

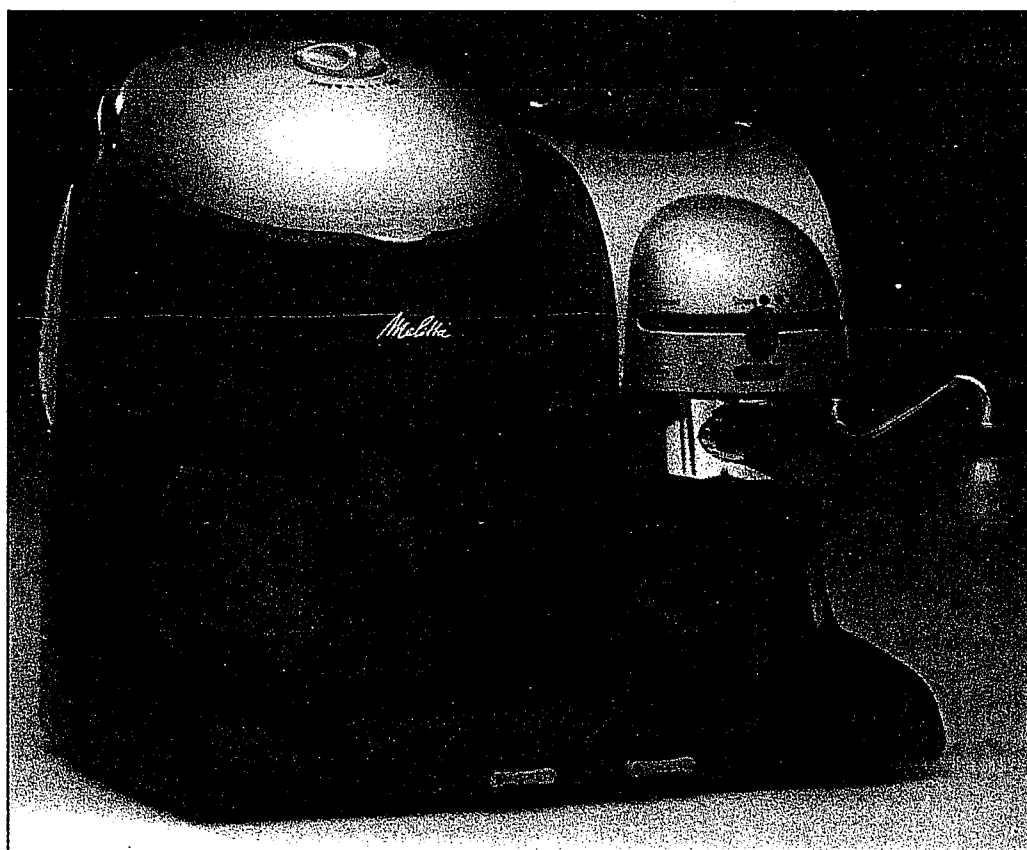
READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

FAST BREW™

10-Cup Coffee Maker with Brew Strength Selector and 4-Cup Espresso/Cappuccino Machine

**USE AND CARE GUIDE FOR
MODEL MEFB4EXB**



IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not place cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
- The use of an accessory not evaluated for use with this appliance may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- To disconnect, turn any control to “off”, then remove plug from wall outlet.
- Be certain Lids are securely in place before operating appliance.
- Scalding may occur if the Lid is removed during the brewing cycles.
- The carafe is designed for use with this appliance. It must never be used on a range top.
- Do not set a hot carafe on a wet or cold surface.
- Do not use a cracked Carafe or a Carafe having a loose or weakened handle.
- Do not clean carafe with cleansers, steel wool pads, or other abrasive material.
- When in use, the appliance is under pressure and should never be left unattended.
- Never use the appliance without water.
- Do not fill above the maximum mark on the water reservoir.

