2 eggs | 1 cup milk |
| 1 teaspoon vanilla | |

- Cream the butter and sugar together using a mixer, a food processor or a bowl and spoon.
- Add the vanilla and the eggs, one at a time, until the mixture is smooth.
- In a separate bowl, sift together the flour, baking powder and salt.
- Add the flour and the milk to the batter alternately, a third at a time, ending with the flour. Beat only until each addition is absorbed. ***Overbeating after adding all the flour will activate the gluten, and toughen the cake.***
- Pour batter into a greased, floured 6-cup bundt style pan. Bake in a preheated, 350°F oven for 35-45 minutes. The cake is done when it begins to shrink from the sides of the pan and a thin skewer comes out clean from the center.
- Let the cake sit for 10-15 minutes before unmolding, and cool completely before icing.

Almond Butter Icing

| | |
|-----------------------|----------------------|
| 1/3 cup almond butter | 2-3 teaspoons water |
| 1/3 cup brown sugar | 1/4 teaspoon vanilla |

- Mix the almond butter and sugar together until smooth. Add the vanilla and beat in the water until it is just thin enough to pour.
- Drizzle over the top of the cake. If you like, sprinkle with chopped almonds.

Peanut Butter Banana Orange Scones

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|----------------------------|--------------------------------|
| 2 cups all purpose flour | 1 banana, very ripe |
| 1 tablespoon baking powder | 1 egg |
| 1/4 teaspoon salt | 2 teaspoons grated orange rind |
| 1/2 cup peanut butter | 3/4 cup milk |
| 1/2 cup raisins | |

- Sift together the flour, baking powder and salt.
- Cut the peanut butter into the flour with two knives or a pastry cutter until it is the texture of coarse meal. Mix in the raisins.
- Mash the banana and mix with the egg and orange rind.
- Make a well in the middle of the flour and pour in the egg, banana mixture and the milk. Mix with a fork until all the ingredients are just combined, and you have a moist dough.
- Turn the dough out onto a floured board, sprinkle flour lightly on top — just enough so it can be touched without sticking.
- Pat the dough down into a 10" circle about 3/4" thick. Transfer the dough to floured baking sheet and cut the dough, pizza style, into 8 wedges using the edge of a spatula.
- Bake in a 400°F oven for 20 minutes.

ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM 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, neglect, improper service, commercial use, unauthorized repairs or other causes not arising out of defects in material 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/MAXIM Housewares, 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: Any implied warranties arising out of this sale, including by not limited to the implied warranties of merchantability and fitness for a particular purpose, are limited in duration to the above one-year period. Salton/MAXIM Housewares, Inc. shall not be liable for loss of use of the product or other incidental or consequential costs, expenses, or damages incurred by the consumer or any other user.

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.

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, your Salton/MAXIM product will be either repaired or replaced with a reconditioned comparable model (at Salton/MAXIM's option) when the product is returned, postage prepaid, to the Salton/MAXIM's Service Facility. The repaired or replacement product will be in warranty for the remainder of the original warranty period or for six months, whichever is longer. Other than the postage requirement, no charge will be made for such repair or replacement.

Salton/MAXIM Housewares, Inc. strongly recommends that you insure the product for value prior to mailing.

This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for us any other liability in connection with the sale of our products.

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.

A defective appliance will either be repaired or replaced with the same or comparable reconditioned model (at Salton/MAXIM's option) when it is returned, postage prepaid, to Salton/MAXIM's Service Facility listed below.

Salton/MAXIM 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.

Please ship the appliance postage prepaid; C.O.D. shipments cannot be accepted.

In-Warranty Service: For an appliance covered under the warranty period, no charge is made for service.

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service.

Return the appliance to: Salton/MAXIM Housewares, Inc., ATTN: Repair Department
550 Business Center Drive, Mt. Prospect, IL 60056

*Include \$8.00 for return shipping and handling of **In-Warranty** repairs.

Some states do not allow Shipping & Handling charges for warranty service so the above charge may not apply to you.