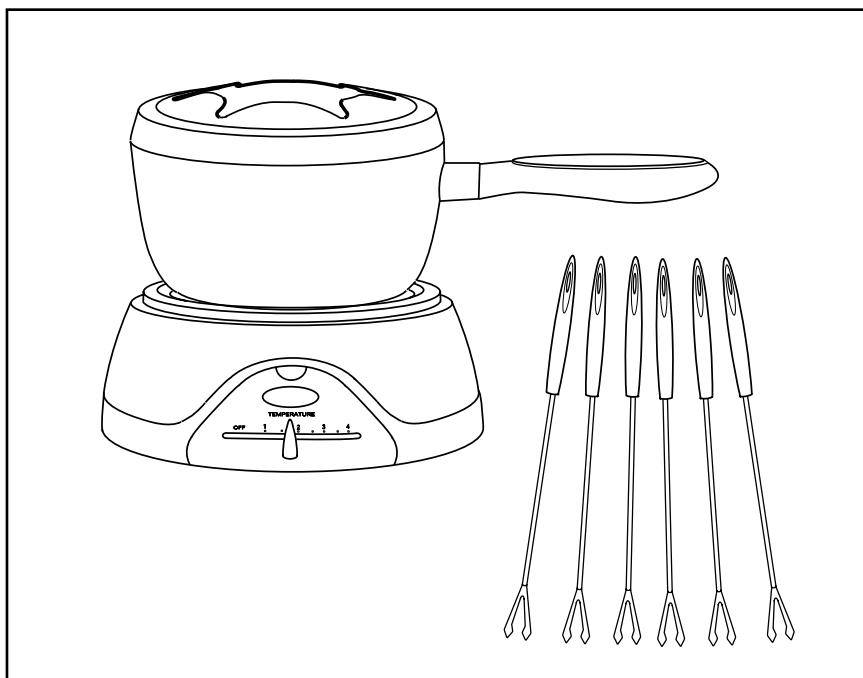


# cook's essentials®

HIGH PERFORMANCE KITCHENWARE



## STAINLESS STEEL FONDUE MAKER

MODEL CEFD100

OWNER'S MANUAL & RECIPE GUIDE

***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.***

# **IMPORTANT SAFEGUARDS**

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

1. Read all instructions before using appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not immerse Cord, Plugs or Fondue Base in water or other liquid.
4. This appliance is not for use by children.
5. Close supervision is necessary when any appliance is used near children.
6. Do not leave appliance unattended while in use.
7. Unplug from outlet when not in use. Unplug and allow to cool before filling or emptying the appliance or before putting on or taking off parts and before cleaning the appliance.
8. Do not operate any damaged appliance. Do not operate with a damaged cord, or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact Consumer Service for return authorization, examination, repair or adjustment.
9. The use of accessory attachments not recommended by the manufacturer may cause injuries.
10. Do not use outdoors or while standing in a damp area.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, switch Off, then remove plug from wall outlet.
14. Extreme caution must be used when moving the Fondue Maker containing hot food.
15. Do not use appliance for other than its 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. Use proper precautions to prevent the risk of burns, fires, or other injury to persons or damage to property.***

1. Do not immerse the detachable power cord in any liquid. If the cord falls in water or other liquid, DISCARD IMMEDIATELY and replace it with a new cord.
2. Water and cheese can cause very serious burns. The appliance is hot during operation and retains heat for some time after being turned off. Do not touch hot surfaces such as Fondue Pot, Heating Plate and metal surface of Base.
3. Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating.
4. Never obstruct the opening of the Fork Ring with any object. Beware of hot escaping steam during use.
5. Do not overfill. Ensure liquid is within marked fill line.
6. Do not place frozen or wet foods into hot fondue liquid. Remove ice crystals from frozen food, thaw and blot dry before cooking.
7. Always pour liquid into Fondue Pot before plugging in and heating up the appliance. Never pour liquid into empty **heated** pot.
8. Ensure that there are no inflammable objects on or near the appliance. If contents catch fire, slide the Temperature Selector to 'OFF' and unplug the appliance. Never use water to extinguish the fire.
9. Beware of sharp Fondue Fork tips. Keep them away from children.
10. The Fondue Pot can only be used with the base of this appliance. Using the fondue pot on any other heating source may damage the finish and the Handle of the Fondue Pot and may cause personal injury.
11. Do not use Fondue Base for heating anything except Fondue Pot.