- Keep Steam Control Knob in closed position when not being used.
- Be certain Removable Filter Holder and the Water Tank Lid are securely in place before operating appliance.
- Do not remove the filter holder or milk frother when the appliance is producing steam, hot water or coffee.
- The filter holder, water outlet, steam pipe and milk frother become hot while appliance is in use. Always use with care.
- Do not pour liquid other than water and the cleaning solution specified in this manual into the water reservoir. See instructions for Cleaning and Descaling.
- Do not attempt to move the appliance containing hot liquids. Allow to cool completely before moving.
- CAUTION: Hot surfaces.
- Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY.

ADDITIONAL IMPORTANT SAFEGUARDS

WARNING: This appliance generates heat and escaping steam during use. Use proper precautions to prevent the risk of burns, fires, or other injury to persons or damage to property.

- All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
- The cord to this appliance should be plugged into a 120V AC electrical outlet only.
- Use **water only** in this appliance! Do not put any other liquids or food products in this appliance. Do not mix or add anything to the water placed in this appliance, except as instructed in the User Maintenance Instructions to clean the appliance.
- DO NOT attempt to move an appliance containing hot liquids. Allow appliance to cool completely before moving.
- Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating. Place the appliance on a surface that is resistant to heat.

- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- If this appliance falls or accidentally becomes immersed in water or any other liquid, unplug immediately. **Do not reach into the water! Do not use this appliance after it has fallen into or has become immersed in water.** Contact Consumer Service for examination and repair.
- Do not leave this appliance unattended during use.
- The appliance must be left to cool down sufficiently before adding more water to avoid splattering.
- Always use fresh, cool water in your appliance. Warm water or other liquids, except as listed in cleaning section, may cause damage to the appliance.
- DO NOT put Carafe into a microwave.
- DO NOT leave empty Carafe on Warming Plate when appliance is turned ON, as the Carafe may crack or become otherwise damaged.
- DO NOT lift Filter Basket Lid until brewing is complete, and all parts have cooled.
- CAUTION: To prevent injury when utilizing Pause and Pour (drip-stop) feature, replace Carafe within 20 seconds of removing during brewing process.

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. Extension cords are available and may be used if care is exercised in their use. 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 countertop or tabletop 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 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 modify the plug in any way.

ELECTRIC POWER: If the electric circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

CAUTION: To prevent Plasticizers to migrate from the finish of the countertop or tabletop to other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop.

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

WARNING—TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THE BOTTOM COVER. NO USER-SERVICABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

Dear Customer,

You obviously know coffee, because you have selected a product from Melitta®, one of the leading names in coffee. Those who know coffee trust Melitta® for all of their coffee needs and now you will too! We believe that the The Fast Brew™ Coffee Maker and Espresso/Cappuccino Machine will soon become an integral part of your coffee and espresso experience.

Each side of the appliance works independently of the other. **Do not interchange the parts between the two sides.**

The Fast Brew™ Coffee Maker and Espresso/Cappuccino Machine features copper-braised stainless steel elements and parts for quicker heat-up and less calcification. Heating is so rapid, the appliance has an accelerated brewing time of just 35 seconds per cup of coffee.

The Espresso/Cappuccino Machine features a brew strength selector and a steam jet milk frother so you can modify the results to suit your personal taste.

The Melitta® commitment to coffee is enhanced by products that are stylish, functional and easy to use. Additional features on the The Fast Brew™ Coffee Maker and Espresso/Cappuccino Machine include soft touch handles on the carafes and tamper, cord storage and nonstick coffee maker warming plate for cleaning convenience.

Because successful preparation is crucial to the taste of the finished product, we encourage you to read the instructions thoroughly before you attempt to use this appliance. The instructions outline the steps that will ensure your coffee, espresso or cappuccino is made properly, and with ease. That way, you can enjoy each as they were meant to be enjoyed – frequently!

