



STAINLESS STEEL
ELECTRIC FONDUE POT
OLLA ELÉCTRICA DE ACERO
INOXIDABLE PARA FONDUE
User Guide/ Guía del Usuario



Safety
Seguridad



How to use
Cómo usar



Cleaning
Cuidado y Limpieza



Recipes
Recetas



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Garantía

IMPORTANT SAFEGUARDS

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

READ ALL INSTRUCTIONS BEFORE USE

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- Close supervision is necessary when any appliance is used near children. This appliance is not to be used by children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to customer service (see warranty) for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the Sunbeam Products, Inc. may cause injuries.
- Do not use outdoors.
- Do not let cord hang over the edge of counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving fondue pot containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn control to OFF, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Be sure handles are properly assembled to bowl and locked in place.
- A fondue pot containing hot oil should not be left unattended.



THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product. 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 with care. However, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the fondue pot. The extension cord should not be allowed to hang over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.

Use only model MDTCP-1 Temperature Control Probe.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other).

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.



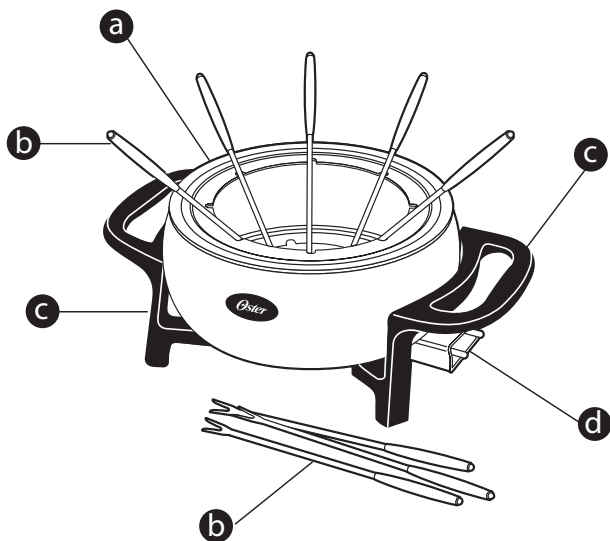
SAVE THESE INSTRUCTIONS

Thank you for purchasing your Oster® Fondue Pot. This Fondue Pot is equipped with the exclusive Oster™ Power Cord System, which includes a detachable magnetic cord designed to separate from the unit when certain amounts of force are applied. (See details on pg. 4–5 for instructions on the proper usage of the detachable magnetic cord.)

Note: This cord meets revised Underwriter's Laboratories (UL) Standard 1083 requirements effective May 30, 2001.



LEARNING ABOUT YOUR FONDUE POT



a Fork Holder

c Side Handle/Leg

b Fork

d Temperature
Probe Guard





HOW TO:

Preparing your Fondue Pot for use

- Wash FONDUE POT, FORK HOLDER and FORKS in hot, soapy water. Rinse thoroughly and dry. CAUTION: Do not wash or immerse the TEMPERATURE CONTROL PROBE or power cord.
- Before using the fondue pot for the first time, condition the non-stick cooking surface by lightly brushing the cooking surface with vegetable oil. Heat, uncovered, to 300°F. Turn to OFF and cool completely. Wipe away excess oil.

HOW TO USE Your Fondue Pot

1 Set FONDUE POT on a flat, dry, heat-resistant surface.

2 Set TEMPERATURE CONTROL PROBE to OFF and plug probe into TEMPERATURE PROBE GUARD (see figure A).

3 Attach magnetic end of cord assembly to the temperature probe socket (see figure B). This should be done prior to plugging the cord into the wall outlet. The magnetic end of the cord is designed to only go on one way. Be sure the side stating "THIS SIDE UP" is facing up. Plug cord into 120 Volt AC outlet.

