

WOLFGANG PUCK

USE & CARE

Commercially Rated Bar Blender

LIFE IS ABOUT BALANCE
AND EATING WELL

Wolfgang Puck

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.

If you have any problems with this unit, contact Consumer Relations for service PHONE: 1-800-275-8273 or visit our website at wphousewares.com

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Models BCBB0020 Printed in China REV 1.0

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Wolfgang Puck
Bistro
collection

IMPORTANT SAFEGUARDS

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

- 1 **READ ALL INSTRUCTIONS BEFORE USING.**
- 2 To protect against risk of electrical shock, do not put appliance base, cord or plug in water or other liquid.
- 3 This appliance should not be used by children and care should be taken when used near children.
- 4 Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn unit off, grasp plug, and pull from the wall. Never yank on cord.
- 5 Avoid contact with moving parts.
- 6 To prevent severe personal injury or damage to your Blender keep hands and utensils out of Blender Jar while motor is running. A rubber spatula may be used but only when the blender motor is not running. The Tamper may be used while motor is running only with the lid is securely in place.
- 7 Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 8 The use of attachments not recommended or sold by W.P. Appliances, Inc., including canning jars, may cause fire, electric shock, or injury to persons.
- 9 Do not use outdoors.
- 10 Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 11 Blades are very sharp. Handle carefully. Store out of reach of children. Never attempt to remove blades while the blender jar is on the motor base. Do not operate the blender with loose or damaged blades. Never place the blade assembly on the motor base with the blender jar properly attached.
- 12 Always operate Blender with filler cap and lid in place. Only remove filler cap when adding ingredients.
- 13 When blending hot liquids ensure the 2-part lid is securely in place. Steam will escape naturally. Always start in low speed and then increase speed to desired setting. Use caution with hot liquids. Spraying from under the filler cap can occur, or escaping steam may cause scalding. Only use the lid provided with your blender.

- 14 Do not store anything in your blender jar, including your filler cap as this will damage the blade assembly or jar when starting the blender, it can also cause personal injury.
- 15 Do not use this appliance for other than intended use..

SAVE THESE INSTRUCTIONS

Grounding Instructions

This appliance must be grounded. It is equipped with a 3-prong cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

Warning: Improper use of the grounded cord can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- 1) Use only 3-prong extension cord with 3-blade grounding plug.
- 2) The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

IMPORTANT: This blender is rated 1200 watts. Be sure this is the only appliance operating on this circuit.

Before Your First Use

Wash all parts according to the Care & Cleaning section of this manual.

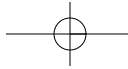


Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Know Your Bar Blender

Blender Blade Assembly

Fixed Nut

DO NOT ATTEMPT TO REMOVE



Blender Shaft



Metal Washer



Red Rubber Gasket



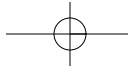
Locking Nut



5



6



Blender Blade Assembly

The blade assembly is removable from your jar should any food become trapped at the bottom of the jar. Before attempting to remove or replace the blade assembly please note these important safety recommendations:

- Wait for blade assembly to completely cool before attempting to remove.
- The blades are sharp, handle carefully.
- Hold the blade assembly with a cloth from inside the jar when turning blade LOCKING NUT located on the outside bottom of the jar housing.
- Do not over tighten the blade assembly when replacing to avoid cracking the jar.
- Never attempt to remove blade assembly while jar is on motor base.

To Remove Blade Assembly:

- 1 Use a cloth to hold the blade assembly with one hand while turning the LOCKING NUT located on the bottom outside of the jar clockwise until it is completely removed.
- 2 Remove METAL WASHER from BLADE SHAFT.
- 3 Remove RED WASHER from BLADE SHAFT.
- 4 Pull blade assembly out of blender jar by lifting straight up.

To Attach Blade Assembly

- 1 Use a cloth to hold the blade assembly and insert blade assembly through the opening in the bottom inside of the jar.
- 2 Place METAL WASHER over BLADE SHAFT.
- 3 Place RED RUBBER GASKET over BLADE SHAFT.
- 4 Place LOCKING NUT over center shaft and turn counter clockwise. Hand tighten – do not over tighten to avoid damage to blender jar.
- 5 Place a small amount of water into blender jar and check for leak prior to using your blender.