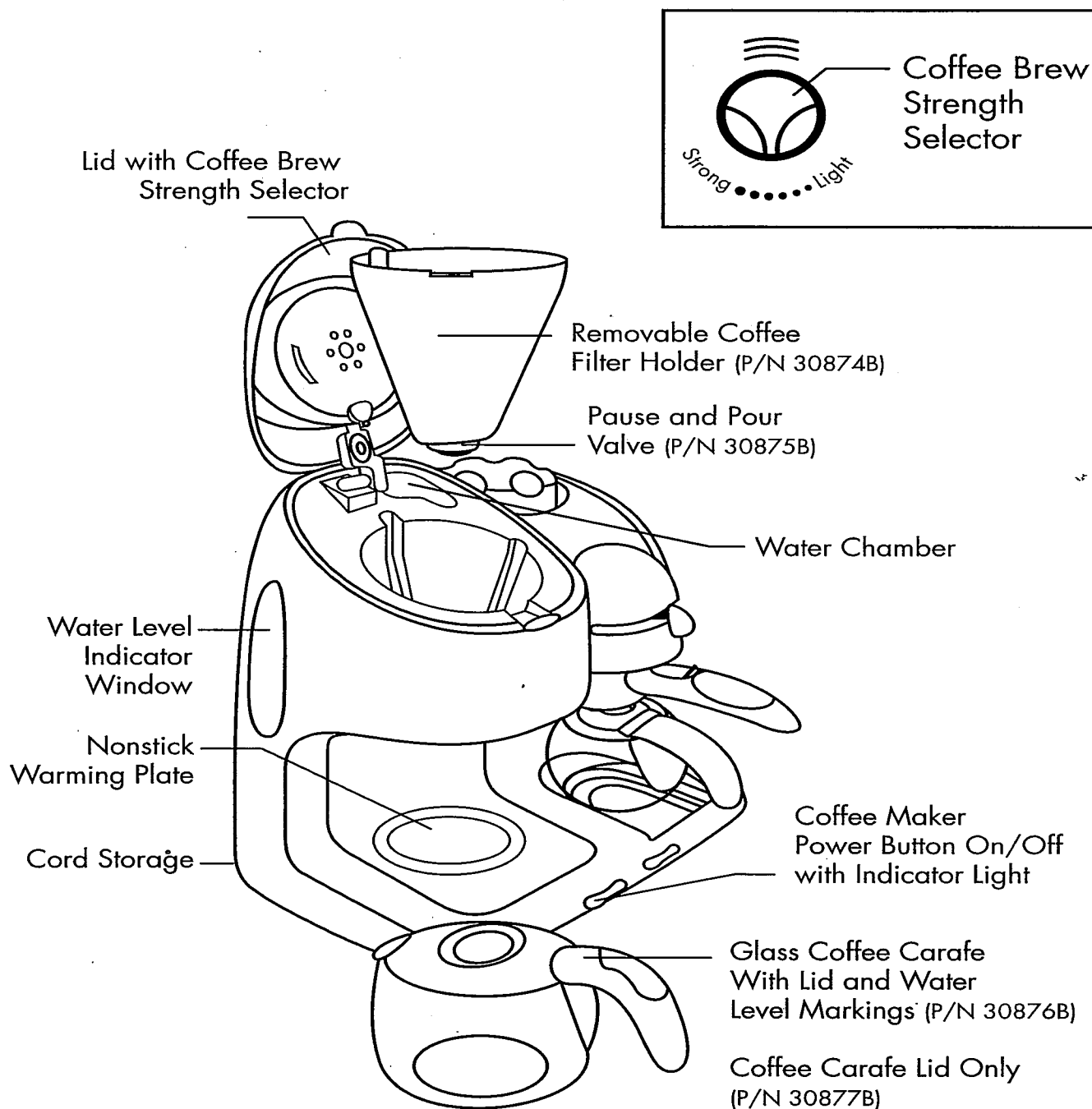
We at Melitta® encourage you to “indulge a little every day” with a great cup of coffee and espresso.

Your product may vary slightly from illustration.

