



VITANTONIO®

Glass Panini Maker

OWNER'S MANUAL
Model VTGPN11CAN

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. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or 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 examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
6. This appliance generates steam — do not operate in the open position.
7. Using pot holder, hold the top cover (Lid) open while placing or removing food on the cooking surface to prevent accidental closing and injury.

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.

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.
Do not use an extension cord with this product.

PLASTICIZER WARNING

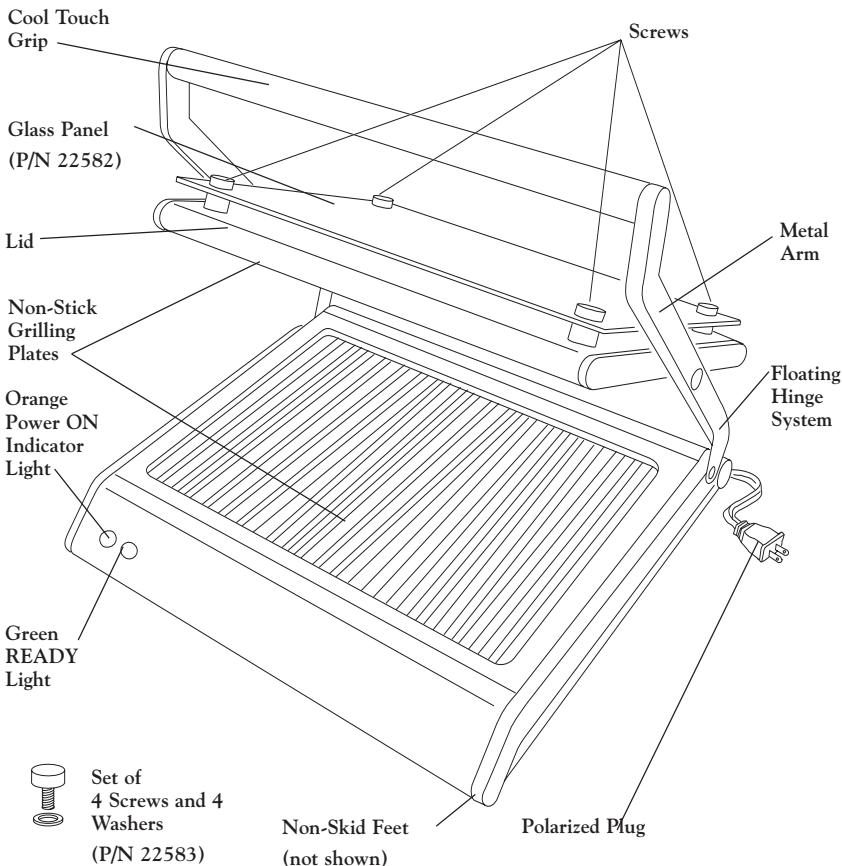
CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top.
Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

ELECTRIC POWER

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

Getting To Know Your VITANTONIO® Glass Panini Maker

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



INTRODUCTION

Congratulations on your purchase of the Vitantonio® Glass Panini Maker. Vitantonio® has combined stainless steel and glass with elegant and angular lines to create this beautiful kitchen appliance. These practical features are perfect to add style to any kitchen. You'll love making delicious Panini sandwiches for your friends and family in the comfort of your home.

BEFORE USING FOR THE FIRST TIME

Before using your Vitantonio® Glass Panini Maker, clean and pre-heat the non-stick Grilling Plates.

1. Carefully unpack the Panini Maker.
2. Wipe all surfaces with a clean cloth or sponge dampened with hot, soapy water. Dry with a clean dry cloth.

CAUTION: Never immerse the Panini Maker in water. Rinse with a dampened cloth or sponge and wipe dry.

3. Wipe the Grilling Plates with a piece of paper towel dipped in olive oil, then use a dry paper towel to remove the excess oil, leaving only a slight coating of oil on the Grilling Plates. Lower the Lid.
4. Set the appliance on a dry, clean and flat countertop surface where it can be easily plugged into an electrical outlet. Plug the Panini Maker into a 120V AC electrical outlet.
5. The Red Power ON Indicator Light will illuminate.

