

Healthy Sauté

Model FR2

Instructions and Warranty

MAXIM®

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Important Safeguards

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

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or temperature control 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.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the Salton/MAXIM Service Center for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Salton/MAXIM 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. 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. Always attach temperature control to the appliance first, then plug cord into 120V AC wall outlet. To disconnect, turn temperature control to "OFF." Then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

Save These Instructions
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

Additional Important Safeguards

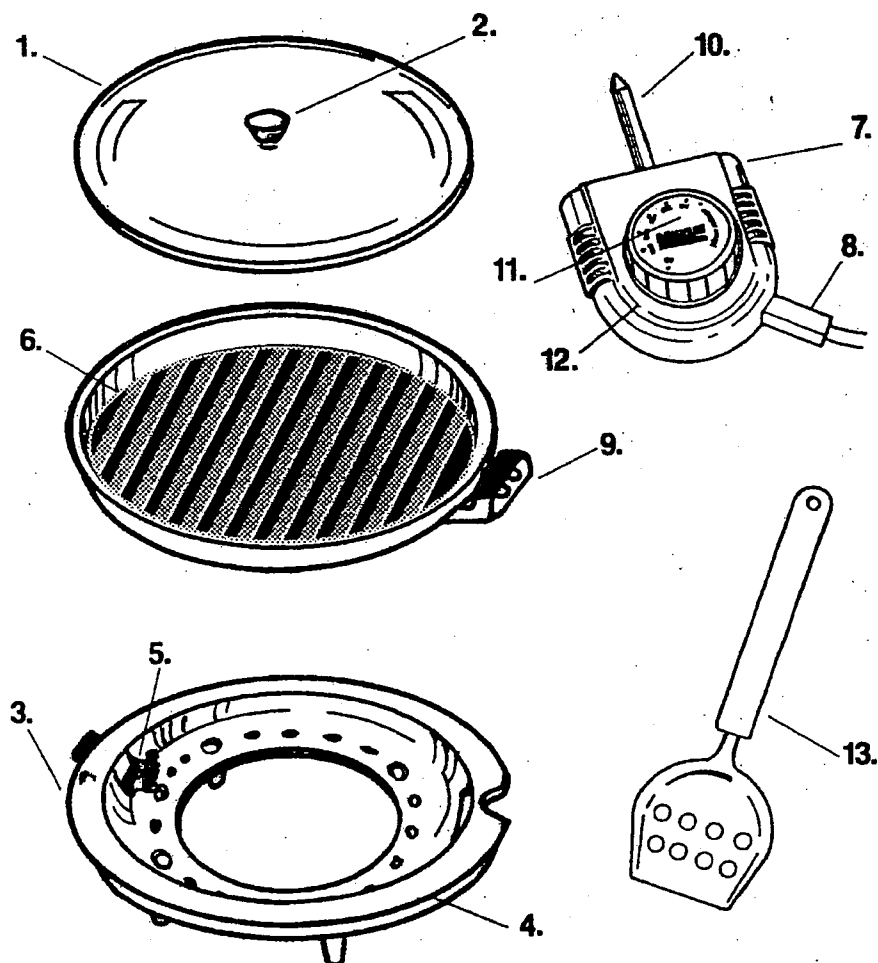
WARNING: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance.
2. ***Unplug from outlet when not in use and before cleaning. To avoid electric shock, never immerse or rinse the temperature control of this appliance in water or any other liquid.***
3. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. ***Do not reach into the water!***
4. To reduce the risk of burns or other injuries, do not touch hot surfaces. Use handles or knobs cautiously during use. Use of protective oven mitts or gloves is recommended.
5. To reduce the risk of injury to persons or property, unplug this appliance before inserting or removing the temperature control or sauté pan, or cleaning the appliance. Always keep the appliance unplugged from the wall outlet when not in use.
6. When using this appliance, provide adequate air space above and on the sides for air circulation. Do not operate this appliance touching or near curtains, wall coverings, clothing, dish towels or other flammable materials.
7. To reduce the risk of fire, do not leave this appliance unattended during use.
8. If this appliance begins to smoke or malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
9. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
10. **This appliance is for HOUSEHOLD USE ONLY!**

Additional Important Safeguards *(continued)*

- 11.** Use care not to drop, hit or impact the temperature control against hard surfaces, as it could affect the temperature reading. Do not use the appliance if the temperature control is damaged. Return it to the Salton/MAXIM Service Center for examination and repair.
- 12.** Do not use this appliance if any part is cracked or damaged, or if the grips are loose, weakened, or broken. Return it to the Salton/MAXIM Service Center for examination and repair.
- 13.** Do not use this appliance in an unstable position.
- 14.** Never use the lid when preheating the appliance.
- 15.** This appliance should not be cleaned or operated by children.
- 16.** Only use the temperature control and sauté pan provided with this appliance. Do not attempt to use any other temperature control, pan, or other such attachment with this appliance. Do not attempt to use the temperature control or sauté pan provided with this appliance for any other use or with any other appliance.
- 17.** This instruction and safety booklet should be saved. To reduce the risk of injury, anyone who assembles, operates, or cleans this appliance must read all instructions and safety precautions.

Getting to Know Your MAXIM® FR2 Healthy Sauté



- 1. Lid
- 2. Lid Knob
- 3. Housing Base
- 4. Housing Handles
- 5. Hook Lever
- 6. Sauté Pan
- 7. Temperature Control
- 8. Power Cord
- 9. Control Socket
- 10. Temperature Sensor
- 11. Temperature Dial
- 12. Indicator Light
- 13. Spatula

The Lid

The lid is designed to be loose fitting so steam can escape during cooking. Lift and lower lid with lid knob using extreme caution; keep hands and face away from escaping steam. For safety, the lid should never be used while preheating or preparing fried foods. The lid can be used for roasted dishes, hamburgers, eggs, etc.

**CAUTION! THE LID IS MADE OF GLASS.
HANDLE WITH CARE.**

Cooking Tools

The long spatula provided is designed specifically for the MAXIM Healthy Sauté. Do not use sharp-edged tools such as forks, knives, beaters, metal spatulas, etc., as they will scratch the non-stick cooking surface and damage the sauté pan surface.

CAUTION: Do not leave the plastic spatula on the sauté pan surface when power is on.

The Pan

The cooking pan is designed to sauté, fry and grill. It is made with a non-stick surface that is fully immersible which makes cooking and clean-up easy!

User Maintenance Instructions

WARNING: To avoid electric shock, unplug from outlet when not in use and before cleaning. Use care not to allow any moisture to contact the control socket during cleaning. Carefully rinse the sauté pan or temperature control of this appliance in warm, soapy water.