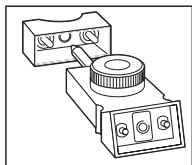


Figure A

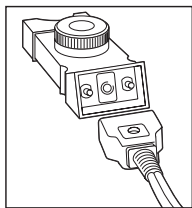


Figure B



- 4 Preheat if necessary (follow directions in recipe being used). Turn TEMPERATURE PROBE DIAL to desired temperature. INDICATOR LIGHT will go off when selected temperature is reached. During cooking, the light will cycle ON and OFF to indicate that the temperature is being regulated.
- 5 Use the FONDUE FORKS to spear foods for cooking or dipping. Be careful not to scratch the non-stick surface when placing FORKS in FONDUE POT.

NOTE: When ingredients are stirred in the FONDUE POT, use plastic, nylon or wooden utensils to prevent damage to non-stick surface.

- 6 After cooking or serving, turn TEMPERATURE PROBE DIAL to OFF. Unplug cord from wall outlet. After FONDUE POT has cooled, remove TEMPERATURE CONTROL PROBE.



HOW TO USE Your Fondue Pot with oil

CAUTION: Extreme caution must be used when moving fondue pot containing hot oil or other hot liquids. It is not recommended to cook with hot oil when children are present.

- 1 Be sure FONDUE POT is completely dry before filling with oil.
- 2 Place FONDUE POT on a flat, dry, heat-resistant surface.

CAUTION: Some spattering of oil will occur during cooking. Attach temperature probe/controller to the Temperature Probe Guard (see figure A).

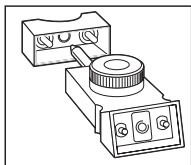


Figure A

Attach magnetic end of cord assembly to the temperature probe socket (see figure B). **This should be done prior to plugging the cord into the wall outlet.** The magnetic end of the cord is designed to only go on one way. Be sure the side stating "THIS SIDE UP" is facing up.

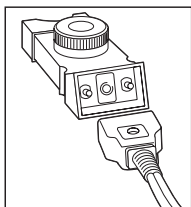


Figure B

- 3 Fill FONDUE POT with 2 $\frac{3}{4}$ cups of vegetable oil.
NOTE: Do not use more than 2 $\frac{3}{4}$ cups of oil. Do not use butter, margarine, lard, olive oil or shortening in place of vegetable oil. Never add water or any other liquid to oil.



- 4 Place FORK HOLDER on top edge of FONDUE POT. Use to hold FONDUE FORKS while cooking oil. **CAUTION:** Do not use more than 8 FONDUE FORKS at one time when cooking in hot oil. The fork holder may also prevent some of the spattering during cooking. **NOTE:** Do not place a cover over the FONDUE POT when heating oil or cooking in oil.
- 5 Remove ice crystals or excess water on food before cooking in oil by blotting with a paper towel.
- 6 After cooking, turn TEMPERATURE PROBE DIAL to OFF. Allow FONDUE POT and FORK HOLDER to cool completely before moving or cleaning.

WARNING: DO NOT USE THE POWER CORD SYSTEM TO DISCONNECT THE FONDUE POT. ALWAYS DISCONNECT PLUG FROM WALL OUTLET FIRST TO DISCONNECT FONDUE POT. Use only Model MDP-1 magnetic cord set with this product. The use of any other magnetic cord set may cause fire, electric shock, or injury.

CAUTION: The power cord is not to be removed during normal operation. If the plug becomes disconnected, the user should immediately unplug the cord set from the wall outlet, then reconnect the magnetic plug to the socket.



Important Points

- Do not fill FONDUE POT with more than 2 $\frac{3}{4}$ cups of oil.
- Do not move FONDUE POT when it contains hot oil or food.
- Always use hot pads when handling a hot FONDUE POT.
- To prevent permanent scratches to non-stick coating, do not use metal utensils. Use plastic, nylon or wooden utensils.
- When using FONDUE FORKS in the FONDUE POT, be careful not to scratch the non-stick surface.
- Do not immerse TEMPERATURE CONTROL PROBE or cordset in water or other liquids.
- Use only on heat-resistant surfaces.
- Do not use more than eight FONDUE FORKS when cooking in hot oil.