CAUTION: To avoid burns, care should be taken when handling the Panini Maker. The sides of the Grilling Plates are exposed and may be hot. Use oven mitts or potholders when handling hot surfaces.

6. You may notice a fine smoke haze and a slight odor while residues burn off.

NOTE: Some odor may still be detected during initial use; this is normal and should disappear after one or two uses.

7. Allow the Panini Maker to pre-heat for approximately 4 to 5 minutes until the Green READY Indicator Light turns ON.
8. While the Panini Maker is preheating, we suggest that you prepare your panini and fillings.

PANINI BREAD TECHNIQUE

STEP 1. With a serrated knife, carefully trim off the top crust of the bread to make a flat surface. Leave as much bread as possible.



Flip the loaf over and repeat.



STEP 2. Place your hand firmly on top of the loaf so you can feel the position of the knife as it cuts evenly through the bread. Cut the loaf horizontally into 2 (1/2" thick) slices.

Operating Instructions

PANINI PREPARATION

Sandwich Assembly

Follow these simple steps to prepare the perfect panini for your friends or family. It is customary to prepare panini from a hearty loaf of bread. However, panini made from store-bought sliced breads or rolls can be delicious and simple to prepare.

1. Assemble panini. Brush or wipe both sides of the outside of the sandwich with olive oil, butter or margarine. When the Green READY Light goes ON, your panini is ready to grill.
2. Using a pot holder or oven mitt, hold the top cover (Lid) open when placing or removing food on the cooking surface to prevent accidental closing and injury.
3. Using a pot holder or oven mitt, center one or two panini, oil side facing down, on the bottom Grilling Plate.
4. Grasp the Cool Touch Grip and pull down the Metal Arm to gently lower the top Grilling Plate. The Floating Hinge system will automatically adjust to the thickness of your panini. To ensure a perfectly grilled sandwich, make sure that the top Grilling Plate lies evenly on the top of the oiled panini.
5. During grilling, the Green READY Indicator Light will cycle on and off during cooking. This indicates that the thermostat is maintaining the proper cooking temperature to grill panini to perfection.

WARNING: Make sure that the cord is kept well away from the Grilling Plates when in use.

6. Grill until the bread is toasted to your liking.
7. To remove your grilled panini, always use a plastic or wooden spatula.

WARNING: Never use a sharp or metal object as it may damage the non-stick surface of the Grilling Plates.

8. Allow panini to cool to a safe handling temperature before slicing.
9. Disconnect the plug from wall outlet when not in use.

HINTS FOR BEST RESULTS

- Always preheat the Panini Maker before each use.
- Have all ingredients at hand before preparing panini.
- A wide variety of breads may be used, such as whole wheat, fruit breads, and white bread.
- With the Panini Maker's Non-Stick Grilling Plates, it is not necessary to butter the outside of the bread. However, to encourage even browning of the bread, spreading a small amount of butter or olive oil is recommended.

NOTE: The Panini Maker is coated with a non-stick surface. Do not use non-stick sprays as they can cause build-up on the Grilling Plates. Use olive oil instead.

WARNING: Do not use non-fat spreads. They may burn and damage the Non-Stick Grilling Plates.

- When using soft or liquid fillings, use thicker-sliced breads. Bread can be slightly toasted before filling is added.
- Most fresh fruits release juice when heated. It is preferable to used canned fruit; drain and pat fruit dry with a clean paper towel.
- Avoid using processed cheeses, as they tend to "run" under high temperatures.
- A teaspoon of sugar sprinkled on the buttered side makes grilled panini crispier and adds flavor when using sweet fillings. Prepare delicious panini desserts with custard or cream.
- Remember that whole grain and sweet breads will grill quicker than white breads.
- After you have removed finished panini, close the Lid to retain heat while assembling more sandwiches.
- Wearing oven mitts, use a soft, absorbent paper towel to wipe the Grilling Plates clean after each use to avoid food contamination.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing that requires disassembly other than cleaning must be performed by a qualified appliance repair technician.

CAUTION: Do not immerse Panini Maker, cord, or plug in water or any other liquid.