1. Before cleaning, unplug the appliance from the wall outlet and allow to cool.
2. Gently remove the temperature control from the control socket prior to disassembling. ***NEVER IMMERSE OR RINSE THE TEMPERATURE CONTROL IN WATER OR ANY OTHER LIQUID.*** Dry the temperature control with a dry, soft cloth or paper towel.
3. Then remove the sauté pan from its housing base by gently pulling the hook lever to release it. Clean the pan by carefully rinsing and wiping with warm soapy water. Then wipe it with a dry, soft cloth or paper towel.
Be sure to dry thoroughly; including the socket pins.
4. Clean lid and housing base with a soft sponge or cloth moistened with water and mild detergent, and then wipe with a clean, damp cloth.

Note: Handle glass lid with care to prevent chipping or breaking. It may become slippery when cleaning.

5. Do not use steel wool, scouring pads or abrasive cleaners on any part of this appliance.
6. This appliance should be cleaned after every use.

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.

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.

Introduction

Congratulations on owning the MAXIM® Healthy Sauté.

The sauté pan's temperature is thermostatically controlled and adjustable from "Warm" to 420°F (215°C). Fast heat recovery, so necessary for precise cooking, is achieved with its 1200 watts of power. The interior is coated with a unique non-stick coating, enabling the food to be properly cooked without sticking.

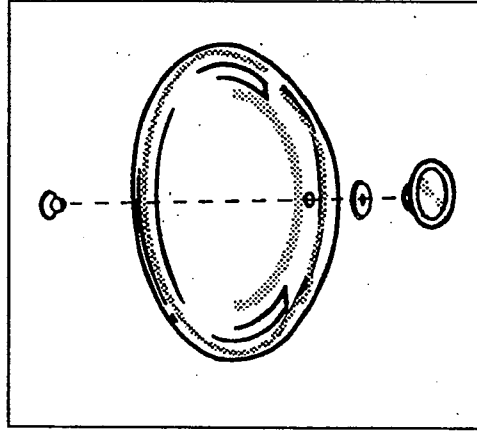
The MAXIM Healthy Sauté is so versatile that it can be used to prepare fish, chicken, chops, pizza and other delicious entrees. The recipes following are a tempting place to begin.

To keep food warm at the table, a MAXIM Warming Tray is suggested. For shopping details, please contact our Consumer Service Department at 1-800-233-9054.

Before Using for the First Time

Lid and Lid Knob Assembly

1. Unscrew the lid knob from inside of the lid.
2. Position the knob and its base on the outside of the lid, at its topmost point, then screw the lid knob to the top of the lid. (See sketch at right.) Both the knob and its base must always be on the exterior of the lid during cooking.
3. Periodically check to make sure the knob is securely fastened onto the lid. Always tighten by hand; do not over tighten.



General Procedures

- Make sure the appliance is unplugged. Remove the temperature control and sauté pan, setting both aside.
- To detach the pan, gently pull the hook lever until the sauté pan is released. Carefully lift the pan from its housing base.
- Completely wipe the sauté pan with a damp cloth to remove all dust. Apply a thin coating of cooking oil for easy maintenance for next use.
- Wash housing base, lid and spatula with warm, sudsy water and rinse. Dry thoroughly before attaching the sauté pan and inserting the temperature control.

Instructions for Use

STEP 1: Preparing the Food

Before assembling and using the sauté pan, prepare and organize all foods to be cooked.

STEP 2: Attaching the Sauté Pan into the Housing Base

Before attaching the sauté pan, first make sure the appliance is unplugged and resting on a stable surface.

To attach the pan, set the pan into the housing base, with the control socket in its opening, and gently push the sauté pan downward until the hook lever clicks.

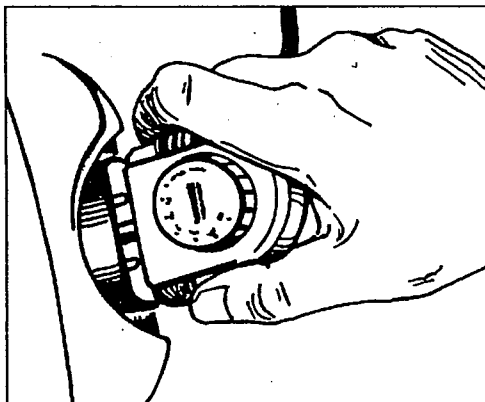
WARNING: To avoid injury to persons and damage to the appliance, do not use the sauté pan in an unstable position. Never attempt to use the sauté pan without the housing base.

STEP 3: Inserting the Temperature Control

CAUTION: The temperature control is designed to yield precise results. Use care not to drop, hit, or impact it against hard surfaces.

Never pull on the cord of the temperature control. Always grip the body of the control when handling.

NOTE: The sauté pan and housing base must be assembled prior to inserting the temperature control.



Before inserting the temperature control into the appliance, make sure the dial is set to the "OFF" position. Make sure the temperature control is unplugged from the wall outlet and the sauté pan is securely attached to the base.

Insert the temperature control completely and securely into the control socket.

STEP 4: Operating the Appliance

WARNING: At all times during and after cooking, make sure the appliance is in a stable position, to reduce the risk of spilling hot contents.

Before plugging in the appliance, make sure the sauté pan and temperature control are securely in the appliance, and the dial to the temperature control is "OFF."

Plug the cord into a standard 120V AC electrical wall outlet.

The temperature of the sauté pan is controlled by turning the dial of the temperature control. The temperature control can provide a maximum temperature of 420°F (215°C).

To preheat the sauté pan, remove the lid and set the temperature dial to the desired temperature by aligning the desired temperature with the indicator light on the body of the control. The indicator light will go on. When the indicator light goes off, the selected temperature has been reached.

Set the temperature dial according to the food prepared:

Temp. Dial	Food
420°F	Steak
350°F - 420°F	Barbecue, Teriyaki Chow Mein, Veggies
250°F - 350°F	Fish Eggs: scrambled, fried Bacon, Ham
Warm	Keep Warm

WARNING: Do not place your hands under the housing base during use.

NOTE: During cooking, the indicator light will cycle on and off, indicating that the sauté pan is maintaining the selected temperature.

Creaking noise may occur during cooking. This is normal. The noise results from the thermal expansion of the sauté pan as it heats.

Operating the Appliance *(continued)*

When cooking food in the sauté pan, use the long plastic spatula provided with this appliance, or similar utensils.

CAUTION: Do not use metal or sharp-edged utensils, as these can damage the non-stick surface of the sauté pan. Do not leave any plastic utensils on the sauté pan surface while it is plugged in or hot.