Ideas for Use

- Prepare cheese sauce for Macaroni and Cheese.
- Melt chocolate or almond bark in FONDUE POT for making covered peanuts and pretzels.
- Use FONDUE POT (on WARM setting) to keep cooked food warm for serving.
- Prepare cooked pudding and pie filling. Set TEMPERATURE PROBE DIAL to WARM.
- Heat canned convenience foods such as chili, stew, soup or spaghetti.
- Prepare cooked breakfast cereals, such as oatmeal or cream of wheat.





Care & Cleaning

WARNING: ALWAYS TURN PROBE CONTROL TO OFF THEN DISCONNECT PLUG FROM WALL OUTLET BEFORE DISCONNECTING THE CORD.

- Do not immerse cord sets or temperature probe/controller in water or any liquid.
 - Do not attempt to defeat the detachable magnetic cord system by trying to permanently attach cord set to product.
 - Do not stick pins or other sharp objects in holes on magnetic cord set.
 - Do not use any type of steel wool to clean magnetic contacts.
- 1 Turn TEMPERATURE PROBE DIAL to OFF. After FONDUE POT/OIL has cooled, remove cord plug from wall outlet. Remove the Temperature Control Probe and magnetic cord from the unit before cleaning.
Do not add cold water or immerse pot in water when hot. **CAUTION:** Do not immerse TEMPERATURE CONTROL PROBE or cord set in water or other liquids. Wipe with a damp cloth and dry.
 - 2 Thoroughly wash FONDUE POT and FORK HOLDER in hot, soapy water or automatic dishwasher. Rinse thoroughly and dry. To remove stubborn stains, use a non-abrasive cleaner or a non-metal cleaning pad. **CAUTION:** Do not use metal scouring pads or harsh scouring powders.



- 3 Wash FONDUE FORKS in hot, soapy water or automatic dish washer. Rinse and dry thoroughly.
- 4 In time, the non-stick surface may discolor. This is normal and will not seriously alter the release properties. To remove any discoloration, use a cleaner for non-stick finishes such as a non-stick appliance cleaner. Pour destainer into pot. Allow to boil 1 minute. Cool. Rinse with clean water. **NOTE:** Recondition non-stick surface before using again (See page 5).

Questions?

Please call 800-334-0759 or visit us at www.oster.com.





Recipes

Fondue Bourguignonne

⅓ to ½ pound beef sirloin
or tenderloin per person

2 ¾ cups vegetable oil

Trim excess fat from meat and cut into 1-inch cubes. Let stand at room temperature 30 minutes. Blot dry with a paper towel.

Pour 2 ¾ cups oil into Fondue Pot. Place fork holder on pot. Turn temperature dial to 350°F and heat until light goes out.

For serving, spear one cube and gently place in hot oil. Cook until browned and to desired doneness: 1 minute for rare, 2 minutes for medium, 3 minutes for well done. Serve with Spicy Chile Sauce (see below) or sauce of your choice.

Spicy Chile Sauce

¾ cup chili sauce

3 tablespoons chopped onion

3 tablespoons lemon juice

2 teaspoons oil

2 cloves garlic, mashed

2 teaspoons tarragon vinegar

1 teaspoon brown sugar

Dash hot pepper sauce

¼ teaspoon dry mustard

¼ teaspoon salt

Combine all ingredients in a small saucepan. Heat to boiling.

Reduce heat; simmer about 5 minutes. Serve at room temperature.

Yield: 1 ¼ cups



Marinated Pork Fondue

¾ cup vegetable oil	1 clove garlic, minced
3 tablespoons lemon juice	½ teaspoon salt
1 ½ tablespoons	½ teaspoon chili powder
A1 Worcestershire® sauce	½ teaspoon dry mustard
1 ½ tablespoons	2 to 3 pound pork roast
tarragon vinegar	or tenderloin
1 tablespoon sugar	2 ¾ cups vegetable oil

In a bowl, combine all ingredients except roast and 2 ¾ cups oil. Trim excess fat from pork and cut into 1-inch cubes. Place pork cubes in a glass or plastic container. Pour marinade over cubes. Cover; refrigerate and allow to marinate at least 3 hours or overnight. Thirty minutes before serving, drain pork cubes and blot dry.

