



**DESIGNED FOR LIFE™**  
PROFESSIONALLY DESIGNED ♦ LEGENDARY PERFORMANCE

**IT'S WHAT WE'RE MADE OF.**

For over 100 years, the Oster® brand has been defining innovation, power and durability. Some say our line of uniquely designed and built appliances last forever. The Oster® Designed for Life™ Series is the next generation of innovative products that are professionally designed, timelessly styled and backed by legendary performance.

14 CUP FOOD PROCESSOR WITH 5-CUP WORK BOWL

PROCESADOR DE ALIMENTOS DE 14 TAZAS CON RECIPIENTE DE 5 TAZAS

User Guide/ Guía del Usuario:

**FPSTFP4263-DFL**



*Safety*  
*Seguridad*



*How to use*  
*Cómo usar*



*Cleaning*  
*Cuidado y Limpieza*



*Guarantee*  
*Garantía*

# IMPORTANT SAFEGUARDS

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

1. **Read all instructions before use, and keep for future reference.**
2. To protect against risk of electrical shock, do not put food processor base or electrical cord in water or any other liquid. This may cause personal injury or damage to the product.
3. Close supervision is necessary when using this appliance near children.
4. Turn unit off and unplug from outlet to disconnect appliance, before putting on or taking off parts, before cleaning and when not in use.
5. Do not contact moving parts.
6. Do not operate food processor with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock or injury.
8. Do not let cord touch hot surfaces or hang over table edges or counters.
9. Do not use your food processor if any part is broken.
10. Do not use outdoors or for commercial purposes.
11. Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
12. Blade and processing disk are sharp. Handle carefully.
13. To reduce the risk of injury to persons, never place cutting blade on motor base without first locking bowl properly in place.
14. Be certain container cover is securely locked in place while operating appliance. Make sure motor, Disc, and/or chopping blades have completely stopped before removing cover.
15. Never feed food into food chute by hand, always use the food pusher.
16. Be sure to turn switch to OFF position after each use.
17. This appliance is intended for household use only, not for commercial or industrial use. Use for anything other than intended will void the guarantee.
18. Do not attempt to defeat the cover interlock mechanism.
19. To reduce the risk of fire or electric shock, do not attempt to remove the bottom cover of the unit. There are no serviceable parts inside. Repair should only be done by authorized service personnel.



# **THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY.**

This appliance has a polarized alternating current plug (one blade is wider than the other). To reduce the risk of electric shock, as a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not insert fully in the outlet, reverse the plug. If it still fails to fit, contact a qualified electrician.

**DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.**

## **EXTENSION CORD USE**

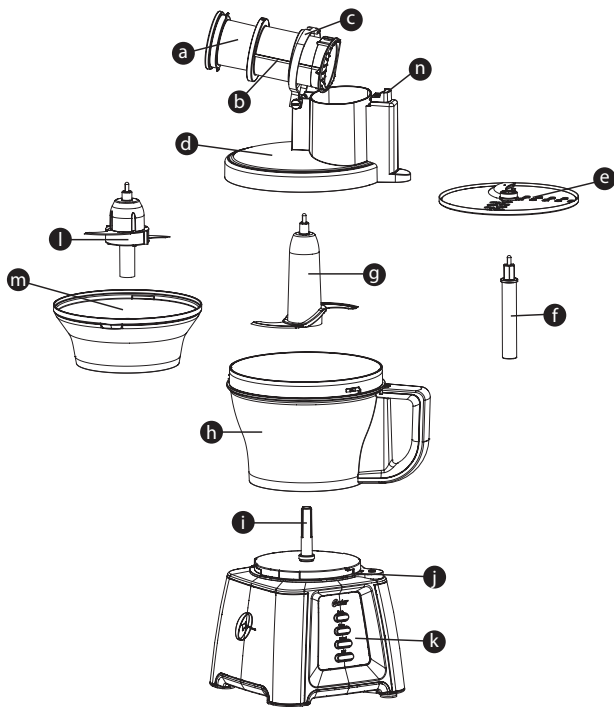
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the electrical rating of the cord must be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