# Detachable Cord Instructions

**CAUTION:** A short detachable power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord, and from young children pulling on the power cord, tipping over the fondue pot and its hot contents. The cord is designed to break away from the Fondue Base quickly and smoothly when pulled, to prevent the unit from tipping over.

The Detachable Power Cord is designed for use with designated Fondue Base **only**. Do not try using it on any other appliances.

Do not use with an extension cord.

**WARNING:** Serious burns may result from a fondue pot being pulled off a countertop. Do not allow the cord to hang over the edge of the counter or be placed where children or others may pull on it or become entangled in it.

The Detachable Power Cord may present a risk of electric shock and choking. Keep the cord out of reach from children and infants.

## Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). As a safety feature 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 defeat this safety feature.

# Introduction

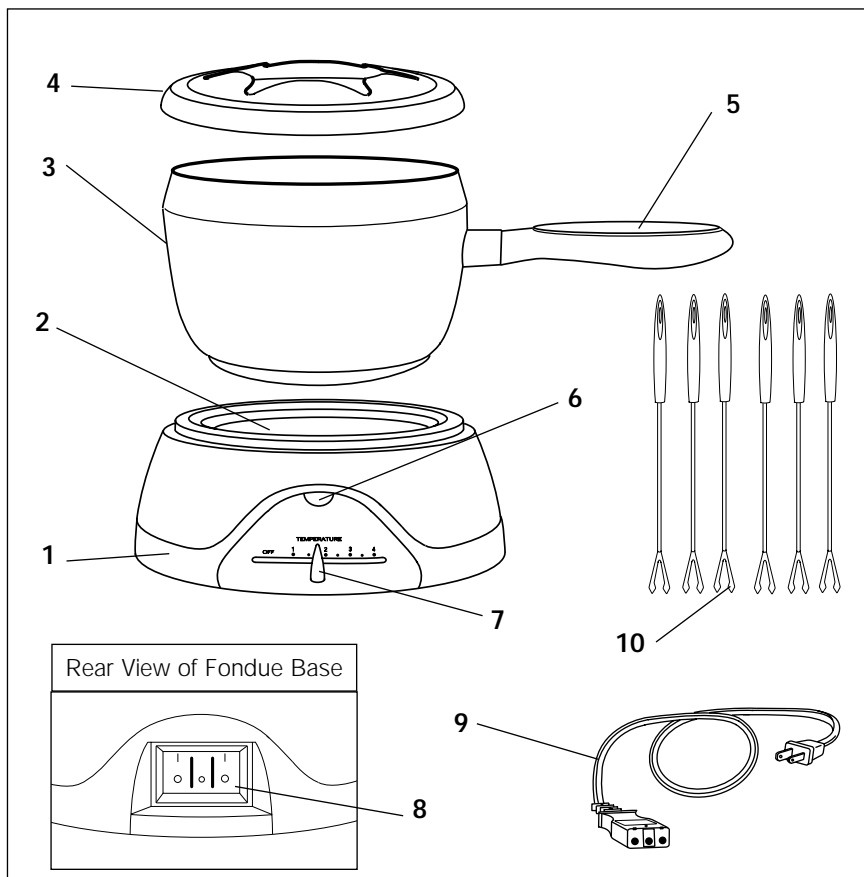
Congratulations on your purchase of the cook's essentials® CEFD100 Stainless Steel Fondue Maker. Fondue is back in a big way - it's the focal point of the friendliest of gatherings. And your cook's essentials® Fondue Maker will be center stage. Along with its classic looks and styling, the Fondue Maker features Color Coded Dipping Forks, variable temperature control, stainless steel construction and a large capacity even heat-dispersion Fondue Pot. This appliance is sure to provide you with many festive and memorable occasions.