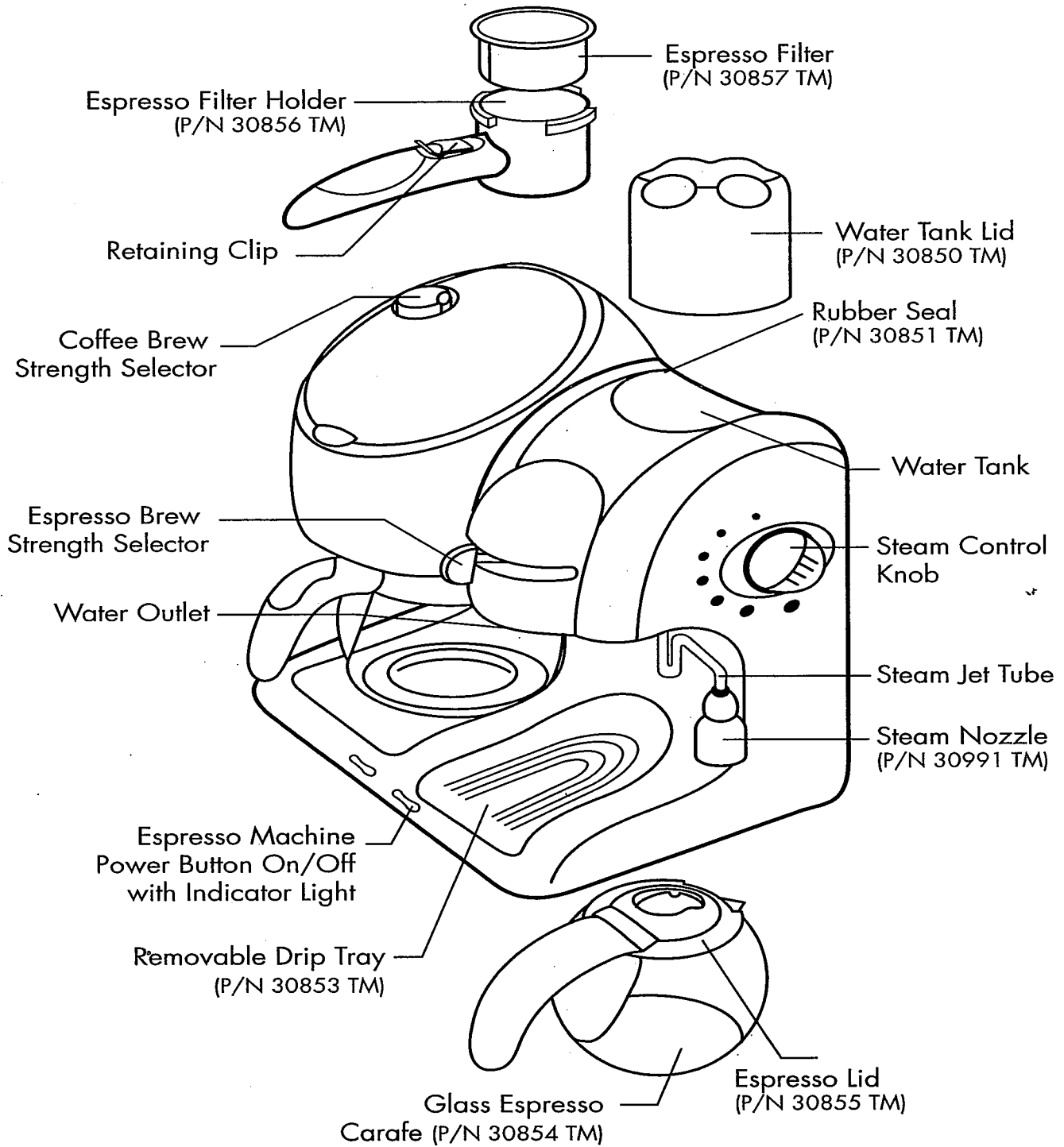
Parts Identification

Before using your Melitta® Coffee Maker and Espresso/Cappuccino Machine for the first time, you should become familiar with all of the parts. Read all instructions and cautions carefully.

Coffee Maker



Espresso/Cappuccino Machine



Before First Use of the Coffee Maker or Espresso Machine

CAUTION: Unplug from outlet. Make sure power button is in the off position.