## **SAVE THESE INSTRUCTIONS**

Thank you for purchasing the OSTER® 14 Cup Food Processor. Before you use this product for the first time, please take a few moments to read these instructions and keep it for reference. Pay particular attention to the Safety Instructions provided. Please review the product service and guarantee statements. To learn more about Oster® products, please visit us at [www.oster.com](http://www.oster.com) or call us at 1-800-334-0759.



# LEARNING ABOUT YOUR 14 CUP FOOD PROCESSOR



**a** Small Food Pusher

**b** Large Food Pusher

**c** Food Chute Lid

**d** Bowl Cover

**e** Slice/Shred Disc

**f** Disc Stem

**g** Chopping Blade

**h** Bowl

**i** Center Post

**j** Base Lock Switch

**k** Control Panel

**l** Small Chopping Blade

**m** Small Bowl

**n** Slide button





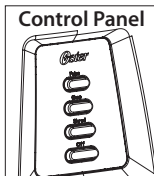
**1 Pulse** - The Pulse button must be pressed and held for unit to operate. When released, unit will stop. Use PULSE for short processing tasks, such as chopping nuts, raw meats, or vegetables. This lets you check processed results and control the consistency.

**2 Shred** - When this button is pressed, unit runs continuously on low speed until "Off" button is pressed.

**3 Chop** - When this button is pressed, unit runs continuously on high speed until "Off" button is pressed.

**4 Off** - Processor should always be left in the OFF position when not in use.

**NOTE:** When slicing or shredding use high speed. When using chopping blade use lower speed to control size of chopped food.



## Before Using Your Oster® Food Processor

- When unpacking the product and removing packing material, handle the chopping blade and slice/shred discs carefully: they are very sharp.
- Wash all parts except the Base in hot, soapy water. Rinse them dry. These parts can also be placed in the dishwasher. Be sure to read the Care & Cleaning Section of this manual to learn the correct methods for taking the unit apart and cleaning.





## HOW TO:



### Using Your Food Processor

**NOTE:** Do not attempt to chop ice in this food processor; it will damage the bowl and dull the Chopping Blade. This unit will not whip cream, beat egg whites, grind coffee beans, spices or other items with high oil content, or slice or shred hard-cooked eggs, marshmallows, or soft cheeses.

**Important:** For your protection, this unit has an interlock system. **The processor will not operate unless the bowl is properly locked onto the base and cover is properly locked onto the bowl.** Do not attempt to operate the unit without the bowl cover, bowl and food chute lid correctly in place. Be sure base is on a flat, dry and clean surface before you begin processing.

**NOTE:** Before you begin, PLEASE BE SURE THAT THE ELECTRIC CORD IS UNPLUGGED.

### How To Assemble the Large Bowl

Align the base and bowl as illustrated in Figure 1. Align the bowl handle with the UNLOCK  mark on the base. Turn the bowl counter-clockwise until it clicks onto the base. The bowl handle should now align with the LOCK  mark on the base. (The bowl handle will be positioned on the front-right corner of the base.)

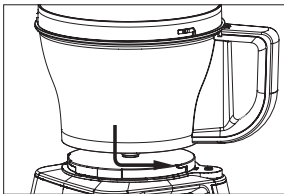







Figure 1

**NOTE:** There is only one position for the bowl to lock onto the base. The unit will not operate if the bowl does not lock onto the base.

### How to Lock the Cover

Place the cover onto the bowl. Align the UNLOCK  mark on the cover and the UNLOCK  mark on the bowl (as illustrated in Figure 2). Twist the cover counter-clockwise towards the LOCK  until it clicks onto the bowl. The LOCK  mark on the cover should now align with the LOCK  mark on the bowl.

