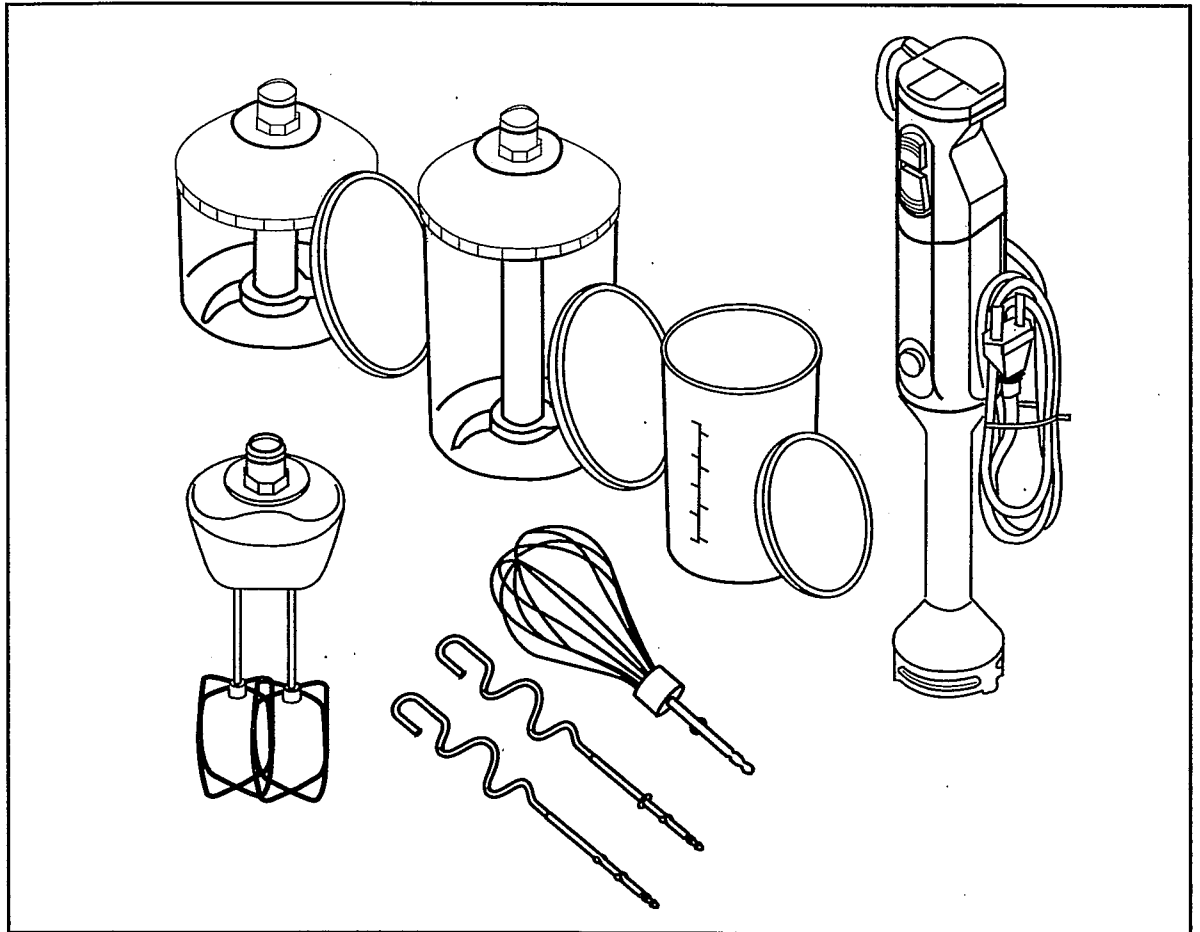


cook's essentials®

HIGH PERFORMANCE KITCHENWARE



**ALL-IN-ONE
FOOD PREPARATION SYSTEM**

MODEL CEM848

OWNER'S MANUAL & RECIPE GUIDE

IMPORTANT SAFEGUARDS

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

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

1. Read all instructions before use.
2. To protect against risk of electrical shock, do not immerse Blender Body, Mixer Attachment Head, Blending Stick, Chopper Drives, cord, or plug in water or other liquids. See User Maintenance Instructions.
3. This appliance should not be used by children and care should be taken when used near children. Do not leave the appliance unattended, especially when children are present.
4. Unplug from outlet when not in use, before cleaning and before attaching and detaching accessories.
5. Avoid contacting moving parts. Keep hand, hair, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, and/or damage to the Food Preparation System.
6. Do not operate this or any appliance with a frayed or damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact consumer service for repair information.
7. Do not place on or near a hot gas or electric burner, or in a heated oven.
8. Do not attach or remove accessories or other attachments while the Food Preparation System is in use.
9. Before using this appliance, make sure that accessories are firmly attached to the Blender Body.
10. The use of attachments not recommended or provided by the appliance manufacturer may cause fire, electric shock or injury.
11. Do not use outdoors or while standing in a damp area.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
13. Blades are sharp, handle with care.