Using Your Bar Blender

- 1 Put ingredients in jar. Always add liquid ingredients first followed by solid ingredients.
- 2 Place the filler cap insert into the blender lid opening and turn filler cap clockwise until tight. Firmly attached assembled lid to the blender jar and place the blender jar on the motor base.
- 3 Plug the blender into a 120-volt 60 Hz AC-only outlet.
- 4 This blender has three speeds (High - Medium - Low), plus a Pulse function. Select the speed that best suits your blending task. We recommend always starting on Low speed and gradually increase to your desired speed.

WARNING! When blending hot liquids ensure the lid is securely in place. Place the filler cap into lid and turn clockwise until it stops (about a quarter turn), Always start in low speed and then increase speed to desired setting. Use caution with hot liquids. Spraying from under the filler cap can occur, or escaping steam may cause scalding. Only use the lid provided with your blender.

- 5 To add ingredients while the blender is on, remove the filler cap insert and drop ingredients through the lid opening. Replace the insert securely when done. Do not place your hands into the blender jar with the blender plugged in.
- 6 When the blending process is completed, turn the dial to the OFF position.
- 7 This blender is equipped with a Pulse function which allows you to pulse the blender on and off without turning the blender off each time. This is ideal for crushing ice or when you need quick bursts of power for more controlled blending. Continually turn the dial counter-clockwise and back to the OFF position until food or ice has reached the desired consistency. For snowy ice, pulse several times in 5 second increments.

Using Your Tamper

The tamper allows you to quickly process thicker mixtures of frozen drinks that are more difficult to process on their own. The tamper allows you to keep the ingredients pushed down onto the blade assembly. Never use the tamper without the lid in place. Remove center filler cap and slide tamper into jar. The tamper has a splash guard located near the top that prevents the tamper from coming in contact with the blade assembly.

When using the tamper do not fill blender jar more than 2/3 full. Do not blend continuously for more than 30 seconds when tamper is in place. Always circulate the tamper around the sides of the jar, not just in the center. This will ensure that your ingredients are fully processed.

WARNING! To reduce the risk of a scalding injury never use tamper when processing hot liquids.

Cleaning Your Bar Blender

- 1 Unplug your blender and ensure that all parts have completely cooled.
- 2 Remove jar from motor base by lifting straight up. Rinse with warm water to remove any large food particles that may have accumulated in the jar. Extreme caution should be used when cleaning your blender jar as the blades are very sharp.
- 3 Your blender jar and blade assembly can be cleaned by adding a few drops of dishwashing detergent into the blender jar and filling with 3 cups of warm water. Place the cover with filler cap on the jar and blend on low speed for 20 seconds. Rinse and repeat with clean tap water.
- 4 Fully rinse the blender jar to remove all soapy residues.
- 5 If any food particles remain around the blades, remove the blade assembly according to the section "Blender Blade Assembly" section of this manual. Wash in warm soapy water and dry thoroughly, do not place the blade assembly in the dishwasher. The blender jar can be washed in the top rack of the dishwasher with the blade assembly removed. Reassemble after cleaning.
- 6 Wipe the cord and base clean with a damp cloth. Dry thoroughly.

Caution: Do not immerse the blender motor base in water or other liquid. Do not use abrasive cleansers on any part of the blender.

Helpful Hints

- 1 If you need to scrape ingredients from the sides of the jar turn the blender to the OFF position and unplug from the wall outlet.
- 2 When blending solid foods, always cut them into no larger than 1/2-inch to 1-inch pieces before placing them into the jar. Blend no more than 1/2 cup of these foods at a time for uniform blending.
- 3 We do not recommend blending herbs or spices in the blender jar. They can permanently discolor the blender jar and release strong odors into the container which will affect the flavor of other foods.
- 4 Remember that ice cubes vary in size and shape. Smaller ice cubes can be chopped or crushed faster than larger ones. To add ice cubes to mixtures while the blender is operating, remove the filler cap and drop through the opening.
- 5 If too much food is blended at one time, the motor may stall. If this happens, turn the speed selector to the OFF position and unplug from wall outlet. Remove a portion of the food and then continue the blending process.
- 6 For more consistent results, always add liquid ingredients first, followed by solid ingredients.
- 7 To add food or liquid while the blender is operating, remove the filler cap from the blender jar cover and drop the ingredients through the opening. Remember to replace the filler cap when finished adding ingredients.
- 8 Avoid over-blending. Usually, you will need to blend for only a few seconds, not minutes.
- 9 This blender is NOT intended to grind meat, mash potatoes, knead dough, whip egg whites, or serve as a juice extractor.
- 10 Never place any of the following ingredients into the blender jar: bones or large pieces of solidly frozen foods. If a food cannot be cut with a knife, do not place it in the blender jar.
- 11 When making peanut butters or other nut butters or oil based foods do not process for more than 1 minute. Over-processing can cause overheating.



