

# Oster®

## DESIGNED FOR LIFE™

*User Manual*

*Manual de Instrucciones*

**BLENDERS**

**LICUADORAS**

### 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 professionally designed and built appliances last forever. The Oster® Designed for Life™ Series is the next generation of innovative products that are uniquely designed to fit your lifestyle, cooking needs and expectations.



*Recipes Included in Instruction Manual.*  
*Recetas Incluidas en el Manual de Instrucciones.*

# IMPORTANT SAFEGUARDS

When using your blender, you should always follow basic safety precautions, including the following:

- Read all instructions before use.
- To protect against electrical hazards, do not immerse the cord, plug or motor base in water or other liquids.
- Always use the product on a clean, flat, hard, dry surface. There should be no material such as a tablecloth or plastic between the unit and surface.
- Flashing light indicates blender is ready to operate. Avoid ANY contact with the blades or moveable parts.
- Keep hands and utensils out of jar while blending to reduce the risk of:
  - Severe personal injury
  - Damage to the blender
- If scraping is necessary, turn the power OFF and use a rubber spatula only.
- Do not use the appliance:
  - With a damaged cord or plug
  - After the unit fails to work correctly
  - After you drop or damage the product in any wayReturn the product to your nearest Authorized Oster® Appliance Service Center for a safety check, adjustment or repair.
- The multi-functional blade is sharp. Handle it carefully.
- To reduce the risk of injury:
  - Do not leave the multi-functional blade sitting out or exposed
  - Always completely assemble the blade to the jar before putting on the base
- Always put the lid on the jar before operating the blender.
- When blending hot liquids beware of steam. Remove the jar lid food chute from the lid to allow steam to escape.
- Do not use outdoors.
- Do not allow the cord to touch hot surfaces or hang over the edge of a table or counter.
- Unplug the blender when it is not in use, before taking off or putting on parts, and before cleaning. To disconnect, turn appliance off by pressing ON/Off button and remove plug from outlet.
- Never leave the appliance unattended while it is running.
- You risk personal injury, fire or electric shock if you use attachments, jars or parts other than those recommended by Jarden.
- Supervise children closely when they use or are nearby appliances.
- Do not blend boiling liquids in the blender.
- The use of attachments, including canning or ordinary jar and processing assembly parts is not recommended by Jarden, and may cause risk or injury to persons.

# SAVE THESE INSTRUCTIONS

## **This product is for household use only.**

- The maximum rating marked on the product is based on the attachment that draws the greatest load. Other attachments may draw less power.

## **Power Cord Instructions:**

Please follow the instructions below to ensure the safe use of the power cord.

- This appliance is equipped with a polarized plug for 120V and 127V units only. This type of plug has one blade that is wider than the other. This plug will fit in a polarized outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.
- Try to position the blender near the power source to reduce the hazards associated with power cords (stuck as becoming entangled or tripping over a long power cord).
- Do not pull, twist or otherwise abuse the power cord.
- Do not wrap the power cord around the main body of the blender during or after use.
- Do not use an extension cord with this product.



**This symbol has been placed in specific areas of the User Guide portion of this book. Its purpose is to help you easily identify instructions that require your special attention.**

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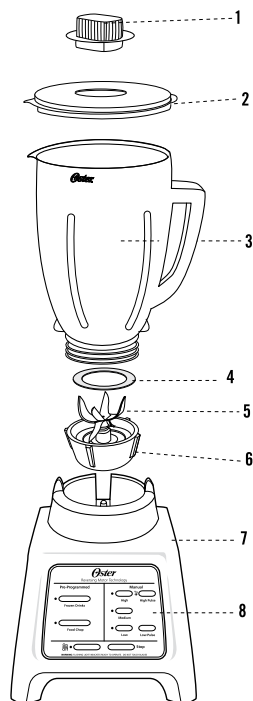
# Welcome