IMPORTANT SAFEGUARDS *Cont.*

- 14.** When mixing liquids with the Blending Stick, use a tall container or make small quantities at a time to reduce spillage. Do not mix hot liquids.
- 15.** Do not immerse the Blending Stick in food or liquid above the Maximum Indicator Line.
- 16.** Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used; but, only when the unit is not running.
- 17.** Remove Beaters, Dough Hooks, or Whisk from Mixer Attachment Head before washing them.
- 18.** Use extreme care when handling the Double Blade Knives. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.
- 19.** Keep hands and utensils away from the Double Blade Knife while chopping food to reduce the risk of severe injury to persons or damage to the Food Preparation System. A scraper may be used but only when the food chopper is not running.
- 20.** Place Double Blade Knife over the stem in the Chopper Container before attaching Chopper Drive.
- 21.** Be certain Chopper Drive is securely in place before operating Chopper.
- 22.** This Chopper is intended for processing small quantities of food. It is not intended to prepare large quantities of food at one time.
- 23.** Do not use this appliance for other than its intended use.

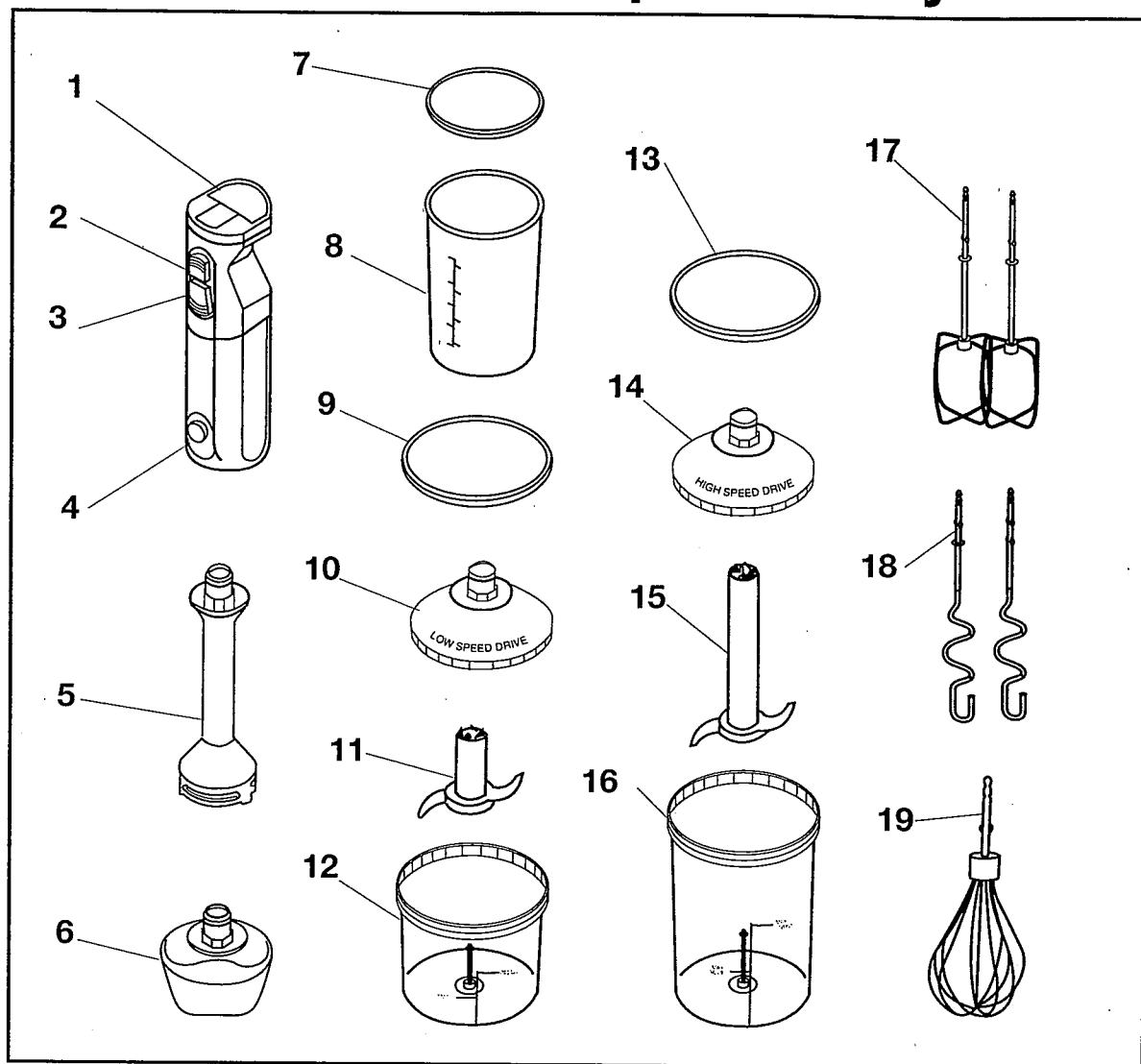
SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Polarized Plug