RECIPES

Banana Daiquiri

Makes 2 servings

INGREDIENTS

2 bananas peeled
2 tablespoons banana liquor
2 ounces rum
1/4 cup cream
2 cups ice cubes

METHOD

- 1 Place all the ingredients in blender.
- 2 Blend with the motor on high till smooth and creamy

Deb's Tip

I love to serve this in a glass with layered with strawberry daiquiri.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host



Strawberry Papaya Smoothie

Makes 2 servings

INGREDIENTS

1 cup fresh papaya chunks
1 cup pineapple juice
1 ripe banana
1/2 cup vanilla yogurt
2 cups frozen strawberries

METHOD

- 1 Place all the ingredients in the blender carafe in the order written. Set on high speed and blend till smooth.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Bananas Foster Frappe

Makes 2 servings

INGREDIENTS

2 ripe bananas
1/2 cup milk
1/3 cup caramel topping
5 scoops caramel swirl ice cream

METHOD

- 1 Place all the ingredients in the blender in the order written. Set on high speed. Blend till smooth and creamy.
- 2 Pour into glasses sprinkle with cinnamon.

Deb's Tip

For an adult version add 2 ounces spiced rum.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Thousand Island Dressing

Makes 1 1/2 cups

INGREDIENTS

2 large egg yolks
1/2 teaspoon white vinegar
1/2 teaspoon mustard
2 teaspoons tomato paste
1 teaspoon salt
3/4 cup vegetable oil
1 hard cooked egg
6 stuffed olives
2 small pickles
1 teaspoon lemon juice
1 shallot
1 teaspoon paprika
1 teaspoon sugar

METHOD

- 1 Place the egg yolks, vinegar, mustard paste and salt in the blender.
- 2 Place the lid on the jar with the plastic cap removed. Turn the blender to high and puree for 30 seconds.
- 3 Slowly add the oil through the hole.
- 4 When all the oil has been added, remove the lid and add the remaining ingredients.
- 5 Pulse several times until all the ingredients have been incorporated and desired chunkiness has been achieved.

Deb's Tip

This is delicious on a fresh seafood salad.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Caesar Dressing

Makes 4 - 6 servings

INGREDIENTS

2 cloves garlic
1/4 cup freshly grated parmesan cheese
1 tablespoon fresh lemon juice
1 large egg
1 teaspoon Worcestershire Sauce
1/2 teaspoon Dijon Mustard
1/2 teaspoon freshly grated pepper
2 - 4 whole anchovy filets
2/3 cup extra virgin olive oil

METHOD

- 1 Place all the ingredients except the oil in the blender jar. Turn the blender dial to high.
- 2 Remove the plastic cap from blender lid. Process the ingredients for 1 minute, then slowly drizzle all the oil through the hole. Blend for an additional 30 seconds.
- 3 Serve chilled.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

French Dressing

Makes 1 1/2 cups

INGREDIENTS

1/3 cup red wine vinegar
2 cloves garlic
1 shallot
1 teaspoons salt
1 teaspoon paprika
1 tablespoons yellow mustard
2 tablespoons ketchup
1 large egg
2/3 cup vegetable oil

METHOD

- 1 Place all the ingredients except for the oil in the blender.
- 2 Place the lid on the blender, with the plastic cap removed. Turn the blender to high and puree the ingredients. Slowly drizzle the oil through the hole into the vinegar mixture in a steady stream.
- 3 Chill before serving.

