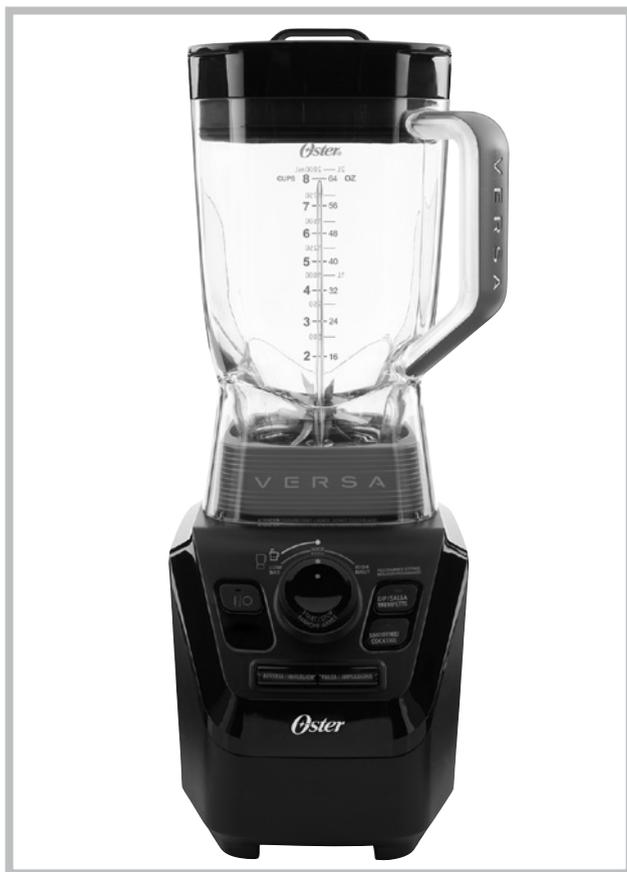


Oster
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V E R S A TM/MC

**PERFORMANCE
BLENDER**

**MÉLANGEUR
PERFORMANT**



User Manual / Notice d'emploi

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 way
- Return the product to your nearest Authorized OSTER® Appliance Service Center for a safety check, adjustment or repair.
- The blender blades are sharp. Handle carefully.
- To reduce the risk of injury:
 - Do not leave the 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 filler cap 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 (I/O) 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 the manufacturer.
- 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 the manufacturer, and may cause risk or injury to persons.

Food Processor Accessory Additional Precautions

- Be certain cover is securely locked in place before operating the appliance.
- Do not attempt to defeat the cover interlock mechanism.
- Never insert food by hand. Always use food pusher.
- This appliance contains moving parts. Do not place fingers into feed tube cover.
- Blades are sharp. Handle carefully.

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

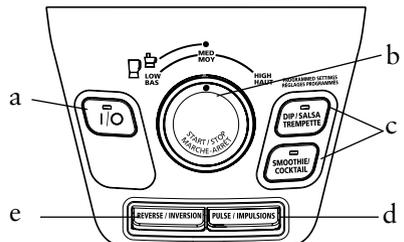
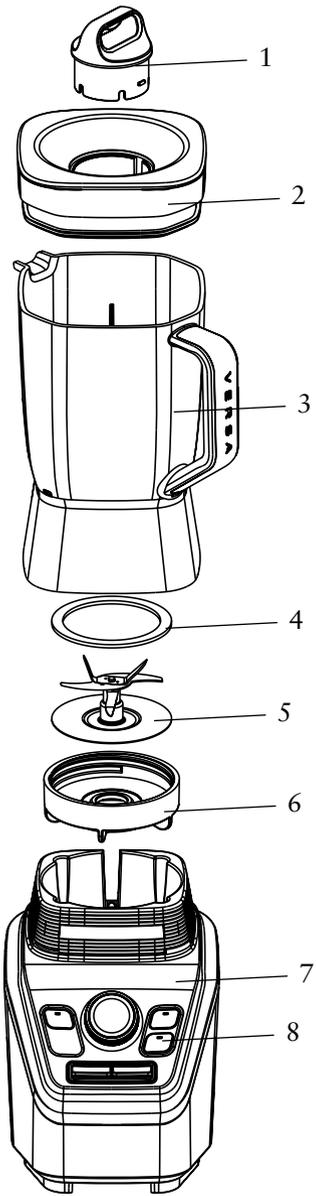
Congratulations on your purchase of an OSTER® Versa™ Performance Blender.