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

Getting to Know Your Cook's Essentials® All-In-One Food Preparation System



- | | |
|--|--|
| 1. Blender Body | 11. Mini Double-Blade Knife (P/N 70590) |
| 2. Speed Control Button "I" Low | 12. Mini-Chopper Container (P/N 70591) |
| 3. Speed Control Button "II" High | 13. Large Chopper Container Lid (P/N 70588) |
| 4. Release Button | 14. High Speed Chopper Drive (P/N 70592) |
| 5. Blending Stick (P/N 70584) | 15. Large Double-Blade Knife (P/N 70593) |
| 6. Mixer Attachment Head (P/N 70585) | 16. Large Chopper Container (P/N 70594) |
| 7. Mixing/Measuring Beaker Lid (P/N 70586) | 17. Stainless Steel Wire Beaters (P/N 70595) |
| 8. Mixing/Measuring Beaker (P/N 70587) | 18. Stainless Steel Dough Hooks (P/N 70596) |
| 9. Mini-Chopper Container Lid (P/N 70588) | 19. Stainless Steel Wire Whisk (P/N 70597) |
| 10. Low Speed Chopper Drive (P/N 70589) | |

Introduction

Congratulations on your purchase of the Cook's Essentials® All-In-Food Preparation System. This versatile appliance quickly converts from blender to mixer to chopper by removing and replacing attachments with the push of a button. The durable Stainless Steel Wire Beaters, Dough Hooks and Wire Whisk will give you years of use.

Before First Use

CAUTION: Use extreme care when handling the Double Blade Knives. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.

1. Carefully unpack the Blender Body and all accessories.
2. Wash the Mixing/Measuring Beaker, Mini-Chopper Container, Large Chopper Container, Lids, Long and Short Double-Blade Knives, Stainless Steel Beaters, Dough Hooks and Wire Whisk in warm soapy water. Rinse and dry thoroughly.
3. **Never immerse the Blender Body, Mixer Attachment Head, Blending Stick or Chopper Drives in water or any other liquid.** If necessary, these attachments can be wiped clean with a moistened cloth. The Blending Stick can be washed under running water; but be careful not to allow water to enter the hollow shaft.
4. Always dry the Blending Stick thoroughly so that no water can enter the Blender Body.

INSTRUCTIONS FOR USE

CAUTION: Always unplug Blender Body from outlet before installing or removing attachments.

The Blender Body may be connected to the Blending Stick, the Mixer Attachment Head, the High Speed Chopper Drive or Low Speed Chopper Drive.

USING THE BLENDING STICK

1. Place the Blender Body over the Blending Stick and carefully push down until it "clicks" into place. Gently turn the Blender Body at the same time if necessary.
2. Place ingredients into a container, or other bowl or pan which is sufficiently tall to avoid splashing.
3. Plug the Blender Body into a standard 120V AC electrical outlet.
4. Dip the Blending Stick as deeply as possible into the container and turn on the Blender Body by pressing down on one of the Speed Control Buttons. Do not turn Blender body on before inserting into container as this may cause splashing.