## Before Using for the First Time

***CAUTION: Do not immerse Fondue Base, Cord or Plugs in water or any other liquid.***

1. Carefully unpack the Fondue Set.
2. Wash the Fondue Pot, Fork Ring and Forks in warm soapy water or the dishwasher. Rinse and dry thoroughly. See "User Maintenance Instructions" for details.
3. Make sure the unit is unplugged. Wipe the Fondue Base with a slightly damp, soft cloth and dry thoroughly. Never immerse the Fondue Base in water or any other liquid.
4. Do not use steel wool, scouring pads or abrasive cleansers as they will damage the finish.
5. Never use steel wool pads on Fondue Base. The magnet in the power cord receptacle will attract any magnetic particles, creating a risk of electric shock or fire.

# cook's essentials® CEFD100 Stainless Steel Fondue Maker



- |                           |                                      |
|---------------------------|--------------------------------------|
| 1. Fondue Base            | 9. Detachable Power Cord (P/N 21515) |
| 2. Heating Plate          | 10. Color Coded Forks (6)            |
| 3. Fondue Pot (P/N 21615) | Set (P/N 21617)                      |
| 4. Fork Ring (P/N 21616)  | Blue (P/N 21617B)                    |
| 5. Handle                 | Red (P/N 21617R)                     |
| 6. Indicator Light        | Green (P/N 21617G)                   |
| 7. Temperature Selector   | Orange (P/N 21617N)                  |
| 8. Power Cord Receptacle  | Yellow (P/N 21617Y)                  |
|                           | Pink (P/N 21617P)                    |

# Instructions for Use

**CAUTION:** *Never operate this appliance without liquid or an insufficient amount of liquid in the Fondue Pot.*

1. Place the Fondue Base on a table or counter-top, making sure the surface is stable and level.
2. Slide the Temperature Selector to the OFF position.
3. Connect the Detachable Cord to the Power Cord Receptacle with the white dot facing up (see Figure 1). Plug the Polarized Plug into the 120V AC wall outlet (see Figure 2). Do not let the cord hang over the edge of table or counter.
4. Add ingredients to the Fondue Pot (cheese mixture or broth depending on selected recipe). The volume of the liquid content should never exceed maximum fill line (approximately 20 oz.).

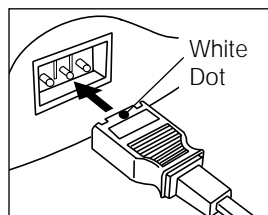


Figure 1

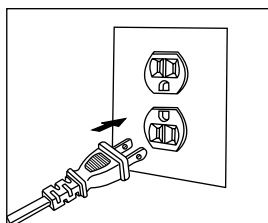


Figure 2

**CAUTION:** *Preheat Fondue contents using the Fondue Pot and Base. Using the Fondue Pot with any other heat source may damage the finish and/or Handle, and may cause personal injury.*

**Do not put the Fondue Pot on any other heating surface.**

5. Put the Fondue Pot on the Fondue Base.
6. To turn on the appliance, slide the Temperature Selector to the desired setting (1-4). See "Cooking Chart" for suggested cooking and serving temperature settings. The red Indicator Light will illuminate. **Note:** The Indicator Light will go off and on during operation to indicate that it is maintaining proper temperature.
7. Heat the fondue ingredients. Stir and add ingredients according to recipe.

**CAUTION:** *Do not touch hot surfaces. Use pot holders and oven mitts. The Fondue Base, Heating Plate and Fondue Pot may be extremely hot.*

8. When the fondue is ready to serve, put the Fork Ring on the Fondue Pot.
9. Gently place Fondue Fork containing bite-size pieces of dipping food into the Fondue Pot. Always use Fondue Forks to place food into the pot. To avoid splatter, do not drop food into the liquid.