Pour 2 ¾ cups oil into Fondue Pot. Place fork holder on pot. Turn temperature dial to 350°F and heat until light goes out.

For serving, spear a cube and gently place in hot oil. Cook until browned and cooked through (about 2 minutes).

Oriental Beef Broth Fondue

⅓ to ½ pound beef sirloin or	3 green onions, sliced
flank steak per person	½ teaspoon chili powder
1 14 ½-ounce can beef broth	1 clove garlic, minced
¼ cup soy sauce	½ teaspoon ground ginger
¼ cup sherry	

Slice beef thinly into bite-size pieces. Let stand at room temperature 30 minutes. Blot dry with paper towel before serving.

Combine remaining ingredients and pour into Fondue Pot. Place fork holder on pot. Turn temperature dial to 350°F and bring to a boil.

For serving, spear a slice of beef and place in boiling liquid. Cook 2 to 3 minutes or to desired doneness. Note: Do not use more than 8 fondue forks in broth at one time.



Nippy Franks

1 ½ cups catsup
½ cup barbecue sauce
⅔ cup bourbon
1 cup brown sugar

1 cup brown sugar
½ teaspoon Worcestershire sauce
1 16-ounce package cocktail
sausage³

Combine first five ingredients in Fondue Pot. Add sausage. Turn temperature dial to 200°F. Cook 15 to 20 minutes (until heated through). Turn to Warm for serving.

Seafood Fondue

½ to 1 pound salmon or other
fish cut into ¾ -inch pieces
½ to 1 pound scallops

½ to 1 pound shrimp,
peeled and deveined
2 ¾ cups vegetable oil

Pour 2 ¾ cups of oil into Fondue Pot. Place fork holder on pot. Turn temperature dial to 375°F and heat until light goes out.

For serving, spear a piece of seafood and gently place in hot oil. Cook until edges are brown (about 1 to 2 minutes).

Serve with Horseradish Sauce (see below) or other sauces of your choice.

Horseradish Sauce

1 cup sour cream
3 teaspoons
prepared horseradish
1 teaspoon lemon juice

¼ teaspoon Worcestershire sauce
⅛ teaspoon salt
⅛ teaspoon pepper

Stir together all ingredients. Chill in refrigerator. Yield: 1 cup



Tempura

¾ cup flour	½ cup flat beer
½ teaspoon salt	2 ¾ cups vegetable oil
½ teaspoon pepper	Bite-size meat or vegetables
1 tablespoon vegetable oil	(see box below)
1 egg, separated	

Combine flour, salt and pepper in a mixing bowl. Add 1 tablespoon oil, egg yolk and beer; stir until smooth. Beat egg white until stiff peaks form; gently fold into batter. Pour 2 ¾ cups oil into Fondue Pot. Place fork holder on pot. Turn temperature dial to 375°F and heat until light goes out. For serving, spear a piece of meat or vegetable, dip into batter and gently place in hot oil. Cook until golden brown and crispy (about 3 to 4 minutes). Serve with soy sauce, sweet and sour sauce or hot mustard.

Suggested Tempura Foods

- Cooked Chicken, Cubed
- Shrimp, Shelled and Deveined
- Zucchini or Yellow Squash, Sliced
- Cauliflower or Broccoli Flowerettes
- Lobster, Shelled
- Scallops
- Carrots, Sliced
- Mushrooms
- Cocktail Onions

Fried Cheese

¾ cup flour	1 pound mozzarella cheese,
1 cup fine,	cut into 1-inch cubes
dry Italian bread crumbs	2 ¾ cups vegetable oil
4 eggs, well beaten	

Thirty minutes before serving, combine flour and bread crumbs in a bowl. Dip cheese cubes in egg. Roll cubes in flour/crumb mixture. Dip in egg again and reroll in flour mixture. Place on a tray, cover with wax paper and place in refrigerator to chill.