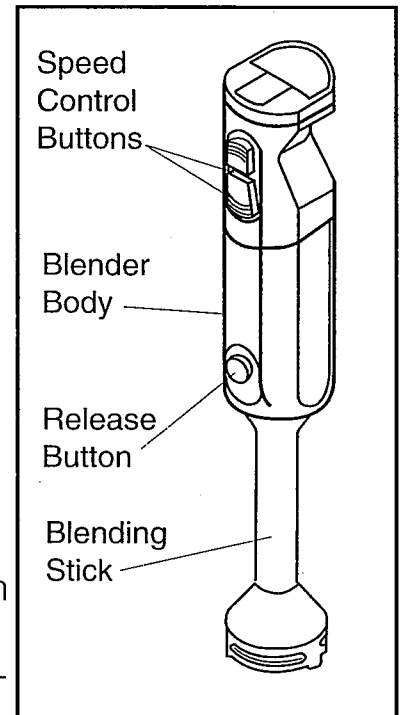


Figure 1

- NOTE:** Do not immerse the Blending Stick in food or liquid above the Maximum Indicator Line.
5. When using the Blending Stick, work through the ingredients with a gentle up and down movement of the Blender Body.
 6. When blending task is complete, release the Speed Control button and remove plug from electrical outlet.
 7. Carefully remove the Blending Stick by pushing down on Release Button.
 8. Clean unit and attachments as instructed in "USER MAINTENANCE INSTRUCTIONS."

USING THE MIXER ATTACHMENT HEAD

(With Stainless Steel Beaters/Dough Hooks/Wire Whisk)

NOTE: When using these accessories, do not operate the appliance for more than three minutes at a time, after which it should be allowed to cool down. These accessories are for light duty mixing only.

1. Place the Blender Body over the Mixer Attachment Head and carefully push down until it "clicks" into place. Gently turn at the same time if necessary.
2. Push the desired attachment stem into Mixer Attachment Head hole and rotate until it locks into position. The attachment will fit snugly into the hole.

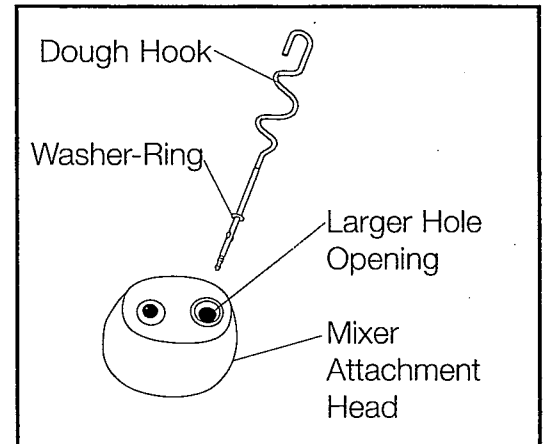


Figure 2

NOTE: The Stainless Steel Dough Hooks **must** be attached only one way. The Dough Hook with the metal washer-ring on the stem must be inserted into the larger hole of the Mixer Attachment Head. See Figure 2.

NOTE: The Stainless Steel Wire Whisk may be inserted into either hole.

3. After installing attachment(s), gently tug each attachment stem to be sure it is secure.

CAUTION: Use same type attachments only. Use either both Beaters or both Dough Hooks. Do not attempt to mix Dough Hooks, Beaters or Wire Whisk. This could damage the Food Preparation System.

4. Plug the Blender Body into a standard 120V AC electrical outlet.
5. Hold the unit firmly and press the desired High or Low Speed Control Button.
6. When mixing task is complete, release the Speed Control button and remove plug from electrical outlet.
7. To remove Beaters, Dough Hooks or Wire Whisk, carefully pull stem from the Mixer Attachment Head. Push down on Release Button to release the Mixer Attachment Head from the Blender Body.
8. Clean unit and attachments as instructed in "USER MAINTENANCE INSTRUCTIONS."

INSTRUCTIONS FOR USE *Cont.*

CHOPPER DRIVES -LOW SPEED/HIGH SPEED

NOTE: The Low Speed Chopper Drive or High Speed Chopper Drive can be used with either the Mini-Chopper Container or the Large Chopper Container depending upon your recipe needs.

USING THE MINI-CHOPPER CONTAINER

Use the Mini-Chopper Container for chopping meat, vegetables and dried fruit.

CAUTION: *Use extreme care when handling the Double Blade Knife. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.*

1. Select a flat, stable surface for the chopping operation.
2. Place the Short Double-Blade Knife over the stem in the Mini-Chopper Container. Make sure the Knife is running smoothly by pressing down on and turning the drive shaft. **(Use care to avoid touching the Knife Blade.)**
3. Put the ingredients into the Mini-Chopper Container and place the Chopper Drive on the Mini-Chopper Container.
4. Place the Blender Body over the Chopper Drive and carefully push down until it "clicks" into place. Gently turn the Blender Body at the same time if necessary.
5. Plug Blender Body into a standard 120V AC electrical outlet.
6. Hold the unit firmly and press the desired High or Low Speed Control Button.
7. When chopping task is complete, release the Speed Control button and remove plug from electrical outlet.
8. Carefully remove the Chopper Drive by pushing down on the Release Button.