Become familiar with parts of the appliance.

Clean the Coffee Carafe, Coffee Carafe Lid and Removable Coffee Filter Holder. Plug into outlet. Fill the coffee maker with the maximum amount of water and press the Power Button to turn on. The Indicator Light will glow. Follow procedures for "Brewing" (without coffee). Discard the water. Wait 10 minutes to allow heating elements to cool. Repeat the process.

CAUTION: Do not immerse cord, plug or coffee maker in water or other liquid.

Making Perfect Coffee

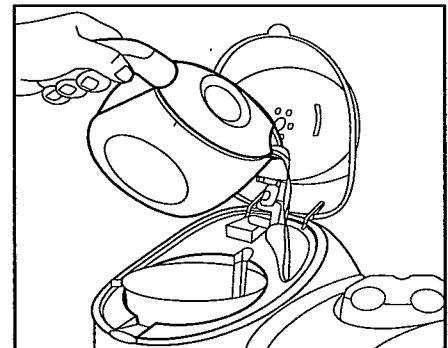
Coffee Yield

Your Fast Brew™ Coffee Maker has a 10-cup capacity. A 5-ounce cup is the American industry standard and is used by most coffee maker manufacturers. Your favorite mug will accommodate about 2 cups (or 10 oz.) of coffee. We do not recommend preparing less than 4 cups (or 20 oz.) of coffee.

Brewing Coffee

Each side of the appliance works independently of the other. **Do not interchange the parts between the two sides.**

1. Plug into a 120V ~ 60Hz outlet.
2. Make sure the appliance is off; the Indicator Light will be dark.
3. On the side of the appliance, a Water Level Window indicates the level of water required to brew the desired number of cups. Remove the snap-on Coffee Carafe Lid of the Coffee Carafe by gently pulling up. Fill the



carafe with cold, fresh tap water. Do not exceed the maximum level. Snap the Lid back into position.

NOTE: Brewing less than 4 cups is not recommended.

4. Raise the hinged Lid located on top of the appliance. Slowly pour water into the Water Chamber.
5. Insert a Melitta® #4 Cone Paper Filter into the Removable Coffee Filter Holder and add coffee grounds. Use approximately 1 measuring spoon of grounds for every (5 oz.) cup of coffee. Press down lightly on Coffee Filter Holder to be sure it is properly seated.
6. Close Lid and adjust the Coffee Brew Strength Selector for your coffee preference. To ensure optimum flavor, the Brew Strength Selector regulates the brewing process based upon the flow of the water into the Filter Holder. For stronger coffee, turn the selector to the left. For weaker coffee position to the right, and for medium strength coffee position the dial midway between Strong and Light.
7. Make sure that the Coffee Carafe with Coffee Carafe Lid is properly situated on the Warming Plate. Press the Power Button in to turn power on. The Indicator Light will glow.
8. The pause and pour function allows you to serve a cup of coffee before the brew cycle is complete. Simply remove Coffee Carafe from Warming Plate and dripping will automatically cease. Return Coffee Carafe to position on Warming Plate within 20 seconds; dripping will resume. If the Coffee Carafe is not returned to the Warming Plate, the coffee may overflow from the Coffee Filter Holder.
NOTE: To keep coffee hot, return Coffee Carafe to the Warming Plate after serving. The Warming Plate will automatically keep ideal serving temperature as long as the coffee maker is on. Do not let empty Coffee Carafe remain on heated Warming Plate.
9. Press the Power Button again to turn the coffee maker off when not in use. The Indicator Light will be dark.
10. Allow to cool for 10 minutes between cycles.

Helpful Hints

- The markings on the Water Level Window reflect the quantity of fresh water to be used. The quantity of brewed coffee is less because coffee grounds absorb water.
- Never use hot or carbonated water. This will damage the appliance.
- Except as instructed in the User Maintenance Instructions to clean the appliance, never pour milk, liquid coffee, tea or other liquid, except water, into the Water Chamber.
- For best results, use cold, fresh, filtered water.