Congratulations on your purchase of an Oster® Blender. If you have any comments, questions or inquiries about this revolutionary product, please call 1-800-334-0759. Your product includes the following technology and features:

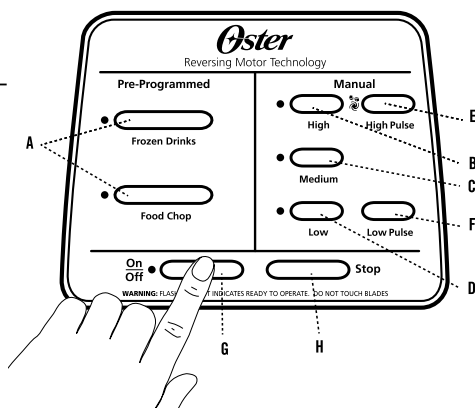
- **A user-friendly touchpad design** gives you the option of Pre-Programmed Settings or Manual Controls. Try a frozen drink, smoothie, salsa or soup from the recipe section in the instructions.
- **A multi-functional blade** optimizes Pre-Programmed food and drink preparation.
- **A powerful reversible motor** keeps the ingredients near the blade by spinning at very low speeds and gradually speeding up to the Pre-Programmed level, ensuring optimum results from smooth to chunky.
- **Manual Controls** give you the flexibility to operate the blender for personal recipes.
- **A jar lid food chute** lets you add ingredients without removing the jar lid.

# Learning About Your Product

1. **Jar Lid Food Chute** – Allows you to add ingredients during use. Also, allows you to open to allow steam to escape when blending hot foods.
2. **Jar lid** – Seals the blender jar.
3. **Jar** – Your Oster® Blender includes one of the following:
  - 5-Cup Dishwasher-Safe Glass Jar
  - 6-Cup Dishwasher-Safe Glass Jar
  - 6-Cup Break-Resistant Plastic Jar
4. **Sealing Ring** – Seals the jar to the multi-functional blade for leak-proof operation.
5. **Multi-Functional Blade** – Creates a forward and reverse action when the Pre-Programmed settings are in use.
6. **Threaded Jar Bottom**
7. **Sturdy Stylish Base** – Holds the jar securely. Contains a powerful, reversible, variable speed motor. It uses Pre-Programmed logic that takes the guesswork out of creating foods and drinks.
8. **Control Panel**



- a. **Pre-Programmed Settings** – Use to select “Frozen Drinks” Button or “Food Chop” Button. Blender automatically shuts off when cycle is finished.
- b. **Manual Controls** – “High/” button – Use for max speed or ice crushing
- c. **Manual Controls** – “Medium” button – Use for medium speed
- d. **Manual Controls** – “Low” button – Use for low speed
- e. **High Pulse button** – Press and hold to Pulse, release the button to stop
- f. **Low Pulse Button** – Press and hold to Pulse, release the button to stop
- g. **Power Button (On/Off button)** – Turns the product On and Off
- h. **Stop Button** – Use to Stop the product

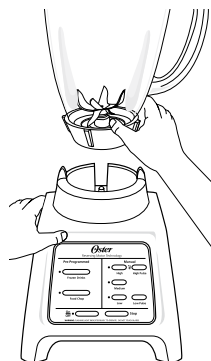


# Using Your Product

Before you use the product for the first time, separate the lid, jar lid food chute and blade from the jar. Wash in warm, soapy water, or top rack in the dishwasher. Rinse and dry well.

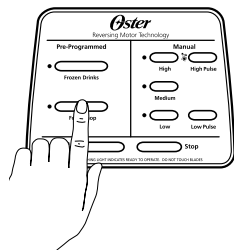
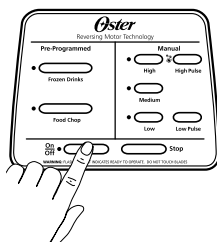
## Assembly (Glass Jar Models)

1. Install the sealing ring over the multi-functional blade.  
⚠ Blade is sharp. Handle with care.
2. Turn the jar upside down so the small opening is at the top.
3. Turn the multi-functional blade with sealing ring upside down and place into the bottom of the jar.
4. Position the open end of the threaded jar bottom over the jar and sealing ring. Turn clockwise to tighten.  
Be sure the threaded jar bottom is locked securely to the jar before using.
5. Slide the jar onto the base.
6. Plug the power cord into a standard household 120/127-volt, 60 hz. AC outlet. You are now ready to start.