Deb's Tip

This is fantastic served as a dip for artichokes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

June's Easy Hollandaise Sauce

Makes 2/3 cup

INGREDIENTS

1 stick butter melted then clarified
3 large egg yolks
1/8 teaspoon hot sauce
1/4 teaspoon lemon juice
1/4 teaspoon water
1/4 teaspoon salt

METHOD

- 1 Melt the butter in the microwave for 30 seconds then clarify.
- 2 Place all the remaining ingredients in the blender.
- 3 Place the lid on blender with the plastic cap removed. Turn the blender to low and blend for 45 seconds. Slowly add the melted butter through the hole.
- 4 Delicious over poached eggs or asparagus

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Mayonnaise

Makes 1 cup

INGREDIENTS

2 large egg yolks
1 teaspoon mustard
2 teaspoon white vinegar
1/2 teaspoon salt
1 cup Safflower oil

METHOD

- 1 Place all the ingredients except for the oil in the blender.
- 2 Place the lid on the blender remove the plastic cap. Turn to medium setting. With the motor running slowly pour the oil through the filler cap opening.
- 3 Keeps good in the refrigerator for up to 2 weeks.

Deb's Tip

Try adding fresh herbs or spices to change the flavor, like wasabi to use on a grilled tuna sandwich, or basil for a tomato sandwich.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Orange Poppy Seed Dressing

Makes 4 servings

INGREDIENTS

1 navel orange quartered
1 tablespoon honey
2 tablespoon rice wine vinegar
2 teaspoons poppy seeds
1/2 teaspoon salt
2 green onions
1/2 cup Safflower oil

METHOD

- 1 Place all the ingredients except the oil in the blender jar.
- 2 Place the lid on the blender and remove the plastic cap. Set on high and puree for 1 minute till the orange part is completely pureed. Slowly drizzle the oil through the hole, until well incorporated.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Deb's Delicious Salsa

Makes 4 servings

INGREDIENTS

1 Pint grape tomatoes
1 mild chile pepper - pepper seeds removed
1 small sweet onion
2 whole cloves garlic
1 tomatillo - husk removed
10 3/4 ounce can mexican tomatoes with lime and cilantro
1 bunch cilantro, stems removed
2 tablespoons fresh lime juice
1 1/2 teaspoon Kosher salt

METHOD

- 1 Place all ingredients in blender jar. Pulse 5 to 6 times to desired consistency. Taste for additional seasoning. Serve with favorite chips.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Guest Host

Baby Food

Makes 4 or more servings

INGREDIENTS

Peaches

1 cup frozen peaches, thawed
1/4 cup water

Apples

1 medium golden delicious apple, peeled and cored
1/4 cup water
Cut apple into quarters and steam until fork tender

Blueberries

1 cup frozen blueberries, thawed
1/4 cup water

Guava

4 guavas, cut in quarters
1/4 cup water
Steam for 10 minutes

METHOD

- 1 Place fruits and water in blender and cover.
- 2 Turn on highest speed and use stir stick to aid in pureeing baby food.
- 3 Scrape sides and continue to puree until as smooth as desired.
- 4 Serve with in 2 days or freeze in individual portions for later use.

Marian's Tip:

The easiest way to freeze individual portions of baby food is in the newer silicone ice cube trays. Just fill them to the tops with your baby food, cover and freeze. Then pop them out into a zipper top bag and store. The silicone makes for much easier removal since you can just turn it inside out.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Chocolate & Coffee Milk Shakes

Makes 2 servings

INGREDIENTS

Chocolate Milk Shake

4 scoops vanilla ice cream
1/2 cup chocolate sauce
1/2 cup half-and-half

Coffee Milk Shake

4 scoops vanilla ice cream
1/2 cup half-and-half
1/2 cup strong coffee, cold
2 teaspoons instant espresso powder

METHOD

- 1 Place all ingredients in the blender and cover. Turn blender to highest speed and use stir stick help blend ingredients.
- 2 Pour into glasses and rinse out blender and repeat with next recipe if desired.
- 3 Layer over the tops in the same glass. Add a straw, a drizzle of chocolate sauce and a cherry and serve.

Marian's Tip:

You can find instant espresso powder in the coffee aisle of most grocery stores. The brand I like best is called Madaglia D'Oro and comes in a small glass jar. You can use instant coffee in a pinch or even stir in finely ground coffee beans as Wolf likes to do.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Citrus Slushy

Makes 2 servings

INGREDIENTS

1 cup orange juice, freshly squeezed
1/4 of an entire orange, optional
1/4 cup grapefruit juice, freshly squeezed
1 tablespoon lemon juice, freshly squeezed
1 tablespoon granulated sugar
1 1/2 cups ice cubes
Lime wedge and Mandarin orange segments, for garnish