## Instructions for Use (Cont.)

10. Do not place frozen or wet foods into hot fondue liquid. Remove ice crystals from frozen food, thaw and blot dry before cooking.
11. When the temperature of the cooking liquid drops, the Heating Plate and Power On Indicator will automatically turn on again.
12. Rest the Forks in the slots of the Fork Ring. When food is cooked to the desired doneness, remove the food by grasping the handle of the Fork. Use care so as not to touch the hot Fork Ring, hot metal shaft or tines of the Fork. Do not eat food directly from the Forks. **Keep the Fondue Pot and Forks out of the reach of children.**
13. To turn Fondue Maker off use oven mitts and slide the Temperature Selector to the OFF position and disconnect the plug from the wall outlet. Allow the Fondue Pot to cool completely before moving.

***CAUTION: To avoid any sparks at the outlet while disconnecting plug, make sure the Indicator Light is off (not illuminated) before disconnecting the plug from the outlet.***

14. Remove the Detachable Power Cord from the Power Cord Receptacle.
15. Always clean and dry the appliance after each use. See "User Maintenance Instructions" for details.

## Cooking Chart

Recipe	Cooking Temperature Setting	Serving Temperature Setting
Chocolate Fondue	2	1
Caramel Fondue	3	2
Cheese Fondue	4	2
Broth Fondue	4	4



# Fondue Hints

- Do not double recipes listed in this recipe guide or fill over maximum fill line.
- Fondue Forks get very hot when submerged in Fondue. Food should be removed from the tines and eaten with a toothpick or regular fork.
- Gently stir the food in the Fondue Pot occasionally, stir touching the bottom, to keep the food creamy and to prevent scorching.
- When chunking bread into bite size pieces, try to keep some crust on each cube so that the bread is held firmly on fork. Crusty or firm breads work best. Bread is best when cut right before serving. Other dipping foods might include small cooked meatballs, cubes of sausage, chunks of cheese, salami chunks, pretzels, crackers, English muffins, pita bread, olives or anchovies.
- If warmed cheese fondue is too thick, stir in milk, juice or broth to thin to desired consistency.
- If warmed cheese fondue is too thin, stir in 1/4 cup of grated cheese and melt at setting 2 or 3.
- To prevent cheese from becoming stringy, never allow it to boil.
- Fondue can scorch easily, especially cheese. Set the Temperature to 1 or 2 to keep warm while serving.
- An acidic liquid such as lemon juice or lime juice will assist in breaking down cheese proteins for melting.
- Not all cheeses melt well for fondue.

# User Maintenance Instructions

This cook's essentials® Fondue Set requires little maintenance. It contains no user-serviceable parts. Contact a qualified appliance repair technician if the product requires servicing.

***WARNING: Unplug appliance from wall outlet before cleaning.***

***CAUTION: Do not immerse Fondue Base, Detachable Power Cord or Plug in water or any other liquid.***

1. Always unplug the appliance and let the appliance and liquid contents cool to room temperature before cleaning.

***CAUTION: Do not touch hot surfaces. Use pot holders and oven mitts. The Fondue Base, Heating Plate and Fondue Pot are extremely hot. Always allow to cool to room temperature before handling.***

2. Remove the Detachable Power Cord from the Power Cord Receptacle.
3. Remove the Forks and Fork Ring from the Fondue Pot.
4. To remove the Fondue Pot, lift at the Handle and support the body of the Fondue Pot using a pot holder or oven mitt.
5. Drain the fondue liquid into a suitable container.
6. Wash the Fondue Pot, Fork Ring and Forks in warm soapy water or in the dishwasher. Rinse and dry all parts thoroughly. **DO NOT use harsh or abrasive cleansers or sharp metal objects to remove food as these could damage the finish.**
7. Ensure both the Fondue Pot and Fork Ring are completely dry after washing and before use.
8. Any cleaning agents left on the Fondue Pot after cleaning can cause staining when it is reheated.
9. If necessary, wipe the surface of the Fondue Base and Heating Plate with a soft, damp cloth and dry completely. **Never immerse the Fondue Base in water or any other liquid.**  
**Never** clean Fondue Base with steel wool pads. Pieces can break off metal pads and touch electrical parts and/or magnet in the Power Cord Receptacle, creating a risk of electric shock or fire.
10. Any servicing requiring disassembly other than the above cleaning must be performed by a qualified appliance repair technician.
11. Replace the Fork Ring and place the Detachable Power Cord and Forks inside the Fondue Pot. Store the appliance and Fondue Forks in a clean dry location and out of children's reach.