## Using the Pre-Programmed Settings

1. Press the ON/OFF power button to turn the product on.  
The power light will blink, meaning the product is active and ready to use. The light will stay on when the motor is running.
2. Choose a recipe from the recipe section of this manual or use one of your own.
3. Put the ingredients into the jar.
4. Secure the lid and jar lid food chute.
5. Press one of the two Pre-Programmed Setting buttons appropriate for your recipe. “Frozen Drinks” Button “Food Chop” Button
6. To change your selection, press Stop followed by another Pre-Programmed Setting button (“Frozen Drinks” or “Food Chop”)
7. Once the program is finished the product automatically stops. Please note: You may press the “Stop” button to cancel the program at any time. The blinking red light indicates that the blender is ready.
8. Press the ON/OFF power button to turn the product off.



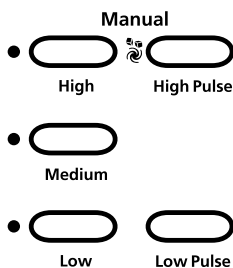
This product is pre-programmed to turn off automatically if not used for a period of several minutes. All lights will turn off when the unit automatically powers down.

## Using the Manual Controls

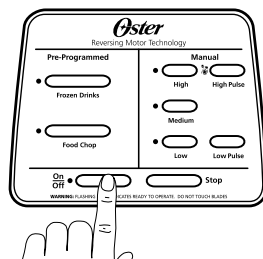
The Manual Controls include:

- High/⚡ (High speed)
- Medium (Medium speed)
- Low (Low speed)
- High Pulse
- Low Pulse

Use these buttons for personal recipes or to continue mixing after a Pre-Programmed Setting is finished.

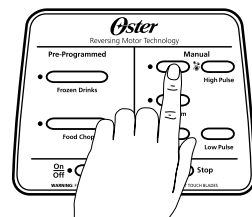


1. Press the ON/OFF power button to turn the product on. The power light will blink, meaning the product is active and ready to use. The light will stay on when the motor is running.
2. Choose a recipe from the recipe section of this manual or use one of your own.
3. Put the ingredients into the jar.
4. Secure the lid and the jar filler cap



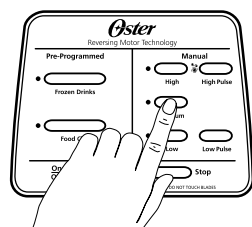
## Using the High/⚡ button

1. Press the “High/⚡” button to run the product at a high speed.
2. Press the “Stop” button to cancel the operation at any time.
3. Press the ON/OFF power button to turn the product off.



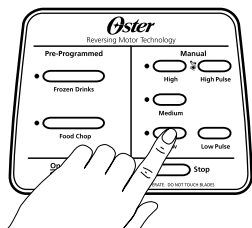
## Using the Medium button

1. Press the “Medium” button to run the product at a medium speed.
2. Press the “Stop” button to cancel the program at any time.
3. Press the ON/OFF power button to turn the product off.



## Using the Low button

1. Press the “Low” button to run the product at a low speed.
2. Press the “Stop” button to cancel the program at any time.
3. Press the ON/OFF power button to turn the product off.





## Using the High Pulse

1. Press and hold the “High Pulse” button.
2. Release the pulse button to stop.
3. Press the ON/OFF power button to turn the product off.

Use lower pulse settings for food and higher pulse settings for drinks.