When you have finished cooking, turn the temperature dial to the "OFF" position and unplug the cord from the wall outlet. Do not touch hot surfaces! Use caution when serving hot foods.

Allow the appliance to cool before removing any part of the appliance or cleaning it. After it has cooled, gently remove the temperature control from the control socket, and then remove the sauté pan from the housing base by gently pulling the hook lever to release it. Clean the appliance by following the User Maintenance Instructions on page 6.

Cooking Methods

FRY/SAUTÉ

Cooking food rapidly in an open skillet using a small quantity of fat.

Add oil, shortening, butter or margarine to skillet and preheat to desired temperature (generally 350°F). Amount of fat used will vary according to recipe and type or amount of food to be prepared.

PAN-BROIL

Cooking food over high heat in an open skillet using little or no fat.

Add little or no oil, shortening, butter or margarine to skillet and preheat to desired temperature (generally 400°F). Place food in hot skillet. Brown, turning often. Remove excess fat as it accumulates.

BRAISE

Searing food in hot fat until brown, then simmering in a covered skillet with liquid added.

Add a small quantity of fat to skillet and preheat to 350°F. Brown food well on all sides. Add specified amount of liquid (generally 2 cups), cover, and turn heat control down to 200°F just until indicator light goes out (simmer point). Cook as specified in recipe or until food is tender. Check during cooking and add more liquid as necessary.

DO NOT LET SKILLET BOIL DRY.

SIMMER

Gently cooking food in a liquid just below boiling temperature.

Add oil, shortening, butter or margarine to skillet and preheat to desired temperature. If required, brown food on all sides.

Add liquid or make sauce as directed in recipe. With heat control set at 250°F or slightly higher, bring liquid to a boil.

Turn heat control down just until indicator light goes out.

This is the simmer point.

Cover. Simmer food for the directed length of time or until food is done. Check periodically during cooking and add more liquid as necessary.

DO NOT LET SKILLET BOIL DRY.

STEAM

Cooking food by exposing it to steam in a covered skillet.

Place a small amount of water in the bottom of skillet. Add vegetables or other foods and cover. Turn heat control to 250°F and steam food until done. Check often, adding more water as necessary.

DO NOT LET SKILLET BOIL DRY.

WARM

Gradually bringing cooked and cooled food back up to serving temperature.

Preheat skillet with heat control set to 225°F. Place food to be warmed in skillet. Cover. Heat until food is warm, turning or stirring occasionally.

BUFFET SERVICE/KEEP WARM

Keeping food at serving temperature with little or no additional cooking taking place.

Once food has been prepared or reheated to the correct serving temperature, turn heat control down to 175°F. Stir food occasionally or as necessary.

BUFFET BASICS

When planning a buffet meal, you may want to keep the following hints and tips in mind:

TABLE SETTING

- Use a table large enough to accommodate all serving pieces without overcrowding.
- Make it easier for guests to serve themselves. Arrange plates, napkins, silverware, and serving dishes on the buffet table in the order in which they will be used.
- For parties of 10 more people, set the buffet table so that one side “mirrors” the other. Guests can file down both sides of the table for faster and easier serving.
- Set beverage service away from the main buffet table. This will help eliminate congestion. If possible, keep the coffee and desserts at still another location.

FOOD SELECTION

- Avoid serving foods that people will have to cut with a knife, de-bone, or generally “fuss” with when eating.
- Provide guests with a selection of hot and cold dishes varying in color and texture to make for more “exciting” dining and to accommodate for individual taste preferences.
- Serve foods of different types to allow for guests’ dietary preferences as well as likes and dislikes. For example, you might serve Swedish Meatballs (beef), Louisiana Gumbo (seafood), and Turkey Tetrazzini (poultry).
- Artfully garnished and attractively arranged dishes can eliminate the need for a centerpiece.

COOKING CHARTS

FRYING CHART

FOOD/PREHEAT TEMPERATURE	COOKING METHOD	TIME
BEEF		
Hamburgers side 1/2-inch thick / 350°F	With or without extra fat	rare: 2-3 min. each side medium: 3-4 min. each well: 4-5 min. each side
Liver 1/2-inch thick / 350°F	Use 2 tablespoons fat	4-5 min. each side
Sandwich Steaks 1/4-inch thick / 350°F side	Use 2 tablespoons fat	rare: 1 min. each side medium: 1-1/2 min. each well: 2 min. each side
Steak - Chuck 1-inch thick / 400°F	With or without extra fat	rare: 4 min. each side medium: 8 min. each side well: 11 min. each side
CHICKEN		
Chicken Breasts (boneless) / 350°F	Use 3-4 tablespoons fat, turning often	10-20 min.
Broiler Pieces / 350°F	Use 3-4 tablespoons fat, turning often	25-30 min.
EGGS		
Fried, 300°F	Use 1 tablespoon fat for each 2 eggs	3-5 min. total
LAMB		
Lamb Chops 1/2-inch thick / 350°F	With or without extra fat	medium: 19-21 min. total well: 24-26 min. total

FRYING CHART *(continued)*

FOOD/PREHEAT TEMPERATURE	COOKING METHOD	TIME
PORK		
Pork Chops 1/2-inch thick / 350°F 1-inch thick / 350°F	With or without extra fat	15-20 min. total 30-40 min. total
Bacon Slices, 350°F	Start in cold pan	5-7 min. total
Sausage Links/ 300°F	Turn sausage on all sides to brown. Sausage should be well done with no trace of pink.	20 min. total
Brown 'N' Serve / 300°F	Turn sausage on all sides to brown.	7-8 min. total
Sausage Patties 1/2-inch thick / 300°F	Turn sausage on all sides to brown. Sausage should be well done with no trace of pink.	6-7 min. total
VEAL		
Cutlets, Chops 1/8 to 1/2-inch thick / 350°F	Use 2 tablespoons fat	2-3 min. each side (cutlets) 5-10 min. each side (chops)
FISH		
Fish Fillet 1/2-inch thick / 350°F	Use 3-4 tablespoons fat	3-5 min. each side