CLEANING INSTRUCTIONS

To keep your Panini Maker operating properly, clean regularly.

1. Unplug the Panini Maker and allow it to cool completely before cleaning.
2. **NEVER IMMERSE THE PANINI MAKER IN WATER OR ANY OTHER LIQUID.**
3. Wipe the exterior with a soft, damp cloth. Dry thoroughly.
4. To remove any remaining food on the Grilling Plates, wipe with a soft, damp cloth or absorbent paper towel. If rubbing with a damp cloth fails to remove burnt-on food, use a non-metallic scrubbing pad to clean the Grilling Plates. Dry thoroughly.
5. Do not use steel wool, scouring pads, or abrasive cleaners or utensils to clean either the inside or the outside of this Panini Maker as they will damage the surfaces.
6. Make sure to hold the Lid by hand while cleaning to prevent its accidental closing which could cause injury.

REMOVING AND CLEANING THE GLASS PANEL

1. Use your fingers to unscrew the Screws at the corners of the Glass Panel.

WARNING: DO NOT USE PLIERS OR ANY OTHER TOOL TO REMOVE SCREWS. USING ANY TYPE OF TOOL MAY DAMAGE THE FINISH ON THE SCREWS AND BREAK THE GLASS.

2. Remove the Washers — don't lose them!
3. Lift the Glass Panel off; wash in warm soapy water and dry thoroughly.
4. Replace the Glass Panel.

IMPORTANT: Avoid touching the inside of the Glass Panel to prevent smudges or fingerprints on the glass.

5. Place the Washers over the holes,
6. Replace the Screws and finger-tighten only — don't use tools.

WARNING: DO NOT USE PLIERS OR ANY OTHER TOOL TO REPLACE SCREWS. USING ANY TYPE OF TOOL MAY DAMAGE THE FINISH ON THE SCREWS AND BREAK THE GLASS.

STORAGE INSTRUCTIONS

Before storing your Panini Maker, unplug from the wall outlet and allow the Panini Maker to cool completely.

1. Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.
2. Store the Panini Maker in closed position for neat and compact storage or in its box or in a clean, dry place.

VARIATIONS

Bruschetta and Crostini are open sandwiches made by lightly cooking crusty bread on the Panini Maker, removing the hot bread from the Panini Maker, then piling a savory filling on top of the bread.

Fillings

Use good quality Italian cheese, provolone, mozzarella, gorgonzola, or fontina; try Danish havarti, and Swiss. Place the cheese in the refrigerator to firm up, then cut shavings with a potato peeler.

Layer shavings with sun-dried tomatoes, thinly sliced fresh plum or cherry tomatoes, red onion, black and green olives, red and yellow peppers, and mushrooms.

For something meatier, add paper-thin slices of smoked pancetta, salami, prosciutto, pepperoni, mortadella, coppa, or carpaccio. Alternatively, try cooked tuna or chicken, with basil pesto or black olive tapenade.

BREAKFAST PANINI

2 slices crusty Bread of your choice

Egg, pre-fried

Bacon Strips, cooked

Sausage, cooked and sliced lengthways

Tomatoes, sliced

Mushrooms, sliced

2 slices Cheese of your choice

Brush each slice of bread with olive oil, one side only. To build the panini, start with one slice of bread, olive oil side facing down.

Pre-cook all the breakfast ingredients and layer on a large piece of thick, crusty bread. Add cheese slices. Top with the remaining bread (olive oil side facing up), then cook on the Panini Maker until the bread is fully toasted and warmed.

SUNBLUSH TOMATO, MOZZARELLA & PANCETTA

Sunblush Tomatoes, drained

(can be found in the Deli section of most supermarkets)

Fresh Mozzarella Cheese, drained and sliced

(Buffalo Mozzarella is best)

Pancetta or other good thin Smoky Bacon, grilled or fried until crispy

Sourdough Bread, sliced

Roughly chop the sunblush tomatoes or leave whole for a chunky texture.