## Using the Low Pulse

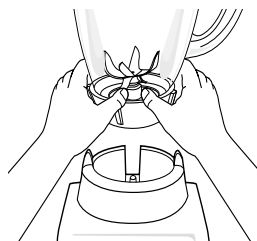
1. Press and hold the “Low Pulse” button.
2. Release the pulse button to stop.
3. Press the ON/OFF power button to turn the product off.

Use lower pulse settings for food and higher pulse settings for drinks.

# Caring for Your Product

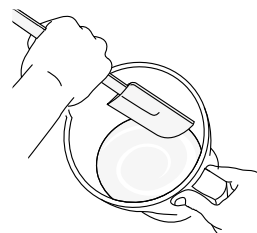
## After Use

1. Press the OFF button and unplug blender. Lift the jar straight up from the base, remove the lid and empty the jar.
2. If necessary, use a rubber spatula to scrape foods away from the sides of the jar.



## Cleaning (Glass Jar Models)

The Blade is SHARP! CAREFULLY release the multi-functional blade from the bottom of the jar by turning the bottom cover counterclockwise. The jar lid, jar lid food chute and blade are dishwasher safe. Use the top rack of the dishwasher for the jar lid, jar lid food chute and multi-functional blade. Place sealing ring into bottom basket of dishwasher.



You can also wash the parts in warm, soapy water. Rinse well and dry. Wipe the base with a soft, damp cloth to clean. Never submerge the blender base in a liquid.

Check the parts as you put them back together.

## Storing

Reassemble the blender for storage. Leave the lid open a gap so no odors are retained.



**WARNING: Never put the jar, or any other parts, in a microwave oven. Never store foods or drinks in the jar.**

## Servicing

If repairs are needed, send your appliance only to an authorized Oster® Appliance Service Center. Use only replacement parts from Jarden. See How to Obtain Satisfaction Guarantee Service on page 19.

## Blending Tips


### Liquids


Put liquids into the jar first, unless the recipe says otherwise.

### Using the jar lid food chute

Do not remove the lid while in use. Food may splatter if you do. Instead, open the jar lid food chute to add smaller ingredients.

### Working with Hot Foods or Liquids

 **WARNING:** When you work with HOT FOODS, remove the jar lid food chute to vent steam. Tilt the lid away from you partially covering the opening. Keep hands and other exposed skin away from the lid opening to prevent possible burns.

 When you work with HOT LIQUIDS, remove the jar lid food chute and start at a low speed, and then gradually increase to a faster speed. Do not add liquid over the 4 cup (1L) level. Always keep hands away from steam.

### Ingredients Quantities

Use only the amount of food suggested in the recipes. If you want greater amounts, prepare in batches. Using larger amounts may overload and strain the motor. You might also get different results from those described.

## Frequently Asked Questions

### Why doesn't the blender/food processor turn on?

- Make sure the base is plugged in an active power receptacle.
- Verify blinking red light is active after pushing on/off button.

### How can I prevent liquids from leaking out?

Check to see that the sealing ring is correctly assembled in between the multi-functional blade and the jar.

# Recipes

These recipes have been optimized with the Pre-Programmed Settings. When experimenting with your own recipes you may choose to stop the Pre-Programmed Setting at any time by hitting the Stop button or you may run the cycle more than once if a smoother result is desired.

## Frozen Drinks:

### Frozen Margarita

Makes 4 servings

4 oz. gold tequila

2 oz. orange and cognac liqueur

2 Tbsp. fresh lime juice

¼ cup sugar

3 cups ice

Garnish: Extra lime juice and salt for coating glass rims

1. In jar, place ingredients in order given above.
2. Cover jar with lid. Press “On/Off” button, then press “Frozen Drinks” button.
3. Dip rim of stemmed glasses in lime juice then in salt; pour drink into glasses.

Creative Cook’s Note: If desired, granulated sugar can be used in place of salt.

Note: For a smoother finish, use the high pulse button 3 to 4 times after the frozen drink cycle is complete.