If you have any comments, questions or inquiries about this product, please call 1-800-667-8623. Your product includes the following technology and features:

- **A user-friendly control panel design** gives you the option of Programmed Settings or Manual Controls.
- **A blade system** that provides a wide range of food processing and blending capabilities.
- **A powerful reversible motor** keeps the ingredients near the blade by spinning at very low speeds and gradually speeding up to the 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 with filler cap** lets you add ingredients without removing the jar lid.

Learning About Your Product

1. **Filler Cap** – Allows you to add ingredients during use. Also, allows you to open to allow steam to escape when blending hot foods. In addition, it can be used as a tool to remove or tighten the threaded jar bottom.
2. **Jar lid** – Seals the blender jar.
3. **Jar** – 8-Cup Break Resistant BPA-Free Tritan™ Plastic.
4. **Sealing Ring** – Seals the jar to the blade for leak-proof operation.
5. **Blade** – Creates a forward and reverse action when the Programmed settings are in use or when the Reverse button is pressed.
6. **Threaded Jar Bottom**
7. **Sturdy Stylish Base** – Holds the jar securely. Contains a powerful, reversible, variable speed motor. It uses Programmed logic that takes the guesswork out of creating foods and drinks.
8. **Control Panel**
 - a. **Power Button (On/Off (I/O) button)** – Turns the product On and Off.
 - b. **Speed Control Knob Settings** – Turn knob to “Low”, “Medium” or High” speed setting. Press knob to start or stop.
 - c. **Programmed Settings** – Use to select “Smoothie/Cocktail” Button or “Dip/Salsa/Trempette” Button. Blender automatically shuts off when cycle is finished.
 - d. **Pulse button** – Press and release to Pulse, release the button to stop.
 - e. **Reverse Button** – Press and hold to reverse blade action while the blender is operating as needed. It may also be used when the blender is not operating.



Using Your Product

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

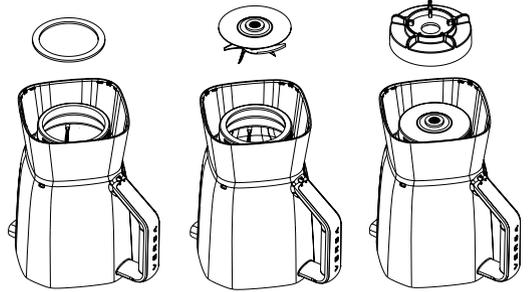
⚠ Blade is sharp. Handle with care.

Assembly

1. Install the sealing ring over the blade.
2. Turn the jar upside down and place it on a flat and stable surface.
3. Turn the blade with sealing ring upside down and place into the bottom of the jar.
4. Install the threaded jar bottom over the blade assembly. Turn clockwise to tighten.

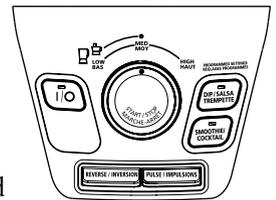
Be sure the threaded jar bottom is tightened to the jar before using.

5. Choose a recipe from the recipe book provided.
6. Put the ingredients into the jar.
7. Secure the lid and filler cap.
8. Slide the jar onto the base.
9. Plug the power cord into a standard household 120/127-volt, 60 hz. AC outlet. You are now ready to start.



Using the Programmed Settings

1. Press the ON/OFF (I/O) 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. Press one of the two Programmed Setting buttons appropriate for your recipe.
 - “Smoothie/Cocktail” Button
 - “Dip/Salsa/Trempepette” Button
3. To change your selection, press knob to stop, followed by another Programmed Setting button.
4. Once the program is finished the product automatically stops. Please note: You may press the knob to cancel the program at any time. The blinking red light indicates that the blender is ready.
5. Press the ON/OFF (I/O) power button to turn the product off.