Drizzle one piece of bread with a little olive oil (facing down) and add layers of the tomatoes, Mozzarella and bacon. Top with the remaining bread, drizzled with a little olive oil (facing up). Place assembled sandwiches on the Panini Maker. Lower top Grilling Plate onto the oiled bread, making sure it lies evenly on the panini. Cook until golden brown, approximately 4 to 5 minutes.

GRILLED VEGETABLES, BASIL & MOZZARELLA

2 slices crusty Bread of your choice

Selection of Vegetables

(Mushrooms, Onions, Peppers, sliced Carrots, sliced Zucchini, Celery, Fennel, Tomato)

Dash Olive Oil

Dried Mixed Herbs

Fresh Garlic, crushed

Bunch fresh Basil

Mozzarella Cheese

Salt and Black Pepper to taste

Slice the vegetables, place in a bowl and add olive oil, dried herbs and garlic. Mix thoroughly to combine. Grill the vegetables on the Panini Maker Grilling Plates until softened. Spoon onto a large piece of bread, that has been sliced lengthways through the center and brushed with olive oil. (See illustrations in the PANINI BREAD TECHNIQUE section of this Owner's Manual.)

Top one piece of bread with fresh basil, slices of the Mozzarella cheese and lots of fresh black pepper and a sprinkle of salt. Place the other oiled piece of bread on top, then cook on the Panini Maker until the bread has warmed and the cheese has melted.

CHICKEN & ARTICHOKE PANINI WITH OLIVE TAPENADE

8 slices Peasants' Bread

4 to 8 tablespoons fresh Olive Tapenade

4 pieces Chicken Breast butterfly cut, grilled

8 slices Provolone Cheese (optional)

4 to 6 ounces Sun-Dried Tomatoes

2 (6-oz.) jars drained and sliced Artichoke Hearts

Brush each slice of bread with olive oil, one side only. To build the panini, start with one slice of bread, olive oil side facing down.

Spread a generous portion of olive tapenade on the top, dry side of the bread. Layer with chicken breast, cheese, tomatoes, and artichoke hearts.

Top with the remaining bread, making sure that the olive oil side is facing up. Place assembled sandwiches on the Panini Maker. Lower top Grilling Plate onto the oiled bread, making sure it lies evenly on the panini. Cook until golden brown, approximately 3 to 4 minutes, or until cheese is completely melted.

HEARTY CLUB PANINI ON RYE

4 slices Rye Bread

2 to 4 tablespoons Mayonnaise

1 tablespoon Chili Sauce

4 to 6 slices Turkey

4 to 6 slices cooked Bacon (crisp, browned and drained)

Shredded Lettuce

4 thin slices Tomato

4 thin slices Sweet Onion (optional)

Brush each slice of bread with butter, one side only. To build the panini, start with one slice of bread, buttered side facing down.

Combine the chili sauce and the mayonnaise. Spread bread with chili-mayonnaise mixture, then layer turkey, bacon, lettuce, tomato and onion if desired. Drizzle chili-mayonnaise mixture over the top.

Top with the remaining bread, making sure that the buttered side is facing up. Place assembled sandwiches on the Panini Maker. Lower top Grilling Plate onto the buttered bread, making sure it lies evenly on the panini.

Cook until golden brown, approximately 3 to 4 minutes.

CHICKEN & TARRAGON

4 slices Whole Wheat Bread or any bread of your choice

Grilled or cooked Chicken, sliced into strips

Mushrooms, sliced and sautéed until softened

Fresh Tarragon, roughly chopped

Sour Cream

Mayonnaise

Squeeze Lemon Juice

Black Pepper

Brush each slice of bread with olive oil, one side only. To build the panini, start with one slice of bread, olive oil side facing down.

Combine mushrooms, tarragon, sour cream and mayonnaise in a bowl, and add the chicken. Mix well. Season with lots of black pepper and a squeeze of fresh lemon juice. Put the chicken mixture onto the bread.

Top with the remaining bread, making sure that the olive oil side is facing up. Place assembled sandwiches on the Panini Maker. Lower top Grilling Plate onto the oiled bread, making sure it lies evenly on the panini. Cook until golden brown, approximately 4 to 5 minutes.