### Strawberry Daiquiri

Makes 4 servings

1 can (6 oz.) frozen limeade concentrate

5 oz. rum

1 cup whole strawberries with stems removed

1 Tbsp. sugar

3 ½ cups ice

Garnish: Small whole strawberries and lime slices

1. In jar, place ingredients in order given above.
2. Cover jar with lid. Press “On / Off” button, then press “Frozen Drinks” button.
3. Pour into stemmed glasses.
4. Garnish, if desired, with strawberry and lime slice.

**Creative Cook’s Note:** For variety, substitute fresh raspberries, blackberries or cubed mango, in equal amounts for the strawberries.

**Note:** For a smoother finish, use the high pulse button 3 to 4 times after the frozen drink cycle is complete.

## **Piña Colada**

Makes 4 servings

1 cup pineapple juice

6 oz. golden rum

2/3 cup cream of coconut

1 tsp. lemon juice

4 cups ice

Garnish: Pineapple slices, maraschino cherries

1. In jar, place ingredients in order given above.
2. Cover jar with lid. Press “On / Off” button, then press “Frozen Drinks” button.
3. Pour into tall glasses.
4. Garnish, if desired, with pineapple slice and cherry.

**Note:** For a smoother finish, use the high pulse button 3 to 4 times after the frozen drink cycle is complete.

## **Smoothies and Shakes:**

### **Strawberry Shake**

Makes 2 servings

1 cup fresh, ripe strawberries with stems removed (8 to 10 medium berries)

1 cup milk

2 cups strawberry ice cream

1. In jar, place ingredients in order given above. Put berries in first!
2. Cover jar with lid. Press “On / Off” button, then press “Frozen Drinks” button.
3. Pour into tall glasses.

### **Choco-Peanut Butter Shake**

Makes 2 Servings

1 cup milk

2 cups chocolate ice cream

¼ cup peanut butter

¼ tsp. vanilla

1. In jar, place ingredients in order given above.
2. Cover jar with lid. Press “On / Off” button, then press “Frozen Drinks” button.
3. Pour into tall glasses.

## **Brandy Alexander**

Makes 4 servings

3 Tbsp. milk

4 oz. crème de cacao

2 oz. brandy

2 cups vanilla ice cream

1. In jar, place ingredients in order given above.
2. Cover jar with lid. Press “On / Off” button, then press “Frozen Drinks” button.
3. Pour into stemmed glasses.

## **Honey-Vanilla Blast**

Makes 1 serving

1 cup fat free milk

1 cup (8 oz.) fat free vanilla yogurt

3 chunks frozen banana, about 1 medium

¼ cup protein powder

2 Tbsp. honey

1. In jar, place ingredients in order given above.
2. Cover jar with lid. Press “On / Off” button, then press “Frozen Drinks” button.
3. Pour into tall glass to serve.

## **Morning Mocha Smoothie**

Makes 1 serving

½ cup fat free milk

1 cup (8 oz.) low fat coffee yogurt

2 Tbsp. chocolate syrup

6 ice cubes

1. In jar, place ingredients in order given above.
2. Cover jar with lid. Press “On / Off” button, then press “Frozen Drinks” button.
3. Pour into tall glass to serve.

## **Very Berry Smoothie**

Makes 1 serving

1 cup orange juice

½ cup vanilla low fat yogurt

1 cup frozen mixed berries

2 frozen banana chunks, about 1 small

2 Tbsp. honey

1. In jar, place ingredients in order given above.
2. Cover jar with lid. Press “On / Off” button, then press “Frozen Drinks” button.
3. Pour into tall glass to serve.

### **Tropical Power Punch Smoothie**

Makes 2 servings

- 1 can (6 oz.) pineapple juice
- 1 can (8 oz.) crushed pineapple
- 1 cup mango sorbet
- ½ tsp. coconut extract
- 1 cup ice

1. In jar, place ingredients in order given above.
2. Cover jar with lid. Press “On / Off” button, then press “Frozen Drinks” button.
3. Pour into tall glasses to serve.