BRAISING CHART

FOOD/PREHEAT TEMPERATURE	COOKING METHOD	TIME
BEEF Chuck Steak, London Broil, etc. 2-inches thick / 350°F brown 200°F finish	If desired, pound 1/4 to 1/2 cup flour into meat. Use 1/4 cup fat heated to 350°F to brown meat 5 to 10 minutes on each side. Add 2 to 3 cups of liquid. Turn heat control down to 200°F. Cover and cook for 45 minutes to 1 hour, or until tender. Add more liquid as it becomes necessary.	55 min. to 1 hr. 20 min. total
CHICKEN Chicken Pieces / 350°F brown 200°F finish	If desired, coat chicken with seasoned flour. Using 1/4 cup fat for every 2 to 3 pounds of chicken, brown on all sides for 15 minutes at 350°F. Add 2 to 3 cups of liquid. Turn heat control down to 200°F. Cover and cook for 30 minutes or until done. Add more liquid as it becomes necessary.	45 min. total
LAMB Lamb Chops 1/2-inch to 1-inch thick / 350°F brown 200°F finish	Use 2 tablespoons of fat heated to 350°F to brown meat 5 minutes on each side. Add 2 to 3 cups of liquid. Turn heat control down to 200°F. Cover and cook for 20 to 30 minutes or until tender. Add more liquid as it becomes necessary.	30 to 40 min. total
PORK Pork Chops 1/2-inch to 1-inch thick / 350°F brown 200°F finish	Use 2 tablespoons of fat heated to 350°F to brown meat 5 to 10 minutes on each side. Add 2 to 3 cups of liquid. Turn heat control down to 200°F. Cover and cook for 30 to 40 minutes or until tender and completely cooked. Add more liquid as it becomes necessary.	40 min. to 1 hr. total
VEAL Veal Chops 1/2-inch to 1-inch thick / 350°F brown 200°F finish	Use 1/4 cup of fat heated to 350°F to brown meat 5 minutes on each side. Add 2 to 3 cups of liquid. Turn heat control down to 200°F. Cover and cook for 20 to 30 minutes or until tender. Add more liquid as it becomes necessary.	30 to 40 min. total

RECIPE GUIDE

Pepper, Onion and Potato

1 large green pepper, cut into 2 inch slices

3 tablespoons butter or margarine

1 large onion, sliced

Paprika

4 medium potatoes, peeled and sliced

Heat electric sauté pan at 350°F (175°C) and melt butter or margarine. Sauté peppers, onions and potatoes. Cook until done. Sprinkle paprika evenly over vegetables.

Makes 4 servings

Jambalaya

- 1/4 cup vegetable oil
- 1 (3 pound) broiler fryer chicken, cut into 8 pieces
- 1 cup uncooked rice
- 1/2 cup chopped onion
- 1 can (10 3/4 oz.) chicken broth
- 1 can (8 oz.) tomato sauce
- 1 cup cubed cooked ham (1/2-inch cubes)
- 1/2 teaspoon salt
- 1/4 teaspoon red pepper sauce (or to taste)
- 1 cup diced green pepper

In your Healthy Sauté, heat oil with heat control set at 375°F. Cook chicken pieces 8 to 10 minutes on each side or until browned. Remove chicken from skillet and drain fat except for 2 tablespoons. Add rice and onion to drippings. Sauté until golden, stirring frequently, about 3 minutes. Add chicken broth, tomato sauce, ham, salt and red pepper sauce. Place chicken pieces on top. Turn heat control down until light goes out (simmer point). Cover and simmer about 25 to 30 minutes adding more water if necessary. Add green pepper and cook 5 minutes longer.

Makes 6 servings.

Stuffed Flounder

2 pounds flounder or sole fillets
1 package (8 oz.) frozen chopped spinach
1/4 cup butter or margarine
1 cup chopped onions
1/3 cup pignoli nuts (pine nuts)
1/4 cup Parmesan cheese
1 teaspoon basil
1 teaspoon salt
1/2 teaspoon pepper
1 egg, beaten
1 cup fish or chicken broth
1 bay leaf

Wash and dry fillets. Cook spinach according to package directions. Drain. Set aside. In your Healthy Sauté™, melt butter with heat control set at 350°F. Sauté onions and pignoli nuts about 3 to 4 minutes. In a large bowl combine sautéed onion mixture, spinach, cheese, basil, salt, pepper and egg. Mix well. Place about 2 tablespoons spinach filling onto each fish fillet. Fold ends over filling. Roll up jelly roll style. Secure with wooden picks. In your Healthy Sauté™, simmer white wine, broth and bay leaf with heat control set at 250°F. Carefully add fish rolls. Cover.

Cook at 250°F until fish flakes easily with a fork, about 15 to 20 minutes.

Makes 4 to 6 servings.

Turkey Tetrazzini

8 ounces uncooked linguini, broken into quarters
1/4 cup butter or margarine
1/4 cup flour
1 teaspoon salt
1/4 teaspoon white pepper
1 can (10.75 oz.) chicken broth
1 can (5.33 oz.) evaporated milk
1/2 cup dry white wine
1/2 pound fresh mushrooms, sliced
3 cups diced, cooked turkey
1/2 cup Parmesan cheese

Cook linguini according to package directions. Drain. Set aside. In your Healthy Sauté™, melt butter with heat control set at 225°F. Blend in flour, salt and pepper until smooth. Stir in chicken broth, evaporated milk and wine. Cook, stirring constantly, until thickened. Add mushrooms, turkey and cooked linguini. Combine thoroughly. Sprinkle with cheese. Turn heat control down until light goes out (simmer point). Cover and simmer 20 minutes.

Makes 4 to 6 servings.

Sweet and Sour Pork

2 pounds boneless pork, cut into 1/2-inch cubes
1/4 cup flour
2 tablespoons oil
2 tablespoons cornstarch
1/4 cup white vinegar
3 tablespoons chili sauce
1/4 teaspoon garlic powder
1/4 teaspoon ground ginger
1 jar (12 oz.) apricot preserves
1 small green pepper, cut in thin strips
1 small red pepper, cut in thin strips
1 can (11 oz.) Mandarin orange segments, drained
1 can (8 oz.) pineapple chunks, drained
Hot cooked rice (optional)

In a sturdy plastic bag, combine pork and flour. Shake well to coat. In your Healthy Sauté™, heat oil with heat control set at 350°F. Brown pork until golden brown on all sides, about 4 to 5 minutes. Dissolve cornstarch in vinegar. Stir in chili sauce, garlic powder and ginger. Add vinegar mixture and apricot preserves to pork. Heat to boiling. Turn heat control down until light goes out (simmer point). Add green and red peppers.

Cover and simmer 15-minutes. Stir in orange segments and pineapple. Heat 2 minutes more. Serve over rice, if desired.

Makes 6 to 8 servings.