ORIENTAL STEAK WRAP

Tortilla Wrap
Sesame Oil
Fresh Garlic, crushed
Flank Steak, thinly sliced
Hoisin Sauce
Fresh Ginger, thinly sliced
Shallots, thinly sliced
Pinch Sugar
Bean Sprouts
Baby Corn, sliced lengthways
Soy Sauce

In a frying pan, gently heat the sesame oil with the garlic and ginger. Add in the shallots and fry for a few minutes before adding the steak strips. Cook for a few minutes, then add the remaining ingredients. Season to taste before adding to a tortilla wrap.
Roll and secure with a wooden cocktail stick.

Place wrap onto the Panini Maker. Grill until golden brown.

POACHED SALMON & DILL PANINI WITH ROASTED TOMATOES

4 slices hearty herbed Bread or any Bread of your choice
Fresh Poached Salmon (or canned)
Fresh Dill, roughly chopped
Small amount Sour Cream
Dijon Mustard
Roasted Cherry Tomatoes, squeezed and drained
Salt and Black Pepper to taste

Poach the salmon and set aside to cool. In the meantime, place some cherry or baby plum tomatoes on a baking sheet, drizzle with a little olive oil, season and roast in a hot oven or under broiler until softened. Place the salmon in a bowl and using a fork, flake the fish to separate. Add a small amount of sour cream (or crème fraîche), fresh dill and salt and pepper, mix to combine.

Cut a large piece of bread across lengthways and spread both sides with a little Dijon mustard. Spoon the salmon mixture on one piece, add the roasted tomatoes.

Top with the remaining bread, making sure that the olive oil side is facing up. Place assembled sandwiches on the Panini Maker. Lower top Grilling Plate onto the oiled bread, making sure it lies evenly on the panini. Cook until golden brown, approximately 4 to 5 minutes.

SPICY ITALIAN PANINI

2 slices crusty Bread of your choice

Tomato Purée

Dried Mixed Herbs

Black Olives, pitted and chopped

Pastrami slices

Pepperoni slices

Mozzarella Cheese, sliced

Brush each slice of bread with olive oil, one side only. To build the panini, start with one slice of bread, olive oil side facing down.

Add a little tomato purée and sprinkle with some mixed dried herbs. Top with layers of pastrami, pepperoni, olives and mozzarella.

Top with the remaining bread, making sure that the olive oil side is facing up. Place assembled sandwiches on the Panini Maker. Lower top Grilling Plate onto the oiled bread, making sure it lies evenly on the panini. Cook until golden brown, approximately 4 to 5 minutes.

CALIFORNIA CHICKEN PITA

Pita Bread, split in center

Cooked Chicken, cut into strips

2 slices Cheddar Cheese (or any Cheese of your choice)

Red or Green Grapes, sliced

Spring Onion, finely chopped

Toasted Almonds

Celery, thinly sliced

Mayonnaise

Black Pepper

Combine all the filling ingredients, then spoon a little into the center of a pita bread. Top with slices of cheese. Warm through on the Panini Maker until the pita is lightly toasted and the cheese is melted.

SEARED SIRLOIN STRIP PANINI WITH ROASTED GARLIC MAYO

8 slices Sourdough Bread
8 Portabella Mushrooms
8 tablespoons Mayonnaise
2 cloves roasted Garlic
4 (6-oz.) Sirloin Strip Steaks, grilled
4 slices Asiago Cheese, shaved thin
8 tablespoons Olive Oil
Salt and Black Pepper to taste

Prepare Portabella mushrooms by trimming the mushroom stems and then cutting in 1/4 inch slices. Brush both sides with oil. (Mushrooms may be marinated before cooking.) Place slices of mushrooms in a preheated frying pan for about 3 to 6 minutes. Do not overcook.

Brush each slice of bread with olive oil, one side only. To build the panini, start with one slice of bread, olive oil side facing down.

Mash roasted garlic into a paste. Combine with the mayonnaise until creamy. Smear garlic mayonnaise onto one side of the bread, then stack steak, grilled portabella mushrooms and cheese. Season with salt and pepper to taste.