### **Salsas:**

#### **Garden Fresh Salsa**

Makes 2 cups

- ½ small onion, cut into 4 pieces
- ¼ green pepper, cut into 4 pieces
- ½ cucumber, cut into quarters
- 1 large garlic clove
- 12 oz. (4-5) plum tomatoes, cut each into 8ths.
- 3 Tbsp. red wine vinegar
- 1 tsp. Worcestershire
- 1/8 tsp. hot pepper sauce
- Salt & Pepper to taste
- Tortilla chips for serving

1. In jar, place ingredients, except tortilla chips, in order given above.
2. Cover jar with lid. Press “On / Off” button, then press “Food Chop” button.
3. Pour into bowl; serve with tortilla chips.

#### **Fiery Red Salsa**

Makes 3 cups

- 2 large garlic cloves
- 1 can (15 oz.) whole tomatoes, drained
- 1 medium onion, cut into ¼ (4 pieces)
- ½ cup cilantro leaves
- 1-4 jalapeno peppers, quartered
- ½-1 tsp. sugar
- Salt to taste
- 1 Tbsp. lime juice

1 can (15 oz each) whole tomatoes, drained  
Tortilla chips for serving

1. In jar, place ingredients, except tortilla chips, in order given above. (Note: Place one can of tomatoes in after garlic cloves and second can after rest of ingredients are added. Also, place onion in middle of jar to avoid blockage.)
2. Cover jar with lid. Press “On / Off” button, then press “Food Chop” button.
3. Pour into bowl; serve with tortilla chips.

**Creative Cook’s Note:** When handling hot peppers, such as jalapeños, use rubber gloves, and keep hands away from your eyes.

## Salsa Verde

Makes 1 ½ cups

½ small onion, cut into 4 pieces

½ small green pepper, cut into 4 pieces

2 garlic cloves

¼ cup cilantro leaves

½ tsp. ground cumin

¼ tsp. green hot pepper sauce

1/8 tsp. salt

12 oz. (8-9) tomatillos, roasted, husks removed

Tortilla chips for serving

1. In jar, place ingredients, except tortilla chips, in order given above.
2. Cover jar with lid. Press “On / Off” button, then press “Food Chop” button.
3. Pour into bowl; serve with tortilla chips.

**Notes:** Worked fine on chop cycle.

12 oz. of tomatillo is about 8 or 9

## How To Roast Tomatillos

Remove the husk and rinse to wash away the stickiness that coats the skin. Place them on a baking sheet with a rim and roast them under a hot broiler about 4 inches from the heat source. Roast the tomatillos for 3 to 4 minutes, or until they are blistered and brown. Turn them and roast in the same manner on the other side. The rimmed baking sheet will contain the juices that should be added into the recipe.

## Soups and Foods:

### Cream of Tomato Soup

Makes 4 servings

4-5 medium ripe tomatoes, cut in quarters

1 small onion cut in quarters

3-4 fresh basil leaves

2 Tbsp. Butter

½ tsp. salt

1 cup half-and-half or milk

1. Place tomatoes, onion and basil in the jar.
2. Cover jar with lid. Press “On / Off” button, then press “Food Chop” button.
3. Pour processed mixture into 3 qt. sauce pan. Add butter, salt and half-and-half.
4. Stir while gently heating to 145°F; do not let soup boil.