# Recipes

## CARAMEL FONDUE

- 1/2 cup evaporated milk
- 14 ounces caramel candy pieces
- 1/2 cup miniature marshmallows

Serve with pastries, pound cake, angel food cake, marshmallows, and fresh fruit. **Serves 4-6**

1. Spray Fondue Pot with non-stick spray.
2. Add evaporated milk and caramels to Fondue Pot. Heat on setting 3 and stir until melted.
3. Turn down to setting 2 and add marshmallows and stir until smooth. Serve immediately.

## ROCKY ROAD FONDUE

- 1 7 1/2-ounce jar marshmallow cream
- 1/2 cup evaporated milk
- 1 12-ounce package milk chocolate chips
- 1/4 cup peanut butter
- 1/2 cup finely chopped pecans

Serve with fresh fruit, angel food cake, pastries, and sweet breads.

**Serves 4-6**

1. Spray Fondue Pot with non-stick spray.
2. Add marshmallow cream, evaporated milk, chocolate chips, and peanut butter to Fondue Pot. Heat on setting 3 and stir until smooth.
3. Turn down to setting 2, stir in pecans and serve immediately.

## PINEAPPLE FONDUE

- 6 ounces pineapple juice
- 1 15-ounce can crushed pineapple, drained-reserve juice
- 1/4 cup sugar
- 2 tablespoons honey
- 1 tablespoon cornstarch
- 1 tablespoon lemon juice

Serve with banana bread, angel food cake, and fresh fruit.

1. Spray Fondue Pot with non-stick spray.
2. Add pineapple juice, reserved pineapple juice, sugar, and honey to Fondue Pot. Whisk in cornstarch. Cook on setting 3 for 5-10 minutes or until thickened, stirring often.
3. Add crushed pineapple and lemon juice. Heat on setting 3 until hot, stirring often.
4. Turn down to setting 1 and serve immediately.

# Recipes (cont.)

## MAPLE SYRUP PECAN FONDUE

- 2/3 cup milk
- 1/2 cup pure maple syrup
- 6 tablespoons light corn syrup
- 1 1/2 tablespoons cornstarch
- 2 tablespoons butter
- 1/2 teaspoon vanilla extract
- 1/2 cup finely chopped pecans

Serve with fresh fruit, pastries, and bread. **Serves 4-6**

1. Spray Fondue Pot with non-stick spray.
2. Heat milk, maple syrup, and corn syrup on setting 2 stirring constantly until well mixed.
3. Turn up to setting 3 and whisk in cornstarch. Cook for 5 minutes or until thick, whisking occasionally.
4. Stir in butter, vanilla extract, and pecans. Turn down to setting 1 and serve immediately.

## CHOCOLATE FONDUE

- 1 12-ounce package milk chocolate chips
- 1/2 cup heavy whipping cream
- 1 teaspoon vanilla extract

Serve with fresh fruit. **Serves 4-6**

1. Spray Fondue Pot with non-stick spray.
2. Add chocolate chips and whipping cream. Heat on setting 2 and stir until smooth.
3. Stir in vanilla extract and turn down to setting 1. Serve immediately.

## STRAWBERRY CREAM CHEESE FONDUE

- 2 8-ounce packages cream cheese, softened
- 1 cup heavy whipping cream
- 1 10-ounce jar Polander® Spreadable Seedless Strawberry Fruit

Serve with bagels, pastries, and breads. **Serves 4-6**

1. Spray Fondue Pot with non-stick spray.
2. Add all ingredients to Fondue Pot and heat on setting 3 until melted and hot, stirring often.
3. Turn down to setting 1 and serve immediately.