Bavarian Style Pork Chops

1/4 cup butter or margarine
2 pounds pork chops
1 can (27 oz.) sauerkraut
3 strips bacon
1 cup chopped onion
1/4 cup uncooked rice
1/2 teaspoon caraway seed
1 can (12 oz.) beer

In your Healthy Sauté, melt butter with heat control set at 350°F. Fry pork chops, 4 at a time, until brown on each side. Repeat with remaining chops. Remove. To skillet add sauerkraut, bacon, onion, rice and caraway seed. Mix well. Pour beer over mixture. Place pork chops on top of sauerkraut. Turn heat control down to 250°F. Cover and simmer 30 minutes or until pork chops are fork tender.

Makes 8 servings.

Boeuf Bourguignon

3 pounds stew beef, cut into 2-inch cubes

1/2 cup flour

2 tablespoons vegetable oil

12 small white onions, peeled

12 ounces fresh mushrooms, trimmed

3/4 cup Burgundy wine

3/4 cup beef broth

1 bay leaf

1 teaspoon salt

1/4 teaspoon pepper

In a sturdy plastic bag, combine beef and flour. Shake to coat well. In your Healthy Sauté™, heat oil with heat control set at 325°F. Brown beef cubes about 4 to 5 minutes. Add onions and mushrooms. Sauté until onions are brown and mushrooms are dark. Add wine and broth. Bring to a boil, stirring well. Add bay leaf, salt and pepper. Cover. Turn heat control down until light goes out (simmer point). Simmer 1-1/2 to 2 hours, stirring occasionally until meat is tender and sauce is thick.

Makes 4 to 6 servings.

Swedish Meatballs

1-1/2 pounds ground beef
1-1/2 cups flavored breadcrumbs
1/4 teaspoon pepper
1 teaspoon nutmeg
1 teaspoon paprika
3/4 teaspoon salt
2 eggs, beaten
1/2 cup milk
1/2 cup butter or margarine
1/4 cup flour
1 can (10-1/2 oz.) beef broth, undiluted
1/2 cup water
1 cup sour cream
Hot cooked rice or noodles

Combine the first 8 ingredients; mix well and shape into 1-inch meatballs. Melt 1/4 cup butter (reserving remaining 1/4 cup butter) in In your Healthy Sauté™, with heat control set at 325°F. Cook meatballs, turning occasionally until browned. Remove meatballs from skillet and drain well. Set aside.

Melt remaining 1/4 cup butter with heat control set at 325°F. Add flour to melted butter, stirring until smooth. Cook for 1 minute, stirring constantly. Gradually stir in beef broth and water. Cook, stirring constantly, until thickened. Add sour cream; reduce heat to 250°F. Stir until well combined. Add meatballs. Heat thoroughly.

Makes 6 to 8 main dish servings.

Note: Meat balls can be served as an hors d'oeuvre. Serve and keep warm in your Healthy Sauté™.

Veal Marsala

1 pound boneless veal cutlets, pounded thin
1/4 cup flour
3 tablespoons butter or margarine
1/2 teaspoon salt
Dash pepper
1-1/2 cups thinly sliced mushrooms
2 tablespoons butter or margarine
2 tablespoons flour
1/2 cup Marsala wine
1 cup chicken broth
Hot cooked rice or noodles (optional)

Slice the veal into 2 x 1/2-inch strips. In sturdy plastic bag, place veal and 1/4 cup flour. Shake to coat evenly. In your Healthy Sauté™, melt 3 tablespoons butter with heat control set at 325°F. When butter is bubbly, add veal strips and sauté quickly just until all sides are brown. Sprinkle with salt and pepper. Remove veal from skillet. Keep warm. Add mushrooms to hot skillet and sauté until limp. Add 2 tablespoons butter and 2 tablespoons flour, stirring well to combine. Add wine and broth, stirring constantly to loosen any brown bits. Cook for 2 minutes, stirring constantly. Add veal and simmer for 1 minute or until heated through. Serve over rice or noodles, if desired.

Makes 4 to 5 servings.

Pepper Steak

1-1/2 pounds top round steak
1/3 cup vegetable oil
3/4 teaspoon salt
3 medium green peppers, cut in 1-inch pieces
3 medium red peppers, cut in 1-inch pieces
1-1/2 cups sliced celery
1/2 cup finely chopped onion
1 clove garlic, minced
1-1/2 cups beef broth
2 tablespoons cornstarch
1/3 cup water
1 tablespoon soy sauce
Hot cooked rice (optional)

Slice steak diagonally into very thin slices, then cut slices into 2-inch pieces. In your Healthy Sauté™, heat oil with heat control set at 350°F. Brown meat in hot oil about 2 to 3 minutes. Sprinkle with salt. Add red and green pepper, celery, onion, garlic and cook 2 minutes. Add beef broth. Turn heat control dial to 250°F. Cover and cook until vegetables are tender crisp, about 10 to 12 minutes. Dissolve together cornstarch, water and soy sauce until smooth. Add to meat mixture. Cook and stir until thickened, about 3 to 4 minutes.

Serve over hot rice if desired.

Makes 6 servings.

Texas Chili

1/4 cup vegetable oil
3 pounds beef chuck roast, cut into 1/2-inch cubes
3 cloves garlic, minced
4 to 6 tablespoons chili powder
3 tablespoons oregano
2 tablespoons ground cumin
1 to 2 teaspoons cayenne pepper
4 to 5 cups water
1/4 cup corn meal
1/2 cup water

In your Healthy Sauté™, heat oil with heat control set at 350°F. Brown meat and garlic in oil until meat loses its pinkness. Add chili powder, oregano, garlic, cumin and cayenne pepper. Stir coating meat well. Add 4 to 5 cups of water and stir. Turn heat control down until light goes out (simmer point). Cover and simmer 45 minutes to an hour.

Meanwhile, make a thick, smooth paste of cornmeal and 1/2 cup water. Add to chili, stirring constantly to prevent lumps. Simmer uncovered, stirring occasionally 30 to 40 minutes longer or until tender.

Makes 6 to 8 servings.

Chicken and Dumplings

1 (5 to 6 pound) roasting chicken, cut in pieces
4 cups chicken broth
1 bay leaf
1 teaspoon thyme
1 teaspoon salt
1/2 teaspoon pepper
5 carrots, peeled and cut into 1-inch strips
2 cups flour
4 teaspoons baking powder
1 teaspoon salt
1 tablespoon shortening
1 egg
2/3 cup milk
2 teaspoons parsley
1 teaspoon paprika

In your Healthy Sauté™, place chicken, broth, bay leaf, thyme, salt and pepper. Bring to a boil with heat control set at 350°F. Turn heat control down until light goes out (simmer point). Cover and simmer 1 hour. Reserving liquid, remove chicken from skillet. Remove skin from chicken. Cut strips of meat away from bone. Add carrots and chicken strips to broth. To make dumplings, combine flour, baking powder and salt. Cut the shortening in using a pastry blender or two knives. Mix together the egg and milk. Add to flour mixture. Add parsley and paprika. Mix until moistened. Drop dough by tablespoonful into a simmering broth. Turn heat control to 225°F. Cover and cook an additional 20 minutes or until dumplings are firm.