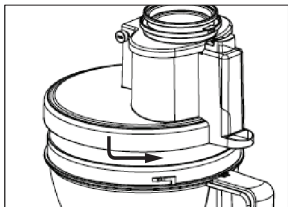


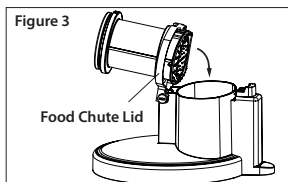
Figure 2

**NOTE:** When the cover is locked into position, the safety mechanism on the cover and bowl will align. The unit will not operate if the cover is not locked onto the bowl.

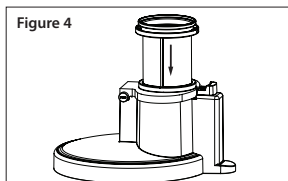
**NOTE:** BOWL MUST BE LOCKED INTO BASE BEFORE COVER CAN BE LOCKED INTO POSITION.



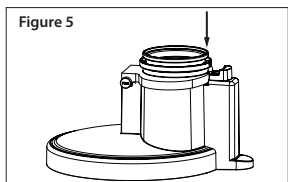
## How to Lock the Food Chute Lid



- 1 The Food Chute lid hinges onto the back of Food Chute. As illustrated in Figure 3.



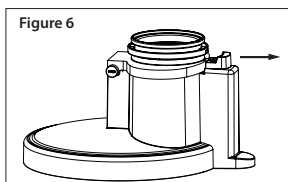
- 2 Push down the Large Food Pusher into the Food Chute. As illustrated in Figure 4.



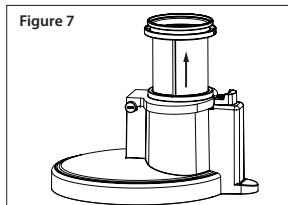
- 3 Push down on the tab of Large Food Pusher to latch the Food Chute lid onto the Food Chute. As illustrated in Figure 5.

**NOTE:** Unit will not operate if the Food Chute lid does not latch onto the Food Chute

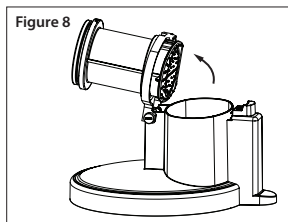
## How to Open the Food Chute Lid



- 1 Pull Side Release button out. As illustrated in Figure 6.



- 2 Pull up the Large Food Pusher. As illustrated in Figure 7.





- 3 Pull back the food chute lid and Large Food Pusher. As illustrated in Figure 8.

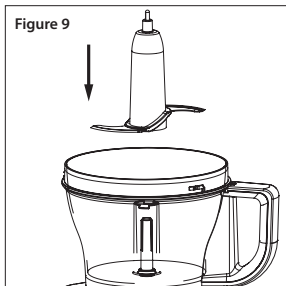
**NOTE:** Before opening Food Chute lid, turn the unit OFF and unplug the cord.



## How to Chop Using the Large Work Bowl

**NOTE:** Make sure the unit is turned OFF and unplugged before use. Never use hand to push food into processor. Do not use the processor continuously for more than 3 minutes at a time.


- 1 Lock the large bowl onto base.  
(See “How to assemble the large bowl”)
  - 2 Grasp the chopping blade by its stem and slide it onto the center post (Figure 9).
  - 3 Place food into bowl.
  - 4 Lock cover onto bowl.  
(See “How to Lock the cover”)
  - 5 Lock the Food Chute Lid.  
(See “How to Lock the Food Chute Lid”).
  - 6 Plug the cord into an electric outlet.  
Use the Food Guide to prepare food for chopping.
  - 7 Press the Chop or Shred button for continuous processing or the PULSE button for short processing tasks. When using the PULSE setting, hold the PULSE button for about 2-3 seconds at a time, check results and repeat if desired.
  - 8 When finished processing, press the Off button and allow the chopping blade to stop rotating.
  - 9 Twist the cover towards the UNLOCK  mark to remove lid.
  - 10 Hold the Chopping Blade by its stem and remove. Unlock the bowl by turning it clockwise towards the UNLOCK  mark, and lift off. Empty the processed food.
- NOTE:** Chopping Blade is very sharp, use caution when handling.