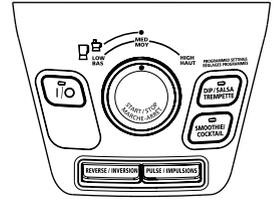


This product is programmed to turn off automatically if not used for a period of several minutes. All lights will turn off when the unit automatically powers down.

Using the Manual Controls

The Manual Controls include:

- High (High speed)
- Med (Medium speed)
- Low (Low speed)
- Pulse
- Reverse

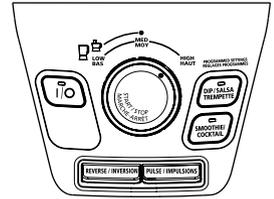


Use these controls for personal recipes or to continue blending after a Programmed Setting is finished.

1. Press the ON/OFF (I/O) 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 book or use one of your own.
3. Put the ingredients into the jar.
4. Secure the lid and the filler cap.

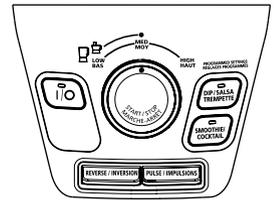
Using the High Speed Selection

1. Verify that the red light is blinking. This indicates that the blender is turned on.
2. Turn knob to “High” and press knob to start.
3. Press the knob to cancel the operation at any time.
4. Press the ON/OFF (I/O) power button to turn the product off.



Using the Medium Speed Selection

1. Verify that the red light is blinking. This indicates that the blender is turned on.
2. Turn knob to “Med” and press knob to start.
3. Press the knob to cancel the program at any time.
4. Press the ON/OFF (I/O) power button to turn the product off.



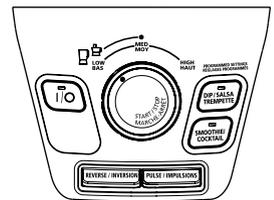
Using the Low Speed Selection

1. Verify that the red light is blinking. This indicates that the blender is turned on.
2. Turn knob to “Low” and press knob to start.
3. Press the knob to cancel the program at any time.
4. Press the ON/OFF (I/O) power button to turn the product off.

NOTE: User may increase or decrease speed selection without interruption while the blender is operating.

Using the Pulse

1. Verify that the red light is blinking. This indicates that the blender is turned on.
2. Press and release the “Pulse” button.
3. Release the pulse button to stop.
4. Press the ON/OFF (I/O) power button to turn the product off.



Use pulse button to crush ice or chop food.

Using the Reverse Button (Use with Blender Jar Only)

1. Verify that the red light is blinking. This indicates that the blender is turned on.
2. Turn knob to “Low”, “Med”, or “High”.
3. Press and hold the Reverse Button.
4. Release to stop.
5. Press the ON/OFF (I/O) power button to turn the product off.

Use Reverse Button to draw food towards the blade as needed. This button can also be used during normal Low, Medium, or High blending.

Caring for Your Product

After Use

1. Press the OFF (I/O) 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.

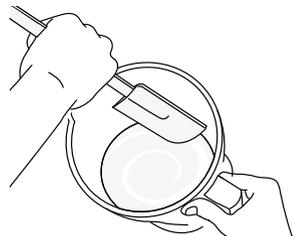
Cleaning

The Blade is SHARP! CAREFULLY release the blade from the bottom of the jar by turning the threaded jar bottom counterclockwise. The jar lid, filler cap and blade are dishwasher safe. Use the top rack of the dishwasher for the jar lid, filler cap, and 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.

TIP: Run blender with soapy water for 20-30 seconds for cleaning without disassembly. Follow with clean water rinse.



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. Replacement parts are available on www.oster.ca or call 1-800-667-8623.

Blending Tips

Liquids

Put liquids into the jar first, unless the recipe says otherwise. Add more liquid if ingredients are not blending properly.

Using the Filler Cap

Do not remove the lid while in use. Instead, open the filler cap to add smaller ingredients.

Ice Crushing

Without Liquid: use pulse button until you achieve desired results.

With Liquid: Add desired amount of ice cubes and water until ice floats. Blend on High until you achieve desired results then strain off water.

Working with Hot Foods or Liquids

 **WARNING:** When you work with **HOT FOODS**, remove the filler cap 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 filler cap 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.