Pour 2 ¾ cups oil into Fondue Pot. Place fork holder on pot. Turn temperature dial to 375°F and heat until light goes out.

For serving, spear a cube of cheese and gently place in oil. Cook until golden brown. Serve with spaghetti or picante sauce.



Swiss Cheese Fondue

1 clove garlic, halved	1/8 teaspoon pepper (optional)
3/4 cup milk	1/8 teaspoon ground nutmeg (optional)
1 pound Swiss cheese, grated	1/8 teaspoon paprika (optional)
3 tablespoons flour	1 loaf Italian or French bread cut into 1-inch cubes
3/4 cup dry white wine, warmed	

Rub inside of Fondue Pot with garlic. Add milk to pot. Turn temperature dial to 200°F. Bring milk to a simmer. Combine cheese and flour; stir into milk using a figure-8 motion. Stir constantly until cheese is melted. Slowly stir in wine. Turn temperature dial to Warm. Sprinkle with pepper, nutmeg and paprika.

To serve, spear bread cubes and dip into cheese. Yield: 3 cups

Hearty Fondue

2 8-ounce packages cream cheese, cubed	8 ounces sour cream
1/2 cup milk	2 2 1/2 -ounce packages dried beef, cut in pieces
1/3 finely chopped onion	1 teaspoon dry mustard powder
1 clove garlic, minced	

Place cream cheese and milk in Fondue Pot. Turn temperature dial to Warm. Stir until cheese is melted. Add remaining ingredients and stir to blend. Serve with cubes of French bread or crackers. If fondue thickens, add 1 to 2 tablespoons milk to thin. Yield: 1 quart

Mexican Cheese Dip

2 pounds cheddar cheese	1 pound sausage, medium spice, browned and drained
pasteurized process cheese spread	
1 10-ounce can diced tomatoes and green chilies	

Combine cheese and tomatoes in Fondue Pot. Turn temperature dial to Warm. Stir occasionally until cheese is melted. Add browned sausage. Serve with tortilla or corn chips. Yield: 1 quart



Choco-Scotch Fondue

- | | |
|-------------------------------------|---|
| ¼ cup milk | 1 14-ounce can sweetened condensed milk |
| 6 ounces butterscotch chips | |
| 6 ounces semi-sweet chocolate chips | 1 teaspoon vanilla |

Combine milk and chips in Fondue Pot. Set temperature dial to Warm. Stir until chips are melted. Add sweetened condensed milk and vanilla. Stir to combine.

Serve with pieces of angel food, sponge or pound cake, marshmallows or fresh fruit tidbits. Yield: 2 ½ cups

Chocolate Dessert Fondue

- | | |
|--|-----------------------|
| 12 1-ounce milk chocolate candy bars, broken | 10 large marshmallows |
| ¼ cup milk | ¼ cup whipping cream |

Place chocolate bars and milk in Fondue Pot. Turn temperature dial to Warm. Stirring constantly, add marshmallows until melted. Gradually add whipping cream.

Serve with fruit pieces, pound or angel food cake. Yield: 3 cups

Fruit Dippers

- | | | |
|------------|-----------|-------------|
| • Berries | • Grapes | • Pineapple |
| • Bananas | • Oranges | • Kiwi |
| • Cherries | • Peaches | • Apples |



Fried Strawberries

1 pound fresh strawberries	½ cup milk
1 cup flour	1 tablespoon oil
2 teaspoons sugar	2 ¾ cups vegetable oil
2 eggs, beaten	

Wash and stem strawberries; set aside. In a medium bowl, combine flour and sugar. In another bowl, combine eggs, milk and 1 tbsp. of oil. Add to flour mixture; stir until smooth. Pour 2 ¾ cups oil into Fondue Pot. Place fork holder on pot. Turn temperature dial to 375°F and heat until light goes out.