Makes 6 servings

Mexican Chicken

1 (2-1/2 - 3 lb.) broiler-fryer chicken, cut into 8 pcs
Salt and Pepper
1/2 cup flour
2 tablespoons chili powder
1 teaspoon cumin
1/3 cup vegetable oil or vegetable shortening
1 cup chopped onion
1 clove garlic, minced
1-1/2 cups uncooked rice
1 can (14-1/2) tomatoes, coarsely chopped
3 cups water
1/2 cup chopped green pepper
1/2 cup chopped red pepper
1 cup sliced, pitted ripe olives
Dash red pepper sauce

Sprinkle chicken with salt and pepper. Combine flour, chili powder and cumin in a plastic bag. Place chicken pieces in bag and shake to coat well. In your Healthy Sauté™, heat oil with heat control set at 350°F. Brown chicken in hot oil 10 minutes on each side or until golden brown. Remove chicken from skillet. Add onion and garlic to skillet, sauté 4 to 5 minutes. Stir in rice, tomatoes and water. Arrange chicken over rice. Cover and turn heat control down until light goes out (simmer point). Simmer 35 to 40 minutes, adding more water if necessary. Sprinkle green and red pepper over chicken, cover and cook an additional 5 minutes. Toss in olives and heat through.

Makes 4 to 6 servings.

Grilled Reubens

8 slices rye bread
2/3 cup Thousand Island salad dressing
1 pound corned beef, thinly sliced
1 can (8-1/2 oz.) sauerkraut, drained
1 pound Swiss cheese, thinly sliced
1/4 cup butter or margarine

Spread each slice of rye bread with approximately 2 tablespoons Thousand Island dressing. Layer corned beef, sauerkraut and Swiss cheese on 4 bread slices. Top each with remaining slices of bread.

In your Healthy Sauté™, melt butter with heat control set at 350°F. Add sandwiches. Cook for about 5 minutes on each side until golden brown.

Makes 4 sandwiches.

Louisiana Gumbo

1/2 cup butter or margarine
1/4 cup flour
1 can (16 oz.) tomato puree
2 cups water
1 package (10 oz.) frozen okra
1 teaspoon salt
1 teaspoon onion powder
1 teaspoon basil
1 pound cod or halibut fillets, cut into 2-inch pieces
1 pound shrimp, peeled and deveined*
1/2 pound flaked crabmeat
Red pepper sauce to taste
Hot cooked rice (optional)

In your Healthy Sauté, melt butter with heat control set at 250°F. Stir in flour, blending until smooth. Add tomato puree, water, okra, salt, onion powder and basil. Stir together and bring mixture to a boil. Turn heat control down until light goes out (simmer point). Cover and simmer 30 minutes. Add cod, shrimp and crabmeat. Cover and simmer 15 to 20 minutes or until fish is tender. Add red pepper sauce to taste. Serve over rice, if desired.

Makes 6 to 8 servings.

*If frozen shrimp are used, thaw and drain completely.

Stuffed Cocktail Meat Balls

1 lb. ground beef, lean
Pimento-stuffed green olives
1 egg, beaten
1/2 cup vegetable oil
1/2 teaspoon chili powder
Salt and pepper to taste

Heat oil in sauté pan to 325°F (165°C). Mix together beef, egg, chili powder, salt and pepper. Shape meat around each olive to make a ball double the size of the olive. Sauté meatballs until brown on all sides. Remove from pan, drain on paper towel. Keep warm in oven until all meatballs are done.

Makes about 25 to 35 meatballs

Chicken Cacciatore

1 3-lb. chicken, cut into eighths
1/2 teaspoon dried basil
2 tablespoons olive oil
1 bay leaf
1-1/2 cups onion, chopped
1/2 cup dry white wine
2 garlic cloves, minced
1/2 pound fresh mushrooms, sliced
1 can (16 oz.) whole tomatoes, drained
1/4 cup fresh parsley, minced
Salt and pepper
1 jar (15 oz.) prepared spaghetti sauce

Heat olive oil in sauté pan to 375°F (190°C). Brown chicken parts. Remove chicken, set aside. Add onions and garlic to pan and sauté until tender. Drain fat. Reduce temperature to Simmer. Add tomatoes, spaghetti sauce, basil, salt, pepper and bay leaf. Simmer 5 minutes. Return chicken parts to pan. Cover and simmer 45 minutes. Add wine, mushrooms and parsley. Cook uncovered 15 minutes. Arrange chicken on platter. Remove bay leaf from sauce. Pour sauce over chicken.

Serve with your favorite pasta.

Makes 4 servings

Veal Cordon Bleu

12 veal scallops, very thin
2 eggs, lightly beaten with 1 teaspoon water
Salt and pepper to taste
6 slices prosciutto
1 cup flour
6 slices Gruyere cheese, thinly sliced
1-1/2 cups unseasoned bread crumbs
1-1/2 cups butter or margarine

Season veal scallops with salt and pepper. Place a ham slice in the center of each scallop, top each with a slice of cheese. Brush the outside edges of the scallops (around the ham and cheese) with the beaten egg mixture, then top with remaining scallops. Dip the filled pieces into the beaten egg mixture and then into the bread crumbs, coating well.

Refrigerate coated scallops for 2 hours.

Melt butter in the electric sauté pan at 375°F (190°C). Sauté the cutlets until brown on both sides. Transfer the cutlets to a serving platter and garnish with parsley sprigs.

Makes 4 to 6 servings

Hot Summer Fish-Fry

4 to 5 pieces fish fillets (sole)
2 teaspoons pimento, chopped
1/4 cup olive oil
1/4 cup wine vinegar
1 small onion, minced
1/2 cup orange juice
1 small garlic clove, crushed
1 tablespoon lime juice
2 green chili peppers (canned)
Salt and pepper to taste

Heat olive oil in pan to 325°F (165°C). Sauté fish until lightly browned on both sides. Remove fish and drain on paper towel. Lower temperature to 225°F (105°C), add all other ingredients, blend well with mixing spoon and bring to boil. Let cook for 2 to 3 minutes. Place fish on serving platter lined with lettuce leaves. Pour sauce over fish.

Garnish with black olives and strips of pimento.