Ingredient 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 turn on?

- Make sure the base is plugged in an active power receptacle.
- Verify blinking red light is active after pushing On/Off (I/O) button.
- Make sure the control knob is pressed to start.

How can I prevent liquids from leaking out?

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

Food Processor Accessory (Select Models Only)

Cover – The feed tube allows the addition of ingredients while processing.

Food Pusher – Use to safely push ingredients into Slicing/Shredding Disk.

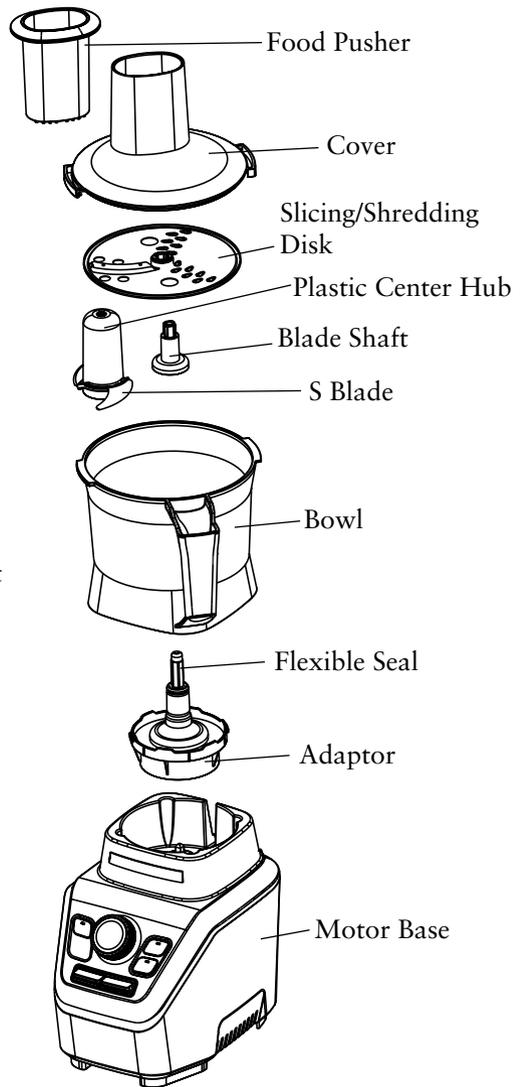
S Blade – Specially designed for chopping and mincing. Grasp the plastic Center Hub when handling the Blade. **CAUTION:** The blade is very sharp, handle carefully.

Slicing/Shredding Disk – Specially designed for slicing and shredding. **CAUTION:** The blade is very sharp, handle carefully.

Blade Shaft – For use with Slicing/Shredding Disk.

Bowl – 5-cup capacity allows for fast processing of hard-to-chop foods.

Adaptor – Transfers the power of your Motor Base to the Food Processor Accessory.



Before Using for the First Time – After unpacking, disassemble unit before using for the first time.

Wash all parts (except Adaptor) in warm, soapy water.

Rinse and dry immediately. **DO NOT IMMERSE ADAPTOR IN ANY LIQUID.**

ALL PARTS EXCEPT ADAPTOR ARE TOP RACK DISHWASHER-SAFE.

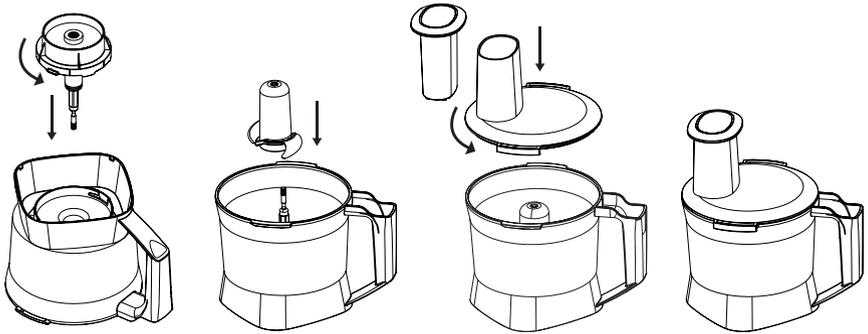
Assembling and Using Your Food Processor

1. Before assembly, make sure Adaptor is operating correctly. Unplug Motor Base during assembly.
2. Place Adaptor in bowl and turn counterclockwise to lock.
3. Place Bowl with Adaptor on Motor Base.