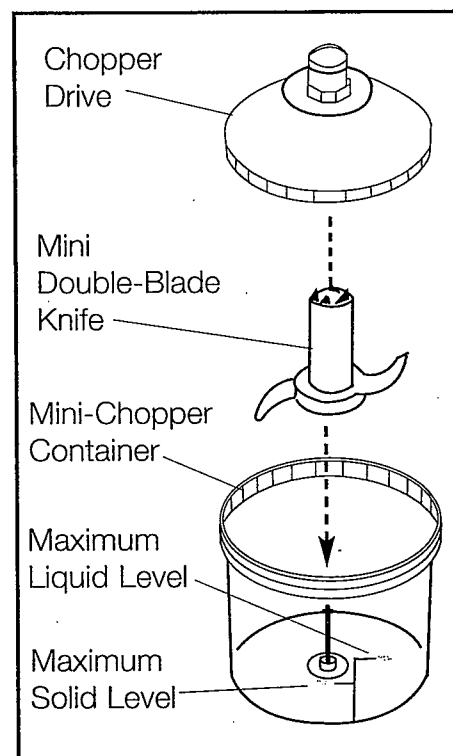


Figure 3

USING THE LARGE CHOPPER CONTAINER

Use the Large Chopper Container for preparing milk shakes, cocktails, sauces, vegetables and chopping ice.

CAUTION: Use extreme care when handling the Double Blade Knife. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.

1. Select a flat, stable surface for the chopping operation.
2. Place the Large Double-Blade Knife over the stem in the Large Chopper Container. Make sure the Knife is running smoothly by pressing down on and turning the drive shaft. **(Use care to avoid touching the knife blade.)**
3. Put the ingredients into the Large Chopper Container and place the Chopper Drive on the Large Chopper Container.
4. Place the Blender Body over the Chopper Drive and carefully push down until it "clicks" into place. Gently turn the Blender Body at the same time if necessary.
5. Plug the Blender Body into a standard 120V AC electrical outlet.
6. Hold the unit firmly and press the desired High or Low Speed Control Button.
7. When chopping ice, use the Large Chopper Container and the Low Speed Chopper Drive. Add ice cubes to Large Chopper Container. **Do not add water.** Repeatedly press and release the Low Speed Selector Button "I" to create a pulsing action. Continue until the ice cubes are chopped to desired consistency.
8. When chopping task is complete, release the Speed Control Button and remove plug from electrical outlet.
9. Carefully remove the Chopper Drive by pushing down on Release Button.

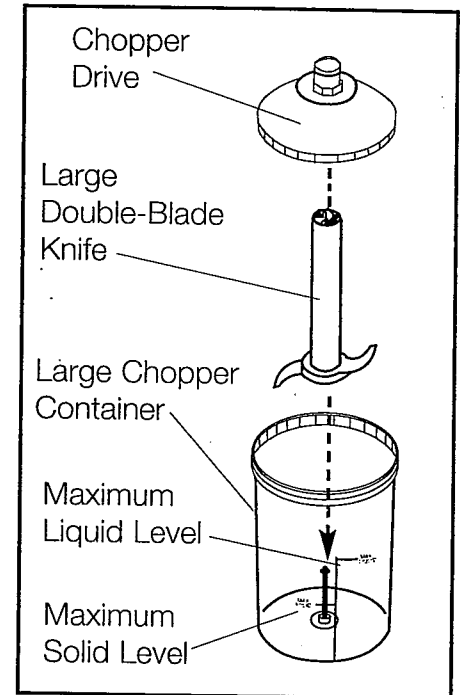


Figure 4

User Maintenance Instructions

This Cook's Essentials® All-In-One Food Preparation System requires little maintenance. It contains no user-serviceable parts. Contact qualified personnel if the product requires servicing.

CAUTION: Never immerse the Blender Body, Mixer Attachment Head, Blending Stick, or Chopper Drives in water or any other liquid.