# Recipes (cont.)

## SWISS CHEESE FONDUE

- 1 pound shredded Swiss cheese
- 2 tablespoons cornstarch
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 1/2 cups apple juice
- 1/8 teaspoon Worcestershire® sauce

Serve with rye and French bread. **Serves 4-6**

1. Spray Fondue Pot with non-stick spray.
2. Sprinkle cheese with cornstarch, salt, and pepper. Toss to coat thoroughly.
3. Turn to setting 3, add apple juice to Fondue Pot and heat until hot. Add cheese mixture and stir until cheese is melted. Add Worcestershire® sauce.
4. Turn down to setting 2 and serve immediately.

## CHEESY CRAB FONDUE

- 1 8-ounce package cream cheese, softened
- 1 cup half & half, divided
- 2 tablespoons butter
- 2 green onions with tops, thinly sliced
- 2 cloves garlic, finely minced
- 1 teaspoon Old Bay Seasoning®
- 4 ounces crumbled blue cheese
- 1 8-ounce can minced crabmeat, drained
- 2 tablespoons lemon juice
- 1/4 teaspoon Tabasco® sauce

Serve with sourdough bread and fresh vegetables. **Serves 4-6**

1. Combine the cream cheese and 1/2 cup of the half & half with an electric mixer until smooth.
2. Spray Fondue Pot with non-stick spray.
3. Turn to setting 4 and melt butter in the Fondue Pot. Add green onions and garlic to butter and saute until soft. Add Old Bay Seasoning® and remaining half & half; heat until hot (do not boil). Turn down to setting 2.
4. Add half of the cream cheese mixture and whisk together. Repeat for remaining cream cheese.
5. Add blue cheese and whisk constantly until melted.
6. Stir in crabmeat, lemon juice, and Tabasco® sauce. Turn down to setting 2 and serve immediately.

# Recipes (cont.)

## CHEESE FONDUE

- 1 2-ounce envelope dry onion soup mix
- 1/4 cup warm water
- 1/4 cup butter
- 2 cups milk
- 1 2-ounce jar chopped pimientos, drained
- 1/4 cup all-purpose flour
- 1 pound American or sharp Cheddar cheese, 1-inch cubes

Serve with Italian and French bread.

1. Spray Fondue Pot with non-stick spray.
2. Stir onion soup mix into the warm water and let sit 5 minutes.
3. Add butter and milk to the Fondue Pot and heat on setting 4 until butter is melted.
4. Place the onion mixture, pimientos, and flour into a blender; mix on high until smooth.
5. Lower to setting 3. Add cheese and onion mixture to milk. Heat until cheese is melted, stirring often. Turn down to setting 2 and serve immediately.

## SPICY TACO FONDUE

- 6 ounces shredded Monterey Jack cheese
- 4 ounces shredded Gruyere cheese
- 4 ounces shredded sharp Cheddar cheese
- 1 tablespoon cornstarch
- 1 cup chicken broth
- 1 tablespoon lemon juice
- 1 4-ounce can chopped green chilies, drained
- 2 tablespoons chopped cilantro
- 1/2 teaspoon ground cayenne pepper

Serve with cooked shrimp, cooked chicken, pumpernickel bread, and rye bread. **Serves 4-6**

1. Spray Fondue Pot with non-stick spray.
2. Sprinkle cheese with cornstarch. Toss to coat thoroughly.
3. Add chicken broth and lemon juice to Fondue Pot. Heat on setting 4 until hot.
4. Add cheese mixture and stir until cheese is melted.
5. Add green chilies, cilantro, and cayenne pepper. Turn down to setting 1 and serve immediately.