Refrigerate and serve well chilled.

Makes 2 to 3 servings

Sautéed Broccoli

2 packages (10 oz. each) frozen broccoli spears,
thawed

1/2 cup sliced green olives, pitted

Salt and freshly ground pepper

1/4 cup onion, finely chopped

Lemon wedges

2 tablespoons butter or margarine

Cut broccoli into 1-inch pieces. Melt butter in the
sauté pan at 325°F (165°C). Sauté onion and
broccoli until just tender, about 5 minutes.
Stir in olives, cook 2 minutes.

Season to taste with salt and pepper.

Serve with lemon wedges.

Makes 4 servings

Veal and Peppers

4 tablespoons olive oil
1/4 cup fresh parsley, minced
4 green or red peppers, cut in 2 inch slices
1 teaspoon Italian seasoning
1 teaspoon salt
3 garlic cloves, crushed
1/4 teaspoon pepper
1-1/2 lbs. cubed veal, cut from shoulder

Heat 3 tablespoons of oil in the sauté pan to 325°F (165°C). Cook peppers until they are limp. Remove from pan and set aside. Add veal, parsley, Italian seasoning, salt and pepper. Sauté 4 to 5 minutes, or until tender. Add cooked peppers and remaining olive oil. Reduce temperature and simmer for 5 to 10 minutes.

Makes 4 servings

Chinese-Style Chicken with Cashew Nuts

2 whole chicken breasts, skinned and boned
1 tablespoon vinegar
1 tablespoon soy sauce
1 tablespoon corn starch
1 tablespoon sugar
Pinch of salt
1/2 tablespoon garlic powder
1 tablespoon dry sherry
3 to 4 tablespoons peanut oil
1 tablespoon vegetable oil
1 teaspoon minced ginger root
1 tablespoon bean sauce
1/2 cup roasted cashew nuts, unsalted
1 tablespoon hoisin sauce

Slice chicken breast into thin strips. Prepare marinade by combining corn starch, salt, sherry and vegetable oil in a medium bowl. Marinate chicken for several hours or overnight. Combine bean sauce, hoisin sauce, soy sauce, vinegar, sugar and garlic powder in a small bowl, set aside. Heat peanut oil in the electric sauté pan to 375°F (190°C). Add the chicken and stir-fry continuously until the meat is cooked about 5 to 8 minutes.

Add more oil if necessary. Add the bean sauce mixture and half the cashews. Mix quickly and transfer to a serving platter.

Garnish with remaining cashews.

Makes 4 servings

Pineapple-Glazed Ham Steak

1 ham steak, 3/4 to 1 inch thick

1/4 cup brown sugar

3/4 cup orange juice

4 pineapple slices

Preheat sauté pan to 325°F (165°C). Cook ham until lightly browned on both sides, 8 to 10 minutes per side. Remove from pan and place on platter. In a bowl, combine orange juice and brown sugar. Lower temperature to 225°F (105°C). Pour mixture into sauté pan, and bring to boil. Add pineapple slices and cook til glazed. Arrange pineapple on top of ham. Pour sauce over ham and pineapple.

Makes 2 servings

Lamb with Eggplant

1 pound boneless lamb shoulder, chopped
1 teaspoon sugar
1/4 teaspoon dried oregano leaves
1 medium onion, chopped
1/2 teaspoon dried basil leaves
1 large garlic clove, finely chopped
1/4 teaspoon fennel seeds, crushed
2 tablespoons olive or vegetable oil
1 teaspoon salt
1 small eggplant, pared, cut into 1-inch pieces
1/8 teaspoon pepper
4 ounces Mozzarella cheese, shredded
2 cups tomato sauce

Heat oil in pan to 350°F (175°C). Cook meat, onion and garlic in sauté pan until meat is brown. Add remaining ingredients, except cheese. Lower temperature and simmer covered until eggplant is tender, about 20 minutes. Remove cover and sprinkle cheese over mixture in pan. Simmer covered until cheese melts, about 3 minutes.

Makes 4 servings

Chicken 'n Prosciutto

2 whole chicken breasts, split, skinned and boned
1/4 cup flour
1/4 cup butter or margarine
1/4 teaspoon rubbed sage
1/2 cup Marsala wine
4 thin slices prosciutto (Italian ham)
1 can chicken broth (10-3/4oz.)

Heat sauté pan to 350°F (175°C). Rub each chicken breast with sage and dust with flour. Melt butter in pan and brown chicken on both sides. Remove chicken and set aside. Place a slice of prosciutto on each split chicken breast. Add wine. Using a mixing spoon, gently scrape bottom of pan and loosen any cooked particles. Add chicken broth and bring to boil. Put chicken back into pan. Reduce heat to Simmer. Simmer about 5 minutes or until sauce is slightly thickened.

Remove chicken from pan and spoon sauce over each breast.

Makes 4 servings

Pineapple Chicken

1 3-lb. chicken, cut into eighths
1 can pineapple chunks (20 oz.) drained. Reserve juice
1 celery stalk, thinly sliced
1 green pepper, chopped
1/4 cup vegetable oil
1 medium onion, chopped
Salt, pepper, paprika, oregano

Preheat sauté pan to 350°F (175°C). Add oil. Season chicken with spices and brown in oil. Reduce temperature to 300°F (150°C). Mix in vegetables and cover. Bake 1 hour, turning once.

Makes 3 to 4 servings

Pineapple Fruit Sauce

1/2 cup orange marmalade
1/4 cup catsup
1/4 cup vinegar
3 tablespoons pineapple juice

In a bowl, combine above ingredients. Remove lid of sauté pan, add pineapple chunks and sauce. Cook covered for 15 minutes. Remove lid and let cook uncovered 15 to 20 minutes. Spoon sauce over chicken as it cooks, several times.

Marinated Steak 'n Sauce

2-2-1/2 lbs. round steak, sliced into strips
1 large onion, thinly sliced
1 tablespoon garlic powder
1 large green pepper, cut into 2-inch strips
1/4 cup oil
1/2 cup soy sauce

Marinate sliced steak in soy sauce and garlic powder for 1/2 hour. Heat oil in the sauté pan at 350°F (175°C). Add green peppers and onions. Cook until very tender. Remove from pan with plastic or wooden slotted spoon and set aside. Place marinated beef slices into sauté pan and cook, turning frequently with spatula. Return onions and peppers to pan, and thoroughly heat, approximately 5 minutes.