## How to Chop Using the Small Work Bowl

**(Do not use slice/shred disc with small work bowl.)**

**NOTE:** Make sure the unit is turned OFF and unplugged before use. Never use hand to push food into processor. Do not use the processor continuously for more than 3 minutes at a time.

- 1** Lock the large bowl onto base.  
(See "How to assemble the large bowl")
- 2** Insert Small work bowl into large work bowl and twist inner bowl until it is seated into the large work bowl.
- 3** Grasp the small chopping blade by its stem and slide it onto the center post.
- 4** Place food into bowl.
- 5** Lock cover onto bowl. (See "How to Lock the cover")
- 6** Lock the Food Chute Lid. (See "How to Lock the Food Chute Lid").
- 7** Plug the cord into an electric outlet.
- 8** Press the Chop or Shred button for continuous processing or the PULSE button for short processing tasks. When using the PULSE setting, hold the PULSE button for about 2-3 seconds at a time, check results and repeat as desired.
- 9** When finished processing, press the Off button and allow the chopping blade to stop rotating.
- 10** Twist the Lid towards the UNLOCK  mark to remove.
- 11** Hold the Chopping Blade by its stem and remove. Lift small work bowl out of the larger work bowl. Empty processed food.

**NOTE:** When using chopping blade use slower speeds to control size of chopped food. Chopping Blade is very sharp, use caution when handling.



## How to Slice or Shred Using the Large Work Bowl

**NOTE:** Make sure the unit is turned OFF and unplugged before use. Never use hand to push food into processor. Do not use the processor continuously for more than 3 minutes at a time.

### Processing Large Amounts of Food



- 1 Lock the bowl onto base.  
(See "How to assemble the bowl")
- 2 Slide the Disc Stem onto the center post of the base. With the desired side facing up (slicing or shredding), push the slice/shred disc onto the disc stem (Figure 10). Use caution when handling disc, blades are extremely sharp.
- 3 Lock cover onto bowl.  
(See "How to Lock the cover")
- 4 Fill the Food Chute with large food such as a chunk of cabbage, green pepper, whole tomato (Figure 11). Lock the food chute lid. (See "How to Lock the Food Chute Lid"). Use the Food Guide to help you prepare food for slice/shred processing.
- 5 Slide the Small Food Pusher into the Large Food Pusher, plug the cord into an electric outlet.
- 6 Press the desired speed setting button, then press down lightly but firmly on the Food Pusher (Figure 12).
- 7 When finished processing, press the Off button and allow the disc to stop rotating. Twist the Bowl cover towards the UNLOCK  mark to remove the cover.
- 8 Carefully remove the Shredding Disc. Unlock the bowl by turning it clockwise towards the UNLOCK  mark and lift off. Empty the processed food.

Figure 10

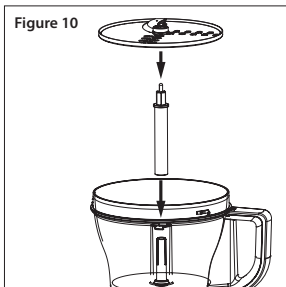


Figure 11

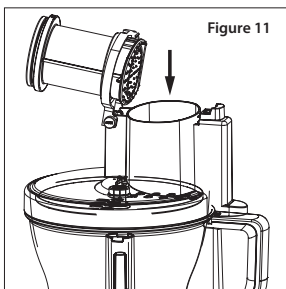
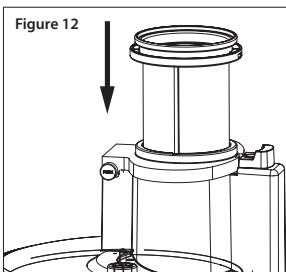