Making Perfect Espresso

Each side of the appliance works independently of the other. **Do not interchange the parts between the two sides.**

Before brewing the first time, follow the instructions for “Making Perfect Espresso” but use water only. The, repeat the process a second time. Wash all removable parts in warm, soapy water. Rinse, dry and assemble as instructed.

1. Before filling the Water Tank, always switch the machine off and remove the plug from the outlet.
2. Unscrew the Water Tank Lid on top of the machine by turning it counterclockwise. Lift and turn again to remove the Lid. To fill the Water Tank, use your Glass Espresso Carafe to measure the volume of fresh, filtered, cold water required. Do not overfill. The Espresso Carafe is marked with water levels for 2 cups (minimum) and 4 cups (maximum). Care should be taken to ensure that the correct amount of water is placed in the tank, as the espresso machine always uses all the water.
3. Close the Water Tank Lid tightly by turning it clockwise.
4. Place the washable metal Espresso Filter into the Espresso Filter Holder and add the desired quantity of coffee to the Espresso Filter using the scoop provided. Spread the coffee evenly in the Espresso Filter and *lightly* press it down. Special marks on the inside of the Espresso Filter show the correct coffee levels for 2 and 4 cups. Remove excess coffee from the edge of the Espresso Filter.
5. Make sure the Espresso Filter Retaining Clip is positioned along the Espresso Filter Handle. Position the Espresso Filter Holder beneath the water outlet, under the words “Remove,” to fit it onto your machine. Push it upwards and turn it to the right into the locked position.

NOTE: Push firmly to the right to lock in position. The handle should now be aligned under the word "Lock."

6. Your espresso machine is fitted with a flow regulator which allows you to make **Light**, **Medium** or **Strong** espresso. **Medium** strength espresso is obtained by setting the Flow Regulator Level midway between **Light** and **Strong**. Select the desired position. Do not set it at **Cappuccino** position.
7. Check the Steam Control Knob to make sure it is turned fully clockwise (closed).
8. Place Glass Espresso Carafe with Lid on the Drip Tray directly under the spout of the Espresso Filter Holder. Plug into a 120V ~ 60Hz outlet. Press the Power Button located on the front of the machine near the Base. The Indicator Light will glow. The espresso will start to flow from the Espresso Filter Holder Spout after about 2 minutes. Wait until all the water from the Water Tank has flowed into the Espresso Carafe.
9. Press the Power Button again to turn off. The Indicator Light will go dark.
10. When the filtering process is complete, remove the Glass Espresso Carafe from your espresso machine and serve.
11. For safety reasons, **BEFORE** removing the Water Tank Lid or the Espresso Filter Holder, you must release any steam which may be present in the Water Tank. **The Water Tank Lid cannot be removed if any steam pressure is present in the Water Tank.** Ensure Flow Regulator Level is in the espresso position, on either **Light**, **Strong** or **Medium** depending on your coffee preferences. To release steam pressure in the Water Tank, turn the Steam Control Knob slowly counterclockwise so that any remaining steam is released through the Steam Jet Tube. Do not remove the Espresso Filter Holder until all steam has been released, ensuring parts are cool enough to touch.
CAUTION: Avoid contact with any steam.
12. To discard used coffee grounds, allow to cool, then remove the Espresso Filter Holder by turning the handle to the left until the Espresso Filter Holder drops and separates from the espresso maker. Flip the Espresso Filter Retaining Clip on the handle up and over as far as it will go so that it holds the Espresso Filter in place. Either turn the Espresso Filter Holder upside-down and tap out the grounds or position the Espresso Filter Holder and the Espresso Filter upside down beneath running tap water for a few moments, then allow it to drain. Flip the Retaining Clip back down on the handle before the next use.