For serving, spear a berry, dip into batter and gently place in oil. Cook 1 minute or until lightly browned. Serve with Honey-Almond Cream (see below).

Honey-Almond Cream

4 ounces soft cream cheese	1 tablespoon honey
1 tablespoon sugar	⅛ teaspoon almond extract

In a small bowl, combine all ingredients and stir until well blended. Serve as a dip with Fried Strawberries. Yield: 1 cup

Strawberry Sauce

2 10-ounce packages frozen, sliced strawberries, thawed, juice reserved	1 tablespoon cornstarch 2 tablespoons sugar
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Reserve ¾ cup juice from strawberries. Set strawberries aside. Pour juice into Fondue Pot. Combine cornstarch and sugar. Add to juice in Fondue Pot.

Turn temperature dial to 200°F. Cook, stirring constantly until thickened. Stir in strawberries. Reduce heat to Warm.

Serve with fruit pieces, pound or angel food cake. Yield 1 ¾ cups



Peach Sauce

- | | |
|---|---------------------|
| 1 16-ounce can peach
halves in heavy syrup | ¼ teaspoon cinnamon |
| 1 teaspoon cornstarch | ½ teaspoon vanilla |

In blender container, combine undrained peaches, cornstarch and cinnamon. Cover and blend until smooth. Pour into Fondue Pot. Turn temperature dial to 200°F. Cook, stirring constantly until bubbly. Reduce heat to Warm. Serve over ice cream or angel food cake. Yield 1 ½ cups

Vanilla-Orange Cream

- | | |
|--------------------------------------|-----------------------------|
| 2 10-ounce packages
vanilla chips | ½ cup whipping cream |
| | 1 tablespoon orange liqueur |

Place vanilla chips and whipping cream in Fondue Pot. Turn temperature dial to Warm. Stir constantly until chips are melted. Add liqueur.

Serve with pieces of fruit or cake. Yield 2 ½ cups

Pot Roast Gravy

- | | |
|---------------------------------|-------------------|
| ¼ cup cold water | ¼ teaspoon salt |
| 2 tablespoons all-purpose flour | ¼ teaspoon pepper |
| 1 cup broth from pot roast | |

Combine water and flour; stir until smooth. Pour broth into Fondue Pot. Slowly stir flour mixture into broth. Turn temperature dial to 200°F. Cook, stirring constantly until thickened. Yield 1 ¼ cups



Basic White Sauce

	Thin	Medium	Thick
Tablespoon(s) butter or margarine	1	2	3
Tablespoon(s) all-purpose flour	1	2	3
Cup(s) Milk	1	1	1
Teaspoon(s) salt	$\frac{1}{4}$	$\frac{1}{4}$	$\frac{1}{4}$
Teaspoon(s) pepper	$\frac{1}{8}$	$\frac{1}{8}$	$\frac{1}{8}$

Place butter in Fondue Pot. Turn temperature dial to 200°F and allow butter to melt. Add flour and stir until smooth. Cook 1 minute, stirring constantly. Gradually add milk. Cook, stirring constantly, until thickened and bubbly. Stir in salt and pepper.

Yield: 1 cup

Basic White Sauce Variations

Cheese Sauce

Stir in 1 cup (4 ounces) grated cheese (Cheddar, Swiss, American). Reduce heat to Warm and stir until cheese is melted.

Curry Sauce

Stir in 1 teaspoon curry powder.

Dill Sauce

Stir in 1 teaspoon dried dillweed.

Garlic Sauce

Mince one clove garlic. Cook in butter for 1 minute. Continue as directed.

Parmesan Sauce

Stir in $\frac{1}{4}$ cup grated Parmesan cheese.





NOTES

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1 Year 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 one year 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.





For product questions contact:

Sunbeam Consumer Service

USA : 1.800.334.0759

Canada : 1.800.667.8623

www.oster.com

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Para preguntas sobre los productos llame:

Sunbeam Consumer Service

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