# Recipes (cont.)

## CREAMY HERB, GARLIC AND ONION FONDUE

- 6 ounces shredded Asiago cheese
- 5 ounces shredded Parmesan cheese
- 4 ounces shredded mozzarella cheese
- 1 tablespoon cornstarch
- 3/4 cup chicken broth
- 1 tablespoon lemon juice
- 2 tablespoons finely minced sweet onion
- 2 cloves garlic, minced
- 1 tablespoon chopped fresh basil
- 1 tablespoon chopped fresh chives
- 1 tablespoon chopped fresh parsley
- 4 ounces cream cheese, softened

Serve with fresh vegetables, and focaccia bread. **Serves 4-6**

- 1. Spray Fondue Pot with non-stick spray.
- 2. Sprinkle shredded cheeses with cornstarch. Toss to coat thoroughly.
- 3. Combine chicken broth, lemon juice, onion, fresh herbs, and garlic in Fondue Pot. Bring to a boil over setting 4.
- 4. Reduce to setting 3 and add half of cheese mixture to Fondue Pot whisking until melted. Repeat for remaining cheese.
- 5. Add cream cheese and stir until melted.
- 6. Reduce heat to setting 2 and serve immediately.

## BROTH FONDUE

- 1 pound tender beef steak, pork tenderloin, veal or lamb, cut into 1/2-1 inch cubes
- 1 1/2 cups beef or chicken broth

Serve with soy sauce, hot mustard sauce, and sweet & sour sauce.

**Serves 4-6**

- 1. Add broth to Fondue Pot and heat on setting 4 until broth comes to a rolling boil.
- 2. Leave at setting 4 for cooking. Skewer meat cube with Fondue Fork. Cook in broth for 2-4 minutes or until done, serve immediately.

# Recipes (cont.)

## ITALIAN TOMATO SAUCE

- 2 tablespoons olive oil
- 1 medium onion, finely chopped
- 2 cloves garlic, finely chopped
- 1 15-ounce can Italian blend stewed tomatoes, pureed
- 2 tablespoons Italian seasoning
- 1 1/2 teaspoons sugar
- 1 8-ounce can tomato sauce
- 2 tablespoons lemon juice
- 1/4 teaspoon red pepper flakes
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 5 ounces shredded Parmesan cheese

Serve with cooked meatballs or Italian sausage, pita bread and focaccia bread. **Serves 4-6**

1. Add olive oil to a skillet. Sauté onions and garlic until soft.
2. Spray Fondue Pot with non-stick spray.
3. Add onion mixture, stewed tomatoes, Italian seasoning, sugar, tomato sauce, lemon juice, red pepper flakes, salt and pepper to Fondue pot. Turn to setting 3 and heat thoroughly.
4. Add Parmesan cheese and stir often until melted. Turn down to setting 2 and serve immediately.

## SHRIMP FONDUE

- 1 1/4 cups water
- 1/4 cup apple cider vinegar
- 1 tablespoon Old Bay® seasoning
- 1 teaspoon salt
- 1 pound medium shrimp, peeled and deveined

Serve with cocktail sauce. **Serves 4-6**

1. Add water, vinegar, Old Bay® seasoning, and salt to Fondue Pot. Heat on setting 4 until broth comes to a boil.
2. Leave at setting 4 for cooking. Skewer shrimp with Fondue Fork. Cook for 1-2 minutes or until done, serve immediately.







## CAUTION

Read and follow the instructions below. Failure to do so may cause damage to your Fondue Maker, stove, or create a potential safety hazard.

1. Do not expose the Fondue Pot to heat source without food inside.
2. Do not allow contents of the Fondue Pot to boil dry, doing so may damage your Fondue Maker or create a potential safety hazard.
3. Do not put the Fondue Pot on any other heating surface, such as an electric or gas stove, hot plate, or glass flat top cooking surfaces. **USE ONLY WITH THE FONDUE BASE PROVIDED FOR HEATING.** Using the Fondue Pot with any other heat source may damage the Fondue Pot and may cause personal injury.

# LIMITED ONE YEAR WARRANTY

**Warranty:** This cook's essentials® product is warranted by the manufacturer to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

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

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

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

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

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

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$8.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

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

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

To Return the Appliance, ship to:

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

To Contact us, please write to or call:

Repair Department  
P.O. Box 7366  
Columbia, MO 65205-7366  
1(800) 233-9054

**Limitation of Remedies:** No representative or person is authorized to assume for the manufacturer any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall the manufacturer be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This manufacturer's warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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