1. Always unplug the unit before cleaning.
2. Remove attachments from Blender Body.
3. Wash the Mixing/Measuring Beaker, Mini-Chopper Container, Large Chopper Container, Lids, Long and Short Double-Blade Knives, Stainless Steel Beaters, Dough Hooks and Wire Whisk in warm soapy water. Rinse and dry thoroughly.
4. **Never immerse the Blender Body, Mixer Attachment Head, Blending Stick or Chopper Drives in water or any other liquid.** If necessary, wipe exterior surface with a moist cloth or sponge and dry thoroughly.
5. The Blending Stick can be washed under running water, being careful not to allow water to enter the hollow shaft. Do not let the Blending Stick stand in water for a long time. Always dry the Blending Stick thoroughly so that no water can enter the Blender Body. The Blending Stick is not dishwasher-safe.
6. Store the Food Preparation System in its original box in a cool, dry place.

Any servicing requiring disassembly other than the above cleaning must be performed by an authorized service representative.

RECIPES

Following are recipes that demonstrate the versatility of your Cook's Essentials® All-In-One Food Preparation System.

STRAWBERRY SHAKE

1 cup vanilla ice cream
1 cup milk
1 cup frozen strawberries, slightly thawed
3 tablespoons powdered sugar

1. Attach High Speed Chopper Drive to Blender Body.
2. Place ingredients into Large Chopper Container.
3. Blend on speed "II" for 20-25 seconds or until smooth.

Makes 2 shakes.

ORANGE FROSTY

8 small ice cubes
2 ounces frozen orange juice concentrate, undiluted
2 tablespoons sugar
¼ teaspoon vanilla
¾ cup cold water

1. Attach High Speed Chopper Drive to Blender Body.
2. Add ice cubes to Large Chopper Container. Make sure the container and blades are dry.
3. Pulse on speed "I" until ice cubes are chopped. Leave in container.
4. Add remaining ingredients and mix on speed (II) for 10-15 seconds or until blended.

Makes 1 drink.

BASIL VINAIGRETTE DRESSING

2 cloves garlic
½ cup packed fresh basil leaves
1 cup olive oil, preferably extra virgin
½ cup white balsamic or white wine vinegar
1½ teaspoons sugar
½ teaspoon salt
½ teaspoon fresh ground black pepper

1. Attach High Speed Chopper Drive to Blender Body.
2. Place all the ingredients into the Large Chopper Container.
3. Blend the ingredients together on speed "I" for 20-25 seconds or until thoroughly mixed.
4. Refrigerate at least one hour or up to one week before serving.
Toss with salad greens.

Makes 1½ cups.

FRESH SALSA

2 Roma tomatoes, 1-inch pieces, seeded and drained
1 green pepper, 1-inch cubes
1 small jalapeno pepper, 1-inch cubes
1 small onion, 1-inch cubes, separated into sections
¼ cup cilantro leaves
2 tablespoons cider vinegar
8 ounces tomato sauce
salt and pepper

1. Attach High Speed Chopper Drive to the Blender Body.
2. Place all the ingredients into the Large Chopper Container.
3. Pulse the ingredients on speed "II" until coarsely chopped.
4. Cover and refrigerate for 2 hours to enhance flavor.

Makes 2½ cups.

VEGETABLE PARTY STRUDEL

Crust: 8 ounce can crescent dinner rolls

Filling: 8 ounces cream cheese, softened
2 tablespoons milk
½ envelope dry vegetable soup mix
4 ounces Feta cheese, 1-inch cubes

Topping: ¼ cup fresh parsley
¼ small sweet onion, 1-inch cubes
¼ small green pepper, 1-inch cubes
¼ small red pepper, 1-inch cubes
2 ounces sliced pepperoni
2 ounces Cheddar cheese, 1-inch cubes
2 ounces Monterey Jack cheese, 1-inch cubes
4 ounces mushrooms, sliced

1. Preheat oven to crescent dinner roll package temperature.
2. Unroll dough into a 9x13-inch greased pan, seal seams. Bake as directed on package and set aside to cool
3. Attach Mixer Attachment Head to Blender Body. Insert Wire Beaters. Cream together filling ingredients in a medium size bowl on speed "I" for 1-2 minutes, set aside.
4. Attach Low Speed Chopper Drive to Blender Body. Place parsley in Large Chopper Container. Chop on speed "I" for 5-10 seconds or until minced, leave in container.
5. Add onion, green pepper and red pepper to Large Chopper Container and pulse on speed "II" until coarsely chopped. Place into a small bowl.
6. Place pepperoni slices into Mini-Chopper Container and chop on speed "II" 3-5 seconds or until coarsely chopped. Add to onion mixture.
7. Add Cheddar and Monterey Jack cheese cubes to Large Chopper Container and Chop on speed "II" for 5-10 seconds or until coarsely chopped.
8. Spread the cream cheese filling evenly over the cooked crust. Add chopped toppings, cheese and sliced mushrooms.
9. Serve cold or warm. To serve warm, heat in the oven until the cheeses partially melt.