To Chop or Mince

4. Hold S Blade by the plastic Center Hub and place over post of Bowl.
Caution: Blade is very sharp, handle carefully. Rotate the S Blade to make certain it is seated on the post as far as it will go. Always place S blade in Food Processor before adding ingredients.
5. Place food in Processing Bowl. Food to be processed should always be cut into 1-inch (2.5 cm) pieces.
6. Using alignment marks on the lid, place cover on bowl and press down firmly while turning counterclockwise to lock.

DO NOT OPERATE UNIT UNLESS COMPLETELY ASSEMBLED



7. Turn unit “ON.” (Select Pulse, Low, or Med setting on the Motor Base.) **ALWAYS HOLD FOOD PROCESSOR FIRMLY WITH ONE HAND WHEN STARTING UNIT AND WHEN PROCESSING.** Process until desired results are achieved by running the unit continuously or Fast Pulsing. Fast Pulsing is the technique used to control the size of the food being processed with the Food Processor Accessory. Press and release the Pulse button very quickly. Refer to Processing Chart for proper techniques, quantities and end results.

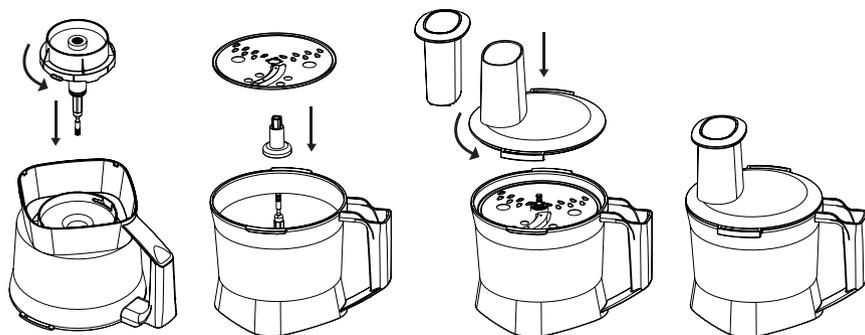
NOTE: Do not select High speed, Programmed settings, or Reverse with the food processor accessory.

To Slice or Shred

8. Place Blade Shaft over post. Place Slicing/Shredding Disk over Blade Shaft with the blade of your choice facing up. Caution: Blade is very sharp, handle carefully.
9. Using alignment marks on the lid, place cover on bowl and press down firmly while turning counterclockwise to lock.
10. Load the feed tube with ingredients before turning the food processor “ON”.
11. Rest the Food Pusher in the feed tube. Turn unit “ON”. (Select medium

speed setting.) While holding the Food Pusher with one hand and the feed tube in the other, push gently down on the Food Pusher. Always use the Food Pusher to yield more evenly sliced or shredded foods. – NEVER USE YOUR FINGERS. When finished, turn the unit “OFF”.

NOTE: Do not select High speed, Programmed settings, or Reverse Blend with the food processor accessory.



How To Disassemble

1. Turn unit “OFF” and unplug Motor Base.
2. Always wait for the S Blade or Slicing/Shredding Disk to stop spinning.
3. Remove Food Processor Accessory from Motor Base.
4. Turn Cover clockwise to remove from Bowl.
5. Remove S Blade or Disk carefully. Be careful not to let Blade or Disk fall out of the container. The cutting edges are very sharp. Scrape any remaining food from the Blade and Processing Bowl.
6. Unlock Bowl from Adaptor by turning Bowl clockwise.

Cleaning

Unplug Motor Base Before Cleaning.

Do Not Immerse Adaptor in Water. Always Remove Adaptor from processor Bowl Before cleaning.

Keep S Blade and Disk out of the reach of children. Store the S Blade and Disk in the Bowl or in a convenient, safe location when not in use. This Blade and Disk should be treated with the same caution as a sharp knife.