Figure 12




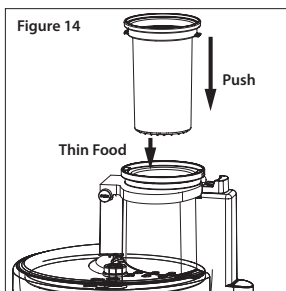
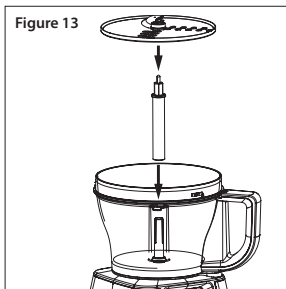
**NOTE:** Shredding Disc is very sharp, use caution when handling.




## Processing Long and Thin Foods

**NOTE:** Make sure the unit is turned OFF and unplugged before use. Never use hand to push food into processor. Do not use the processor continuously for more than 3 minutes at a time.

- 1 Lock the bowl onto base.  
(See "How to assemble the bowl")
- 2 Slide the Disc Stem onto the center post of the base. With the desired side facing up (slicing or shredding), push the slice/shred disc onto the disc stem (Figure 13). Use caution when handling disc, blades are extremely sharp.
- 3 Lock cover onto bowl.  
(See "How to Lock the cover")
- 4 Lock the food chute lid. (See "How to Lock the Food Chute Lid". Food Chute Lid can be locked before locking cover onto the bowl).
- 5 Fill the Large Food Pusher with long and thin food such as potato, pepperoni, carrots and celery.
- 6 Insert Small Food Pusher into Large Food Pusher (Figure 14), plug the cord into an electric outlet.
- 7 Press one of the preset speed buttons, then press down lightly but firmly on the Small Food Pusher.
- 8 When finished processing, press the Off button and allow the disc to stop rotating. Twist the Bowl cover towards the UNLOCK  mark to remove the cover.



- 9 Carefully remove the Shredding Disc. Unlock the bowl by turning it clockwise towards the UNLOCK  mark and lift off. Empty the processed food.

**NOTE:** Shredding Disc is very sharp, use caution when handling.

## Food Processing Tips/Liquids

- 1 Hot liquids (no hotter than 176°F) and hot foods can be processed in the bowl.
- 2 Be sure to process small amounts of liquids—2 cups or less at a time. Larger amounts may leak from the bowl.





## Care & Cleaning

**NOTE:** Do not attempt to sharpen the cutting edges of the chopping blade or the reversible disc. They are permanently sharpened at the factory and will be ruined by attempted sharpening.

### Cleaning

- 1 Before cleaning, be sure the unit is switched off and the cord is unplugged.
- 2 Whenever possible, rinse parts immediately after processing for easy cleanup.
- 3 Wipe the base, control panel, and feet with a damp cloth and dry thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, non-abrasive cleaner. Do not immerse the base in liquid.
- 4 Blades are sharp.
- 5 All removable parts can be washed by hand or in a dishwasher, top rack.
  - If washing by hand, wash in hot sudsy water, rinse, and dry thoroughly. If necessary, use a small nylon bristle brush to thoroughly clean the bowl and food chute/cover, this type of brush will also help prevent cutting yourself on the sharp chopping blade and slice/shred disc.
  - If washing in a dishwasher, place removable parts on the top rack only — not in or near the utensil basket.

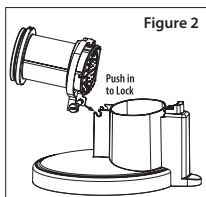
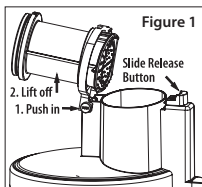
**NOTE:** For easier cleaning, the Wide Mouth Food Chute can be removed from the lid.