Makes 12 pieces.

FOCCACIA BREAD

Crust: 1 Jiffy® pizza crust mix

Topping: 2 cloves garlic
1 small onion, 1-inch pieces
¼ cup fresh oregano leaves
¼ cup olive oil
15 black olives
4 ounces Feta cheese, 1-inch cubes
¼ teaspoon salt

1. Preheat oven to 425° F.
2. Place Jiffy® pizza mix into a small bowl. Follow package directions by adding ½ cup HOT tap water and stir until moist. Stir vigorously by hand about 25 strokes. Cover and let stand for 5 minutes in a warm place (about 85° F).
3. Attach Mixer Attachment Head to Blender Body and insert Dough Hooks. Knead the dough on speed "II" for 45-60 seconds.
4. Grease a 12-inch pizza pan. Grease fingers and press dough on bottom and sides of pan. Place crust in a preheated 425° F oven and bake for 2 to 3 minutes before adding toppings.
5. Attach Low Speed Chopper Drive to Blender Body. Place garlic cloves in Mini-Chopper Container. Mince on speed "I" for 5-10 seconds. Leave in container.
6. Add onion and oregano to Mini-Chopper Container and pulse on speed "I" until coarsely chopped, remove.
7. Heat olive oil in sauce pan, add garlic, onions, and oregano and cook until soft but not brown, approximately 5 minutes.
8. Add olives to Mini-Chopper Container, pulse on speed "I" until coarsely chopped, remove.
9. Add feta cheese cubes to Mini Chopper Container, pulse on speed "I" until coarsely chopped.
10. Carefully spread cooked onion mixture, olives and cheese over partially baked pizza crust. Sprinkle with salt.
11. Return to hot oven and bake an additional 18 to 20 minutes or until crust is golden brown.

Makes 8 slices.

APPLE CINNAMON WAFFLES

1 cup dried apple slices
1/2 cup pecan halves
3 eggs
1 1/2 cups milk
1/3 cup vegetable oil
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1 tablespoon sugar
1/2 teaspoon salt
1 teaspoon cinnamon

1. Attach Low Speed Chopper Drive to the Blender Body. Place the dried apples and pecans into the Large Chopper Container. Chop on speed "II" for 5-10 second, or until coarsely chopped, set aside.
2. Separate egg whites into a small deep bowl and place egg yolks in a large size bowl.
3. Attach the Mixer Attachment Head to the Blender Body and insert the Wire Whisk. Beat the egg whites on speed "II" for 1-2 minutes or until stiff.
4. Add milk and vegetable oil to the egg yolks. Use the Wire Whisk to mix on speed "I" for 5-10 seconds.
5. Stir the flour, baking powder, sugar, salt, and cinnamon together in a small bowl.
6. Add the dry ingredients, fruit and nuts to the egg yolk mixture. Use the Wire Wisk to mix on speed "I" for 15-20 seconds or until blended.
7. Carefully fold in egg whites with a spoon. Do not over mix.
8. Pour batter onto a preheated and conditioned waffle grid. Be sure to dip down to the bottom of the bowl each time to get apples and pecans. Close lid and bake until done.

Makes 6 7-inch round waffles.

VEGETABLE OMELET

1 green onion with tops
2 small mushrooms
2 eggs
1 tablespoon water
dash of salt
dash of pepper
1 tablespoon butter
1 ounce shredded Cheddar cheese

1. Attach Low Speed Chopper Drive to Blender Body.
2. Add onion and mushrooms to Mini-Chopper Container and pulse on speed "I" for 3-5 seconds or until chopped.
3. Add eggs, water, salt and pepper to Mixing/Measuring Beaker. Attach Blending Stick to Blender Body and mix on speed "I" for 5-10 seconds.
4. Preheat a small frying pan over medium-high heat. Place butter in pan, swirling it around until it stops foaming.
5. Pour egg mixture into pan. Allow eggs to set a few seconds. Using spatula, gently pull egg mixture from outer edge towards center, allowing the uncooked egg mixture to flow onto cooking surface. Tipping the pan as you pull the egg mixture towards the center will cause the uncooked mixture to flow more readily. Repeat on opposite sides of pan until all of the egg mixture has stopped flowing.
6. When eggs are almost set but still shiny and moist, add vegetable mixture and cheese on half of the omelet. Slide spatula underneath half the eggs and fold over.
7. Continue to cook another 1-1½ minutes, or until done.