Making Cappuccino

Prepare the espresso maker as described in the section “Making Perfect Espresso” but add extra water to the Water Tank for making steam to froth your milk. Use the Espresso carafe to measure the correct volume of water needed. For 2 cups, add water until it reaches the steam symbol on the Espresso Carafe. For 4 cups, add water until it reaches the upper steam symbol on the Espresso Carafe.

1. Make sure that you have a heat-resistant frothing pitcher handy to hold your milk for frothing. The best results will be achieved if you use fresh, low-fat, milk at a refrigerated temperature.
2. Press the Power Button. The Indicator Light will glow to show that the machine is working.
3. Move the Flow Regulator Lever to the preferred strength of espresso. Espresso will flow into the Glass Espresso Carafe once brewing begins.
4. Slowly move the Flow Regulator Lever to **Cappuccino**. Hold your frothing pitcher of milk under the Steam Nozzle and open the valve by turning the Steam Control Knob counterclockwise. Move the frothing pitcher up and down under the Steam Nozzle ensuring that the nozzle opening is just under the surface of the milk - this will maximize the froth.

CAUTION: Take extra care as steam is very hot and will also cause the milk to become very hot.

5. When the milk reaches desired froth consistency, close the Steam Control Knob by turning it clockwise. Move the Flow Regulator Lever back to desired position. Brewing will resume.
6. Clear the Steam Jet Tube of milk before brewing is finished, as dried milk can be difficult to remove. To do this, put a container in place to catch the excess milk and turn the Steam Control Knob counterclockwise to the open position.
7. Pour the espresso into a cup(s), and spoon the frothy milk onto the espresso, then sprinkle with chocolate powder, cinnamon or nutmeg for perfect cappuccino.
8. Remove the Steam Nozzle from the Steam Jet Tube by pulling it down.

CAUTION: The Steam Jet Tube and Steam Nozzle may be hot. Hand wash the nozzle in hot water. From time to time, use a pin to clean the hole in the end of the Steam Jet Tube. Dry the Steam Jet Tube and replace the Steam Nozzle.

Using Steam to Heat Liquids

1. Unscrew the Water Tank Lid by turning it counterclockwise. Lift it upward and turn counterclockwise a second time to remove.
2. Fill the Glass Espresso Carafe with water up to the level marked 2 and then pour the water into the Water Tank.
3. Replace the Water Tank Lid and set the Flow Regulator Lever to **Cappuccino**. Also, make certain that the Steam Control Knob is closed by turning it clockwise.
4. Press the Power Button to turn the machine on.
5. Pour the liquid to be heated into a large heat-resistant vessel and place it under the Steam Tube and Steam Nozzle.
6. Wait for approx 1½ minutes, then turn the Steam Control Knob counterclockwise to the Open position to allow the steam to heat the liquid. If no steam appears, close the Steam Control Knob by turning clockwise, and wait for a short period of time for steam to form.
7. When the liquid you are heating has reached the preferred temperature, switch the espresso maker off and allow all steam pressure to subside. You may now close the Steam Control Knob by turning it clockwise.
8. Before removing the Water Tank Lid, turn the Steam Control Knob to the Open position to ensure that there is no residual or steam pressure in the Water Tank.
9. Clean the Steam Nozzle and Steam Jet Tube as instructed.
10. Allow machine to cool completely. Empty any remaining water from the tank by removing the Water Container Lid and inverting the machine.

WARNING: The water may be very hot.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

Care and Cleaning Coffee Maker

1. Make sure Power Button is in the off position. The Indicator Light will be dark.
2. Unplug the appliance from the electrical outlet and allow to cool completely before cleaning.
3. Open the Lid on top of coffee maker and remove the Coffee Filter Holder. Discard coffee grounds and paper filter. The Glass Coffee Carafe with Lid and Coffee Filter Holder should be hand washed in warm, soapy water. Rinse in clear water and dry thoroughly. Return parts to the coffee maker.
4. Clean inside of the Hinged Lid and the outside of the appliance with a damp cloth and dry.

CAUTION: Do not immerse cord, plug or appliance in water or other liquid.