#### How To Remove The Wide Mouth Food Chute:

- Pull Slide Release Button out and pull up the Large Food Pusher.
- Pull back the Food Chute lid and Large Food Pusher.
- Push in the white horizontal hinge pin and lift off the Wide Mouth Food Chute (See Figure 1).

#### How To Re-Attach the Wide Mouth Food Chute:

- Line up the white horizontal hinge pin with the notches.
  - Push in to lock into place (See Figure 2).
- 6 Do not use rough scouring pads or cleansers on any plastic or metal parts.
  - 7 Do not fill the bowl with boiling water or place any of the parts in boiling water. Some foods, such as carrots, may temporarily stain the bowl. To remove stains, make a paste of 2 tablespoons (30ml) baking soda and 1 tablespoon (15ml) warm water. Apply the paste to the stains and rub with a cloth. Rinse with sudsy water and dry.





## Chopping Guide For Large Work Bowl

Food	Amount	Directions
Baby Food	Up to 4 cups (1000ml)	Add up to 4 cups (1000ml) cooked vegetables and/or meat in a bowl, along with ¼ cup (60ml) liquid per cup of solid food, process continuously to desired fineness.
Bread Crumbs	Up to 5 slices	Cut either fresh or dry bread slices into 1½–2 inch (3.75–5cm) pieces. Add to bowl and process to fine crumbs.
Cookie/Cracker Crumbs	Up to 5 cups (1250ml)	Use for crumbing Graham Crackers, Chocolate or Vanilla Wafers. Break larger crackers into 1½–2 inch (3.75–5cm) pieces. Add to bowl and process until fine.
Cranberries, minced	3 cups (750ml)	Pulse to chop to desired fineness. Can also add sugar to make Cranberry Relish.
Eggs, chopped	Up to 12	Peel, dry and halve hard-cooked eggs. Add to bowl, Pulse to chop, checking fineness after 4–5 pulses.
Garlic, minced	Up to 12	Be sure bowl is dry. Drop clove(s) down Food Chute while unit is running.
Meat, chopped (raw or cooked)	Up to 2.5 cups (600ml)	Cut the meat into 1 inch (2.54cm) cubes. Add to bowl and pulse to chop.
Mushrooms, chopped	Up to 12 medium	Halve large ones and add to bowl. Pulse to desired fineness.
Nuts, chopped	2 cups (300ml)	Add to bowl and pulse to chop.
Onions, chopped	Up to 2 large	Quarter, add to bowl. Pulse 1 or 2 times to coarsely chop. For green onions, up to 2 cups (500ml) cut into 1 inch (2.45cm) pieces.
Parmesan or Romano Cheese, grated	Up to 1½ cups (375ml)	Allow cheese to reach room temperature. Cut into 1 inch (2.54cm) cubes. Add to bowl and pulse to coarse chop. Process continuously to finely grate.
Parsley, chopped	Up to 2 cups (500ml)	Add to bowl and pulse to chop to desired fineness, about 10–15 seconds. Process other herbs in the same manner (Basil, Cilantro, Mint, etc.)
Pepper, Green, Red, Yellow, chopped	Up to 1 Pepper	Cut into 1 inch (2.54cm) pieces. Add to bowl and pulse to chop.
Soups, pureed or creamed	2 cups (500ml)	Add up to 2 cups hot (less than 176°) vegetable soup for pureeing or creaming. Process to desired smoothness.
Squash (Butternut), Pumpkin or Sweet Potatoes, pureed	Up to 5 cups (1250ml) of 1 inch (2.54cm) cubes	Add ¼ (60ml) cup of cooking liquid per cup of food. Pulse to finely chop then process continuously to puree.
Strawberries, pureed	2 cups (500ml)	Hull and halve large berries. Add to bowl and pulse to chop. Process continuously to puree.
Tomatoes, chopped	4 medium	Quarter tomatoes. Add up to 4 and pulse to desired size.