### Cuban Black Bean Soup

Makes 4 servings

2 cans (15-19 oz. each) black beans

½ small red onion halved

4 or 5 sprigs cilantro stems discarded

1 small onion halved

2 garlic cloves

2 Tbsp. Olive Oil

1 cup water

½ cup sofrito\*

1 Tbsp. Cilantro leaves

1 cup sour cream

1. Rinse and drain beans; set aside.
2. Place red onion and cilantro leaves in the jar. Cover jar and press “On/Off” button and then press “Food Chop” button.
3. Remove mixture from jar and set aside (no need to rinse jar for next step).
4. Place onion and garlic in jar. Cover jar and press “On/Off” button and then press “Food Chop” button.
5. In a 4 quart sauce pan cook onion and garlic in olive oil until tender.
6. In jar, place 3 cups of beans with liquid and cilantro leaves. Cover jar with lid and press “On/Off” button and then press “Medium” button and press “Stop” button when desired consistency is reached. (Change to whatever the sequence will be on the final product).
7. Stir bean mixture into soup remaining in saucepan; reheat as desired.
8. Serve, if desired, with sour cream and onion chive mixture.

\*Sofrito is a popular condiment in Latin American cooking. It can be found in the Latin American or International foods section of most supermarkets.

**Creative Cook’s Note:** If a totally blended soup is preferred, repeat step #3 with remaining beans and liquid.



## **Peachy Applesauce**

Makes 1 ¼ cups

1 large apple, pared, cored and quartered

1 large peach, pitted, peeled and quartered (If out of season, use 2 canned peach halves.)

2 Tbsp. water

1. In small saucepan, cook fruits in water 5-8 minutes or until very tender.
2. In jar, place fruits and liquid.
3. Cover jar with lid. Press “On/Off” button, then press “Low Pulse” button 3 or 4 times, then “High Pulse” button until smooth.
4. Remove from jar; place in covered containers.
5. Chill or freeze at once.

## **Green Pea Baby Food**

Makes 1 ½ cups

1 pkg. (10 oz.) frozen baby green peas

¾ cup water

1. In small saucepan, cook peas in water 10-15 minutes or until very tender.
2. In jar, place peas and liquid.
3. Cover jar with lid. Press “On/Off” button, then press “Frozen Drinks” button.
4. Remove from jar. Place in covered containers.
5. Chill or freeze at once.

## **Honey-Wheat Pancakes**

Makes 12 pancakes

1 1/3 cups low fat buttermilk

2 eggs

2 Tbsp. honey

1 ½ cups reduced-fat buttermilk baking mix

½ cup whole-wheat flour

¼ cup honey-crunch wheat germ

1 tsp. baking powder

Butter and syrup for serving

1. In jar, place ingredients in order given above.
2. Cover jar with lid. Press “On/Off” button, then press “High Pulse” button 8-10 times. When done, scrape jar and stir in the batter lightly.
3. For each pancake, pour about ¼ cup batter onto preheated griddle; cook until tops begin to bubble; turn over and continue to cook until golden.
4. Serve hot with butter and syrup.

## **Chocolate Cream Pie**

Makes 8 servings

1/3 cup slivered almonds

20 chocolate wafer cookies

¼ cup melted butter

2 pkg. (3.4 oz. each) instant chocolate pudding and pie filling

3 ½ cups milk

½ tsp. almond extract

1 ½ cups heavy cream

1/3 cup chocolate syrup

Garnish: White chocolate curls

### **Pie Crust**

1. In jar, place almonds. Then break cookies into jar.
2. Cover jar with lid. Press “On/Off” button, then press “Food Chop” button.  
(Note: Press “Stop” button if it is done to your liking before cycle ends.)
3. Spray a 9” pie plate with nonstick cooking spray; add crumbs and butter; mix well then press into bottom and up side; chill.

### **Pie Filling**

4. Prepare pie filling with milk as package directs; using medium blender setting; stir in extract; chill
5. In blender jar, place cream and chocolate syrup; blend until soft peaks form.
6. Pour chilled pie filling into crust; spread chocolate whipped cream over filling.
7. Garnish with chocolate curls.
8. Chill several hours.

## ***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?**

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### **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, 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 to the Consumer Service Department. **PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**



For product questions contact:  
Sunbeam Consumer Service

USA : 1.800.334.0759  
Canada : 1.800.667.8623

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Para preguntas sobre los productos llame:  
Sunbeam Consumer Service

EE.UU. : 1.800.334.0759  
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