Remove stains caused by processing large amounts of carrots or similar vegetables with baking soda. Rinse stained parts in water and sprinkle with baking soda. Rub with a soft, damp cloth. Rinse and dry. Do not use abrasive cleaners on any parts.

Maintenance

This unit is designed with a safety interlock. The interlock requires that the Cover be in place before the blade will rotate. (The interlock does not control operation of the Motor.) To ensure that the interlock is operating correctly, hold the Adaptor and rotate the Drive Shaft several turns. The metal Star Drive on the bottom of the Adaptor should NOT turn. If it does turn, DO NOT USE. Return the unit to an authorized service facility for repair. DO NOT USE THE

INTERLOCK FEATURE AS A SUBSTITUTE for turning the power unit “OFF” and unplugging the power unit before disassembling and cleaning. Never put S Blade on Adaptor without Processor Bowl. Do not operate if the flexible seal is damaged or missing. The safety interlock could become jammed.

Processing Tips

1. Cut all fruits and vegetables, cooked meats, fish, seafoods and cheeses into pieces 1 inch or smaller.
2. Do not exceed the quantities indicated in the Food Processing Charts.
3. Always hold hand firmly on the Cover when starting and running Motor.
4. Do not process hot liquids or frozen foods.
5. Do not process whole spices (except peppercorns) such as nutmeg or cinnamon. They may cause damage to the surface of the Processor Bowl.
6. Process the hardest foods first, using only a few Fast Pulses to begin chopping. Add more delicate foods and continue to process using the Fast Pulse technique. The harder foods will continue to be chopped along with the softer foods.
7. Processing of Parmesan cheese, dried dates or other extremely hard foods is not recommended. If a knife cannot easily pierce the food, it should NOT be processed in the Food Processor Accessory.
8. The Food Processor Accessory is not designed to whip cream, whip egg whites or process dough. Use a standard mixer for those tasks.
9. If liquid leaks from Cover, there is too much liquid in the recipe. Adjust the liquid level to prevent leakage.
10. The temperature of cheese will affect how it processes. Cheese for spreads should be at room temperature for a smooth, creamy texture. “Grated” cheese should be refrigerator cold.
11. Large, harder pieces of food can be processed with several Fast Pulses to coarsely chop. Then process continuously for a fine texture.
12. Do not select High speed, Programmed settings, or Reverse with the food processor accessory.

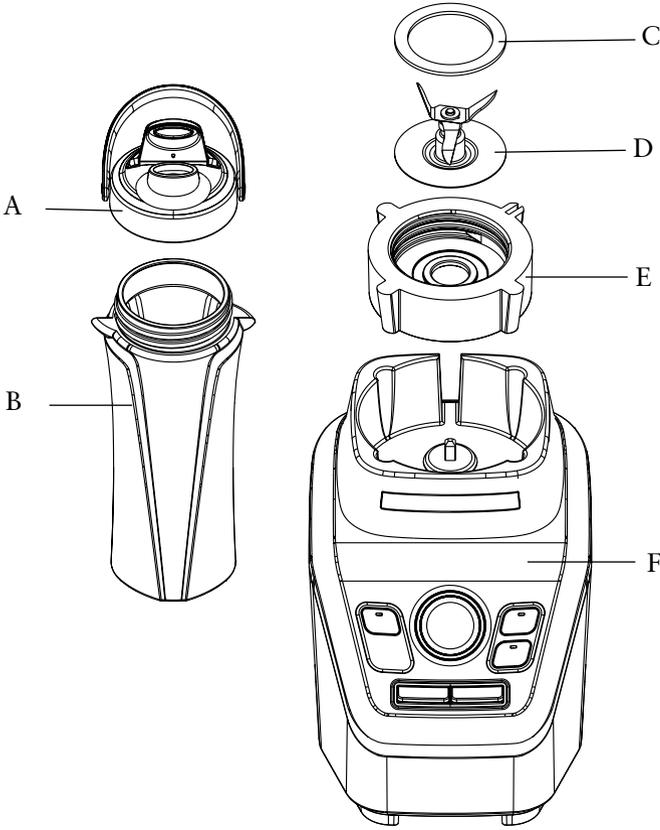
To Convert a Recipe

1. Total the amount of dry and liquid ingredients. If the total exceeds 5 cups, decide if the recipe can be made easily in batches. Do not attempt to process large recipes.
2. If total is under 1 cup (250 ml), process dry ingredients or the most finely chopped foods first.
3. Then add remaining ingredients and combine with several Fast Pulses to mix together.