Top with the remaining bread, making sure that the olive oil side is facing up. Place assembled sandwiches on the Panini Maker. Lower top Grilling Plate onto the oiled bread, making sure it lies evenly on the panini. Cook until golden brown, approximately 4 to 5 minutes.

BACON & BRIE PANINI

2 slices Sourdough Bread
Bacon Strips, pre-cooked
Brie, sliced
Bunch fresh Baby Spinach (optional)
Freshly-ground Black Pepper

Fry or grill the bacon until crispy and set aside. Slice the brie cheese.

Brush each slice of bread with olive oil, one side only. To build the panini, start with one slice of bread, olive oil side facing down. Layer the bacon and brie on one piece of bread, top with the torn spinach.

Top with the remaining bread, making sure that the olive oil side is facing up. Place assembled sandwiches on the Panini Maker. Lower top Grilling Plate onto the oiled bread, making sure it lies evenly on the panini. Cook until golden brown, approximately 4 to 5 minutes or until the cheese has melted.

HOT TUNA, ONION & CHEDDAR MELT PANINI

Thick, crusty Bread, sliced lengthways

Tuna, canned, drained

Red Onion, finely sliced

Cheddar Cheese, grated

Mayonnaise

Salt and Black Pepper to taste

In a bowl, mix the tuna with the raw onion, cheese and a little mayonnaise to bind.
Season well to taste.

Brush each slice of bread with olive oil, one side only. To build the panini, start with one slice of bread, olive oil side facing down.

Spoon tuna mixture onto the bread. Top with the remaining bread, making sure that the olive oil side is facing up. Place assembled sandwiches on the Panini Maker.

Lower top Grilling Plate onto the oiled bread, making sure it lies evenly on the panini. Cook until golden brown, approximately 4 to 5 minutes.

GOAT'S CHEESE, SPINACH AND CRANBERRY SAUCE PANINI

4 slices crusty Bread such as Ciabatta

Goat's Cheese, sliced

Fresh Spinach, torn

Cranberry Sauce

Freshly ground Black Pepper

Brush each slice of bread with olive oil, one side only. To build the panini, start with one slice of bread, olive oil side facing down.

Add goat's cheese and torn spinach, season with fresh black pepper. Spread the top piece of bread with cranberry sauce and place on top. Cook on the Panini Maker until the cheese melts and the spinach wilts.

BANANAS, NUTS AND HONEY PANINI

Sweet Bread, such as Brioche or Cinnamon Raisin, sliced

Bananas, sliced

Toasted Almonds

Peanut Butter

Honey

Butter, melted

Brush each slice of bread with melted butter, one side only. To build the panini, start with one slice of bread, buttered side facing down.

Spread one piece of bread with a little peanut butter. Add the banana, top with the toasted almonds and drizzle with a little honey. Place the other piece of bread (olive oil side facing up) on top and grill on the Panini Maker until golden brown.

SUMMER FRUITS PANINI

Sweet Bread, such as Brioche or Cinnamon Raisin, sliced

Selection of soft Fruits, Strawberries, Black Currants, etc.

Vanilla Sugar

Chocolate, grated or shaved

Butter, melted

Brush each slice of bread with melted butter, one side only. To build the panini, start with one slice of bread, buttered side facing down.

Place the fruits on one slice of bread and sprinkle with a little vanilla sugar and some chocolate. Top with the remaining bread (buttered side facing up); grill until the contents have softened and the bread has toasted slightly.

GRILLED APPLE WITH RUM & RAISINS

Sweet Bread, such as Brioche or Cinnamon Raisin, sliced

Eating Apples, such as Granny Smiths or
Golden Delicious, peeled, cored and sliced thinly

Lemon Juice

Light Brown Sugar

Maple Syrup

Rum

Raisins (or Sultanas)

Soak the raisins in a little rum for as long as possible. While they're soaking, sprinkle the apples with a little brown sugar and lemon juice and either grill the apple slices or fry in a hot pan with butter.

Brush each slice of bread with melted butter, one side only. To build the panini, start with one slice of bread, buttered side facing down. Drizzle maple syrup before adding apples and raisins. Place another slice on top (buttered side facing up) and grill on the Panini Maker until golden brown.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website:
www.maxim-toastmaster.com.