METHOD

- 1 Place all ingredients in the blender and cover.
- 2 Blend on low speed then high using stir stick to combine ingredients until smooth. For a thicker consistency, add a few more ice cubes
- 3 If you add the optional 1/4 orange your slushy will be especially flavorful. Drop several Mandarin orange segments into the bottom of the glasses. Pour slushy over the top and garnish with lime wedges.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Pea Soup

Makes 6 servings

INGREDIENTS

2 tablespoons unsalted butter
1 yellow onion, peeled and quartered
1 teaspoon kosher salt, or to taste
4 cups chicken stock
1 tablespoon granulated sugar
2 teaspoons fresh lemon juice
1 1/2 pounds frozen peas
Fresh pepper to taste
1/2 cup half and half

METHOD

- 1 Combine all ingredients in blender except the half and half. Place lid on blender.
- 2 Turn to low speed until consistency is chunky, then increase speed to high.
- 3 Puree for 6 minutes or until steam is visible at top of blender and soup is very hot.
- 4 Add half and half and blend on low speed for 3 seconds to incorporate. Taste carefully and adjust seasoning if needed. Ladle into bowl and serve.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Potage Parmentier

Makes 6 servings

INGREDIENTS

3 cups potatoes, peeled and diced
3 cups leeks, sliced and rinsed
2 quarts water
1/3 cup heavy cream
3 tablespoons chives, finely chopped
1 tablespoon kosher salt

METHOD

- 1 Place water, potatoes, leeks, onions, and salt in an 8 quart stock pot and bring to a boil. Reduce heat to medium and simmer for 40 - 50 minutes or until vegetables are tender. Set aside to cool.
- 2 Pour half of the soup into blender, cover and puree to desired texture on low speed. Repeat with remaining soup
- 3 Add heavy cream and puree for 2 - 3 seconds to combine. Ladle into bowls and garnish with chives.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Russian Dressing

Makes about 2 cups

INGREDIENTS

1 tablespoon white vinegar
 1 large egg
 2 teaspoons kosher salt
 1 teaspoon dry mustard powder
 1/8 teaspoon cayenne pepper
 4 tablespoons sweet relish
 1/2 cup ketchup
 2 tablespoons barbecue sauce
 1 teaspoon Worcestershire sauce
 1/4 of a red onion, roughly chopped
 1 cup vegetable oil

METHOD

- 1 Place all ingredients in the blender except for the oil. Cover and remove stir stick.
- 2 Turn blender on high speed. Slowly stream oil in through the center hole until all of it is added and dressing is thick. Stop and taste to correct seasonings if desired.
- 3 Store in an airtight container in the refrigerator up to 1 week.

Marian's Tip:

The pickle relish is the secret to this recipes' flavor, so use a brand you really trust or use homemade pickles. If your pickles are not sweet, add a bit of sugar to the ingredients. The little sweet gherkin pickles are wonderful for this.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Sage and Walnut Pesto

Makes about 2 cups

INGREDIENTS

1/2 cup fresh sage leaves
 1/2 cup walnuts, toasted
 The zest and juice of half of a lemon
 1 teaspoon honey
 3 cloves garlic
 1 teaspoon kosher salt
 1/2 teaspoon fresh pepper
 1/4 cup Parmesan cheese, grated
 1 cup walnut or vegetable oil

METHOD

- 1 Combine all ingredients except oil in blender. Cover and remove stir stick.
- 2 Turn motor on low then high speed. Stream oil in through center hole until all of it is added and pesto is thick and creamy. Store refrigerated for up to 1 week or you can freeze it for up to 3 months.

Marian's Tip:

For a lower fat version use 1/2 cup oil and 1/2 cup water. The taste is very good.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Old Fashioned Strawberry Milkshake

Makes about 2 cups

INGREDIENTS

- 1 cup strawberries cut in half, plus 2 whole berries for garnish
- 1/4 cup sugar
- 4 scoops strawberry ice cream
- 1/3 cup half-and-half
- Sweetened whipped cream

METHOD

- 1 Place strawberries and sugar in medium bowl and toss. Cover and let strawberries macerate at room temperature for 1/2 hour.
- 2 Place strawberries and juice in blender and cover. Blend on low for a chunky consistency. Put ice cream and half-and-half in blender and Blend on highest speed, using stir stick to blend ingredients until smooth.
- 3 Pour into glass and garnish with whole strawberry and a spoonful of whipped cream.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Recipe Notes

Recipe Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal commercial use,we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.