Makes 1 serving.

MEAT LOAF

2 slices, sourdough or white bread torn into 1-inch pieces
2 cloves garlic
1 small onion, 1-inch cubes
8 ounces tomato sauce
1/3 cup brown sugar
1 tablespoon Worcestershire sauce
1 tablespoon soy sauce
1 egg
3/4 teaspoon salt
1/2 teaspoon black pepper
2 pounds ground beef

1. Attach Low Speed Chopper Drive to Blender Body. Place 1 slice of bread in Large Chopper Container and process bread on speed "II" for 5-10 seconds. Transfer crumbs to a large bowl. Repeat for other slice of bread.
2. Place garlic into Mini-Chopper Container. Mince garlic cloves on speed "I" for 5-10 seconds, leave in container. Add onions and pulse on speed "I" until coarsely chopped. Add to bowl with bread crumbs.
3. Place tomato sauce, brown sugar, Worcestershire sauce, soy sauce, egg, salt and pepper in the Mixing/Measuring Beaker.
4. Attach Blending Stick to Blender Body. Process tomato mixture on speed "I" for 10-15 seconds or until thoroughly mixed.
5. Crumble ground beef into bowl with bread crumbs, garlic, and onions. Add 1/2 cup of the tomato mixture.
6. Attach Mixer Attachment Head to Blender Body and insert Wire Beaters. Use speed "I" to mix meat mixture for 1-2 minutes or until blended.
7. Grease an 11x7-inch baking pan and pat the meat mixture into a loaf shape. Spread remaining sauce over meat loaf.
8. Bake at 375°F oven for 1 1/4-1 1/2 hours or until internal temperature of meat loaf reaches 165°F. Let stand 5 minutes before slicing.

Makes 8 servings.

GERMAN CHOCOLATE FUDGE PIE

Filling: 4 ounces German's® sweet chocolate bar,
break into pieces
11.5 ounces milk chocolate chips
1 cup sour cream
8 ounces cream cheese, softened 1-inch cubes
1 small box instant chocolate pudding & pie filling
1½ cups milk
½ cup pecan halves

Crust: 16 chocolate sandwich cream filled cookies
⅓ cup butter, melted

Topping: ¼ cup pecan halves

1. Melt the German chocolate, chocolate chips and sour cream in sauce pan over medium-low heat, stirring frequently. Remove from heat and allow to cool.
2. Attach Low Speed Chopper Drive to Blender Body.
3. Add one-half of the cookies to Large Chopper Container. Crush cookies on speed "II" for 20-25 seconds. Place into a deep, 10-inch round, greased pie plate.
4. Chop other half of cookies and add to pie plate.
5. Melt butter and stir into the crushed cookies. Press into the bottom and sides of pie plate.
6. Add pecans to Mini-Chopper Container and pulse on speed "II" until coarsely chopped.
7. Place cream cheese, instant pudding and milk in medium sized deep bowl.
8. Attach Mixer Attachment Head to Blender Body and insert Wire Beaters. Mix for 1 minute on speed "I". Scrape bowl and mix for another 1-2 minutes. Scrape bowl as necessary.
9. Add cooled chocolate mixture and ½ cup of chopped nuts to pudding mixture. Blend together with Wire Beaters on speed "I" for 1 minute, scrape bowl and continue mixing for another 1-2 minutes or until blended.
10. Spread the mixture over the cookie crust and top with ¼ cup chopped pecans, chill.

Makes 10 slices.

COOK'S ESSENTIALS® WARRANTY

This Cook's Essentials® product warranty extends to the original consumer purchaser of the product.

Warranty Duration: All materials and workmanship are 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 Cook's Essentials®, 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 Cook's Essentials® any other liability in connection with the sale of our products. There shall be no claims for defects or 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 Cook's Essentials® option). Contact Consumer Service for return authorization. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

If service is required, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for **CONSUMER SERVICE** stating that you are a consumer with a problem. Please refer to Model #CEM848 when you call. To contact Consumer Service by mail, write to:

ATTN: Repair Department
550 Business Center Drive
Mt. Prospect, Illinois 60056

In-Warranty Service: for an appliance covered under the warranty period. Please call for return authorization.

Out-of-Warranty Service: A flat rate charge by model is made for Out-of-Warranty service. Please include \$8.00 (U.S.) for return shipping and handling.

Cook's Essentials® 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 name and 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.

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