## Shredding Guide for Large Work Bowl

Food	Directions
Cabbage	Use Shredding Disc for very fine cabbage or slaw. Cut into pieces to fit Chute. Shred using light pressure. Empty bowl as cabbage reaches Disc.
Carrots	Position in Chute and shred.
Cheese, cheddar	Cheese must be well chilled. Cut to fit Chute, use light pressure.
Cheese, Mozzarella	Cut to fit Chute. Cheese must be chilled in freezer for 30 minutes prior to shredding. Use light pressure.
Potatoes	Cut to fit Chute.
Zucchini/Squash	Slice off ends, cut to fit Chute, either lengthwise or horizontally.

## Slicing Guide for Large Work Bowl

Food	Directions
Apple	Halve and stack horizontally in Chute. Use firm pressure.
Cabbage/Lettuce	Halve head, cut to fit Chute
Carrots	Cut to fit Chute.
Celery	Remove string, pack Chute for best results.
Cucumber	Cut to fit Chute if necessary.
Mushrooms	Stack Chute with mushrooms on their sides for lengthwise slices.
Onions	Halve and fill Chute, positioning onions upright for coarsely chopped results.
Peaches/Pears	Halve and core. Position upright in Chute and slice using light pressure.
Peppers, Green, Yellow, Red, etc.	Halve and seed. Fit pepper up bottom of Chute squeezing slightly to fit if necessary. Cut large ones into quarters or strips, depending on desired results. Slice using moderate pressure.
Pepperoni	Cut into 3 inch (8cm) lengths. Remove inedible casing.
Potatoes	Peel if desired, cut large potatoes in halves, position in Chute.
Strawberries	Hull. Arrange berries on their sides for lengthwise slices.
Tomatoes	Use small tomatoes for whole slices, halve if necessary. Use gentle but firm pressure.
Turnips	Peel, cut turnips to fit Chute.
Zucchini/Squash	Slice off ends. Use small zucchini/squash for whole slices; halve larger ones to fit Chute.





## 5 Year Satisfaction Guarantee

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of five years from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the guarantee period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive guarantee. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this guarantee.

This guarantee is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain satisfaction guarantee performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this guarantee.

This guarantee does not cover damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the guarantee does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

### **What are the limits on JCS's Liability?**

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory guarantee or condition.

Except to the extent prohibited by applicable law, any implied guarantee or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above guarantee.

JCS disclaims all other guarantees, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied guarantee lasts, so the above limitations or exclusion may not apply to you.

This guarantee gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

### **How to Obtain Satisfaction Guarantee Service**

#### **In the U.S.A.**

If you have any question regarding this guarantee or would like to obtain guarantee service, please call 1-800-334-0759 and a convenient service center address will be provided to you.

#### **In Canada**

If you have any question regarding this guarantee or would like to obtain guarantee service, please call 1-800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this guarantee is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this guarantee is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department

**PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES  
OR TO THE PLACE OF PURCHASE**





For product questions contact:

Jarden Customer Service

USA : 1.800.334.0759

Canada : 1.800.667.8623

[www.oster.com](http://www.oster.com)

©2013 Sunbeam Products, Inc. doing business as Jarden Consumer Solutions. All rights reserved. Distributed by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions, Boca Raton, Florida 33431. Sunbeam Products, Inc. is a subsidiary of Jarden Corporation (NYSE:JAH).

Para preguntas sobre los productos llame:

Jarden Customer Service

EE.UU.: 1.800.334.0759

Canadá : 1.800.667.8623

[www.oster.com](http://www.oster.com)

©2013 Sunbeam Products, Inc. operando bajo el nombre de Jarden Consumer Solutions. Todos los derechos reservados. Distribuido por Sunbeam Products, Inc. operando bajo el nombre de Jarden Consumer Solutions, Boca Raton, Florida 33431. Sunbeam Products, Inc. es una subsidiaria de Jarden Corporation (NYSE:JAH).