Food Processing Chart

Food	Cutting Blade	Processing Method
Vegetables (chopped) - Celery, Potatoes, Onions, Carrots, Cucumbers, Zucchini, Squash, etc.	S-Blade	Pulse to desired size
Fruits (chopped) - Apples, Mangos, Pineapple, Papayas, Tomatoes, Chiles, Cranberries, olives (pitted) etc.	S-Blade	Pulse to desired size
Peppers (chopped) - green, red or orange, jalapenos	S-Blade	Pulse to desired size
Roots (chopped) - Garlic, Ginger Root, Turnips, etc.	S-Blade	Pulse to desired size
Nuts (chopped) - Almonds, Peanuts, Pecans, Walnuts, etc.	S-Blade	Pulse to desired size
Herbs, stems removed (chopped) - Parsley, Cilantro, Basil, Oregano, Rosemary, Marjoram, etc.	S-Blade	Pulse to desired size
Vegetables (sliced) - Celery, Potatoes, Carrots, Cucumbers, Zucchini, Squash, etc.	Slicing Disk	Medium Speed
Vegetables (shredded) - Carrots, Potatoes, Zucchini, Squash, etc.	Shredding Disk	Medium Speed
Cheese (chopped) - Mozzarella, Cheddar, Swiss, etc.	S-Blade	Pulse to desired size
Cheese (shredded) - Mozzarella, Cheddar, Swiss, etc.	Shredding Disk	Medium Speed
Crumbs - Cracker, Graham Cracker, Bread (dried)	S-Blade	Medium Speed
Eggs, hard-boiled (chopped)	S-Blade	Medium Speed
Meats, raw or cooked (chopped)	S-Blade	Medium Speed

Blend-N-Go® Cup Accessory (Select Models Only)



- A. Spill proof lid
- B. 20-oz. dishwasher-safe, BPA-free Tritan™ cup
- C. Sealing ring for tight seal to threaded cup
- D. Blade
- E. Threaded cap
- F. Blender base

Using Your Blend-N-Go® With Your OSTER® Versa™ Blender

Before washing ensure the blender is off and unplugged. Wash all components except blender base with soapy water with a soft sponge and a bottle brush. Do not use abrasive cleansers or sponges for cleaning. Rinse well and dry. Parts are also dishwasher safe. Do not blend hot liquids.

Place desired ingredients into cup according to the following order:

Liquids, fresh ingredients, frozen fruit, ice, yogurt and ice cream.

(Cut all firm fruits, vegetables and other foods into pieces no larger than 1/2-inch (1.25 cm) by 2 inches (5.0 cm).

- Place sealing ring over cup opening. (See Figure 1)
- Place blade into cup. (See Figure 2)
- Place threaded cap onto cup. Turn clockwise to tighten. (See Figure 3)
- Place cup assembly onto Blender base. (See Figure 4)
- Hold cup in position. Operate Blender according to the instructions in your Blender User Manual. Blend until desired consistency.
- Remove threaded cap, blade and sealing ring.
- Place lid on cup and turn clockwise to tighten. (See Figure 6)

You're now ready to enjoy your blended drink!

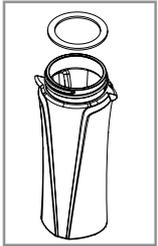


Figure 1

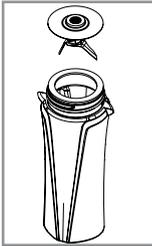


Figure 2

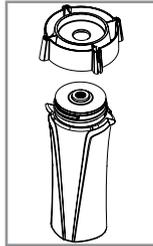


Figure 3

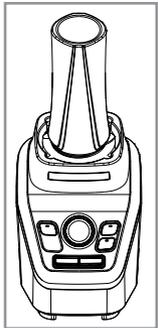


Figure 4

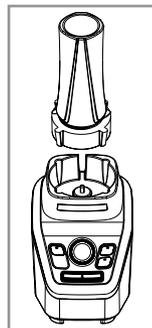


Figure 5



Figure 6

4-Cup (32 oz) Blender Jar Accessory (Select Models Only)