Descaling Coffee Maker

Your coffee maker should be regularly descaled. Mineral deposits from tap water can form a coating in the coffee maker, causing slower brewing time and possibly an off flavor in the coffee. Use a good quality, proprietary descaler recommended for coffee makers once a month. Follow the instructions on the packet of descaler. Alternatively, distilled white vinegar may be used to descale the appliance.

1. Pour $\frac{1}{2}$ cup vinegar into the Coffee Carafe, and add cold water up to the 4-cup mark. Pour into the water chamber.
2. Place a clean paper filter in the Coffee Filter Holder and close the Lid.
3. Follow procedure for "Brewing" (without coffee.)
4. When the coffee maker has finished brewing, press in the Power Button to turn the power off. Carefully remove the Coffee Carafe and place on a heat resistant surface. Wait 15 minutes and pour the solution back into the coffee maker.
5. Turn appliance on again. Allow solution to empty into Coffee Carafe; turn coffee maker off. After dripping stops, discard solution.
6. Allow coffee maker to cool 10 minutes. Rinse it out by brewing a carafe full of cold water, without coffee. Repeat this process.

7. At the end of the cycle, press in the Power Button to turn power off. Discard the water and paper filter.
8. Wash and dry all removable parts by hand.
9. When coffee maker has cooled, wipe exterior with a damp cloth.

Care and Cleaning Espresso/Cappuccino Machine

1. Make sure the Power Button is in the off position. The Indicator Light will be dark.
2. Unplug the appliance from the electrical outlet and allow to cool completely before cleaning.
3. The Glass Espresso Carafe with Lid, Espresso Filter, Espresso Filter Holder, Steam Nozzle and Drip Tray should be hand washed in warm, soapy water. Rinse in clear water and dry thoroughly.
4. Wipe the outside of your appliance with a damp cloth, and dry.
CAUTION: Do not immerse cord, plug or appliance in water or other liquids.

Descaling Espresso/Cappuccino Machine

Your espresso machine should be regularly descaled using a good quality, proprietary descaler recommended for espresso machines. Follow the instructions on the packet of descaler. We suggest the following intervals:

Normal water: every 6 months

Hard water: every 3 months

Very hard water: every 6 to 8 weeks

Alternatively, distilled white vinegar may be used to descale the appliance.

1. Remove the Espresso Filter from its holder and attach the Espresso Filter Holder beneath the water outlet.
2. Fill the Espresso Carafe with distilled white vinegar and pour into reservoir.

3. Place the empty Espresso Carafe back onto the Drip Tray. Ensure that the internal steam valve is closed by turning the Steam Control Knob clockwise, and setting the Flow Regulator Lever to the Light position.
4. Turn on your espresso machine to start descaling. Allow the solution to empty into Espresso Carafe; turn espresso machine off. After dripping stops, discard solution, repeating the process if necessary.
5. To clean the Steam Tube, place a heat-resistant frothing pitcher under the Steam Nozzle. Carefully open the Steam Control Knob toward the end of the cleaning process by turning the knob counterclockwise. Beware of hot escaping steam.
6. After descaling, flush your espresso machine by operating 2 or 3 times using fresh, cold water and clean all detachable parts. You can help prevent build-up of deposits, especially in hard water areas, by leaving your machine empty between uses.

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

IMPORTANT NOTICE

If any parts are missing or defective,

DO NOT return this product.

Please call our Customer Service Department for assistance.

800-233-9054 Monday - Friday 9:00 am - 5:00 pm CST

Thank You

LIMITED ONE YEAR WARRANTY

Warranty: This Melitta® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any unit which has been used in violation of written instructions furnished with the product, or to units which have been altered or modified, or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number MEFB4EXB when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization 1-800-233-9054.

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$12.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For products Purchased in the USA, but used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to: To contact us, please write to, call or email:

Attn: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

Salton, Inc.
P.O. Box 6916
Columbia, MO 65205-6916
1-800-233-9054
Email: Salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized* to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall Salton, Inc. 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.

For more information on Salton products:

Visit our website: www.eSalton.com

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