Makes 4 servings

Hot Tuna Skillet Supper

- 1 large onion, thinly sliced
- 1 medium can peas, drained
- 1 small pepper, cut into 2 inch slices
- 1 garlic clove, crushed
- 4 oz. tomato sauce
- 1 large (15 oz.) can tuna,
- 3 tablespoons olive oil packed in water

Preheat oil in pan at 350°F (175°C). Add onions, pepper and garlic. Sauté til softened. Adjust temperature control to Simmer. Add tomato sauce and peas and let simmer for 5 minutes. Drain tuna fish and flake. Add to sauté pan mixture and stir combining all ingredients.

Cook until thoroughly heated.

Makes 2 to 3 servings

Shrimp Curry in Cream Sauce

1/4 cup butter or margarine
2 cups whipping cream
1 medium onion, finely chopped
Pinch of salt
3 to 4 teaspoons curry powder
Freshly ground pepper to taste
2 1/4 lbs. raw shrimp, shelled and deveined
Pinch of cayenne
1 egg yolk

Melt butter in the electric sauté pan at 350°F (175°C). Sauté onion until it is soft and yellow. Add the curry powder and stir well. Lower temperature to 225°F (105°C). Add the shrimp and toss well. Add more butter if shrimp is not well coated. Cook shrimp for 2 to 3 minutes. Add 1 cup cream and cook for 5 minutes, stirring frequently. Remove shrimp with a wooden or plastic slotted spoon and keep them warm.

Continue cooking the cream mixture until it begins to thicken slightly. Stir in another 1/2 cup of cream and the remaining seasoning, cook for a few more minutes to blend and reduce the sauce slightly. In a small bowl, mix the egg yolk with the remaining cream. Reduce temperature to simmer. Stir in egg yolk mixture, blending well. Add shrimp and cook until the shrimp are hot and the sauce has slightly thickened.

Makes 4 servings

Stir-Fried Veggies

1 green pepper, cut into 1 inch pieces
1/2 cup water chestnuts, sliced
1/4 teaspoon salt
1 medium onion, cut into 1 inch pieces
1/4 cup water
2 teaspoons soy sauce
2 stalks celery, sliced diagonally into 1/2 inch pieces
1 tablespoon dry sherry
1/2 teaspoon sugar
1 cup mushrooms, sliced
1 tablespoon cornstarch
1/2 cup bean sprouts
2 tablespoons water
2 carrots, sliced
4 tablespoons vegetable oil
1 can (6 oz.) bamboo shoots
1 teaspoon sesame oil

Heat 2 tablespoons oil in the electric sauté pan at 375°F (190°C). Add green pepper and onions. Stir-fry 1 minute. Remove from pan. Add one tablespoon oil to sauté pan. Then add celery and mushrooms and fry about 1 minute. Add bean sprouts and toss. Remove. Add remaining oil, then carrots and bamboo shoots. Stir-fry about 2 minutes. Add water chestnuts. Toss. Return vegetables to pan and sprinkle mixture with salt, water, soy sauce, sherry and sugar. In bowl, combine cornstarch, water and sesame oil.

Add to vegetables and continue tossing until sauce becomes slightly thickened.

Makes 4 servings

Mushroom Appetizer

3 tablespoons olive oil
1/4 clove garlic, minced
2 tablespoons lemon juice
1/8 teaspoon tabasco sauce
3 tablespoons chopped fresh parsley
1/4 teaspoon salt
20 small whole mushrooms, cleaned
1/4 teaspoon dried oregano

Place all ingredients into sauté pan and heat to 325°F (165°C) except mushrooms. Add mushrooms, coating all sides with sauce and serve with toothpicks.

Makes 20 appetizers

Curried Lamb

1 pound boneless lamb, cut into 1-inch cubes
1/4 cup flour
1/2 cup butter or margarine
2 large onions, cut in 1/2-inch slices
2 large tart apples, peeled, cored and cubed
2 tablespoons curry powder
1 teaspoon ground ginger
1/2 teaspoon ground cardamom
1/2 teaspoon salt
2 tablespoons lime juice
1/2 cup sour cream
Accompaniments*

In a sturdy plastic bag, combine lamb and flour. Shake to coat well. In your Healthy Sauté™, melt butter with heat control set a 325°F. Add lamb and brown on all sides, about 5 to 8 minutes. Add onion and apple to skillet. Cook about 10 minutes more, stirring occasionally. Add next 5 ingredients. Turn heat control down until light goes out (simmer point). Simmer 45 minutes until lamb is tender. Add sour cream. Mix gently. Heat 1 minute more.

Makes 4 servings.

****Traditionally, Indian curry is served along with small bowls of chopped peanuts, raisins, shredded coconut, chopped orange peel and hot cooked rice.***

Savory Burgers

1/4 cup margarine or butter,
1 cup shredded American cheese softened
1/4 cup onion, chopped
1/2 teaspoon garlic powder
2 teaspoons Worcestershire sauce
3 hamburger buns, split in half
1 teaspoon salt
1-1/2 lbs. ground beef
Dash of pepper

In small bowl, blend together butter and garlic powder. Spread evenly on hamburger buns. In medium bowl, combine ground beef, cheese, onion, Worcestershire sauce, salt and pepper and mix thoroughly. Shape into 6 patties, 1/2-inch thick. Heat sauté pan to 375°F (190°C). Brown buttered buns in pan until golden. Remove from pan and keep warm. Reduce heat to 325°F (165°C). Pan-fry patties on each side to desired doneness.

Serve open-face on hamburger bun.

Makes 6 servings

Sausage Balls in Sauce

1 lb. pork sausage, bulk
1/3 cup dried bread crumbs
1 egg slightly beaten
1 teaspoon sage

Mix above and shape into cocktail style meatballs. Brown sausage balls in pan at 325°F (165°C), a few at a time. Drain fat.

Makes 20 appetizers

Sauce

Mix together:

1 cup ketchup
4 tablespoons brown sugar
2 tablespoons vinegar
2 tablespoons soy sauce

Add sauce to pan and stir to combine, add meatballs. Simmer 30 minutes uncovered. Serve with toothpicks.

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 9am - 5pm CST*

Thank You

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, 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/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: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton/MAXIM Housewares, 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.

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 Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. 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 CUSTOMER SERVICE stating that you are a consumer with a problem.

In-Warranty Service (USA) for an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

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

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$6.00 (U.S.) for return shipping and handling.

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. C.O.D. shipments cannot be accepted.

Return the appliance to:

ATTN: Repair Department, Salton/Maxim Housewares, Inc.
550 Business Center Drive, Mt. Prospect, Illinois 60056

For more information on Salton/MAXIM products:

visit our website: URL <http://www.salton-maxim.com> or
E-mail us at SALTON 550 @ aol.com