1. **Filler Cap** – Allows you to add ingredients during use. Also, allows you to open to allow steam to escape when blending hot foods. The filler cap can also be used as a measuring cup.
2. **Jar lid** – Seals the blender jar.
3. **Jar** – 4-Cup Break Resistant BPA-Free Tritan™ Plastic
4. **Sealing Ring** – Seals the jar to the blade for leak-proof operation.
5. **Blade** – Creates a forward and reverse action when the Programmed settings are in use or when the Reverse button is pressed.
6. **Threaded Jar Bottom**

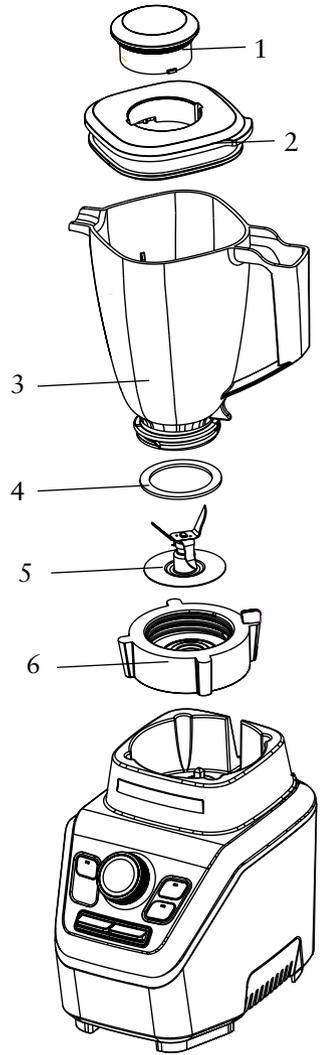
Using the 4-Cup Blender Jar

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

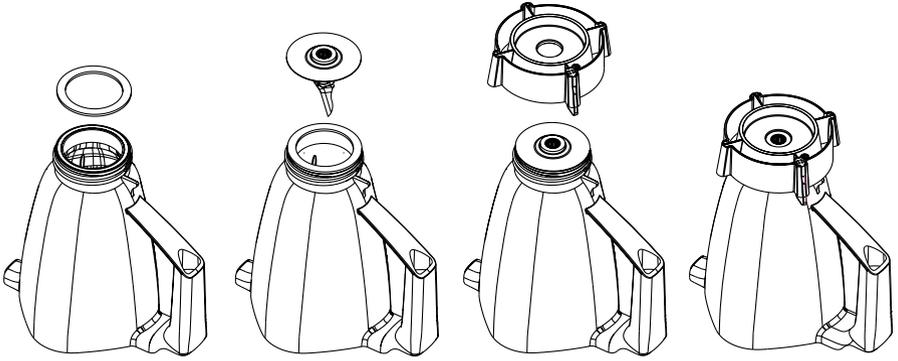
⚠ Blade is sharp. Handle with care.

Assembly

1. Install the sealing ring over the blade.
2. Turn the jar upside down and place it on a flat and stable surface.
3. Turn the 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. Choose a recipe from the recipe book provided.
6. Put the ingredients into the jar.
7. Secure the lid and filler cap.
8. Slide the jar onto the base.



9. Plug the power cord into a standard household 120/127-volt, 60 hz. AC outlet. You are now ready to start.
10. Use the 4-cup jar for a variety of blending tasks including smoothies, frozen drinks, nut butters, dips, spreads, salad dressings, and dry grains.



7 Years Limited Warranty

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 seven 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 warranty 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 warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty 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 warranty 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 warranty.

This warranty does not cover normal wear of parts or 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 warranty 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 warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. JCS disclaims all other warranties, 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 warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty 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 Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty 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 warranty or would like to obtain warranty service, please call 1 800-667-8623 and a convenient service center address will be provided to you. In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty 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.***



V E R S A™^{MC}

For product questions contact:
Sunbeam Consumer Service

USA : 1.800.334.0759

Canada : 1.800.667.8623

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